

WIMPOLESt

MENU PACKAGE



1 OCTOBER 2023 TO 30 SEPTEMBER 2024

WIMPOLE_{St}

ABOUT US

Whether it's a small dinner party or a conference, we take great pride in the quality of the food that we prepare and present. Our team of chefs apply their imagination, passion and knowledge to ensure that the dishes they create are a delight to the eye and to the palate.

The provenance of our ingredients means a great deal to us. Of course, we want them to be the finest and freshest available, but we also want to know that they are from suppliers with integrity.

That's why we source fish from suppliers dedicated to promoting sustainability and minimising food miles. The butchers we use can trace every link in their supply chain back to the farm. Our cheese comes from artisan makers in the UK who are passionate about their craft.

Wherever possible, our chefs use fruit and vegetables from British growers. And even our tea and coffee is supplied by importers who are as committed to the welfare of the growers as they are to the quality of the product.

At 1 with Conferences and Meetings

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WIMPOLESt

BREAKFAST & AFTERNOON TEA

Menu



1 OCTOBER 2023 TO 30 SEPTEMBER 2024

BREAKFAST MENU

MORNING PASTRIES £1.50

A selection of mini Danish pastries, pain au chocolate & croissants (v)

HOT BREAKFAST ROLLS & CROISSANTS £3.85

Choose 2 including 1 vegetarian / vegan option
(Minimum of 10 people)

Toasted brioche buns filled with smoked cured back bacon & slow cooked vine tomato

Toasted brioche buns filled with Cumberland sausage & grilled sliced mushrooms

All butter croissant filled with York ham & Gruyere cheese

Toasted brioche buns filled with scrambled egg & watercress (v)

All butter croissant filled with melted Gruyere cheese & field mushroom (v)

Bacon, tomato & watercress vegan breakfast roll (ve)

HOT BREAKFAST BOWL FOOD £6.00

Choose 1 for the whole group
(Minimum of 10 people)

Scrambled eggs with cocktail sausages
Scrambled eggs with smoked salmon & chive (g-f)
Scrambled eggs with & grilled mushroom & confit cherry tomato (g-f)(v)

Vegan options available on request

All served with condiments of HP sauce, Heinz Tomato ketchup and French Mustard

HEALTHY BREAKFAST OPTIONS

Please pick 1 option for your group

Fresh fruit skewer (v) £3.00

Apple Bircher £3.00
Served with a selection of seeds, granola, dried fruits, & runny honey (g-f)(v)

Yoghurt bar / Yoghurt pot £3.50
Build your own yoghurt using Greek or coconut yoghurt as a base, and a selection of seeds, granola, runny honey & berry compote (v)

Porridge £4.15
A warming bowl of Scott's porridge oats with a selection of toppings (g-f)(v)

Vegan options available on request
Yoghurt bar minimum of 30 and for ground floor service only

CONTINENTAL BREAKFAST £12.00

Selection of individual low fat Greek yogurt granola pots with berry compote or tropical fruit compote (v)

Swiss Bircher topped with chopped & dried fruits (g-f)(v)

Platter of cold meats & sliced cheeses with artisan bread

Selection of freshly baked pastries including Danish, pain au chocolate & croissants (v)

Selection of boxed cereals and Fresh fruit salad with coconut yoghurt

Marmalade, jams & honey (v)

Fairtrade Brazilian coffee, Birchalls specialty teas and freshly squeezed orange juice.



(v) vegetarian (ve) vegan (g-f) gluten-free
Some items may contain traces of nuts

REFRESHMENT & AFTERNOON TEA

Menu

REFRESHMENTS

Fairtrade Brazilian coffee & Birchalls specialty teas

Add a selection of...

Selection of traditional biscuits (v) £4.20

Selection of biscuits & whole fresh fruit (v) £4.95

Selection of mini Danish pastries (v) £5.00

Selection of Danish pastries & fruit salad (v) £5.75



BAKES & CAKES £3.00 per item

Selection of wrapped tray bake bars includes gluten free options

Selection of orange, lemon & chocolate loaf cakes

Vanilla slice & mini chocolate eclair

Vegan and gluten free chocolate salted caramel brownie

Selection of small cocktail cakes

HEALTHY SNACKS

Freshly cut seasonal fruit platter (g-f) £3.00

Snack pots – build your own from a selection of pumpkin seeds, cranberries, & dry fruits (g-f)(v) £3.00

Selection of wrapped Boka bars (v) £1.50

Freshly cut seasonal fruit platter (g-f) £3.00

Selection of ginger & fruit shots £2.50

AFTERNOON TEA

Full Afternoon Tea £17.00 pp

A selection of classic tea sandwiches to include: Smoked salmon with cracked black pepper and lemon, Mature Cheddar cheese and salad (v), chicken, sweetcorn and mayonnaise, egg and cress (v), Fruit scone with Cornish clotted cream & strawberry preserve (v), petits gateaux, served with Birchalls specialty teas & Fairtrade Brazilian coffee

Afternoon Cream Tea £6.50 pp

Fruit scone with Cornish clotted cream and strawberry preserve (v), petit gateaux
Served with Birchalls speciality teas & Fairtrade Brazilian coffee

WIMPOLE_{St}

WORKING LUNCH

Menu



1 OCTOBER 2023 TO 30 SEPTEMBER 2024

WORKING LUNCH

Menu

Dietary requirements will be accommodated for minimum 6 and maximum 30 attendees. Served with Birchalls speciality teas, Fairtrade Brazilian coffee and fruit juice.
Please choose 1 menu for the entire group. £25.00 pp

QUEEN ANNE MENU

Sandwich selection to include meat, fish,
vegetarian & vegan options
Selection of two seasonal salads & garden salad with a honey mustard dressing
Lemon, garlic & sweet chilli prawns, lime mayonnaise
Savoury mini scotch eggs, apple chutney
Cherry peppers stuffed with cream cheese (v)
Courgette, halloumi & pesto roll (v)
Selection of teatime cakes & mini sponges
Exotic fruit salad

WIMPOLE MENU

Selection of two vegan & garden salads with French dressing & tomato chutney
Plant based shredded duck with hoisin sauce.
Mezze platter of marinated chargrilled peppers, courgettes, & aubergines & olives
Vegetable crudites with hummus & guacamole,
served with flat bread, bread rolls & bread sticks
Caramel brownie
Fresh fruit salad with coconut yoghurt & berry compote

CAVENDISH MENU

- Choose one main platter from the below
1. Whole chicken supreme served on a bed of crisp baby gem leaves and a Caesar dressing
 2. Salmon fillets lightly poached and served with shaved fennel, dill, wild rocket and a lemon mayonnaise.
 3. Deep filled broccoli and stilton quiche, with a tomato chutney (v)

Served with
Two seasonal salads & garden salad with honey mustard dressing
Mezze platter of marinated chargrilled peppers, courgettes, & aubergines & olives
Crispy veg sticks with hummus & guacamole with flat bread & bread rolls
Fresh fruit salad with coconut yoghurt & berry compote
Mini mousse & cheesecakes
Tea, coffee, infusions & fruit juice

(v) vegetarian (ve) vegan (g-f) gluten-free
Some items may contain traces of nuts

WORKING LUNCH

Menu

WORKING LUNCH PACKAGE £36.00

For full day meetings you may like to choose this package which includes:

Arrival tea & coffee with exotic fresh fruit salad

Mid morning tea & coffee with biscuits

Chef's choice working lunch (sample menus above)

Afternoon tea & coffee with sweet bites

Fresh seasonal juice

Bento Box

Please choose 1 box for the entire group; dietary requirements will be accommodated for Minimum 10 maximum 25

BOX
£24.95

PLANT BASED BENTO BOX

- Plant based crispy "duck" salad
- Hummus, crispy veg sticks
- Marinated olives
- Plant based seasonal salad
- Fresh fruit salad
- Tea, coffee & infusions

SALMON BENTO BOX

- Smoked salmon with gherkin, caper salsa and blinis
- Seasonal salad
- Marinated olives
- Broccoli & stilton quiche
- Vanilla slice
- Tea, coffee & infusions

WIMPOLESt

DAY DELEGATE RATE



1 OCTOBER 2023 TO 30 SEPTEMBER 2024

WIMPOLESt

HOT FORK BUFFET

Minimum of 15 people

Menu

available
between
11am
8pm



BUFFET PACKAGE £49.85 pp

If your delegates are staying for the whole day but you would prefer not to have the Day Delegate Rate, you may like to consider our Buffet Package which includes catering only options throughout the day.



Rate includes:

- Arrival tea & coffee with Danish pastries and fresh fruit salad
- Mid morning tea & coffee with biscuits & whole fresh fruit
- Hot fork buffet with salad, tea, coffee & juice
- Afternoon tea & coffee with sweet bites & whole fresh fruit
- Standard audio visual equipment hire in the auditorium & WI-FI access

SAMPLE MENU £38.75 pp

Poached salmon fillet, braised savoy cabbage with tomato & pepper sauce served with steamed new potatoes.

Potato gnocchi & spinach with a pesto cream sauce (v)

Selection of salads, bread rolls, olive sticks & focaccia with flavoured oils, dressings, & chutneys

Duo of chocolate mousse & exotic fresh fruit salad served with a selection sauces & compotes

Tea, coffee & infusions

£6.00 p.p

Seated buffet surcharge

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DAY DELEGATE RATE LECTURE THEATRE

If you hire the Guy Whittle Auditorium, Max Rayne Auditorium or the Naim Dangoor Auditorium and your delegates are with us for the whole day, you may prefer to have an all in one DDR.

Rate Includes

- Room hire in the auditorium & catering space
- Registration desk & self-service cloakroom
- Organiser refreshments at registration desk
- Arrival tea & coffee with Danish pastries & fresh fruit salad
- Mid morning tea & coffee with biscuits & whole fresh fruit
- Afternoon tea and coffee with sweet bites & whole fresh fruit
- Hot fork buffet with salad, tea, coffee & juice
- Standard audio visual equipment hire in the auditorium & WI-FI access
- A dedicated audio visual technician



NDA GWA MRA
Wheatley Room

£85.00 pp
£89.00 pp
£79.00 pp

Monday, Friday, Saturday and Sunday
Tuesday, Wednesday and Thursday

WIMPOLESt

RECEPTION & FORMAL DINING

Menu



1 OCTOBER 2023 TO 30 SEPTEMBER 2024

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RECEPTION

Menu



HOT

Marinated salmon and sweet peppers in lemon & fresh herbs brochette

Lightly spiced chilli king prawn butterfly served with a sweet chilli dip

Smoked haddock mini fish cake served with a hollandaise sauce

Grilled tuna fillet and pesto served with celeriac puree on a toasted crouton

Lamb kofta skewer served with raita dipping sauce

Mini cheese beef burger with tomato relish

Spicy chicken lollipop with sweet chilli sauce

Confit Duck & spring onion pancake served with a plum sauce

Provençale vegetable & pesto brochette (v)

Deep fried halloumi skewer served with a lemon yoghurt dip (v)

Spanish tortilla (v)

Mini vegetarian quiche (v)

VEGAN

Mixed roasted peppers with red pesto on ficelle

North African minted couscous on carrot

COLD

Rosette of smoked salmon lemon zest on blinis

Tuna tapenade, half a quail egg & tomato on baguettine bread croute

Spicy crab rilette with sweet red pepper on roasted potato cake

Marinated king prawn, avocado mousse ash tartlet & cherry tomato

Duck liver parfait with rhubarb & ginger jam on pain de Mie bread croute

Mini bagel of smoked chicken mousse & garnished with grapes

Parma ham rose with mixed peppers & flat parsley on feuilleté

Smoked duck with sesame seeds served on a baguettine bread croute

Goat's cheese log with beetroot dust on paprika shortbread (v)

Grilled artichoke with humous & chickpea on herb crostini (v)

Aubergine wrapped with sundried tomato & mozzarella (v)

Mixed roasted peppers ragu with red pepper pesto on ficelle bread croute (v)

Six Canapes	£21.45 pp - Min 20 people
Eight Canapes	£28.00 pp - Min 100 people
Ten Canapes	£35.00 pp - Min 100 people

Please choose the same selection of items for all guests.

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WIMPOLESt

RECEPTION

Menu

VEGAN & GLUTEN FREE

Chargrilled carrot zucchini tower red pepper tapenade

Caviar d'aubergine on rosti potato

Roasted vine tomato, pesto and shallots salsa on grilled zucchini

DESSERTS

Sable biscuit, passion fruit mousse, candied lime zest

Lemon curd meringue tartlet

Mini fresh fruit tartlet with vanilla cream

Elderflower, blueberry & raspberry dome on lavender & orange shortbread

POST CONFERENCE RECEPTION:

- 1 Hour Drinks and Nibbles Reception £16.50 per person
Two glasses of house wine, beer, fruit juice or filtered water
Butter cheese straws, potato crisps, & marinated olives
- 1 Hour Drinks and Snacks Reception £19.50 per person
Two glasses of house wine, beer, fruit juice or filtered water
Butter cheese straws, potato crisps, marinated olives
Tomato & halloumi skewer with

NETWORKING LIGHT BITES £6.00 pp - Minimum 10 people

BAR SNACKS (please pick 2 items)

- Sweet chilli chickpeas
- Salted pretzels
- Roasted sea salt corn
- Vegetable chips
- Butter cheese straws

TAPAS (please pick 2 items)

- Marinated black & green olives
- Tomato & halloumi skewer with a pesto sauce
- Chargrilled aubergine & pepper, balsamic glaze
- Cream cheese stuffed baby peppers
- Olive breads sticks wrapped in Parma ham

available
between
11am
8pm

£2.20 pp - Butter cheese straws, potato crisps and marinated olives

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WIMPOLE_{St} BOWL FOOD

Minimum of 25 people - Maximum 150

Menu

Pick 1 bowl from each section to make up your menu of 3 bowls for the entire group. £26.40 Add a sweet option for £7.50

COLD BOWLS

(Pick one)

Cold Poached salmon fillet, wild rocket, shaved fennel salad & tomato chutney

Chicken Caesar salad with ciabatta crouton, egg & baby gem

Plant based shredded duck & Quinoa salad with pomegranate seeds, cucumber & a hoi sin sauce (ve)

HOT BOWLS

Vegetarian & Vegan

(Pick one)

Roasted Butternut Squash, sage
& feta risotto (g-f)(v)

Plant based vegetable tagine with lemon
Couscous (ve)

Sweet potato Katsu curry with coconut rice
(g-f)(ve)

Meat & Fish

(Pick one)

Fish & chips with mint, crushed peas &
tartare sauce

Sautéed chicken & oyster mushroom
Stroganoff served with Pilaf rice (g-f)

Cumberland sausage with truffle mash,
thyme jus

SWEET BOWLS

Add a sweet option for £7.50 or swap for the cold bowl

Lemon cheesecake, dark chocolate shavings

Chocolate truffle torte, berry compote & vanilla cream

Summer pudding topped with clotted cream & mint crisps

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WIMPOLE_{St}

FORMAL DINING

Minimum of 20 people | Last orders at 8pm

Menu

Please choose the same starter, main course and dessert for all of your guests Includes: Three course meal, one bottle of still or sparkling mineral water per guest. Wine will be charged on consumption.
Cheese course is an additional charge

STARTERS

Crab & salmon rilette, fennel & dill salad with a ciabatta crouton

Roasted tomato soup with pesto cream & confit cherry tomatoes (v)

Salmon & soft herb fish cake in panko bread crumb with wilted baby spinach, served with a lemon butter sauce

Pressed confit chicken & mustard terrine, red onion marmalade & toasted brioche

Marinated aubergine, pepper & courgette salad, basil oil & balsamic glaze (Vegan & gluten free)

Beetroot, caramelised goats cheese, watercress & rocket salad (v)

DESSERTS

Cappuccino mascarpone tiramisu mousse served with chocolate sauce

Zesty citrus tart topped with a scented orange cream & orange syrup

Belgian chocolate & toasted desiccated coconut tart topped with a mandarin cream

Butterscotch & chocolate cheesecake with honeycomb sprinkles

Passion fruit & mango delice with a tropical compote

Black Forest ganache slice with kirch cream & cherries

Raspberry & strawberry cheesecake with a berry couli

MAINS

Rump of lamb marinated in rosemary & garlic, thyme fondant, minted pea puree & Madeira sauce

Roasted cod fillet, fricassee of oyster mushrooms & tarragon, salsa verde

Honey glazed duck supreme, fine beans, confit potato & cranberry sauce

Seabass fillet, grain mustard potato cake, sautéed asparagus, brown shrimp & lemon beurre blanc

Corn-fed chicken supreme, carrot puree, thyme chateau potato & Port wine sauce

Poached salmon fillet, shaved fennel & radish salad, buttered cocotte potato served with a dill sauce

VEGETARIAN OPTION

Goats cheese & red pepper ravioli served with a marinara sauce, sautéed peppers & spinach (v)

Pan-fried gnocchi with vegan pesto, plant-based chicken roasted squash & rocket (Vegan)

Mushroom & pea risotto topped with vegetarian hard cheese (V)

£60 p.p | or £65 p.p includes 1/2 bottle house of wine

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WIMPOLESt

BEVERAGES

All prices exclude VAT

Mena



1 OCTOBER 2023 TO 30 SEPTEMBER 2024

DRINKS

All prices exclude VAT

Menu

Folkington's apple juice	250 ml	£3.15
Folkington's orange juice	250 ml	£3.15
Folkington's pink lemonade	250 ml	£3.15
Luscombe Sicilian lemonade	270 ml	£3.30
Luscombe lime crush	270 ml	£3.30
Luscombe elderflower bubbly	270 ml	£3.30
Luscombe hot ginger beer	270 ml	£3.30
Coca Cola	330 ml	£2.00
Diet Coke	330 ml	£2.00
Coke Zero	330 ml	£2.00
Sprite	330 ml	£2.00
Fanta orange	330 ml	£2.00
Selection of bottled beers	330 ml	£5.00
Still & sparkling table water	1 L	£3.55

House spirits and mixers available upon request


LUSCOMBE
Devon England


Folkington's
authentic juices and mixers

WINE LIST

All prices exclude VAT

CHAMPAGNE & SPARKLING WINE

Prosecco Extra Dry, Azzillo Italy NV £28.50

A delicately fruity aromatic bouquet with hints of flowers, honey and green apple. Is matched by a fine mousse & a fresh, clean palate 11%

Ita Prosecco Rose, Veneto Italy 2020 £28.50

Floral notes of roses and cherries on the palate, persistent bubbles with a smooth finish 11,5%

Blanc de Blancs, Chardonnay Brut, Louis Changarnier France NV £30.00

This vibrant Blanc de Blancs uses the best Chardonnay grapes that have been slowly matured to capture a fine mousse and crisp citrus palate preceded by aromas of quince, brioche, and elderflower. A fine aperitif. 11,50%

Rodier Pere et Fils Brut Reserve France NV £41.00

This wine shows fine, consistent bubbles with floral, honeyed fruit aromas white peaches on the palate & an elegant finish. 12,5%

Taittinger Brut Reserve, France France 2017 £96.00

Made from 40 % Chardonnay, 35% Pinot Noir and 25% Pinot Meunier, using perfectly matured grapes harvested from over 35 different vineyards. This subtle blend results in a light, elegant and balanced champagne. 12,5%

WHITE WINE

Sauvignon Blanc, De Chansac Cotes de Gascogne France 2022 £24.50

Our House White. A crisp and dry south west France sauvignon with gooseberry notes. 11,5%

Indesio Pinot Grigio, Venezie Italy 2022 £25.00

Lemon coloured with a fresh nose of orchard fruits and a hint of spice. Medium body, with note of tropical and citrus fruits. 12%

Hamilton Heights Unoaked Chardonnay, Riverland Australia 2022 £25.50

Bright lemon in colour with a fresh nose full of ripe peach and citrus. The palate has a nice weight with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes. 13%

Picpoul de Pinet Sel et Sable, Languedoc France 2021 £28.00

A bright, fresh Languedoc white with fragrant aromas of white flowers, quince, followed by lemon citrus, melon & honey on the palate. 12,5%

Sauvignon Blanc, Wairau River Marlborough New Zealand 2022 £30.00

Clean & crisp, flavours of grapefruit, gooseberry, herbs & white stone fruit expressive on the palate. 13%

Odisseia Jean-Hughes Gros, Douro Portugal 2022 £30.00

The nose is bursting with citrus notes such as grapefruit and stone fruit such as white peach, nectarine peel and honeysuckle. 13%

Albarino 'Genio y Figuria' Attis Bodegas, Galicia Spain 2022 £35.00

The wine is straw yellow in colour with a pronounced peachy nose. The palate is bursting full of ripe fruit flavours of apples, peach and nectarine with a fresh, citrus acidity and a subtle mineral character on the finish. 13,5%

Sancerre Domaine, Merlin Cherrier France 2022 £48.00

A pale-yellow colour on appearance, with aromas of lemon and tangerine which, with some aeration, can open up into more tropical and coulis characters. salinity. A mineral, elegant and long finish 13%

Chablis Domaine Gautheron, Burgundy

France 2020 £50.00

Fresh, floral aromas, apple fruit and complex, rich mineral character derived from the subtle chalky vineyard soils a balanced citrus finish. 12,5%

RED WINE

De Chansac Old Vine Carignan

France 2022 £24.50

Our House Red. A Pays d'Herault, ripe, juicy style of wine full of brambly fruit. 13%

Hamilton Heights Shiraz, Riverland

Australia 2021 £25.00

Bright ruby red in colour, this Aussie Shiraz is bursting full of inviting blackcurrant and blackberry aromas on the nose. Soft tannins give structure to the wine which has a long and polished finish. 13,5%

Raza Malbec Reserva Selection, Famatina Valley

Argentina 2021 £28.00

Smooth, rich and concentrated Malbec from the finest grapes. Maturation in oak barrels give the wine complexity, body & character. 13%

Odisseia, Jean-Hughes Gros, Douro

Portugal 2019 £29.00

It's a well-rounded and layered red with notes of black plum, red cherry and a touch of chocolate. The tannins are ripe and balanced giving structure to this very drinkable wine. 14,5%

Special selection

Primitivo Doppio Passo, Salento

Italy 2022 £30.00

Fresh and aromatic red with an amazing concentration of plum, blackberry and chocolate flavours backed by naturally light and soft tannins and light acidity. 13%

Nero D'avola Canapi, Sicily

Deep coloured, the nose shows wild cherry, blackcurrant and spice. 13%

Italy 2022 £40.50

Barolo, Luca Bosio, Piedmont

Italy 2019 £53.50

Generous and rich with dark fruits and floral notes. Full bodied with ripe tannins that frame the finish. 14%

ROSE

Santo Antini, Pinot Grigio

Spain 2022 £24.50

Very light and refreshing with a delicate pear-drop fruit. Absolutely bright and fresh, terrifically easy to drink. 12%

Domaine Gavoty Grand Classique, Provence

France 2022 £35.00

Crushed summer fruits on the nose and creamy strawberries and redcurrants on the palate, this Provence rose is weighty with a long crisp finish. 13,5%

PORT

Fonseca 10-year-old Tawny

Portugal NV £40.00

Its smooth silky texture and subtle oak nuances are balanced by a fresh acidity and tannic grip that culminates in long, elegant finish. 20%

Taylors Late Bottled Vintage

Portugal 2017 £42.50

A rich, robust and fruity port, aged five to six years in wood prior to bottling. 20%

DESSERT WINE

Chateau Ramon, Monbazillac, Bergerac

France 2017 £33.00

The result is a sweet, golden wine with notes of candied orange, honey, saffron, pineapple, mango and dried apricots all balanced by a zesty acidity leaving an elegant finish. 12,5%

Chateau Les Mingets Sauterns, Bourdeaux

France 2019
£35.00

A rich and concentrated dessert wine from hand-harvested Semillon grapes affected by noble rot and mature in oak barrique. It has a concentrated, luscious character, intense flavours of caramelised fruits. 13,5%

COCKTAIL

All prices exclude VAT

Menu

SPRING GARDEN

£21 per jug

Vodka, fruity syrup, fresh lemonade and pressed apple juice.

GIN LEMONADE

£21 per jug

Gin, fresh lemonade and sparkling water

CARIBBEAN RUM PUNCH

£21 per jug

Dark Rum, orange and pineapple juice, grenadine and lime juice.

DARWIN SPARKLE MOCKTAIL

£12.50 per jug

Honey, lemon & orange juice and sparkling water

ELDERBERRY FIZZ

£12.50 per jug

Elderberry syrup, lime & chilled sparkling water

ORANGE TURMERIC MOCKTAIL

£12.50 per jug

Orange & lemon juice, coconut sugar, ground turmeric and rosemary

non-alcoholic

WIMPOLE_{St}

IMPORTANT

Vintages & prices are correct at time of publication; however they may be subject to change. If your wine is no longer available, we will substitute for a similar or better wine at no extra charge

CORKAGE

Wine £15.00 per bottle and Champagne & Sparkling Wine £19.00 per bottle.

A bottle for the sake of these charges is 70cl or 75cl. Different size bottles will be charged pro rata. Please deliver at least 2 days prior to your event and leftovers collected within one week of the event. Goods left after this, will be subject to a storage charge of £7.50 per case, or part thereof, per week. We do not allow you to bring your own soft drinks, water, minerals, spirits, beers, fortified wines

PAY BARS

The minimum spend for a pay bar is £250 including VAT and can open at any point throughout the day. If this amount is not met, the difference will be charged to client's final invoice. If you choose to put an amount behind the bar, this does count towards the minimum spend. Please inform your guests that we accept card payments only.

1 Wimpole Street is licensed to serve alcohol until 11.00pm



Contact us