

HAMILTON'S

CULINARY INSPIRATION & EVENTS

If you need any extra help with choosing your wine, we have an expert on hand who can help make your decisions easier. We can also provide spirits, beers and digestifs for your event. Non alcoholic beverages are available and the selection includes Coke, Diet Coke, Lemonade, Orange Juice, Apple Juice, Still Water, Sparkling Mineral Water and a tea & coffee station.

If you have any specific requirements for your beverage selections, then please let us know as we are happy to customize them to suit your needs.



THE BAR LIST MENU

Bottled Beer

Moretti £2.95 Peroni £2.95 Fosters £2.95 Budweiser £2.75 Staropramen £2.95

Bottled Cider Rekorderlig £3.25

Bottled Bitter Old Speckled Hen £3.50 John Smiths £3.50 Guinness £3.50

Bottled Water Radnor Hills Still (1 ltr) £2.25 Radnor Hills sparkling (1 ltr) £2.25

Soft Drinks Coca-Cola (330ml) £1.00 Diet Coke (330ml) £1.00 Lemonade (330ml) £1.00 Orange J20 £2.50

Red Bull £2.25 Fruit Juices per ltr £2.95

Pimms per jug £15

Cash bar – £500 Minimum Spend

Guests pay per drink using cards or cash. This is also offered free of charge as part of our wedding catering package deals.

Tab bar – £500 Minimum Spend

You deposit of an initial figure then guests receive free drinks until funds expire. You can then choose to top up the fund or have guests pay per drink. This option is also offered free of charge as part of our wedding catering package deals.

Basic 4 Hour All-inclusive bar – £21.95 + VAT per person

This package includes unlimited beer, wine, cider and soft drinks for up to 4 hours. After the 4 hours the bar will either close or become a cash bar unless otherwise agreed in advance.

Standard 5 Hour All-inclusive bar – £29.95 + VAT per person

This package includes unlimited beer, wine, cider, soft drinks and standard spirits for up to 5 hours. After the 5 hours the bar will either close or become a cash bar unless otherwise agreed in advance.

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BUBBLES

Le Dolci Colline Prosecco, Italy, NV £18.99

Delicate and lively on the palate with grapey fruit, zesty acidity and a refreshing finish
200ml £5.20

Champagne Lallier - Grande reserve grand cru £29.99

For the aperitif or with seafood, for convivial or intimate moments, it will be perfect for every occasion! Elegant and complex, this cuvee comes from Pinot noir and Chardonnay and has sweet aroma that end on a vegetal and floral touch.

WHITES

St Marc Sauvignon Blanc, France, 2017 £11.50

Bright yellow colour with green glints. Powerful nose with seducing notes of exotic fruits and citrus

Fornas Pinot Grigio, Italy, 2017 £13.99

Delightful wine with a peachy nose followed by fresh pineapple and a zippy finish

Le Versant Viognier, France, 2016 £14.99

Intense nose of apricots, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long lingering finish

Mayfly Sauvignon Blanc, New Zealand, 2017 £14.99

Fresh and deliciously crisp with excellent natural acidity and a long citric and peach aftertaste as well as a rounded body and good structure.

Domaine Fournillion Chablis, France, 2015 £19.99

Bone dry and perfect for those of you who want something lighter and brighter.

PINK

Fornas Pinot Grigio Rosé, Italy, 2017 £13.99

Beautifully delicate, aromatic and pure on the nose, with flavours of strawberry and raspberry on the palate.

Le Versant Grenache Rosé, France, 2016 £15.99

This wine is almost as light in colour as the Provençal versions, but it's got a bit more depth of flavour to it. The nose is very pretty with soft strawberry and cranberry notes with a hint of rose petal. On the palate, the wine is fresh and balanced with nice acidity. There are hints of strawberry, cranberry and red cherry as well as subtle spice, delicious and summery

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RED WINES

St Marc Cabernet Sauvignon, France, 2016 £11.50

Strong and aromatic nose of red fruits, spices and liquorice. The palate is pleasant with a generous attack and silky tannins.

Soldier's Block Shiraz, Australia, 2017 £13.99

Bright and lifted Shiraz with a wonderful perfumed dusty nose of dark fruit. The palate has a very silky mouth feel with mulberry and blackberry.

Costa Vera Merlot, Chile, 2017 £14.99

Soft super-juicy ripe plummy fruit and a long full-flavoured finish

Vina Chela Malbec, Argentina, 2017 £15.99

This new, organically made Malbec comes from vineyards 3000 to 3900 feet above sea level. It is a savoury wine with red fruit, brown spice, roasted herbs, bittersweet chocolate and coffee.

Santa Macarena Pinot Noir, Chile, 2015 £16.99

On the nose, aromas of cherry, wild strawberries and fresh blackcurrant. Elegant and smooth palate with fruity, smoky and minty hints.

Lopez de Haro Rioja Reserva, Spain, 2013 18.99

Notes of ripe red fruit stand out, perfectly integrated with spices, leather, earthy hints, roasted notes and light smoky touches. The palate is dominated by fruity sensations and complexity provided by its good ageing.

All prices subject to Vat at the applicable rate.

EXTRA THOUGHTS TO CONSIDER

We can provide your event with fully trained, professional and friendly event staff to help run things more smoothly.

BAR AND SERVICE STAFF

Service staff for your event are charged at a cost of £14.50 per hour, per staff member.
(Minimum 4 Hours Applies)

MIXOLOGIST AND SPECIALIST COCKTAIL BAR PERSON

These highly trained staff are charged at a cost of £25.00 per hour, per staff member.
(Minimum 5 Hours Applies)

EQUIPMENT HIRE

We can provide a quote on all equipment hire for your event e.g. glassware, bars, linen, crockery, furniture required. We work closely with a local Marquee company who we will gladly put you in touch with should you require this service.

BEVERAGES

We can quote on a beverage package, a 'purchase outright' beverage list or you may prefer to supply your own.