

HERITAGE
VENUES

Your Wedding Breakfast & Evening Menu

2026


COVENT GARDEN
PIMM'S







A Menu Designed for You

We know that every couple has their own style, tastes, and budget. That's why our menus are designed with flexibility in mind — offering a wide variety of dishes to suit every palate, while ensuring your guests feel beautifully looked after.

The price of your three-course wedding breakfast is based on your chosen main course from our **Classic, Signature, or Luxury** menus. Pair it with any starter and dessert to create your perfect menu.

To ensure all guests are catered for, please also select **one vegetarian/vegan option**—most dishes can be adapted to suit dietary needs.

Prefer something more relaxed? Our **Buffet Option** offers a single-course feast where guests can help themselves, creating a laid-back, sociable atmosphere.

Allergies are handled with care by our expert chefs, though we cannot guarantee complete absence of cross-contamination.

Add extra touches with canapés, evening food, and more—see menus and price list below.

design your wedding menu



Please see our separate price list, inclusive of VAT. This is the published 2026 menu. Menus and prices are subject to change each December. A supplement charge applies when offering guests a choice between two dishes and is charged at £4.96 per guest per course. Dietary requirements will be catered for accordingly at no additional charge.

Canapés

Canapés are an optional choice at your wedding and perfect for circulating during your drinks reception.

Mini Shawarma Cone
Tender spiced lamb in crisp cone with tahini yoghurt and pomegranate pearls
Beef Carpaccio Crostini
Thinly sliced beef on crostini with parmesan shards, truffle aioli, and baby rocket
Mini Beef Wellington
Tender beef wrapped in mushroom duxelles and puff pastry, with bearnaise sauce
Salt Beef Sandwich
Thinly sliced salt beef on toasted tomato bread with spicy mustard aioli
Harissa-Spiced Chicken Skewers with Preserved Lemon Yogurt
Grilled chicken skewers marinated in smoky harissa spice, served with preserved lemon yogurt dip
Duck Spring Rolls with Plum & Ginger Glaze
Crispy Spring rolls filled with shredded duck and vegetables, served with plum and ginger glaze
Honey-Glazed Cocktail Sausages
Bite-sized pork sausages glazed in honey and whole grain mustard, finished with rosemary
King Prawn Tempura
Crispy tempura king prawn with citrus ponzu dipping sauce
Seared Teriyaki Salmon
Served on mini croustade with wasabi cream cheese and pickled ginger
Mini Thai Fishcakes with Sweet Chili
Spiced fishcakes with red curry, kaffir lime, coriander and sweet chili drizzle
Smoked Trout Mousse on Cucumber
Lemon and dill trout mousse piped onto cucumber rounds, finished with micro herbs
Cod Brandade Croquettes with Garlic Aioli
Salt cod and potato croquettes served with silky garlic aioli
Salmon Gravlax on Beetroot Blini
House-cured salmon on beetroot blinis with horseradish crème fraîche and dill
Mini Fish Tacos with Avocado Salsa
Zesty white fish in crisp taco cups with avocado salsa, coriander and chili threads
Seared Tuna on Sesame Rice Cracker
Sashimi-grade tuna with wasabi mayo, pickled ginger, and black sesame

Vegetarian & Vegan
Heritage Tomato Bruschetta
Bursting tomato on whipped burrata with basil oil
Avocado & Mango Tartare
Refreshing tartare with chili-lime dressing
Wild Mushroom vol-au-vent
Savory mushroom puff pastry with parmesan cream and parsley
Caprese Skewers
Cherry tomato, bocconcini, and basil leaf drizzled with basil pesto
Truffle Mushroom Arancini
Risotto balls with wild mushrooms and truffle oil, served with cheese sauce drizzle
Caramelized Onion & vegan Sausage Rolls
Vegan golden puff pastry filled with sweet thyme-scented caramelized onions and a vegan sausage
Roasted Red Pepper & White Beans taco
Taco cup with garlic white bean purée, roasted red pepper, and herbs
Leek & Caramelized Fennel Mini Quiches
Mini quiches with caramelized fennel, leek, and thyme

Wedding Breakfast

Starters

You may choose any starter to complement your main course. Please choose one option for all guests and one alternative dish to cater for both vegetarian and vegan diets. A member of the team will be able to advise on what dishes can be adapted to suit dietary requirement. All starters are served with a selection of Artisan Bread Rolls.

Soup

Cappuccino of White Bean and Black Truffle (vegan)
Spiced Butternut Squash and Garlic Crisps (vegan)
Gazpacho Soup and Basil Oil - *served cold* (vegan)
Leek & Watercress with Potato Foam (vegan)

Meat

Chicken liver parfait
served with toasted brioche, fig and port chutney, and pickled fennel
Pressed chicken terrine
layered with smoked duck, served with toasted crostini, mango chutney, and a fresh herb salad
Thinly Sliced Salt Beef
with Horseradish Cream, Celeriac Remoulade & Rye Crisp
Chicken Caeser
Crisp wonton cup filled with baby gem lettuce, grilled chicken slices, Caesar dressing, and shaved parmesan

Fish

Smoked Haddock & Leek Tartlet
filled with creamy smoked haddock, sautéed leeks, and mature cheddar sauce, served with watercress salad
Tian of Prawns & Avocado
with Mango Salsa & Herb Oil
Smoked Salmon Rosette
with Cucumber Ribbons, Dill Crème Fraiche & Lavash Crisp

Vegetarian / Vegan

Baked beetroot
served with a whipped goat cheese mousse, crisp sourdough bread, rocket salad, beetroot gel and aged balsamic
Onion & Ricotta Tarte fine
with Apple-Basil Salad and Honey dressing
Truffle Mushroom Arancini
with Parmesan Cream, Micro Herbs & Crispy Shallots
Avocado & Tomato Tartare
with Basil Oil, Rocket & pumpkin seeds

Sharing Boards

Served on sharing platters for the whole table to enjoy

Mezze Platter with Chicken Wings, Falafel & Dips

A sharing platter with spiced chicken wings, crispy falafel balls, homemade hummus, baba ghanoush, and mint yoghurt. Served with warm flatbreads and a fresh Fattoush salad

Mediterranean Grazing Board

A sharing board with cured meats, marinated olives, buffalo mozzarella pearl, smoked Applewood cheddar, and creamy Brie. Accompanied by grilled artichoke hearts, cornichons, artisan breads, and crisp crackers. Served with a sundried tomato and feta dip, balsamic vinegar, and extra virgin olive oil

Vegetarian

Smoked Aubergine & Falafel Platter with Rocket, Pomegranate & Sumac Shallots

Mini falafel bites and smoked aubergine purée served with rocket, sumac-marinated shallots, and pomegranate seeds, drizzled with tahini dressing. Accompanied by grilled flatbreads

Caprese Sharing Board with Mozzarella, Rocket, Tomato, Pesto & Garlic Crostini

Buffalo mozzarella, sliced tomatoes, and rocket leaves arranged with roasted red peppers, black olives, and a basil pesto drizzle. Served with garlic crostini

Mains

The price of your three-course wedding breakfast is guided by your chosen main course from our **Classic**, **Signature**, or **Luxury** collections. One main course will be served for all guests, accompanied by a thoughtfully prepared vegetarian or vegan alternative to ensure every guest is beautifully catered for.

Classic

Meat

Slow-Cooked Beef & Ale Pie

Tender beef cooked in rich ale and golden pastry, with creamy mashed potato and finished with a beef jus

Confit duck leg

with pumpkin purée, honey-roasted chantenay carrots and blackberry red wine glaze

Roasted chicken breast

served with a cauliflower purée, crisp rosemary roasted baby potatoes, and rich thyme jus

Sharing Feast - Served on sharing platters for the whole table to enjoy

Boneless whole chicken with a marinade of your choice - sweet hickory BBQ, lemon and herb or peri-peri

Fish

Crispy-skinned salmon fillet

Served over herb-crushed new potatoes, a smooth broccoli purée and finished with a rich roast tomato sauce

Vegetarian & Vegan

Pumpkin Gnocchi

With a Red Pepper Compote-Sage Cream and topped with Crispy onions

Vegan shepherd's pie

Seasoned soya mince and root vegetables topped with creamy celeriac mash and crispy kale.

Signature

Meat

Slow-braised beef

Braised beef in a rich red wine and herb jus, served with creamy garlic mash and glazed baby onions

Lamb Chops

with warm spiced aubergine compote, with fresh pomegranate pearls, a red wine and mint jus

Free-Range Chicken & Ham Pie

Tender free-range chicken and smoked ham cooked with leeks and thyme, wrapped, served with creamy gourmet mashed potatoes and rich pan gravy

Sharing Feast - Served on sharing platters for the whole table to enjoy

Slow-cooked pork belly to perfection accompanied by homemade sage and onion stuffing, crispy pork crackling, with a rich apple & cider jus

Fish

Oven Roasted Stone Bass fillet

Served over warm pearl cous cous, sweet roasted peppers and an olive tapenade

Vegetarian & Vegan

Sweet and sour red peppers

with grilled polenta and lotus root crisps

Moroccan Filo Pie

With spiced carrots, spinach and chickpeas served with gourmet mashed potatoes and gravy

Luxury

Meat

Grilled Sirloin steak *(£5 supplement pp)*

with roast vine cherry tomatoes, chimichurri and potato croquettes

Grilled Ribeye Steak *(£5 supplement pp)*

Served alongside golden Cajun-spiced potato wedges with a side of creamy peppercorn sauce

Spiced Duck Breast

Pan-seared duck breast glazed with honey and five spice, served with golden roast parsnips, smooth orange carrot purée, finished with a rich port and cherry jus

Roasted Chicken Breast

Roast chicken breast served with potato dauphinoise, roasted Romanesco florets, pumpkin purée finished with a fragrant sage velouté

Sharing Feast - Served on sharing platters for the whole table to enjoy

Slow-roasted leg of lamb, marinated with garlic, rosemary, and warm spices

Fish

Mediterranean Sea Bream

Pan-fried sea bream fillet served over smoky aubergine caviar and crushed avocado with chilli and lime, drizzle of basil-infused olive oil and tomato concassé

Vegetarian & Vegan

Wild Mushroom Ravioli

Mushroom Ravioli with a Black Truffle Sauce and Shaved Parmesan

Portobello and Chestnut Mushroom Pie

Golden pastry filled with earthy mushrooms and asparagus, Served with creamy mashed potatoes and rich vegetable gravy

Side Dishes

The price of your three-course wedding breakfast includes one of the below side dishes to be served family style for the table to enjoy. Sharing feast mains include two sides as standard. Add additional side dishes for £3.50 per head, per side

Hot Sides

Garlic & thyme roasted potatoes
Braised red cabbage with warming spices
Homemade Yorkshire puddings
Cauliflower cheese gratin
Stem broccoli with Chilli and garlic
Seasonal market vegetables
Triple-Cooked Chips

Cold Sides

New potato salad with garlic & herbs
'Heritage' garden salad with seasonal leaves
Quinoa salad with roasted courgette & parsley
Classic creamy slaw
Traditional Greek salad with olives and feta

Children's Selection

Children's Grazing Box

Available during the drinks reception
Please note: Not a replacement for a child's meal during the wedding breakfast. For children aged 12 years and under

Made up of picnic favourites – half sandwich (choose from ham, cheese, or strawberry jam), fruit, and some sweet treats

Starters

Garlic pizza dough
Mini vegetable quiche
Melon with parma ham

Mains

Baked macaroni with cheese
Tomato penne pasta
Beef burger slider and chips
Chicken goujons with chips and baked beans
Fish fingers with chips and peas

Desserts

Chocolate brownie with vanilla ice cream
Fresh fruit salad
Ice cream sundae served with a selection of sprinkles, marshmallows & chocolate curls
Choose one flavour: strawberry, chocolate, or vanilla.

Desserts

You may choose any dessert to complement your main course. Please choose one option for all guests and an alternative option to cater for dietaries including vegan.

Sticky toffee pudding with toffee sauce and a vanilla bean ice cream

Flaked almond and poached pear tart served with caramel ganache

Vanilla crème brûlée

Chocolate brownie with salted caramel ice cream, served with candied popcorn

Mango compote with almond praline mousse

Trio of Valrhona chocolate mousse

Raspberry tart with mascarpone mousse

Cherry Bakewell served with vanilla ice cream

Chocolate and salted caramel cake with ice cream

Fresh fruit salad

Sharing Dessert

Served on a sharing platter for the whole table to enjoy

Meringue with fresh raspberries, blueberries, white chocolate shavings, raspberry coulis, and lemon zest garnish

OR

'Heritage' sponge roulade – choose from tiramisu, chocolate or Sicilian lemon

Cheese Boards

Served on a sharing platter for the whole table to enjoy

Assorted English & continental cheeses served with rustic breads, crackers, celery, grapes, nuts, fresh figs, and a selection of chutneys

Buffet

Celebrate with ease and elegance. Our affordable one course buffet-style meal invites guests to help themselves, creating a relaxed, informal atmosphere perfect for a joyful gathering. It's a delicious, stress-free alternative to traditional table service—ideal for couples who love a laid-back vibe.

Hot Buffet

Choose one meat option and one veggie option

Roast salmon with confit shallots, garlic spinach and lemon butter sauce
Mild Lamb curry with butternut squash, chickpeas and coriander
Beef bourguignon with butter mushrooms and crispy lardons
Chicken fricassee with garden peas and creamy tarragon sauce
Vegetable green Thai curry
Tomato and pesto macaroni gratin with parmesan cheese
Slow cooked pork belly with apple jus

Sides

Choose 2 sides

Braised red cabbage
Creamy mash potato
Fragrant couscous
Saffron basmati rice
Garlic roast potato
Corn on the cob
Spicy potato wedges
Yorkshire pudding
Roasted root vegetables
Green leaves, baby gems, cucumber, sweet corn and pepper salad
Tomato and basil with olive oil and balsamic glaze
Potato salad with fresh herbs and cream cheese

Evening Food

No matter which menu you choose, your evening will be filled with flavour, creativity, and unforgettable bites. Our team can circulate with your selected dishes or serve from a beautifully styled buffet station—whichever suits your celebration best.

Please note that evening food selections are reserved for the evening celebrations and are not available during the wedding breakfast.

Dirty Wedges

Served in individual trays, with a choice of toppings. Spiced potato wedges with sour cream and salsa, cheese sauce and a chili and spring onion garnish

Wood-Fired Pizza

Minimum order 40 pizzas (or 80 half pizzas)

Choose up to three different pizza choices, including a vegetarian option. Vegan and special dietary requirements catered for individually

Handmade pizza with herbed tomato sauce and a mix of mozzarella and cheddar cheese, fire- cooked in our pizza oven.

Spicy chicken and sweetcorn
Pepperoni
Charred BBQ chicken
Hoi sin and plum base with confit duck and spring onion topping
Ham and pineapple
Spinach, goat cheese and blush tomato
Sundried tomato and basil
Chargrilled vegetables
Four cheese

The outdoor pizza oven is available from March to October. During colder months pizza may be cooked in the main kitchens.

Wrap Bar

Choose up to three options, allowing for two items per guest, to include a vegetarian option. Vegan and dietary options catered for individually

Grilled chicken wrap with baby gem, tomato and garlic mayonnaise
Crispy chicken wrap with salad, gherkins and peri-peri sauce
Crispy duck wrap, cucumber, spring onion and hoisin sauce
Roasted vegetables and haloumi
Spicy peppers, onions, carrot and guacamole
Falafel, hummus, tomato and rocket with siracha sauce

Grazing Table

Choose one of our delicious grazing table options

Antipasti - selection of cured meats, olives, mozzarella, smoked gouda cheese, sundried tomatoes, breads, crackers, dipping sauces: balsamic vinegar & olive oil

Or

Cheese table – assorted English & continental cheeses served with rustic breads, crackers, celery, grapes, nuts, fresh figs and a selection of chutneys

Light Bites

Choose up to three options, allowing for three items per guest, to include a vegetarian option. Vegan and dietaries catered for individually.

Chicken goujons with chunky chips cone & ketchup
Salted beef bagel with gherkins & English mustard
Hot dog with caramelised onions
Bacon brioche roll
Mini cheeseburgers with tomato relish & gherkins in a brioche bun
Chip cones
Fish finger & French fries' cone with tartar sauce
Smoked salmon bagel with cream cheese
Falafel, hummus, tomato and rocket with siracha sauce wrap
Spicy peppers, onions, carrot and guacamole wrap

Burger Bar

Choose one option, plus a vegetarian option; caters for one per guest

Heritage handmade beef burger in brioche bun
Crispy chicken in brioche bun
Vegetarian/vegan burger

Served with chips and a selection of classic sauces

Pulled Pork Brioche

Caters for one per guest, including vegetarian/vegan option

Slow-cooked pulled pork packed inside a brioche bun with house slaw, BBQ sauce, and crispy crackling
Vegetarian/vegan sausages packed inside a roll, served with accompaniments.

Served with chips and a selection of classic sauces

Your Drinks Menu

Classic

Two reception drinks, half a bottle of wine during the wedding breakfast and one toast drink per guest

Reception Drinks

Two glasses per person. If preferred, you may have a mixture of the below.

House Sparkling Wine

Di Maria Prosecco DOC, Veneto, Italy

Pimm's & Lemonade

Served just the way it should be with summer fruit and mint

Mulled Wine or Mulled Cider

For Winter Weddings

Sparkling Elderflower and Orange Juice

Meal Drinks

Half a bottle of wine per person

White

Bodegaza Sauvignon Blanc, Central Valley, Chile

Intense yellow in colour, with prominent aromas of peach and floral notes. In the mouth it is crisp, refreshing and long

Monte di Cello Pinot Grigio, Venezie, Italy

Intense impressions of acacia flowers with green apple on the palate. Dry, fuller-bodied and well balanced

Rosé

Monte di Cello Pinot Grigio Rosé, Venezie, Italy

The aroma of fragrant bouquet of the wine is filled with fresh tones of apple, pear, tropical fruits and floral notes with a dry crisp taste.

Red

Bodegaza Merlot, Central Valley, Chile

Our red wine has a light ruby colour with aromas of fresh herbs and plums. Elegant with good balance. Its tannins are soft and mature.

Terra Molino Tempranillo, La Mancha, Spain

Ruby red in colour with delicious red and black berry flavours and a soft, lingering finish

Chilled tap water provided

Toast Drink

One glass per person

Prosecco, Di Maria Prosecco DOC, Veneto, Italy

Intense and lively with attractive flavours of sliced apple. Soft and refreshing with a lingering fruity aroma.

Signature

Two reception drinks, half a bottle of wine during the wedding breakfast and one toast drink per guest

Reception Drinks

Two glasses per person. If preferred, you may have a mixture of the below.

Crémant

Heim Crémant d'Alsace Brut Imperial, France

Pimm's & Lemonade

Served just the way it should be with summer fruit and mint

Bottled Lager

Peroni (5.1%), Corona (4.5%), Asahi (5.2%) Moretti (4.6%)

Mulled Wine or Mulled Cider

For Winter Weddings

Sparkling Elderflower and Orange Juice

Meal Drinks

Half a bottle of wine per person

White

Altitudes Gran Reserva Viognier, Central Valley Region, Chile

Rich aromas of citrus, apricot and fresh pears with a touch of minerality

Reserve St Martin Chardonnay, Languedoc, France

Delicate and fresh with tropical and citrus aromas complemented by hints of nuts

Whararíki Sauvignon Blanc, Marlborough, New Zealand

This crisply styled, refreshing wine has a wonderful combination of lime, passionfruit and gooseberry aromas with a hint of minerality – typical stylish Sauvignon Blanc! We love to drink it with seafood and pasta dishes and delicious summer salads

Rosé

Reserve St Martin Pays d' Oc Syrah Rosé, France

Engaging raspberry flavours complimented by hints of strawberry. Fresh elegant and crisp.

Red

Paddling Duck Shiraz, South Eastern Australia

Warm and robust with mature and expressive ripe summer fruits, delicate spice and a hint of mint.

Butcher of Buenos Aires Malbec, Mendoza, Argentina
Bursting with fruit and sumptuous notes of red cherries, raspberry and chocolate, enhanced by delicately silky tannins, discovered by Marcus the Butcher of Buenos Aires.

Pinot Noir Reserve St Martin Pays d' Oc
A fresh and elegant wine with soft and very supple tannins. The aromas vary from raspberry hints to morello cherries.

Chilled tap water provided

Toast Drink
One glass per person

Crémant
Heim Crémant d'Alsace Brut Imperial, France

A classic "champagne blend". Aromas of red apples, zesty citrus and gentle floral notes. Vibrant, pristine and elegant.

Luxury

Two reception drinks, half a bottle of wine during the wedding breakfast and one toast drink per guest

Reception Drinks

Two glasses per person. If preferred, you may have a mixture of the below.

A. Bergere Selection Brut NV, Champagne, France

Elegance, roundness and floral fruity flavours, with Chardonnay and Pinot Noir grapes for a well-balanced finish.

Meophams Premiere Brut, Meopham, Kent

A classic "champagne blend". Aromas of red apples, zesty citrus and gentle floral notes. Vibrant, pristine and elegant.

Meophams Premiere Brut Rose, Meopham, Kent

Beautiful pale salmon colour expressing aromas of wild strawberries and rope cherry with a generous flush of red apple and strawberry on the palate

Pimm's & Lemonade

Served just the way it should be with summer fruit and mint

Cocktails

Passion Fruit Martini, Kir Royale, Hugo Spritz

Bottled Lager

Peroni (5.1%), Corona (4.5%), Asahi (5.2%) Moretti (4.6%) Rebellion

Mulled Wine or Mulled Cider

For Winter Weddings

Sparkling Elderflower and Orange Juice

Meal Drinks

Half a bottle of wine per person

White

Picpoul De Pinet, Saint Peyre, Languedoc, France

Increasingly trendy and fashionable on wine lists. Crisp and citrusy with subtle mineral and nutty overtones. A true find from the Languedoc.

Cloudwatcher Alvarinho, Vinho Verde Region, Portugal

Vibrant aromas of citrus fruit and white peach, with subtle floral notes and a refreshing finish.

Gavi Ca' Bianca, Piemonte, Italy

Fine and fragrant bouquet with notes of white flowers, such as lilac and hawthorn, and fruit aromas of pear and citrus and almonds on the finish. On the palate, it is dry, clean, and fresh

Rosé

Diamarine Rose, Coteaux Varois en Provence, France
Deliciously tangy and expressive with fresh fruit and citrus peel aromas leading to a very elegant finish.

Red
Royal Rioja Crianza
Intense, bright red fruit aromas with notes of vanilla and hazelnut and a smooth finish.

Primitivo Trulli IGP, Salento Puglia, Italy
The fantastic Primitivo grape reaches its peak in Southern Italy where it produces enticingly deep-coloured, flavour-packed with black cherries, prunes and spices, finished by a velvety elegance.

Esprit Rouge Cotes du Rhone AOC, France
A French classic. Aromas of small stone fruits and delicate spice. Warming and elegant

Bottled Mineral Still and Sparkling Water

Toast Drink
One glass per person

A. Bergere Selection Brut NV, Champagne, France
Elegance, roundness and floral fruity flavours, with Chardonnay and Pinot Noir grapes for a well-balanced finish.

Meophams Premiere Brut, Meopham, Kent
A classic “champagne blend”. Aromas of red apples, zesty citrus and gentle floral notes. Vibrant, pristine and elegant.

Meophams Premiere Brut Rose, Meopham, Kent
Beautiful pale salmon colour expressing aromas of wild strawberries and ripe cherry with a generous flush of red apple and strawberry on the palate

Soft Drinks

Two reception drinks, one drink during the wedding breakfast and one toast drink per guest

Reception Drinks

Two drinks per person. If preferred, you may have a mixture of the below.

Bottled Beer

Choose from either Heineken Zero or Peroni Zero

Apple & Elderflower Mojito

Apple Juice and a dash of Elderflower finished with Fresh Mint

Sparkling Elderflower and Orange Juice

Meal Drinks

One drink per person. Choose one option from the below.

Bottle of J20

Apple and Mango, Apple & Raspberry or Orange & Passionfruit

Bottle of Hartridges Sparkling

Choose from Raspberry Lemonade, Cloudy Lemonade or Elderflower Presse

Can of Soft Drink

Coke, Diet Coke or Lemonade

Bottled Mineral Still and Sparkling Water

Toast Drink

One glass per person

Non-Alcoholic Sparkling

Alcohol-free sparkling wine has been de-alcoholised to retain the delicious flavour of this beautifully crafted sparkling wine.

Sparkling Elderflower

Extras

Provide additional soft drinks for the whole table, £12 per jug. Choose one option from the below.

Sparkling Elderflower

Elderflower cordial with sparkling water and a dash of ginger ale

Orange, Apple or Cranberry Juice

Children's Drinks

Two reception drinks and one drink during the wedding breakfast per guest. Age 12 and under

Reception Drinks

Two drinks per person. If preferred, you may have a mixture of the below.

Capri Sun – Orange

Fruit Shoot – Apple & Blackcurrant

Can of Soft Drink – Coke or Lemonade

Jugs of Orange or Apple Juice

Meal Drinks

One drink per person. Choose one option from the below.

Capri Sun - Orange

Fruit Shoot – Apple & Blackcurrant

Can of Soft Drink – Coke or Lemonade

Bottle of J20 or Appletiser

Golden Hour Cocktails

Add these signature serves to your reception drinks, or treat your evening guests to a sparkling cocktail hour that sets the tone for an unforgettable night.

Heritage Cocktails

50 cocktails served on a cocktail ladder (Choose up to two)

Mojito
Refreshing mix of white rum, lime, mint, and soda, garnished with fresh mint sprigs and a lime wheel

Raspberry Mojito
A fruity twist on the classic with muddled raspberries, finished with mint leaves and a lime wheel

Margarita
A zesty blend of tequila, lime, and triple sec

Strawberry Daiquiri
Sweet and tangy blend of rum, lime, and strawberries, topped with a strawberry slice

Whiskey Sour
Smooth bourbon shaken with lemon and sugar syrup, crowned with a foamy head and a blackberry

Espresso Martini
Bold vodka and coffee liqueur shaken with espresso, finished with a roasted coffee bean

Passionfruit Martini
Tropical vodka and passionfruit blend, served with a fresh raspberry

Zombie
Spiced Rum, fruit juices, and spices, decorated with a lime wheel

Mocktails

Apple & Elderflower Mojito
Apple juice and a dash of elderflower finished with fresh mint

Verdita (Virgin Zombie)
Pineapple, lemon and lime finished with cucumber & fresh mint

Virgin Raspberry Mojito
A fruity twist on the classic with muddled raspberries, finished with mint leaves and a lime wheel















