



Cru Bar has been servicing clients and events for sixteen 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, 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

\$8.75 per guest
for 3 hour event
\$2.00 per guest for
each additional hour

BEER

bud light
yuengling
stella artois

WINE

canyon road pinot grigio
canyon road pinot noir

SODA

coke
diet coke
sprite

Full Bar

PRICING

\$10.25 per guest
for 3 hour event
\$2.50 per guest for
each additional hour

BEER

bud light
yuengling
stella artois

WINE

canyon road pinot grigio
canyon road pinot noir

LIQUOR

svedka vodka
seagram's gin
bacardi rum
jim beam bourbon
famous grouse scotch

Premium Bar

PRICING

\$13.50 per guest
for 3 hour event
\$3.50 per guest for
each additional hour

BEER

bud light
yuengling
stella artois

WINE

benvolio pinot grigio
bouchard pinot noir

LIQUOR

tito's vodka
bombay gin
captain morgan rum
bacardi light rum
maker's mark bourbon
johnny walker red scotch

Super Premium Bar

PRICING

\$18.75 per guest
for 3 hour event
\$4.50 per guest for
each additional hour

BEER

bud light
yuengling
stella artois

WINE

emmolo sauvignon blanc
elouan pinot noir

LIQUOR

ketel one vodka
bombay sapphire gin
mount gay rum
bacardi light rum
bulleit bourbon
glenlivet scotch

The Extras

PROSECCO \$2.50 per person added to bar package, \$3.00 per person for a passed & served toast pour

DOMESTIC CHAMPAGNE \$6.00 per person added to bar package, \$7.00 per person for toast

FRENCH CHAMPAGNE \$12.00 per person added to bar package, \$15.00 per person for toast

POURED WINE SERVICE one red & one white wine poured tableside by servers during the meal, \$2.50 per person with full bar, \$4.00 per person with premium bar, \$6.00 per person with super premium bar

cru bar packages

Beer Options

all bars include 2 domestic and 1 import beers.

we recommend bud light, yuengling, & stella artois but are happy to offer the following alternatives and upgrades.

ALTERNATIVE SELECTIONS:

substitute with no additional charge

DOMESTICS

budweiser
miller light
coors light
michelob ultra

IMPORTS

amstel light
corona
blue moon
heineken

LOCAL UPGRADES:

substitute your import beer for a local favorite

PALMETTO BREWING

\$1.25 per guest
per selection
lowcountry pilsner
amber
huger street ipa
session white ipa

WESTBROOK BREWING

\$3.00 per guest
per selection
india pale ale
white thai
one claw rye pale ale

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 - primaterra - veneto, italy
sauvignon blanc - starborough - marlborough, new zealand
chardonnay - william hill - central coast, california
pinot noir - bouchard - burgundy, france
malbec - alamos - mendoza, argentina
cabernet sauvignon - william hill - central coast, california

SUPER PREMIUM BAR

pinot gris - r. stuart "big fire" - oregon
sauvignon blanc - emmolo - napa valley, california
chardonnay - macmurray ranch - russian river valley, california
pinot noir - elouan - oregon
shiraz - nine stones - barossa valley, australia
cabernet sauvignon - oberon - napa valley, california

Specialty Cocktails

may be passed during cocktail hour or available at the bar

many more options are available. we'd love to craft a unique cocktail just for you!

\$2.00-\$4.00 each

SPARKLING CHARLESTON prosecco, pear juice, orange juice, lemon

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

SOUTH & PINE gin, JAM beverage co. peach vinegar, lemon, mint, soda

STRAWBERRY MOON firefly moonshine, iced tea, strawberry pureé

CRU-CUMBER MULE cucumber-infused gin, lime juice, ginger beer

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

FIREFLY & LEMONADE firefly sweet tea vodka, lemonade, lemon wheel

CHERRY BOURBONADE bourbon, lemonade, grenadine, soda water

The Basics

STAFFING

\$150 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 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

bartenders are not included in the bar package price

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