



BMA HOUSE  
LONDON

A close-up photograph of a bartender in a white uniform pouring red wine from a dark bottle into a large, elegant wine glass. The background is softly blurred, showing the interior of a bar or restaurant with warm lighting. In the foreground, there is a copper-colored pitcher with fresh green herbs, a textured glass, and a small vase with dried flowers.

## Drinks

# Cocktails & Mocktails

## PITCHER COCKTAILS

£35

### Gin fizz

Gin | ginger & elderflower | lime juice

### Dark & stormy

Rum | lime juice | ginger beer

### Apple spritz vodka

Cloudy apple juice | lemon juice | tonic water | apple garnish

### Classic Pimm's

Pimm's No. 1 with lemonade, served in a highball, with classic garnish & ice

## HOUSE COCKTAILS BY THE GLASS

£10 each cocktail

*A minimum order of 20 - flavours can be ordered in multiples of 10*

### Mojito

White rum | lime juice | mint infused sugar syrup

### Passionfruit martini

Vodka | passionfruit liqueur | vanilla syrup | passionfruit puree | lime juice

## PITCHER MOCKTAILS

### Rosemary & grapefruit - £25

The perfect refreshing mocktail, great for any type of event  
Grapefruit juice | rosemary | sparkling water

### Spice 'n' ginger - £35

A complex blend of Seedlip spice 94, to create sophisticated mocktail  
Seedlip spice 94 | ginger ale  
Replace the Seedlip with rum to make this alcoholic

### English garden - £25

The basil & cucumber add a crispness to this mocktail  
Cucumber | basil | elderflower | cloudy apple juice  
Add gin to create a lovely cocktail **£10**

V - Vegetarian, VG - Vegan

For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Planner.

All prices are per person & exclude VAT

Please note that our menu offerings are subject to seasonal availability & may change.

# Cocktails & Mocktails

## COCKTAILS BY THE GLASS

**£10 each cocktail (a minimum order of 80)**

**Choose up to 2 flavours**

### **Amaretto Sour**

Amaretto | lemon juice | sugar syrup

### **Cosmopolitan**

Lemon vodka Cointreau | lime juice | cranberry juice

### **Lychee Martini**

Vodka | lychee liqueur | lychee puree | sugar syrup

### **Elderflower Collins**

Gin | elderflower liqueur | lemon juice | cucumber infused sugar syrup

### **Mojito**

White rum | lime juice | mint infused sugar syrup

### **Espresso Martini**

Vodka | coffee liqueur | cold brew espresso | vanilla infused sugar syrup

### **Old fashioned**

Whisky | angostura bitters | orange infused syrup

### **Bramble**

Gin | Chambord | lemon juice | sugar syrup

### **Kumquat margarita**

Tequila | kumquat liqueur | agave nectar | lime juice

### **Negroni**

Gin | martini rosso | Campari | orange infused syrup

### **Passionfruit martini**

Vodka | passionfruit liqueur | vanilla syrup | passionfruit puree | lime juice

### **Strawberry daiquiri**

White rum | strawberry liqueur | lime juice | sugar syrup | strawberry puree

## MOCKTAILS BY THE GLASS

### **Mojito**

Soda water | lime juice | natural fruit extracts

### **Paloma**

Soda water | lime juice | pink grapefruit juice | natural fruit extracts

### **Belini**

Soda water | grape juice | peach juice | natural fruit extracts

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# Drinks

## ALCOHOL FREE BAR

**£20 per person for 3 hours** | Minimum 40

**A selection of alcoholic free spirits, bubbles & soft drinks that still have the wow factor**

Folkington juices | elderflower presse | punchy aromatic drinks | Peroni zero | Bax botanics – alcohol free spirit | Seedslip | Thompson & Scott nougty organic sparkling chardonnay | Fevertree tonic selection | soft drinks & mixers | mocktail pitchers | fruit & herb garnishes

## DRINKS PACKAGE

**£22 per person**  
**Based on 4 drinks per person**

Selection of beer, house wine, soft drinks & a trio of house spirits (single measures only)

This can either be controlled with tokens to ensure all your guests get exactly 4 drinks or we can do an average of 4 drinks per person for your whole event and monitor it as a total consumption.

Upgrades are available – speak with your planner

## GIN MAGICIAN

**2-hour gin bar from £1,600 plus VAT**

**Let our gin magician entertain your guests offering a huge selection of G&Ts made to each guest's particular selection or let them wave their magic & make a drink based on just a flavour profile – a great start to any event – speak with event planner for more information**

At least 10 gins  
At least 6 different tonics  
At least 3 different mixers (sodas, ginger beer etc)  
Fresh fruit garnishes – citrus & berries  
Dried fruit garnishes  
Fresh herb garnishes  
Floral garnishes  
Spice garnishes  
Cucumber  
Fizz  
Liqueurs – (e.g., elderflower, orange & Chambord)  
At least 1 non-alcoholic gin  
Ice

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# Sparkling & Rose

## S P A R K L I N G

### **Ridgeview Bloomsbury, East Sussex, England - £50**

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon & honey (VG) (Sus)

### **Ridgeview Fitzrovia Rosé, East Sussex, England - £60**

Chardonnay brings freshness & finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry & redcurrant nose carries through to a fresh fruit-driven palate (VG) (Sus)

### **Prosecco Le Contesse, Italy - £34**

Straw yellow in colour & has a fine & persistent perlage. It has an aromatic bouquet, fruity & floral with reminiscences of acacia flowers & wisteria. Refreshing on the palate with balanced acidity & pleasant dry aftertaste

### **Azzillo Prosecco Spumante, Italy - £35.50**

Fresh & light on the palate, with balanced acidity & body; harmonic with a long persistent aftertaste (VG)

### **Laurent Perrier La Cuvee Brut, Champagne, France - £90**

This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus & subtle floral notes on the nose (VG)

## R O S E

### **Heppington Vineyards Pinot Noir Rose, England - £38**

This beautiful Pinot Noir Rosé has delicate notes of nectarine, crisp red apple, pomegranate & cranberry (VG)

### **Pinot Grigio Ramato 'Il Barco', Carlo Botter, Italy - £29.50**

Has a perfumed aroma of peach & rose petals & soft, red fruit flavours on the palate. It is dry & well balanced, excellent to drink with fish & white meat (VG)

### **Rioja Rosado, Bodegas Taron, Spain - £30**

A wine with a delicate pale pink colour with notes of peaches & cherry blossom on the nose. The palate is crisp with summer fruit flavours & a fresh acidity (VG)

### **Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France - £39**

Essenciel rosé wine has a rose-petal colour & is elegant & dry with aromatic fruit aromas derived from a vibrant blend of Cabernet & Syrah (Sus)

### **Malbec Rosé, 'ES Vino, Mendoza, Argentina - £39**

An explosion of redcurrants, raspberries, red cherries & blackberries with a citric acidity that cuts through the sweeter berry flavours resulting in a smooth & velvety wine, expressing very fruity & fresh flavours (VG)

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# White Wine

## W H I T E

### **Heppington Vineyards Chardonnay, England - £38 (our recommendation)**

This elegant Chardonnay has a palate of orchard fruit, crunchy peach & grapefruit zest. Elegant & refined with a fresh feel on the finish (VG)

### **El Zafiro 'Extremadura' Blanco, Pardina/Chardonnay, Spain - £24.50 (House)**

A fresh & lively white from the far west of Spain that combines the local Pardina grape variety with the renowned Chardonnay (VG)

### **Hamilton Heights, Chardonnay, Australia - £26**

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach & citrus

### **Boatmans Chenin Blanc, South Africa - £28.50**

Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple & white flowers (VG)

### **Les Jardins de Gascoigne Blanc, France - £29**

Apricot, orange blossom & subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a refreshing impression on the palate (VG) (Sus)

### **Viognier La Playa, Chile - £32**

This is a terrific, lively wine with an exotic aroma of dried apricots, pineapple, banana & lychee (VG) (Sus)

### **Fiano 'Lunate', Sicily - £33**

A crisp & fresh wine with stone fruit flavours & is complimented by a refreshing acidity making this wine beautifully balanced (VG)

### **Picpoul de Pinet 'Sel et Sable', France - £37**

Delicate aromas of citrus on the nose as well as notes of acacia & flint. The palate is dry & refreshing with citrus, floral note, some tropical fruits & a distinctive mineral edge (VG)

### **Wairau River Sauvignon Blanc, New Zealand - £39**

Intense lifted notes of ripe tropical fruits & citrus on the nose. Refined & elegant, displaying a finely textured palate with flavours of guava & stone fruit. Wonderfully expressive with a fresh, dry finish (VG) (Sus)

### **Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, France - £40**

Medium bodied with flavours of fleshy stone fruits, particularly peach & nectarine with ripe pear & apple peel. These fleshy fruit flavours are balanced & elegant with a refreshing acidity & a mineral note on the finish (VG)

### **Gavi di Gavi 'Ca da Bosio', Terre da Vino, Italy - £40**

The soils in the central zone of Gavi di Gavi impart a perfumed mineral character adding complexity to lively aromas of ripe fruit & flowers. Concentration 'Ca da Bosio' is further refined by extended lees contact which imparts a soft-textured dry finish (VG) (Sus)

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# Red Wine

## R E D

### **Heppington Vineyards Pinot Noir, England - £38 (our recommendation)**

This delightful Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet & a cherry finish (VG)

### **El Zafiro 'Extramedura' Tinto, Tempranillo/Shiraz, Spain - £24.50 (house)**

This inspired blend combines cherry & strawberry fruit character of the local Tempranillo with the spice & structure of Shiraz (VG)

### **Hamiton Heights, Shiraz, Australia - £26**

Bright ruby red, bursting full of inviting blackcurrant & blackberry aromas on the nose. The palate is smooth & soft.

### **Merlot 'Le Tuffeau', Languedoc, France - £28.50**

A juicy Merlot, bursting full of ripe black plum, damson & elderberry. Well balanced with soft tannins & a medium acidity which complements the ripe fruit flavours (VG)

### **'Punto Alto', Malbec, Argentina - £29.50**

Dark purple in colour with bramble fruits & black cherries on the nose (VG)

### **Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain - £29.50**

Exhibiting typical Tempranillo character of cherry, raspberry & plum with notes of liquorice (VG)

### **Montepulciano d'Abruzzo Riserva, 'Tor del Colle', Italy - £34**

Vibrant savoury spicy dark fruits & warm oak make this excellent value Montepulciano d'Abruzzo Riserva (VG)

### **Château Le Gardera, Bordeaux Superieur, France - £39**

Busting full of ripe berry fruits with generous tannins, balanced acidity & a subtle toast & sweet spice character from 12 months ageing in French barrels

### **Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre, France - £39**

Dark ruby in colour with notes of sweet blackcurrants on the nose. The palate has fresh black cherry & berries with a mineral character on the finish (VG) (Sus)

### **Polish Hill River Shiraz, Paulett, Australia - £40**

A richly flavoured wine with candied fruits, blackcurrants, black cherries, game & spicy white pepper with mineral nuance (VG) (Sus)

### **Wairau River Pinot Noir, New Zealand - £40**

An excellent expression of varietal character with concentrated notes of raspberry, cherry & wild berry fruits, accompanied with rich savoury bramble, hints of oak & supple tannins for an elegant structure (VG) (Sus)

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# Beer & Cider

## B E E R & C I D E R

### **Celebration of a local brewery – Two Tribes!**

**Based in Kings Cross, their beer comes in cans – a more environmentally friendly option without losing out on that all-important taste.**

Two Tribes

– Power Plant Lager – gluten Free 330ml **£5**

Two Tribes

– A selection of lager & small production brews 330ml **£5**

– A selection of IPA & pale ale 330ml **£5.40**

Cornish Orchard Gold Cider 500ml **£6**

Stella Artois 330ml **£5**

Looking for something else? Speak with the team for bespoke ideas.

### **Two Tribes on Draught**

Two Tribes can set up beer on tap for your guests – various options available from **£350**

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# Allergens

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Do you have a food allergy or intolerance?  
We provide allergen information on the  
14 major allergens.

Please speak with your event planner, & details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an Allergen Folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu & help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies & intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients & how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

**If you have any concerns**  
please speak to a member of staff



# Thank You

Johnathon & Kathryn  
BMA House

**COMPANY  
OF COOKS**