

Packages

WEDDING DRINKS PACKAGES

Outlined below, are our wedding drinks packages for your special day. These include 3 canapés per person – a meat, fish and vegetarian choice, at the chef's discretion.

BRONZE – £16 per person

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

Chef's Choice of Three Canapés.

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 – £18.50 per person

Select two choices from: Sparkling Wine, Bucks Fizz, Pimm's No.1 Cup, Corona Extra Lager or House Gin (25ml) and Tonic for your drinks reception. One glass per person.

Chef's Choice of Three Canapés.

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 - £29.50 per person

Select two choices from: Champagne, Kir, Pimm's No.1 Cup, Corona Extra Lager, Titanic White Star, Rekorderlig Fruit Cider or a selection of Premium Gins (25ml) and Tonic for your drinks reception. Two glasses per person.

Chef's Choice of Three Canapés.

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

A glass of Champagne or Non Alcoholic Fruit Punch for the Toast.

Upgrade to the full canapé selection for an additional £3.50 per person.

Reception

RECEPTION DRINKS

Bucks Fizz – £5.50 (per glass)
Sparkling Wine and Fresh Orange.

Kir – £5.50 (per glass)
Sparkling Wine and Crème de Cassis Blackcurrant Liqueur.

Pomegranate Fizz – £5.50 (per glass)
Sparkling Wine and Pomegranate Juice.

Pimm's No.1 Cup – £5.50 (per glass)
Traditional Pimm's and Lemonade garnished with Cucumber, Strawberry, Lemon, Orange and Mint.

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

SOFT DRINKS

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

Fresh Orange Juice (1ltr Jug) – £5.00

Non Alcoholic Fruit Punch (1ltr Jug) – £6.25
A blend of Elderflower and Lemonade garnished with Pomegranate seeds.

COCKTAILS AND PERSONALISED DRINKS

Cocktail options and personalised drinks are also available. Please speak to your Wedding Coordinator.

Wine List

SPARKLING WINE AND CHAMPAGNE

Il Cortigiano Prosecco, Italy – £21.75

Pale straw in colour with a bouquet & taste of green apples. Excellent as an aperitif.

Comtesse de Genlis Brut NV, France – £37.95

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 – £54.95

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

WHITE WINE

Don Leon Airen Macabeo Chardonnay, Spain – £14.95

Dry, crisp clean apple and citrus aromas. Easy drinking, satisfying wine, ideal with fish, vegetable dishes and pasta.

Vivoli Pinot Grigio, Italy – £16.50

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

Palena Sauvignon Blanc, Chile – £17.50

A fragrant nose of tropical fruit salad and fresh cut grass. Crisp and clean on the palate, with excellent fruit weight.

Petirrojo Reserva Chardonnay, Chile – £17.30

Apricots and pineapple with a touch of cherimoya, banana and white flower.

Macon Villages, France – £24.50

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

Greyrock Marlborough Sauvignon Blanc, New Zealand – £20.75

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.

ROSE WINE

Gran Tesoro Garnacha Rose, Spain – £15.95

Soft and balanced, strawberry notes and fresh acidity.

Principato Pinot Grigio Blush, Italy – £16.75

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

RED WINE

Don Leon Garnacha Tempranillo, Spain – £14.95

Fresh bright cherry red wine, with lovely ripe red fruit aromas of plums, blackberries and damsons. Easy drinking, satisfying wine.

Wandering Bear Merlot, USA – £17.25

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!

Fish Hoek Shiraz, South Africa – £17.50

Ripe, juicy red fruit with exciting vanilla and black pepper on the nose follows through for a perfect long finish of optimum fruit and beautifully integrated wood tannin.

Argento Malbec, Argentina – £18.95

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

La Joya Gran Reserva Cabernet Sauvignon, Chile – £17.95

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

Monologo Crianza Rioja, Spain – £19.50

Aromas of ripe fruit, balsamic, vanilla and tobacco. Medium in structure and rounded on the palate.

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.

Please speak to your Wedding Coordinator 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 wines are subject to alteration without notice. All prices are inclusive of VAT at the current rate of 20% and service. Drinks, Wine List and pricing correct at time of printing (January 2019).

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