Clients have several options when arranging bars for events, including open bar, cash bar, host bar or purchased drink tickets. If clients choose an open bar, there are three tiers of service from which to choose.

Please note it is our policy in accordance with the Prince George’s County liquor laws that ALL ALCOHOLIC BEVERAGES BE PROVIDED BY THE ALUMNI CENTER. No outside beverages are permitted.

It is also our policy that all alcohol is served by a trained bartender. The caterer you select from our required caterers list is responsible for providing a bartender. No alcohol is permitted to be served by guests.

**Drink Tickets**
Clients have the option to purchase drink tickets for their guests at a rate of $5 PER TICKET OR $7 PER PREMIUM DRINK TICKET. Tickets allow guests to go to the bar and select their beverage. After the guest is out of tickets, the bar turns into a cash bar. A cashier is required for this bar option.

**Additional Fees**
PLEASE SEE YOUR CATERER FOR BARTENDER SERVICES.

**Cashiers**
$15 per hour (four-hour minimum)

**Possible Additions to Bar Options—These are one-time charges.**

**Wine Service with Dinner**
- $5 per person for house wine in addition to bar selection.
- $7 per person for premium wine in addition to bar selection.

**Champagne Toast**
$3 per person in addition to bar selection.

**Specialty Drink**
Please contact your event coordinator for drink options.

**Tax**
9% MD state tax will be added to total.
Open Bar

All open bars are charged to the client at an hourly rate per guest. Guarantees for bar service must be given to the Riggs Alumni Center at least one week prior to the event. There are three tiers of open-bar alcohol service from which to choose.

HOUSE BAR
$12 FOR THE FIRST HOUR AND $5 FOR EACH ADDITIONAL HOUR PER GUEST.

- HOUSE WHITE WINE: Mondavi Pinot Grigio
- HOUSE RED WINE: Mondavi Merlot
- BEER: Budweiser, Bud Light, Corona, Samuel Adams seasonal, Heavy Seas
- VODKA: Smirnoff
- RUM: Bacardi Silver
- GIN: New Amsterdam
- SCOTCH: Dewar’s White Label
- BOURBON: Evan Williams Black Label
- WHISKEY: Seagram’s 7 Crown
- TEQUILA: Jose Cuervo Gold
- SOFT BEVERAGES: Pepsi, Diet Pepsi, Sierra Mist, ginger ale, water, sparkling water, orange juice, cranberry juice

PREMIUM BAR
$13 FOR THE FIRST HOUR AND $6 FOR EACH ADDITIONAL HOUR PER GUEST.

- PREMIUM WHITE WINE: Casa Lapostolle Chardonnay
- PREMIUM RED WINE: Casa Lapostolle Cabernet Sauvignon
- BEER: Budweiser, Bud Light, Corona, Heineken, Sam Adams Seasonal, Heavy Seas
- VODKA: Grey Goose
- RUM: Captain Morgan Private Stock
- GIN: Tanqueray
- SCOTCH: Johnnie Walker Red
- BOURBON: Woodford Reserve
- WHISKEY: Crown Royal
- TEQUILA: Patrón
- SOFT BEVERAGES: Pepsi, Diet Pepsi, Sierra Mist, ginger ale, water, sparkling water, orange juice, cranberry juice

HOUSE BEER
$4

PREMIUM BEER
$5

HOUSE WINE
$5

PREMIUM WINE
$6

MIXED DRINKS
$6

PREMIUM MIXED DRINKS
$8

SODA / WATER / JUICE
$2

Cash Bar

Event guests purchase their own beverages. Each cash bar requires a cashier in addition to the bar staff. One bar is required per 75 people. Each bar must include one bartender and one cashier. A four-hour minimum is required for all bartender and cashier staff. See below for cash bar prices.

- HOUSE BEER: $4
- PREMIUM BEER: $5
- HOUSE WINE: $5
- PREMIUM WINE: $6
- MIXED DRINKS: $6
- PREMIUM MIXED DRINKS: $8
- SODA / WATER / JUICE: $2

Host Bar

A host bar acts as an open bar with the exception that a bill will be sent to the host for the number of drinks guests consume at the event. Each bar requires a cashier in addition to the bar staff. A four-hour minimum is required for all bartender and cashier staff. One bar is required per 100 guests. A $500 deposit is required on all parties of 100 guests and more.