

Midi mid-week drinks package



Your midi mid-week wedding comes complete with an inclusive drinks package. In the evening our pay bar will open for guests, I've included our current price list so you can see we're definitely not talking hotel bar prices.

If you'd prefer your guests not to pay for their evening drinks, we've got options for that too.

There's a different package for each part of the wedding day from arrival drinks to reception drinks, wedding breakfast drinks and finally the evening bar.

All prices below include VAT.

Arrival drinks

If your guests are arriving on site before your ceremony, it's good to offer them a refreshing drink. We recommend guests are on site for no longer than 45 mins to an hour before your wedding ceremony time. Some couples offer soft drinks only, some offer alcohol. If you'd like to offer something not on the lists below, just let us know.

All staff costs, glasses and garnishes are included. Paper straws in your wedding colours are included where indicated.

Prosecco *or* Pimms No 1 with
garnish & straws

Bottled lager 330ml
eg Corona/Bud

Soft drinks
eg sparkling elderflower/
pink lemonade

Reception drinks

Straight after the wedding ceremony, you'll have an hour's drinks reception. Here we recommend you offer a main drink which is different to the main arrival drink, just to mix it up for your guests.

Pimms *or* Prosecco

Bottled beer

Soft drinks

1 spirit cocktail

Choose 2 cocktails

Wedding breakfast wines

We include ½ bottle of wine per person for your wedding breakfast plus a flute of bubbles for toasts.

White wines

SLOWINE CHENIN / SAUVIGNON
BLANC, 2017

*Villiersdorp, Overberg, South Africa
A delicious crisp and dry blend for Sauvignon Blanc lovers with the added Chenin Blanc offering a touch of roundness. A real crowd pleaser at weddings.*

VERMENTINO 2015/16

*Domaine Saint Hilaire, Montagnac, Languedoc, South of France
Softer/ off-dry. The white grape of Sardinia and Corsica and here grown in small parcels in the South of France by Nick and Lisa Kent. A wine to suit everyone. Chosen as the white wine at Exeter Cathedral grand Knave dinner for 550 guests; to rave reviews.*

PINOT GRIGIO, 2016

*Folonari, Venetie, Italy
A cut above your average PG - ripe and rounded with pear and lemon zest flavours and a hint of clove spice.*

Red wines

SLOWINE PINOTAGE, 2016

*Villiersdorp, Overberg, South Africa
Juicy and savoury offering from South Africa's own grape (Pinot Noir x Cinsault). A brilliant fun and well balanced wine that ticks all the boxes.*

RIOJA TEMPRANILLO CRIANZA 2014

Lopez de Haro, Bodegas Classica, Rioja Alta, Spain

How rioja should taste! Supple and exuberant showing young fruit with strawberries, raspberries and red liquorice notes. Added complexity from 12 months in oak. Numerous awards to date.

TOURIGA NACIONAL / MERLOT / SYRAH, 2015

Quinta do Casal Monteiro, Almeirim, Tejo, Portugal

Stunning blend using a main port grape and Merlot from our new partners near Lisbon. Easy yet complex and fabulously different. A really good soft red.

Toasting drinks

1 flute per guest

POL ROGER, N.V. BRUT
Epernay, Champagne, France

GREMILLET BRUT RESERVE NV
Balnot-sur-Laignes, Aube, France

LYME BAY ENGLISH
SPARKLING WINE 2014
Lyme Bay, Axe Valley, Devon

Choose from our selection above, we generally include ½ red and ½ white. If you want to change that mix just let us know.

If for some reason we can't get the exact wine on the list, we'll substitute with an equivalent or better after taking expert advice from our lovely wine suppliers.

If there's a wine that you'd particularly like, let us know and we'll see if we can source it for you.

Evening bar

Pay bar

We'll provide a pay bar for your evening from 7.30pm til 11pm. Drinks, staffing and glasses are all free of charge to you.

We've set the pay bar prices at a level your guests will be super happy with — probably cheaper than their local pub. There are two pay bar packages, branded and premium.

We'll provide all the staff, glasses & drinks. Guests can pay by cash or card. We can open the pay bar from the start of the wedding breakfast if you want guests to have a wider choice of drinks.

Branded pay bar prices

Wine (per glass)	£4
Wine (per bottle)	£14
Bottled beer	£3-4
Prosecco (per bottle)	£14
Single spirits & mixer*	£4
Soft drinks	£1

**branded spirits eg Gordons Gin, Schweppes mixers*

Premium pay bar prices

Wine (per glass)	£5-7
Wine (per bottle)	£17-24
Gremillet champagne (per bottle)	£40
Premium bottled beer	£4
Premium single spirit & mixer**	£5

***premium spirits eg Sipsmiths Gin, Fever Tree tonic*

Free bar

If you want free evening drinks for your guests, that's no problem.

We'll supply either a branded or premium bar (wines, beers, select spirits & mixers, soft drinks). Then you choose:

Premium option

£40 per guest (excluding champagne)

Branded option

£30 per guest

Some free evening drinks provided by you then a pay bar

You can choose to provide 1-6 free drinks for your guests, then when that limit is hit, it's a pay bar at our usual prices.

Premium option

£4 per drink from 1 to 6 drinks

Branded option

£3 per drink from 1 to 6 drinks

Cash sum behind the bar then a pay bar

You can decide to put a cash sum behind the bar. After it's spent, guests can pay for their drinks.

