

Be Your Own Bartender (BYOB)

Introduction

"Be Your Own Bartender" is a unique approach to the more traditional meaning of BYOB, "Bring Your Own Beverage." The poster and conversation starter are designed to help you think critically about how to implement a BYOB event.

By the simplest definition, if members and guests bring their own beverages to consume, your event is classified as a BYOB event. The procedures outlined in this resource are guidelines to implement for safe events. They will aid the Risk Reduction Committee in thoroughly prioritizing member and guest safety before, during, and after BYOB events.

Consider using this resource as a menu. Select the tips most applicable to your event in addition to following both organizational risk management policies as well as institutional policies. If questions arise, this checklist does not supersede any local, city or state laws, university policies, organizational policies or common sense.

Before the Event

Review any campus policies that address BYOB events.

- Do they require a check-in procedure, limit the number of drinks a guest can bring, mandate special training for those working the bar area, etc.?
- Determine location members and guests will meet to check-in.
- Meet with function monitors or executive officers coordinating check-in.
- Remind all members and guests that bags, purses, and large pockets will be checked.
- Remind all members that IDs will be checked, and members over 21 will be issued a wristband.

What Can and Can't I Bring?

- ALLOWED: Single serving sizes only
 - o Canned or plastic beverages are recommended.
- PROHIBITED: Hard liquor or any beverage above 15% alcohol by volume (ABV)
- PROHIBITED: Any alcohol for members or guests under 21 years old

How many drinks is a person of legal drinking age allowed to bring to the social event?

- The chapter should establish a reasonable limit on the amount and types of alcohol.
 - This typically translates to a six-pack of beer/hard seltzer, four mini bottles of wine equivalent to 750 ml, or a four-pack of wine coolers/ciders/malt beverages.
 - o Remember, if someone is bringing more alcohol that can be reasonable consumed in the event timeframe, then that individual may be prone to giving some of that alcohol to others, thus making it a common alcohol source and a violation of the Fraternity's *Risk Reduction Policy*.

Checking in the Alcohol

Ticket System

- Each guest gets one ticket per drink they brought.
- The tickets are personalized to the type of drink the guest brought, e.g., Bud Light, Whiteclaw Lime, Naturdays, etc.
- A member who is working at the social event checks in each guest's drink(s) and writes the attendee's name on the tickets.
- The guest redeems tickets [one at a time] for their drinks at the bar.
- An empty can and ticket are required to receive the next drink.

Wristbands

- The individual's name, type, and number of drinks is written on their wristband with a permanent marker.
- A member who is working at the social event checks in each guest's drink(s).
- Each time a guest redeems a drink, an "X" is added to the wristband.
- An empty can and wristband are required for the next round.
- NOTE: some wristbands have perforated "pull tabs" which many chapters have found useful.

During the Event

Designate a member(s) to work bar area and distribute alcohol

- Anyone who wishes to acquire an alcoholic beverage they brought to the event must show their wristband or ticket and return an empty can if this is not the first request. Returning the can assists the chapter with its recycling efforts and helps ensure that alcohol is not being given away to others once it leaves the service center.
- No beverages should be distributed to anyone other than the attendee who brought it.

Event Management

- The chapter should provide at least one non-alcoholic beverage per person in attendance.
- Breads, meats, cheeses, vegetables, cookies, subs, pizza, brownies, fruits, and dips are considered appropriate foods. The chapter should avoid serving salty foods.
- All food and non-alcoholic beverages should be free to all attendees.
- Food and non-alcoholic beverages should be contained in one centralized location.
- Non-alcoholic beverages should be served from closed containers.
- During the last hour of an event, alcohol service should stop; a new non-alcoholic beverage and food item should be served for those who wish to switch to non-alcoholic beverages and begin winding down.

Event Monitors and Security

- Event monitors are charged with regulating social events and maintaining the risk management policy of the chapter(s) involved.
- Event monitors should not consume alcohol before, during, or after the social event.
- Recommend one monitor for every 10 to 15 attendees.
- If the event is co-sponsored between a fraternity and sorority, both male and female event monitors should be used to ensure the safety of all guests and that all applicable rules are applied to men and women equally thorough attention to all applicable policies.

- Event monitors should be easily recognizable be easy to recognize. Specialty clothing is a good way to set them apart from attendees.
- It is recommended that the chapter Commander and Risk Reduction Committee members limit their use of alcohol (if consuming at all) during social events so that they can, along with the monitors, can maintain a safe social environment.
- Monitors have the right to deny access to the event to anyone they think is already impaired by alcohol or other drugs, regardless of whether the person is a member or a guest. Access to the upstairs and private rooms and any secondary floors should be prohibited.

All alcohol will be disposed of at the end of the event.