



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

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

\$13 per guest
for 3 hour event
\$4 per guest for
each additional hour

BEER

bud light
island coastal lager
stella artois

WINE

proverb pinot grigio
proverb pinot noir

LIQUOR

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

Premium Bar

PRICING

\$17.50 per guest
for 3 hour event
\$5.50 per guest for
each additional hour

BEER

bud light
island coastal lager
stella artois

WINE

albino armani pinot grigio
le colline pinot noir

LIQUOR

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

\$24 per guest
for 3 hour event
\$6 per guest for
each additional hour

BEER

bud light
island coastal lager
stella artois

WINE

kurtatsch pinot grigio
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 \$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 \$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.

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.

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 - albino armani - valdadige, italy
sauvignon blanc - whitehaven - marlborough, new zealand
chardonnay - cambria estate, katherine's vineyard - santa maria valley, california
pinot noir - bouchard - burgundy, france
pinot noir - le colline - delle venezie, italy
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 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 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