



BUNNY
HILL
WEDDINGS

Let's Drink!

DESIGNED TO COVER ALL THE
KEY MOMENTS OF YOUR DAY,
WITH ALCOHOLIC AND NON-
ALCOHOLIC SEASONAL OPTIONS.

Drinks Packages 2026

MINIMALIST PACKAGE

£15.75 per person

2 drinks per guest, served during your drinks reception and to toast during your speeches

STANDARD PACKAGE

£22.00 per person

3 drinks per guest, served during your drinks reception, to toast during your speeches and to accompany the meal

PREMIUM PACKAGE

£26.25 per person

4 drinks per guest, served as your guests arrive, during your drinks reception, to toast during your speeches and to accompany the meal

LUXE PACKAGE

£31.00 per person

5 drinks per guest, served as your guests arrive, during your drinks reception, to toast during your speeches and to accompany the meal and an additional drink during your reception or meal

Price valid for 2026. Subject to a yearly increase.





Welcome & Reception

Choose up to 3 options from the selection below, to be served on arrival or after the ceremony.

POPULAR CHOICES

Prosecco or Asti Spumante

Bottled Beers

Bottled Ciders

Pimms with summer fruits

Prosecco with crème de cassis

Gin & tonic with orange and thyme

Fresh orange & prosecco mimosa

Mulled Wine with festive fruits

Mulled Cider with apple

ALCOHOL FREE

Non-alcoholic Passionfruit Martini

Fentimans Rose Lemonade

Fentimans Elderflower Presse

Kilner jars of orange or blackcurrant squash

Fruit Shoots

Bottled Sparkling and Still Water

0% Bottled Beer

10% of all drinks packages is non-alcoholic and premium soft drinks to provide for teetotal guests and those who are driving.

Raise Your Glass!

Choose one option from each section to toast during your speeches.

TOASTS

Prosecco

Asti Spumante

Champagne*

ALCOHOL FREE

Prosecco

Asti Spumante

Champagne*

*For something a little more special, why not upgrade?

House Champagne

£3.75 supplement per glass

Moet & Chandon

£6.75 supplement per glass

We can provide champagne for the top table only.

10% of all drinks packages is non-alcoholic and premium soft drinks to provide for teetotal guests and those who are driving.

Champagne Menu

HOUSE CHAMPAGNE

Non Vintage Gardet Brut Tradition £57

PREMIUM CHAMPAGNE

Moët & Chandon £85

Taittinger Brut Reserve £85

Veuve Clicquot Yellow Label £88

Moët & Chandon Rose £90

Bollinger Special Cuvee £90

Laurent-Perrier La Cuvee £110

Louis Roederer Collection 242 £110

MAGNUM (1.5l) Laurent-Perrier La Cuvee £200

JEROBOAM (3l) Taittinger Brut Reserve £475

THE VINTAGE COLLECTION

Dom Pérignon Vintage 2013 £375

Louis Roederer Cristal 2015 £495

THE LUXE COLLECTION

Armand De Brignac Ace of Spades Brut Gold £595

Champagne is sold by the bottle only.

With Your Meal

Choose two choices from the lists below. Served in 175ml measures and poured at the table.

WHITE WINE

Pinot Grigio, Ca Tesore – Venetie, Italy

The nose has hints of lemon balm, green apple and pear and the palate is dry and zesty with vibrant floral notes. Good sustained finish!

Sauvignon Blanc, Le Charme – IGP Pays du Gers, France

A fabulous aromatic wine, fresh on the nose with flavours of citrus fruit combined with blackcurrant leaf aromas and a great roundness.

RED WINE

Pinot Noir, Lautarul – Romania

Dark in colour, red plum, cherry and mulled spicy aromatics. Beautiful flavours, almost jammy in its concentration. Layers of complex black cherry, raspberry and cinnamon, with a long and lingering finish.

Merlot, Le Charme – IGP Pays d’Oc, France

A ruby red appearance, with lovely cassis and raspberry flavours and slightly spicy hints. A lot of fruit flavours on the palate with a hint of black pepper at the finish.

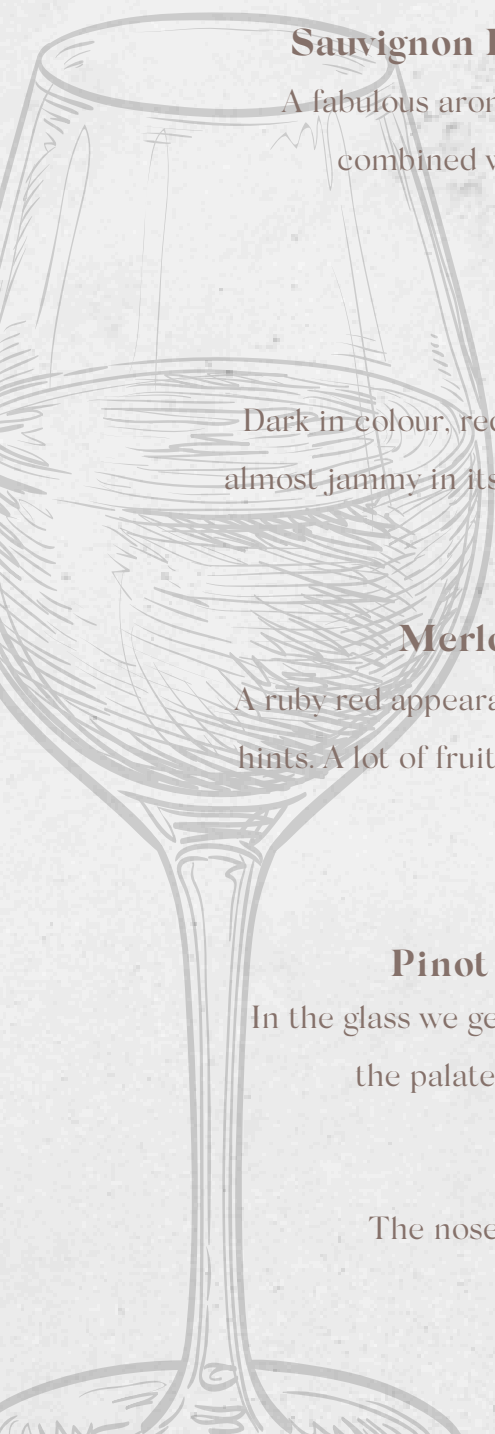
ROSÉ WINE

Pinot Grigio Rosé, Ca’ Tesore – Venetie, Italy

In the glass we get classic rosé aromas, light strawberry, bright raspberry and the palate is lean, crisp and fresh. The finish is light and fresh.

Campo Nuevo Rose – Spain

The nose has aromas of strawberry, raspberry and redcurrant.



Wine Upgrades

We have some extra special wine choices. Should you have particular wines in mind please contact us directly with your requests and we'll do the rest.

WHITE WINE

Chardonnay, Pitchfork – Victoria, Australia (supplement £1.25pp per glass)

Light yet creamy with tropical flavours of peach, pineapple and citrus, leading to a long and satisfying finish.

Sauvignon Blanc, Kuraka – Marlborough (supplement £2.25pp per glass)

Fresh herbaceous notes, tomato leaf, limes and appealing pungency. Crisp & refreshing acidity, balanced with a good mouth feel. Zesty, Elegant, tantalizingly dry.

RED WINE

Shiraz, Pitchfork – Victoria, Australia (supplement £1.25pp per glass)

Bright with colour and aromas of plum and red currant over toasty mocha and spicy oak. The palate is full flavoured with plum, blueberry and mocha notes. The tannins are well balanced and give the wine great structure and length.

Cabernet Sauvignon, El Picador – Chile (supplement £1.25pp per glass)

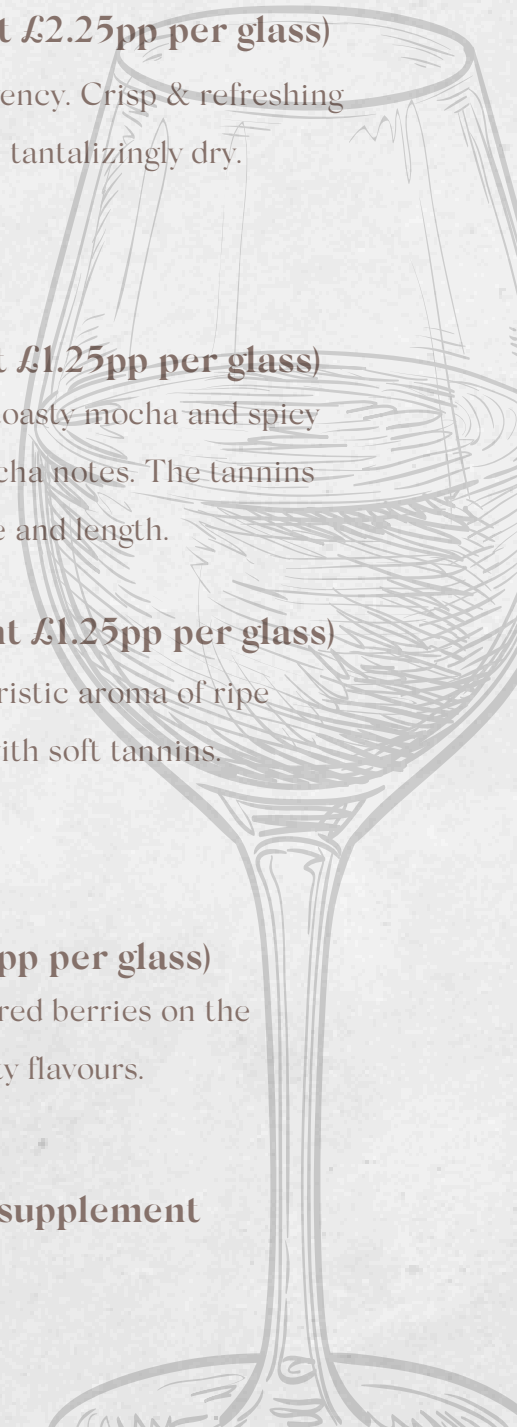
Unoaked varietal Cabernet Sauvignon with the characteristic aroma of ripe blackcurrants; the wine is generously fruit-forward with soft tannins.

ROSÉ WINE

Granbeau Rose – France (supplement £2.25pp per glass)

Bright salmon pink in colour with lovely aromas of small red berries on the nose. On the palate, lively, well-balanced and fruity flavours.

Note: Specially requested wine will incur a supplement which we'll provide a quote for.



FAQs

WE DON'T DRINK WINE?

We can substitute wine for a mixture of bottled beers, ciders and soft drinks, to be placed on the table for your guests to choose from.

WE HAVE DIETARY REQUIREMENTS!

For guests with dietary requirements such as Gluten Free there are alternatives available. Please inform us if you know there are any guests with dietary needs.

CAN THE WINE BE LEFT IN THE BOTTLES?

We only provide wine by the glass in our drinks packages to ensure everyone gets their quota.

WHAT ABOUT CHILDREN?

Children aged from 2 to 17 are charged at half price and are offered a range of soft drinks such as fruit shoots, bottled water or squash. Should you wish to create a dedicated children's package with mocktail themed drinks we can do this for £12.95 per child on a 3 drinks package.

DO I HAVE TO TAKE A DRINKS PACKAGE?

Absolutely not, although we strongly suggest you inform your guests so that they can order from the bar to drink during their meal. A note on the table plan is a good idea.





Make It Your Own

Have you seen some great ideas on Pinterest that you want to incorporate into your day? Make your package unique by adding something extra special

SHOTS

Prices from £3.75

Whether you want a post-ceremony shot to celebrate tying the knot, one for guests to grab as they take their seat or to end your speeches on a high, we have a wide range of spirits for you to choose from. Our most popular choices include...

Tequila	Sambuca	Brandy	Toffee Vodka
Tequila Rose	Baileys	Baby Guinness	Port

SHOT TROLLEY

£140

Get the party started and have our team wheel out the Insta worthy shot trolley!

Includes 40 standard shots, additional shots are £3.50 each!

Upgrade to Baby Guinness for £10, additional shots are £3.75 each.

CHAMPAGNE TOWER

£120

The perfect photo opportunity. This is not an option to provide drinks for your guests, however, you may drink what remains of your Champagne Tower.

TABLE FAVOURS

Prices from £2.50

We can provide most drinks in a branded 5cl bottle. If you would like to bring your own alcoholic favours they must be pre-bottled and contain no more than 5cl.

DRINKS TOKENS

£6.50 each

Would you like to provide a drink to your guests but want them to be able to choose their favourite tittle? Our drinks tokens make the perfect table favour.

