

Bonjour

MANAGEMENT

Liquor Policies and Pricing

Bonjour Management at Parkside Mansion & Walnut Foundry offers three levels of liquor pricing. Please select House, Premium, or Top Shelf (or any combination). These selections can be served by the glass or full bottle. The contracted party may purchase liquor for their guests (host bar), liquor may be charged directly to the guests by the glass or mixed drink (cash bar) or a combination of both (host beer and wine and cash for liquor). At either property drink tickets (drink ticket pricing will reflect the shelf level listed below in the cash bar section, please consult an event coordinator for special package pricing) and pre-paid cash bars (at times our clients like to buy drinks for their guests at the beginning of the event and then convert to a cash bar later in the evening) can be arranged, please consult with an event coordinator to plan the specific details to best accommodate your needs.

Our event coordinator will staff all bars with the necessary bartenders in order to provide the level of service deemed necessary. Bartenders will be billed at \$20.00 per hour and we typically staff one bartender per 100 guests. The full estimated bill will be due 30 days prior to the event date, with a credit card guarantee for the final balance due. Following your event the credit card on file will be billed or credited for liquor charges.

This sheet follows a simple format to introduce you to this service provided by Bonjour Management. Please select **Host** (#1) or **Cash** (#2) bar, then proceed to the **Bar Rental Package** (#3) to select what is appropriate for your event. Lastly, please carefully read and sign the **Bonjour Management Liquor Policy**.

Bonjour Management Liquor Prices

1. Host Bar Pricing

Hard Alcohol by the Bottle

Liquor	House	Liter Cost	Premium	Liter Cost	Top Shelf	Liter Cost
Gin	House	\$16.50	Seagram's	\$22.95	Bombay Sapphire	\$35.95
Vodka	House	\$16.50	Skyy	\$25.95	Grey Goose	\$41.95
Bourbon	House	\$16.50	Jim Beam	\$24.95	Jack Daniel's	\$33.50
Tequila	House	\$16.50	Jose Cuervo	\$28.95	Patron	\$68.95
Rum	House	\$16.50	Bacardi	\$21.95	Captain Morgan's	\$25.95
Scotch	House	\$16.50	Dewars	\$33.95	Glen Fiddich	\$75.00

*Hard alcohol must be purchased by the full bottle.

<i>Martini Title</i>	<i>Vodka</i>	<i>Description</i>
<i>Vanilla Cosmopolitan</i>	<i>Three Olives Vanilla Vodka</i>	<i>Three Olives Vanilla Vodka, Triple Sec, and a splash of fresh lime juice garnished with a lemon twist.</i>
<i>Pucker-Up</i>	<i>Three Olives Green Apple Vodka</i>	<i>Three Olives Green Apple Vodka, Sour Apple Schnapps, Triple Sec, and a splash of orange juice garnished with a cherry.</i>
<i>Orange Blossom Tini</i>	<i>Three Olives Orange Vodka</i>	<i>Three Olives Orange Vodka, Triple Sec and Sweet nAf Sour garnished with an orange wedge and cherry.</i>
<i>Raspberry Martini</i>	<i>Three Olives Raspberry Vodka</i>	<i>Three Olives Raspberry Vodka, Triple Sec garnished with a lime wedge and raspberry.</i>
<i>Havana White</i>	<i>Three Olives Raspberry Vodka</i>	<i>Three Olives Raspberry Vodka, Crème de Cacao served in a chocolate rimmed martini glass garnished with a chocolate cigar.</i>
<i>Chocolate Diamond</i>	<i>Three Olives Chocolate Vodka</i>	<i>Three Olives Chocolate Vodka, Vanilla Syrup, and White Crème de Cacao garnished with a chocolate cigar.</i>
<i>Chocolate Covered Cherry</i>	<i>Three Olives Chocolate Vodka</i>	<i>Three Olives Chocolate Vodka, Three Olives Cherry Vodka, and White Crème de Cacao garnished with a cherry.</i>
<i>Blue Wave</i>	<i>Three Olives Berry Vodka</i>	<i>Three Olives Berry Vodka, Blue Curacao and a splash of lemon-lime soda garnished with a cherry.</i>
<i>Scarlet Kiss</i>	<i>Three Olives Berry Vodka</i>	<i>Three Olives Berry Vodka, Black Raspberry Liqueur, and lemon-lime soda garnished with a cherry.</i>
<i>Citrus Crush</i>	<i>Three Olives Citrus Vodka</i>	<i>Three Olives Citrus Vodka, Triple Sec and lemon juice garnished with a lemon twist.</i>

**Please select two of the following flavored martiniAfs and of course straight-up martiniAfs featuring Three Olives Vodka will also be served. Price includes martini glasses and bar set-up and is based on two drinks per guest. \$13.50 per person. Ice sculptures or a martini luge maybe added to enhance the display. Ice sculptures start at \$450.00 and includes a lighted base and all necessary equipment.*

Beer by the Case

<i>Domestic Beer</i>	<i>Case Cost</i>	<i>Specialty Beer</i>	<i>Case Cost</i>
<i>Budweiser</i>	<i>\$31.95</i>	<i>Heineken</i>	<i>\$39.50</i>
<i>Bud Light</i>	<i>\$31.95</i>	<i>Fat Tire</i>	<i>\$41.50</i>
<i>Coors Light</i>	<i>\$31.95</i>	<i>Corona</i>	<i>\$39.50</i>
<i>MGD</i>	<i>\$31.95</i>	<i>Amstel Light</i>	<i>\$39.50</i>

**Beer must be purchased by the full case.*

Wine & Champagne by the Bottle

<i>Wine</i>	<i>House</i>	<i>Bottle Cost</i>	<i>Premium</i>	<i>Bottle Cost</i>	<i>Top Shelf</i>	<i>Bottle Cost</i>
<i>Chardonnay</i>	<i>RH Phillips</i>	<i>\$9.95</i>	<i>Bogel</i>	<i>\$15.95</i>	<i>Chateau St. Michelle</i>	<i>\$18.95</i>
	<i>—</i>	<i>—</i>	<i>Hess</i>	<i>\$15.95</i>	<i>—</i>	<i>—</i>
<i>Merlot</i>	<i>RH Phillips</i>	<i>\$9.95</i>	<i>Bogel</i>	<i>\$15.95</i>	<i>Coppola Diamond</i>	<i>\$23.95</i>
	<i>—</i>	<i>—</i>	<i>—</i>	<i>—</i>	<i>Chateau St. Michelle</i>	<i>\$18.95</i>
<i>Cabernet Sauvignon</i>	<i>RH Phillips</i>	<i>\$9.95</i>	<i>Bogel</i>	<i>\$15.95</i>	<i>Chateau St. Michelle</i>	<i>\$18.95</i>
	<i>—</i>	<i>—</i>	<i>Hess</i>	<i>\$17.95</i>	<i>—</i>	<i>—</i>
<i>Cabernet Sauvignon-Claret</i>	<i>—</i>	<i>—</i>	<i>—</i>	<i>—</i>	<i>Coppola Diamond</i>	<i>\$23.95</i>
<i>White Zinfandel</i>	<i>RH Phillips</i>	<i>\$9.95</i>	<i>—</i>	<i>—</i>	<i>—</i>	<i>—</i>
<i>White Zinfandel-Napa</i>	<i>—</i>	<i>—</i>	<i>Bogel</i>	<i>\$15.95</i>	<i>—</i>	<i>—</i>
<i>Pinot Grigio</i>	<i>Mezzacorona</i>	<i>\$9.95</i>	<i>—</i>	<i>—</i>	<i>Sant Margherita</i>	<i>\$25.95</i>
<i>Sauvignon Blanc</i>	<i>Kumala</i>	<i>\$9.95</i>	<i>Bogel</i>	<i>\$15.95</i>	<i>Chateau St. Michelle</i>	<i>\$16.95</i>
<i>Shiraz</i>	<i>Kumala</i>	<i>\$9.95</i>	<i>Hess</i>	<i>\$15.95</i>	<i>Chateau St. Michelle</i>	<i>\$18.95</i>
<i>Pinot Noir</i>	<i>—</i>	<i>—</i>	<i>Mark West</i>	<i>\$15.95</i>	<i>Coppola Diamond</i>	<i>\$23.95</i>
<i>Blanc de Blanc Sparkling</i>	<i>—</i>	<i>—</i>	<i>—</i>	<i>—</i>	<i>Schramsburg</i>	<i>\$25.95</i>
<i>Brut Sparkling Wine</i>	<i>Charles De Fere</i>	<i>\$9.95</i>	<i>Domaine St. Michelle</i>	<i>\$20.95</i>	<i>Dom Perignon</i>	<i>\$195.00</i>

Seasonal Connoisseur Specials

-Subject to Change Based on Availability-

<i>Wine</i>	<i>Connoisseur Special</i>	<i>Bottle</i>
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		Cost
Chardonnay	Clos du Val	\$25.95
Merlot	Clos du Val	\$25.95
Cabernet Sauvignon	Clos du Val	\$26.95
Sauvignon Blanc	Markham	\$21.95
Red Zinfandel	Markham	\$25.95
Petite Sirah	Markham	\$27.95
Champagne Special Cuvee	Bollinger	\$59.95

* Wine must be purchased by the bottle. Wine selections may be substituted based on market and availability, notification of availability will be given at the 30 day walk-thru.

Cordials & Liqueurs by the Bottle

<i>Cordials & Liqueurs</i>	<i>Liter Cost</i>
Jagermeister	\$39.95
Grand Marnier	\$67.95
Bailey's Irish Crème	\$29.95
Kahlua	\$34.95
Three Olives Vodka	\$27.95
Three Olives Cherry Vodka	\$27.95
Three Olives Green Apple Vodka	\$27.95
Three Olives Chocolate Vodka	\$27.95
Three Olives Berry Vodka	\$27.95
Three Olives Orange Vodka	\$27.95
Three Olives Citrus Vodka	\$27.95
Three Olives Raspberry Vodka	\$27.95
Three Olives Vanilla Vodka	\$27.95
Tuaca	\$42.50/750 ml
Schnapps	\$16.50/750 ml
Peach Schnapps	\$16.50/750 ml
Apple Pucker	\$16.50/750 ml

*Cordials & Liqueurs must be purchased by the bottle

*Special brands may be ordered through the Bonjour Management Liquor Department and billed at market price. No refunds will be given for any special orders. All liquor prices are subject to change based on market increases.

2. Cash Bar Pricing

All alcohol pricing is for liquor, mixed drinks and beer by the glass only. The Bonjour Management Liquor Manager will assist you in selecting the bar rental package that best suites your bar needs. All prices are subject to change due to market increases.

Cash Bar-By the Glass

<i>Drink</i>	<i>House Cost</i>	<i>Premium Cost</i>	<i>Top Shelf Cost</i>
Bottled Water	\$2.00	\$2.00	\$2.00
Mixed Drinks	\$4.00	\$5.00	\$6.00
Domestic Bottled Beer	\$3.00	\$3.00	\$3.00
Import & Micro Beer	\$4.00	\$4.00	\$4.00
Wine by the Glass	\$5.00	\$6.00	\$7.00
Martinis	N/A	\$7.00	\$8.00
Specialty Drinks	N/A	\$7.00	\$8.00
Champagne by the Glass	\$5.00	\$6.00	\$10.00
Cordials & Liqueurs	\$7.00	\$7.00	\$7.00

3. Bar Rental Packages

Non-Alcoholic Package Disposable - \$2.50 per person

Disposable glasses, regular and diet sodas, mixers, ice, cocktail napkins, bar fruit and bar equipment.

Non-Alcoholic Package Glassware- \$3.50 per person

Three glasses per guest, regular and diet sodas, mixers, ice, cocktail napkins, bar fruit, and bar equipment.

Host Bar Package Disposable - \$2.50 per person

Disposable glasses, regular and diet sodas, mixers, ice, cocktail napkins, bar fruit and bar equipment.

Host Bar Package Glassware- \$3.50 per person

Three glasses per guest, regular and diet sodas, mixers, ice, cocktail napkins, bar fruit, and bar equipment.

Cash Bar Package Disposable-\$1.00

Disposable glasses, regular and diet sodas, mixers, ice, cocktail napkins, bar fruit and bar equipment.

Cash Bar Package Glassware-\$1.50

Three glasses per guest, regular and diet sodas, mixers, ice, cocktail napkins, bar fruit, and bar equipment.

Bartenders _ A bartender is required on all parties for a minimum of 6 hours at \$20.00/hr. The minimum staffing requirement is one bartender per 100 guests when bar service is requested. Additional bartenders maybe required. Our minimum requirement for larger events is one bartender per 100 guests but this could be changed depending upon what style of party is being considered to ensure proper service.

Bonjour Management Liquor Policy

- 1) *There is a requirement that no outside liquor will be brought onto the premises since this is against Colorado law. \$250.00 will be taken out of your damage deposit for Parkside Mansion & Walnut Foundry if anyone within your party brings any outside alcohol onto the premises of Parkside Mansion & Walnut Foundry. If this policy is violated you will forfeit this portion (\$250.00) of your deposit with Bonjour Management.*
- 2) *If alcoholic beverages are to be served on the premises, Bonjour Management requires that only Bonjour bartenders serve at the bar. Tableside service may be performed by licensed catering staff; staff must be 21 years of age or older. Additional service personnel may be supplied by Bonjour Management if requested or required.*
- 3) *Donated liquor must come from a distributor with the proper documentation to meet Colorado Liquor Laws.*
- 4) *Bonjour Management wants your party to be a success. We will do our best to make it so; however, abuse of alcohol can ruin a party quickly. As the host, you are accountable for the behavior of your guests. Please help our staff enforce responsible drinking behavior and aid in elimination of under age purchase and/or consumption of alcoholic beverages, and making sure no alcohol related abuses occur.*
- 5) *Requiring security at your event is entirely at our discretion in order to prohibit violations that could cause the revocation of the liquor license. Security is \$25.00/hour per security personnel (4.5 hour minimum with a 7 hour event). Typically security is required for larger events of over 200 people and the security personnel will assist the house manager in controlling the party. Some events however are of such a nature that parties less than 200 people may also be required to have security if deemed necessary.*

The following is our policy for handling liquor related problems and issues; which has proven to be both discreet and effective:

- *Any person under the legal age will consume no liquor on the premises. Valid identification cards may be requested of any person(s) who appears to be under age of 30. If any minors are caught drinking, both parents and the minor(s) involved will be asked to leave the premises. All guests must have a valid I.D; if planning to consume alcoholic beverages, including the wedding party.*
- *If any guests appear to be intoxicated, we reserve the right to cease further liquor service to the guest. Bonjour will be more than happy to call cabs, hotel shuttles, limos etc. to help that guests arrive to his/her destination safely.*

The Bonjour staff may proceed as follows when a liquor related problem develops:

- A. *Notify the contact person of the event.*
- B. *Cease serving individual(s)*
- C. *Ask problems individual(s) to leave.*
- D. *Close the bar.*
- E. *Call the police.*

F. Stop the party as a last option.
The liquor bill must be paid 30 days prior to the event date with a credit card guarantee for the final balance due or any refunds due to you.

Please select house, premium or top shelf liquor from the liquor price sheet. These purchases are either by the bottle for liquor and wine or by the case for beer. No kegs are allowed at Parkside Mansion & Walnut Foundry.

Contact Information

Lisa Baker, Director of Sales
1859 York Street, Denver CO 80206
Phone Number: 303-394-3672 / 720-334-0866
Email: lisa@bonjourmanagement.com

I agree to the terms, pricing and conditions listed above

Client Signature

Date