



D.N.A. BARTENDING

The Event Bar



D.N.A. RENTING

The Event Glassware

2024



Welcome to

D.N.A.

D.N.A. BARTENDING

D.N.A. RENTING



Founded in 2019 to offer
a new vision for the event bars,

D.N.A. BARTENDING

is a premium agency
for your events.

Year after year
we upgrade our offers with
new equipments and services.
Marvelous mobile bars and delicious drinks
show up every new season.

Today, with
D.N.A. RENTING
we also give you a new opportunity
to rent our different ranges of premium glasses
in order to find our fine taste
straight on your tables.





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HOW TO BUILD YOUR BAR

The next pages will guide you
throughout the different steps
for building your bar

D.N.A. BARTENDING

4 Steps :

- Themes
- Drinks
- Extras
- Mobile Bars





1) CHOOSE YOUR THEME

COCKTAILS

4 Cocktails



SMOOTHIES

4 Smoothies



HOT DRINKS

Coffees
Teas
Hot Chocolates



BRUNCH

2 Smoothies
Coffees
Teas
Hot Chocolates





2) CHOOSE YOUR DRINKS

REFRESHING Cocktails



GINGER PUNCH

Rum
Falernum (*Spices*)
Exotic fruits
Ginger beer



MEXICAN TIME

Tequila
Bergamot
Thyme
Agave
Lime
Soda water



PEACH BLOSSOM

Bourbon
Rose
Peach
Apricot
Lime
Jasmine
Soda water



PRETTY LAVENDER

Gin
Lavender
Bergamot
Tarragon
Grapefruit
Rosemary
Lime
Tonic water



OUISTITI

Rum
Cinnamon
Banana
Passionfruit
Cider



TANGO

Tequila
Lillet blanc
Chambord
Hibiscus
Chili pepper
Lime
Coconut water



2) CHOOSE YOUR DRINKS

EXOTIC Cocktails



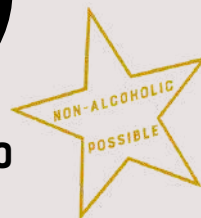
ROSITA

Gin
Rose
Litchi
Lime



LOCO MANGO

Rum
Coconut
Mango
Chili pepper
Lemongrass
Lime



RED LIPS

Rum
Raspberry
Blackcurrant
Vanilla
Hazelnut
Lime



JUNGLE PASSION

Tequila
Aperol
Passionfruit
Rhubarb
Roasted Pineapple soda



KIWIZZ

Rum
Kiwi
Green melon
Elderflower
Lime



SIRTAKI

Pisco
Mastika
Passionfruit
Mango
Lime



2) CHOOSE YOUR DRINKS

DESSERT Cocktails



ESPRESSO MARTINI

Tequila
Coffee
Coffee liqueur
Salted caramel



LADY CHERRY

Pear & cognac liqueur
White vermouth
Raspberry
Lime
Orange & cherry bitters
Pomelo
Pink pepper
Tonic water



LEMON PIE

Vodka
Limoncello
Hazelnut
Vanilla
Lime
Speculoos



PANDI PANDA

Pisco
Crème de cacao blanc
Pandan
Coconut water



CAMEL

Rum
Date
Cardamom
Cinnamon
Oat milk
Chocolate bitters



CANDY FLOSS

Pisco
Sake
Candy cotton
Lemongrass
Lime



2) CHOOSE YOUR DRINKS

FANCY Cocktails



MY SWEET FLOWER

Vodka
Hibiscus
Pink grapefruit
Lime



MERLIN

Gin
Cucumber
Elderflower
Lime



WHISKY RABBIT

Bourbon
Carrot
Cinnamon
Passionfruit
Chocolate bitters



SPICY MARGARITA

Tequila
Tangerine
Chili pepper
Lime



SOMBRERO

Tequila
Amaretto
Salt
Chocolate bitters
Roasted pineapple soda



JAPANESE

Pisco
Almond
Angostura bitters
Lime



2) CHOOSE YOUR DRINKS

SMOOTHIES



SPICY MIX

Carrot
Orange
Ginger
Lime



GREEN GINGER

Apple
Mint
Cucumber
Ginger
Lime



JAVA

Mango
Coconut
Passionfruit
Pandam
Falernum (*Spices*)



RED LIPS

Raspberry
Blackcurrant
Vanilla
Hazelnut
Lime



CAMEL

Date
Cardamom
Cinnamon
Oat milk



BAOBAB

Chestnut
Blueberry
Baobab
Chia seeds
Oat milk





HOT DRINKS MENU

The Coffee Menu

COFFEE

ESPRESSO
RISTRETTO
LUNGO
AMERICANO



FULL FAT - Skimmed
ALMOND - Soy - Oat



COFFEE & MILK

CAPPUCCINO
LATTE
ESPRESSO MACCHIATO
LATTE MACCHIATO
FLAT WHITE
VIENNESE COFFEE
VANILLA LATTE
CARAMEL MACCHIATO

TEA

ENGLISH BREAKFAST
EARL GREY
JASMINE
MINT GREEN
VERBENA





3) CHOOSE YOUR EXTRAS

Our different ranges of Spirits
for your cocktails

STANDARD

Vodka
Stoli

Rum
Havana Club 3 years

Gin
Bombay Sapphire

Tequila
Tiscaz

Whiskies
Johnnie Walker Black Label
Jack Daniel's

PREMIUM

Vodka
Remyx

Rum
Dynasty

Gin
Mistral Gin

Tequila
Mijenta

Whiskies
Johnnie Walker Black Label
Woodford Reserve





3) CHOOSE YOUR EXTRAS

Our different ranges of Wines & Champagnes

STANDARD

White wine

Cuvée Mistral

Rosé wine

Cuvée Mistral

Red wine

Cuvée Mistral

Champagne

Nicolas Feuillatte

PREMIUM

White wines

Bersan Chablis Bio

Bersan Saint-Bris Bio

Dauny Sancerre Bio

Rosé wines

Ott

Red wines

Dauny Sancerre Bio

Le Clos de Caveau Vacqueyras Bio

Château Beauséjour Puisseguin St Emilion Bio

Château La Mascaronne

Champagne

Philipponnat





4) CHOOSE YOUR MOBILE BAR

White
(Circular)



Dimensions of the 1 bar

Length : 2.50 m
Height : 1.10 m
Depth : 0.60 m

Dimensions of the back bar

Length : 2.50 m
Height : 2.20 m
Depth : 0.60 m

Total area (*circular bar*)

Outside Diameter : 7 m





4) CHOOSE YOUR MOBILE BAR

White & Black

(For 1 or 2 Bartenders)



Dimensions of the bar

Length : 3.50 m

Height : 1.10 m

Depth : 0.60 m

Dimensions of the back bar

Length : 2.50 m

Height : 2.20 m

Depth : 0.60 m

Total area (*bar + back bar*)

Width : 3.50 m

Depth : 3.00 m





4) CHOOSE YOUR MOBILE BAR

Black & Gold

(For 1 or 2 Bartenders)



Dimensions of the bar

Length : 3.50 m

Height : 1.10 m

Depth : 0.60 m

Dimensions of the back bar

Length : 2.50 m

Height : 2.20 m

Depth : 0.60 m

Total area (*bar + back bar*)

Width : 3.50 m

Depth : 3.00 m





4) CHOOSE YOUR MOBILE BAR

Jungle

(For 1 or 2 Bartenders)



Dimensions of the bar

Length : 3.50 m

Height : 1.10 m

Depth : 0.60 m

Dimensions of the back bar

Length : 2.50 m

Height : 2.20 m

Depth : 0.60 m

Total area (*bar + back bar*)

Width : 3.50 m

Depth : 3.00 m





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LUDWIG



Flûte - 19 cl



Red Wine - 41 cl



White Wine - 31 cl



Tumbler - 34 cl



Goblet - 31 cl



Shooter - 4.5 cl



D.N.A. RENTING

FREDDIE



Red Wine - 52 cl



White Wine - 38 cl



Flûte - 22 cl



Goblet - 34.5 cl



D.N.A. RENTING

FREDDIE

(glasses used for our bars DNA BARTENDING)



Tumbler - 48 cl



Old Fashioned - 38 cl



Coupette - 22.5 cl



Shooter - 6 cl



D.N.A. RENTING

ARETHA



Red Wine - 35 cl



White Wine - 25 cl



Dessert Wine - 18,5 cl



Flûte - 19 cl



D.N.A. RENTING

ARETHA



Tumbler - 47 cl



Goblet - 41 cl



Coupette - 28 cl





D.N.A. RENTING

ELVIS



Flûte - 19 cl



Red Wine - 28 cl



White Wine - 20 cl



Tumbler - 34 cl



Goblet - 33 cl





D.N.A. RENTING

JANIS



Goblet - 37 cl

ELTON



Goblet - 37 cl





D.N.A. RENTING

BONO - *Moscow Mule Cup*



Cup - 50 cl

TINA - *Coffee cups*

(glasses used for our "Barista" bars DNA BARTENDING)



Cappuccino - 19 cl



Espresso - 7 cl





D.N.A. RENTING

BERTRAND - *Plastic glasses*

(glasses used for our "Pool Party" bars DNA BARTENDING)



Tumbler - 40 cl



Martini - 34,5 cl



Old Fashioned - 33 cl



Flûte - 18 cl



Wine - 41 cl







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