

# Weddings & Events

## AT QUEX

## Drinks Menu

### Cocktails

£7.95

#### Classic Mojito

White rum muddled with fresh mint, sugar, a squeeze of fresh lime & soda served tall over crushed ice

#### Elderflower Gin Fizz

Gordon's gin, elderflower presse & fresh lemon served tall over crushed ice

#### Raspberry Bellini

Prosecco with raspberry puree & a fresh raspberry

#### Pink Collins

Vodka, grenadine syrup, squeeze of fresh lime with soda served tall over crushed ice.

#### Cosmopolitan

Vodka with Cointreau, cranberry juice & fresh lime, shaken and served chilled in a cocktail glass

### Wedding Drinks Packages

**Reception drink: Pimms or Prosecco**

**Table Wine: ½ bottle of table wine per guest**

**Toast Drink: Glass of Prosecco**

**£19.95 pp Choose from our House Wines**

**£21.95 pp includes the Picpoul de Pinet & Passori Rosso Veneto**

**£22.95 includes the Gavi di Gavi Toledana & Torres Altos Ibericos Rioja Carianza**

**£23.95pp includes the Vavasour Sauvignon Blanc & Kleine Zalze Pinotage**

**For Champagne or Cocktail Reception add £2.50 supplement per glass**

**Additional Jug of Pimms: £ 30 = (8 glasses)**

**See our current wine list for choices & tasting notes**

*On average most guests drink ½ a bottle of wine over the course of dinner, some drink a lot more, some less, but this allocation is generally adequate. If any wine is left it, goes on the bar for your guests later in the day. If it's not enough, we can add wine by the bottle for an additional fee.*

### Champagne & Sparkling

1. Da Luca Prosecco 27.50

Italy

*Pear and peach fruit on a lively, yet soft and generous palate.*

2. Chapel Down Brut Three Graces 37.95

England

*Lemon sherbet and strawberry filled brioche.*

3. Veuve Clicquot Yellow Label Brut 60

France

*Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.*

4. Bottega Gold Prosecco Brut 35.00

Italy (200ml Bottle) 7.50

*Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.*

5. Bottega Rose Gold 35.00

Italy (200ml Bottle) 7.50

*Notes of mixed red berries alongside floral and white fruit aromas.*

### White Wine

6. Short Mile Bay Chardonnay 19.50

South-Eastern Australia

*Unoaked, a tropical fruit flavoured wine with notes of spring blossom and honey.*

7. Parini Pinot Grigio delle Venezie 19.50

Italy

*Distinctive nose of wild flowers, with touches of honey and banana: soft, fresh and lively with notes of ripe pear.*

8. Son Excellence Sauvignon Blanc, 19.50 Côtés de Gascogne  
France  
*Fresh and zesty white, with citrus, blackcurrant leaf and tropical fruit notes.*

9. Picpoul de Pinet, Les Girelles, 19.95 Jean-Luc Colombo  
France  
*A rich, mouth-filling wine with notes of fresh flowers, melon and ripe summer stone fruit.*

10. Viña Pomal Viura-Malvasía Rioja Blanco 20.95 Spain  
*Rich with an aromatic citrus and white fruit character and a note of spice.*

11. Gavi di Gavi Toledana, 20.95 Domini Villa Lanata  
Italy  
*This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.*

12. Vavasour Sauvignon Blanc, Marlborough 26.95  
New Zealand  
*Flaunts a powerful bouquet of fresh herbs, tomato stalk and blackcurrant, layered with ripe stone fruit and bright citrus.*

## *Red Wine*

13. Short Mile Bay Shiraz 19.50  
South-Eastern Australia  
*Ripe blackcurrant and bramble fruit, with a hint of black pepper spice on the finish.*

14. Luis Felipe Edwards Lot 18 Merlot, 19.50 Rapel Valley  
Chile  
*Soft, smooth, approachable Merlot with rounded cherries and spiced plums.*

15. Tekena Cabernet Sauvignon, 19.50  
Chile  
*A light bodied, yet juicy cabernet sauvignon with a plum and bramble character*

16. Passori Rosso, Veneto 19.95  
Italy  
*Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla.*

17. Callia Lunaris Malbec, San Juan 19.95  
Argentina  
*Enticing cherry, plum with warming spice.*

18. Torres Altos Ibéricos Rioja Crianza 21.95  
Spain  
*The nose reveals ripened black fruits and aromas of cocoa and nutmeg, the silky palate combines creamy blackberry with spicy oak notes.*

19. Kleine Zalze Cellar Selection Pinotage 24.95  
South Africa.  
*Deep fruity nose, and rich berry flavours with hints of prune*

## *Rosé Wine*

20. Whispering Hills White Zinfandel, 19.50  
California  
USA  
*Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.*

21. Parini Pinot Grigio Rosato delle Venezie 19.95  
Italy  
*Soft, coppery-pink colour; delicate and fruity bouquet; soft and fresh on the palate.*

## *Soft Drinks*

Chilled water jugs are supplied for each table, but you may wish to add additional soft drinks to your reception drinks

**By the Pitcher**

**Orange or apple juice: £7**

**Elderflower Presse £8.50**

**Homemade lemonade£8.50**