



Drinks Reception

To be ordered within a minimum of 14 working days in advance of the event

A service charge of 10% will be added to your final catering invoice

All prices are subject to VAT



Essential Drinks Packages

Ready-to-drink

Drinks in ice buckets

Max 60 people

LUMIERE BEERS

2 bottles of beer

Crisps

£11.90 per person

LUMIERE SPARKLING

2 glasses of Prosecco

Crisps

£14.90 per person

LUMIERE APEROL SPRITZ BUNDLE

Includes all ingredients, glassware, bar tools,
and an easy-to-follow recipe displayed for a
fun, self-serve experience

2 Bottles of Prosecco

Aperol (75cl)

Soda water

Orange slices

Ice cubes

£85.00

Serves 10 to 12 people

LUMIERE WINE

2 glasses of house red
or white wine

Crisps

£13.90 per person

LUMIERE FIZZY

330ml cans

2 soft drinks per person
selection of coca-colas, flavoured
san pellegrino, still & sparkling water

Crisps

£6.50 per person

Non-alcoholic options available upon request

Ready-to-drink

Drinks in ice buckets, max 60 people

WINE PER BOTTLE

Foundstone Pinot Grigio 2024 - Australia - £26.00

This Pinot Grigio displays subtle aromas of freshly cut lime and apple. The palate is crisp and refreshing and reveals flavours of pear, fresh lime and lemon grass which combine with grapefruit freshness to provide good length and intensity

Leme, Vinho Verde, Avesso, Portugal - £28.60

Refreshing character and a lovely weight on the palate. Enveloped by concentrated citrus and stone fruits, with a steely minerality through to a deliciously long finish

Lake Chalice “The raptor” Marlborough, Sauvignon blanc, New Zealand - £36.35

Intensely perfumed with white stone fruits and passionfruit notes. Generous and full, layered with a crunchy green fruit, mango, passionfruit and pomegranate, underpinned by salty and mineral notes through to a long finish

Michel Gayot, Chablis, France - £42.70

A lively, suave and mineral Chablis with citrus, floral and herbaceous notes leading to a fresh and crisp palate with lovely weight and a flinty note on the finish

Undurraga, Vale Central, Merlot, Chile - £25.50

Fresh red berries aromas layered with subtle spicy notes. Medium-bodied and smooth on the palate, fruity finish.

Bodegas Salentein, Valle de Uco, “Killka” Malbec, Argentina - £29.20

Generous notes of ripe, juicy blackberry are underpinned by subtle hints of vanilla and chocolate through to a fresh, full-bodied palate with lovely complexity.

Banfi, Poggio Alle Mura, Rosso di Montalcino Italy - £41.60

Rich and fragrant Barolo, heady with sweet spice and leather, with a delicious chewiness reminiscent of underbrush and dried flowers

Ippolito 1845, “Pescanera” Cirò, Calabria, Greco Nero rosé, Italy - £33.25

A charming, pale pink rosé, bursting with citrus and wild strawberry notes along with delicate floral hints. Light and refreshing on the palate, with an elegant minerality on the finish.

Ultimate Provence Rosé, Côtes de Provence 2024, France - £39.40

Dry and elegant Provence rosé: attractive red berries, wild flowers, melon and acacia. With vibrant acidity and a lovely finish

WHITE

RED

ROSÉ

Ready-to-drink

Drinks in ice buckets, max 60 people

CHAMPAGNE & SPARKLING BOTTLES

Masottina, Collezione 96 Brut, Prosecco, Veneto, Italy - £27.60

Golden Delicious apples, pink grapefruit and limes are clearly distinguished on the nose; to these are added the more delicate hints of pears and plums, together with wisteria flowers. Soft and silky.

Sacchetto Prosecco, Millesimato Rosé Brut 2024, Italy - £29.50

A crystalline pink sparkling rosé with appealing notes of violet and wild red berry fruits, supported by light, soft bubbles. Refreshing, with lovely balance and a dry, fruity finish.

Champagne Palmer, La Réserve NV, France - £59.40

A charming, elegant and beautifully balanced Champagne, with a melange of refreshing citrus, pear and apricot complemented by discrete nuances of hazelnut and buttery brioche.

Thomson & Scott, NOUGHTY (0% ABV) Sparkling Chardonnay NV, Spain - £17.60

An elegant and pale non-alcoholic sparkling Chardonnay, offering enticing aromas of crisp, ripe apple and pear. Beautifully balanced with a touch of sweetness undercut with just the right amount of acidity.

BEERS

Corona 330ml - £5.00

Peroni 330ml - £5.00

Moretti 330ml - £5.00

Lucky Saint 0.5% ABV 330ml - £5.50

PRE-MIXED CANS

Gin & Tonic 250ml - £5.00

Vodka & Raspberry Lemonade 250ml - £5.50

Jack Daniels & Coke 330ml - £5.50

Bespoke upgrades available upon request
Non-alcoholic options available upon request

Subject to availability

Nibbles

Only available for ready-to-drink reception

Max 60 people

CHARCUTERIE BOARD

Serves 10 to 12 people

Selection of cured meat

Salami, chorizo, parma ham, mortadella

Gherkins

Olives

Sourdough crackers

£70.00 per board

Add-on Sourdough bread - £4.00

CRUDITÉ PLATTER

Serves 10 to 12 people

Mix of crudités

Cucumber, carrots, red peppers, yellow peppers, green peppers, cherry tomatoes, and celery

Hummus dips

£30.00 per platter

CHEESE BOARD

Serves 10 to 12 people

Selection of cheese

Blue cheese, St Nectair, Maroille, Goats cheese, Sheep cheese, Truffle mature cheddar, Godminster organic cheddar

Sourdough crackers

Jam/Honey

Grapes & Celery

£100.00 per board

Add-on Sourdough bread - £4.00

Gluten-free and vegan options available upon request

Served Drinks packages

Waiting staff included

Min 20 people

2-HOUR DRINK PACKAGE

House wines, beers and soft drinks

£35.50 per person

Add extra hours of drinks (up to 4 hours in total)

£10.50 per hour per person

Add a glass of prosecco on arrival

£7.50 per glass

Add a glass of champagne on arrival

£19.20 per glass

Bespoke upgrades available upon request

Non-alcoholic options available upon request

Subject to availability

Canapés and Drinks Reception

Based on 2 hours. Includes wine, beer, elderflower, still & sparkling water

Chef and waiting staff on site

Min 20 people

6 CANAPÉS

(minimum order)

For 25 - 50 guests
from £72.80 per person

For 51 – 99 guests
from £58.10 per person

For 100+ guests
from £54.40 per person

10 CANAPÉS

For 25 - 50 guests
from £86.60 per person

For 51 – 99 guests
from £72.90 per person

For 100+ guests
from £69.75 per person

Add extra hours of drinks (up to 4 hours in total)
£10.50 per hour per person

Add a glass of prosecco on arrival
£7.50 per glass

Add a glass of champagne on arrival
£19.20 per glass

Bespoke upgrades available upon request
Non-alcoholic options available upon request

Subject to availability

Bowl Food and Drinks Reception

Based on 2 hours. Includes wine, beer, elderflower, still & sparkling water

Chef and waiting staff on site

Min 20 people

4 BOWL OPTIONS

(minimum order)

For 25 - 50 guests
from £83.60 per person

Add extra hours of drinks (up to 4 hours in total)
£10.50 per hour per person

For 51 – 99 guests
from £71.70 per person

Add a glass of prosecco on arrival
£7.50 per glass

For 100+People
from £69.50 per person

Add a glass of champagne on arrival
£19.20 per glass

Bespoke upgrades available upon request
Non-alcoholic options available upon request

Subject to availability

Canapés, Bowls and Drinks Reception

Based on 3 hours. Includes wine, beer, elderflower, still & sparkling water

Chef and waiting staff on site

Min 20 people

3 CANAPÉS AND 3 BOWLS

For 25-50 guests
from £96.20 per person

Add extra hours of drinks (up to 4 hours in total)
£10.50 per hour per person

For 51 – 99 guests
from £83.75 per person

Add a glass of prosecco on arrival
£7.50 per glass

For 100+ guests
from £80.85 per person

Add a glass of champagne on arrival
£19.20 per glass

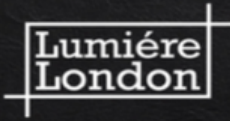
Bespoke upgrades available upon request
Non-alcoholic options available upon request

Subject to availability

ALLERGY ADVICE

MOST OF OUR DISHES CONTAIN
GARLIC, SOYA, GLUTEN, COOKING WINE & SESAME OIL

SOME OF OUR DISHES MAY CONTAIN THESE 14
ALLERGENS AS FOLLOWS:

CELERY 	CEREALS/GRAIN 	CRUSTACEANS 	EGGS 	FISH 
LUPIN FLOUR 	MILK 	MOLLUSCS 	MUSTARD 	NUTS 
PEANUTS 	SESAME SEEDS 	SOYA 	SULPHUR DIOXIDE 	

If you have any allergies to these products please inform us before ordering.
We will do our best to advise you.

Lumiere London

020 7620 4570

logistics@lumierelondon.com