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 **$8 PER TICKET** or **$10 PER PREMIUM DRINK TICKET**. A cashier is required for this bar option (non-refundable). 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.

**Additional Fees**

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

**CASHIERS**

$25 per hour

(4 hour minimum)

**POSSIBLE ADDITIONS TO BAR OPTIONS—THese ARE ONE-TIME CHARGES.**

**WINE SERVICE WITH DINNER**

$3 per person for house wine in addition to bar selection.

$5 per person for premium wine in addition to bar selection.

**ONE HOUR WINE SERVICE**

$8 per person for house wine.

$10 per person for premium wine.

**SPECIALTY DRINK/CORKAGE FEE**

Please contact your event manager for details.

*PRICES ARE SUBJECT TO CHANGE.
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
$15 FOR THE FIRST HOUR, $7 FOR EACH ADDITIONAL HOUR PER GUEST AND A $5 FLAT FEE PER GUEST FOR CHAMPAGNE. ($36 PER PERSON BASED ON 4 HOURS OR $41 PER PERSON WITH CHAMPAGNE)

HOUSE WHITE WINE Pinot Grigio
HOUSE RED WINE Merlot
BEER Heineken, Miller Lite, Port City Essential Pale Ale, Sam Adams Seasonal
VODKA Smirnoff
RUM Captain Morgan White
GIN New Amsterdam
SCOTCH Johnnie Walker Red
BOURBON Early Times
WHISKEY Seagram’s 7 Crown
TEQUILA El Jimador
SOFT BEVERAGES* Pepsi, Diet Pepsi, Sierra Mist, ginger ale, water, sparkling water, orange juice, cranberry juice

PREMIUM BAR
$10 FOR THE FIRST HOUR AND $5 FOR EACH ADDITIONAL HOUR PER GUEST. SOFT BEVERAGES INCLUDED* ($25 PER PERSON BASED ON 4 HOURS)

HOUSE WHITE WINE Pinot Grigio
HOUSE RED WINE Merlot, Cabernet Sauvignon
BEER Heineken, Miller Lite, Port City Essential Pale Ale, Sam Adams Seasonal
CHAMPAGNE for toast, mimosas, etc

Celebrate with our Premium Bar.

HOUSE WHITE WINE Pinot Grigio
HOUSE RED WINE Merlot, Cabernet Sauvignon
BEER Heineken, Miller Lite, Port City Essential Pale Ale, Sam Adams Seasonal
CHAMPAGNE for toast, mimosas, etc

SOFT BEVERAGES* Pepsi, Diet Pepsi, Sierra Mist, ginger ale, water, sparkling water, orange juice, cranberry juice

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. A four-hour minimum is required for all bartender and cashier staff.

BEER $6 PREMIUM MIXED DRINKS $10
HOUSE WINE $6 SOODA/ WATER/ JUICE $3
PREMIUM WINE $8 CASHIER $25 PER HOUR
MIXED DRINKS $8

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.

BEER $6 PREMIUM MIXED DRINKS $10
HOUSE WINE $6 SOODA/ WATER/ JUICE $3
PREMIUM WINE $8 CASHIER $25 PER HOUR
MIXED DRINKS $8