



KEELE HALL



EVENTS

WINE MENU

SPARKLING

Prosecco Serenello Extra Dry, Italy £29.00

The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate. SWA Gold Award. (2)

Prosecco Serenello Rosé, Italy £31.00

A pale, bright pink colour with a lively perlage and persistent foam. It has intense aromas of floral scents accompanied by fruity notes of strawberries. (2)

Severn Valley Sparkling Brut NV, England £45.00

A long slow ripening season and extended bottle maturation ensures refined biscuit and nutty flavours, refreshing mousse and a harmoniously balanced crisp persistent finish. (1)

**Champagne Castelnau Brut
Classique NV, France** £55.00



Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night. SWA Gold Award. (1)

WHITE WINE

Viña Elena Airen, Spain £20.50

Pale straw colour with elegant fruity aromas and a crisp hint of citrus on the palate. (2)

Umbala Chenin Blanc, South Africa £21.50

Off-dry, bursting with citrus and pineapple aromas. Well balanced and refreshing clean finish. SWA Gold Award. (3)

Via Alta Sauvignon Blanc Reserva, Chile £24.50



A fresh, zesty Sauvignon Blanc with wonderful aromatic aromas, hints of citrus and floral notes. (1)

Monterey Bay Chardonnay, USA £25.00

A fabulous balance of refreshing citrus and tropical fruit flavours with just a hint of vanilla on the finish. (2)

Sea Change Pinot Grigio, Italy £26.00



Balanced, fresh and crisp, with aromas of freshly cut pears, kiwifruit and musk, with hints of citrus flowers and nougat. Fruity and floral flavours flow across the palate, and a lovely juicy acid line trails through the wine. (1)

Turtle Bay Sauvignon Blanc, New Zealand £33.50

This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. It has a balanced richness of fruit with a floral note through the palate, with intense depth of flavour and a crisp finish. SWA Commended. (1)

**Severn Valley Madeleine Angevine
& Huxelrebe, England** £35.00

Medium dry, aromatic and refined, with distinguished, fresh flavours and a long clean, crisp finish. To be enjoyed chilled, on its own or with white meat or fish. (3)



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ROSE WINE

Viña Elena Tempranillo Rosé, Spain £20.50

Beautiful raspberry pink colour with aromas of rose and violet. Dry to taste with a fruity finish. (2)

Monterey Bay Zinfandel Rose, USA £21.50

Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness. SWA Commended. (5)

Sea Change Pinot Grigio Rosé, Italy  £25.00

Delicate bright pink colour. The nose is packed with notes of wild strawberry, cranberry and a hint of juniper. Fresh and crispy, light and easy to drink. (2)

Severn Valley Rondo, Dornfelder & Pinot Noir, England £35.00

Medium dry, with soft summer berry fruits on the nose, exciting refreshing balance of light fruit and freshness with great length. To be enjoyed chilled with a range of fish and white meat (3)

RED WINE

Viña Elena Tempranillo, Spain £20.50


Dark cherry red in colour with aromas of red berries and a soft fruit character on the palate. (B)

Jarrah Wood Shiraz, Australia £23.50


This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish. (C)

Via Alta Merlot Reserva, Chile  £24.50

Rich and concentrated that packs all you want from this easy drinking Merlot. Great stuff! SWA Commended. (C)

Sea Change Montepulciano d' Abruzzo, Italy  £25.50

Savoury and slightly earthy notes combine on the nose with attractive dark cherry aromas. The berry flavours are long on the palate and smoothly textured, finishing with light but persistent tannins. (B)

La Grupa Malbec, Argentina  £28.50

An up – front ripe red fruit nose with sweet spice hints, that lead into a voluminous structure of cherries and plum, followed by a warming pleasant finish. (D)

Faustino Rivero Crianza D.O.Ca Rioja, Spain £32.00

Matured in American oak casks for 12- 14 months and has spicy aromas with moderate tannins on the palate. (C)

Severn Valley Pinot Noir, Regent & Rondo, England £35.00

Medium dry with a silky structure and lively red berry fruit. Perfect for easy drinking yet with a finish powerful enough to complement red meats, game and strong cheese. (B)



Vegan

Champagne, White and Rosé wines are designated numbers from 1 to 9, with 1 being the driest and 9 being the sweetest.

Red wines are designated letters from A to E, with A being the lightest and softest and E being the deepest and fullest



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RECEPTION DRINKS

Bucks Fizz (125ml)	£5.95
Pimms No 1 Cup (284ml)	£5.95
Selected Gins with Tonic (25ml)	£7.50
Selected Rum Cocktails	£7.50
Bottled Beers	From £4.80

SOFT DRINKS

Marlsh Mineral Water (750ml) (Still or Sparkling)	£4.00
Spritzer (1 Litre) (Please select from Blackberry, Cherry, Elderflower Passionfruit, Raspberry & Strawberry)	£6.25
Orange Juice (1 Litre)	£6.25
Alcohol Free Beers/Cider	From £4.30
Mocktails	From £4.00

DRINKS PACKAGES

**3 canapes can be added for an additional £5 per head

Bronze Package - £17.00 per head

A glass of Bucks Fizz or Elderflower Spritzer for your drink's reception

A glass of House Red or White Wine or Elderflower Spritzer with the meal

A glass of Prosecco or Elderflower Spritzer for the toast

Silver Package - £22.00 per head

One glass per person for your drink's reception of 2 alcoholic choices from the silver reception below

Prosecco
 Bucks Fizz
 Pimm's No 1 Cup
 Corona Extra Lager
 House Gin (25ml) & Tonic
 Also, Elderflower Spritzer as an alternative

Half a bottle of House Red and White Wine or Elderflower Spritzer with the meal

A glass of Prosecco or Elderflower Spritzer for the toast

Gold Package - £35.00 per head

Two glasses per person for your drink's reception of 2 alcoholic choices from the gold reception below

Champagne
 Pimm's No 1 Cup
 Corona Extra Lager
 Rekorderlig Fruit Cider
 Premium Gin (25ml) & Tonic
 Also, Elderflower Spritzer as an alternative

Half a bottle of House Red and White Wine or Elderflower Spritzer with the meal

A glass of Champagne or Elderflower Spritzer for the toast

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. (November 2024)