



D'AMICO HOSPITALITY

Bar & Beverages

D'Amico Hospitality is proud to offer a comprehensive range of bar services, designed to elevate your event with exceptional drinks and seamless service. Our bar offerings are available at varying price points, dependent on the products, style, and duration of your event. Whether you're hosting an intimate gathering or a grand celebration, we provide everything from curated craft cocktails and premium wines to a full-service open bar. Your dedicated D'Amico Hospitality Event Planner will work closely with you to determine the ideal bar setup, helping you select the perfect mix of beverages and service style to match your vision and ensure your event is a memorable success.

D'Amico Hospitality
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Bar Options



Hosted Bars Billed On Consumption

Bar will be estimated at an average price per person based on the length of time and bar service selected. Final bill will be adjusted to reflect the amount consumed and you will be charged or refunded accordingly.

Hosted Bar Packages

A set price per person will be calculated based on the length of time and bar package selected. Any additions to the bar package will be billed separately.

Cash Bars

Guests at the event will purchase their own beverages at the bar. Cash bar prices are inclusive of the appropriate tax and service charge.

Alcohol By Client Packages

(Available at select off-premise locations only)

These options are offered to clients who want to provide some or all of their bar products from their personal collection, but still use D'Amico Hospitality's glassware, bartenders and liquor license.



Bar Service



	House Selection	Classic Selection	Premium Selection
VODKA	Svedka	Tito's	Ketel One
GIN	Seagrams	Beefeater	Bombay Sapphire
WHISKEY	Windsor	Canadian Club	Jack Daniels/Crown Royal/ Jameson
SCOTCH	Clan MacGregor	Dewar's	Johnnie Walker Black
BOURBON	Early Times	Jim Beam	Jim Beam/Bulleit
BRANDY	Christian Brothers	Christian Brothers	Christian Brothers
RUM	Barbarossa Silver Barbarossa Spiced	Bacardi Captain Morgan	Bacardi Captain Morgan
TEQUILA	Durango Silver	Milagro Silver	Herradura Silver
BEER	Coors Light Grain Belt Nordeast Clausthaler N/A	Coors Light Summit EPA Fulton Sweet Child of Vine IPA Clausthaler N/A	Coors Light Deschutes Fresh Squeezed IPA Fulton Lonely Blonde White Claw Hard Seltzer Clausthaler N/A
WINE	Sycamore Lane Chardonnay Sycamore Lane Cabernet	Black Ridge Chardonnay Mussel Bay Sauvignon Blanc Black Ridge Cabernet Biagio Pinot Noir	Campet Ste Marie Chardonnay Scarpetta Frico Rosato Di Majo Norante Canernet Domaine Rudel Pinot Noir
	HOUSE HOSTED	CLASSIC HOSTED	PREMIUM HOSTED
	Wine - 7.50 Beer - 6.50 Spirits - 7.50/oz	Wine - 8.50 Beer - 7.50 Spirits - 8.50/oz	Wine - 9.50 Beer - 8.00 Spirits - 10.00/oz

Hosted Bar Packages



*Pricing Per Person

	First Hour	Second Hour	Each Additional Hour
PACKAGE I - HOUSE SELECTION			
FULL BAR			
Includes house brand spirits, beer, wine, soda, mixes, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	18.00	8.00	5.00
PACKAGE II - CLASSIC SELECTION			
FULL BAR			
Includes classic brand spirits, beer, wine, soda, mixes, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	23.00	8.00	5.00
PACKAGE III - PREMIUM SELECTION			
FULL BAR			
Includes premium brand spirits, beer, wine, soda, specialty soda, mixes, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	28.00	8.00	5.00
PACKAGE IV - HOUSE SELECTION			
BEER, WINE AND SODA			
Includes house brand beer, wine, soda, ice, glassware, napkins and all necessary bar equipment.	13.00	7.00	4.00
PACKAGE V - CLASSIC SELECTION			
BEER, WINE AND SODA			
Includes classic brand beer, wine, soda, ice, glassware, napkins and all necessary bar equipment.	15.00	7.00	4.00
PACKAGE VI - PREMIUM SELECTION			
BEER, WINE AND SODA			
Includes premium brand beer, wine, soda, specialty soda, ice, glassware, napkins and all necessary bar equipment.	17.00	7.00	4.00

* Add house sparkling wine to any of the packages above for \$2.00 per person

* Add White Claw to any house or classic package above for \$3.00 per person

Our bar packages have been carefully created and priced to provide a variety of bar options and to best meet the needs of our clients and guests. For this reason, products in each package will not be altered.

Items outside of the selected package may be added to the bar upon request and you will be charged accordingly. Items that are listed in our bar menu will be billed on consumption. Special orders for items that are not listed in our bar menu may be purchased in fixed quantities.

Private Residence Bar Packages



*Pricing Per Person. Available at select locations.

Pricing Per Person

PACKAGE VII - LIQUOR BY CLIENT

Includes 4 pieces of glassware per person, ice, juices, sodas, standard mixes, garnishes, napkins, stir sticks and necessary bar equipment. Includes liquor license usage fee.

10.00

PACKAGE VIII - GLASSWARE

Includes 4 pieces of glassware per person, ice and all necessary bar equipment. Includes liquor license usage fee.

7.00

PACKAGE IX - LIQUOR LICENSE USAGE

Includes liquor license only. This fee will apply when alcohol, bar product and glassware are provided by the client and our bartenders are hired.

4.00

Wine List



SPARKLING

Charles Roux Brut	France	31.00
Dibon Cava	Barcelona, Spain	36.00
Belstar Prosecco	Veneto, Italy	39.00
Luca Bosio Moscato D'asti DOCG	Santo Stefano Belbo, Italy	42.00
Juve & Camps Brut Rose	Cava, Spain	52.00
Keush Origins Brut	Vayots Dzor, Armenia	58.00
Ca Del Bosco Franciacorta Cuvée	Lombardy, Italy	90.00
Champagne Aubry 1er	Côte des Blancs, France	108.00
Delamotte Brut	Montagne de Reims, France	130.00
Veuve Cliquot NV	Reims, France	155.00
Dom Perignon	Epernay, France	450.00
Fre (N/A)	St. Helena, California	26.00

CHARDONNAY

Sycamore Lane	California	27.00
Black Ridge Vineyard	California	31.00
Campet Ste Marie	Pays d'Oc, France	36.00
Chehalem Unoaked	Willamette, Oregon	44.00
Seghesio	Sonoma/Napa, California	54.00
Les Belles Roches	Bourgogne, France	68.00
Rombauer	Carneros, California	85.00

SAUVIGNON BLANC

Mussel Bay	Marlborough, New Zealand	34.00
Folium Val de Loire	Loire, France	44.00
Domaine Daulny	Sancerre, France	57.00
Duckhorn Vineyards	Napa Valley, California	72.00
Domaine Pierre Martin Sancerre Chavignol	Loire, France	75.00

INTERESTING WHITES

Pinot Grigio, Vigneti del Sole	Veneto, Italy	37.00
Verdejo, Casamaro Rueda	Castilla y Leon, Spain	40.00
Albarino, Paco & Lola	Rias Baixas, Spain	47.00
Pinot Gris, Illahe Estate	Willamette, Oregon	47.00
Riesling Kabinett, Carl Graff	Mosel, Germany	48.00
Viognier, Domaine des Homs	Pays D'oc, France	57.00
Arneis, Vietti Roero	Piedmont, Italy	62.00

ROSE

Scarpetta Frico	Toscana, Italy	36.00
Triennes Méditerranée IGP	Provence, France	49.00
Field Recordings Pet Nat	Paso Robles, California	54.00
Stolpman Combe Vin Gris	Ballard Canyon, California	64.00

CABERNET SAUVIGNON

Sycamore Lane	California	27.00
Black Ridge Vineyard	California	31.00
Di Majo Norante	Terre degli Osci IGT, Italy	36.00
Foxglove	Paso Robles, California	55.00
Trig Point by Goldschmidt	Alexander Valley, California	70.00
Duckhorn Vineyards	Napa Valley, California	111.00
Cyrus, Alexander Valley Vineyards	Alexander Valley, California	128.00
Caymus Vineyard	Napa Valley, California	175.00

PINOT NOIR

Biagio	Veneto, Italy	34.00
Domaine Rudel	Roussillon, France	36.00
Hahn	Monterey County, California	44.00
Yamhill Valley Estate	Willamette Valley, Oregon	61.00
Trisaetum	Willamette Valley, Oregon	82.00
Domaine Serene Evenstad	Willamette Valley, Oregon	200.00

INTERESTING REDS

Malbec, Anko Estancia Los Cardones	Salta, Argentina	40.00
Red Blend, Hedges Family C.M.S.	Columbia Valley, Washington	40.00
Côte du Rhone, Kermit Lynch	Rhône, France	50.00
Dolcetto d'Alba, Paitin	Piedmont, Italy	60.00
Grenache, Palacios Camin del Priorat	Priorat, Spain	74.00
Grand Cru, Les Cadrans de Lassegue	Saint Émilion, France	76.00
Nebbiolo Perbacco, Vietti Langhe	Piedmont, Italy	78.00
Syrah, Truchard Vineyard	Carneros, California	80.00
Rioja Gran Reserva, Bodega Muriel	Rioja, Spain	89.00

Non-Alcoholic Beverages



HOT BEVERAGES – STATIONS

priced by the gallon, billed on consumption

Certified, Organic, Free Trade Dark Roast Coffee, Decaffeinated Coffee, Hot Tea, Cream, Sugar, Sweetener, Lemon	31.00
Gourmet Coffee, Whipped Cream, Flavored Syrups	45.00
Hot Chocolate, Whipped Cream, Chocolate Shavings	30.00
Hot Apple Cider, Citrus Peel, Cinnamon Sticks	30.00

COLD BEVERAGES – STATIONS

priced by the gallon, billed on consumption

Lemon Infused Water	15.00
Cucumber Infused Water	15.00
Fruit Punch	30.00
Fruit Juice	30.00
Unsweetened Iced Tea	30.00
Lemonade	30.00
Freshly Squeezed Lemonade	40.00
Ginger Lemonade	40.00
Agua Fresca (Pineapple, Pineapple Cucumber, Melon, Tamarind, Hibiscus, Strawberry or Apple)	30.00

INDIVIDUAL BEVERAGES

priced individually, based on consumption

Bottled Water	2.50
Acqua Panna Premium Bottled Water – 500ml Liter	4.00 12.50
LaCroix Sparkling Water	2.50
San Pellegrino Premium Sparkling Water – 250ml Liter	3.00 12.50
Flavored San Pellegrino	3.50
Coca-Cola Products (Coke, Diet Coke, Sprite)	2.50
Izze Sparkling Juice (Pomegranate, Clementine, Grapefruit or Blackberry)	3.50
Individual Fruit Juice Bottles	3.00
Golds Peak Sweetened or Unsweetened Black Tea	4.00
Horizon Organic 2% Milk – ½ pint	1.50
Horizon Organic Chocolate Milk – ½ pint	1.50

Cocktail Carts



Available in fixed quantities. \$500 per cart, includes bartender.

ESPRESSO MARTINI

16.00

Tito's Vodka, Kahlua, cold brew, cream, simple syrup, coffee beans

OLD FASHIONED

16.00

Bulleit Bourbon, Angostura Bitters, simple syrup, orange peel

NEGRONI

16.00

Del Maguey Vida Mezcal, sweet vermouth, Campari, orange twist

Bombay Sapphire Gin, sweet vermouth, Campari, orange twist

CORDIAL CART

16.00

Bailey's, Kahlua, Chambord, Grand Marnier

MOCKTAIL CARTS

8.00

Mule-less

Spiced Cherry Orange Tonic

Grapefruit Mint Tonic

Signature Cocktail Menu



MOSCOW MULE 12.00

Tito's Vodka, ginger beer, fresh lime juice, lime wedge

VODKA SPRITZER 12.00

Tito's Vodka, fresh strawberry slices, lemons, sparkling water, lemon wheel

MOJITO 12.00

Bacardi White Rum, mint leaves, fresh lime juice, sparkling soda, mint sprig and lime wedge

PALOMA 14.00

Herradura Silver Tequila, fresh lime juice, grapefruit soda, lime wheel

MEZCAL NEGRONI 16.00

Del Maguey Vida Mezcal, sweet vermouth, Campari, orange twist

FRENCH 75 12.00

Bombay Sapphire Gin, fresh lemon juice, sparkling wine, lemon twist

OLD FASHIONED 16.00

Bulleit Bourbon, Angostura Bitters, simple syrup, orange peel

ESPRESSO MARTINI 16.00

Tito's Vodka, Kahlua, cold brew, cream, simple syrup, coffee beans

* Please inquire about custom signature cocktails

Spring & Summer Cocktail Menu

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STRAWBERRY MULE 14.00

Tito's Vodka, ginger beer, fresh lime juice, sliced strawberries, fresh peppercorn

WATERMELON MULE 14.00

Tito's Vodka, ginger beer, fresh lime juice, watermelon cubes, lime wheel

BLUEBERRY RUM PUNCH 12.00

Spiced Dark Rum, Sweet Haven Blueberry, Mint & Black Tea Tonic, sparkling water, lemon twist

RHUBARB & STRAWBERRY COLLINS 14.00

Bombay Sapphire Gin, Aperol, fresh lemon juice, strawberry and rhubarb syrup, club soda, lemon wheel

SUMMER WIND 14.00

Bombay Sapphire Gin, fresh lemon juice, simple syrup, cucumber juice, pinch of dill, club soda, cucumber

RHUBARB COCKTAIL 16.00

Herradura Silver Tequila, rhubarb syrup, dry vermouth, bitters, lime wedge

MEZCAL MARGARITA 14.00

Del Maguey Vida Mezcal, triple sec, fresh lime juice, agave syrup, salted rim, lime wedge

RHUBARB FIZZ (NON-ALCOHOLIC) 8.00

Sweet Haven Peach Rhubarb and Green Tea Tonic, sparkling water, lemon twist

Fall & Winter Cocktail Menu



CRANBERRY MULE 14.00

Tito's Vodka, ginger beer, fresh lime juice, cranberry juice, rosemary-thyme simple syrup, rosemary sprig

PEAR CARDAMOM SIDE CAR 16.00

Hennessy VS Cognac, Cointreau, fresh lime juice, pear syrup, cardamom bitters, lemon twist

CHOCOLATE MARTINI 14.00

Tito's Vodka, creme de cacao, chocolate liqueur, cream, cocoa rim

BLACK CHERRY BOMB 12.00

Captain Morgan, Sweet Haven Spiced Cherry & Orange Tonic, sparkling water, orange twist

PUMPKIN SPICE OLD FASHIONED 16.00

Bulleit Bourbon, pumpkin syrup, orange bitters, club soda, cinnamon stick

AUTUMN FIZZ 12.00

Bombay Sapphire Gin, fresh lemon juice, agave, sparkling apple cider, thyme sprig

STONE WALL 14.00

Aged rum, fresh ginger, simple syrup, apple cider, ginger beer, lime wedge

CRANBERRY BLISS (NON-ALCOHOLIC) 8.00

Sweet Haven Cranberry Juniper & Lemongrass Tonic, sparkling water, mint leaf

Low-Alcohol Cocktail Menu



APEROL SPRITZ

12.00

Aperol, Prosecco, club soda, orange wheel

AMERICANO

12.00

Campari, sweet vermouth, club soda, orange twist

GARIBALDI

12.00

Campari, orange juice, orange wedge

ADONIS

12.00

Fino Sherry, sweet vermouth, orange twist

BAMBOO

12.00

Dry Sherry, dry vermouth, Angostura bitters, orange bitters, lemon twist

PORTO TONICO

12.00

Dry White Port, tonic water, lemon wheel

PIMM'S CUP

12.00

Pimm's No. 1, fresh lemon juice, ginger ale, cucumber wheel, mint, strawberry

Mocktail Menu



NOJITO 6.00

Lemon-lime soda, lime simple syrup, mint leaves, fresh limes, lime wedge

STRAWBERRY BASIL SODA 6.00

Fresh strawberries, basil simple syrup, basil leaves, club soda, a pinch of salt

GRAPEFRUIT MINT TONIC 8.00

Sweet Haven Grapefruit, Mint & Rosemary Tonic, sparkling water, rosemary sprig

SPICED CHERRY & ORANGE TONIC 8.00

Sweet Haven Spiced Cherry & Orange Tonic, sparkling water, orange slice

LAVENDER LEMON DROP 8.00

Sweet Haven Lemon, Basil & Lavender Tonic, sparkling water, lemon twist

MULE-LESS 8.00

Sweet Haven Ginger, Lime & Peppercorn Tonic, sparkling water, lime wedge

BLUEBERRY SKIES 8.00

Sweet Haven Blueberry, Mint & Black Tea Tonic, sparkling water, mint leaf

Additional Bar Notes



- For cash bars, a \$150.00 bar minimum fee will be waived if the net revenue of the bar reaches \$500.00 per bar.
- Tip jars are standard on all bars.
- All bars will close 30 minutes prior to guest departure.
- Per the State of Minnesota regulations, the minimum purchase of one serving of food per guest is required with all bar services.
- All guests who may consume alcohol must be of legal drinking age and have a valid ID. D'Amico Catering staff will check guests' IDs at their discretion and bartenders will not serve underage or intoxicated guests.
- We want to ensure that your event is memorable for all the right reasons. Our trained professional staff will serve you and your guests with your enjoyment and safety in mind.

Enhancements

Beverage service can also be enhanced through the following options. Items that are listed in our bar menu will be billed on consumption. Special orders for items that are not listed in our bar menu may be purchased in fixed quantities.

- Wine service with dinner or butler passed will be priced by the bottle.
- Sparkling wine available at the bar, for toasting or butler passed, will be priced by the bottle.
- Specialty cocktails available at the bar or butler passed will be priced per drink at set quantity.
- Non-alcoholic beverages that are not included in the bar package will be billed on consumption.