



COOKING



SINCE 2000

CRU

BAR

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.

Based on our years of experience in servicing events of all sizes, we recommend one bar set up per 60-75 people.

We never want your guests to wait in line!

Each bar package includes juices, mixers, and sodas. Our beer and liquor selections are what we have found to be generally very universally appealing, and we are happy to substitute your favorite brand. Let our experienced, TIPS-certified bartenders do all the work so you can sit back, relax, and enjoy a delicious cocktail. Pair with our fully customizable catering service to create an unforgettable experience for your guests!

1784 Harmon Street
Charleston, South Carolina
29405

843-534-CHEF (2433)
www.crucatering.com

Voted "Best Caterer" 2001-2017 by the Charleston City Paper

eru bar packages

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 fresh squeezed 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

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 primaterra 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 r. stuart "big fire" pinot gris
elouan pinot noir

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



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 \$1.25 per guest
BREWING lowcountry pilsner
amber
pale ale

WESTBROOK \$3.00 per guest
BREWING 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 - elouan - oregon
malbec - alamos - mendoza, argentina
cabernet sauvignon - william hill - central coast, california

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

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
- 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

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 puree
- 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 \$130 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
- ADDITIONAL INFORMATION tables, table linens, glassware, and other rentals are not included
bartenders are not included in the bar package price
standard staffing fees apply
20% operating fee
11% sales tax
small bar fees: \$150 for parties under 50 people, \$225 for parties under 35 people
additional fees may be applied for third party bar service or client provided bars

