



DRINKS PACKAGES

Drinks Menu

Exclusive prices available on pre-order only

The Welcome Drinks

Drinks Tree (Serves 12 guests)

Bellini	£118
Martini (Pornstar or Espresso)	£118
Prosecco	£86
Moet Champagne	£160

The Tipple

£260

(Suggested per 10 guests)

- Bottles of Corona x24
- Bottle of Prosecco x3
- Bottles of House Red, White or Rosé Wine x2

The Gathering

£363

(Suggested per 20 guests)

- Bottle of House Spirit w/ Bottomless House Mixer x1
- Bottles of Corona x24
- Bottle Prosecco x2
- Bottles of House Red, White or Rosé Wine x2

The Soiree

£616

(Suggested per 30 guests)

- Bottles of Corona x24
- Bottle of Prosecco x5
- Bottles of House Red, White or Rosé Wine x3
- Bottles of House Spirit & Bottomless House Mixer x2

Mix & Match

x2 Bottle of House Wine	£45
x2 Bottles of Prosecco	£63
x1 Case of x24 Bottles of Corona	£117
x1 Bottle of House Spirit w/ Bottomless House Mixer	£135
x2 Bottles of Bottega Gold Premium Prosecco	£90

Please speak to us about any allergy or dietary requirements when placing your order.
A discretionary service charge of 12.5% is added to your bill.



DRINKS PACKAGES

Sharing Cocktails

Serves 4 to 5 guests

PARADISE PUNCH

35

Vodka, Amaretto, Southern Comfort, Orange & Pineapple Juices, Grenadine & Lime

WHITE PEACH SANGRIA

30

Peach Liqueur, Homemade Lemonade, Cointreau, White Wine & Peach Puree

RUM PUNCH

35

Kraken Spiced, Wray & Nephew, Orange Juice, Pineapple Juice, Passion Fruit, Grenadine & Lime

CLASSIC PIMM'S

30

Pimm's Topped with Refreshing Lemonade and Infused with Fresh Fruit

GIN FIZZ

30

Gin, Elderflower Liqueur, Apple Juice, Topped with Soda Water



CANAPÉ MENU

Food Menu

£1.80 per item. For each item there is a minimum order of 20 pieces

Vegetarian & Vegan

Classic Bruschetta w/ Fresh Basil
 Panko Halloumi Fritters w/ Honey
 Vegetable Samosas w/ Mango Chutney
 Cherry Tomato, Bocconcini Mozzarella Skewer w/ Homemade Pesto
 Cheese Fondue Croquettes
 Falafel w/ Hummus Dip
 Veggie Slider

Meat Lovers

Chicken Tenders w/ Sweet Chilli Sauce
 Honey & Wholegrain Mustard Glazed Chipolatas
 Honey Roast Ham & Pineapple Skewer w/ Sticky Balsamic Drizzle
 Chicken Skewer In Our Signature Peanut Butter & Strawberry Sauce
 Salmon Fishcake w/ Sweet Chilli Sauce
 Tiger Prawn Tempura
 Party-Sized Pork Pie
 Beef Sliders

GRAZING PLATTERS

Charcuterie

£45

A platter of coppa ham, salami Milano, chorizo, sun-dried tomatoes, marinated garlic, peppers, olives & cornichons, served with toasted bread

Cheeseboard

£42

Shropshire Blue, Red Leicester, Brie, sun-dried tomatoes, marinated garlic, peppers, cornichons and olives, chutney, grapes & toasted bread

Vegan Platter

£25

Stuffed peppers, artichoke, stuffed vine leaves, grissini, vegan pesto, sun-dried tomatoes, marinated garlic, peppers, cornichons & olives, toasted bread (v)

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