



DRINKS & FINGER FOOD PACKAGES

AVAILABLE TO PRE-ORDER ONLY

WINE & BEER PACKAGES

All wine packages include 4 bottles except magnums which are priced individually

BUBBLES

House Prosecco £150
ITALY

Della Vite Rosè Prosecco £190
ITALY

Henners English Sparkling £240
ENGLAND

Veuve Clicquot Brut NV £320
FRANCE

Magnum Veuve Clicquot £175
FRANCE

ROSÉ

Les Oliviers Rosé £150
FRANCE

Whispering Angel £198
FRANCE

Magnum Whispering Angel £99
FRANCE

WHITE

Picpoul de Pinet £140
FRANCE

Shucker's Shack Sauvignon Blanc £155
NEW ZEALAND

Gavi di Gavi £180
ITALY

Domaine de la Motte 'Old Vines' £230
Chablis
FRANCE

RED

Adobe Pinot Noir £135
CHILE

Les Coteaux Cotes-du-Rhone £145
FRANCE

Felline Primitivo £170
ITALY

Cadus Malbec £200
ARGENTINA

BEER

Alcoholic

£100 for 20 bottles:

Peroni Nastro Azzurro
Asahi Super Dry
Efes Pilsener
Corona

Non- alcoholic

£50 for 10 bottles:

Peroni Nastro Azzurro 0%
Guinness 0%
Lucky Saint 0.5%



SPIRITS, SOFTS AND SHOTS

Choose from our selection of drinks packages below. Let us know if you want your drinks ready on arrival or served at a set time. Sit back, relax, and we will ensure your party has everything you need to have a great time!

THE PERFECT COCKTAILS FOR YOUR PARTY

Each package includes 10 cocktails

Aperol Spritz	£105
Classic Mojito	£105
Classic Margarita	£120
Hugo Spritz	£120
Passionfruit Martini	£125
Spicy Margarita	£130

HOUSEMADE LEMONADE JUGS £20

Serves 4-5 glasses in the following flavours:

Orange & Passionfruit
Apple & Blueberry
Pineapple & Coconut
Cranberry & Mint
Cucumber & Elderflower
Grapefruit & Ginger

BY THE CARAFE

Serves 5-6 glasses

Classic Mimosa	£35
Peach Bellini	£40

JUGS OF JUICE £15

Serves 6 glasses

Orange Juice
Grapefruit Juice
Apple Juice

TRAY OF SHOTS?

Each tray includes 10 shots

Baby Guinness	£50
Cafe Patron	£55
Jägerbomb	£55

SOFT DRINKS £45

5 Coke, 5 Diet Coke & 5 Coke Zero



BEV'S & BITES PACKAGES

Best for all of those special celebrations or simply after-work drinks
The packages below are designed to cater to drinks parties of 10-20 guests.

*Select your drinks packages below
and enjoy the following nibbles:*

- Buffalo chicken bites
- Padron peppers (pb & gif)
- Seasonal hummus with flatbread (pb)
- Crispy squid (gif)
- Ox cheek croquettes
- Chickpea Fritters (pb & gif)
- Mezze Board
- 2 portions of skin-on fries

BEERS & BITES £190

20 bottles of beer* & the selection of nibbles above. *Choose from Peroni, Asahi or Corona

BUBBLES & BITES £235

4 bottles of house prosecco & the selection of nibbles above

BOOZE & BITES £295

20 cocktails* & the selection of nibbles above. *Choose from Aperol Spritz, Paloma or Mojito.



BIGGER NIGHT PLANNED?

OUT OF OFFICE ON £235

2 bottles of House Prosecco
2 bottles of either Sierra Grande Merlot, Erica's Sunbird Sauvignon Blanc or Piattini Pinot Grigio Rosé
20 bottles of either Peroni, Efes, Asahi or Corona

PAINT THE TOWN £300

2 bottles of Hennes English Sparkling Wine
2 bottles of either Cotes du Rhone Les Coteaux, Shucker's Shack Sauvignon Blanc or Les Oliviers Rosé
20 bottles of either Peroni, Efes, Asahi or Corona

CANAPES

Prices are per 20 canapés & can be ordered in further portions of 10

MEAT

Korean Pork Belly Bites (gif)	£70
Smoked Duck Crostini	£70
Ox Cheek Croquettes	£76
Mini Roast Beef & Yorkshire Pudding	£76
Buttermilk Fried Chicken Burger Sliders	£90
Cheeseburger Sliders	£90
Wagyu Cheeseburger Sliders	£125

SEAFOOD

Mini Fish Goujons (gif)	£60
Smoked Salmon Pate Blinis	£60
Chilli Lime Prawn Skewer (gif)	£60
Smoked Haddock Croquettes	£60
Crispy Squid (gif)	£76
Mini Crab Tart	£110

VEGETARIAN & PLANT-BASED

Chickpea Fritters (pb & gif)	£50
Truffle Cheese Sourdough Toasties (v)	£60
Fig & Brie Crostini (v)	£60
Pea & Mint Arancini (pb)	£60
Feta, Olive, Mint & Cucumber Skewer (pb & gif)	£70
Halloumi & Aubergine Harissa Skewers (v & gif)	£70
Mushroom & Blue Cheese Sliders (v)	£90



Key for Symbols: Vegetarian (v), Plant-based (pb), gluten ingredient-free (gif)
Many items can be made gluten-free upon request; do not hesitate to ask our events team

BOWL FOOD

Priced are per 10 bowls

Mini Cumberland Sausages & Mash	£75
Mini Tuna Niçoise Salad (gif)	£95
Mini Bang Bang Chicken (gif)	£85
Mini Super Food Salad (pb)	£75
Mini Aubergine Curry (pb & gif on request)	£65
Mini Mac & Cheese (v)	£75
Mini Fish & Chips (gif)	£85
Mini Chicken Caesar (gif on request)	£85

SHARING BOARDS

Recommended 1 per every 4-5 guests - Can swap for gluten-free bread upon request

CURED ARTISAN MEAT & PICKLED VEGETABLE BOARD | £55

British cured meats, pickled vegetables, avocado green goddess, Cornish yarg, flat bread, wildfarmed sourdough & chutney

VEGETARIAN & PLANT BASED BOARD | £45

Pickled vegetables, avocado green goddess, keens cheddar, vegan feta, flat bread, wildfarmed sourdough & chutney



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PLATTERS

STANDARD PLATTER | £65

1 platter serves approx. 4

Buttermilk Chicken bites
Crispy Squid (gif)
Smoked haddock croquettes
Roast beef & mini Yorkshire puddings
Mushroom & spinach sausage rolls (pb)
Hummus with carrots, celery & pitta (pb)
Padron Peppers (pb & gif)

VEGETARIAN PLATTER | £45

1 platter serves approx. 4

Cheddar & onion croquettes
Truffle cheese toastie
Vegan sausage roll (pb)
Harissa potatoes (pb & gif)
Chickpea Fritters (pb & gif)

PREMIUM PLATTER | £78

1 platter serves approx. 5

Lamb Kofta skewers (gif)
Garlic Prawns (gif)
Aubergine & halloumi harissa skewers (gif)
Roast beef & mini Yorkshire puddings
Crispy Squid (gif)
Chickpea Fritters (pb & gif)
Hummus with veggies & flatbread (pb)
Buttermilk fried chicken
Mini sausage rolls
Dirty fries (gif)

Fancy some nibbles?

Giant Verdi Olives £5.15

Basket of Crisps £24

4 of each flavour:

Lightly Salted, Hereford Hop Cheese
& Onion, Salt & Cider Vinegar



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