

DRINKS PACKAGES

Exclusive prices available on pre-order only

The Welcome Drinks Drinks Tree (Serves 12 guests) £118 Bellini Martini (Pornstar or Espresso) £118 Prosecco £86 Moët & Chandon Champagne £253 The Tipple £260 (Suggested per 10 guests) Bottles of Corona 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/ House Mixer x1 Bottles of Corona x24 Bottle Prosecco x2 Bottles of House Red, White or Rosé Wine x2 The Soiree £616 (Suggested per 30 guests) Bottles of Corona x24 Bottle of Prosecco x5 Bottles of House Red. White or Rosé Wine x3 Bottles of House Spirit & House Mixer x2 Mix & Match x2 Bottle of House Wine £45 x2 Bottles of Prosecco £70 x1 Case of x24 Bottles of Corona £117 x1 Bottle of House Spirit w/ 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.



DRINKS PACKAGES

Sharing Cocktails \equiv

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

ROYAL SANGRIA

Passion Fruit Liqueur, Banana Liqueur, Lemon, Fresh Mint, Prosecco



CANAPÉ MENU Food Menu

 \pounds 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

A platter of coppa ham, salami Milano, chorizo, sun-dried tomatoes, marinated garlic, peppers, olives & cornichons, served with toasted bread

Cheeseboard

Shropshire Blue, Red Leicester, Brie, sun-dried tomatoes, marinated garlic, peppers, cornichons and olives, chutney, grapes & toasted bread

Vegan Platter

Stuffed peppers, artichoke, stuffed vine leaves, grissini, vegan pesto, sun-dried tomatoes, marinated garlic, peppers, cornichons & olives, toasted bread (v)

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. £45

£42

£25