

## BEST WESTERN PREMIER | Food Service & Beverage Requirements

BEST WESTERN PREMIER properties are required to provide the following with regard to food service and beverage requirements.

Non-compliance with any of these requirements will cause a 120 point loss for a first offense and 240 point loss for a second consecutive offense.

1. Full bar service including liquor, wine, beer and non-alcoholic offerings must be available 5:00 to 9:00 p.m. daily, when permitted by law.
2. A food service menu that offers hot and cold items must be available during all cocktail bar hours of service.
3. The food service menu must include the following items;
  - Two soup offerings daily
  - Two salad offerings daily (one salad must include a protein option)
  - Five appetizer offerings daily (two appetizers must be cold offerings)
  - Two sandwich offerings daily (one sandwich must be a hot offering)
  - Three hot entrée offerings daily
4. The food service menu must be available using a menu board or menu shell. The menu insert should be professionally printed on 30# paper stock minimum and must be free of tears, stains or graffiti
5. Beverage service must be served in glassware/stemware. Plastic is acceptable for to-go or pool orders
6. All food service associates will receive appropriate food handling training as required by local codes and ordinances, and at least one food service associate will be certified.
7. Frozen, prepackaged heat-and-serve food entrees shall be restaurant service quality, and shall not be a retail store product or similar (e.g. shall not be Stouffers, Healthy Choice, Lean Cuisine grocery store meals).
8. Minimum alcohol beverage product requirements shall be maintained as below;

### Beer and Wine ONLY Licenses

Beer (2) Domestic (one full & one light) (Bud, Bud Light, Coors, Coors Light, Miller Lite, or equivalent)  
(1) Import (Heineken, Labatt, Tecate, Guinness, Corona, or equivalent)  
(1) Non-Alcoholic (Sharps, O'Douls, or equivalent)

Wine Chardonnay  
Cabernet *or* Merlot  
White Zinfandel

### Full Service Licenses

Beer (2) Domestic (one full AND one light) (Bud, Bud Light, Coors, Coors Light, Miller Lite)  
(1) Import (Heineken, Labatt, Tecate, Guinness, Corona, or equivalent)  
(1) Non-Alcoholic (Sharps, O'Douls, or equivalent)

Wine Chardonnay  
Cabernet *or* Merlot  
White Zinfandel

Liquor	Recommended brands or equivalent:	<u>Call</u>	<u>Premium</u>
	White Rum	Bacardi Silver	Bacardi Silver
	Vodka	Absolut	Grey Goose/Kettle One/Stoly
	Gin	Tanqueray	Bombay Sapphire
	Tequila	Jose Cuervo Clasico Silver	Patron Silver/Cuervo Gold
	Scotch	Johnny Walker Red	Johnny Walker Black
	Bourbon	Makers Mark	Jack Daniel's
	Blend Whiskey	Seagrams 7	C.C. /V.O.

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Requirements	Yes	No
Full bar service including liquor, wine, beer and non-alcoholic offerings must be available 5:00 p.m. to 9:00 p.m. daily, when permitted by law		
A food service menu that offers hot and cold items must be available during all cocktail bar hours of service.		
The food service menu must include the following items;		
• Two soup offerings daily		
• Two salad offerings daily   One salad must include a protein option		
• Five appetizer offerings daily   Two appetizers must be cold offerings		
• Two sandwich offerings daily   One sandwich must be a hot offering		
• Three hot entrée offerings daily		
The food service menu must be available using a menu board or menu shell. The menu insert should be professionally printed on 30# paper stock minimum and must be free of tears, stains or graffiti.		
Beverage service must be served in glassware/stemware. Plastic is acceptable for to-go or pool orders.		
Food service must be presented on china using linen or paper napery and silverware. No paper/plastic plates or utensils are allowed except for to-go or poolside orders.		
All food service associates will receive appropriate food handling training as required by local codes and ordinances, and at least one food service associate will be certified.		
Frozen, prepackaged heat-and-serve food entrees shall be restaurant service quality, and shall not be a retail store product or similar (e.g. shall not be Stouffers, Healthy Choice, Lean Cuisine grocery store meals).		

Minimum alcohol beverage product requirements shall be maintained as below.

Beer and Wine ONLY Licenses			
<b>Beer</b>			
(2) Domestic (one full AND one light) (Bud, bud Light, Coors, Coors Light, Miller Lite, or equivalent)			
(1) Import (Heineken, Labatt, Tecate, Guinness, Corona, or equivalent)			
(1) Non-Alcoholic (Sharps, O'Douls, or equivalent)			
<b>Wine</b>			
Chardonnay			
Cabernet or Merlot			
White Zinfandel			
Full Service Licenses			
<b>Beer</b>			
(2) Domestic (one full AND one light) (Bud, bud Light, Coors, Coors Light, Miller Lite)			
(1) Import (Heineken, Labatt, Tecate, Guinness, Corona, or equivalent)			
(1) Non-Alcoholic (Sharps, O'Douls, or equivalent)			
<b>Wine</b>			
Chardonnay			
Cabernet or Merlot			
White Zinfandel			
Liquor   Recommended Brands or Equivalent	Call	Premium	
White Rum	Bacardi Silver	Bacardi Silver	
Vodka	Absolut	Grey Goose/Kettle One/Stoli	
Gin	Tanqueray	Bombay Sapphire	
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Blend Whiskey	Seagrams 7	C.C/V.O	