

Drinks



DRINKS BROCHURE

INTRODUCTION

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INTRODUCTION

— OUR DRINKS —

We have carefully selected a range of wines, bubbles and drinks to suit different styles of celebration. Each of our packages includes key drinks throughout the day, from your drinks reception through to the speeches, with optional upgrades available should you wish to personalise your selections.

All drinks are supplied and served by our in-house team, ensuring a smooth and well-managed service for you and your guests.

Our Suppliers

Peter Graham Wines

Peter Graham Wines supplies our carefully curated wine list, offering quality wines from more than 120 regions around the world alongside a selection of excellent local wines.

At your tasting event, you will have the opportunity to meet our wine specialists and explore some of the wines available for your wedding day.

Edmunds Cocktails

A Suffolk-based, family-run company specialising in beautifully crafted cocktails. Edmunds focuses on carefully selecting and blending flavours to create a range of distinctive cocktails for couples to enjoy as part of their celebration.





INTRODUCTION

— PACKAGES —

Choosing the Drinks for Your Wedding Day

Drinks play an important part throughout your wedding day; from welcoming guests as they arrive, to enjoying a glass during your drinks reception, and raising a toast during the speeches.

Our drinks packages are designed to keep things simple while still giving you the flexibility to tailor your selections. Each package includes key drinks at different moments of the day, with optional upgrades available should you wish to enhance your choices. The guide below outlines what is included within each package, helping you understand how your drinks will be served throughout the celebration.

	Ultimate Package	Relaxed Package	Twilight Package
Reception Drink (1pp)	✓	✓	✓
Table Wine (1/2 bottle pp)	✓		
Toast Drink (1pp)	✓	✓	
Optional extras			
Arrival Drinks	Optional extra		
Cocktail Hour	Optional extra		



INTRODUCTION

— UNDERSTANDING — THE DETAILS

A quick guide to the terms used within this brochure, helping you understand how drinks are served throughout your wedding day.

Arrival Drinks

Drinks served as your guests arrive at the venue before the ceremony begins. This is a lovely way to welcome everyone and allow guests to relax before taking their seats.

Reception Drinks

Drinks served after your ceremony during your drinks reception while guests mingle, enjoy canapés and celebrate with you.

Table Wine

Wine served during your wedding breakfast. For the Ultimate Package, half a bottle of wine per guest is included and will be placed on the tables for guests to enjoy throughout the meal.

Toast Drinks

A glass of sparkling served during the speeches as guests raise a toast to celebrate.

Original Selection

Drinks included within your package. These have been carefully selected to offer a balanced and popular range of options.

Premium Menu

An upgraded range of drinks available if you would like to elevate your selections further.

Add-Ons

Optional additions designed to enhance your drinks offering, such as arrival drinks, cocktail hour or additional table drinks.

Upgrades

Upgrades allow you to swap drinks from the Original selection to one of our Premium options for an additional cost.

Cocktail Hour

A selection of cocktails served during your drinks reception or later in the evening as your celebration continues. This is an add-on service.

Corkage

If you would like to provide your own wine, sparkling wine or champagne, corkage charges apply. This covers the handling, chilling, glassware and service of your drinks by our team.

Table Drinks

Drinks served during the wedding breakfast, including wine, water and tea or coffee.



PACKAGES

— ULTIMATE PACKAGE —

Our Ultimate Package is designed for couples who want the full drinks experience throughout their wedding day; from your drinks reception through to the speeches, with the flexibility to personalise your selections along the way. Everything you need is included, with the option to upgrade individual drinks should you wish to enhance your choices.

How to Choose Your Drinks

Reception drink

Your package includes one reception drink per guest.

- You may choose two alcoholic options and one non-alcoholic option from our Original drinks selection to be served during your drinks reception following the ceremony.
- If you would like to offer something different, individual drinks can be upgraded to our Premium options.

Upgrades only apply to the drinks you choose, so you're free to mix Original and Premium options.

Wedding Breakfast

The Ultimate Package includes half a bottle of wine per guest during your wedding breakfast.

You will choose one white wine, one red wine and one rosé wine from our Original wine selection.

These wines will be placed on the tables for guests to enjoy throughout the meal.

Premium wines are also available should you wish to upgrade your selections.

Children and Young Adults

Children will be provided with unlimited squash during the meal. Young Adults will be offered a selection of soft drinks during the wedding breakfast.

Toast Drinks

Your package includes one glass of sparkling per guest for the speeches. You may choose one option from our Original bubbles selection, with the option to upgrade to Premium sparkling wines or Champagne if you wish.

Upgrades & Add-ons

If you would like to enhance your drinks offering further, optional upgrades and add-ons are available. These include options such as arrival drinks before your ceremony, cocktail hour, or upgraded wines and bubbles.

If you would like to bring your own wine, prosecco or champagne, corkage charges apply. Please speak with the planning team for details.

PACKAGES

— RELAXED PACKAGE —

Our Relaxed Package is ideal for couples who would like a simpler drinks package while still having the flexibility to personalise their choices. It includes drinks for your reception and speeches, while still giving you the option to personalise your selections.

Everything included within the package is outlined below, with optional upgrades available should you wish to enhance your drinks choices.

How to Choose Your Drinks

Your Relaxed Package includes 1 reception drink and your toast drink. Choose from the Original Menu or upgrade. Or add on wine or table drinks for during your wedding breakfast.

Reception drink

Your package includes one reception drink per guest to be served during your drinks reception after the ceremony. You may choose two alcoholic options and one non-alcoholic option from our Original drinks selection. If you would like to offer something different, individual drinks can be upgraded to our Premium options.

Wedding Breakfast

Wine is not included within the Relaxed Package.

However, you are welcome to add table wine or table drinks if you would like drinks served during your wedding breakfast.

Children and Young Adults

When drinks are being served to adult guests, such as reception drinks or toast drinks, children and young guests will be offered soft drink alternatives.

Toast drinks

Your package includes one glass of sparkling per guest for the speeches. You may choose one option from our Original bubbles selection, with the option to upgrade to Premium sparkling wines or Champagne if you wish.

Upgrades & Add-ons

If you would like to enhance your drinks offering further, optional upgrades and add-ons are available. These include options such as arrival drinks before your ceremony, cocktail hour, or upgraded wines and bubbles.

If you would like to bring your own wine, prosecco or champagne, corkage charges apply. Please speak with the planning team for details.

PACKAGES

— TWILIGHT PACKAGE —

Our Twilight Package is perfect for couples who would like a relaxed evening celebration, bringing guests together later in the day for drinks, food and a lively atmosphere. With no formal wedding breakfast, the focus is on creating a more informal celebration where guests can enjoy the evening together.

Everything included within the package is outlined below, with optional upgrades available should you wish to enhance your drinks selections.

How to Choose Your Drinks

Reception drink

Your package includes one reception drink per guest to be served during your drinks reception after the ceremony. You may choose two alcoholic options and one non-alcoholic option from our Original drinks selection. If you would like to offer something different, individual drinks can be upgraded to our Premium options.

Children and Young Adults

Children will be provided with soft drink alternatives to the toast drink.

Upgrades & Add-ons

You can enhance your drinks offering with optional upgrades and add-ons, such as arrival drinks before your ceremony, reception drinks, cocktail hour or upgraded bubbles for your toast.

If you would like to bring your own wine, prosecco or champagne, corkage charges apply. Please speak with the planning team for details.



DRINKS

— ARRIVAL DRINKS —

Arrival drinks are served as guests begin to arrive at the venue before your ceremony. This is a lovely moment to welcome everyone and allow guests to relax before taking their seats.

Please see the options and pricing below.

Original

Prosecco Spumante "Vispo Allegro"
Peroni
Corona
Stella 0%
Sparkling Elderflower
Sea Change 'Alcohol Free' Sparkling

Premium

Beaumont des Crayères, Grand Réserve Brut
Pimms
Aperol Spritz
Mulled Wine
Beefeater Gin (original) and Tonic
Elderflower Collins Cocktail
Passionfruit Martini Cocktail
Mojito (alcohol free)
Bellini (alcohol free)

Arrival Drinks Price Guide

2027

2028

	Per Glass	Per Bottle	Per Glass	Per Bottle
Original				
"Prosecco Spumante "Vispo Allegro"	£7.00	-	£7.70	-
Peroni	-	£5.50	-	£6.05
Corona	-	£5.50	-	£6.05
Stella 0%	-	£4.40	-	£4.85
Sparkling Elderflower	£3.50	-	£3.85	-
Sea Change 'Alcohol Free' Sparkling	£6.50	-	£7.15	-
Premium				
Beaumont des Crayères, Grand Réserve Brut	£14.50	-	£15.95	-
Pimms	£9.50	-	£10.45	-
Aperol Spritz	£11.55	-	£12.70	-
Mulled Wine	£7.00	-	£7.70	-
Beefeater Gin (original) and Tonic	£8.50	-	£9.35	-
Elderflower Collins	£10.50	-	£11.55	-
Passionfruit Martini	£10.50	-	£11.55	-
Mocktail Mojito (alcohol free)	£8.50	-	£9.35	-
Mocktail Bellini (alcohol free)	£8.50	-	£9.35	-



DRINKS

— RECEPTION DRINKS —

Reception drinks are served after your ceremony during your drinks reception. Guests can enjoy a drink while they mingle and celebrate as you take photographs and enjoy the first moments of your day together.

Please see the options and pricing below.

Original

Prosecco Spumante "Vispo Allegro"
Peroni
Corona
Stella 0%
Sparkling Elderflower
Sea Change 'Alcohol Free' Sparkling

Premium

Beaumont des Crayères, Grand Réserve Brut
Pimms
Aperol Spritz
Mulled Wine
Beefeater Gin (original) and Tonic
Elderflower Collins Cocktail
Passionfruit Martini Cocktail
Mojito (alcohol free)
Bellini (alcohol free)

Reception Price Guide

		2027			2028	
	Upgrade Per Glass	Additional Per Glass	Additional Per Bottle	Upgrade Per Glass	Additional Per Glass	Additional Per Bottle
Original						
"Prosecco Spumante "Vispo Allegro"	-	£7.00	-	-	£7.70	-
Peroni	-	-	£5.50	-	-	£6.05
Corona	-	-	£5.50	-	-	£6.05
Stella 0%	-	-	£4.40	-	-	£4.95
Sparkling Elderflower	-	£3.50	-	-	£3.85	-
Sea Change 'Alcohol Free' Prosecco	-	£6.50	-	-	£7.15	-
Premium						
Beaumont des Crayères, Grand Réserve Brut	£9.00	£14.50	-	£9.90	£15.95	-
Pimms	£3.00	£8.50	-	£3.30	£9.35	-
Aperol Spritz	£5.50	£11.00	-	£6.05	£12.10	-
Mulled Wine	£1.50	£7.00	-	£1.65	£7.70	-
Beefeater Gin (original) and Tonic	£3.00	£8.50	-	£3.30	£9.35	-
Elderflower Collins	£5.00	£10.50	-	£5.50	£11.55	-
Passionfruit Martini	£5.00	£10.50	-	£5.50	£11.55	-
Mocktail Mojito (alcohol free)	£2.50	£9.00	-	£2.75	£9.90	-
Mocktail Bellini (alcohol free)	£2.50	£9.00	-	£2.75	£9.90	-



DRINKS

— ORIGINAL WINES —

Wine is served during the wedding breakfast and is placed on the tables for guests to enjoy throughout the meal. Please see the options below.

White Wine

La Place du Village, Blanc (France)

Bright southern French white with citrus, green apple and lively freshness. 10.5% (ve,v)

Julia Florista" Branco, Vidigal (Portugal)

Easy-drinking Portuguese white with ripe orchard fruit and fresh citrus notes. 12.5%

Rosé Wine

Pinot Grigio Rosé "La Riva (Italy)

Delicate rosé with strawberry fruit and a clean, easy-drinking style. 10.5% (ve, v)

Blush Zinfandel "Hawkes Peak"(USA)

A lightly off-dry rosé with bright strawberry fruit and soft sweetness. Fresh and approachable. 10% (ve,v)

Red Wine

"Julia Florista" Tinto, Vidigal (Portugal)

Light, fruit-driven red with juicy berry fruit and soft tannins. 13%

La Place du Village, Rouge (France)

Juicy red berry fruit and soft spice create an easy-drinking southern red. 13% (ve,v)



— PREMIUM WHITE WINES —

Picpoul de Pinet “Le Beau Flamant” (France)

Coastal vineyards produce this lively white with lemon, green apple and saline freshness. 13% (v,ve)

Sauvignon Blanc, Allan Scott Estate (New Zealand)

Bright citrus and gooseberry fruit with vibrant acidity and classic Marlborough freshness. 12.5% (v,ve)

Albarino “Pazo das Bruxas”, Torres (Spain)

Atlantic-influenced vineyards in Rías Baixas produce vibrant citrus and peach fruit with bright acidity and mineral freshness. 12.5% (v,ve)

Pinot Grigio, Col Di Sotto (Italy)

Well rounded in style with refreshing acidity. Dry, with pronounced apple and pear characteristics. 11%

Chardonnay, Pitchfork (Australia)

A bright, fruit-forward Chardonnay with apple, peach and fresh citrus notes. Smooth and balanced. 13%

Sauvignon Blanc “Riviera” (France)

Crisp citrus and fresh herb notes give this Sauvignon Blanc a bright, refreshing character. 11.5%

Mâcon Azé, Cave de Buxy (France)

Chardonnay from limestone slopes offering peach and citrus fruit with gentle richness and clean mineral freshness. 12.5% (v,ve)

Tradition Sancerre Blanc, Daniel Chotard (France)

Sauvignon Blanc from limestone vineyards delivering citrus fruit, gooseberry and bright mineral freshness. 13% (organic, v,ve)

Norfolk White Wine

Bacchus, Flint Vineyards (Norfolk, England)

Expressive aromas of kiwi and passionfruit, underpinned by heather, leads to a fleshy palate of melon and pear 11% (v,ve)



— PREMIUM ROSÉ WINE —

**Côteaux d'Aix-En-Provence
Rosé "LOU", Chateau Peyrassol
(France)**

From one of Provence's historic estates, producing a pale rosé with wild strawberry fruit, subtle herbal lift and crisp Mediterranean freshness. 13%

**Côteaux d'Aix-En-Provence Rosé,
Domaine Valfont (France)**

Fresh and vibrant with red berry fruit and crisp acidity. 12.5%

**Côteaux d'Aix-En-Provence Rosé,
Whispering Angel (France)**

One of Provence's most famous rosé styles, combining delicate red berry fruit with crisp citrus freshness and a dry, refreshing finish. 13%

**Côtes de Gascogne Rosé
"Maison de Vigneron" (France)**

Fresh Gascony rosé with red berry fruit and bright acidity. 12% (ve,v)



— PREMIUM RED WINES —

Malbec “Caoba” (Argentina)

A juicy, fruit-driven Malbec with ripe plum, blackberry and gentle spice. Smooth and easy-drinking. 13% (v,ve)

Shiraz “Mr Goose Esq” (Australia)

A bold, fruit-driven red with ripe blackberry fruit and gentle peppery spice. Smooth and approachable. 14%

Pinot Noir “Riviera” (France)

Light and vibrant with red cherry fruit, cranberry and delicate spice. 13%

Merlot ‘Tierra Alta’ (Chile)

Ripe plum and red berry fruit give this Merlot a smooth, easy-drinking style with soft tannins. 12.5% (v,ve)

Cabernet Sauvignon, Ordinal (France)

Ripe blackcurrant fruit and gentle spice create a smooth, easy-drinking red. 13% (v)

Laztana Reserva Rioja DOPa, Bodega Olarra (Spain)

Mature Rioja with ripe dark fruit, vanilla spice and smooth oak structure. 13.5% (v,ve)

Pinot Noir “Black Label”,

Allan Scott Estate (New Zealand)

Marlborough Pinot Noir combining vibrant red berry fruit with subtle spice and a smooth, elegant texture. 13.5% (v,ve)

Château Corbin, Montagne

St Emilion (France)

Merlot-dominant Bordeaux from clay and limestone vineyards, combining ripe plum fruit, soft spice and smooth tannins. 14%

Norfolk Red Wine

Pinot Noir Précoce, Flint Vineyards

(Norfolk, England)

Early-ripening Pinot Noir clone suited to England’s cool climate, producing bright red fruit, freshness and delicate tannins. 11.5%

Wine Price Guide

	2027		2028	
	Additional Per Bottle	Upgrade Per Bottle	Additional Per Bottle	Upgrade Per Bottle
White Wine				
Original Drinks				
La Place du Village, Blanc	£22.00	-	£24.20	-
Julia Florista" Branco, Vidigal	£19.00	-	£20.90	-
Premium Drinks				
Picpoul de Pinet "Le Beau Flamant"	£29.50	£10.50	£32.45	£11.55
Sauvignon Blanc, Allan Scott Estate	£37.50	£18.50	£41.25	£20.35
Albarino "Pazo das Bruxas", Torres	£42.80	£23.80	£47.10	£26.20
Pinot Grigio, Col Di Sotto	£23.00	£4.00	£25.30	£4.40
Chardonnay, Pitchfork	£29.50	£10.50	£32.45	£11.55
Sauvignon Blanc "Riviera"	£29.50	£10.50	£32.45	£11.55
Mâcon Azé, Cave de Buxy	£42.50	£23.50	£46.75	£25.85
Tradition Sancerre Blanc, Daniel Chotard	£54.00	£35.00	£59.40	£38.50
Bacchus, Flint Vineyards	£47.10	£28.10	£51.80	£30.90
Rosé Wine				
Original Drinks				
Pinot Grigio Rosé "La Riva	£22.00	-	£24.20	-
Blush Zinfandel "Hawkes Peak"	£19.00	-	£20.90	-
Premium Drinks				
Côteaux d'Aix-En-Provence Rosé "#LOU", Château Peyrassol	£36.40	£17.40	£40.05	£19.15
Côteaux d'Aix-En-Provence Rosé, Domaine Valfont	£30.00	£11.00	£33.00	£12.10
Côteaux d'Aix-En-Provence Rosé, Whispering Angel	£58.90	£39.90	£64.80	£43.90
Côtes de Gascogne Rosé "Maison de Vigneron"	£22.50	£3.50	£24.75	£3.85
Red Wine				
Original Drinks				
"Julia Florista" Tinto, Vidigal	£19.00	-	£22.80	-
La Place du Village, Rouge	£22.00	-	£24.20	-
Premium Drinks				
Malbec "Caoba"	£34.30	£15.30	£37.75	£16.85
Shiraz "Mr Goose Esq"	£23.95	£4.95	£26.35	£5.45
Pinot Noir "Riviera"	£21.95	£2.95	£24.15	£3.25
Merlot 'Tierra Alta'	£23.95	£4.95	£26.35	£5.45
Cabernet Sauvignon, Ordinal	£27.50	£8.50	£30.25	£9.35
Laztana Reserva Rioja DOCa, Bodega Olarra	£32.50	£13.50	£35.75	£14.85
Pinot Noir "Black Label", Allan Scott Estate	£48.50	£29.50	£53.35	£32.45
Château Corbin, Montagne St Emilion	£50.50	£31.50	£55.55	£34.65
Pinot Noir Précoce, Flint Vineyards	£69.60	£50.60	£76.55	£55.65

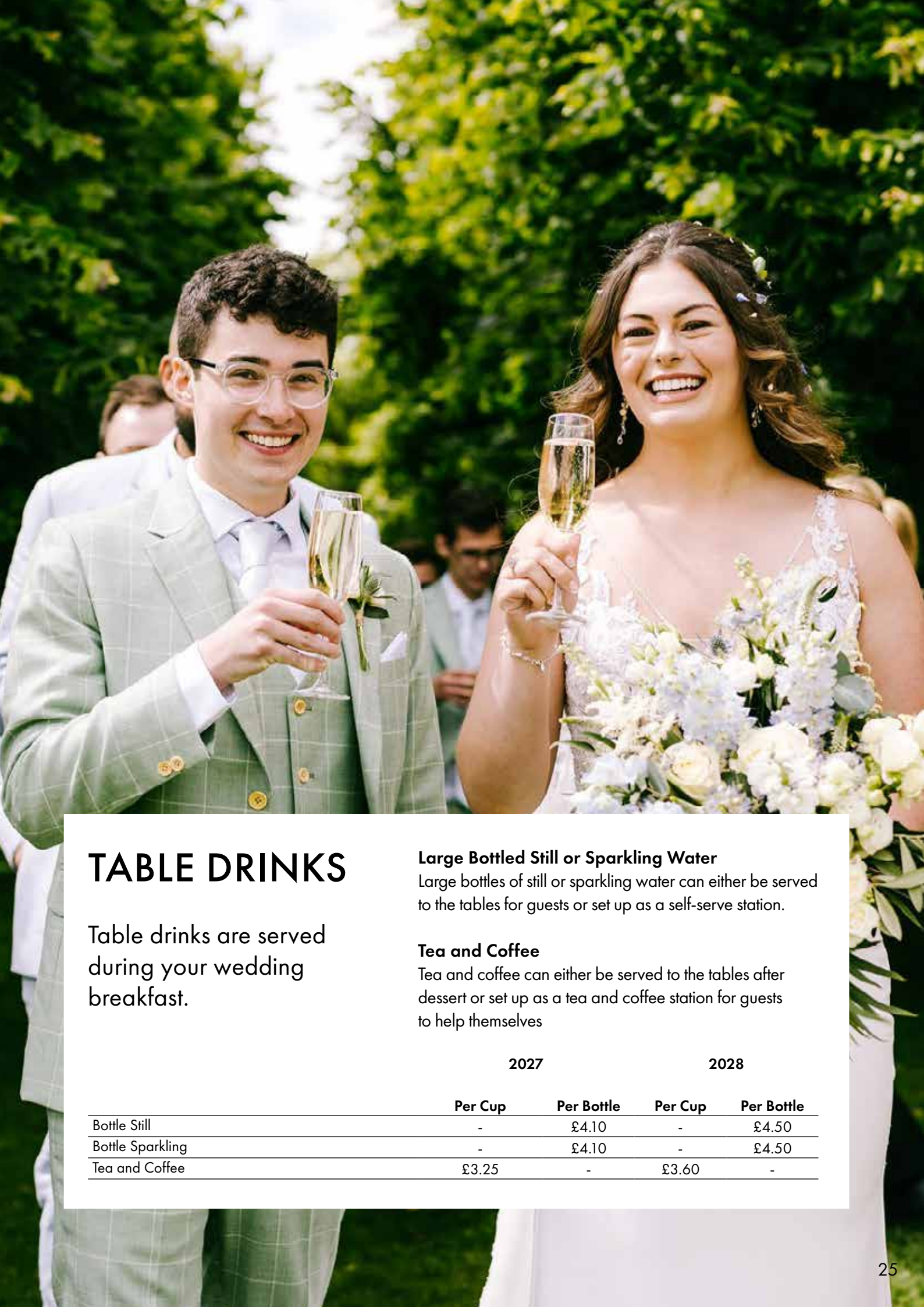


TABLE DRINKS

Table drinks are served during your wedding breakfast.

Large Bottled Still or Sparkling Water
Large bottles of still or sparkling water can either be served to the tables for guests or set up as a self-serve station.

Tea and Coffee
Tea and coffee can either be served to the tables after dessert or set up as a tea and coffee station for guests to help themselves

	2027		2028	
	Per Cup	Per Bottle	Per Cup	Per Bottle
Bottle Still	-	£4.10	-	£4.50
Bottle Sparkling	-	£4.10	-	£4.50
Tea and Coffee	£3.25	-	£3.60	-

DRINKS

— BUBBLES —

Bubbles are served during the speeches as part of the toast.
Please see the options below.

Original

Prosecco Spumante

“Vispo Allegro” (Italy)

Fruity, lively and clean with surprising depth of flavour. Hints of greengage and lemon.
10.5% (v,ve)

Alasia, Moscati d’Asti (Italy)

Lightly sparkling with delicate sweetness, peach and floral aromas.
5% (v,ve)

Premium

Beaumont des Crayères, Grand Réserve Brut (France)

Elegant and fruit driven, rich and rounded on the palate with a delicate toasty character. 12%

Cuvee Flamme Cremant de Loire Blanc NV, Gratien & Meyer (France)

Traditional-method sparkling with citrus fruit, gentle brioche notes and lively bubbles. 12% (v,ve)

Brut Souverain Henriot (France)

Signature Champagne of the historic Henriot house, known for its elegant Chardonnay-led style. Citrus fruit, white flowers and delicate brioche notes with fine bubbles. 12% (v,ve)

Norfolk bubbles

Charmat Rosé, Flint Vineyards (Norfolk, England)

English sparkling rosé made by the Charmat method, showing vibrant red berry fruit and lively freshness. 12.5% (v,ve)

Organic Prosecco Spumante “Fiori di Campo” (Italy)

Organic Prosecco showing fresh pear fruit and delicate floral notes. 11% (organic, v,ve)

Charmat Brut, Flint Vineyard (Norfolk, England)

Fresh English sparkling wine with crisp orchard fruit and bright, lively bubbles.
12.5% (v,ve)

Prosecco Rosé, Incanto (Italy)

Fresh and light with delicately complex fruity aromas, and flavours of summer red berries, with subtle floral notes. 10.5%

Bubbles Price Guide

	2027		2028	
	Additional Per Bottle	Upgrade Per Bottle	Additional Per Bottle	Upgrade Per Bottle
Original				
Prosecco Spumante "Vispo Allegro"	£19.00	-	£20.90	-
Alasia, Moscato d'Asti	£24.60	-	£27.05	-
Sea Change 'Alcohol Free' Sparkling	£19.00	-	£20.90	-
Premium				
Beaumont des Crayères, Grand Réserve Brut	£83.50	£64.50	£91.85	£70.95
Brut Souverain Henriot	£83.50	£64.50	£91.85	£70.95
Organic Prosecco Spumante "Fiori di Campo"	£25.50	£6.50	£28.05	£7.15
Prosecco Rosé, Incanto	£40.50	£21.50	£44.55	£23.65
Cuvee Flamme Cremant de Loire Blanc NV, Gratien & Meyer	£29.50	£10.50	£32.45	£11.55
Charmat White, Flint Vineyards	£53.00	£34.00	£58.30	£37.40
Charmat Rosé, Flint Vineyards	£53.00	£34.00	£58.30	£37.40



DRINKS

— COCKTAIL HOUR —

Cocktails can be served during your drinks reception or later in the evening as your celebration continues. This can be added as part of your reception drinks or offered as a dedicated cocktail hour, giving guests a wider choice while they mingle and enjoy the celebration. Cocktails are freshly prepared by our bar team and can be selected from the options below.

Elderflower Collins

Floral, delicate and oh so refreshing, with a subtle hint of cucumber. Made using Adnams Copper House Gin and best served with sparkling soda. Dried lemon slices for garnish.

Strawberry Daiquiri

Fresh strawberries, rum & lime make up this irresistibly bright summer cocktail. Perfectly sweet & dangerously drinkable.

Berry Bramble

Fresh & fruity berry liqueur combined with gin & lemon to create a refreshing twist on this deliciously sweet & sour cocktail.

Old Fashioned

A unique blend of bourbon and Adnams Single Malt Whiskey, lightly sweetened and aromatised with bitters. A perfectly balanced American classic.

Mojito

A refreshingly crisp combination of rum, mint and lime make this Cuban cocktail a timeless classic. Served with sparkling soda.

Negroni

Gin, vermouth and Campari make this sophisticated yet simple Italian classic. Pairing sweet and bitter notes with a hint of orange.

Espresso Martini

Vodka blended with velvety coffee liqueur to create a rich and silky cocktail with a hint of vanilla. Made with real coffee.

Passionfruit Martini

Sharp passionfruit liqueur and sweet vanilla vodka. A celebration of flavour with a fun and fruity kick, a real modern classic.

Moscow Mule (alcohol free)

Experience the bold and refreshing flavors of our non-alcoholic Moscow Mule. Expertly crafted with a perfect blend of vodka essence, zesty ginger, crisp mint, and tangy lime.

Mocktail Bellini (alcohol free)

Indulge in our thoughtfully crafted non-alcoholic Bellini cocktail, featuring a delightful blend of bubbly dry prosecco essence, aromatic bitters, and the sweet essence of ripe peach.

Mocktail Mojito (alcohol free)

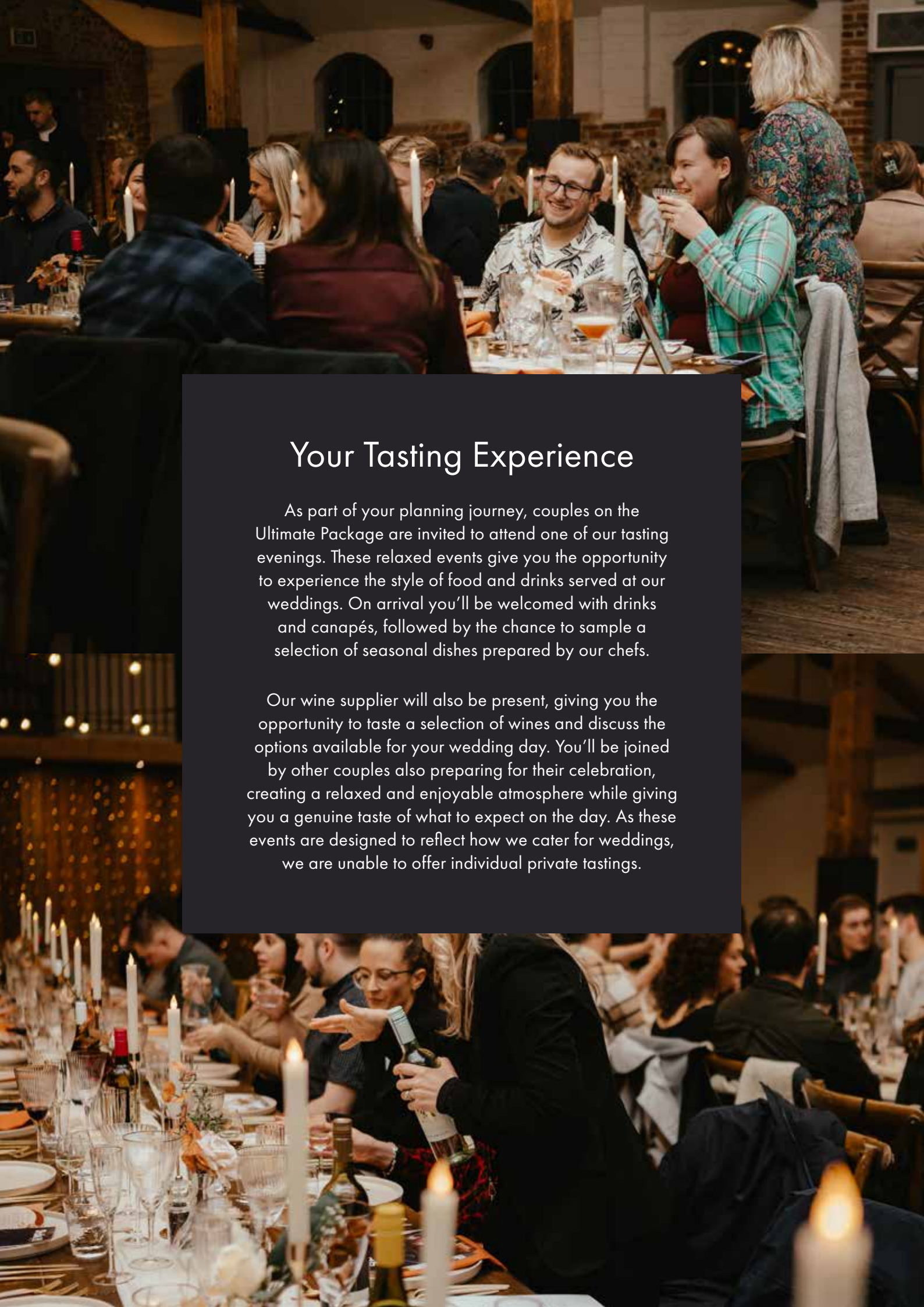
Dive into the vibrant flavors of our non-alcoholic Mojito, expertly crafted with a perfect blend of white rum essence, fresh mint, and the zesty brightness of all-natural lime juice.

Cocktail hour requires two bar staff for two hours. Staffing charges apply and will be outlined on your price list.



Cocktails & Mocktails Price Guide

	2027	2028
	Per Glass	Per Glass
Elderflower Collins	£10.50	£11.55
Strawberry Daiquiri	£10.50	£11.55
Berry Bramble	£10.50	£11.55
Old Fashioned	£10.50	£11.55
Mojito	£10.50	£11.55
Negroni	£10.50	£11.55
Espresso Martini	£10.50	£11.55
Passionfruit Martini	£10.50	£11.55
Moscow Mule (alcohol free)	£9.00	£9.90
Mocktail Bellini (alcohol free)	£9.00	£9.90
Mocktail Mojito (alcohol free)	£9.00	£9.90

The background of the page is a warm, dimly lit restaurant or bar. In the upper half, several couples are seated at tables, some looking towards the camera and others in conversation. The tables are set with white linens, glassware, and lit candles. In the lower half, a long table is visible with many more guests, including a woman in the foreground who is holding a bottle of wine. The overall atmosphere is intimate and elegant, with soft lighting from candles and warm-toned walls.

Your Tasting Experience

As part of your planning journey, couples on the Ultimate Package are invited to attend one of our tasting evenings. These relaxed events give you the opportunity to experience the style of food and drinks served at our weddings. On arrival you'll be welcomed with drinks and canapés, followed by the chance to sample a selection of seasonal dishes prepared by our chefs.

Our wine supplier will also be present, giving you the opportunity to taste a selection of wines and discuss the options available for your wedding day. You'll be joined by other couples also preparing for their celebration, creating a relaxed and enjoyable atmosphere while giving you a genuine taste of what to expect on the day. As these events are designed to reflect how we cater for weddings, we are unable to offer individual private tastings.

B A R

— THE DRINKS LIST —

Our bar offers a wide range of spirits, beers, wines, cocktails and soft drinks for guests to enjoy throughout the day. Please note that bar offerings may vary and are subject to change. Our bars are card only; cash payments are not accepted.

Vodka

Grey Goose Original

Absolut Original

Gin

Malfy Original

Malfy Limone

Beefeater London Dry

Beefeater Blood Orange

Beefeater Strawberry

Rum

Havana Club Spiced

Havana Club 3 Year Old

Kraken Spiced Rum

Malibu

Whisky & Bourbon

Woodford Reserve

Jameson Irish Whisky

Jack Daniel's

Southern Comfort

Liqueurs

Disaronno

Courvoisier Vs

Baileys Irish Cream

Sambuca

Kahlua Coffee Liqueur

Silver Tequila

Tequila Rose

Jager Bombs

Baby Guinness

Sours - Apple

Cocktails and Spritz

Aperol Spritz

Summer Pimms

Espresso Martini

Passionfruit Martini

Strawberry Gin Spritz

Draft

Camden Hells

Camden Pale Ale

Guinness

Bottled

Corona

Peroni

Kopparberg Original

Kopparberg Mixed Fruit

Corona Alcohol Free

Adnams Ghost Ship 0.5%

Prosecco

Sea Change

'Alcohol Free' Prosecco

Soft Drinks

Coke

Coke Zero

Lemonade

Ginger Ale

Tonic

Slimline Tonic

Appletiser

Orange Juice

Cranberry Juice

