#### **BRIEF SUMMARY OF SED PRIVILEGES**

- 1. The taste or drink must contain distilled liquor manufactured in Oregon by the distillery licensee. Once the taste or drink contains distilled liquor manufactured in Oregon by the distillery licensee, the taste or drink may contain other distilled liquor approved by the Commission for sale in Oregon and may also include malt beverages, wine, cider, and non-alcoholic liquids. See Oregon Administrative Rule (OAR) 845-005-0413 for more information.
- 2. May provide tastings to the general public.
  - a. A tasting shall be no more than 1/2 fluid ounce of distilled liquor in a single container. The total liquid in the container may be no more than 2 ounces. A licensee may charge the general public a fee for tastings.
  - b. The licensee shall not provide more than 2 and 1/2 fluid ounces of distilled liquor per person per license day.
- 3. May provide tastings to trade visitors.
  - a. A tasting shall be no more than 1 fluid ounce of distilled liquor in a single container. The total liquid in the container may be no more than 3 ounces. A licensee may not charge a trade visitor a fee for tastings.
  - b. There is no daily limit on distilled liquor tastings provided to a trade visitor.
  - c. Trade visitors must be distinguished from members of the general public. A "trade visitor" means a person whose job includes the purchase, or recommended purchase, of distilled spirits by a licensee of the Commission or distributors and others in the commercial distribution chain; or a person representing an agency of mass communication, such as television, radio, newspaper, magazine, and internet.
- 4. May sell by the drink. A "drink" contains more distilled liquor than what is allowed for a "tasting" (described above).
- 5. If the licensee is a DISTILLERY RETAIL OUTLET AGENT, may sell factory-sealed containers of distilled liquor manufactured by the licensee for drinking off the premises. The sale is allowed only from 7:00 am to 10:00 pm.

#### OTHER IMPORTANT INFORMATION

- 1. Food Service Requirements.
  - a. If you will provide only tastes and/or only sell factory-sealed containers of distilled liquor, you have no food service requirements.
  - b. If you will provide distilled liquor by the drink, you must meet the food service requirements (see page 2).
- 2. **Liquor Liability Insurance:** If the licensed area is open to the public and expected attendance is 301 or more per day in the licensed area, you must have at least \$300,000 of liquor liability insurance coverage as required by ORS 471.168.
- 3. **OLCC may refuse to process your application** if it is not complete or is not submitted in sufficient time for the OLCC to investigate. Typically, an application submitted to the OLCC two to four weeks before the event date is sufficient time to process most applications.
- 4. **Managing Your Event:** Not following your written plan for managing your event may cause the OLCC to deny your future SED applications.
- 5. **Marijuana use is not allowed:** The use of marijuana (both recreational and medical) is not allowed on your special event licensed premises.

# **DIRECTIONS FOR COMPLETING THE SED APPLICATION**

- 1. Fill out your application form completely and accurately.
- 2. If the expected attendance at your event is 501 or more per day, please complete and attach the OLCC form Plan to Manage Special Events, unless the OLCC exempts you from this requirement.
- 3. To submit the application:
  - a) Fill out the application and any additional forms (if applicable) completely.
  - b) Submit the application to the local government identified in question #29. The local government will complete the gray box marked CITY OR COUNTY USE ONLY. They may charge a fee for this service. **You MUST complete this step prior to submitting your application to OLCC.**
  - c) Submit your application to the **OLCC office that serves the county** where your event will take place:
    - For mailed-in submissions, license fees can be paid by check or money order payable to OLCC.
    - Cash payments can be made in person at your regional OLCC office when you submit your application.
    - Find the appropriate OLCC office here: <u>OLCC offices and the counties they serve</u>.

# **FOOD SERVICE REQUIREMENTS**

#### WHAT AMOUNT OF FOOD MUST I PROVIDE?

THREE MEALS: You must provide at all times and in all areas where alcohol service is available at least three different
meals.

#### WHAT CONSTITUTES A MEAL?

A meal is a food item that is typically served as a main course or entrée. Some examples are fish, steak, chicken, pasta, pizza, and sandwiches. Side dishes, appetizer items, dessert items, and snack items do not qualify as meals.

#### WHAT DOES "DIFFERENT" MEAN?

"Different" means meals that the OLCC determines differ in their primary ingredients or method of preparation. For example, a turkey sandwich differs from a salami sandwich, a beef burger differs from a turkey burger, and fried chicken differs from baked chicken. Different sizes of the same item are not considered different.

### IS THERE AN EXCEPTION TO PROVIDING THE TWO DIFFERENT MEALS?

The OLCC must determine that the clearly dominant emphasis is food service at all times in the area where alcohol service is available in order for you to provide only one meal. The OLCC will work with you to make this determination prior to approving your application.

# WHAT DOES IT MEAN TO PROVIDE FOOD SERVICE "AT ALL TIMES AND IN ALL AREAS WHERE ALCOHOL SERVICE IS AVAILABLE"?

Patrons must be able to obtain food service inside the special event licensed area. You may use either of the following two methods to provide food service:

- Within all areas where alcohol service is available, have the minimum required meals available for patrons at all times; or
- Within all areas where alcohol service is available, have a menu of the minimum required meals (plus any other items you may choose to include) available for patrons at all times and be able to provide the meals in the area if a patron chooses to order food. The meals could be kept at a location other than the area where the alcohol is served; however, you must be able to provide the meals to the patron in the area where alcohol service is available.

## IS PROVIDING TASTINGS OF ALCOHOL CONSIDERED PROVIDING ALCOHOL SERVICE?

Yes, providing tastings of alcohol is considered providing alcohol service; therefore, the food requirements must be met.

### MAY I USE FOOD PROVIDED BY A CONTRACTOR OR CONTRACTORS TO MEET THE FOOD REQUIREMENT?

Yes, the food service may be provided by someone other than you; however, even if food service is provided by a contractor, you are fully responsible for compliance with the food requirements. You may sell or serve alcohol <u>only</u> when food service that meets the requirement is provided to patrons at all times and in all areas where alcohol service is available.

### WHO MAY THE CONTRACT FOR THE FOOD SERVICE BE WITH?

The contract may be between:

- You (the OLCC licensee) and the food service contractor; or
- The organizer of the event and the food service contractor.

### DOES THE FOOD SERVICE CONTRACT NEED TO BE IN WRITING?

No, the food service contract does not need to be in writing; however, you may sell or serve alcohol only when food service that meets the requirement is provided to patrons at all times and in all areas where alcohol service is available.

You must be an **Oregon Distillery (DIST) licensee** to obtain an SED. An SED allows you to provide tastes and sell distilled liquor for drinking on the special event licensed premises, and if a Distillery Retail Outlet Agent, sell factory-sealed containers of distilled liquor for drinking off the premises. The sale of factory-sealed containers is allowed only from 7:00 am to 10:00 pm. The distilled liquor must have been manufactured by the Distillery licensee and purchased from the OLCC.

•	to OLCC. A license day is from 7:00 am to 2:30 am on the succeeding calendar day.					
1.	Licensee Name:					
	Email:					
3.	Trade Name of Business:			4. Fax:	4. Fax:	
5.	Address of <u>Annual</u> Business			6. City:	6. City:	
7.	Contact Person: 8. Contact Phone:					
9.	Event Name:					
10.	Date(s) of event (no more than five days):					
11.	Start/end hours of alcohol service:	am	pm to	am pm		
12.	Address of Special Event:		City		Zip	
13. Is the event outdoors? Yes No						
<ul> <li>13a. If no, in what area(s) of the building is the event located?</li> <li>13b. If yes, submit a drawing showing the licensed area and how the boundaries of the licensed area will be identified.</li> <li>14. Describe the primary activities within the licensed area:</li> </ul>						
15. Will you sell factory-sealed containers of distilled liquor? Yes No If yes, list your outlet number:						
16. Will minors and alcohol be together in the same area? Yes No						
17. What is the expected attendance per day in the licensed area (where alcohol will be sold or consumed)?						
PLAN TO MANAGE THE SPECIAL EVENT LICENSED AREA  If your answer to #17 is 501 or more, in addition to your answers to questions 18, 19, 20, and 21, you will need to complete the OLCC's Plan to Manage Special Events form, unless the OLCC exempts you from this requirement.						
18. Describe your plan to prevent problems and violations:						
19. Describe your plan to prevent minors from gaining access to alcoholic beverages and from gaining access to any portion of the licensed premises prohibited to minors:						

20. Describe your plan to manage alcohol consumption by adults:							
21. List name(s) and service permit number(s) of alcohol manager(s) on-duty and in the licensed area:							
LIQUOR LIABILITY INSURANCE							
If the licensed area is open to the public and expected attendance is 301 or more per day in the licensed area, the event must have at least \$300,000 of liquor liability insurance coverage (ORS 471.168).							
22. Insurance Company:							
MARIJUANA							
25. Will marijuana (such as use, consumption, samples, give-away, sale, etc.) be allowed on the special event licensed premises or be part of the event or an adjacent event?							
premises of se part of the event of an adjustific event.							
FOOD SERVICE REQUIREMENT							
See the attached sheet for an explanation of this requirement.							
26. Will you provide distilled liquor by the drink? Yes No							
27. If yes to #26, name at least three meals that you will provide:							
1. 2.	3.						
<b>TRADE VISITORS</b> (See Instructions) <b>28.</b> Will you provide tastings to trade visitors at this event?  Yes No							
If yes, please describe how you will distinguish trade visitors from members of	of the general nublic:						
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GOVERNMENT RECOMMENDATION							
You must obtain a recommendation from the local city or county <u>before</u> submitting this application to the OLCC.							
29. Name the city if the event address is within a city's limits, or the county if the event address is outside city limits:							
SIGNATURE							
I affirm that the information on this application is true and accurate and that I am authorized to sign this application on behalf							
of the applicant.							
30. Name (please print): 31. Signature:	32. Date:						
of Signature.	32. Date.						
CITY OR COUNTY USE ONLY							
The city/county named in #29 above recommends:							
Grant Acknowledge Deny (attach written explanation of deny recommendation)							
City/County Employee Name and Title:							
City/County Signature: Date:							
FORM TO OLCC							
This license is valid only when signed by an OLCC representative. Submit this form to the OLCC office regulating the county in which your special event will happen.							
OLCC USE ONLY Fee Paid: Date:	Receipt #:						
License is: Approved Denied Not Processed – Reason:							
OLCC Signature:  Date:							
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