

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

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

cru bar packages

Beer & Wine Bar

PRICING	BEER	WINE	SODA
\$10.00 per guest for 3 hour event \$3.00 per guest for each additional hour	bud light island coastal lager stella artois	canyon road pinot grigio canyon road pinot noir	coke diet coke sprite
Full Bar			
PRICING	BEER	WINE	LIQUOR
\$13 per guest for 3 hour event \$4 per guest for each additional hour	bud light island coastal lager stella artois	proverb pinot grigio proverb pinot noir	svedka vodka new amsterdam gin bacardi rum jim beam bourbon famous grouse scotch
Premium Bar			
PRICING	BEER	WINE	LIQUOR
\$17.50 per guest for 3 hour event \$5.50 per guest for each additional hour	bud light island coastal lager stella artois	villa sandi pinot grigio edna valley pinot noir	tito's vodka beefeater gin espolòn blanco tequila flor de caña light rum maker's mark bourbon johnnie walker red scotch
Super Premium	Bar		
PRICING	BEER	WINE	LIQUOR
\$24 per guest for 3 hour event \$6 per guest for each additional hour	bud light island coastal lager stella artois	kurtatsch pinot grigio elouan pinot noir	ketel one vodka bombay sapphire gin mount gay rum espolòn blanco tequila bulleit bourbon glenlivet scotch single malt 12 y
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. 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. veuve clicquot \$17 bar | \$18 toast

ROSÉ matua rosé can be added to any bar package for \$3 per guest. as an additional option fleur de mer 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 \$3 per guest for our full bar wine selection, \$7 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 - palmetto - freehouse \$2.25 westbrook - revelry - estuary - coast \$2.50 edmunds oast (16oz) \$3.50

INCLUDED ALTERNATIVES:

miller lite - michelob ultra - corona

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 - villa sandi - veneto, italy
sauvignon blanc - whitehaven - marlborough, new zealand
chardonnay - cambria estate, katherine's vineyard - santa maria valley, california
pinot noir - bouchard - burgundy, france
pinot noir - edna valley - edna valley, 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 - kurtatsch - 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 pinot noir - j vineyards - russian river valley - california cabernet sauvignon - oberon - napa valley, california red blend - locations - 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! \$3.00-\$6.00 each

Spring

THE SALT LIFE tito's vodka, st germaine, ruby red grapefruit juice, lime juice, salt rim and mint

GARDEN MULE cucumber mint vodka, blueberry infused simple syrup, lime juice, ginger beer, blueberry skewer, mint

NIGHT MOVES maker's mark, raspberry puree, lemon juice, club soda, raspberries and lemon slice

THE SHIPWATCH casamigos reposado tequila, cucumber, lime juice, agave, club soda, cilantro and lime wheel

VODKA POMM COLLINS honeysuckle vodka, pomegranate liqueur, lemon juice, club soda, pomegranate seeds and lemon wheel

Summer

SUMMER PEACH beefeater gin, peach bitters, lemon juice, club soda, basil leaves and peach

WATERMELON MARGARITA blanco tequila, watermelon, lime juice, agave, orange liqueur, blueberries and mint

TIKI BAR FLY citrus rum, light rum, bitters, pineapple juice, sweet and sour, coco lopez, lime juice, mint infused syrup, topped with lemon lime soda, orange twist and mint

LIMONCELLO SPRITZ limoncello, prosecco, club soda on the rocks, lemon slice

CRUZE SHIP bourbon, ships wheel hard apple cider, lemon juice, angostura bitters, orange peel and rosemary sprig

Fall/Winter

PEACE AND LOVE hendricks gin, st germaine, honey simple syrup, lemon juice, served up in a coupe, lemon twist IRISH COFFEE jameson irish whiskey, coffee and topped with heavy cream

LUCKY LOUISE makers mark bourbon, ginger liqueur, apple cider, lemon juice, bitters, sparkling water, candied lemon peel and fresh ground nutmeg

APPLE CRANBERRY MARGARITA espolòn blanco tequila, apple cider, cranberry juice, cointreau, lime juice, brown sugar rim and candied ginger

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

The Basics

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 for parties under 35 guests additional fees may be applied for third party bar service or client-provided bars