

You can request
free drink coasters
for your event
by emailing
yukon.liquor@gov.yk.ca

Good MIX

Hosting that's
responsible,
safe and
entertaining



Yukon
Liquor Corporation



MIX TIP:

for great event
planning and
entertaining
ideas, check
www.ylc.yk.ca

contents

The Right Mix	2
A Balanced Mix	10
The Party Mix	12
Mixology 101	18
The Supply/Demand Mix	22
Mix & Match	28
Mix Master	36

the right mix

You want to entertain, but aren't sure where to begin? Great parties don't just happen — they're the result of careful, detailed planning that leads to the right mix of safety and fun.

This booklet will help you plan and host an event that's stress-free and enjoyable for you and your guests. These hosting tips can help take some of the guesswork and headaches out of planning a great party.

We know you care about your friends, family and guests. We've designed *Good Mix* to help you have fun and keep everyone safe at your get-togethers, whether they're backyard barbecues, intimate dinners with friends, weddings or patio parties. Enjoy your party, knowing you've created a comfortable, relaxed atmosphere for you and your friends to have a good time.

If you can't find the answers you need here, Yukon Liquor Corporation can help you in many other ways. Check out our web site, www.ylc.yk.ca, for other information on event planning and entertaining ideas.

Along with carefully planning your event and getting organized, we have some suggestions for you to reduce the risks of liquor-related problems when entertaining and help you ensure your guests arrive home safely.

Take some time to review this information and use these handy tips to help plan your party.

Enjoy!



MIX TIP: use a non-carbonated base such as fruit juice

alcohol is a drug

Like other drugs, alcohol produces a wide range of physical and mental effects that vary from one individual to another. Even at low levels, it may affect perception, judgement, coordination and decision-making long before there are obvious signs of impairment.

designate drivers

Before the party gets going, it's important to make sure all your guests have planned for a safe ride home. Know who the designated drivers will be. Then, serve them accordingly – that means no liquor whatsoever.

take the fizz out

If you serve an alcoholic punch, use a non-carbonated base, such as fruit juice. The body absorbs alcohol faster when mixed with carbonation, as in mixed drinks with carbonated mixes or sparkling wines.

measuring up

Mix and serve drinks yourself or appoint a trustworthy bartender rather than let guests serve themselves. And, while you're at it, be sure to measure drinks and, by all means, avoid serving doubles or shots. Don't refill glasses readily. For larger gatherings, consider hiring a bartender trained in responsible service, or take the training yourself, offered free of charge by Yukon Liquor Corporation.

no means no

Never make drinking the focus of your event or force drinks on your guests. If someone says no to a drink, be sure to offer them non-alcoholic alternatives or mocktails. Also, don't force abstainers to make a public statement by serving liquor in one type of glass and soft drinks in another. Plan on providing plenty of water and non-alcoholic drinks. Guests may also appreciate your including low-alcohol beers and wines in your bar.



MIX TIP: serve liquor with easily accessible food

chow down

Alcohol is generally absorbed into the bloodstream faster on an empty stomach, while food in the stomach tends to slow down absorption of alcohol. If you serve liquor, always have plenty of easily accessible food on hand.

no games allowed

Drinking games encourage liquor being consumed too quickly and could lead to alcohol poisoning, which is potentially fatal. Plan activities for your guests so that drinking isn't the main focus of the party, and they'll be less likely to rely on liquor to loosen up.

a bad mix

Don't plan physical activities or sports when you're serving liquor. People are more prone to accidents when they've been drinking – enjoy yourselves and don't drink 'til you're done!

MIX TIP:

serve enticing
desserts and
coffee an hour
before the end
of your party



last call

Never serve guests to the point of intoxication, at which point they are likely to cause harm to themselves or others. Stop serving liquor at least an hour before the end of the party. Close down the bar and make the transition by serving enticing desserts and coffee or other non-alcoholic drinks.

happy trails

Be prepared to arrange rides for guests with sober drivers, drive them yourself, let them sleep over or provide taxi fare. Be sure to have taxi numbers ready in advance. Never let anyone who's been drinking get behind the wheel of a vehicle. And it's always a good idea to remind your guests to buckle up.

check it out

Check on your home insurance policy's third-party liability coverage. Contact your insurance provider to help you understand your risks and responsibilities as a host and minimize potential problems. Following the advice your insurer gives can help provide a safe and entertaining event for you and your guests.

a balanced mix

your responsibilities as a host

When you host any type of event where liquor is being served, you want your guests to enjoy themselves and, once it's over, to get home safely, without endangering themselves or others. As a good host, you want to be aware of potential problems and plan ahead to help minimize the risks. In fact, what you want is an event that offers this balanced mix:

- minimal risk
- entertainment that is both fun and safe
- a good time for both you and your guests.

You may be held responsible for what happens to your guests when they are in your home, on your property or at any function or party you organize. When you entertain and are in charge of the premises and who attends, you are responsible for taking steps to protect all your guests from harm, including those who may be impaired or intoxicated. This means ensuring the location is reasonably safe for all guests, protecting them from risk of injury by others, and ensuring that activities taking place at the event don't pose a risk of injury.

the party mix



You've decided to entertain and picked a date for your event. Now, the question is where to begin with getting organized, deciding which tasks to do when, and ensuring you've taken all the necessary precautions to minimize risk to your guests and yourself.

The better prepared you are, the more you'll be able to enjoy yourself during the party. Use the timelines suggested here to help prioritize the various steps that go into making sure your event goes off without a hitch.

do you need a liquor permit?

To host an event at your home where liquor is not being sold, you do not need a permit. If you are hosting an event elsewhere, and if you are serving (but not selling) liquor, you need a Reception Permit. If you are serving and selling liquor, you need a Special Occasion Permit. You can apply for a Special Occasion Permit only if you are a non-profit organization.

Please pick up our pamphlet *Hosting an Event*, available at all our locations and on our web site, and then contact us.

2 weeks before

- Make lists of tasks to do between now and the day of the party (e.g., guest list, cleaning, shopping) plus various items you'll need (e.g., food, liquor and other drinks, bar supplies, extra plates, cutlery, glasses, napkins, flowers, candles, and bedding so that if necessary, guests can stay over rather than drink and drive).
- Invite your guests – remember to keep the numbers manageable for your location, so that you'll be able to keep things safe and under control.
- Contact your household insurance provider to determine the liability coverage for the type of event you're holding.

MIX TIP:

serving food slows down the absorption of alcohol



1 week before

- Decide on what you'll be serving whether it's a sit-down dinner, buffet, barbecue, snacks, or hors d'oeuvres. Remember to avoid serving salty or greasy snack foods as they tend to make guests thirsty. High-starch and high-protein foods such as meats, veggies, cheeses, light dips, and breads are good choices.
- Once you know how many guests you'll be inviting, calculate amounts and make a list of necessities for the bar, including non-alcoholic drinks and mixers.
- Make shopping lists of ingredients you can purchase in advance and note which fresh items you'll need to buy closer to the date. Buy advance items and set aside in one spot.
- If there is any food you can prepare in advance and freeze until your event, now's the perfect time to do so.
- Think about where to place food and drink stations to allow for maximum mingling and provide food as guests arrive, without making the bar the whole focus of the party.
- Assemble list of taxi numbers to have handy by the phone(s), plus extra bedding, towels or other supplies to allow for sleepovers the night of the party for any guests who choose to stay over.

MIX TIP: stock up on ice and mixers

- Make a list of emergency numbers and information. Post it visibly by the phone(s).
- Designate a responsible adult bartender. Buy/assemble bar supplies: both liquor and non-alcoholic drinks, corkscrews, shot glasses, drinking glasses, cocktail napkins, ice bucket and tongs.

day before

- Plan out a schedule for the actual event: when guests will arrive; when you'll bring out which food; when activities, if any, will take place; when to close the bar and start serving non-alcoholic drinks or coffee, tea and desserts.
- Buy lemons, limes and other ingredients for mixed drinks.
- Stock up on ice and mixers.
- Refrigerate any drinks that need chilling.

the main event

- Set up bar and food areas, plus an out-of-way location for coats and boots/shoes.
- For winter get-togethers, be sure to clear away all snow and ice from your entranceway.
- Know who the designated drivers are. Be sure to offer them enticing mocktails, bottled water, coffee or other non-alcoholic alternatives.
- Monitor how much people are drinking and have a plan of action should someone overindulge or try to drink and drive. Speak with a reliable guest/friend in advance who can assist you if things get out of hand.
- Close the bar at least an hour before the end of the event. Wind things down by offering guests dessert and coffee or tea, or other alcohol-free drinks.
- Never allow anyone who may be impaired or intoxicated to drive. Call a cab, arrange a safe ride home, or insist that they spend the night.

mixology

101

how much
liquor
do I need?

While there are no absolute rules, here are some buying guidelines you may find useful. These are guidelines only that you can adapt to suit your preferences.

beer

Generally, one 341-ml (12-oz.) bottle of beer is one serving. So, a case of 24 beers provides 24 standard beer servings.

wine

Five glasses per 750-ml bottle
Seven glasses per litre
10 glasses per 1.5 litre magnum

spirits & liqueurs

A 750-ml bottle gives approximately 17 standard drinks. You will need three similarly sized bottles of mix. Guest preferences or a party theme will influence what kind of spirits & liqueurs you buy.





MIX TIP:

high-starch and high-protein foods such as meats, veggies, cheeses, light dips, and breads are good choices

lunch

One third of a bottle of wine per person will give about two glasses each.

dinner

Dinner is usually a bigger meal and lasts longer than lunch. It often includes several courses and matching a different wine to each course can add to the event. With this in mind, you may want to provide up to half a bottle of wine per person, allowing for three glasses for each guest.

wine and cheese party

If you want to be sure you have enough, you might want to buy a little extra and estimate that guests may drink approximately four glasses of wine in a three hour period. A general rule of thumb is to allow at least a quarter pound of cheese (4 oz. /114 g) per person. Have a nice variety on hand and remember to label the different cheeses so people know what they are trying.

the supply / demand mix

These three steps will help you to estimate how much wine, beer or spirits you will need for your event.

1. Estimate how many people will be drinking at the event.
2. Multiply this number by four to estimate the maximum number of “standard drinks” you will need.
3. Convert the number of standard drinks into cases of beer, and bottles of wine and spirits.

handy party calculator*

NUMBER OF PEOPLE	50% BEER (cases of 24)	25% WINE (750 ml bottles)	25% SPIRITS (750 ml bottles)
12	1	3	1
25	2	5	2
50	4	10	3
100	8	20	6
150	12	30	9
200	16	40	12
250	20	50	15
300	24	60	18

**numbers based on an event three hours long*



If you want to buy liquor products not sold in Yukon liquor stores, you can place a special order. Call the Purchasing & Distribution Branch for information, and remember that you need to place your special order at least three weeks before your event, depending on availability of the products and shipping time.

stocking your bar

There are a few must-haves when stocking a bar. Soda water, tonic water, mineral water, ginger ale, cola (consider both regular and diet), tomato/tomato-clam juice, orange juice, ice, fresh lemons/limes, cocktail olives and onions, maraschino cherries and bitters should all be on hand for preparing mixed drinks.

Here's what a complete bar might include. Whether you stock the entire list depends on your preferences and those of your guests.

- Red, white, and sparkling wine
- Beer (domestic and imported)
- Coolers
- Canadian whisky, scotch (blended and single malt), vodka, gin, rum, tequila and brandy
- Dry and sweet vermouth
- Assorted liqueurs (including a wide range of flavours – orange, cacao, coffee, banana, etc.) and brandies or Cognac.

Of course, your bar should also include a good variety of non-alcoholic drinks for non-drinkers and designated drivers. Visit www.ylc.yk.ca for information on delicious mocktail recipes.

bar essentials

Next to the selection of drinks, glassware is probably the most important component of a well-stocked bar. Consider the following types of glasses:

- Red wine & white wine glasses
- Champagne flutes
- Martini glasses
- Highball/lowball glasses
- Beer glasses or steins

An ice bucket, tongs, shot glasses for measuring, a shaker, a strainer and a blender complete the mix.

shaken or stirred?

The purpose of a shaker is not only to combine the spirits, but also to chill the liquor. If you don't have a shaker, improvise by filling a small glass container with lots of ice. Add your cocktail ingredients and stir well until the surface of the container begins to frost. Strain and serve immediately.



cocktail accessories

A selection of practical bar accessories makes mixing and serving drinks much easier. Cocktails are based on the art and science of matching flavours. A serious cocktail “mixologist” should have cocktail spoons, swizzle sticks, cocktail toothpicks, muddlers (wooden pestles for crushing ice, fruits, mint leaves, etc.), a strainer, a paring knife and a cocktail shaker.

slice and dice

Many cocktails involve some form of food preparation, whether it's preparing fruit for blending, making garnishes or slicing and squeezing citrus fruits. A cutting board, juicer, blender and selection of small knives make these tasks easier.

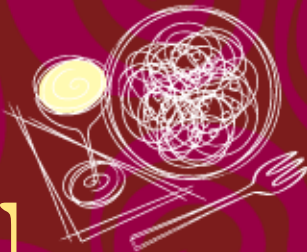
mocktails—beyond the Shirley Temple!

Mocktails are simply cocktails without the alcohol, and are intended to add to the enjoyment of those guests who are not drinking alcohol. Visit www.ylc.yk.ca for some delicious and inventive mocktail recipes and ideas.

de-alcoholized products

A de-alcoholized product is one from which the alcohol has been removed, resulting in a beverage alcohol content that is less than or equal to 0.5 per cent alcohol by volume. Please visit our website www.ylc.yk.ca for more information on products, services and entertaining ideas.

mix & match



There are reasons rather than rules as to why certain wines, beers and spirits match best with certain foods. Your palate is the best tool for discovering which combinations you enjoy the most. The handy guides that are on the following pages are a great start to get you going on your own culinary adventure.

wine

Cabernet Sauvignon

Strong cheeses, pasta with red sauce, lamb, game, beef, chocolate dessert

Champagne

Mild cheeses, strong cheeses, appetizers, dips, oysters, shrimp, crab, lobster, clams, mussels, poultry, Asian/spicy food

food

wine

Chardonnay

food

Strong cheeses, oysters, shrimp, crab, lobster, seafood with wine sauce, seafood with cream, grilled fish, salmon, pasta with cream sauce, poultry, pheasant, goose, duck, pork, veal, fruit and light dessert

Chenin Blanc

Cheese, appetizers, shellfish, Asian food, poultry

Dry Riesling

Mild cheeses, strong cheeses, appetizers, dips, shrimp, crab, lobster, seafood with wine sauce, grilled fish, salmon, poultry, Asian/spicy food, pork, veal

Gamay

Mild cheeses, appetizers, dips, seafood with wine sauce, grilled fish, pasta with red sauce, poultry, Asian/spicy food, lamb, game, beef

Gewurztraminer

Mild cheeses, appetizers, Asian food, poultry, pork

wine

Late Harvest

food

Mild cheeses, strong cheeses, pheasant, duck, goose, fruit and light dessert

Merlot

Strong cheeses, pasta with red sauce, lamb, game, beef, chocolate dessert

Pinot Blanc

Mild cheeses, strong cheeses, appetizers, dips, shrimp, crab, lobster, clams, mussels, seafood with cream, grilled fish, salmon, pasta with cream sauce, pasta with red sauce, poultry, Asian/spicy food, pork, veal

Pinot Gris

Mild cheeses, strong cheeses, appetizers, dips, oysters, clams, mussels, seafood with wine sauce, seafood with cream, grilled fish, salmon, pasta with cream sauce, Asian/spicy food

Pinot Noir

Strong cheeses, seafood with wine sauce, grilled fish, salmon, pasta with red sauce, poultry, Asian/spicy food, pork, veal, lamb, game, beef

wine

Port

food

Strong cheeses, chocolate dessert

Riesling

Mild cheese, chocolate

Sangiovese

Strong cheeses, seafood with wine sauce, grilled fish, salmon, pasta with red sauce, poultry, pork, veal

Sauvignon Blanc

Mild cheeses, strong cheeses, appetizers, dips, oysters, shrimp, crab, lobster, clams, mussels, seafood with wine sauce, grilled fish, pasta with cream sauce, poultry

Shiraz/Syrah

Strong cheeses, pasta with cream sauce, poultry, pheasant, duck, goose, Asian/spicy food, pork, veal, lamb, game, beef

Zinfandel

Strong cheeses, pasta with red sauce, poultry, pheasant, duck, goose. Asian/spicy food, pork, veal, lamb, game, beef





beer

food

Ale

Red meat, fish and chips, steak and kidney pie, cheddar cheese

Bitter

Grilled shrimp, veggie burgers, hot and sour soup, pesto

Cream Ale

Pasta dishes, foccacia bread, pizza

Lager

Chinese, Cajun and Mexican food, roast chicken

beer

food

Light Ale

Meat pie, hard cheeses, plowman's lunch (bread, cheese, pickle, onion, etc.)

Light Beer

Nachos, chips, cheezies, pretzels

Malt Liquor

Southern BBQ, ribs, chicken

Pale Ale

Curry, steamed clams, Thai noodles, gazpacho

Pilsner

Fish, caviar, smoked salmon, or as an aperitif

Scotch Ale

Steak and kidney pie, hard cheese, desserts (chocolate in particular)

Stout

Smoke BBQ, leg of lamb, oysters and other shellfish

Weisse (Wheat beer)

Black forest ham, soft pretzels, veal, bratwurst, chicken breasts



spirits

Akvavit

Campari and Soda

Cocktails

(high alcohol types such as Martini, Margarita, Cosmopolitan)

Cocktails

(sour or whisky-based)

Cocktails (tangy citrus or orange-based)

food

Pickled herring

Prosciutto ham and melon

Shellfish, full-bodied

meats, rich sauces, cheese, sweet desserts

Salmon

Chicken, salad

spirits

Gin

Gin and Tonic

Gin Martini

Manhattan

Rum (dark)

Rum (light)

Scotch

Tequila

Vodka

Vodka Martini

Vodka or White Rum with soda or cola

Whisky

food

Smoked duck, cured fish, prosciutto, oysters, tartares

Burgers

Gorgonzola Pizza, smoked duck

New York strip loin

Desserts

Chicken, pork

Smoked salmon, oysters, smoked beef

Mexican cuisines, fish

Caviar

Light fish, steak, pickled eggs, strong cheese, tartares

Sausages, pork

Lamb spareribs, salmon, chicken wings, salted nuts, spicy foods

mix master



cocktail

Mojitos

3 fresh mint sprigs
2 tsp. sugar
3 tbsp. fresh lime juice
1 ½ oz. light rum
club soda

In a tall thin glass, crush part of the mint with a fork to coat the inside. Add the sugar and lime juice and stir thoroughly. Top with ice. Add rum and mix. Top off with “chilled” club soda (or seltzer). Add a lime slice and the remaining mint, and serve.

mocktail

Mock Mojito

1 ½ oz. club soda
2 tsp. sugar
3 fresh mint sprigs
3 tbsp. fresh lemon juice

Prepare the same way as the Mojito – just leave out the rum.

cocktail

Harvest Flare

1 oz. spiced rum
1 oz. cinnamon schnapps
2-4 oz. chilled apple juice
1 pinch cinnamon

Stir together in a cocktail glass. Top with cinnamon and serve.

mocktail

Apple Cinnamon

2 oz. cranberry juice
4 oz. chilled apple cider

Fill a wine goblet with ice and juices. Stir to mix. Garnish with a cinnamon stick.

cocktail

Autumn Fire

1 oz. Canadian whisky
½ oz. Amaretto

For a fruitier taste: add ¼ oz. cranberry juice and ¼ oz. pineapple juice, shake and serve.

mocktail

Coffee-Cola Cooler

2 tbsp. instant coffee
2 cups water
1 tbsp. maple syrup
12 oz. chilled cola

Dissolve coffee in water and stir in maple syrup. Slowly stir in cola. Serve over ice. Garnish with lemon slices. (Serves 3-4)

cocktail

Cranberry Snowdrift

1 oz. white cranberry cocktail
1 oz. crème de cacao
 $\frac{1}{2}$ oz. white chocolate liqueur

Combine ingredients with ice in a cocktail shaker. Shake and strain into a martini glass rimmed with sugar. Garnish with whole cranberries threaded onto a cocktail pick.

mocktail

Evergreen

1 tsp. peppermint extract
3 oz. coffee
3 oz. hot chocolate

In a heatproof mug, combine peppermint extract, hot coffee and hot chocolate. Top with whipped cream and garnish with a peppermint candy stick.



cocktail

The Mint Divine

1 $\frac{1}{2}$ oz. Canadian whisky
5 oz. lemonade
Fresh mint leaves

In a cocktail shaker filled with ice, add Canadian whisky, 6 torn mint leaves and lemonade. Shake well and strain into a Collins glass filled with ice. Garnish with 1 tbsp. fresh blueberries and a mint sprig.

cocktail

Harvey Wallbanger

1 $\frac{1}{2}$ oz. vodka
5 oz. orange juice
 $\frac{2}{3}$ oz. Galliano

Pour vodka and orange juice over ice in highball glass, add Galliano on top and garnish with an orange slice.

mocktail

Blushing Lass Mocktail

2 oz. iced tea
 $\frac{1}{4}$ fresh lemon
1 tsp. grenadine
2 oz. ginger ale

In a cocktail shaker filled with ice, combine iced tea, the juice of $\frac{1}{4}$ fresh lemon, and grenadine. Shake and strain into a cocktail glass. Top with ginger ale and garnish with a lemon twist.

mocktail

Creamy Creamsicle

8 oz. orange juice
2 scoops vanilla ice cream

Blend until smooth in blender. Garnish with orange slice.

cocktail

Cosmopolitan

1 1/2 oz. vodka
3/4 oz. Cointreau
1/2 oz. lime juice
1 oz. cranberry juice

Shake vodka, Cointreau, fresh lime juice and cranberry juice in a cocktail shaker with cracked ice. Strain into a martini glass and garnish with lime.

cocktail

Berry Spritzer

1 oz. vodka
2 oz. soda water
3 oz. cranberry-blueberry juice

Fill a goblet glass with ice. Add vodka, soda water and cranberry-blueberry juice. Sprinkle with 1 tsp. fresh blueberries.

mocktail

Hurricane

2 oz. orange juice
2 oz. cranberry juice
1 oz. grapefruit juice
1 oz. apple juice
ice
orange slice

Mix all ingredients in a cocktail shaker. Strain and pour into an unusually shaped glass. Add crushed ice and decorations.

mocktail

Red Rock

4 oz. pomegranate juice
4 oz. club soda
1 oz. lime juice
1 oz. grenadine

Mix all ingredients in a tall glass with ice. Garnish with a lime slice.

cocktail

Maple Leaf

Martini

1 1/2 oz. vodka
1 tsp. superfine sugar
1/8 cup fresh or frozen cranberries
1-2 tsp. maple syrup
1 fresh lemon

In a cocktail shaker, add the juice of 1/4 fresh lemon, sugar and cranberries. Muddle or mash thoroughly. Fill the shaker with ice and add vodka and 1 to 2 tsp. maple syrup (to taste). Shake sharply and strain into a martini glass. Garnish with a frozen cranberry.

mocktail

Bubblertart

3 oz. cranberry juice
1 oz. lime juice
3 oz. mineral water

Shake juices with ice and strain into a glass. Fill with mineral water. Garnish with a lime wheel.



cocktail

Gin Squeeze

1 oz. dry gin
2 oz. traditional lemonade
mint sprig

In a glass filled with ice, add dry gin and traditional lemonade. Before placing the sprig of mint into the glass, slap it between the palm of your hands to release its full aroma.



mocktail

Kamikaze Mocktail

2 oz. fresh orange juice
2 oz. lime juice
crushed ice
3 dashes bitters
orange slice

Mix all ingredients in a cocktail shaker and pour into an unusually shaped glass. Add crushed ice and decorations to create a great specialty drink.

cocktail

Punch-Sangria

(Chill all ingredients prior to mixing)

Two 750 ml bottles of red wine
3 oz. Curaçao or Triple Sec
2 oz. brandy
 $\frac{1}{2}$ cup orange juice
 $\frac{1}{4}$ cup lemon juice
 $\frac{1}{4}$ cup sugar
1 qt. soda water
2 oz. water

To a large punch bowl, add a cake of ice, red wine, Curaçao or Triple Sec, brandy, orange and lemon juices, sugar and water. Stir until sugar dissolves. Add a thinly sliced orange and lemon. Add 1 qt. of soda water.

mocktail

Holiday Punch

48 oz. can of pineapple juice
Two 40 oz. bottles of cranberry juice
Two 750 ml. bottles of soda water

Combine juices and soda water in a punch bowl. Top each drink with strawberry, raspberry, or lime sherbert.

CONTACT INFORMATION

Yukon Liquor Corporation

Head Office:

9031 Quartz Road, Whitehorse, Yukon Y1A 4P9

P: (867) 667-5245 F: (867) 393-6306

Toll Free: 1-800-661-0408, extension 5245

E-mail: yukon.liquor@govyk.ca

Open: 8 a.m. to 4:30 p.m., Monday to Friday

Whitehorse Liquor Store

P: (867) 667-3630 F: (867) 667-5859

Open:

10 a.m. to 6 p.m., Monday to Thursday and Saturday

10 a.m. to 8 p.m., Friday

Extended hours during the summer months
and Christmas holiday season.

Rural Community Liquor Stores

Open: 10 a.m. to 6 p.m., Tuesday to Saturday

Dawson City* P: (867) 993-5348 F: (867) 993-5104

Faro P: (867) 994-2724 F: (867) 994-2323

Haines Junction P: (867) 634-2201 F: (867) 634-2400

Mayo** P: (867) 996-2276 F: (867) 996-2400

Watson Lake P: (867) 536-7311 F: (867) 536-2169

* open at 9:30 a.m. daily mid-May to mid-September

** closed for lunch 1 p.m. – 2 p.m.

Moderation
is always
in good taste!