



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
<b>VODKA</b>	Svedka	Tito's	Ketel One
<b>GIN</b>	Seagrams	Beefeater	Bombay Sapphire
<b>WHISKEY</b>	Windsor	Canadian Club	Jack Daniels/Crown Royal/Jameson
<b>SCOTCH</b>	Clan MacGregor	Dewar's	Johnnie Walker Black
<b>BOURBON</b>	Early Times	Jim Beam	Jim Beam/Bulleit
<b>BRANDY</b>	Christian Brothers	Christian Brothers	Christian Brothers
<b>RUM</b>	Barbarossa Silver Barbarossa Spiced	Bacardi Captain Morgan	Bacardi Captain Morgan
<b>TEQUILA</b>	Durango Silver	Milagro Silver	Herradura Silver
<b>BEER</b>	Coors Light Busch Light Grain Belt Nordeast Heineken 0.0	Coors Light Busch Light Grain Belt Nordeast Blue Moon Modelo Especial White Claw Heineken 0.0	Coors Light Busch Light Excelsior Big Island Blonde Blue Moon Modelo Especial Pryes Miraculam High Noon Heineken 0.0
<b>WINE</b>	Sycamore Lane Chardonnay Sycamore Lane Cabernet	Shadow Ridge Chardonnay Oyster Bay Sauvignon Blanc Barossa Valley Cabernet Sea Sun Pinot Noir	Les Allié's Chardonnay Campuget Rose Lyeth Cabernet Comtesse Marion Pinot Noir VOGA Prosecco
	<b>HOUSE HOSTED</b>	<b>CLASSIC HOSTED</b>	<b>PREMIUM HOSTED</b>
	Wine - 8.00 Beer - 6.50 Spirits - 8.00/oz	Wine - 9.00 Beer - 7.50 Spirits - 9.00/oz	Wine - 10.00 Beer - 8.00 Spirits - 10.00/oz

# Hosted Bar Packages



\*Pricing Per Person

	First Hour	Second Hour	Each Additional Hour
<b>PACKAGE I - HOUSE SELECTION</b>			
<b>FULL BAR</b>			
Includes house brand spirits, beer, wine, soda, mixers, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	19.00	9.00	5.00
<b>PACKAGE II - CLASSIC SELECTION</b>			
<b>FULL BAR</b>			
Includes classic brand spirits, beer, wine, soda, mixers, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	24.00	9.00	5.00
<b>PACKAGE III - PREMIUM SELECTION</b>			
<b>FULL BAR</b>			
Includes premium brand spirits, beer, wine, soda, specialty soda, mixers, juices, garnishes, ice, glassware, napkins, stir sticks and all necessary bar equipment.	29.00	9.00	5.00
<b>PACKAGE IV - HOUSE SELECTION</b>			
<b>BEER, WINE AND SODA</b>			
Includes house brand beer, wine, soda, ice, glassware, napkins and all necessary bar equipment.	14.00	8.00	4.00
<b>PACKAGE V - CLASSIC SELECTION</b>			
<b>BEER, WINE AND SODA</b>			
Includes classic brand beer, wine, soda, ice, glassware, napkins and all necessary bar equipment.	16.00	8.00	4.00
<b>PACKAGE VI - PREMIUM SELECTION</b>			
<b>BEER, WINE AND SODA</b>			
Includes premium brand beer, wine, soda, specialty soda, ice, glassware, napkins and all necessary bar equipment.	18.00	8.00	4.00

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

For gatherings greater than 3 hours in length. Includes 5+ pieces of glassware per person, ice, standard mixers and garnishes, napkins, and stir sticks to accompany the client's provided beverage selections. Includes use of D'Amico Hospitality liquor license.

16.00

## PACKAGE VIII - LIQUOR BY CLIENT

For gatherings up to 3 hours in length. Includes 3 pieces of glassware per person, ice, standard mixers and garnishes, napkins, and stir sticks to accompany the client's provided beverage selections. Includes use of D'Amico Hospitality liquor license.

12.00

## PACKAGE IX - GLASSWARE

Includes 4 pieces of glassware per person, ice, napkins, and stir sticks. Includes use of D'Amico Hospitality liquor license.

9.00

## PACKAGE X - LIQUOR LICENSE USAGE

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

4.00

# Mixers & Garnishes

The following are provided as a standard on D'Amico Hospitality bars.

## MIXERS

Coke	Sweet and Sour
Diet Coke	Orange Juice
Sprite	Cranberry Juice
Ginger Ale	Grapefruit Juice
Soda Water	Lime Juice
Tonic Water	Grenadine

## GARNISHES

Lemons
Limes
Oranges
Cherries
Olives

# Wine List



## SPARKLING

Charles Roux Brut	France	33.00
Cristalino Cava	Spain	36.00
VOGA Prosecco	Treviso, Italy	39.00
Luca Bosio Moscato D'asti DOCG	Santo Stefano Belbo, Italy	42.00
Santa Julia La Mantis Pet Nat	Mendoza, Argentina	52.00
Keush Origins Brut	Vayots Dzor, Armenia	62.00
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
Josh Non-Alcoholic Prosecco	Italy	48.00

## CHARDONNAY

Sycamore Lane	California	27.00
Shadow Ridge	California	31.00
Les Alliés	France	36.00
Chehalem Unoaked	Willamette, Oregon	44.00
Seghesio	Sonoma/Napa, California	54.00
Les Belles Roches	France	65.00
Domaine Seguinot-Bordet	Chablis, France	80.00
Grgich Hills Estate	Napa Valley, California	90.00

## SAUVIGNON BLANC

Oyster Bay	Marlborough, New Zealand	34.00
Emmolo by Caymus	Napa Valley, California	40.00
Domaine Daulny Sancerre	Loire, France	61.00
Duckhorn Vineyards	Napa Valley, California	69.00
Domaine Pierre Martin Sancerre	Chavignol, France	75.00

## INTERESTING WHITES

Pinot Grigio, Vigneti del Sole	Veneto, Italy	37.00
Verdejo, Casamaro Rueda	Castilla y Leon, Spain	40.00
Albarino, Bodegas La Val	Rias Baixas, Spain	43.00
Moscato D'Asti, Saracco	Asti DOCG, Italy	48.00
Pinot Gris, Illahe Estate	Willamette, Oregon	51.00
Viognier, Lucas & Lewellen	Santa Barbara County, California	57.00
Roussanne, Stolpman	Ballard Canyon, California	60.00
Arneis, Vietti Roero	Piedmont, Italy	62.00

## ROSE

Escapada	Lisboa, Portugal	31.00
Campuket	Rhone Valley, France	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	59.00
Tiberio Cerasuolo	Abruzzo, Italy	61.00

## CABERNET SAUVIGNON

Sycamore Lane	California	27.00
Barossa Valley Estate	Australia	31.00
Lyeth	Sonoma, California	36.00
Foxglove	Paso Robles, California	55.00
Outerbound	Alexander Valley, California	65.00
Charles Krug	Napa Valley, California	85.00
Stonestreet Estate	Alexander Valley, California	105.00
Caymus Vineyard	Napa Valley, California	175.00

## PINOT NOIR

Sea Sun	California	34.00
Comtesse Marion	Languedoc, France	36.00
Hahn	Monterey County, California	44.00
Yamhill Valley Estate	Willamette Valley, Oregon	61.00
Bernardus	Santa Lucia Highland, California	68.00
Domaine Drouhin	Dundee Hills, Oregon	95.00
Domaine Serene Evenstad	Willamette Valley, Oregon	200.00

## INTERESTING REDS

Clarete, Santa Julia La Vaquita	Mendoza, Argentina	52.00
Barbera d'Alba, Paitin	Piedmont, Italy	56.00
Super Tuscan, Argiano	Tuscany, Italy	62.00
Grand Cru, Les Cadrans de Lassegue	Saint Émilion, France	76.00
Pomerol, Chateau Perron	Bordeaux, France	85.00

# Non-Alcoholic Beverages



## HOT BEVERAGES - STATIONS

priced by the gallon, billed on consumption

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Certified, Organic, Free Trade Dark Roast Coffee, Decaffeinated Coffee, Hot Tea, Cream, Sugar, Sweetener, Lemon	35.00
Gourmet Coffee, Whipped Cream, Flavored Syrups	45.00
Hot Chocolate, Whipped Cream, Chocolate Shavings	40.00
Hot Apple Cider, Citrus Peel, Cinnamon Sticks	40.00

## COLD BEVERAGES - STATIONS

priced by the gallon, billed on consumption

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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*

\*Must be purchased in fixed quantities.

## INDIVIDUAL BEVERAGES

priced individually, based on consumption

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Bottled Water	3.00
Acqua Panna Premium Bottled Water - 500ml   Liter	5.00   12.50
LaCroix Sparkling Water	3.00
San Pellegrino Premium Sparkling Water - 250ml   Liter	3.50   12.50
Flavored San Pellegrino	4.00
Coca-Cola Products (Coke, Diet Coke, Sprite)	3.00
Izze Sparkling Juice (Pomegranate, Clementine, Grapefruit or Blackberry)	4.00
Individual Fruit Juice Bottles	3.50
Golds Peak Sweetened or Unsweetened Black Tea	4.00
Horizon Organic 2% Milk - ½ pint	2.00
Horizon Organic Chocolate Milk - ½ pint	2.00

# Cocktail Carts



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

## ESPRESSO MARTINI 16.00

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

## OLD FASHIONED 16.00

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Bulleit Bourbon, Angostura Bitters, simple syrup, orange peel

## NEGRONI 16.00

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

Bombay Sapphire Gin, sweet vermouth, Campari, orange twist

## CORDIAL CART 16.00

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Bailey's, Kahlua, Chambord, Grand Marnier

## MOCKTAIL CARTS 8.00

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Mule-less

Spiced Cherry Orange Tonic

Grapefruit Mint Tonic

# Signature Cocktail Menu

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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 16.00

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

SUMMER WIND 16.00

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

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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 16.00

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

# Mocktail Menu

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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

# Low-Alcohol Cocktail Menu

APEROL SPRITZ 14.00

Aperol, Prosecco, club soda, orange wheel

PIMM'S CUP 12.00

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

# 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 Hospitality 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.