

CRU CELLARS

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:

- ◆ Party Table that seats up to 16
- ◆ Barrel Table that seats 8-12
- ◆ Private Lounge that seats 12-14
- ◆ Retail Space that can accommodate 20-50
- ◆ Wine Garden that can accommodate up to 40
 - ◆ Entire Space for up to 165



Contact Jen to start planning today!

events@crucellarstampa.com

(813) 393-0040(cell)

Wine Tasting & Mingling-Style Events

Chef Sloane'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

Work with our Cru Somms & Chef Sloane to create a custom wine dinner! We can do regional themes (French or Italian) seasonal-inspired, or interactive wine dinners like our Iron Somm series!

Pricing for this starts at \$65 / person for food. Wine is priced by the bottle on consumption.

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)

Tuna Tartare	45
<i>Togarashi, crispy tortilla chips (GF)</i>	
Warm Pork-Fried Marcona Almonds	21
<i>Applewood smoked bacon, ancho chile dust, sea salt, lime (GF)</i>	
Blackened Octopus (GF)	45
<i>Lemon mustard aioli, fennel and olive salad.</i>	
Wild Mushroom Toasts	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, pecorino, sottocenere</i>	
Cru Sliders	40
<i>Grilled burgers with Cheddar cheese</i>	
Cru Veggie Sliders	40
<i>House-Veggie burger, Chimichurri, red onion</i>	
Roasted Baby Carrots (GF)	30
<i>Ginger, miso, basil chimichurri, macadamia</i>	
Corn Fritters	25
<i>Sweet corn, spiced honey mustard</i>	
Cheese Curds	30
<i>With house jalapeño ranch</i>	
Poached Shrimp with Preserved Lemon	48
<i>Served chilled (GF)</i>	
Olive Tapenade	25
<i>Castelvetrano, fresh herb crostini</i>	
Fresh Veggie Crudité	19
<i>With house jalapeño ranch (GF)</i>	
Herbed Ricotta	25
<i>Artichoke, red onion, olives, parsley</i>	

Flatbreads

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>	
Spinach & Artichoke Flatbread	39
<i>With mozzarella and parmesan</i>	

Salads

Cru Salad (GF)	29
<i>Mixed greens, crispy chickpeas, carrots, grape tomatoes, radish, honey mustard vinaigrette (add grilled chicken +12 / steak +18 / shrimp +24)</i>	
Pear & Poppy Salad (GF)	33
<i>Mixed greens, feta, pear, crispy kale, celery, cranberries, buttermilk poppy seed dressing</i>	

Cheeses & Charcuterie

Cru Farmer's Platter	9 / person
<i>Chef's selection of our artisanal cheeses and cured meats</i>	

Dessert

Deep Dark Cookies (GF)	26
<i>Two-bite sized chocolate cookies</i>	
Fresh-Baked Scones	28
<i>With lemon-poppy seed glaze</i>	
Birthdays Cake	
<i>Starting at \$40</i>	

Minimums for private space are as follows: \$400 Tuesday-Wednesday \$500 Thursday-Saturday Minimum in Lounge is \$1500

Parties over 15 people require a \$40 per head minimum. Larger minimums may apply to your event, depending on the time of year. Please inquire.

Prices below do not include tax (8.5%). 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.