The UGA Hotel offers a variety of alcohol service options for your reception, whether you are planning to have a full bar, wine with dinner, or a champagne toast.

**Wedding Alcohol Policy Information**

The following alcohol guidelines are provided in an effort to make your wedding reception as memorable and safe as possible.

- The UGA Hotel requires that you end your bar an hour prior to the end of your four hour reception. Coffee will be provided during this time.
- The UGA Hotel will post bar times at the bar so your guests will be aware of the service times at your reception.
- Any reception with a bar will be required to pay half of their estimated bar bill at the time the pre-payment invoice is due. The remaining portion of the alcohol cost will be billed out after the event.
- Once the bar times and selections are made, the client is responsible for signing an alcohol agreement indicating no further changes can be made to the bar.
- The UGA Hotel will not allow any on-site changes to bars (i.e. adjusting times, extending cash limits, changing bar types).
- It is recommended to not switch from an open bar to a cash bar in the middle of your reception.

**Bartenders**

Bartender charges are applicable for all receptions that have bar service. One bartender is required for every 50 guests attending a bar. If the actual amount of bartender time exceeds the time originally requested, the bartender charge will be prorated accordingly.

- Per Bartender/Per Hour: ................................................................. 34
- Per Quarter-Hour, Thereafter: ....................................................... 8.50
- The Maximum Bartender Charge for a Reception (1 bar): ............. 250
- The Maximum Bartender Charge for a Reception (2 bars): .......... 400

**Butler Service**

Our butler service may be ordered during any reception and allows your guests to keep mingling as our wait staff comes to them.

- Per Server/Per Hour: ................................................................. 34
- one per 30 guests

**Open-Bar Service — Actual Consumption**

With open-bar service based on actual consumption, you will pay only for the alcoholic beverages actually consumed by your guests. The bartender keeps count of each drink served, and a total is computed at the end of the reception. There will be no individual sales. You may choose to limit the selection of alcohol to a particular type or brand.

**Open-Bar Prices**

- Domestic Beer: ................................................................. 3.50
- Imported Beer: ................................................................. 4.25
- Micro-brew and Premium Domestic Beers (upon request): 4 – 4.25
- House Wine by the Glass: ................................................................. 4.75
- Wine by the Bottle: ................................................................. See Wine List
- House Liquor Brands: ................................................................. 4.75
- Liquor Call Brands: ................................................................. 5.50
- Soft Drinks and Bottled Water: .................................................. 2.25
- Premium Brands and After-Dinner Liqueurs or Cordials (upon request): 6.50
- Sparkling Apple Cider (Nonalcoholic): .............................................. 14.95/Bottle

NOTE: Prices are subject to applicable service charges and Georgia sales tax.
General Information

- Non-Alcoholic options will be available at all bar-service functions.
- Due to the provisions of our alcohol license, no other alcoholic beverages may be brought into our service area.
- Alcoholic beverages purchased in the UGA Hotel cannot be taken off of the UGA Hotel property. All alcoholic beverages purchased during a banquet function can only be consumed in our service areas.
- Prices are subject to change should economic conditions require.

Cash-Bar Service

Cash-bar service requires the guests to pay for their own drinks. The bartender serves as the cashier. Drinks may be purchased using cash only. You can request to serve only beer and wine on your cash bar.

**Cash-Bar Prices**

<table>
<thead>
<tr>
<th>Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beers</td>
<td>3.75</td>
</tr>
<tr>
<td>Imported Beers</td>
<td>4.50</td>
</tr>
<tr>
<td>Micro-brew and Premium Domestic Beers</td>
<td>4 – 4.25</td>
</tr>
<tr>
<td>House Wines by the Glass</td>
<td>5.00</td>
</tr>
<tr>
<td>House Liquor Brands</td>
<td>5.00</td>
</tr>
<tr>
<td>Liquor Call Brands</td>
<td>6.00</td>
</tr>
<tr>
<td>Premium Brands and After-Dinner Liqueurs</td>
<td>7.00</td>
</tr>
<tr>
<td>Soft Drinks and Bottled Water</td>
<td>2.50</td>
</tr>
</tbody>
</table>

NOTE: The prices listed above include Georgia sales tax.

Champagne Toast — Actual Consumption

A champagne toast can be served to you and your guests during any part of your reception ceremonies. You are billed only the amount of alcohol consumed by your guests, based on the number of bottles served. The count is made by the bar supervisors for the reception. With this type of service, there are no individual sales. Butler Fees apply.

**Champagne Prices**

<table>
<thead>
<tr>
<th>Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve du Vernay Brut Blanc de Blancs, France (per bottle)</td>
<td>22.75</td>
</tr>
<tr>
<td>Tott’s Brut Sparkling Wine, California (per bottle)</td>
<td>19.25</td>
</tr>
<tr>
<td>Nonalcoholic Sparkling Apple Cider (per bottle)</td>
<td>14.95</td>
</tr>
</tbody>
</table>

Wine Service with Seated Meals — Actual Consumption

Wine (or nonalcoholic sparkling apple cider) can be served in conjunction with your seated meal. The host is billed only the amount of wine consumed by the group, based on the number of bottles served. The charge for this service is determined by keeping a count of wine actually consumed by the guests. The count is made by the bar supervisors for the reception. With this type of service, there are no individual sales. The group is limited to two choices of wine per function. No bartender fee is required. Please ask your wedding specialist for a wine list.

A 20% service charge and 7% sales tax will be added to the total bill. Prices are subject to change should economic conditions require.