



DRINKS PACKAGES

Drinks Menu

A 10% discount will be applied to the below pre-order drinks

The Welcome Drinks

Drinks Tree (Serves 12 guests)

Bellini	£150
Martini (Pornstar or Espresso)	£156
Prosecco	£96
Moët & Chandon Champagne	£270

The Tipple

£327

(Suggested per 10 guests)

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

The Gathering

£446

(Suggested per 20 guests)

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

The Soiree

£759

(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 & House Mixer x2

Mix & Match

x2 Bottle of House Wine	£56
x2 Bottles of Prosecco	£82
x1 Case of x24 Bottles of Corona	£144
x1 Bottle of House Spirit w/ House Mixer	£160
x2 Bottles of Bottega Gold Premium Prosecco	£100

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

MALIBU BEACH

Havana Gold, Malibu, Pineapple, Cranberry, Lemon, Strawberry, Berries

APEROLITCHI

Aperol, Giffard Lychee, Lemon, Lychee, Vanilla, Soda

TROPICALIA

Olmecca Reposado Tequila, Triple Sec, Passoa, Lime, Passion Fruit, Grapefruit Soda

BLUSH SANGRIA

Giffard Strawberry, White Wine, Lillet Rose, Lemon, Fresh Mint, Berries

PEARADISE FIZZ

Absolut Pear, Limoncello, Elderflower, Cucumber, Prosecco

PARTY LEMON AID

Lemon-infused Beefeater, Triple Sec, Fresh Mint, Lemonade



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

CRAZING 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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