

One23Events | Bar Pricing Guide

What we offer:



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 two kegs of beer per 100 guests. In general, order two kegs of light beer for every one 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

Pinot Noir (CA), Cabernet (CA), Chardonnay (WA)
Sauvignon Blanc (New Zealand), Rosé (France),
Riesling (Germany), Pinot Grigio (Slovenia)

Special Order and Top Tier wines available. Cost depends on market prices.

Bubbles:

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

Cocktails & Seltzers

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

There is a per-drink price break on most cocktails if you are choosing to host them for your guests.

Hard Seltzers: \$6/ea

We carry Stilly (local), High Noon, & White Claw in flavors that rotate periodically.

Draft Beer

Domestic Kegs: \$375/keg

Examples are Coors Light, Bud Light, Michelob Golden Light, Busch Light

Craft Kegs: \$450/keg

Ex. Oliphant Hazy IPA, River Siren Blonde Ale
Summit Extra Pale Ale, Lift Bridge Farm Girl,
Castle Danger Cream Ale

Some hard cider & seltzer options also available.

We carry bottles and cans for \$6/\$8. We can order and serve by-the-container for you 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/ea

N/A Beer \$5/ea

Mocktails

We can use a variety of non-alcoholic ingredients to make mocktails for your guests (think herbs, syrups, juices, cream, etc). A favorite is the basil-lemon spritz. \$5/ea

PRICING SUBJECT TO CHANGE

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Sample Bar Quote for 200 Guests

Draft Beer Kegs:

Michelob Golden Light x 2 @ \$375
River Siren Blonde Ale x 1 @ \$450
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\$1199

**one keg Mich Golden Light on reserve
check in before tapping

Wine:

Excelsior Cabernet & Chardonnay
x 48 bottles reserved @ \$28
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\$1344

**less any bottles not opened*

Sodas: \$2/ea

Estimated x85
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\$170

Cocktails: Hosted Signature Drink

Gin & Tonic w/ Tanqueray (\$9) x150
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\$1350

Getting Ready Packages:

Bourbon Room: Case Mich Golden
@ \$59
The Oxford Suite: Mimosa Package
@ \$72
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\$131

Estimated Total: \$4195

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

**Any unopened wine bottles or untapped kegs will be removed from the final bill before processing gratuity*

FREQUENTLY ASKED QUESTIONS

Do I pre-pay the bar bill?

No, because we won't know exact quantities until the end of your reception. You will pay the bill with the bartenders at the end of your event (cash, credit, or check all acceptable).

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 & keep the party going. A blend of all three is ideal. Look at your budget and consider 20% beer, 40% wine, 40% cocktails/seltzers. Our venues will always have more of everything, and will never run out.

How does bill-by-consumption work again?

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

Can we bring in a cooler of beer for the wedding party?

No, we do not allow any outside alcohol anywhere on the premises. If our staff finds outside alcohol there is a hefty charge that will go on your bar bill.

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

Yes. Costs will vary based on the market price of what you are looking for. Not every product is available from Minnesota distributors, but we will try to find it for you.

Can our guests start tabs at the bar?

Absolutely! This actually makes bar service flow quicker and makes for happier guests.

When does the bar stop serving?

15 minutes prior to the end of your event. This is so everyone has some time to finish drinks before the event ends and everyone heads to the next adventure.