



## LIQUID CATERING EVENTS

### Wine Package

£18 per person (\* additional £2 pp)

includes

One Reception drink of either glass of Wine, Prosecco or a Bottle of Lager.

Half a Bottle of Wine per guest and toast drink  
(all glassware and service included)

#### WHITE WINE

FINCA NOVA AIREN-Spain- A refreshing white, with delicate aroma of green apple, joined by subtle lemon and pear on the palate.

MARQUES de CALADO MACABEO-Spain- A bright youthful wine packed full of ripe lemon, honeyed grapefruit, with a dry finish.

LA TIERRA ROCOSA SAUVIGNON BLANC-Chile- Elegant and clean, this wine offers an abundance of passion fruit, grapefruit flavours.

CRESCENDO PINOT GRIGIO-Italy- Faint hints of stone fruit, joined by flavours of lemon, lime with a honeyed edge. Light.

FLOR del FUEGO CHARDONNAY-Chile- A rich wine, full in body. Showing ripe tropical fruits accompanied by vanilla and a toasted finish.

BANTRY BAY CHENIN BLANC-South France- A fresh wine showing delicate floral notes and subtle pineapple fruit, joined with lemon.

CAMINO REAL BLANCO RIOJA-Spain- Subtle flavours of cooked apple and peach. This wine has a generous mouthfeel, soft and polished.\*

BARON de BAUSSAC VLOGNIER-Southern France- A fleshy white, with bright aromas of ripe apricot and peach, hints of citrus fruits.\*

VALLE BERTA GAVI-Italy- Honeysuckle traces with characteristics aromas of lime zest. Clean and refreshing finish.\*

KOKAKO SAUVIGNON BLANC MARLBOROUGH-New Zealand- Offering plums and gooseberry, mango, blackcurrant and elderflower\*

# Liquid Catering

## Wedding & Events

### RED WINE

FINCA NOVA TEMPRANILLIO-Spain- Subtle notes of red cherry, raspberry and redcurrant dominate this medium bodied, soft and juicy red.

CRESCENDO MERLOT-Italy- Super smooth with a soft and plummy texture with hints of vanilla.

LA TIERRA ROCOSA MERLOT-Chile- Offers good depth with soft and plummy texture also aftertaste of vanilla.

FLOR DEL FUEGO CABERNET SAUVIGNON-Chile- Bold and rich. Stewed blackcurrant and plum with fulsome tannins.\*

THE OLD GUM TREE SHIRAZ-Australia- A pleasing balance between ripe fruit and savoury, earthy notes with lashings of bramble fruit.\*

FIVE RAMONES-Romania-Classic bright red fruit flavours and a spicy note to expect.\*

GUFETTO MONTEPULCIANO-Australia-cherry, blackberry and hint of green pepper. The palate is fresh and clean. The wine is medium bodied, slightly tannic and persistent.\*

RISCOS MALBEC-Chile- Heavy, bold and brimming with stewed black fruits and hints of coffee. A powerful and opulent red.\*

MONTE LAGARES RIOJA-Spain-Polished and fruity in style, with redcurrant and strawberry flavours. Overtones of spice and vanilla.\*

CAPILLO De BARRO MALBEC-Argentina- Intense nose of plum and bramble, delivering a wave of black fruit and mocha.\*

Terms and conditions- We have a strict no outside drinks policy. If you would like to supply some of your own drinks at your event, this must be arranged with Liquid Catering prior to your event. Please be aware an £8 (per bottle of wine) corkage fee will be applied. There is also additional corkage fees for beers and liquor. please be sure to make all guests aware of this policy or they may cause a bar closure.