

All About Catering

Event Reception Drinks and Wine List 2018

Reception Drinks

Elderflower Sparkling ~ £2.50 per 125ml glass

Elderflower and Cucumber Cooler ~ £2.75 per 125ml glass

Rhubarb, Raspberry and Ginger Fizz ~ £2.75 per 125ml glass

IW Apple Juice ~ £2.50 per 125ml glass

Pimms ~ £3.50 per 250ml glass and then £1.75 per head for top ups

Prosecco ~ £4.50 per 125ml glass

Kir ~ £4.75 per 125ml glass

Bucks Fizz ~ £4.00 per 125ml glass

Bellini ~ £4.75 per 125ml glass

Champagne ~ £6.75 per 125ml glass

Bottled Lager ~ £4.50 per bottle

Bottled Real Ale ~ £5.00 per bottle

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White Wine

1. Vistamar Brisa, Sauvignon Blanc, Central Valley, Chile £16.50
Delicate and grassy with a fresh clean finish, a delicious Sauvignon Blanc from Chile.
2. Beyond the River, Chardonnay, Australia £17.50
A fresh and rich wine packed full with tropical fruit flavours.
3. Pinot Grigio, Farina, Italy £18.50
A wine of the moment, delicious on its own and extremely versatile with food.
4. Macon Lugny, Les Genievres, Louis Latour, Burgundy, France £26.50
Always a great choice, a very good white Burgundy from the renowned house of Latour.

Rosé

5. Wildwood, White Zinfandel Rosé, California, USA £16.00
Light bodied, fresh and packed with redcurrants and strawberries.
6. Papillon Rosé Du Var, France £24.50
A delicious classic bend of grapes – a very attractive, pale, bright Rosé elegant and seriously refreshing.

Red Wine

7. Otra Vida, Malbec, Mendoza, Argentina £16.50
A great value Malbec showing classic damson and spice - not too heavy.
8. Vistamar Brisa, Merlot, Central Valley, Chile £17.50
A full-flavoured red with fresh aromas of red fruits and plums, enhanced by rounded tannins and juicy fruit flavours that provide a long and delightful finish.
9. Beyond the River, Shiraz, Australia £18.50
Smooth & mellow in style with jammy fruit and a hint of spice.
10. Domaine de Valmoissine, Pinot Noir, Louis Latour, France £26.50
"This stunning wine is easily the greatest Vin de Pays Pinot Noir ever produced – it is soft and silky with a purity of fruit and finesse" Sotheby's Wine Encyclopedia.

Sparkling Wine & Champagne

11. Prosecco, Il Caggio, Italy £24.00
Very refreshing and soft easy drinking sparkling wine from Italy - not too dry.
12. Champagne Chartogne Taillet, Brut £38.50
A Gold Medal winner from this small family House.

Wines and vintages are subject to availability

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