

KEELE HALL
WEDDINGS

Truly memorable

Packages

WEDDING DRINKS PACKAGES

Outlined below are our suggested wedding drinks packages for your special day.

Please select one package for all adult guests. For those under 18 yrs, we recommend jugs of Orange Juice priced at £5.00 per jug.

BRONZE - £12.90 per person

A glass of Bucks Fizz or Non Alcoholic Fruit Punch for your drinks reception

A glass of House White or Red Wine or Non Alcoholic Fruit Punch with the meal

A glass of House Sparkling Wine or Non Alcoholic Fruit Punch for the toast

SILVER - £17.35 per person

Select two choices from: Sparkling Wine, Bucks Fizz, Pimm's No 1 Cup, Corona or Mulled Wine to be served as your drinks reception, one glass per guest

Two glasses of House White or Red Wine or Non Alcoholic Fruit Punch with the meal

A glass of Prosecco or Non Alcoholic Fruit Punch for the toast

GOLD - £21.95 per person

Select two choices from: Champagne, Sparkling Wine, Bucks Fizz, Pimm's No 1 Cup, Summer Fruit Punch, Corona, Coors Light Lager, Titanic White Star, Rekorderlig Cider or Mulled Wine to be served for your drinks reception, two glasses per guest

Two glasses of House Wine or Non Alcoholic Fruit Punch with the meal

A glass of Champagne or Non Alcoholic Fruit Punch for the toast

Reception

RECEPTION DRINKS

Bucks Fizz £5.00
Sparkling Wine & Fresh Orange Juice (per glass)

Kir £5.00
Sparkling Wine & Crème de Cassis Blackcurrant Liqueur (per glass)

Pomegranate Fizz £5.00
Sparkling Wine & Pomegranate Juice (per glass)

Fraise Royale £6.50
Champagne & Crème de Fraise Strawberry Liqueur (per glass)

Pimm's No.1 Cup £4.50
Traditional Pimm's & Lemonade garnished with Cucumber, Strawberry, Lemon, Orange & Mint (per glass)

Pimm's No.3 Winter Cup £4.50
Pimm's winter cup mixed with Apple Juice & garnished with Orange & Apple, served warm (per glass)

Mulled Wine £4.50
Traditional Mulled Wine flavoured with Spices & Citrus Fruit, served warm (per glass)

Fruit Punch £5.00
A combination of Rum & Apricot Brandy mixed with Lime, Lemonade & Fruit Juices (per glass)

SOFT DRINKS

Mineral Water, Still or Sparkling (750ml) £2.70

Fresh Orange Juice by the jug £5.00

Non Alcoholic Fruit Punch £5.00
A blend of Cordials, Lemonade & Fresh Fruit by the jug

Warm Winter Punch £5.00
A blend of Apple Juice, Blackcurrant & Spices, served warm by the jug

COCKTAILS AND PERSONALISED DRINKS

Cocktail options and personalised drinks are also available, please speak to your personal event organiser.

Wine List

SPARKLING WINE AND CHAMPAGNE

Contesa Giulia Prosecco DOC, Italy

Hints of apple and peach on the nose, with a light and delicate palate with citrus notes

Deakin Estate Azahara, Australia

Colour, pale straw with a delicious fine bed. Nose, elegant and complex with bright lemon, pear and toast aromas. Palate, bright acidity balanced by a creamy, toasty body with fresh lemon and yeasty flavours

Comtesse de Genlis Brut NV, France

Fresh aromas mixed with characteristic sweet, doughy overtones, which are balanced by richer fruit, peach skin characters and classic baked biscuit flavours with a crisp citrus finish

Lanson Black Label, France

Springtime scents, together with hints of toast and honey. Bouquets of ripe fruits and citrus fruits produce a light and round champagne. The finish is persistent and elegant

ROSE WINE

Gran Tesoro Garnacha Rose, Spain

Soft and balanced, strawberry notes and fresh acidity

Principato Pinot Grigio Blush, Italy

A delicate coloured, pale salmon pink. Elegantly scented peachy, floral characters on the nose. Juicy, ripe berry fruit fill the palate with good acidity and an off dry finish

WHITE WINE

£20.50

Don Leon Airen Macabeo Chardonnay, Spain

Dry, crisp clean apple and citrus aromas. Easy drinking, satisfying wine, ideal with fish, vegetable dishes and pasta, or just on its own

£14.20

£25.50

Vivoli Tai Pinot Grigio, Italy

A crisp and refreshing wine with delicate floral aromas and citrus fruit flavours

£16.50

£36.80

La Fonda Fairtrade Sauvignon Blanc, Chile

Dry, crisp clean apple and citrus aromas. Easy drinking, satisfying wine, ideal with fish, vegetable dishes and pasta, or just on its own

£16.50

£47.50

Paramus Rueda Verdejo, Spain

Bright, pale yellow in colour, with hints of steely green. The nose is complex and intense, predominantly floral, with bold aromas of passion fruit, green apple and pear. The palate shows soft drinkability, with elegant notes of pineapple, pink grapefruit, coriander seed and tomato leaf, and subtle hints of lavender and wild fennel

£18.90

Petirrojo Reserva Chardonnay, Chile

Apricots and pineapple with a touch of cherimoya, banana and white flowers

£17.30

£14.65

Macon Villages, France

Upfront and full with a hint of buttery shortbread and a bit of hazelnut on the mid palate

£24.50

£16.75

Greyrock Marlborough Sauvignon Blanc, New Zealand

Lovely aromas of elderflower, herbs, ripe melon, gooseberry and passion fruit leap out of the glass followed by ripe tropical and gooseberry fruit flavours with a zingy finish and impeccable balance

£19.95

Wine List

RED WINE

Don Leon Garnacha Tempranillo, Spain £14.20

Fresh bright cherry red wine, with lovely ripe red fruit aromas of plums, blackberries and damsons. Easy drinking, satisfying wine, ideal with food or just on its own

Wandering Bear Merlot, USA £16.75

Fruity and lush beyond belief. So easy to drink it is scary. This wine is sumptuous and full with plum, cherry and vanilla. A gorgeous combination!

Long Acre Shiraz, Australia £16.50

Rich fruits on the nose, including plums and red berries, which carry through onto the palate, with a good ripe tannin structure, friendly and approachable

Argento Malbec, Argentina £18.40

Dark violet in colour with aromas of blackstone fruit and notes of chocolate. Black fruit flavours with a touch of sweet spice lead to a lingering finish

La Fonda Cabernet Carmenere, Chile £17.80

Red fruits, plums and berries mingled with chocolate hints on the nose. Well balanced, firm and smooth tannins. An elegant medium-bodied wine with a long, pleasant finish

Castillo di Clavijo Rioja Crianza, Spain £19.50

Aromas of ripe red-berries, spices and vanilla. Balanced and pleasant, with body, elegant and harmonious on the palate, with very ripe fruit flavours

Domaine Domenuve Pinot Noir, France £21.00

Ruby red with a hint of Raspberry. Intense and fruity with cherries, red currents and vanilla. The initial taste is soft and supple, strong ripe red fruits and pleasurable olfaction aromas

Chateau La Croix St Emillion, France £25.00

Ripe and rounded with plum, bramble jelly and blackcurrant fruit. Rounded and smooth, it is medium to full bodied with soft tannins and a long, fresh finish

We also have a range of Dessert Wines, Whiskies and Brandies available. Please speak to your Event Co-ordinator for more detailed information.

Please note Keele University Events & Conferencing is only able to stock a limited amount of wine. The price and availability of wine are subject to alteration without notice.

All prices are inclusive of VAT at the current rate of 20% and service.