

CRU CELLARS

Contact Kathleen to start planning today!

events@crucellarstampa.com

813-831-1117

Private Parties & Events

Corporate Events & Meetings, Wine Pairing Dinners, Birthday Parties, Anniversary Parties, Holiday Parties, Family Reunions, Baby Showers, Bridal Showers, Rehearsal Dinners, Engagement Parties, Book Clubs, Professional Clubs, Girls Night Out, and more...

Cru is the perfect place to host an event, party or dinner!

Our space is very versatile. It includes:

- ◆ Private lounge that seats 12-14
- ◆ Barrel Table that seats 8-12
- ◆ Retail Space that can accommodate 20-50
- ◆ Wine Garden that can accommodate up to 40
- ◆ Entire Space for up to 165



Wine Tasting & Mingling-Style Events

Chef Brad's menu reads like a perfect evening—delicious, shareable apps & cheese/charcuterie service, expertly paired with a fun wine selection sure to impress wine novices & experts alike!

Choose a Wine-Tasting Package, along with 5-7 different dishes from the kitchen menu on the next page. We can help you with quantities to ensure there is enough food to go around, and we can pair the wines with your chosen menu!

Chef's Wine Dinners

We are proud to introduce the newest party option here at Cru Cellars. With notice, Chef can create a multi-course Tasting Menu in our Lounge or Barrel Table for 8-14 people .

Pricing for this starts at \$60 / person for food. Wine pairing options (selected by one of our staff Sommeliers) start at \$35 / person.

Wine Tasting Packages

Minimum of twelve guests required to do a wine package. Wine Packages include unlimited wine and beer for two hours. Additional hours may be added.

House Wine Package - \$25 per person

Includes a selection of our most popular House Wines and entry-level beers.

Premier Cru Package - \$35 per person

Includes a selection of some of our favorite bottles, including some of our favorites from our glass list! Includes a selection of craft beer.

Grand Cru Package - \$50 per person

Includes a selection of some of our special bottles. Includes a selection of craft beer.

Wine Classes

Freshman Wine Class - \$50 per person

Includes a taste of six different wines and instruction for an hour. Learn the steps of tasting wine, how to describe wines, and the differences between the major varietals.

Regional Wine Class - \$50+ per person

Pick a wine-producing region, and learn all about their terroir, grapes, and wine styles! Includes a taste of six wines!

Plates for Sharing (serves 12)

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| Sherry Cured Tuna | 45 |
| <i>Tomato, ancho chili, crispy shallot (GF)</i> | |
| Warm Pork-Fried Marcona Almonds | 21 |
| <i>Applewood smoked bacon, ancho chile dust, sea salt, lime</i> | |
| Blackened Octopus | 45 |
| <i>Lemon mustard aioli, fennel and olive salad.</i> | |
| Toasted Ravioli (15 pieces) | 30 |
| <i>Merguez sausage, parmesan, arrabiata sauce</i> | |
| Sweet & Spicy Crab | 33 |
| <i>Cocktail crab claws, yangnyeom sauce, scallion Sesame, tempura crunch</i> | |
| Shrimp Ceviche | 42 |
| <i>Cucumber, lime, cilantro, tortilla chips</i> | |
| Buffalo Oysters | 39 |
| <i>Panko, hot sauce, house-made ranch dressing</i> | |
| Wild Mushroom Bruschetta | 24 |
| <i>shaved parmesan, tomatoes, micro greens</i> | |
| Southern Fried Chicken Wings | 33 |
| <i>with house made goat cheese ranch dressing</i> | |
| Truffle Mac n Cheese | 27 |
| <i>Gouda, ricotta, sottocenere</i> | |
| Cru Sliders | 40 |
| <i>Grilled burgers with Cheddar cheese</i> | |
| Smoked Brisket Sliders | 42 |
| <i>Karst cheese sauce, garlic pickled shallot</i> | |
| Roasted Baby Carrots | 30 |
| <i>Ginger, miso, basil chimichurri, macadamia</i> | |
| Corn Fritters | 25 |
| <i>Sweet corn, spiced honey mustard</i> | |
| Roasted Brussels Sprouts | 42 |
| <i>Smoked mushroom 'sausage', tellegio fondue</i> | |

Flatbreads

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|--|-----------|
| Fig Jam & Prosciutto | 36 |
| <i>With Bleu Cheese and Arugula</i> | |
| Roasted Mushrooms | 33 |
| <i>With Pesto, Parmesan and Goat Cheese</i> | |
| Cru Caprese | 36 |
| <i>Vine-ripened tomatoes, mozzarella, parmesan mornay sauce, fresh basil</i> | |
| BBQ Shrimp Flatbread | 39 |
| <i>Smokey BBQ Shrimp, coleslaw and arugula served on top</i> | |

Salads

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|---|-----------|
| Cru Salad | 21 |
| <i>Organic spinach, candied walnuts, grape tomatoes, feta, lemon mustard vinaigrette (add grilled chicken +12 / steak +18 / shrimp +24)</i> | |

Cheeses & Charcuterie

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|---|--|
| Cru Farmer's Platter | |
| 9 / person | |
| <i>Chef's selection of our artisanal cheeses and cured meats, paired with your wines for two hours!</i> | |

Desserts

| | |
|-------------------------------------|-----------|
| Assorted Petit Fours | 26 |
| <i>Assorted bite-sized desserts</i> | |
| Birthday Cake | |
| <i>Starting at \$40</i> | |

Our chef can try to accommodate dessert requests if discussed two weeks in advance.

Minimums for private space are as follows: \$400 Tuesday-Wednesday \$500 Thursday-Saturday

Parties over 15 people require a \$30 per head minimum. Larger minimums may apply to your event, depending on the time of year. Please inquire.

Prices below do not include tax (7%). Gratuity for private events will be added (20%). Credit Card is required to hold the date.

You may bring decorations as long as you take them with you after the event. We do not allow scented candles or items that shed glitter or confetti. You are welcome to bring a cake, as long as you bring disposable plates/utensils/napkins for serving. A \$3 cake fee per head will be added if this requirement is not met.