



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)

Bottles of Corona x24	£327
Bottle of Prosecco x3	
Bottles of House Red, White or Rosé Wine x2	

The Gathering (Suggested per 20 guests)

Bottle of House Spirit w/ House Mixer x1	£446
Bottles of Corona x24	
Bottle Prosecco x2	
Bottles of House Red, White or Rosé Wine x2	

The Soiree (Suggested per 30 guests)

Bottles of Corona x24	£759
Bottle of Prosecco x5	
Bottles of House Red, White or Rosé Wine x3	
Bottles of House Spirit & House Mixer x2	

Mix & Match

x2 Bottles 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

Olmeca Reposado Tequila, Triple Sec, Passoa, Lime, Passion Fruit, Grapefruit Soda

BLUSH SANGRIA

Giffard Strawberry, White Wine, Lillet Rose, Lemon, Fresh Mint, Berries

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
- Worcester Sauce-Glazed Chipolatas
- Honey Roast Ham & Pineapple Skewer w/ Sticky Balsamic Drizzle
- Chicken Skewer
- 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, sun-dried tomatoes, marinated garlic, peppers, cornichons & olives, toasted bread (v)

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