

## Wine and Cocktail List

### Champagne & Sparkling Wine

<p><b>Prosecco Extra Dry, Azzillo</b> A delicately fruity aromatic bouquet with hints of flowers, honey and green apple. Is matched by a fine mousse and a fresh, clean palate</p>	Italy	2014	<b>£25.50</b>
<p><b>Lamberti Extra Dry Sparkling Rose</b> A pale pink sparkling wine from the Veneto packed with light summery fruit flavours</p>	Italy	NV	<b>£25.50</b>
<p><b>Rodier Pere et Fils Brut Reserve</b> This wine shows fine, consistent bubbles with floral, honeyed fruit aromas white peaches on the palate and an elegant finish</p>	France	NV	<b>£43.00</b>

### Rose

<p><b>Nero d'Avola Rosato, Il Paradosso</b> An attractive light strawberry pink rose with a fruit scented bouquet and notes of summer fruits. Soft, crisp, well-balanced on the palate</p>	Italy	2017	<b>£20.50</b>
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### White Wine

<p><b>Sauvignon Blanc, De Chansac Cotes de Gascogne</b> Our House White A crisp and dry south west France sauvignon with gooseberry notes</p>	France	2017	<b>£20.50</b>
<p><b>Unoaked Chardonnay, Los Caminos, Colchuga Valley</b> Tropical fruit aromas of pineapple and mango combined with citrus. A fresh light-bodied wine with a good structure, balanced by crisp acidity</p>	Chile	2017	<b>£21.50</b>
<p><b>Marsanne Viognier IGP d'Oc Roche de Belanne</b> Fragrant white flowers, apricot and honeysuckle matched by ripe peach and apple flavours</p>	France	2017	<b>£22.50</b>
<p><b>Picpoul de Pinet Sel et Sable Languedoc</b> A bright, fresh Languedoc white with fragrant aromas of white flowers, quince, followed by lemon citrus, melon and honey on the palate</p>	France	2017	<b>£25.00</b>
<p><b>Verdejo, Bodegas Cerrosol, Rueda</b> Modern mouthwatering style and full flavoured with ripe melon and nectarine notes</p>	Spain	2016	<b>£25.80</b>
<p><b>Ciro, Greco Bianco, Fattori San Francesco, Calabria</b> Intriguing nose of passionflower, peach and almond. The plate is rich and textural, with fine balancing acidity</p>	Italy	2017	<b>£25.80</b>



## Red

<b>Our House Red. De Chansac Old Vine Carignan</b> A Pays d'Herault, ripe, juicy style of wine full of brambly fruit	France	2017	<b>£20.50</b>
<b>Duc de Belmonde, IGP Pays d'Oc</b> 50% Cabernet Sauvignon and 50% Syrah. Deep in colour with spice and dark fruits. Smooth and spicy with a rounded finish	France	2016	<b>£22.50</b>
<b>Merlot, Los Caminos</b> A rich silky textured red with black cherry and plum flavours, a hint of mineral character and soft, rounded structure	Chile	2017	<b>£22.00</b>
<b>Corbieres "Fut de Chene" Chateau Vaugelas</b> Aromas of red fruits and cherries, backed by hints of vanilla and mellow liquorice	France	2016	<b>£24.50</b>
<b>Raza Malbec Reserva Selection, Famatina Valley</b> Smooth, rich and concentrated Malbec from the finest grapes. Maturation in oak barrels give the wine complexity, body and character	Argentina	2016	<b>£24.50</b>
<b>Chateau Bernot Bordeaux AC</b> 56% Merlot, 39% Cabernet Sauvignon, 5% Cabernet Franc. Supple with generous plummy fruit and a classic Bordelaise flavour	France	2015	<b>£23.50</b>

Vintages & prices are correct at time of publication; however they may be subject to change. If your wine is no longer available, we will substitute for a similar or better wine at no extra charge

## Corkage

Wine £13.00 + VAT per bottle and Champagne & Sparkling Wine £17.00 + VAT per bottle.

A bottle for the sake of these charges is 70cl or 75cl. Different size bottles will be charged pro rata. Please deliver at least 2 days prior to your event and leftovers collected within one week of the event. Goods left after this, will be subject to a storage charge of £7.50 per case, or part thereof, per week. We do not allow you to bring your own soft drinks, water, minerals, spirits, beers, fortified wines

## Cash Bars

The minimum spend for a cash bar is £200 including VAT and can open at any point throughout the day. If this amount is not met, the difference will be charged to clients final invoice. If you choose to put an amount behind the bar, this does count towards the minimum spend

1 Wimpole Street is licensed to serve alcohol until 11.00pm

## Cocktail Menu

Minimum 50 people, ordered one week prior to the date of your event  
Maximum three cocktails per event including one non-alcoholic

### Alcoholic Cocktails

**Gin Mojito** - London dry gin, elderflower, lime & grapefruit bitters

**£6.25 per person or £24.60 per jug**

**Classic Mojito** - Barbadian and Jamaican rum blend, lime & sugar

**£6.25 per person or £24.60 per jug**

**WS Cosmopolitan** - Cranberry infused English wheat vodka, homemade triple sec, lime and peach bitters

**£5.80 per person or £21.25 per jug**

**Signature Pimms' Cup** - Classic pimms, ginger beer, soda water with mix fresh fruits

**£6.25 per person or £24.60 per jug**

**EL Tequila Sunrise** - Combine of tequila, served with fresh orange juice & a touch of grenadine

**£6.25 per person or £24.60 per jug**

**Homemade Rose Sangria** - Sparling rose Spanish wine, served with fresh pineapple juices, touch of raspberry puree & mixed with fresh fruits

**£5.80 per person or £21.25 per jug**

**Classic Negroni** - Sweet vermouth, campari, gin & orange slice

**£6.90 per person or £25.40 per jug**

### Non Alcoholic Cocktails For £9.15 per jug

**Orange Fizz** - Orange juice, tonic water and lemon juice

**Strawberry Lemonade** - Fresh strawberries, lemon juice, water, lime and mint

**Apple Mojito** - Lemon, lime, apple juice, soda water with fresh mint

**Apple, Elderflower and Mint** - Elderflower cordial, apple juice, sparkling water and fresh mint

**Summer Cooler** - Elderflower cordial, sparkling water, mint and ice