



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

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\$10.75 per guest  
for 3 hour event  
\$3.50 per guest for  
each additional hour

### BEER

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michelob ultra  
island coastal lager  
stella artois

### WINE

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proverb pinot grigio  
proverb pinot noir

### SODA

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coke  
diet coke  
sprite

## Full Bar

### PRICING

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\$14 per guest  
for 3 hour event  
\$5 per guest for  
each additional hour

### BEER

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michelob ultra  
island coastal lager  
stella artois

### WINE

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proverb pinot grigio  
proverb pinot noir  
wycliff sparkling

### LIQUOR

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

## Premium Bar

### PRICING

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\$18.50 per guest  
for 3 hour event  
\$6.50 per guest for  
each additional hour

### BEER

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michelob ultra  
island coastal lager  
stella artois

### WINE

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dipinti pinot grigio  
carmel road pinot noir  
pascual toso brut

### LIQUOR

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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

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\$26 per guest  
for 3 hour event  
\$8 per guest for  
each additional hour

### BEER

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michelob ultra  
island coastal lager  
stella artois  
local house selection

### WINE

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

### LIQUOR

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

## The Extras

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**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.

**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.

**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.

**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.

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

## 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:

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

### INCLUDED ALTERNATIVES:

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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

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

### PREMIUM BAR

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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

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pinot grigio - giralan - 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

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

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### 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

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### 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

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### 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

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### 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

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### 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

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### 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)