



KEELE HALL

WINE AND RECEPTION DRINKS MENU

Wine and reception drinks

Reception drinks

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

Soft drinks

Mineral Water (750ml)	£2.95
Elderflower Spritzer (1 Litre)	£6.25
Orange Juice (1 litre)	£5.00
Homemade Limonata (1 Litre).....	£6.25

Cocktails and personalised drinks

Cocktail options and personalised drinks are also available. Please speak to your Event Organiser.



Sparkling wine & Champagne

75cl

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.

Rosé wine

75cl

Monte Mediano Tempranillo Garnacha Rosé, Spain.....£14.00

Our house rosé, 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.

White wine

75cl

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.

Chio Pinot Grigio, Italy.....£16.50

Pinot Grigio from Chieti has richer fruit flavours and a touch more body than those from further north in Italy. This wine has delicate aromas of citrus and pears with a vibrant, fresh taste.

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, New Zealand£17.50

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

Grey Rock 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.

Red wine

75cl

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, 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.

Please speak to your Event Co-ordinator for more detailed information.

Please note Keele University Events & Conferencing is only able to stock a limited amount of wine. The price and availability of wines are subject to alteration without notice.

All prices are inclusive of VAT at the current rate of 20% and service.

Please note corkage is not permitted in any venue at Keele University Events and Conferencing.

Drinks, Wine List and pricing correct at time of printing (September 2021).



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