

UNIQUE NORFOLK VENUES

Drinks



DRINKS BROCHURE

INTRODUCTION

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INTRODUCTION

— UNV 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.



Menu

— 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

Champagne Philippe Fourrier
 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

2026

2027

	Per Glass	Per Bottle	Per Glass	Per Bottle
Original				
"Prosecco Spumante ""Vispo Allegro""	£4.80	-	£7.00	-
Peroni	-	£4.25	-	£5.50
Corona	-	£4.25	-	£5.50
Stella 0%	-	£4.00	-	£4.40
Sparkling Elderflower	£3.50	-	£3.50	-
Sea Change 'Alcohol Free' Sparkling	£4.80	-	£6.50	-
Premium				
Champagne Philippe Fourrier	£14.50	-	£14.50	-
Pimms	£8.50	-	£9.50	-
Aperol Spritz	£10.50	-	£11.55	-
Mulled Wine	£6.50	-	£7.00	-
Beefeater Gin (original) and Tonic	£8.00	-	£8.50	-
Elderflower Collins	£9.00	-	£10.50	-
Passionfruit Martini	£9.00	-	£10.50	-
Mocktail Mojito (alcohol free)	£7.50	-	£8.50	-
Mocktail Bellini (alcohol free)	£7.50	-	£8.50	-



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

Champagne Philippe Fourrier
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

	Upgrade Per Glass	2026 Additional Per Glass	Additional Per Bottle	Upgrade Per Glass	2027 Additional Per Glass	Additional Per Bottle
Original						
"Prosecco Spumante ""Vispo Allegro"	-	£4.80	-	-	£7.00	-
Peroni	-	-	£4.25	-	-	£5.00
Corona	-	-	£4.25	-	-	£5.00
Stella 0%	-	-	£4.00	-	-	£4.50
Sparkling Elderflower	-	£3.50	-	-	£3.50	-
Sea Change 'Alcohol Free' Prosecco	-	£4.25	-	-	£6.50	-
Premium						
Champagne Philippe Fourrier	£10.25	£14.50	-	£9.50	£14.50	-
Pimms	£4.25	£8.50	-	£4.00	£8.50	-
Aperol Spritz	£6.25	£10.50	-	£11.00	£11.00	-
Mulled Wine	£2.25	£6.50	-	£7.00	£7.00	-
Beefeater Gin (original) and Tonic	£3.75	£8.00	-	£8.50	£8.50	-
Elderflower Collins	£4.75	£9.00	-	£10.50	£10.50	-
Passionfruit Martini	£4.75	£9.00	-	£10.50	£10.50	-
Mocktail Mojito (alcohol free)	£5.00	£8.50	-	£9.00	£9.00	-
Mocktail Bellini (alcohol free)	£5.00	£8.50	-	£9.00	£9.00	-



— 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

Pinot Grigio "Ancora"

Clean and refreshing with citrus and crisp apple fruit.

Le Potelé Colombard, IGP Côtes de Gascogne

Crisp and lively with citrus and tropical fruit notes. Refreshing and bright.

Julia Florista" Branco, Vidigal

A bright and tropical blend, easy-drinking in style with soft and rounded stone fruit flavours.

Chardonnay "Sea Change"

Easy-drinking and packed with citrus and tropical fruit flavours. Crisp and fresh.

Rose Wine

Pinot Grigio Rosé "La Riva

Very light and refreshing with a delicate pear-drop fruit. Bright and fresh, terrifically easy to drink.

Côtes de Gascogne Rosé "Maison de Vigneron"

This well-balanced, textural, dry yet fruity rosé Gascony is packed with delicious wild berry aromas and crunchy acidity.

Sea Change Rosé

Easy drinking and pleasant, this Rosé is dominated by delicious, fresh summer fruits.

Red Wine

"Julia Florista" Tinto, Vidigal

Bright ruby, medium-bodied and very easy drinking blend with elegantly spiced red fruit.

Shiraz "Mr Goose Esq"

Rich blackberry, black cherry and plum flavours. Complex oak characters of coffee, vanilla and caramel.

Pinot Noir "Riviera"

An exceptionally smooth wine with soft, silky tannins, generous red fruit aromas and flavours of cherry.

Negroamaro "Sea Change"

Medium-bodied with soft tannins, the initial burst of bright fruit is followed by a smooth, lingering finish.



— PREMIUM WHITE WINES —

Picpoul de Pinet “Le Beau Flamant”

Known as ‘the Chablis of the South’, Picpoul is crisp and dry but with plenty of stone fruit, melon, and tropical flavours.

Sauvignon Blanc, Allan Scott Estate

Allan Scott is a true pioneer of the Marlborough region. This wine is punchy and vibrant with excellent varietal purity, finishing long and refreshing with flavours of apple, nectarine and lime peel.

Gardenia Blanco, Familia Torres

Crisp, delicate aroma with peach, apricot and citrus notes. Refreshing and delicious.

Pecorino, Contesa Abruzzo

Ripe honeyed nose with aromas of white peach and citrus fruits, and gently nutty, savoury notes. The palate is full and textured with pronounced minerality and delicate ripe fruit flavours leading to a long, spicy finish.

Albarino “Pazo das Bruxas”, Torres

Aromatic, crisp, and coastal - an easy-drinking Albariño with citrus, floral, and stone-fruit notes and refreshing acidity.

Estate Riesling, Allan Scott

Aromas of juicy pineapple and lime are beautifully balanced with hints of nectarine and honeysuckle. The acidity and minerality makes for a crisp and refreshing wine with a long lingering finish.

Norfolk White Wine**Bacchus, Flint Vineyards**

This Bacchus is made in a new-world style and is fresh, clean and full of flavour. It is a fantastic alternative to Sauvignon Blanc or Riesling.

Pinot Gris, Burn Valley

Barrel fermented and aged for 6 months, Fruit-driven Pinot Gris with a richness from lees ageing, Gold & Trophy winning wine.



BURN VALE
VINEYARD

BV

BURN VALLEY
VINEYARD



PINOT NOIR ROSE 2022

PRODUCT OF NORFOLK, ENGLAND

— PREMIUM ROSÉ WINE —

Côteaux d'Aix-En-Provence

Rosé "LOU", Chateau Peyrassol

A blend of Cinsault, Grenache, and Syrah, this Provence Rosé is a perfect apéritif. Spicy on the nose with red berries, peach and a dry crisp finish.

Côteaux d'Aix-En-Provence Rosé, Domaine Valfont

Fresh and vibrant with red berry fruit and crisp acidity.

Côteaux d'Aix-En-Provence Rosé, Whispering Angel

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

Symington "Altano" Organic Rosé

Fresh, mineral saline notes mingle with delicate traces of jasmine and lychee with a little strawberry in the background. In the mouth, the first impact is the minerality, expressed through a stony, flinty character, which introduces crisp, citric acidity.

Estate Rosé, Allan Scott

This elegant salmon pink Rosé immediately presents luscious strawberries and cream on the nose. Ripe bright berry fruit, meet with white peach stone fruit on the palate with a dry, medium-dry finish and clean refreshing acidity.

Norfolk Rosé Wine

Pinot Noir Rosé, Burn Valley

Dry style Pinot Noir Rosé. Strawberries & cream on the nose, with raspberry and hints of peach and watermelon.

Redwing' Dry Rosé, Chet Valley Vineyards

Notes of apple, citrus, hazel nut and herbaceous flavours with a length of honey tones.



— PREMIUM RED WINES —

Merlot “Peacock Ridge”

Deep and dense blackcurrant flavours with aromas of cedar wood, smoke and herbal notes. Long and complex.

Malbec “Caoba” Estate

Generous dark plum fruit with subtle spice and smooth, rounded tannins.

**Fleurie “La Reine de L’Arenite”,
La Madone**

Granite soils in this celebrated Beaujolais Cru produce fragrant red berry fruit with floral lift and silky texture.

**Vieux Château Des Combes,
Saint-Émilion Grand Cru**

A full bodied and complex claret from the east-bank with a complex and powerful nose. The well structured palate is smooth and silky, with spice, vanilla, cassis and damson.

Florão Red, Quinta da Fonte Souto

Aromas of red cherries fused with hints of pine forest and wet earth. The up-front fruit flavours are silky smooth, punctuated by forest fruits, clove and peppers.

**Cabernet/Syrah/Cinsault,
Domaine de Tourelles**

Deep ruby-red with fantastically expressive aromas of cherries, cedar wood, rosemary and cloves. A rich savoury palate with lots of Morello cherry and blackberry flavours, some earthy spice and fine tannins.

Norfolk Red Wine**Pinot Noir Précoce, Flint Vineyards**

This wine shows a wonderful complexity of fruit with sour cherry and cranberry shining through. The palate is soft yet structured, akin to a Beaujolais Cru from Fleurie.

Wild Ferment Pinot Noir, Burn Valley

Wild Yeast Ferment Pinot Noir producing an aromatic, delicate style, soft complex fruits combine well with the elegant tannins.

Wine Price Guide

	2026		2027	
	Additional Per Bottle	Upgrade Per Bottle	Additional Per Bottle	Upgrade Per Bottle
White Wine				
Original Drinks				
Pinot Grigio "Ancora"	£14.50	-	£19.00	-
Le Potelé Colombard, IGP Côtes de Gascogne	£15.50	-	£21.00	-
Julia Florista" Branco, Vidigal	£14.50	-	£19.00	-
Chardonnay "Sea Change"	£20.00	-	£22.00	-
Premium Drinks				
Picpoul de Pinet "Le Beau Flamant"	£27.50	£13.00	£29.50	£10.50
Sauvignon Blanc, Allan Scott Estate	£35.00	£20.50	£37.50	£18.50
Gardenia Blanco, Familia Torres	£25.50	£11.00	£27.30	£8.30
Pecorino, Contesa Abruzzo	£39.00	£24.50	£41.80	£22.80
Albarino "Pazo das Bruxas", Torres	£40.00	£25.50	£42.80	£23.80
Viognier, Chateau Burgozone	£30.00	£15.50	£32.10	£13.10
Estate Riesling, Allan Scott	£31.00	£16.50	£33.20	£14.20
Bacchus, Flint Vineyards	£44.00	£29.50	£47.10	£28.10
Pinot Gris, Burn Valley	£65.00	£50.50	£69.60	£50.60
Rosé Wine				
Original Drinks				
Pinot Grigio Rosé "La Riva	£15.95	-	£18.95	-
Côtes de Gascogne Rosé "Maison de Vigneron"	£15.50	-	£20.50	-
Sea Change Rosé	£20.00	-	£22.00	-
Premium Drinks				
Côteaux d'Aix-En-Provence Rosé "#LOU", Château Peyrassol	£34.00	£18.50	£36.40	£17.40
Côteaux d'Aix-En-Provence Rosé, Domaine Valfont	£28.00	£12.50	£30.00	£11.00
Côteaux d'Aix-En-Provence Rosé, Whispering Angel	£55.00	£39.50	£58.90	£39.90
Symington "Altano" Organic Rosé	£37.00	£21.50	£39.60	£20.60
Estate Rosé, Allan Scott	£31.00	£15.50	£33.20	£14.20
Pinot Noir Rose, Burn Valley	£57.50	£42.00	£61.60	£42.60
Redwing' Dry Rosé, Chet Valley Vineyards	£44.00	£28.50	£47.10	£28.10
Red Wine				
Original Drinks				
"Julia Florista" Tinto, Vidigal	£14.50	-	£19.50	-
Shiraz "Mr Goose Esq"	£15.50	-	£23.95	-
Pinot Noir "Riviera"	£15.50	-	£21.95	-
Negroamaro "Sea Change"	£20.00	-	£22.00	-
Premium Drinks				
Merlot "Peacock Ridge"	£28.50	£14.00	£30.50	£11.50
Malbec "Caoba" Estate	£32.00	£17.50	£34.30	£15.30
Fleurie "La Reine de L'Arenite", La Madone	£36.50	£22.00	£39.10	£20.10
Vieux Château Des Combes, Saint-Émilion Grand Cru	£49.50	£35.00	£53.00	£34.00
Florão Red, Quinta da Fonte Souto	£39.50	£25.00	£42.30	£23.30
Cabernet/Syrah/Cinsault, Domaine de Tourelles	£35.00	£20.50	£37.50	£18.50
Pinot Noir Précoce, Flint Vineyards	£65.00	£50.50	£69.60	£50.60
Wild Ferment Pinot Noir, Burn Valley	£68.00	£53.50	£72.80	£53.80

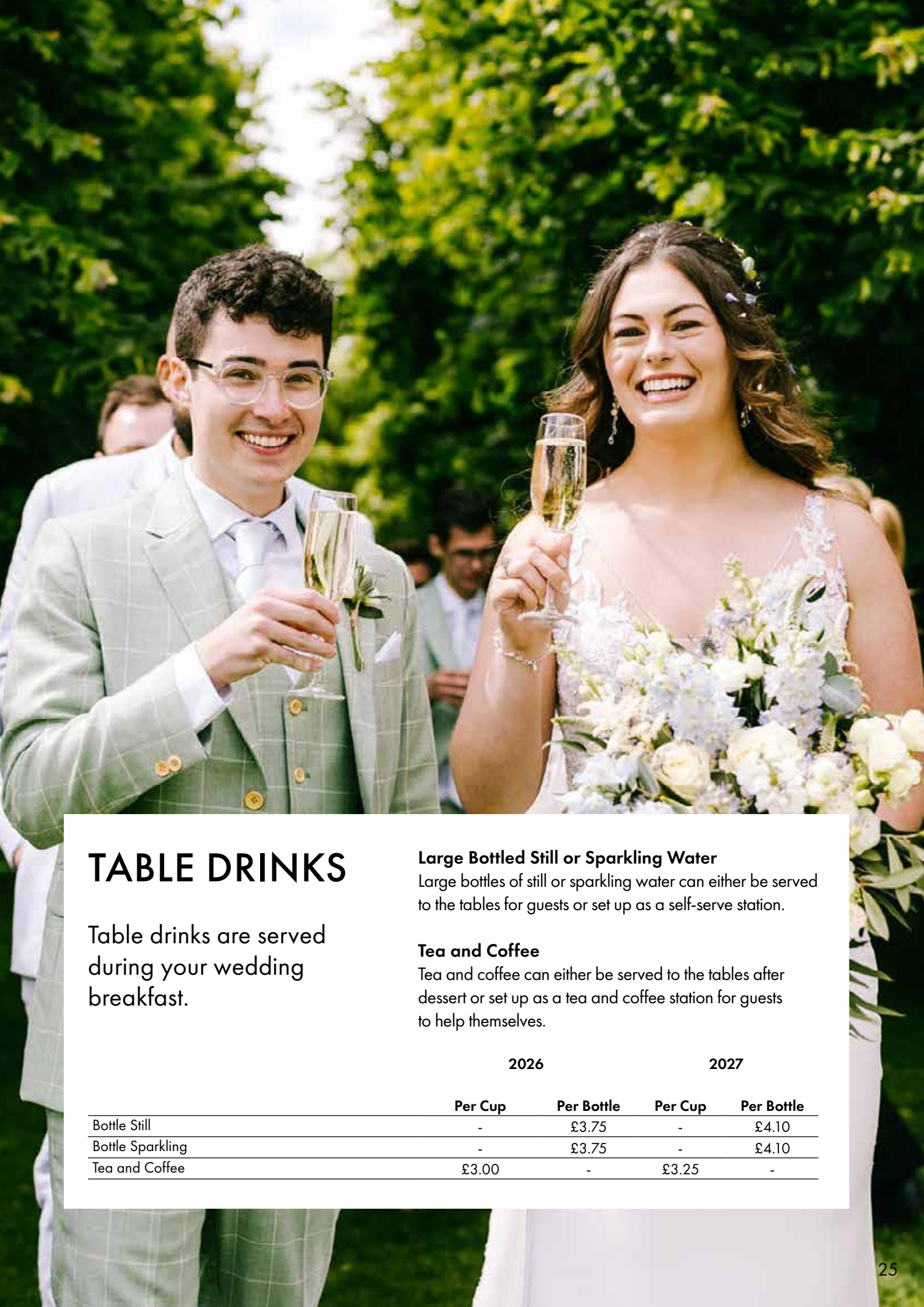


TABLE DRINKS

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.

	2026		2027	
	Per Cup	Per Bottle	Per Cup	Per Bottle
Bottle Still	-	£3.75	-	£4.10
Bottle Sparkling	-	£3.75	-	£4.10
Tea and Coffee	£3.00	-	£3.25	-

DRINKS

— BUBBLES —

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

Original

Prosecco Spumante “Vispo Allegro”

Fruity, lively and clean with surprising depth of flavour. Hints of greengage and lemon.

Alasia, Moscato d’Asti

Lightly sparkling with delicate sweetness, peach and floral aromas

Sea Change ‘Alcohol Free’ Prosecco

Sparkling Fresh and vibrant with notes of green fruits and jasmine.

Premium

Prosecco Spumante “Sea Change” Prosecco di Valdobbiadene D.O.C.G., Domenico de Bertio

There are fine, light, fruity aromas of fresh green apples and pears plus a hint of yeastiness on the nose. The palate is creamy and softly sparkling with some richness and a long, gently aromatic finish.

Champagne Philippe Fourier

Classic grower Champagne style with crisp apple fruit, citrus freshness and fine, lively bubbles.

Champagne Dericbourg ‘Cuvée de Réserve’ Brut

Fresh and balanced Champagne with crisp apple fruit, citrus lift and fine bubbles.

Brut Souverain Henriot

Brut Souverain is the flagship cuvee of Champagne Henriot, one of the oldest family-owned houses. Elegant in style, with notes of honeysuckle and brioche. Lengthy finish.

“Cecilia” Sparkling Brut, Allan Scott

Immediately met with fruity and floral character with notes of blossom, apple, pear and hints of ripe red berry fruits. Fresh, soft fruit entry with lemon and apple complexity and a crisp, clean finish.

Sauvignon Blanc Sparkling Brut, Oliver Zeter

The wild and fruity personality of this grape variety is underlined by a mesmerisingly long finish and freshness which makes you crave for a second glass.

Norfolk bubbles

“Skylark” Brut, Chet Valley Vineyard

A sparkling wine with intensity of flavour showing apple, melon and tropical fruit tempered with the toastiness of the traditional method secondary fermentation in the bottle.

Charmat Rosé, Flint Vineyards

This lively, innovative blend from award-winning wine maker Ben Witchell is full of strawberry, cranberry, and red cherry flavours, accompanied by a hint of peppery spice

Bubbles Price Guide

	2026		2027	
	Additional Per Bottle	Upgrade Per Bottle	Additional Per Bottle	Upgrade Per Bottle
Original				
Prosecco Spumante "Vispo Allegro"	£17.75	-	£19.00	-
Sea Change 'Alcohol Free' Sparkling	£17.75	-	£19.00	-
Alasia, Moscato d'Asti	£22.95	-	£24.60	-
Premium				
Prosecco di Valdobbiadene DOCG, Domenico de Bertio	£32.00	£14.25	£34.30	£15.30
Champagne Philippe Fourrier	£65.00	£47.25	£69.60	£50.60
Champagne Dericbourg 'Cuvée de Réserve' Brut	£69.50	£51.75	£74.40	£55.40
Brut Souverain Henriot	£78.00	£60.25	£83.50	£64.50
Cecilia" Sparkling Brut, Allan Scott	£42.00	£24.25	£45.00	£26.00
Sauvignon Blanc Sparkling Brut, Oliver Zeter	£55.00	£37.25	£58.90	£39.90
"Skylark" Brut, Chet Valley Vineyard	£50.00	£32.25	£53.50	£34.50
Charmat Rosé, Flint Vineyards	£49.50	£31.75	£53.00	£34.00



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

	2026	2027
	Per Glass	Per Glass
Elderflower Collins	£9.00	£10.50
Strawberry Daiquiri	£9.00	£10.50
Berry Bramble	£9.00	£10.50
Old Fashioned	£9.00	£10.50
Mojito	£9.00	£10.50
Negroni	£9.00	£10.50
Espresso Martini	£9.00	£10.50
Passionfruit Martini	£9.00	£10.50
Moscow Mule (alcohol free)	£7.50	£9.00
Mocktail Bellini (alcohol free)	£7.50	£9.00
Mocktail Mojito (alcohol free)	£7.50	£9.00



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.

— 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%

Soft Drinks

Coke

Coke Zero

Lemonade

Ginger Ale

Tonic

Slimline Tonic

Appletiser

Orange Juice

Cranberry Juice

WE ARE WEDDINGS