

CENTER FOR THE ARTS

2025 BAR GUIDE



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BEVERAGE SERVICE + POLICIES

The Center is pleased to offer beverage service as an amenity to our guests and venue rental clients. All profits from beverage sales contribute to forwarding the Center's mission of enriching our community through arts and cultural experiences for everyone.

Per state and county regulations, service and consumption of alcoholic beverages at the Center is only permitted through the Center's on-premise liquor license. No outside alcohol is permitted.

BAR OPTIONS

Beverage service at the Center is charged by consumption.

Cash Bar | Attendees or guests purchase drinks individually.

Hosted Bar | The host pays for guest beverages. The Center can bill for beverages on consumption either by the bottle or by the glass, or on a per-person basis. Per-person pricing applies to all attendees over 21 years of age, regardless of consumption.

Partially Hosted Bar | Offer a partially hosted bar, by limiting the amount that the host pays for guest beverages. The Center offers several versions of a partially hosted bar:

- Limit the open bar to an allotted amount of time. The bar can transition to a cash bar for the remainder of the event, or close.
- Distribute drink tickets to guests, which are redeemable for hosted beverages. Additional beverages are available for guests to purchase.
- Offer guests a limited menu of hosted beverages (eg beer and wine hosted, cocktails available for purchase).

BEVERAGE SELECTIONS

NON-ALCOHOLIC

We offer Coca Cola products as well as a wide range of non-alcoholic beer and sparkling seltzers.

Examples include:

Juice + Soda | \$4

Coke, Diet Coke, Sprite, Ginger Ale
Club Soda, Tonic, Seltzer Water
Ginger Beer

NA Beer | \$8

Athletic Brewing
Red Bull
Topo Chico

BEER

Our selection of beer covers a wide range of styles and flavors.

Examples include:

Domestic | \$7

Pabst Blue Ribbon
Coors Banquet
White Rascal
High Noon

Premium + Local | \$10

Irwin Teocalli Mexican Lager
Irwin Hazy IPA
Irwin Amber's Lager
Zuni Street Brewing CB Lager

SPIRITS

The Center offers three tiers of brand name spirits to build the perfect cocktail:

Examples include:

House | \$10

Bols Amsterdam Vodka
Spring 44 Gin
Sauza Blanco Tequila
Bacardi Rum
Early Times Bourbon

Premium | \$12

Tito's Vodka
Nikka Coffey Gin
Herradura Silver & Reposado
Goslings Black Seal Rum
Elijah Craig Bourbon

Top Shelf | \$15

Grey Goose Vodka
Kyro Pink Gin
Espolon Blanco & Reposado
Montanya Oro Rum
291 Colorado Bourbon

Cocktail of your design will incur a one time \$250 fee.



BEVERAGE SELECTIONS

WINE

The Center maintains a list of popular varietals from wine regions around the world.

Examples include:

Draft Red or White

Glass | \$10

Carafe 750ml | \$25

House Bottles | \$40

Bar Manager's Choice

Premium Bottles | \$60

Bravium Chardonnay

Loveblock Sauvignon Blanc

Benton Lane Pinot Noir

"M" Cabernet Sauvignon

Top Shelf Bottles | \$75

Château St. Jean Chardonnay

Louis Latour Bourgogne

Groth Sauvignon Blanc

Château St. Jean Cabernet Sauvignon

BUBBLES

Excellent sparkling wine options for your celebration.

Examples include:

House | \$40

Bar Manager's Choice

Premium | \$60

Gratien & Meyer

Cremant de Loire Brut

Top Shelf | \$96

Luc Belaire Gold Brut

Sparkling Wine

BAR ADD-ONS

Bar Add-Ons	Price	Notes
Mobile Bar Setup Fee	\$200	batched cocktails, beer + wine
Additional Bartenders	\$35	hourly rate per staff person
Special Alcohol Order Fee	\$250	one time fee
Custom Cocktail Design	\$250	one time fee
Wine Table Service at Dinner	\$35	hourly rate per staff person
Sparkling Toast Service	\$20	per bottle (2oz pours)
Champagne Tower Setup	\$1,000	plus cost of alcohol
Sommelier	\$300	per hour - minimum 2 hours*

**Whether you're looking for perfectly paired wines, engaging presentations, or a show-stopping sabrage, we're here to make your event unforgettable. Every package comes with a personal consultation, expert wine research and selection, and top-tier somm service to ensure your event is as elegant as it is effortless.*

BAR INFORMATION

FEES + INCLUSIONS

Invoicing + Beverage Minimums

95% of the estimated beverage consumption is due one week prior to the event. The remainder will be due 30 days post event based on actual consumption. Bar minimums and the type of bar offered is at the discretion of the Center.

Service Charge

For hosted or partially hosted bars, a service fee of 22% and the applicable Town of Crested Butte sales tax will be added to your final invoice.

Glassware + Supplies

Basic bar glassware as available from the Center's inventory (rocks, pint, wine, and highball glasses). Other included supplies consist of mixers, plasticware, and garnishes.

Bartender Labor

The Center will staff approximately one bartender per 50-75 guests (depending on menu and guest count) at the discretion of the Center. You may hire additional bartenders for \$35 per hour.

Special Orders

Beverages not regularly stocked by the Center may be special ordered. Pricing varies and requests will be filled based on availability. There is a one time \$250 specialty order fee in addition to the beverage cost. This order must be placed eight weeks in advance of the event with the Center. Wine must be ordered in six bottle increments. As per the Center's liquor license any remaining alcohol will not be reimbursed and can not be taken home.



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