Drinks menu 2017

**Refreshments**
Fizzy Vimto glass bottle
£2.00

Coke/Diet coke traditional glass bottle
£2.00

**Fentimans sparkling**
£2.75
Rose lemonade or Victorian lemonade

**Franklin sparkling**
£2.75
Apple and rhubarb, dandelion and burdock, lemon and elderflower or strawberry and raspberry

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

**Frobishers ‘fusion’ still juices**
£2.75
Apple and mango, orange and passion fruit or apple and raspberry

**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 or 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 Fentimans, Franklin and Frobishers make great mixers with spirits!

All prices are per person
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**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

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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 Vetriano
£18.95
A delicate floral aroma accompanied by citrus and apple

France - La Petit Vigne Viognier
£19.50
Delicate peach and apricot aroma with an elegant palate infused with citrus and further peach fruit

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 Vetriano
£18.95
A soft and spicy red with a lovely balance between cherry fruited flavours and ripe tannins

Australia - Coorong estate Shiraz
£18.25
Full flavoured and elegant with a smoky and peppery aroma

Sparkling

France - Jules Larose Brut
£19.95
Aromas of fresh apple, cherry blossom and citrus with a delicious smooth palate with a fine fizz

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 - Amori Prosecco Extra Dry DOC
£23.75
An aromatic Prosecco, full of fresh grape pear and honeysuckle aromas

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.

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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. Note, certain locations on campus such as the Arts Centre must be staffed.

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.

Event numbers
Consideration should be given regarding the total number of guests booked to attend your event. Where the number of guests booked to attend an event differ considerably from the number of guests actually attending the event, additional charges may be incurred to cover staffing costs.

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’.

LIFE SCIENCES June 2016

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