

## **APPENDIX B**

# Application for a Function at Which Alcoholic Beverages will be Served

(Must be approved at least seven (7) working days in advance)

<b>Group Requesting Permission</b>				
Address				Phone
Contact Person (must be in attende	dance at the event)	<u> </u>		
Contact Person Email Address				Phone
Purpose of Function			Date of Function	
Location of Function			Start Time	End Time
(Buildi	ing & room number, o	or outdoor location)		
Number of Expected Attendees: _			_	_
General Public	Restricted Special C		Occasion Permit	Insurance
ALL FUNCTIONS DECLINE				
ALL FUNCTIONS REQUIRE:				
Faculty Permission / Dean	(Name, please print)		(Signature)	(Date)
			(Signature)	(Bute)
Chudant functions - Faculty advisor	_			
Student functions – Faculty advisor  (Name, please print)		(Signature)	(Date)	
	(Nume, pr	case printy	(Signature)	(Butt)
Type of Beverages to be Served:	Beer	Wine	Spirits	
*Please list who is supplying alcohol	_	wille	Spirits	
riease list who is supplying alcoho				
Food must be served (snack foods	are not sufficien	nt) – SIGNATURE R	REOUIRED	
(0.100.000		,		
1. Type of food to be provided (car	tered) by			
University Foodservices, authorized	d by			
University Foodservices				
2. If not University Foodservices,				
authorized by Manager, Hospitality	y Services			
or Designate				
*Serve it Right trained Servers – lis	t on back			
Serve it Right trained Servers – its				
Alternative non-alcoholic beverage	s must be served	l <b>.</b>		
l,	the undersi	gned of the abov	e named group, agree to	the conditions of approval and
all of the regulations listed on this f			c namea group, agree to	and conditions of approval and
Signed(Event contact person		Date		
(Event contact persor	1)			
University of Regina Protective Serv				
All security arrangements must be n	nade at RIC 120			
Number of security required:	-		. 🗖	
Security staff to be provided by:	Protective Service	es 🔲         The	Lazy Owl	(Destable Co. )
EVENT APPROVAL:				(Protective Services Approval)
Manager, Hospitality Services or De	signate		Date	
ividinger, mospitality services of De	.31g11ate		Date	<del></del>

### A copy of this document MUST be posted at the function

cc: University of Regina Protective Services, Custodial Services

#### **Regulations Governing Functions Where Alcohol is Served**

(See Policy at http://www.uregina.ca/policy/browse-policy/policy-OPS-110-005.html)

The **sponsoring group** is responsible for ensuring that all provisions of the Saskatchewan Liquor and Gaming Authority and all other applicable laws and regulations are observed and enforced. Even with additional Security, **it is the responsibility of the event organizer to ensure ID checks take place, room capacities are obeyed, and all other regulations followed.** 

- 1. The University reserves the right to refuse permission to hold a function on campus and to cancel an approved function upon the violation of any law, University regulation or condition of the application.
- 2. The sponsoring group shall accept all responsibility for any and all damages that can reasonably be demonstrated to have resulted from the function; additional labour and costs incurred if it is necessary to keep a building open beyond normal working hours, and any additional labour costs required to repair or clean the premises.
- 3. All functions in the Riddell Centre Multi-Purpose Room will be booked through The Lazy Owl management.
- 4. Arrangements for additional security may be required by Protective Services. Generally where groups exceed 100 people in attendance, or if recent incidents warrant extra security may be required, a minimum ratio of one security person to 100 people is required. This number may be increased at the discretion of the Protective Services Designate. Costs of additional security are the responsibility of the hosting group. Security personnel must be in place for the entire duration of the function. In the case of a function authorized with a Special Occasion Permit, security personnel must be in place until the remaining alcohol is removed from the premises.
- 5. All events held on campus or paid for with University funds require trained servers with "Serve it Right" training.
- 6. Admission to Special Occasion Permit functions must be limited to those eligible for membership in the sponsoring group and a reasonable number of guests.
- 7. The function must not commence prior to the approved start time or extend beyond the approved end time. Alcohol must not be on site before event start time and removed completely from the University by event end time. If alcohol is catered by a University Caterer, then alcohol may be brought to or returned to an authorized, permanently licensed location (University Food Services or The Owl).
- 8. The location must be appropriate to the function and must conform to the University space use policy. Attendance must not exceed the rated capacity of the room used, or the limit approved, for the function. Room capacity limits may not be combined to increase attendance numbers. Functions must have the approval of the Dean, the person having responsibility for the space, and the Protective Services Designate.
- 9. Using University administered funds to pay for catering services on-campus requires that University Foodservices be used exclusively. University Foodservices must be contacted regarding the food for any function before using an outside agency. Food and non-alcoholic beverages in reasonable quantity must be available to those attending.
- 10. The **group contact person must be present** throughout the entire event and available to meet with University officials, law enforcement officers and/or Saskatchewan Liquor and Gaming Authority inspectors.

### **FUNCTIONS HELD OUTDOORS:**

- a) Special Occasion Permits must be submitted online via the SLGA website.
- b) Correspondence from Hospitality Services is forwarded to Provincial Capital Commission (PCC) notifying them of the event, so their permission can be granted.
- c) Fence outlining the area for use must be put up in conjunction with PCC.
- d) Where a barbeque is to be held, protective coverings must be placed under the barbeques.
- e) Where food is to be prepared, all requirements of the <u>University Food Services Policy (OPS-100-005)</u> must be followed.