COMPANY OF COOKS
Drinks Menu
BMA House
**Pitcher Cocktails**

£40.00 per pitcher

_Gin Fizz_
Gin | ginger & elderflower | lime juice

_Dark & Stormy_
Rum | lime juice | ginger beer

_Aperol Spritz_
Prosecco | Aperol | soda

_Raspberry Gin Sour_
Gin | raspberry | lemon juice

_Classic Pimm’s_
Pimm’s No 1 with lemonade, served in a highball, with classic garnish & ice

**Non-Alcoholic Pitcher Cocktails**

£32.00 per pitcher

_Rosemary & grapefruit_
Grapefruit juice | rosemary | sparkling water

_Sting of the bee_
Lemon & ginger | honey | lime juice

_Pomegranate fizz_
Pomegranate juice | fresh orange juice | lime juice | sparkling water

_English garden_
Cucumber | basil | elderflower | cloudy apple juice

*(V) – Vegetarian, (VG) – Vegan
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**Cocktails by the Glass**

£12.00 each cocktail (minimum of 80 – select 2 options)

**Amaretto Sour**
Amaretto | lemon juice | sugar syrup

**Cosmopolitan**
Lemon vodka Cointreau | lime juice | cranberry juice

**Lychee Martini**
Vodka | lychee liqueur | lychee purée | 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 purée | lime juice

**Strawberry daiquiri**
White rum | strawberry liqueur | lime juice | sugar syrup | strawberry purée

**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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A L C O H O L  F R E E  B A R

£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 pressé
- Punchy aromatic drinks
- Peroni zero
- Bax botanics – alcohol free spirit
- Seedlip
- Thompson & Scott noughty organic sparkling chardonnay
- Fevertree tonic selection
- Soft drinks & mixers
- Mocktail pitchers
- Fruit & herb garnishes

G I N  M A G I C I A N

2 Hour gin bar from £1450

Let our gin magician entertain your guests offering a huge selection of G&Ts made to each guest’s particular selection or let them weave their magic & make a drink based on just a flavour profile – a great start to any event

- 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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**BEER & CIDER**

Celebration of a local brewery – Two Tribes. Based in Kings Cross, their beer comes in cans which are more environmentally friendly without losing on taste.

Two Tribes
- Power Plant Lager - Gluten Free 330ml £5.00
- selection of IPA, Lager, Pale Ale & small production brews 330ml £5.00

Curious Apple Cider 330ml £5.00
Peroni Zero 330ml £5.00

**On request**
Lucky Saint (0.5% Alc) 330ml £5.00

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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The bar can operate as an account bar where the drinks sold will be added to your invoice or as a credit card bar that your guests pay as they order (or a combination of both – you may want to move to a credit card bar after reaching a financial limit, or after a certain period of time or you may want all spirits to be on the credit card bar).

Please note for your security & speed of service we do not accept cash.

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<thead>
<tr>
<th></th>
<th>Credit Card Bar (Inc VAT)</th>
<th>Account Bar (Exc VAT)</th>
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<tbody>
<tr>
<td>Beer &amp; Cider (see previous page)</td>
<td>£6.00</td>
<td>£5.00</td>
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<tr>
<td>House Wine 125ml</td>
<td>£5.75</td>
<td>£4.80</td>
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<tr>
<td>House Wine 175ml</td>
<td>£7.85</td>
<td>£6.55</td>
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<tr>
<td>Glass Prosecco</td>
<td>£10.60</td>
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**Soft Drinks**

- Cans (Pepsi, Diet Pepsi, 7up, Tango) £2.40 £2.00
- Punchy – aromatic, mocktail like drinks £4.50 £3.75
- Folkington’s Juices £4.50 £3.75

If you want us to serve spirits on the bar, please let us know. All spirits are served with a complimentary mixer.

**House Spirits** – Gordons Gin, Finlandia Vodka, Famous Grouse Whisky, Bacardi Rum, Dead Mans Finger Rum

- Single £7.00 £5.85
- Double £11.00 £9.20

**Other Spirits** – Hendricks Gin, Belvedere Vodka, Glenmorangie Whisky, Kraken Spiced Rum

- Single £9.50 £7.95
- Double £12.50 £10.45

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Wine List
S P A R K L I N G

**Ridgeview Bloomsbury, East Sussex, England – £52.50**
Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon & honey (VE Sus)

**Ridgeview Fitzrovia Rosé, East Sussex, England – £63.00**
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 (VE Sus)

**Prosecco Le Contesse, Italy – £35.70**
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 – £37.30**
Fresh & light on the palate, with balanced acidity & body; harmonic with a long persistent aftertaste (VE)

**Laurent Perrier La Cuvee Brut, Champagne, France – £94.50**
This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus & subtle floral notes on the nose (VE)

R O S E

**Heppington Vineyards Pinot Noir Rose, England – £39.90**
This beautiful Pinot Noir Rosé has delicate notes of nectarine, crisp red apple, pomegranate & cranberry (VE)

**Pinot Grigio Ramato ‘Il Barco’, Carlo Botter, Italy – £31.00**
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 meats (VE)

**Rioja Rosado, Bodegas Taron, Spain – £31.50**
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 (VE)

**Château Paradis Rose ‘Essenciel’ Coteaux d’Aix en Provence, France, – £40.95**
Essenciel rosé wine has a rose-petal colour, it is elegant & dry with aromatic fruit aromas derived from a vibrant blend of Cabernet & Syrah (Sus)

**Malbec Rosé, ‘ES Vino, Mendoza, Argentina – £40.95**
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 (VE)

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**WHITE**

**Heppington Vineyards Chardonnay, England – £39.90**  
This elegant Chardonnay has a palate of orchard fruit, crunchy peach & grapefruit zest. Elegant & refined with a fresh feel on the finish (VE)

**El Zafiro ‘Extremadura’ Blanco, Pardina/Chardonnay, Spain – £25.75**  
A fresh & lively white from the far west of Spain that combines the local Pardina grape variety with the renowned Chardonnay (VE)

**Hamilton Heights, Chardonnay, Australia – £27.30**  
An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach & citrus

**Boatmans Chenin Blanc, South Africa – £29.95**  
Made from 100% Chenin Blanc, this wine is a pale lemon in colour with a bouquet of apple & white flowers (VE)

**Les Jardins de Gascoigne Blanc, France – £30.45**  
Apricot, orange blossom & subtle tropical notes of dried pineapple combine with a fresh grapefruit acidity leaving a refreshing impression on the palate (VE Sus)

**Viognier La Playa, Chile – £33.60**  
This is a terrific, lively wine with an exotic aroma of dried apricots, pineapple, banana & lychee (VE Sus)

**Fiano ‘Lunate’, Sicily – £34.65**  
A crisp & fresh wine with stone fruit flavours & is complimented by a refreshing acidity making this wine beautifully balanced (VE)

**Picpoul de Pinet ‘Sel et Sable’, France – £38.85**  
Delicate aromas of citrus on the nose as well as notes of acacia & flint. The palate is dry & refreshing with citrus, floral notes, some tropical fruits & a distinctive mineral edge (VE)

**Wairau River Sauvignon Blanc, New Zealand – £40.95**  
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 (VE Sus)

**Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy, France – £42.00**  
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 (VE)

**Gavi di Gavi ‘Ca da Bosio’, Terre da Vino, Italy – £42.00**  
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 (VE Sus)

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RED

Heppington Vineyards Pinot Noir, England – £39.90
This delightful Pinot Noir offers a hint of oaky savouriness with bright notes of raspberry sorbet & a cherry finish (VE)

El Zafiro ‘Extramedura’ Tinto, Tempranillo/Shiraz, Spain – £25.75
This inspired blend combines the cherry & strawberry fruit character of the local Tempranillo with the spice & structure of Shiraz (VE)

Hamilton Heights, Shiraz, Australia – £27.30
Bright ruby red, bursting full of inviting blackcurrant & blackberry aromas on the nose. The palate is smooth & soft

Merlot ‘Le Tuffeau’, Languedoc, France – £29.95
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 (VE)

‘Punto Alto’, Malbec, Argentina – £31.00
Dark purple in colour with bramble fruits & black cherries on the nose (VE)

Tunante Rioja Tempranillo Tinto, Fincas de Azabache, Spain – £31.00
Exhibiting typical Tempranillo character of cherry, raspberry & plum with notes of liquorice (VE)

Montepulciano d’Abruzzo Riserva, ‘Tor del Colle’, Italy – £35.70
Vibrant savoury spicy dark fruits & warm oak make this excellent value Montepulciano d’Abruzzo Riserva (VE)

Château Le Gardera, Bordeaux Superieur, France – £40.95
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 – £40.95
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 (VE Sus)

Polish Hill River Shiraz, Paulett, Australia – £42.00
A richly flavoured wine with candied fruits, blackcurrants, black cherries, game & spicy white pepper with mineral nuances (VE Sus)

Wairau River Pinot Noir, New Zealand – £42.00
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 (VE Sus)

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Thank You
Johnathon Reynolds & Kathryn Winfield
BMA House