

BISTRO *du Midi*
Beverage Offerings



We have a selection of hosted beverage options that you are able to closely tailor the drink offerings for your guests through various tiers as shown below.

Consumption Bar: charged for each beverage consumed

Preset Bar: charged a flat hourly rate based on the number of guests and the tier chosen

Dinner Wine Package: charged a per person flat fee for two glasses of wine with dinner

Brunch Bar: charged a flat hourly rate based on the number of guests for brunch beverages

Consumption Bar Tiers

MAXIMUM PRICE PER COCKTAIL

STANDARD SPIRITS 25

PREMIUM SPIRITS 50

TOP SHELF SPIRITS 50+

Preset Bar Tiers

PRICE PER PERSON PER HOUR 1, 2, OR 3 HOURS

BEER & WINE 28 42 55

STANDARD BAR 36 49 63

PREMIUM BAR 45 63 79

AN IMPORTANT NOTE:

We reserve our right and responsibility to serve you and your guests in a safe manner. Regardless of option chosen, including preset bars, we may need to stop service to any guests for whom we believe it would be irresponsible to serve further. Preset bars are always charged based on the entire guest count or the guest count guarantee for the party, whichever is greater. For all bar service options, we do not serve shots.

Our team welcomes the opportunity to offer suggestions or answer any questions about your beverage needs. Our full list of wines and spirits is available should you want to look a little further. Please email us directly for any help we may be able to offer.

Benjamin Chesna, Beverage Director: bchesna@himmelhospitality.com

Minjeong Kim, Beverage Manager: mj@bistrodumidi.com

Consumption Bar Packages

Consumption bar service allows your guests to order beverages of their choice. Each beverage ordered will be added to the host's bill and charged at the end of the event. The below spirits are samples of what will be offered in each price tier.

STANDARD SPIRITS TIER 25 and under per cocktail

Vodka grey goose, ketel one, tito's

Gin tanqueray, bombay sapphire, hendrick's

Rum sailor jerry spiced, flor de caña, gosling's

Tequila don julio blanco, tequila ocho blanco, casamigos

Whiskey marker's mark bourbon, woodford reserve, four roses, michter's

PREMIUM SPIRITS TIER 50 and under per cocktail

Includes Everything Above And Additional Aged Spirits Such As:

clase azul reposado, tesseron XO tradition, michter's 10yr rye, weller full proof, monkey 47 gin, blanton's bourbon, yamazaki 12yr japanese whisky

TOP SHELF TIER All spirits available

Includes The Following Fine and Rare Spirits:

don julio 1942, hibiki 21yr whisky, parker's heritage double barrel bourbon, whistlepig boss hog, clase azul gold, macallan 18

Preset Bar Package

Each tier is priced per person and for a specified length of time.

BEER AND WINE BAR

1 hour - 28 per person | 2 hours - 42 per person | 3 hours - 55 per person

Wines zonin prosecco, jolivet sauvignon blanc, ca'donini pinot grigio, peyrassol rose, dupueble beaujolais, altos las hormigas malbec

Beers all draft beers and non-alcoholic beer

Non-Alcoholic soda, juice, coffee, tea

STANDARD BAR SERVICE

1 hour - 35 per person | 2 hours - 48 per person | 3 hours - 62 per person

Wines zonin prosecco, jolivet sauvignon blanc, ca'donini pinot grigio, peyrassol rose, dupueble beaujolais, altos las hormigas malbec, routestock chardonnay, daou cabernet sauvignon

Beers all draft beers and non-alcoholic beer

Non-Alcoholic soda, juice, coffee, tea

Mixed Drinks seasonal sangria + house spirits: wheatley vodka, citadelle gin, flor de caña rum, lunazul blanco

PREMIUM BAR SERVICE

1 hour - 46 per person | 2 hours - 64 per person | 3 hours - 79 per person

Wines zonin prosecco, jolivet sauvignon blanc, ca'donini pinot grigio, peyrassol rose, dupueble beaujolais, altos las hormigas malbec, routestock chardonnay, daou cabernet sauvignon

Beers all draft beers and non-alcoholic beer

Non-Alcoholic soda, juice, coffee, tea

Mixed Drinks all house cocktails and house spirits + premium spirits listed below

Premium Spirits

Vodka grey goose, ketel one, tito's

Gin tanqueray, bombay sapphire, hendrick's

Rum sailor jerry spiced, flor de caña, gosling's

Tequila tequila ocho blanco, casamigos blanco

Whiskey marker's mark bourbon, four roses bourbon, sazerac rye, johnnie walker black

Preset Packages

DINNER WINE SERVICE

Each tier is priced per person and for the entire evening. If you are interested in the package but with alternative wines, please inquire.

Standard 28 per person - Two glasses of wine per person with dinner service - one white and one red
Wines Pighin, Pinot Grigio, Friuli - Château Pied d'Argent Bordeaux Rouge

Premium 42 per person - Two glasses of wine per person with dinner service - one white and one red
Wines Ladoucette Deux Tours, Sauvignon Blanc - Justin Girardin Bourgogne Rouge

BRUNCH BAR

1 hour - 27 per person | 2 hours - 38 per person | 3 hours - 49 per person

Drinks Offered:

Mimosa with orange juice or grapefruit juice

House-made Sangria

Spritz with Aperol or St. Germain

Bloody Mary with Vodka or Tequila

Non-Alcoholic juice, coffee, tea

Wine

SPARKLING

Charles Baur Crémant d'Alsace NV	78
Pierre Sparr Crémant d'Alsace Rosé NV	68
Taittinger Brut NV	116
Pol Roger Brut NV	191
Louis Roederer Collection Brut NV	180
Louis Roederer Cristal Brut 2014	755
Krug Grand Cuvée Brut NV	425
Billecart-Salmon Rosé, Brut NV	260
Drappier Rosé de Saingée, Brut NV	139
Piper Heidsieck Sauvage, Rosé, Brut NV	196

WHITE

Riesling Hermann Ludes, Mosel, Germany	68
Pinot Blanc Trimbach, Alsace	71
Pinot Grigio Pighin, Friuli	60
Sauvignon Blanc Isabel Estate, Marlborough	92
Sauvignon Blanc de Ladoucette, Les Deux Tours, Loire Valley	78
Sauvignon Blanc de LaDoucette, Comte Lafon, Sancerre	136
Sauvignon Blanc Groth, Oakville-Napa Valley	68
Chardonnay Famille Geuegen, Bourgogne	72
Chardonnay Ramey, Russian River Valley	104
Chardonnay Paul Hobbs, RRV Sonoma Coast	150
Chardonnay Flowers, Sonoma Coast	110
Chardonnay Kongsgaard, Napa Valley	305
Chardonnay Jordan, Russian River Valley	85
Moscato d'Asti Michele Chiarlo, Asti	79

ROSÉ

Rhône Blend Chateau Peyrassol, La Croix, Provence	68
Rhône Blend Domaine Ott ByOtt, Cotes de Provence	88

Wine

RED

Gamay Dupeuble, Beaujolais	64
Pinot Noir Domaine Coillot Pere et Fils “Les Grasses Têtes” Marsannay	135
Pinot Noir Joseph Faiveley, Bourgogne	108
Pinot Noir David Duband, Cotes de Nuits-Village, Burgundy	118
Pinot Noir St. Innocent, Willamette Valley	70
Pinot Noir Flowers, Sonoma Coast	120
Grenache Blend J.L. Chave “Mon Coeur”, Côtes du Rhône	68
Grenache Blend 3 Cellier Alchimie, Châteauneuf-du-Pape	108
Syrah Lionel Faury, Saint Joseph	128
Malbec Catena “La Consulta” Mendoza	90
Tempranillo La Antigua “Clasico”, Reserva, Rioja	89
Cabernet Sauvignon Groth Reserve, Oakville-Napa Valley	285
Cabernet Sauvignon Maxville, Napa Valley	85
Cabernet Sauvignon Faust, Napa Valley	130
Cabernet Sauvignon Gail “Warm Springs Ranch”	128
Cabernet Blend Dry Creek Vineyard Dry Creek Valley	79
Cabernet Blend Shafer “One Point Five” Napa Valley	225
Bordeaux Blend Chateau Pied d’Argent, Cotes de Bordeaux	60
Bordeaux Blend Charmail, Haut- Medoc	100
Bordeaux Blend Lynch-Moussas, Haut- Medoc	152
Bordeaux Blend Echo de Lynch Bages, Pauillac	195
Super Tuscan Blend Tenuta San Guido, Guidalberto, Tuscany	182
Xinomavro Karydas, Naoussa	84