



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

BAR EQUIPMENT coolers, ice, ice scoops, beverage napkins, straws, cocktail shakers, pour spouts, strainers, wrapped trash cans, liners, standard bar equipment, post-event trash removal

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

cru bar packages

Beer & Wine Bar

PRICING

\$9.00 per guest
for 3 hour event
\$2.00 per guest for
each additional hour

BEER

bud light
island coastal lager
stella artois

WINE

canyon road pinot grigio
canyon road pinot noir

SODA

coke
diet coke
sprite

Full Bar

PRICING

\$11.75 per guest
for 3 hour event
\$2.50 per guest for
each additional hour

BEER

bud light
island coastal lager
stella artois

WINE

canyon road pinot grigio
canyon road pinot noir

LIQUOR

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

Premium Bar

PRICING

\$14.75 per guest
for 3 hour event
\$3.50 per guest for
each additional hour

BEER

bud light
island coastal lager
stella artois

WINE

villa sandi pinot grigio
edna valley pinot noir

LIQUOR

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

Super Premium Bar

PRICING

\$20.75 per guest
for 3 hour event
\$4.50 per guest for
each additional hour

BEER

bud light
island coastal lager
stella artois

WINE

j vineyards pinot gris
elouan pinot noir

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 \$2.50 per guest, \$3.00 per guest for a passed or served toast.

DOMESTIC SPARKLING piper sonoma sparkling brut 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 \$3 per guest for our full bar wine selection, \$5 for the premium bar wine selection and \$7 for the super premium bar wine selection.

FRENCH CHAMPAGNE piper-heidsieck champagne brut can be added to any bar package for \$12 per guest and \$15 per guest for a passed or served toast. veuve clicquot \$16 | \$18

ROSÉ bellula rosé can be added to any bar package for \$2 per guest. as an additional option fleur de mer rosé can be added for \$4 per guest.

Beer Options

all of our bar packages include bud light, island coastal lager, and stella artois served in bottles. 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 UPGRADE SUGGESTIONS:

add any to your bar for an additional \$2 per guest

coast kolsch
revelry lefty loosey ipa
westbrook white thai

munkle pilsner
lo-fi lager
holy city pluff mud porter

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 - canyon road - california
pinot noir, cabernet sauvignon, merlot - canyon road - california

PREMIUM BAR

pinot grigio - villa sandi - veneto, italy
sauvignon blanc - starborough - marlborough, new zealand
chardonnay - william hill - central coast, california
pinot noir - bouchard - burgundy, france
pinot noir - edna valley - edna valley, california
malbec - kaiken - mendoza, argentina
cabernet sauvignon - william hill - central coast, california

SUPER PREMIUM BAR

pinot gris - j vineyards - russian river valley, california
sauvignon blanc - groth - napa valley, california
sauvignon blanc - loveblock - marlborough, new zealand
chardonnay - sonoma cutrer - russian river valley, california
pinot noir - elouan - oregon
pinot noir - sokol blosser evolution - willamette valley, oregon
cabernet sauvignon - oberon - napa valley, california
blend - lyeth estate, fleur de lyeth, 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!

\$2.00-\$4.00 each

Spring

THE SALT LIFE vodka, st. germain, pink grapefruit juice, lime, salt, mint

GARDEN MULE cucumber & mint vodka, fresh lime juice, barritt's ginger beer, blueberries and mint

PIMM'S CUP pimm's no 1, lemon lime soda, lemonade, garnished with orange, mint, strawberry and a cucumber slice

BLUEBERRY BOURBON SMASH bourbon, blueberry simple syrup, fresh lemon, garnished with mint and blueberries

Summer

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

WATERMELON MARGARITA fresh watermelon, espolon blanco tequila, fresh lime juice, agave, blueberries, mint

ROSÉ SANGRIA rosé, aperol, triple sec, fresh citrus fruit

JALAPEÑO PALOMA silver tequila, jalapeño simple syrup, fresh grapefruit juice, chili powder and salt rim, jalapeño slice

BLUEBERRY LEMONADE skyy infusions pacific blueberry vodka, lemonade, blueberries, lemon slice

Fall/Winter

CIDER PUNCH flora de caña rum, apple cider, fresh nutmeg and cinnamon, apple slices, served hot or on the rocks

BOURBON PERRY bulleit bourbon, bitters, lemon, hard pear cider, rosemary sprig and lemon twist

IRISH COFFEE jameson irish whiskey, coffee and topped with heavy cream

LOWCOUNTRY BLOODY MARY vodka, charleston bold & spicy mix, pickled shrimp

GINGER APPLE MULE vodka, ginger beer, apple cider in a copper mug with apple slices and candied ginger

The Basics

STAFFING

\$180 for each bartender, based on a 3 hour event

includes 2 hours of set up and necessary breakdown time

additional hours are \$20 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

20% 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