

Packages

WEDDING DRINKS PACKAGES

Outlined below, are our wedding drinks packages for your special day. These include 3 canapés per person – a meat, fish and vegetarian choice, at the chef's discretion.

BRONZE – £16.75 per person

A glass of Bucks Fizz or Elderflower Spritzer for your drinks reception.

Chef's Choice of Three Canapés.

A glass of House White or Red Wine or freshly prepared Limonata with the meal.

A glass of House Sparkling Wine or Elderflower Spritzer for the Toast.

SILVER – £19.00 per person

Select two choices from: Prosecco, Bucks Fizz, Pimm's No 1 Cup, Corona Extra Lager or House Gin (25ml) and Tonic for your drinks reception. One glass per person.

Chef's Choice of Three Canapés.

Two glasses of House White or Red Wine or freshly prepared Limonata with the meal.

A glass of Prosecco or Elderflower Spritzer for the Toast.

GOLD – £29.50 per person

Select two choices from: Champagne, Kir, Pimm's No 1 Cup, Corona Extra Lager, Titanic White Star, Rekorderlig Fruit Cider or a selection of Premium Gins (25ml) and Tonic for your drinks reception. Two glasses per person.

Chef's Choice of Three Canapés.

Two glasses of House White or Red Wine or Non Alcoholic Fruit Punch with the meal.

A glass of Champagne or Non Alcoholic Fruit Punch for the Toast.

Upgrade to the full canapé selection for an additional £3.50 per person.

Reception Nibbles – £2.95 per person

Reception

RECEPTION DRINKS

Orange Juice (1 Litre) – £5.00

Bucks Fizz (125ml) – £5.65

Kir (125ml) – £5.65

Selected Gins with Tonic (25ml) – £5.45

Elderflower Fizz (125ml) – £5.65

Pimm's No 1 Cup (284ml) – £5.65

Mineral Water (75cl) – £2.95

Elderflower Spritzer (1 Litre) – £6.25

Homemade Limonata (1 Litre) – £6.25

COCKTAILS AND PERSONALISED DRINKS

Cocktail options and personalised drinks are also available. Please speak to your Wedding Coordinator.

Wine List

SPARKLING WINE AND CHAMPAGNE

Il Cortigiano Prosecco, Italy – £24.00

Pale straw in colour with a bouquet and taste of green apples

Freixenet Cordon Negro, Spain – £28.50

The fresh palate of apple, ripe pear and bright citrus flavours combined with a long finish and an exciting touch of ginger

Ayala Brut Majeur Champagne, France – £42.50

Delicately aromatic with citrus, blossom and white peach notes, alongside hints of honeysuckle, the palate is fresh and quite dry in style

WHITE WINE

Monte Mediano Ariene Macabeo Chardonnay, Spain – £14.00

Fresh, clean, citrus fruit with apple aroma make this house white a very good easy drinking wine for every occasion

Villa D'elsa Pinot Griogio, Italy – £16.50

Crunchy, fresh and delicious...this gorgeous Pinot blends well with white fish and seafoods with its light pear and citrus flavours. Lovely!

Blass Chardonnay, Australia – £16.50

A medium bodied Chardonnay with fresh, tropical and stone fruit flavours enhanced by subtle, creamy oak and a lingering finish

Cyt Mountain Range Sauvignon Blanc, Chile – £17.50

Fresh and light-bodied, with mouth-watering flavours of grapefruit, lemon and citrus fruits

Greyrock Marlborough Sauvignon Blanc, New Zealand – £22.50

Named for the alluvial plains upon which the vineyards are planted, this wine has fresh, juicy grapefruit and gooseberry flavours with a rich, lingering finish

ROSE WINE

Monte Mediano Tempranillo Garnacha Rosé, Spain – £14.00

Our house rosé...excellent value off pink dry wine; with bags of strawberry and cherry flavours and aromas. Easy drinking and fun

Stowells White Zinfandel, USA – £16.50

Bursting with summer fruit. A light bodied, medium sweet rosé, full of summer fruit pudding flavours with a hint of white pepper to finish

RED WINE

Monte Mediano Tempranillo Garnacha, Spain – £14.00

Fresh bright cherry red house wine, with lovely ripe red fruit aromas of plums, blackberries and damsons. Easy drinking, satisfying wine, ideal with red meat or just on its own

Blass Shiraz, Australia – £16.50

Aromas of blackcurrants and dark cherry with rich spice and subtle oak.

A medium bodied palate bursting with red berry flavours, supported by subtle vanilla and a soft, generous finish

Cyt Mountain Range Merlot, Chile – £17.50

Medium bodied and smooth, with cherry and plum flavours and a hint of pepper and spice

7 Fires Malbec, Argentina – £18.50

The wine is deep ruby with youthful violet hues with intense aromas of dark berries (mulberry/blackberry), cherry and a slight herbaceous hint on the nose. Rich, ripe and full, firm tannins and mouth filling sweet dark fruit on the palate with a good clean finish and touches of vanilla oak

Monologo Rioja Crianza, Spain – £22.50

Redcurrant, sloes and cherries, coupled with notes of vanilla, pepper, toast, tobacco leaves and a light smokiness from its time in barrel

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WEDDINGS

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