



DRINKS PACKAGES

Drinks Menu

Exclusive prices available on pre-order only

The Welcome Drinks

Drinks Tree (Serves 12 guests)

Bellini	£118
Martini (Pornstar or Espresso)	£118
Prosecco	£86
Perrier-Jouet Champagne	£225

The Tipple

£260

(Suggested per 10 guests)

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

The Gathering

£363

(Suggested per 20 guests)

Bottle of House Spirit w/ Bottomless House Mixer x1
Bottles of Sol x24
Bottle Prosecco x2
Bottles of House Red, White or Rosé Wine x2

The Soiree

£616

(Suggested per 30 guests)

Bottles of Sol x24
Bottle of Prosecco x5
Bottles of House Red, White or Rosé Wine x3
Bottles of House Spirit & Bottomless House Mixer x2

Mix & Match

x2 Bottle of House Wine	£45
x2 Bottles of Prosecco	£70
x1 Case of x24 Bottles of Sol	£117
x1 Bottle of House Spirit w/ Bottomless House Mixer	£144
x2 Bottles of Bottega Gold Premium Prosecco	£90

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

LIFE IS PEACHY

Archers Peach Liqueur, Blood Orange Gin, Prosecco, Soda

STRAWBERRY FIELDS FOREVER

Pink Strawberry Gin, Hibiscus Liqueur, Lemon, Cranberry

BERRY SMASH

Absolut Raspberry, Sloe Gin, Lemon, Apple, Mint

SLOE SPRITZ

Sloe Berry Gin, Pink Gin, Lemon, Prosecco, Soda

POV STAR CAIPIRINHA

Cachaça, Passion Fruit, Lime, Sugar



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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