# RENTAL COSTS

# ArtLounge

Updated: August 2013

# 2013-2014 SEASON

# **GENERAL INFORMATION**

Capacity: 100 (40 seated + 60 standing)

- Bar: the Segal Centre has its own liquor license issued by the SAQ. As such, it is forbidden to bring in unstamped wine or spirits. All beverage requests must go through the Front of House Manager, Keith Waterfield at <a href="https://www.waterfield@segalcentre.org">kwaterfield@segalcentre.org</a> Renters may purchase wine bottles from our stock or open a tab. A 15% gratuity fee will be added to your invoice. A cash bar is also possible. A list of all beverages and prices is available upon request.
- Catering: Catering services are to be arranged by the renter. All food served to the public must be kosher. The Segal Centre has a meat catering kitchen with 4 ovens. A small dairy kitchen is also available. Caterers must provide their own waiting staff, including dishwashers. Caterers are responsible for cleaning the kitchen before leaving. A list of Kosher caterers is available upon request.

The Art on exhibit may not be altered. The use of the walls is not included in the rental of the ArtLounge.

Access: note there is no elevator access to the ArtLounge.

# SMALL RECEPTION PRE OR POST PERFORMANCE: COFFEE AND DESERTS

**\$100** for up to 1h either before or after a performance.

This is ideal for coffee and desserts for guests who purchase group tickets to attend a performance. Coffee and tea service included. Deserts to be arranged by the renter.

# SMALL RECEPTION FOR UP TO 50 GUESTS: THE PERFECT 5 À 7

**\$300 minimum** for a 2 hour event, including 1h30 of preparation time. Each extra hour is billed \$100/h.



#### **RENTAL INFORMATION ARTLOUNGE**

A bartender, waiter and housekeeping are included.

See bar and catering information above.

\$150 minimum extra charge for a technician to set-up a podium, microphones, etc., monitor sound and lighting and store everything away after the event.

## **RECEPTION FOR UP TO 100 GUESTS: A SPECIAL EVENT**

**\$500 minimum** for a 4 hour event, including 2 hours of preparation time. Each extra hour is billed \$150/h.

2 bartenders, 1 waiter and housekeeping are included.

See bar and catering information above.

\$150 minimum extra charge for a technician to set-up a podium, microphones, etc., monitor sound and lighting and store everything away after the event.

### BEVERAGE LIST\*

\*The following prices do not include taxes nor tip. A 15% gratuity fee and federal and provincial taxes will be added to your per bottle purchase or bar tab bill.

\$25 per bottle of wine / \$6.25 per glass:

- Alfasi Merlot
- Barken Shiraz
- Ben Ami Cabernet Sauvignon
- Aloonta Chardonnay
- Baron Herzog Chenin Blanc

All spirits between \$5-\$7.5 per glass

### Premium beer \$6

- Carlsberg
- Tuborg



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Regular beer \$5

- St Ambroise
- Griffon
- Cheval Blanc

Cup of Coffee/Tea, Juice/Soft Drinks \$2

Perrier \$2.5

Coffee/Tea service \$35

