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
# 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

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# 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

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# 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
- espolón blanco tequila
- flor de caña light rum
- maker's mark bourbon
- johnnie walker red scotch

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# 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
- espolón blanco tequila
- bulleit bourbon
- glenlivet scotch single malt 12 yr

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# 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.

**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

**ROSE**

- 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.
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

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 SAL T 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