

FREDERICTON PLAYHOUSE INC.

FOOD & BEVERAGE GUIDELINES AND PROCEDURES

UPDATED – OCTOBER 2019

Fredericton Playhouse is committed to providing quality, professional, safe food and beverage services to you, your team, and your guests. In order to do so, the following procedures and guidelines must be followed.

For further information please contact:

Sally Goodwin
Patron Services Manager
506-459-6217
sally@theplayhouse.ca

BAR & CONCESSIONS SERVICES – PUBLIC EVENTS

- Bar/concessions services will be provided for all public events at the discretion of the Playhouse management. Please contact the Patron Services manager if you have special requests (i.e. dry bar, special hours of service, etc.)
- Fredericton Playhouse Inc. has entered into exclusive agreements with specific suppliers. These suppliers' products are the only ones that the Fredericton Playhouse Inc. will serve at the bar.

BAR AND CONCESSIONS LIST

Domestic Beer \$5.75
Craft Beer \$8.75
Cider \$8.75
Coolers \$5.75
Wine \$5.75
Spirits \$5.75
Premium Spirits \$6.75

Non-Alcoholic Beverages \$2.75

Snack items \$2.75

BACKSTAGE HOSPITALITY

Clients are permitted to provide their own pre-packaged and/or prepared foods backstage. For example – deli trays, soft drinks, snack items etc.

If a client wishes to have the Fredericton Playhouse fulfill the requests listed on their artist's hospitality rider (ie: snacks, specialty foods, special requests, etc.) we will be happy to do so. A fee of \$24/hour will be billed to the client in addition to the cost of goods and a 10% handling fee. Coffee service, alcoholic beverages and catered meals must be purchased through the Fredericton Playhouse.

All catered meals must be provided by a licensed caterer and shall be organized through the Patron Services Manager. Catering services must be billed to the Fredericton Playhouse and are subject to a 10% handling fee, the cost of which will be added to the final bill for rental services. A Catering Supervisor may be required to be on site for the duration of any foodservice activity and will be billed to the client at a rate of \$24/hour.

BACKSTAGE BEVERAGE LIST

Beer Selections

Domestic Beer \$38/12 pack

Microbrew Beer \$38/6 pack

Wine Selections

Playhouse House Wine - \$24/bottle

Non-Alcoholic Selections

Soft Drinks, Juices, Bottled Water \$1.00

Coffee/Tea Service \$20/12 people

*Prices are subject to HST and a 10% handling fee.

**Other selections like imported beer or specific requests may be available. Speak with Patron Services Manager for more information.

PUBLIC AND PRIVATE RECEPTIONS AND MEETINGS

All food and beverage services must be coordinated with the Patron Services Manager.

- Any catered meals must be provided by a licensed caterer and shall be organized through the Patron Services Manager. Catering services must be billed to the Fredericton Playhouse, and are subject to a 10% handling fee, the cost of which will be added to the final bill for rental services.
- A Catering Supervisor may be required to be on site for the duration of any foodservice activity and will be billed to the client at a rate of \$23.00 per hour.

CASH BAR VS. HOST BAR

- You may choose to have us provide either a cash bar or a host bar for your reception. Retail concession prices will apply.
- For larger groups, who require only wine service, the client may choose to be charged by the bottle. A minimum of 12 bottles will apply. Please contact the Patron Services Manager for bottle prices.

LICENSING

- Alcohol that is not purchased on site is not permitted on the premises.
- Alcoholic beverages cannot be taken to unlicensed areas of the premises.
- Alcohol purchased on the premises is not permitted to leave the building.