

A bartender in a purple jacket is pouring champagne into a tower of glasses. The tower consists of several layers of glasses, with the top layer being a single large glass and the bottom layers being smaller glasses. The champagne is being poured from a bottle into the top glass, and the liquid is cascading down into the glasses below. The background is a blurred bar scene with people and warm lighting.

**COMPANY
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Drinks Menu

BMA House

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

GIN MAGICIAN

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

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 / Gravity Cider 330ml **£5.00**

0% Beer 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**

LOW ALCOHOLIC WINE 0.5% ABV

Noughty Organic White £25.00

Produced using 55% Chenin Blanc and 45% Chardonnay grapes harvested from dry-land farmed vineyards in the Western Cape region.

Noughty Organic Sparkling Rose £25.00

Beautifully crafted Provençal-style Rosé Wine from South Africa

Noughty Organic Red £25.00

Produced with Syrah grapes from dryland farmed vineyards in Darling, South Africa.

PITCHER COCKTAILS

£40.00 per pitcher

Sloe Gin Fizz

Sloe Gin, lemon juice, soda water

Dark & Stormy

Rum, lime juice, ginger beer

Apple Spritz

Aperol, apple cider, prosecco

Whiskey Godfather

Bourbon, lemon juice, cherry coke, orange slices

Mulled Wine

Red wine, brandy, spices

Winter Pimm's

Pimm's No. 3, cloudy apple juice in a highball, with classic garnish and ice

NON-ALCHOLIC 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

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

ACCOUNT & CREDIT CARD BARS

£250 set up fee (exc VAT)

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

	Credit Card Bar (Inc VAT)	Account Bar (Exc VAT)
Beer & Cider (see previous page)	£6.00	£5.00
House Wine 125ml	£5.75	£4.80
House Wine 175ml	£7.85	£6.55
Glass Prosecco	£10.60	£8.85
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

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

A close-up photograph of a wine glass being filled with red wine. A hand in a white uniform is pouring the wine from a bottle with a black and white checkered neck. The background is a blurred restaurant setting with warm lighting. In the foreground, there is a copper mug with fresh mint leaves, a crystal glass, and a small vase with dried herbs.

Wine List

SPARKLING

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 Cavendish, East Sussex, England – £52.50

The Pinot dominance brings depth and complexity to the palate with a long-lasting finish, whilst the Chardonnay adds finesse and freshness (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)

ROSE

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)

(V) – Vegetarian, (VE) – Vegan Sus – Sustainable

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

All prices are per person & exclude VAT

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

W H I T E

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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R E D

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)

Hamiton 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 & Hannah
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