



KRISTOPHER PAUL

Over our years of working in the wedding industry we have developed an understanding of our client's (and their guest's) favourite beverages. We have adjusted and re-mastered our cocktail recipes; using only the highest quality products. When choosing your drinks menu please bare in mind our bar service options. *All drink options may be subject to change.*

*DR = Cocktails that work well as part of your Drinks Reception*  
*AD = Cocktails that work well as After Dinner beverages*

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## COCKTAILS

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### THE ROYAL 8

Lemon infused gin, elderflower pressé, finished off with handmade candied lemon peel *DR*

### EL DRAQUE 8

Havana Club, lime, mint and topped up with sparkling water

### MOSCOW MULE 8

Smirnoff vodka, lime, mint and ginger beer

### MAYONAKA 8

Choya sake, apple-pie Moonshine, angostura bitters, lime and lemon

### VODKA MARTINI 8

Grey Goose, extra-dry vermouth, orange, finished off with handmade candied lemon peel

### MAI TAI 8

Jamaican rum, fresh lime juice, almond syrup, orange, topped off with edible flower

### APEROL SPRITZ 8

Aperol, prosecco and soda. Garnished with fresh orange *DR*

### SPARKLING PALOMA 8

Tequila, pink salt, lime juice, grapefruit pressé, finished with a sprig of mint

### SMOOTH CRIMINAL 10

Pineapple, rye whisky, honey liqueur, angostura bitters, topped off with prosecco

### THE HUGO 8

Elderflower, lemon, prosecco. Presented with fresh mint and edible flower *DR*

### OLD FASHIONED 8

Rye whiskey, angostura bitters, topped off with flamed orange peel

### BRAMBLE 8

Gin, fresh lemon juice, blackcurrant. All poured over solid ice.

### OLYMPUS 8

Ouzo, vodka, sparkling water, lime, mint and sugar *DR*

### SALTY DOG 8

Vodka, grapefruit juice, black salt, topped with fresh orange slice

### FRENCH-75 8

Gin, prosecco and lemon. Elegantly garnished with our candied lemon peel *DR*

### MIDNIGHT MILLIONAIRE 9

Premium vodka and chilled champagne. Finished with frozen berries *DR*

### BELLINI 8

Chilled peach juice, prosecco & strawberry *DR*

### NEGRONI 8

Campari, gin & sweet vermouth. Poured over solid ice and garnished with orange wedge *AD*

### DAIQUIRI 8

White rum, fresh lime juice and sugar. Garnished with fresh lime wheel

### PIMMS 5

Pimms No.1, fresh summer fruits and chilled lemonade *DR*

### ICED EARL GREY 6

Chilled Earl Grey tea, gin & fresh lemon. Poured over solid ice *DR/AD*

### ICED COFFEE 6

Chilled coffee and amaretto. Poured over solid ice and served with a soft Amaretti biscuit *DR/AD*

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## SEASONAL COCKTAILS

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### POISON APPLE 8

Coloured gin, apple & lemon mild vinegar and simple syrup. Topped-up with tonic.



### DRACULA'S TONIC 8

Coloured gin, orange & blackcurrant fruit vinegar and simple syrup. Topped-up with tonic.



### BERRY XMAS 8

Vodka and lemon syrup poured over solid ice. Topped up with cranberry juice. Garnished with redcurrants and demerara sugar.



### GIN FROST 8

Gin, triple sec, blue curacao & tonic. Poured over crushed ice and topped with frozen lemon.

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## MOCKTAILS

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### VIRGIN ROYAL 4

Juniper pressé and fresh lemon juice poured over solid ice and garnished with candied lemon peel *DR*

### MOCKTAIL MULE 4

Honey + cucumber muddled together and combined with ice and lime. Topped up with ginger beer *DR*

### FAUX-JITO 4

Fresh raspberries, mint, sugar and lime; muddled together, poured over ice and topped-up with 7-UP *DR*