

# DRINKS PACKAGES Drinks Menu

Pre order prices include a 10% discount

#### The Welcome Drinks

**Drinks Tree (Serves 12 guests)** 

Bellini£135Martini (Pornstar or Espresso)£140.40Prosecco£86.40Moët & Chandon Champagne£243

The Tipple £294.30

(Suggested per 10 guests)

Bottles of Corona x24 Bottle of Prosecco x3

Bottles of House Red, White or Rosé Wine x2

The Gathering £401.40

(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 £683.10

(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£50.40x2 Bottles of Prosecco£73.80x1 Case of x24 Bottles of Corona£129.60x1 Bottle of House Spirit w/ House Mixer£144x2 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 =

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**

Olmeca 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



# CANAPÉMENU

## 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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