## Drinks menu 2017

### Refreshments
Fizzy Vimto glass bottle  
£2.00

Coke/Diet coke traditional glass bottle  
£2.00

### Belvoir sparkling
£2.75  
Apple presse, elderflower presse or raspberry lemonade

### Fentimans sparkling
£2.75  
Dandelion and burdock, rose lemonade or Victorian lemonade

### Frobishers still fruit juices
£2.60  
Apple, cranberry, orange or bumbleberry

### Fruit juice litre
£2.35  
Orange, apple or cranberry – each carton is sufficient for 5 servings

### Bottled beers
Becks, Birra Moretti, San Miguel, Peroni  
£4.00

Grolsch swing top  
£4.50

Becks blue (alcohol free)  
£3.50

### Cider
**Rekordelig**  
£4.50  
Apple, strawberry and lime, wild berries, passion fruit, mango and raspberry

Koppaberg alcohol free  
£4.00

### Bottled ales
Doom Bar, Hooky Gold, London Pride, Fursty Ferret, Hobgoblin, Broadside, Deuchers IPA  
£4.50

### Spirits
We can dispense individual measures of spirits at your event from £3.00  

Gin  
Vodka  
Whiskey  

If you would like an alternative option, please speak to us

Mixers from £1.40  

Tonic water  
Bitter lemon  
Tomato juice  
Ginger ale

The Belvoir, Fentimans and Frobishers make great mixers with spirits!
Warwick Food and Drink

Drinks menu 2017

Cocktails

Sea Breeze
£4.25
Vodka mixed with grapefruit and cranberry juice, served over ice with a splash of fresh lime

Moscow Mule
£4.25
Vodka with a squeeze of lime topped with ginger beer and ice

Dark and Stormy
£4.25
Dark rum with ginger beer

Coconut and Peach Twist
£4.25
Combination of Archers and Malibu topped with orange and cranberry juice

Long Cosmo
£6.50
Vodka and Cointreau topped with cranberry juice and a squeeze of lime

Harvey Wallbanger
£6.50
Vodka and Galliano topped with orange juice

Bloody Mary
£6.50
Classic recipe of vodka, tomato juice, Tabasco sauce and Worcestershire sauce

Gin Bramble
£6.50
Gin, Creme de Cassis, sugar syrup, soda water and lemon juice over ice

Black Russian
£7.50
Tia Maria, Smirnoff vodka topped with cola over ice

Gin Martini
£7.50
Martini dry, Gordons gin and ice with a lemon garnish

Vodka Martini
£7.50
Premium vodka and Martini dry served with lemon

Long Island Tea
£9.00
Mixture of Gordon's gin, Smirnoff vodka, Bacardi, Tequila, Cointreau and cola

Kir Royale
£3.75
Sparkling wine with a splash of Crème de Cassis

Mocktails

St Clements
£2.75
A blend of bitter lemon and orange juice

Tornado twist
£2.75
Cranberry juice, soda water and lime juice

Mango cooler
£2.75
Mango, cranberry and lime juice, served over ice and finished with grenadine

Sham-pagne
£2.75
Lime and elderflower cordial with sparkling water

Mint lemonade
£2.75
Fresh mint, lemon juice, sugar syrup mixed with sparkling water

All prices are per person
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Wines

White

Chile - Pais de Poetas Sauvignon Blanc
£16.95
A delightful Sauvignon zesty and refreshing with tropical fruit flavours of passion fruit and fresh lime

Italy - Pinot Grigio Alverdi
£18.50
A fresh dry delicate white with gentle floral and citrus aromas, soft succulent flavours and refreshing crisp acidity

Australia - Coorong estate Chardonnay
£19.50
Light in colour with aromas of crushed walnuts and citrus

Rosé

Spain - Camina Rosado
£16.95
A pretty rosé with a strong pink colour from the Garnacha grape with lashings of strawberry and raspberry fruit flavours

Red

Chile - Pais de Poetas Merlot
£16.95
This is easy drinking wine that is soft and full of ripe fruity flavours that are offset by a balanced and underlying dryness

Italy - Sangiovese Alverdi
£18.25
This is a soft, spicy red it has a lovely balance between fruity flowers and soft tannins. On the nose it expresses aromas of violets with a stylish finish

Australia - Coorong estate Shiraz
£19.50
Full flavoured and elegant with a smoky and peppery aroma

Sparkling

France - Robe d’Or Sparkling Wine Brut NV
£19.95
A lively sparkling wine with excellent bubbles and a fresh fragrant flavour

France - Saumur Sparkling Wine, La Grande Marque
£26.95
Twinned with Warwick, Saumur produces still and sparkling wines from the surrounding vineyards. Fresh flavour and correct - this is a fine quality wine

Italy - Prosecco Gravet, La Pieve
£22.75
An Italian sparkling wine that has a fine mousse, elegant bouquet and a very stylish palate

If you would like an alternative suggestion for wine, cocktails or mocktails to go with the theme of your event or menu choices, please speak to us and we will be happy to recommend something for you.
Warwick Food and Drink

Drinks menu 2017

Staff costs
If you would like your event staffed we require 7 working days’ notice, please call to discuss your requirements and plans or for a quote.

To give you an idea on cost, where you have 50 guests or less we would recommend a minimum of one member of staff at a cost of £50.00. This allows for approximately 3 hours of cover and includes set up, service and clear down subject to the area being available.

Based on your plans, should it be necessary an additional hour per member of staff would cost £15.00.

Glass hire only
£0.50 per glass.

Includes delivery, collection and washing of glasses. Does not cover removal and recycling of empty bottles.

Equipment
All equipment remains the property of Warwick Food and Drink.

Bottle openers not available for collection will be charged for at £3.00.

Corkage
£2.25

Where agreed in advance you are welcome to supply your own alcoholic drinks purchased from Rootes Grocery Store. This is based on a set price for everyone attending and includes glassware, set up, clearance and recycling.

Please refer to the University Alcohol policy on our website, when considering this option: http://www2.warwick.ac.uk/services/foodanddrink/ faqs/alcoholpolicy/

‘The food and drinks were all excellent and the evening reception was really nice. I will certainly use your service again’.

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