

Events at DrinkWell

DrinkWell is an award winning cocktail bar and neighborhood restaurant located in the North Loop neighborhood. The bar features innovative original cocktails, seasonal classics, and eclectic small plates, along with wine and beer.

Hours

Monday-Thursday 4:00-11:00pm
Friday-Saturday 3:00PM-12:00am
Sunday- Closed, but available for bar buyouts

Spaces & Capacities

Reserved Section, indoor or outdoor- 12-20 guests
Bar Buyout- 20-75 guests

Pricing

Pricing based on a 3-hour event.
Listed pricing may have flexibility based on your event time frame,
please inquire for more information.

Reserved Section

Monday-Saturday- \$800 F&B Minimum

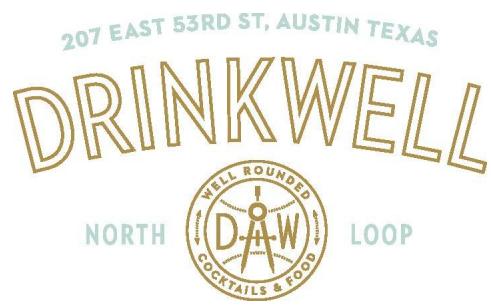
Bar Buyout

Sunday-Tuesday- \$2000 F&B Minimum + \$250 Room Rental
Wednesday- \$3000 F&B Minimum + \$250 Room Rental
Thursday- \$5000 F&B Minimum + \$500 Room Rental
Friday-Saturday- \$6000 F&B Minimum + \$500 Room Rental

8.25% sales tax, 20% service charge, and room rental fees are charged in addition to F&B minimums.

Rates are subject to change for holidays and special events.

Additional rental hours may incur additional fees.



MENUS

Menus subject to change based on seasonality and availability.

Bar Service

Beverages are charged based on consumption priced by the drink for cocktails and beer and by the glass or bottle for wine.

Current Bar Menu [HERE](#).

Cocktails- \$11-15

Beer & Cider- \$4-7

Wine by the glass- \$10-16

Wine by the bottle \$40-65

Welcome Drinks

A welcome drink or punch is encouraged as a fun way to start your event!

French 75 Service

Choice of Gin or Cognac, Fresh Lemon, Sugar, Champagne
\$13 per individual cocktail OR \$95 per punch bowl
(punch bowl yields approximately 8 servings)

Artillery Punch

Jamaican Rum, Rye Whiskey, Cognac, Bergamot Tea, Lemon Cordial, Sparkling Wine
\$12 per individual cocktail OR \$80 per punch bowl
(punch bowl yields approximately 8 servings)

Philadelphia Fish House Punch

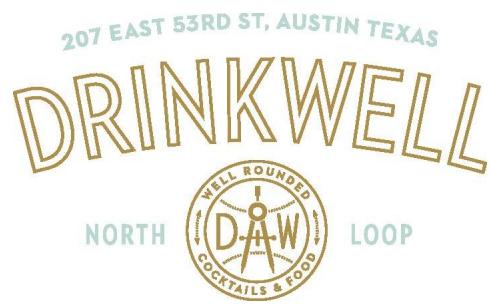
Aged Rum, Cognac, Peach Brandy, Black Tea, Lemon Juice, Soda Water
\$12 per individual cocktail OR \$80 per punch bowl
(punch bowl yields approximately 8 servings)

Julep Service

Bourbon Julep with House Bourbon, Turbinado Sugar and Fresh Mint; served in decorative Julep tins, starting at \$12 per person
(with upgraded options based on Bourbon selection)

Champagne/Sparkling Wine Service

Priced by the bottle; starting at \$40 per bottle with select true Champagnes \$110-\$150.



Cocktail Classes

These are our most popular private classes but we can customize sessions to cover any spirit category (e.g. Japanese Whisky, Amaro, Tequila & Mezcal etc.) Best seating is 12 people at the bartop OR a full buyout of 24-32 people. All sessions are 2 hours.

American Whiskey Revival *Our Most Popular Experience*

\$65 per person

The session includes a welcome cocktail, 8 fantastic American Whiskey pours, paired snacks -- and, this session, everyone will take home a special gift & bottled whiskey cocktail to enjoy at home.

Let's Have a Tiki - A Rum Experience

\$70 per person

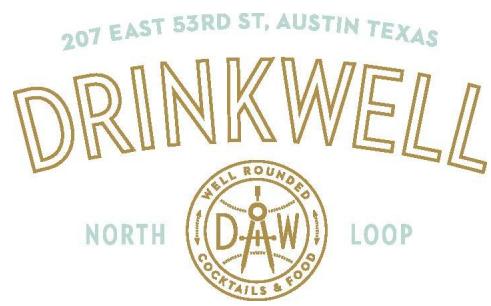
Calling all pirates! This unique educational session covers all things rum, including a comprehensive history of tropical cocktails. The experience includes a guided tasting of at least 6 distinct styles of rum, a welcome Daiquiri and a DIY Mai Tai session at the end of the class.

Martini Masterclass

\$75 per person

From the shake vs. stir debate to dirty vs. dry to the embattled history of vermouth, we'll explore this cocktail mainstay from all angles and delight in a tasting of exceptional gins, vodka and vermouth. We're also going to dispel some of the myths behind the drink and dip our bar spoons into the treacherous waters of all those dubious "technically not a martini" variations of the 80s, 90s, and early aughts. There's truly no other drink order that is as personalized as a martini and we're here to help you find the perfect spirit & ratio to suit your palate.

This martini masterclass session will include 2 cocktails and a guided flight of 6 spirits and 3 vermouths. A light assortment of olives, cheese & charcuterie, and fresh breads will accompany each flight.



Food

Priced per person and available as passed or stationary.

- Ancho chickpeas, chili dusted **\$3**
- House cut fries, smoked onion aioli **\$4**
- Antonelli's cheese board, 3 cheese selections with a curated assortment of sweet and savory accompaniments **\$10**
- Berbere spiced corn fritters, carrot soubise, radish **\$6**
- Whipped feta dip (served warm), bourbon soaked dark cherry jam, toasted baguette **\$5**
- Roasted cauliflower and mushrooms, sumac-marinated carrots, rutabaga-miso puree **\$6**
- DrinkWell Slider, smoked cheddar cheese, smoked onion aioli **\$9**
- DrinkWell Veggie Slider, big time sauce **\$8**
- Grown up cocoa puffs, chocolate fritter, chipotle corn husk sugar, toasted corn husk anglaise **\$5**



TERMS & CONDITIONS

PAYMENT.

- Event rentals are based on Food & Beverage (F&B) Minimums + Room Rental Fees for a 3-hour event that vary based on day of the week. If the minimum guarantee is not met through food & beverage sales the remaining balance will also be charged as a room rental fee.
- 8.25% sales tax, 20% service charge, and Room Rental Fees are charged in addition to the F&B minimum.
- Events extending longer than 3 hours may be subject to additional rental fees.
- A signed contract and 25% non-refundable deposit are required to reserve the space for your event with the remaining balance charged on the day of the event.
- Event proposals are estimated, actual costs are due in full on the night of the event.
- Separate checks are not available for private events.

CANCELLATION.

-Cancellation within 30 days of the event date – Contracted F&B Minimum and Rental Fees will be owed to Venue.

All cancellations must be made in writing and delivered to the Venue at least thirty (30) calendar days prior to the Event Date. There are no refunds for any deposit. Host(s) is responsible for payment in full if an event is canceled within 30 days or less of the Event Date. Host(s) recognize that the foregoing cancellation policy is not intended to be punitive but reflect Venue foregoing actual or potential business opportunities in reserving the venue for Host(s) and diminished ability to rent the venue within 30 days or less prior to an event date.

FOOD & BEVERAGE.

- Confirmed food & beverage details are due **14** days prior to the event date. If final F&B selections are not received by the 14-day deadline, the venue reserves the right to offer food and beverage selections of their choosing.
- Guest count guarantee is due **7** days prior to the event date. You are charged for the entire guest count guarantee regardless of the actual # of guests in attendance at your event.
- Food and beverages must be provided by DrinkWell. Menu options change seasonally and with chef inspiration.
- Menu pricing is per person.
- Bar service is charged based on consumption, priced by the drink for beer and cocktails and by the glass or bottle for wine. Bar service with individual tabs is not permitted.
- Cake/dessert from outside vendors are permitted with a \$100 cake cutting/outside vendor fee.

TABC REGULATIONS.

DrinkWell is a Texas Alcohol Beverage Commission (TABC) licensed and insured provider of all kinds of spirits, beer, and wine. Due to TABC rules no outside alcohol is allowed anywhere on restaurant premises. Venue reserves the right to refuse alcohol service to anyone we may believe to be intoxicated or under 21 years of age.

EVENT SPACE SETUP.

- Reserved section rentals include up to 3 hours of active event time, setup and breakdown time are not included.
- Bar Buyouts include 30 minutes for setup and 30 minutes for breakdown in addition to 3 hours of event time.
- Additional setup and breakdown time available, additional fees may apply.

**A/V.**

- In-house 42" flatscreen TV with streaming capabilities and house sound system with Spotify playlist.
- Additional A/V can be rented and brought in for private events, please inquire for more information.

PARKING.

- 12 dedicated parking spaces plus additional free neighborhood parking.

MUSIC.

Amplified music is not permitted outdoors without advanced written approval and in any instance cannot exceed 10pm and 50 decibels (per neighborhood guidelines).

OUTSIDE VENDORS.

-Outside vendors including rentals, décor, florals, cake, live entertainment, etc. are permitted, delivery must be coordinated with the Event Manager. DrinkWell staff are not responsible for any setup involving outside vendors.

PROPERTY & DAMAGES.

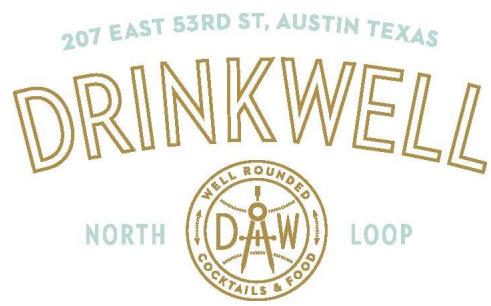
- Confetti, glitter, or rice and hanging items from the walls/ceiling are not permitted. If any of these guidelines are found broken, cleaning and/or repair fees will apply.
- Venue will not store or be responsible for personal property belonging to or rented to the event host. All such items must be removed from the restaurant at the end of the event.
- The person who serves as host or sponsor of an event will be responsible for any damage or loss of property that occurs in the function room or other areas of the restaurant that is caused by his or her guests, invitees, or independent contractors affiliated with the function.

EVENT PHOTOGRAPHY.

Photography may take place during the event for marketing and/or social media content. Host(s) hereby consents to Venue's photography during the event and Venue reserves the right to use any photographs and or other media reproductions of the event in publicity and advertising materials. Host(s) also consents to the use of Host's trademarks logos on Venue's website and advertising materials. Host(s) hereby grants Venue a limited license to use such trademarks, logos, and rights of publicity as provided herein throughout the term of this Agreement. Host(s) hereby indemnifies and holds Venue and its affiliates harmless from all damages, costs, and expenses (including reasonable attorneys' fees) arising in connection with Venue's use of Host's trademarks, logos, and rights of publicity pursuant to the terms hereof.

WEATHER CONTINGENCY.

In the event that rain or inclement weather should affect the event, the Venue shall take reasonable steps to adjust and move Host's event to an alternate protected area.



FORCE MAJEURE.

The Venue shall not be liable or responsible to Host(s), nor be deemed to have defaulted or breached this Agreement, for any failure or delay in fulfilling or performing any term of this Agreement when and to the extent such failure or delay is caused by or results from acts or circumstances beyond the reasonable control of Venue including, without limitation, acts of God, flood, fire, earthquake, explosion, governmental actions, war, invasion or hostilities (whether war is declared or not), terrorist threats or acts, riot, or other civil unrest, national emergency, revolution, insurrection, epidemic, lock-outs, strikes or other labor disputes (whether or not relating to either party's workforce), or restraints or delays affecting carriers or inability or delay in obtaining supplies of adequate or suitable materials, materials or telecommunication breakdown or power outage, provided that, if the event in question continues for a continuous period in excess of thirty (30) days, Host(s) shall be entitled to give notice in writing to Venue to terminate this Agreement. For purposes of this Agreement, the presence of COVID-19 positive cases is not sufficient to trigger the Force Majeure clause *unless* there is a local, state, or federal government mandate shutting down the operation and service of the contracted location.