COOKING SINCE 2000

CRU BAR

Cru Bar has been servicing clients and events for nineteen years. We love to match cocktails to the celebrations our clients are planning for their guests and family to enjoy alike. Our mixologists can create signature cocktails and memorable experiences, please inquire with your Catering Director about the endless possibilities!

INCLUDED WITH EACH BAR PACKAGE:

SODAS coca-cola, diet coke, sprite, ginger ale, tonic, club soda

MIXERS sweet & sour mix, bloody mary mix, triple sec, lime juice, grenadine, sweet vermouth, dry vermouth, bitters

JUICES orange, cranberry, grapefruit, pineapple

GARNISHES limes, lemons, olives, cherries, specialty garnishes available upon request

WEDDING PACKAGES one bottle of complimentary prosecco for the bride & groom

STAFFING:

$190 for each bartender, based on a 3 hour event
includes 2 hours of set up and necessary breakdown time
additional hours are $40 per bartender per hour
out-of-town staffing fees and bar manager costs may apply

ADDITIONAL INFORMATION:

tables, table linens, glassware, and other rentals are not included
pricing based on one bar location per 75 guests.
additional bar setups may incur fees
$250 bar set up fee included on invoice
22% operating fee | 11% sales tax
small bar fees: $150 for parties under 50 guests | $225 under 35 guests
additional fees may be applied for third party bar service or client-provided bars

cru bar packages

Beer & Wine Bar

PRICING

$10.75 per guest
for 3 hour event

$3.50 per guest for
each additional hour

BEER

michelob ultra
island coastal lager
stella artois

WINE

proverb pinot grigio
proverb pinot noir

SODA

coke
diet coke
sprite

Full Bar

PRICING

$14 per guest
for 3 hour event

$5 per guest for
each additional hour

BEER

michelob ultra
island coastal lager
stella artois

WINE

proverb pinot grigio
proverb pinot noir
wycliff sparkling

LIQUOR

svedka vodka
new amsterdam gin
bacardi rum
jim beam bourbon
famous grouse scotch
montezuma silver tequila

Premium Bar

PRICING

$18.50 per guest
for 3 hour event

$6.50 per guest for
each additional hour

BEER

michelob ultra
island coastal lager
stella artois

WINE

dipinti pinot grigio
carmel road pinot noir
pascual toso brut

LIQUOR

tito's vodka
beefeater gin
lunazul blanco tequila
flor de caña light rum
maker's mark bourbon
johnnie walker red scotch

Super Premium Bar

PRICING

$26 per guest
for 3 hour event

$8 per guest for
each additional hour

BEER

michelob ultra
island coastal lager
stella artois
local house selection

WINE

girlan pinot grigio
evolution pinot noir
sonoma-cutrer chardonnay
routestock cabernet

LIQUOR

ketel one vodka
bombay sapphire gin
mount gay rum
espolòn blanco tequila
bulleit bourbon
glenlivet scotch single malt 12 yr

The Extras

PROSECCO benvolio prosecco can be added to any of our bar packages for $3.00 per guest, $3.50 per guest for a passed or served toast.

FRENCH CHAMPAGNE piper-heidsieck 1785 cuvée brut can be added to any bar package for $10 per guest and $11 per guest for a passed or served toast.

DOMESTIC SPARKLING piper sonoma sparkling blanc de blanc or sparkling rosé can be added to any bar packages for $6 per guest and $7 per guest for a passed or served toast.

ROSÉ as an additional option peyrassol la croix rosé can be added for $5 per guest.

POURED WINE SERVICE have a red or white option poured tableside by our servers during your seated dinner for an additional $4 per guest for our full bar wine selection, $8 for the premium bar wine selection and $10 for the super premium bar wine selection.

cru bar packages

Beer Options

all of our bar packages include bud light, island coastal lager, and stella artois. please feel free to inquire about substituting your favorite domestic, import, craft or local beer. in most cases domestic and imported beer substitutions can be made at no additional fee however local and craft brews usually come with an additional fee, depending on how they are added to your bar package. we've listed some of our favorite local charleston beers below:

LOCAL YEAR ROUND BREW SUGGESTIONS:

holy city - lofi - freehouse $2.50
westbrook - revelry - estuary - coast $3.00
edmunds oast (16oz) $4.50

INCLUDED ALTERNATIVES:

miller lite - bud light - corona - coors light

Wine Options

each bar includes one red and one white wine from its respective tier.
additional wines may incur additional charges.

FULL BAR

pinot grigio, sauvignon blanc, chardonnay - proverb - california
pinot noir, cabernet sauvignon, merlot, rosé - proverb - california

PREMIUM BAR

pinot grigio - dipinti - alto adige, italy
sauvignon blanc - whitehaven - marlborough, new zealand
chardonnay - cambria estate, katherine's vineyard - santa maria valley, california
pinot noir - carmel road - monterey, california
tempranillo - altos ibéricos - rioja, spain
cabernet sauvignon - william hill - central coast, california
red blend - perrin villages - côtes du rhône - france

SUPER PREMIUM BAR

pinot grigio - girlan - alto adige, italy
sauvignon blanc - groth - napa valley, california
sauvignon blanc - saint clair - marlborough, new zealand
chardonnay - sonoma cutrer - russian river valley, california
pinot noir - elouan - oregon
cabernet sauvignon - oberon - napa valley, california
cabernet sauvignon - routestock - napa valley, california

Bloody Mary/Mimosa Add Ons

add all of the following items to your bar package for $7 per guest

charleston bold and spicy bloody mary mix, svedka vodka, a selection of house made pickled vegetables, pepperoncini's, olives, horseradish, worcestershire and hot sauces.
freshly squeezed orange juice, benvolio prosecco

specialty cocktails

Specialty Cocktails

these options may be passed during cocktail hour or available at the bar. keep in mind that these are just some options we have curated but we'd love to craft a unique cocktail just for you!
$5.00-$7.00 each

Vodka

ESPRESSO MARTINI vodka or tequila, freshly brewed espresso, coffee liqueur, vanilla syrup, coffee beans

CUCUMBER BASIL SMASH cucumber infused vodka, muddled fresh basil, lime juice, simple syrup, cucumber ribbon

GOLDEN GINGER SPRITZ vodka, fresh lemon juice, turmeric ginger honey syrup, sparkling water, mint sprig

SPICY TAMARIND WATERMELON COOLER tamarind and watermelon vodka, watermelon juice, lime juice, tajin rim, watermelon wedge

Tequila

HIBISCUS PALOMA tequila, fresh grapefruit juice, lime juice, hibiscus syrup, sparkling grapefruit soda, pink salt rim, edible hibiscus flower

SPICY PINEAPPLE MARGARITA tequila, muddled pineapple, jalapeño, lime juice, agave syrup, chili salt rim, pineapple wedge

YUZU MARGARITA tequila, yuzu juice, cointreau, lime juice, agave nectar, chili salt rim, lime wheel

AÑEJO OLD FASHIONED añejo tequila, bitters, agave nectar, orange peel, luxardo cherry

Gin

LAVENDER GIN FIZZ gin, lavender syrup, fresh lemon, egg white, club soda, thyme

HONEY ELDERFLOWER MARTINI gin, elderflower liqueur, honey syrup, lemon juice, lemon twist

BLACKBERRY BRAMBLE gin, fresh lemon juice, simple syrup, crème de mûre, blackberries, mint

GARDEN GIN & TONIC gin, tonic water, fresh lime, rosemary, juniper berries, cucumber ribbon

Rum

THAI BASIL MOJITO rum, thai basil, mint leaves, lime juice, sugar, club soda

GUAVA DAIQUIRI rum, guava purée, lime juice, simple syrup, edible flower

PAINKILLER rum, pineapple juice, orange juice, coconut cream, nutmeg, pineapple leaf

Bourbon

MAPLE OLD FASHIONED bourbon, angostura bitters, maple syrup, orange peel, luxardo cherry

NEW YORK SOUR bourbon, lemon juice, simple syrup, red wine float, lemon wheel

BLACKBERRY BOURBON SMASH bourbon, blackberries, mint, lemon juice, honey syrup

HONEY THYME WHISKEY SOUR bourbon, honey syrup, lemon juice, egg white, aromatic bitters, thyme

Mocktails

CUCUMBER MINT COOLER cucumber, mint, lime juice, elderflower syrup, sparkling water

ROSEMARY GRAPEFRUIT SPRITZ grapefruit juice, rosemary syrup, tonic water

HIBISCUS GINGER FIZZ hibiscus tea, ginger syrup, lemon, club soda

TROPICAL COCONUT COOLER pineapple juice, coconut water, lime juice, orgeat syrup

BERRY BASIL SMASH strawberries, blueberries, basil, honey, lemon juice, ginger ale

MULLED APPLE & LEMON CIDER FIZZ apple cider, lemon, spices (hot or cold)