

CALEDONIAN CLUB BANQUETING WINE LIST

2026



WHITE WINES

Rio Del Mar, Sauvignon Blanc, Casa Silva

Top notch entry level, crisp and clean Chilean from the Casa Silva estate, ideal for grilled fish and salads.

Chile £31.00

Alto Los Romeros Gewurztraminer

Floral and spicy, this wine is a perfect match for Asian food. Pleasing intensity of fruit aromas with floral notes such as jasmine and white roses.

Chile £39.00

Chai D'Oeuvre Chardonnay Occitane

A dry white wine from Languedoc, showing a bright, shiny colour with golden reflections, a complex nose of white flowers and sweet vanilla.

France £39.50

Daguet Berticot, Sauvignon Blanc

Straw green colour. Citrusy, sweet aromas and flavours of pink grapefruit, maraschino cherry, apricot and guava. Serve with fish, crab and lobster.

France £40.00

La Borie, Viognier, Vin de Pays d'Oc

Nose full of intense apricot, roses and acacia. Well balanced in the mouth with powerful flavours, serve with white meats, salads and fish.

France £42.00

Château La Tuilerie Du Puy, Entre Deux Mers, Bordeaux

Brilliant pale gold with a mild, fresh palate with light and enjoyable fruit. Citrus and white flower notes, a well-balanced Entre-Deux-Mers that ideal for shellfish.

France £42.00

Pinot Grigio, Organics, Boira

Well-balanced wine from Veneto region, pale yellow in colour. Floral aromas of acacia & honeysuckle on the nose. The palate is fresh with lemon, white peach & melon.

Italy £42.00

Mâcon-Villages, Cave De Lugny, Chardonnay

Delicate citrus notes and intense minerality, this exceptional wine is the perfect accompaniment to seafood, fish, poultry and soft cheeses.

France £45.00

Tempranillo Blanco, Fincas de Azabache

Fruity aromas with green apple, citrus and floral characters. Well balanced with a refreshing acidity and a light, fruity finish with delicate floral notes lingering on the palate.

Spain £46.00

OTU, Sauvignon Blanc, Marlborough

This bold Marlborough Sauvignon Blanc presents aromas of passionfruit, lime zest and white nectarine. The palate is light-bodied, with undertones of gooseberry, passion fruit and classic citrus fruits.

New Zealand £52.50

Bruce Jack, Ghost in the Machine, Chenin Blanc

This creamy and limey Chenin Blanc comes from one of the biggest names in South African wine. Grapes are plucked from single-vineyard old vines, then left on their skins to ferment with wild yeast.

South Africa £57.00

RED WINES

Rio Del Mar, Merlot, Casa Silva <i>Dark red. Elegant aromas of ripe fruits. On the palate, round & nicely balanced, with notes of cherries, ripe plums & hints of cocoa with an agreeable finish. Delicious by itself or grilled meats.</i>	Chile	£31.00
Casa Silva, Cabernet Carménère <i>Powerful nose is packed with dark fruit flavours the palate mixes with fruit & earthy tobacco notes. Pairs well with beef dishes, stew, & chargrilled vegetables.</i>	Chile	£33.00
Chai D'Oeuvre Occitanie Merlot <i>This is 100% Merlot with a good fruit & acid balance, deep black colour & purple hues. The scent has an impressive aromatic intensity, notes of black fruits, blackcurrants and spices.</i>	France	£37.00
Chai D'Oeuvre Occitanie Cabernet Sauvignon <i>A complex nose of small ripe black fruits, wild blackberries, cocoa and vanilla. Exceptional in the mouth, abundant, aromatic, with silky tannins, well-exposed fruit. It goes perfectly with red meats, grilled white meats and hard cheeses</i>	France	£37.00
Château Beau Rivage de By, Médoc <i>An easy drinking Bordeaux blend of cabernet sauvignon and merlot from the Médoc region. This is very balanced, between lively acidity, round tannins and vivid blackcurrant fruit aromas.</i>	France	£40.00
Barbera d'Asti Superiore, Tenuta Neirano <i>A brilliant fresh & full bodied wine with round sweet fruit flavours. Intense cherry & red berry fruits, velvety texture & acidity. Good with lamb, steak, sausages, roast pork & well flavoured cheeses.</i>	Italy	£44.00
Grande Arte Pinot Noir, DFJ Vinhos <i>Brilliant ruby colour, rich fruit aroma with notes of chocolate, green tea and dates. Powerful yet fruity with ripe blackberry and cedar flavours. Serve with roasted meats, game, stews and cheese.</i>	Portugal	£49.00
Famiglia Bianchi, Malbec <i>Ripe plums and cherries stand out, together with some spice notes which San Rafael Malbecs are known for. Flower notes reminiscent of violets along with the vanilla and chocolate notes from the wine's aging in French oak.</i>	Argentina	£50.00
Valpolicella Ripasso Aristocratico DoC <i>An exceptional red wine from the Verona - Lake Garda region which is obtained from the maceration of the Valpolicella wine on the dried grape skins of Amarone. Thanks to the ripasso method, this wine has a better structure and lower acidity. The bouquet is characterised by ripe red fruit and spices.</i>	Italy	£52.00
Château Le Gardera, Bordeaux Supérieur <i>A lovely deep red colour. A fine nose with aromas of red berries. Supple, elegant and fruity in the mouth, with good ageing potential. The perfect accompaniment for white & red meats.</i>	France	£53.00

CHAMPAGNE

Ayala Brut Majeur NV Champagne

Pale gold with a fine mousse, aromatic and well balanced this shows great finesse and complexity.

France

£72.00

Guy Charbaut Sélection Brut NV Champagne

This cuvee embodies the spirit of the House with its balanced and complete blend, enhanced with 50% of reserve wines. Elaborated from the three traditional grape varieties of Champagne, it unites the power of the Meunier, the floral bouquet of the pinot noir and the soft and sour aromas of the Chardonnay.

France

£74.00

Louis Roederer Collection 243

Fine bubbles & a nose of fresh fruit and hawthorn. The inclusion of reserve wines gives it the complexity & roundness characteristic of Louis Roederer champagnes. Smooth, complex palate mingling flavours of apple & pear with blackberries, raspberries & cherries.

France

£90.00

SPARKLING WINES

Bottega Vino Poeti Prosecco DOC

Fresh, delicate and fruity with a rich and persistent foam and fine perlage.

Italy

£42.00

Bottega Poeti Rosé Prosecco DOC

Bright pink mother-of-pearl, fine and persistent perlage, fruity aromas with distinct hints of apple, white peach, citrus and wild strawberries and floral notes like peach blossoms.

Italy

£42.00

Greyfriars Blanc de Blancs

A light fresh crisp wine with subtle hints of vanilla and citrus aromas. Made from 100% Chardonnay, hand-harvested from mature vines grown in vineyards situated on the Hog's Back region of the North Downs.

England

£70.00

Bluebell Vineyard 'Hindleap' Rosé NV

Crisp fresh fruitiness, with hints of red berries and a succulent citrus palate, it has a dry, delicate and long finish.

England

£73.00

Nyetimber, Classic Cuvee England

Intense yet delicate, elegant yet complex – it has consistently been crowned one of the best English sparkling wines.

England

£75.00

DESSERT WINE & PORT

Château Petit Vedrines, Sauternes (375ml)

This rich, honeyed Semillon-dominant blend is laden with citrus and quince and comes complete with a lithe, fresh acidity and delicious lingering finish.

France

£57.00

Taylors 10-Year-Old Tawny Port

Deep brick colour with amber rim. Rich and elegant nose combining aromas of ripe berry fruit with a delicate nuttiness and subtle mellow notes of chocolate, butterscotch and fine oak wood. Smooth and silky on the palate and full of ripe figgy, jammy flavours.

Portugal

£60.00

ROSE WINES

Chai D'Oeuvre Grenache

A dry French pink wine, produced in the Languedoc region from Grenache grapes. It delights with the aromas of a blooming meadow, small summer fruits and flowers. A solid dose of freshness and great fruitiness in the mouth.

France

£37.00

LIQUERS BY THE GLASS

Club Malt	£5.75
Taylors 2019 LBV	£5.75
H by Hine VSOP	£7.75

CORKAGE

Still and Fortified Wines	£13.00
Champagne and Sparkling Wine	£19.50
Spirits	£29.00

All prices include VAT

Vintage and costs are subject to change depending on availability.

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