



30th Dec 2018

HAYNE HOUSE DRINKS 2019

*You are the gin to my
tonic*

In the knowledge that every detail counts we have carefully put together, a drinks package that includes wonderful wines from independent producers.

STANDARD PACKAGE

Included in your quote

Reception Drink

One glass of Prosecco or fruit juice per adult

Your Wedding Breakfast

A half bottle of house wine per adult (red, white and or rose) & squash for the children

To Toast

One glass of Prosecco per adult

OPTIONAL UPGRADES

Welcome Drink- £4.50 per person

(1 glass per person)

Peroni, Prosecco & Fruit Drinks

Cheers Reception- £6.50 per person

Unlimited Drinks for 1 hour

Prosecco, Pimms, Bottled Larger
& fruit juice

Champagne Reception- £9 per person

Unlimited Drinks for 1 hour

Champagne, Pimms, Bottled Larger
& fruit juice with Champagne for your toast drink
instead of Prosecco

Cost per glass for option Prosecco upgrades

Prosecco to Champagne

£2.00

Prosecco to Pimms

£0.50

Prosecco to Cocktail

£3.50

*If you would like a
little more cheer*

Soft drinks per glass

Orange/Apple Juice	£2.30
Cloudy Lemonade	£2.50
Bottled Water (still)	£2.50
Bottled Water (Sparkling)	£2.50
Elderflowers Press	£2.50
Cloudy Lemonade	£2.30
J20	£3.30
Coke/Lemonade	£2.10
Hot Drink Tea	£2.00
Hot Drink Coffee	£2.50

By the jug

Orange/Apple Juice	£5.50
Pimms	£15.00

Alcoholic drinks per glass

Pimms	£5.00
Bucks Fizz	£5.00
Kir Royal (House Sparkling)	£5.25
Prosecco - White	£5.00
Prosecco - Blush	£5.30
Signature Cocktails	£7.50
Mocktails	£6.30
Bottled Peroni	£4.20
Bottled Corona	£4.00
Bottled Spitfire	£4.80
Bottled Doombar	£4.90
Guinness Surger	£4.70

On Tap

Peroni	Half / Pint	£3.10/£5.00
Kozel		£2.90/£4.70
Aspall Cider		£2.60/£4.20

House Spirits

Vodka - Absolut	£4.20
Gin - Beefeater	£4.00
Rum - Havana Club	£4.40
Whiskey - Jameson	£4.20
Brandy - Courvoisier	£4.10
Liquors - Jaegermeister	£4.00
Apple Sours	£3.50
Sambucca/Tequila	£4.00
Mixers	£0.90

Non-Alcoholic

Shloer	£3.00
Ariel Chardonnay, J.lohr USA	£16.00
Ariel Cabernet Sav J.lohr USA	£16.00



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Pimp up or Shimmer your Bubbles

For that special touch supply us with your splash of sparkle for your drinks – your guests will love it!

SIGNATURE COCKTAILS

Please select a cocktail below, which are served from our vintage Kilner Jars.

“Classic Mojito”

Classic mojito mixed with Bacardi, lime & mint and garnished with fruit
£7.50 per glass / £20 per jug

“Bride’s Blush”, Woo Woo

A sweet peach taste with a kick of vodka made with cranberry
£7.50 per glass / £19 per jug

“Elegance” English Garden

A mouth-watering Elderflower beverage served with gin and a hint of lime
£8.00 per glass/£20 per Jug

MOCKTAILS £6.30 PER GLASS

“Virgin Mojito”

As the Mojito but without the Rum and topped with Apple Juice

“Honeymoon Sunset”

Orange Juice, Grenadine topped with a splash of Lemonade and garnished with fruit

WINE HOUSE WINE LIST

*Life is too short to drink
bad wine*

Our delicious wines have been carefully selected from independent producers, from small family run wineries in France. You will have the opportunity to taste the House Wines during your complimentary food tasting.

We hope you enjoy the selection of wines that have carefully handpicked for your special day.

Should you have any specific requests, we will try and accommodate your request wherever possible.

White wine per bottle

House Wine (Red/White/Rose)	£16.00
House Pinot Grigio Via Nova Italy	£16.00
NZ Sauvignon Blanc Frost Pocket	£18.00
Puittatino Pinot Grigio Italy	£18.50
Albarino, Castelo do Mar	£19.50
Chablis Varoux	£25.00

Red wine per bottle

House Tooma River Reserve Shiraz Oz	£16.00
Merlot, Longue Roche, France	£16.00
Ramon Bilbao Monte Llano Rioja, Esp	£18.00
Pinot Noir La Mougeottes, France	£19.00
La Mascota Malbec, Argentina	£19.00
Chateau Sainte Marie, Bordeaux	£22.00
Chateau Haut Bernat, Saint Emilion	£24.00

Rose wine per bottle

House Rose – Pretty Gorgeous	£16.00
West Cost Swing Zinfandel, USA	£16.00
Comte de Provence, La Vidaubanaise	£18.00

SPARKLING & CHAMPAGNES

*Bubbles, bubbles and more
bubbles*

House Prosecco	£18.00
Ruggeri Argeo, Ruggeri Prosecco	£20.00
Riva Rose Brut	£19.00
House Champagne	£35.00
Laurent-Perrier	£55.00
Bollinger Special Cuvee	£70.00



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FREQUENTLY ASKED QUESTIONS DRINKS

We are often asked how much drink should we supply our guests?

WHEN YOUR GUESTS ARRIVE

If you are having your ceremony inside The Orangery, we can provide a welcome drink such as a glass of bubbly for an additional cost.

CELEBRATION DRINK

Within your drinks package we include one reception drink. But, if you want to really want to get the party started, we recommend you allow one glass per person every thirty minutes for the first hour and then a half glass thereafter. So to upgrade we suggest, if your reception is one and a half hours add:

- ♥ 1 ½ extra glasses of Prosecco per person
- ♥ 1 1/2 glasses of Pimms per person

DURING YOUR WEDDING BREAKFAST

A traditional three-course meal usually lasts around one and half to two hours, depending on the number of guests etc. The half bottle of wine provided within your package is more than adequate, however you might want to upgrade from our House Wines to something extra special. Please see our wine list.

Jugs of iced tap water are provided on each table along with squash for the children throughout the meal.

TO TOAST

We pour your toast drink at your table, just before your speeches. Included in your bespoke quotation is one glass of Prosecco. If you would like to upgrade to Champagne please see prices above.

HAYNE HOUSE BAR

We offer a full range of drinks from our stylish new bar within The Orangery, including beers and spirits. The bar is usually open for the groom's arrival but will close during the ceremony.

All standard glassware, staff, ice and garnishes are included.

We accept all types of card payments however please note that we will only run a pre-paid tab per event.

BEER

Lager is served on tap. However, due to Real Ale's short shelf life, we do not stock it. We can order this in for your wedding, but we ask you to underwrite any surplus remaining by paying the cost price to us from £1.20 - £1.50 per pint and sell it using one of the following options;

Option 1 – We sell the ale over the bar at normal bar prices and you underwrite what's left at cost price.

Option 2 – You pay for the barrel in advance at the full bar price and we will serve it free of charge to your guests

MONEY BEHIND THE BAR

You are welcome to put 'money' behind the bar. This must be paid in advance and you must specify how much, when and what guests are allowed to drink – we recommend beer, wine and no spirits.

CORKAGE

Corkage is available to give your flexibility, however please be aware that this is not always a cost saving.

Per wine bottle (75cl)	£10
Per bottle of bubbly (75cl)	£15

Corkage costs include chilling of wines, staff and glassware.

We do not allow spirits to be bought on site on a corkage basis.

We understand that everyone has their own unique taste, please ask about our independent wine merchant.

GLASSWARE UPGRADE

Minimum £100 – Contact Hayne House for further details

LAST ORDERS

Last orders are called at 22:45 and all non-resident guest must be off site by 23:30.

VAT

Drinks prices are correct at time of printing, are inclusive of VAT, however they may be subject to change.