



# 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 (Suggested per 10 guests) £327

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

#### The Gathering (Suggested per 20 guests) £446

- 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 (Suggested per 30 guests) £759

- 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 Spirit w/ Mixer	From £160
x2 Bottles of Bottega Gold Premium Prosecco	£100
x24 Bottles of Peroni Gluten Free	£163.20
x24 Cans of inches Cider	£172.80
x24 Bottles of Rekorderlig	£172.80

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

## 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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