

Jan. 7, 1987

Put in order to Bagel Tree for Saturday's meeting: (for 10 ppl 1 drink).

- 15 bagels, 8 meat, 7 cream cheese (plain, Honey, almond + raisin, radish + onion).
- $\frac{1}{2}$ a veggie plate
- 3 meat sandwiches on bread

All on tray. We will pick up Sat. morning at 10:30-10:45. Ray will bill us.

Apr. 25, 1988

Ordered:

- 18 bagels; 10 meat, 8 cream cheese (assorted of ea.)
(cut in $\frac{1}{2}$)
- veggie tray for 12
- 6 apple juice, 6 orange juice

Will deliver to home, Tues. May 10, 11:30 a.m. Approx. \$68.

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Will deliver to house, Tues.

2nd Annual Res Forum

(wine) + cheese
+ lunch

at \$8 X 150
people

Oct 27 + 28 / 89

SEE INVOICE

conservation copy

Bagel Tree Prices (Jan. 1987)

439-9604

Bagels

Meat sandwich on bagel	-	2.85
Plain cream cheese bagel	-	1.50
Hot peppers cr. ch.		1.65
Honey, Almond, raisin; Radish + onion	-	1.75
Salmon cr. ch.		2.00

Will cut them in half.

Little Bagels

meat	-	1.25
Cream cheese (any type)	-	1.00

Vegetable tray (w dip) - 25.00
- will do $\frac{1}{2}$ one, etc.

Potato salad + consious - 1.25 / cup (small serving)
(both vegetarian)

Tortellini - 1.45 / cup

■ Areas licensed for occasional use

Agriculture/Forestry	Room 522
Arts Building	Room 132
Athabasca Hall	Room 227
Biological Sciences	Room CW410, Room CW422, Room P213
Business Building	Stollery Executive Centre, Room 4-06, Room 2-04
Chemistry	Room E4-43, Room E4-35
Chem/Min Engineering	Room 562, Room 010
Civil/Elec. Engineering	Room 205, Room 210
Clinical Sciences	Room 13-114, Room 3-102
Corbett Hall	Room 120, Room 307, Room 324, Gallery
Dentistry/Pharmacy	Room 4083, Room 4086-88, Room 4012, Room 3122
Education North	Indoor Court Theatre Foyer
Education South	Room 122, Room 1030, Room B-55, Room B64A
Faculté Saint-Jean	Cafeteria
Fine Arts	Room 392, Room 1-62, Room 1-23
General Services	Room 420F, Room 103R, Room 617, Room 619
Home Economics	Room B31, Room B32
HUB Mall	Arts Court Lounge, Gallery Lounge
Humanities Centre	Ground floor lobby, 2nd floor lobby, Room 4-29
International Students' Centre	
Law Centre	Common Room

Lister Hall	The Map Room, V.I.P. Room, Banquet Room, The Alberta Room
Materials Management	Lunchroom
Mechanical Engineering	Room 4-8N, Room 6-29
Medical Sciences	Room 1-04, Room 2-02, Room 866, Room 9-71, Room 7-53
Physics	Room 445
Power Plant	Multi-Purpose Room
R.E. Phillips Building	Staff Lunchroom
Ring House Gallery	
St. Joseph's College	Newman Centre
Students' Union Building	Dinwoodie Lounge, Room 142, Room 270A, Room 270, Rooms 032, 034, 036
Tory Building	Room 2-58, Room 14-14, Room 14-09
Universiade Pavilion*	
Van Vliet Centre	Room P405/415, Room W134

*special permission required

The information contained in this brochure is derived from the University of Alberta Policy on Liquor Functions. Where differences in interpretation arise, the wording of the official policy shall apply. Copies of the official policy are available through the Office of the Dean of Student Services, 300 Athabasca Hall, or from the Office of the Vice-President (Administration), 3-20 University Hall.

Carioca Fizz

½ tsp instant coffee
 ½ tsp sweetened chocolate flavored drink mix
 ½ tsp sugar
 1 bottle (10 ounces) bitter lemon beverage
 4 orange slices
 4 marischino cherries

Combine instant coffee, chocolate flavored drink mix, sugar and water in a cup, stir until sugar is fully dissolved. Pour over ice (2 glasses), fill with bitter lemon, garnish with cherries and orange slice.



Apple Brandy Cooler

2 ounces brandy
 1 ounce white rum
 1 tbsp lime juice
 Apple juice
 1 tsp Jamaican rum

In a highball glass, combine the brandy, rum and lime juice. Then almost fill the glass with apple juice and stir well. Float the Jamaican rum on top. Garnish with a slice of lime.

Pineapple Flip

1 egg
 ¼ cup unsweetened pineapple juice
 1 tsp lemon juice
 1 tsp sugar
 Twist of lemon

Put some crushed ice in a shaker. Add egg, pineapple juice, lemon juice and sugar. Shake well. Strain into cocktail glass. Add lemon twist.



Bitter-Sweet Cocktail

Shake ¼ cup strong tea, 2 tsp fresh orange juice and a dash of Angostura Bitters with crushed ice. Strain into small cocktail glass. Garnish with cocktail cherry and a lemon twist.

Citrus Collins

2 ounces fresh squeezed orange or grapefruit juice
 1 ounce fresh squeezed lemon juice
 1 ounce sugar syrup

Fill 10 to 12 ounce glass with fresh orange or grapefruit juice, lemon juice, and syrup. Fill with club soda. Garnish with orange slice and cherry.

Mulled Wine

2 lemons
 4 750ml bottles red wine
 8 cups water
 ½ lemon
 ½ cup sugar
 12 whole cloves
 1 tsp whole allspice
 1 stick cinnamon
 ½ tsp Angostura bitters

Grate and juice lemons, then combine with remaining ingredients in a large kettle. Heat to boiling point, reduce heat and simmer for 20 minutes (do not boil). Strain into a heatproof punch bowl. To serve, ladle into mugs and use cinnamon sticks to stir.



University of Alberta

Liquor Functions



In making it possible for groups to hold functions at which liquor is consumed, the University anticipates that this privilege will be used responsibly.

The information in this brochure is applicable to staff and students of the University of Alberta.

■ Are you eligible to hold a liquor function?

Only bona fide University groups may hold functions at which liquor is consumed under the University's liquor licences.

A bona fide University group is:
—a student group that is registered *each year* with the Office of the Dean of Student Services
—staff of a faculty or department

(Non-University groups who want to use University facilities for functions at which liquor is consumed must get a *Special Permit* from the Alberta Liquor Control Board.)

■ Is your function on-campus?

On-campus is defined as the main campus area and Faculté Saint-Jean.

Excluded from this definition are residential floors in residence buildings; fraternity houses; and apartments in the main campus area. These areas are considered by the Alberta Liquor Control Board to be private homes.

■ Is your function off-campus?

Off-campus is defined as any facility that is not on the main University campus; for example, community league halls, the Tennis Centre and the University Farm are off-campus locations.

■ Holding an on-campus liquor function

Obtaining approval

- Obtain *written approval* to hold the function in the room of your choice from the principal occupant of the premises, or from the booking office in charge of the room. Areas approved for liquor consumption are listed on the back of this brochure.
- Apply with this written approval to the Office of the Dean of Student Services, 300 Athabasca Hall, for an *"exclusive use right"* to hold a liquor function. See also *Deadlines* below.
- All Lister Hall Residence groups must apply for an *"exclusive use right"* to the Conference Officer, Housing and Food Services, Lister Hall.

Deadlines

- Application for an *"exclusive use right"* must be made and liquor must be ordered at least 10 *working days* before the date of the function.

Holding your function

All liquor to be consumed at an on-campus function must be obtained from a campus outlet.

The group obtaining *"exclusive use right"* decides the price at which liquor will be sold during the function.

The group is responsible for paying room rental and supply and service costs, if any. Any profits left after these have been paid belong to the group holding the function.

Under the *"exclusive use right"* liquor may be served from 3 p.m. to midnight. No liquor may be consumed after 1 a.m. Liquor may not be served on Sundays.

Food and a non-alcoholic beverage *must* be provided at every on-campus liquor function.

■ Holding an off-campus liquor function

Obtaining approval

- Obtain *written approval* to hold the function in the facility of your choice from the principal occupant of the premises, or from the booking office in charge of the facility.
- Apply with this written approval to the Office of the Dean of Student Services for *approval* to submit a *Special Permit* application to the Alberta Liquor Control Board.

Obtaining special permits

- Student groups must obtain a Special Permit from the Special Permits Office, ALCB, 2nd floor, 10232 - 106 Street, Edmonton, T5G 1H6 (424-8030).
- Staff groups may obtain a Special Permit from the above office, or from Special Permits, ALCB, 7807 - 103 Street, Edmonton, T6E 4A9 (432-0298).

Deadlines

- Apply for a Special Permit *at least 3 days* before the date of the function, but not more than 2 weeks in advance.

Holding your function

The price at which liquor may be sold under a Special Permit is controlled by the ALCB.

All liquor to be sold at a Special Permit function must be bought directly from the ALCB. Only liquor bought under that Permit may be sold, provided or consumed at that Special Permit function.

Under a Special Permit, liquor may be served from 5 p.m. to 12:30 a.m. Liquor may not be consumed after 1:30 a.m.

■ Conditions

- A particular University group may only have one *"exclusive use right"* or Special Permit function per month. Exceptions must be approved by the Office of the Vice-President (Administration).
- If you want to use a University area that is not listed on the back of this brochure, you must seek *approval at least one month in advance of the function* from the Office of the Vice-President (Administration).
- On campus, liquor may only be consumed in licensed premises or under an authorized *"exclusive use right"*.
- Food and a non-alcoholic beverage *must* be provided at every liquor function.

■ University outlets which supply liquor for on-campus functions

Conference Office, Lister Hall (432-4281)
Room At The Top, SUB (432-2153)
Dewey's, HUB (432-4516)
The Power Plant (432-3101)
Faculté Saint-Jean (468-1254)

■ Abuse of privileges

Abuse of an *"exclusive use right"* or Special Permit will result in a suspension of privileges. The Office of the Vice-President (Administration) in consultation with appropriate authorities decides the nature and duration of the suspension.

■ Areas licensed for regular use (pubs, restaurants, etc.)

The Ship and the Cafeteria in Lister Hall
Dewey's in HUB Mall
Room at the Top, L'Express and the Subway in the Students' Union Building
The Power Plant Restaurant
The Bears' Den in the Van Vliet Centre
Studio Theatre Foyer