

# Drinks package 2018



*Couples have asked us if we would introduce a drinks package so that they can hand over the responsibility to us. We've listened and have now put together a drinks package which will make your lives so much easier and also be kind on your pocket.*

We have worked really hard to be different from hotels and restaurants who have a huge mark up on their drinks. Our aim is not only to be cheaper than hotels and restaurants but also to be cheaper than your local pub. I know! In some cases we'll also be cheaper than you can buy it yourselves. Yep, we've worked that hard to get together the best prices for you.

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

Rest assured you will always be able to bring your own drinks and we will never charge corkage so if you're happy to arrange your own drinks for your whole day, that's great! You can still do that, you can still use our bar, bar fridges and ice maker, all completely free of charge.

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 and we'll price it for you.*

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

### Ultimate (unlimited)

£13 per guest

Gremillet NV Champagne with optional edible flowers *or*  
West country Pimms with straws  
*Kingston Black cider brandy*

Premium bottled lager  
*eg Meantime/Peroni*

Premium bottled soft drinks with straws  
*eg Fentimans*

### Premium (unlimited)

£10 per guest

English sparkling wine  
Bottled fruit cider 330ml  
Bottled lager 330ml  
*eg Corona/Bud*

Soft drinks with straws  
*eg sparkling elderflower/  
pink lemonade*

### Splendid

£6 per guest

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 usually have a 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. A drinks reception generally lasts from 1.5 to 2 hours.*

### Ultimate

£17 per guest

Champagne *and/or* 2-spirit cocktails  
*Choose 2 cocktails*

Premium bottled beer

Premium bottled soft drinks with straws

### Premium

£13 per guest

Pimp your prosecco cart *or*  
1-spirit cocktails  
*Choose 2 cocktails*

English sparkling wine

Bottled beer

Soft drinks with straws

### Splendid

£8 per guest

Pimms *or* Prosecco

Bottled beer

Soft drinks

# Wedding breakfast

*The wedding breakfast packages includes ½ bottle of wine. We'll provide a selection of red and white on the day. Rose can be supplied on request. All wine notes are prepared for us by the lovely Catherine Cheek of Christopher Piper wines, our supplier.*

## Ultimate wedding breakfast package

From £7 to £12 per guest  
depending on final wine choice

### White wines

BEUJOLAIS BLANC,  
CLOS ROCHEBONNE, 2014  
Chateau Thivin, Beaujolais,  
Burgundy, France

*Graceful gem from highly lauded  
estate, perfect with chicken,  
fish and white meats*

BACCHUS SANDBAR 2015  
Lyme Bay, Axe Valley, Devon  
*Multi award winning Devon wine,  
who needs Sancerre?*

GODELLO AVANCIA  
Bodegas Avancia, Valdeorras,  
Galicia, Spain  
*"I Love this wine" Rebecca Mitchel,  
Head Sommelier Gidleigh Park*

### Red wines

SECRET MALBEC, 2013  
Finca Eugenio Bustos, Uco Valley,  
Argentina  
*Trophy winning secret exclusively  
shipped by Christopher Piper, Devon*

THE SETTLER PINOT NOIR  
Jackson Estate, Renwick, Marlborough,  
New Zealand

## Premium wedding breakfast package

£7.50 per guest

### White wines

GODELLO, 2015  
Crego y Monaguillo, Monterrei,  
Galicia, Spain  
*Exceptional Godello grape, knocking  
Albariño from its perch. Tiny family  
producer dedicated to quality.  
Exceptional match to fish,  
shell fish, white meats*

REAL MC COY RIESLING, 2015  
Jordan Vineyards, Stellenbosch,  
South Africa  
*The most stunning off dry Riesling  
ever. Perfect with all Thai/ Pacific Rim  
dishes, think chilli, lemon grass. THE  
most perfect match with Crab and a  
whole host of other foods.*

SAUVIGNON BLANC, 'Green Lip' 2015  
Jackson Estate, Marlborough, New Zealand  
*Eat your heart out Cloudy bay!*

### Red wines

TARIMA HILL, 2012  
Bodegas Volver, Pinoso, Alicante, Spain  
*Old vines of Monastrell (Mourvedre)  
from an outstanding producer.  
Consistently gains high scores  
(92/100) by Robert Parker wine  
critic. Perfect with venison.*

MASSAYA LE COLOMBIER, 2015  
Ghosn, Brunier, Hebrard, Tanail Estate,  
Bekka Valley, Lebanon  
*Full of eastern promise. From a country  
that has been making wine BC (Before  
Christ). Old World with a modern twist  
from the hippest producers in the  
country. Perfect with duck, lamb and  
much more.*

BLACK MAGIC MERLOT, 2014  
Jordan Vineyards, Stellenbosch,  
South Africa  
*Outstanding Merlot grown in Magic soil  
contain Black Tourmaline. Kathy and  
Gary Jordan make the most exceptional  
wines and are one of South Africa's  
most successful estate.*

# Wedding breakfast

## Splendid wedding breakfast package

From £4.50 to £5.50 per guest  
depending on final wine choice

### 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*

£7.50 per guest

#### BRIDE VALLET BRUT ROSÉ 2014

*Traditional Method, Bride Valley Vineyard, Litton Cheney, Dorchester, Dorset*

£4.80 per guest

#### GREMILLET BRUT RESERVE NV

*Balnot-sur-Laignes, Aube, France*

£4 per guest

#### LYME BAY ENGLISH

*SPARKLING WINE 2014*

*Lyme Bay, Axe Valley, Devon*

£3.50 per guest

## Evening bar

*There are lots of options here! First you have to decide whether you are providing free drinks to your guests in the evening or whether they're paying for evening drinks. The alternative is an honesty bar where you ask guests to make a contribution towards the cost of the drinks but they're not obliged to pay. If you want to recoup some of the cost of your wedding drinks, that's the way you can do it.*

If you want guests to pay for their own evening drinks, the only way to do that is to hire our bar service. Now that we have our own gorgeous copper and cedar wood bar, we don't allow outside bar services to come in and use it. You can use the bar free of charge, there's no charge and you can bring in your own staff to run a free bar for you.

If you opt for a pay bar where guests pay for their drinks like a normal bar, there is no cost to you at all. Drinks, staffing and glasses are all included free of charge to you.

### Pay bar

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.

#### Branded pay bar prices

Wine (per glass)	£3
Wine (per bottle)	£11
Bottled beer	£2
Prosecco (per glass)	£3
Prosecco (per bottle)	£11
Single spirits & mixer*	£3
Soft drinks	50p

\*branded spirits eg Gordons Gin,  
Schwepps mixers

#### Premium pay bar prices

Wine (per glass)	£4–6
Wine (per bottle)	£17–24
Gremillet Champagne (per glass)	£5
Gremillet champagne (per bottle)	£25
Premium bottled beer	£3
Premium single spirit & mixer**	£4

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

# Evening bar

## Free bar

So you've decided to offer your guests a free bar for the evening. Great!

You're always welcome to bring your own drinks and just use our staff for the evening at a rate of £10 per hour per member of staff. You pay the staff in cash on the night. We're happy to look after that for you by taking care of the cash so it gives you one less thing to worry about. We recommend 2 members of staff for 50 guests with a maximum of 4 bar staff for 120 guests to cover re-stocking, glass washing and glass collection.

If you want to have a free bar without the hassle of quantities and ordering and delivery and sorting out the glasses and surplus drinks the day after, we can take care of that for you. We don't want to complicate things but we want you to have the best deal around so we've come up with some further options.

## Free unlimited drinks all night, one price

If you want free drinks all night, no questions, then this is the package for you. This is the most expensive option, obviously. We don't know your guests! So we have to take a punt on how much they'll drink.

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

£28 per guest

## Some free 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

£2.66 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 which. When that is spent, guests can pay. I'm going to be honest here, the potential issue is that if you tell guests there's a cash sum followed by a pay bar, there'll be a run on the bar and if you don't tell them (to avoid the gold rush) guests will say they didn't know they needed to bring cash.

## Honesty bar

You can supply your own drinks, use our bar staff (see costs above) and ask guests to make a contribution.

*These are early days, we want to know what you think about these options.*

*We're working on discounts for bundling options so look out for those.*

*We want your feedback!*