

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

# \$10.00 per guest

for 3 hour event \$3.00 per guest for each additional hour

## Full Bar

### PRICING

\$13 per guest for 3 hour event

\$4 per guest for each additional hour

## Premium Bar

### PRICING

### \$17.50 per guest for 3 hour event

\$5.50 per guest for each additional hour

## Super Premium Bar

### PRICING

\$24 per guest for 3 hour event

\$6 per guest for each additional hour

## 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.

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. canyon road pinot grigio canyon road pinot noir

WINE

WINE

proverb pinot grigio proverb pinot noir

### SODA

coke diet coke sprite

## LIQUOR

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

## LIQUOR

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

## LIQUOR

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

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.

stella artois

island coastal lager

bud light island coastal lager stella artois

# WINE

WINE

villa sandi pinot grigio edna valley pinot noir

kurtatsch pinot grigio

elouan pinot noir

BEER

BEER

bud light

stella artois

BEER

bud light

stella artois

island coastal lager

island coastal lager

BEER

bud light

## **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 - lo-fi - palmetto - freehouse \$2.25 westbrook - revelry - estuary - coast \$2.50 edmunds oast (160z) \$3.50

### INCLUDED ALTERNATIVES:

miller light - 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 - crasto - 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 whisky, french roast coffee topped with a frothy 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 espolon 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 locations 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