



BAR PRICING GUIDE



Wine

A variety of hand-selected wine varieties to choose from. Custom wines may be ordered. Most events require 30 bottles of wine (750ml) per 100 guests



Beer

Kegs of beer (124 pints): Most events require 2 kegs per 100 guests. In general, order 2 kegs of light beer for every 1 keg of craft beer



Cocktails

We have a comprehensive inventory of spirits, and our bartenders can prepare a vast array of cocktails for you and your guests

Wine options

House wine: Excelsior (South Africa) \$28/750ml
Chardonnay & Cabernet Sauvignon

Premium Wines: \$39/750ml
Pinor Noir (CA), Cabernet (CA), Chardonnay (WA), Sauvignon Blanc (New Zealand), Rose (France), Riesling (Germany), Pinot Grigio (Slovenia)

Special order and top tier wines available. Cost depends on market price.

Bubbles:
Cava (Spain) \$28/bottle
Prosecco (Italy) \$39/bottle

Cocktails

Rail, Premium and Top Shelf options available at \$7-15+ per drink depending on ingredients and preparation. See liquor list for more details.

ASK ABOUT OUR HOSTED COCKTAIL DISCOUNT!

Seltzer: \$6/each
Stilly (local), Nütrl, Carbliss in rotating flavors

Beer

Domestic Kegs: \$375/each
For example Coors Light, Michelob Golden Light, etc.

Craft Kegs: \$450/each
For example Oliphant Hazy IPA, River Siren Blonde Ale, Summit Extra Pale Ale, Lift Bridge Farm Day

Some hard cider & seltzer options also available
We also carry bottles and cans for \$6/8. We can order and serve by the container based on market price, however it is almost always more cost effective to serve from a keg.

Non-Alcoholic Drinks

Coke products: \$2/each
Includes lemonade, cranberry juice, kiddie cocktails
Root Beer, Red Bull, Ginger Beer: \$4/each
N/A Beer: \$5/each

Mocktails

We can use a variety of ingredients to make mocktails (think herbs, syrups, juices, etc). A favorite is the basil-lemon spritz. Ask for pricing.

PRICING SUBJECT TO CHANGE



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SAMPLE QUOTE FOR 200 GUESTS

Draft Beer Kegs:

Michelob Golden Light x 2 @ \$375

River Siren Blonde Ale x 1 @ \$450

= **\$1199**

**One keg of Mich Golden on reserve, will check with host before tapping*

Wine:

Excelsior Cabernet & Chardonnay x 48 @ \$28

= **\$1344**

**Less any bottles not opened*

Soda:

Estimated x 85 @ \$2 each

= **\$170**

Signature Drink:

Gin & Tonic with Tanqueray x 150 @ \$9

= **\$1350**

Getting Ready Packages:

Bourbon Room - Case domestic beer x 1 @ \$59

Oxford Suite - Mimosa Package x 1 @ \$72

= **\$131**

Estimated Total: **\$4195**

**18% gratuity will be added for our stellar bartenders*

FREQUENTLY ASKED QUESTIONS

Do I pre-pay the bar bill?

No - we won't know the exact quantities until the end of your reception. You will pay the bill with the bartenders at the end of your event (cash, credit, check). The bar is based on consumption.

I can't decide - what should I serve my guests?

A keg of beer has the longest mileage. Wine is classy and fits every crowd. Cocktails and seltzers start and keep the party going. A blend of all three is ideal. Look at your budget and consider 20% beer, 40% wine and 40% cocktails/seltzers.

Our venue will always have more of everything so you won't run out!

How does bill-by-consumption work?

This means that we are only charging you for the items that have been opened, served or made for your guests. These numbers can be lower than your initial bar quote. We charge for every keg we tap, every opened bottled of wine and every drink produced and handed to a guest (if you are hosting that item).

Can we bring in drinks for the wedding party?

No, we do not allow any outside alcohol anywhere on the premises. If our staff finds outside alcohol a charge of \$7/container or \$500 will be added to your bar bill.

Can you order a product if you don't currently carry it?

Yes! Costs will vary depending on the market price. Not every product is available from Minnesota distributors. We may ask for you to purchase an entire bottle/case.

Can our guests start tabs at the bar?

Absolutely! This actually makes bar service flow quicker! Guests can pay with cash or card.

When does the bar stop serving?

We will do a last call from the bar 30 minutes prior to the end of your event (if your last dance is midnight we will do a last call at 11:30pm). We will stop serving 15 minutes prior to the end of your event so everyone has time to finish their drinks.

Want more info?

Email Info@One23Events.Com

One23Events.Com/JX---Bar

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