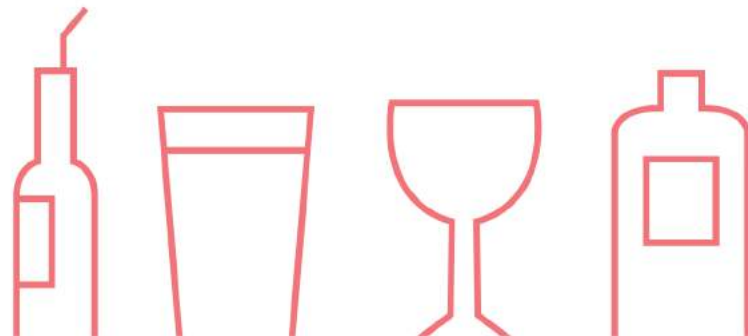


DRINKS NOW

Weddings & Events Bars

Brochure 2018/19



*Book all of your
drinks packages
through us and receive
a free bar package add
on worth £100!*

About us

Providing Outstanding Wedding & Event Bars Since 2013

We believe that every wedding bar and event bar is different. Each of our bar packages are packed with personalised specials and award winning Yorkshire ales (with help from Abbeydale Brewery) that will amaze your guests. We want to be part of your event and absolutely love what we do. All of our bars are made by hand in Sheffield (not by us, we aren't that talented) using fantastic solid wood which we feel puts us a step ahead of the usual pop up, plastic mobile bars. Our team of fully trained cocktail waiters and bar tenders will serve your personalised wedding or event menu with speed and most importantly (for us) a smile.

It's all about the customer service... and it has been the driving factor behind us for the past five years.

We all hate hidden costs. We believe that every price and package should be completely

transparent. All of our packages are put together to include everything you'll need to have a fantastic event. We're here to relieve all of the stress from having to organise an event, we love our job and it is a great honour for us to be part of your events.

Our team is driven to provide a professional service with outstanding customer service, whether you're ordering a drink at one of our bars or having a cask of Moonshine set up in your home you will be met with the same level of customer service, energy and commitment. We love working with local companies and produce. We're proud to work alongside Abbeydale Brewery. Their ales have amazed many a customer who has not yet been acquainted with them.

We look forward to helping you organise your next event.





Our Bars

Pick Your Bar

All our bars are hand built in Sheffield using solid oak and walnut. We believe this puts us a step ahead of the usual flat pack, metal sheeted mobile bars which are common at outside events. We love the look of our bars and I'm sure you and your guests will too.

10ft Walnut Bar

Solid walnut bar top with oak trim front. Locally sourced and made in Sheffield. Comes with matching 6ft back bar

10ft Oak Bar

Solid oak bar top with oak trim front. Locally sourced and made in Sheffield. Comes with matching 6ft back bar

8ft Oak Bar

Our smallest bar, ideal for smaller events or where space is at a premium. Comes with matching back bar.

*New Bar
Produced Each
Year! Visit
Site For
Details!*

Bar Packages

All our bar packages are designed to completely remove the stress of organising and catering for your guests.

Cash Bar Package

Guests pay for their own drinks.

Free Bar Package

All drinks are free for your guests.

Subsidised Bar Package

You can place a tab behind the bar.

What's Included?

We will fully license your venue with a temporary event notice.

Deliver and set up your chosen bar 1-2 days before your event (if permitted).

Meetings with us to personalise your bar package and menus.

Your choice of draft lager and/or cask ale.
Over 26 spirit options on the bar as standard (cash bar package).

20+ draft lager options for you to pick from.
Any Abbeydale Brewery ale on tap.

Full glassware behind the bar
A personalised menu and specials menu with your choice of cocktails.

Your own event ale pump, clip (cask ale rebrand)
Uniformed, friendly, experienced bar staff and cocktail waiters.

All cocktail making equipment.

One of our oak or walnut bars with matching back bar.

206L bottle fridge, freezer and full bar equipment

Fully licensed and insured

All equipment PAT tested

*Pub
Prices!*





Bar Package Add Ons

Gin Lover's Package + £100

Treat your guests to an extended craft gin bar Menu, with an additional fully personalised gin cocktail menu, which is sure to appease all gin enthusiasts. Included in addition to all cash bar package options...

- FeverTree tonic is your free standard mixer with every gin
- A menu now containing 11 gin options
- Pick five of your favourite craft gins to be placed on the menu.
- A fully personalised gin cocktail menu designed with your favourite gin tastes in mind.

Premium Cocktail bar package + £100

A package for all cocktail lovers. Our cocktail mixologists will build a bespoke cocktail menu around your requirements featuring high end cocktails and tastes at subsidised prices. Included in addition to all cash bar package options...

- Subsidised premium cocktail prices
- Premium cocktails built around your tastes.
- Our best mixologists on hand to shake and mix perfect cocktails throughout your event.
- Additional staff on the bar
- Unlimited menu re-drafts until your menu is perfect.

Fizz Fanatic's Package + £100

A package to truly satisfy your guests' fizz obsessions. Included in addition to all cash bar package options...

- Subsidised premium prosecco cocktails
- A bespoke fizz cocktail menu containing five fizz cocktails (in addition to your cocktail menu).
- Subsidised Pimp your prosecco welcome drink station.
- Unlimited menu re-drafts until your menu is perfect.

Add to any bar package to further personalise your menu!

Pimp Your Prosecco Station

Our Most Popular Welcome Drinks Package
From Only £3.50pp

This Package Includes:

- Personalised fizz cocktail menu
- Staff on hand to help guests make their cocktails
- Large menu with instructions
- Pick five of your favorite cocktails

Your guests will be met with a glass of prosecco, a menu containing five fizz cocktails and all the ingredients and fresh fruit to make their chosen fizz cocktail. Our staff will be on hand to help guests make their cocktail.

Pimp Your Prosecco options are as follows:

Bellini

Italian DOC prosecco muddled with chosen puree and Chambord. Flavours available: passionfruit, white peach, raspberry, bubble gum, blueberry, watermelon, strawberry

English Garden

Italian DOC prosecco mixed with elderflower cordial, garnished with fresh mint.

The Cardinal

Prosecco muddled with strawberry and raspberry Purée, garnished with raspberry.

Aperol Spritz

Prosecco mixed with Aperol and topped off with a splash of soda water, garnished with orange wedge.

Campari Spritz

Prosecco mixed with Campari and topped off with a splash of soda water, garnished with orange wedge.

Bakewell Fizz

One table spoon of Kirsch mixed with a shot of Amaretto and topped up with prosecco.

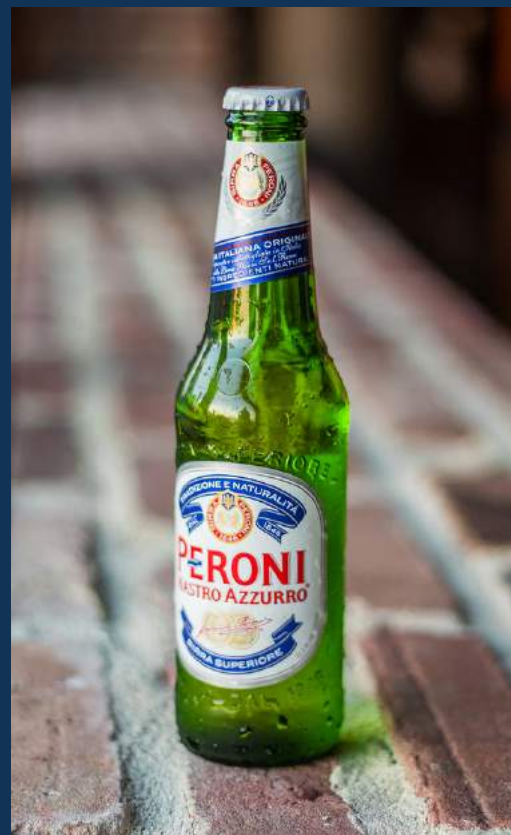
Aperol Cooler

Prosecco and Aperol mixed with sparkling water, lemon juice and garnished with lemon and cucumber slices.

Bucks Fizz

Prosecco mixed with orange juice and garnished with orange slice.





Welcome & Toast Drinks

Our welcome and toast drinks packages are inclusive of service, glassware hire and clearance of all empties. All you and your guests will have to do is enjoy your chosen tippie.

Pimm's Fruit Medley - From £2pp

Your guests will be met with a glass of Pimm's served from a Kilner jar into a glass of summer fruits and cucumber. If you'd like your guests to be served with a mason jar, the price is £2.50pp.

Cocktail Welcome Drinks - From £3pp

We can serve your guests any cocktail you wish. Please get in touch for a quote.

Glass Of Prosecco - From £2.75pp

Guests will be served a glass of chilled prosecco in a flute on arrival and/or before your speeches.

Glass of Champagne

House - From £6pp
Moët - From £7.50pp

Lager, Ale & Cider - From £2.50pp

We can serve your guests a variety of draft lager, bottled lager, draft ales and cider on arrival. Please get in touch for a quote.

Table Wine Packages

Prices quoted include the following:

- Full table glassware
- 1/3 of a bottle pp
- Sparkling and still glass bottles of mineral water on tables
- Full service
- Each bottle will be chilled and our staff will manage tables

Silver Package - £3.15pp

Millevini Range – Italy 2014 – 2015 (our best selling wine)

White

Chardonnay – with a subtle fruity nose this Chardonnay has an extremely pleasant mouth feel. Dry and full bodied on the palate, with a mellow velvety finish.

Sauvignon Blanc – A wonderfully fresh and crisp white wine, aromatic fruity scents and flavours.

Pinot Grigio – Upfront floral nose of rose petals, crisp lemon and pineapple flavours which give good acidity.

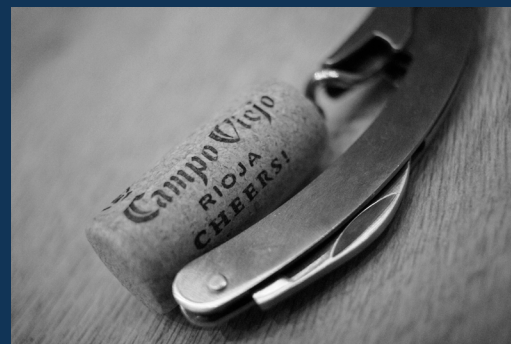
Red

Cabernet Sauvignon – A delightful journey of well synchronised lofty blackberry fruit fragrances and flavours.

Montepulciano – Strong red colour. Full bodied with velvet tannins

Shiraz – Deep ruby red with rich berry fruit flavours on the palate and plenty of oak influence.





Gold Package - £3.95pp

A selection of wines across the globe.

White

Still Bay Chenin Blanc, South Africa, 2014 – Classic white grape varietal, this Chenin Blanc has mouth-watering fruits balanced by a racy acidity.

Valdemoro Chardonnay, Chile, 2014 – Young, rounded ripe Chardonnay with tropical fruits and banana notes balanced with toasted oak and good acidity on the finish.

Valdemoro Sauvignon Blanc, Chile, 2014 – Crisp and zesty showing true gooseberry characteristics with good acidity

Villa Serena Garganega Pinot Grigio, Italy, 2014 – Wonderful crisp apple fruit acidity from the Garganega is balanced by hints of apple blossom and pear drops. The finish displays floral elderflower notes from the Pinot Grigio.

Waitonga Falls Sauvignon Blanc, New Zealand – Softly upfront with gooseberry, grass, nettles and a crisp light finish to captivate the palate.

Red

Marques de Morano Rioja Tinto, Spain, 2013 – Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style.

Still Bay Pinotage, South Africa, 2013 – Soft smoky flavours with plum and cherry fruit, a great example of a Pinotage.

Rib Shack Red, South Africa, 2015 – Packed with berry fruit supported by smoky oak spice and soft sweet finish.

Valdemoro Cabernet Sauvignon, Chile, 2014 – This juicy, full-bodied Cabernet Sauvignon has dark fruit flavours and a rich finish.

Valdemoro Carmenere, Chile, 2014 – Attractive deep ruby red colour with dark hues. Aromas of black-berries, cherries, coffee, with delicate vanilla notes. A medium bodied smooth finish.

Valdemoro Merlot, Chile, 2014 – An intense wine with deep ruby red colour and dark violet hues. Offers aromas of ripe black fruit, cherry and mulberry. The mouth feel is young, fruity and smooth with medium body and a long finish.

Standard Bar Menu

Please find opposite our standard bar menu. The list of spirits , soft drinks, wine and bottled lager/ciders are what we bring to your venue as standard.The prices represented here are the prices we charge.

You will pick your draft lager and/or draft ale option that will be placed on the menu as seen opposite.

If you'd like a specific spirit or bottled option on your menu, please get in touch.



Drinks

Vodka	Gin	Rum
Smirnoff Vodka £3 Smirnoff Lime Vodka £3.50 Absolut Vodka £3.50 Absolut Mango £3.50 Zubrowka Bison Grass £3.50 Grey Goose £4 Ciroc Red Berry £4	Gordon's £3 Gordon's Pink Gin Bombay Sapphire £3.50 Bombay Dry £3.50 Tanqueray £3.50 Sir Robin Of Locksley £4 Hendrick's £4	Bacardi £3 Captain Morgan's Dark Captain Morgan's Spiced Kraken Spiced £3.50 Havana Club 5 years £3.50 Havana Club 7 years £4
Whiskey	Shots	Wine & Fizz
Jim Beam £3.50 Jim Beam Honey Grant's £3 Jack Daniels £3.50 Bulleit Bourbon £3.50 Buffalo Trace Bourbon £3.50 Single Malt Whiskey £4 Haig Club £3.50 Johnny Walker £3.50 Johnny Walker Black	Jagermeister £3 Tequila £3 Patron Silver £4.50 Cafe Patron £4 Sambucca £3 Sambucca Black	£3.50, £13.50 Bottle Pinot Grigio Rosie Pinot Grigio Shiraz Merlot £4.50, £17.50 Bottle Prosecco
On Tap	Misc	Soft Drinks
£3.50 Pint, £2 half Coors Light 4.1% Pale Ale 4%	Malibu £3 Amaretto Archer's Bailey's Chambord Khalua Brandy Vermouth	Coca Cola Diet Coke Lemonade Ginger Beer Cordials Water Cranberry Juice Orange Juice Apple Juice Pineapple Juice
Bottles & Cans		
Peroni £3.50 Corona £3.50 Abbeydale Heathen £3.50		



The Harleys

Cocktails

Ride My Harley

Double shot of Smirnoff Vodka mixed with fresh strawberries, strawberry puree, lime juice and served over ice with cranberry juice and lime wedge.

Wishes

Half a shot of Gordon's gin mixed with lemon juice and sugar syrup. Prosecco is then added and stirred slowly into the flute.

Dallas Cowboy

Bacardi mixed with blue curacao, pineapple juice and sour mix. Served over ice and garnished with fresh fruit.

Honey Moonshine

Double shot of Jack Daniel's Tennessee Honey, Mint Leaves and Lemon Juice topped off with Sugar syrup and crushed ice.

Zac Brown

Orange juice with a shot of light rum, grenadine and lime slices, for garnish.

Texas Ranger

Orange juice with a shot of Tequila topped off with Grenadine syrup.

SHOOTERS

Britney Bomb

Ice cold Jagermeister shot and an energy drink.



Alabama Slammer

One part Amaretto, one part Jim Bean, one part orange juice and a splash of grenadine served in a shot glass.

*A miniature version of the classic cocktail.

Specials Menu

Your specials menu is where all of your personalised cocktails are placed.

The page opposite contains an example of a specials menu we provide. The following pages are comprised of cocktail ideas for you to place on your very own specials menu. Should a cocktail you like not be on there, please let us know.

Each cocktail can be renamed to add a personalised touch to your menu

*Personalised
Cocktails!*

Signature Cocktails

A collection of our best selling and most loved.

Sweet On You

A sweet, beautifully presented cocktail. Double shot of Smirnoff vodka muddled with fresh English strawberries and strawberry puree served over ice with lemonade and fresh lime.

Wedding Bell-ini

Our extra dry Italian prosecco is perfect for adding purées to. Italian prosecco mixed with white peach puree and Chambord. Variations include, passionfruit, strawberry, and raspberry.

French 75

Named after the powerful French 75mm field gun, this 1920's cocktail combines sparkling wine with Gin and sweetened lemon juice.

Italian Hurricane

Amaretto mixed with Malibu and orange juice. Served with a summer fruit medley and a dash of grenadine.

Whiskey Sour

Double shot of Jack Daniels mixed with lemon and lime juice and sweetened with sugar. Served over ice garnished with a lemon wedge.

Frisky Bison

Our favourite vodka served how it should be. Zubrowka Bison Grass vodka served with apple juice, fresh lime and garnished with a lime wedge.

The Ginger Captain

Morgan's Spiced Rum mixed with ginger beer and served over ice with a lime wedge.

Gin Bramble

A modern classic, this well balanced cocktail combines Gin, lemon juice and sugar syrup. Finished off with blackberry liqueur, a lemon slice and fresh blackberries. Served over ice.





Classic Cocktails

Pimm's Summer Fruit Medley

Nothing says 'British summertime' like a glass of Pimm's. Pimm's mixed with lemonade and served with a medley of summer fruits.

Mojitos

Classic - White rum muddled with fresh mint and lime, served with soda water and garnished with a sprig of mint.

Strawberry and Lemon - White rum muddled with fresh mint, strawberries and lemon, served with soda water and garnished with mint.

Amaretto Sour

A unique refreshing drink, in which the distinctive notes of Amaretto blend with the scent of freshly squeezed lemons

Long Island Iced Tea

Vodka, Gin, Tequila, Rum, Triple Sec, sweetened lemon juice & Cola. Garnished with lemon.

Sex on The Beach

Vodka and Peach Schnapps mixed with orange and cranberry juice. Finished off with a dash of grenadine and a lemon slice.

Old Fashioned

The Old Fashioned is a cocktail made by muddling sugar with bitters, then adding whiskey. Finally, a twist of citrus rind is added.

Tom Collins

A true classic. Made using gin, lemon juice and sugar. Topped off with soda and served over ice.

Singapore Sling

Primarily a gin-based cocktail, the Singapore Sling combines pineapple juice, along with grenadine, lime juice and Dom Benedictine. Giving it the pretty pink hue are cherry brandy and Cointreau.

Draft Lager & Cider

We can provide the following draft lagers on our bar. Our cash bar package comes with one draft choice included. We charge a £75 draft deposit for an additional keg option which is refunded when the keg goes below 10 pints.

S - Standard Lager. Bar price £3 - £3.50 a pint

P - Premium Lager. Bar price £4 - £4.50 a pint

P - Amstel 11g 4.1%

S - Aspath Cider 11g 5.5%

S - Becks Vier 11g 4%

P - Birra Moretti 30L/50L 4.6%

P - Birra Piretti 30L 5%

P - Bitburger Pilsner 11g 4.8%

P - Brooklyn Lager 30L 5.2%

S - Budweiser 11g 4.3%

S - Carling 11g 4%

S - Carlsberg Export 11G 5%

S - Carlsberg 11G 3.8%

S - Carlsberg 30L 3.8%

S - Coors Light 11g 4%

P - Erdinger Weissbier 30L 5.3%

S - Fosters 11g 4%

P - Heineken 11g 5%

P - Hoegaarden 11g 4.8%

P - Peroni Nastro Azzurro 11G 5.1%

S - Pilsner Urquell 30L 4.4%

P - San Miguel 50L 5%

S - Stella Artois 4 11g 4%

S - Strongbow 11g 4.5%

S - Strongbow Dark Fruits 11g

S - Tetleys 11g 3.6%

S - Thatchers Gold Cider 11g 4.8%

P - Warsteiner 11G 4.8%





Cask Options

We work with Abbeydale Brewery meaning any of their award winning ales are available for your event. All of Abbeydale's ales are sold at £3 - £3.50 per pint on our bars.

Moonshine 72 pints 4.3%

Our best selling ale. A straw-coloured premium pale ale bitter. Champion beer of Yorkshire

Heathen 88 or 53 pints 4.1%

This wonderfully refreshing pale session beer showcasing the marvellous mosaic hops from America. Bursting with that tropical fruit flavours and a pleasant citrus bitterness.

Absolution 72 pints 5.3%

Mid straw coloured beer with aromas of tropical fruit and mango. The beer is sweet all the way through, Balanced by some bitterness at the finish.

Black Mass 72 pints 6.66%

A very dark ruby ale. Full-bodied And warming with strong flavours of chocolate, coffee and raisins. A lingering yet pleasant bitter finish.

Deception 72 pints 4.1%

A pale beer, Made with a fabulous Nelson Sauvin hops. Aromas of elderflower and grapes.

Daily Bread 72 pints 3.8%

A classic copper coloured English bitter. Well-balanced, copper coloured beer with malty flavours and a smooth bitter finish.

*Any
Abbeydale
ale available
on tap!*

Terms & Conditions

Wedding & Events Bar Service

A booking deposit of £75 is required to secure our services on your chosen day.

Weddings & Bar Events must be booked in advance.

We operate a strict 'Challenge 25' policy whereby an accepted form of photographic identification (Passport, Drivers License or an EU Identity Card) shall be requested before any alcohol is sold to any person who appears to be under 25 years of age. (A Student Card is not evidence of age).

We will not serve anyone under the age of 18 alcohol.

Full payment must be made one month before your date on free bar bookings and two weeks before for cash bar bookings.

Your guests are not permitted to bring alcohol into the venue, after warning this will result in the loss of your deposit.

On all cash bar bookings we must be the only vendor of alcohol for your event.

Table wine is only permitted during the meal. This must be cleared away after the meal has ended.

Any guest still drinking table wine after the meal will be warned then a charge will be incurred culminated in the loss of your deposit.

Broken glassware will incur a small charge per glass.

We must have suitable glass washing facilities for us to provide glassware at your venue. Should we not have glassware washing facilities we will bring plastic glassware.

Physical and verbally abusive customers will be asked to leave the premises. If the problem persists the police will be called.

Our staff have the right to refuse service at any time if they think you're too intoxicated, purchasing for a minor or being physically or verbally abusive.