



# 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
Moët & Chandon Champagne	£253

### The Tipple

£260

(Suggested per 10 guests)

- Bottles of Sol 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/ House Mixer x1
- Bottles of Sol x24
- Bottle Prosecco x2
- Bottles of House Red, White or Rosé Wine x2

### The Soiree

£616

(Suggested per 30 guests)

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

### Mix & Match

x2 Bottle of House Wine	£45
x2 Bottles of Prosecco	£70
x1 Case of x24 Bottles of Sol	£117
x1 Bottle of House Spirit w/ House Mixer	£144
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.



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## Sharing Cocktails

All at 35

Serves 4 to 5 guests

### **LIFE IS PEACHY**

Archers Peach Liqueur, Blood Orange Gin, Prosecco, Soda

### **STRAWBERRY FIELDS FOREVER**

Pink Strawberry Gin, Hibiscus Liqueur, Lemon, Cranberry

### **BERRY SMASH**

Absolut Raspberry, Sloe Gin, Lemon, Apple, Mint

### **SLOE SPRITZ**

Sloe Berry Gin, Pink Gin, Lemon, Prosecco, Soda

### **POV STAR CAIPIRINHA**

Cachaça, Passion Fruit, Lime, Sugar



# 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  
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  
Tiger Prawn Tempura  
Party-Sized Pork Pie  
Beef Slider

## 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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