



CENTER FOR THE ARTS

2026 Bar Guide





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 covers the cost of all guest beverages. The Center will bill based on actual consumption, either by the bottle (for wine) or by the glass. 100% of the estimated value is required in advance, with the final balance adjusted after the event.

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 | \$7

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 | \$8

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 | \$11

Bols Amsterdam Vodka
Spring 44 Gin
Fletcha Azul Tequila
Bacardi Rum
Jim Beam

Premium | \$14

Anthracite Vodka
Nikka Coffey Gin
Herradura Silver & Reposado
Goslings Black Seal Rum
Jameson

Top Shelf | \$17

Grey Goose Vodka
Grey Whale
Espolon Blanco & Reposado
Montanya Platino and Oro Rum
Jeptha Creed 4 Grain 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:

House Bottles | \$48

Bar Manager's Choice

Premium Bottles | \$70

Siduri Son Chardonnay

Marc DesChamps Pouilly Fume
(*Sauvignon Blanc*)

Grosjean Pinot Noir Vallee d'Aoste

Le Puy Duc Nauves Vin de France Red Blend

Top Shelf Bottles | \$85

Château St. Jean Chardonnay

Louis Latour Bourgogne

Groth Sauvignon Blanc

Arnot Robert's Que Syrah

BUBBLES

Excellent sparkling wine options for your celebration.

Examples include:

House | \$48

Bar Manager's Choice

Premium | \$70

Bisson Glera Vino Frizzante

Marca Trevigiana

Top Shelf | \$100

Paul Bara Bouzy Brut Grand Cru

Millésime

BAR ADD-ONS

Bar Add-Ons	Price	Notes
Mobile Bar Setup Fee	\$200	batched house 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

100% of the estimated beverage value is due 30 days before the event. The actual consumption will be due 14 days post-event adjusted based on the estimate.

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 retail beverage cost. This order must be finalized 30 days 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.

Thank you for considering the Center for the Arts as a potential for your event!

