



DAYTIME DRINKS BY UPTON BARN & WALLED GARDEN

Our innovative and fun drinks menu enables you to create your own bespoke wedding drinks to suit your personal style and budget. We have even thrown in a "go bottomless" option for those of you who don't know how much your friends can drink!

WELCOME DRINKS

Select up to three drinks from our House, Premium and Luxe lists. Offer your guests a timeless classic like Prosecco from our "House list" or mix things up a bit by adding a Cocktail from our "Luxe list" and a bottled beer from our "Premium list"..... the possibilities are endless!

HOUSE LIST

Prosecco, Le Dolci Colline, Italy

Italian sparkling wine, a popular flute filler and timeless classic.

-Flute, Prosecco served chilled

Classic British Pimms

A drink inextricably connected with the great British summer!

-Collins glass; built over ice, Pimms, lemonade, garnished with seasonal fruit and mint.

The Great British G&T

An iconic light and refreshing British classic.

-Stemless Copa glass; built over ice, London Dry Gin, Fever-tree tonic with a twist of Lime, garnished with an edible flower.

£3.50 per drink

Or go bottomless for £12.25 per person

PREMIUM LIST

Pink & Tonic

Delicate, fruity and refreshing.

- Stemless Copa glass; built over ice, Gordon's Pink Gin, Fever-tree Tonic, garnished with berries

Summer G&T

A delicate sweetness rounds off this vibrant Gin.

- Stemless Copa glass; built over ice, Raspberry Gin, Fever-tree Elderflower Tonic, garnished with berries

Rhubarb G&T

The taste of an English Country Garden with a tart crisp edge.

- Stemless Copa glass; built over ice, Rhubarb & Ginger Gin, Fever-tree Aromatic tonic and a twist of Lime.

Seasonal fruit Bellini

A simple classic fruity summer cocktail.

-Flute, Prosecco served chilled, seasonal fruit puree and garnished with fresh fruit.

Dark & Stormy

Simple and delightful refreshing rum cocktail.

-Tumbler; built over ice, dark rum, ginger beer and garnished with a wedge of lime.

Peroni, Corona or Budweiser

-Bottles; served chilled

£4.00 per drink

Or go bottomless for £14.00 per person



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LUXE LIST

The Ultimate G&T

Devon based Salcombe Gin's signature serve 'Start Point & Tonic.'

-Stemless Copa glass; built over ice, Salcombe Gin, Fever-tree tonic, a slice of red grapefruit.

Blood Orange Paloma

A beautifully zesty cocktail with bursts of Sicilian Blood Oranges, perfect for a summer wedding.

-Collins glass; Whitley Neill Blood Orange Gin, Pink Grapefruit juice, garnished with a slice of orange and fresh rosemary.

Elderflower Fizz

Light, fragrant and sweet, this is a glass worth toasting.

-Flute, Elderflower Liqueur, topped with chilled Prosecco and garnished with an edible flower.

Kir Royale

Fruity and refreshing iconic French fizz cocktail.

-Flute, Prosecco served chilled, Blackcurrant Liqueur, garnished with a single blackberry.

Negroni

Quite simply the perfect cocktail. Bitter, sweet, dry and refreshing all at once.

-Stemless Copa glass; built over ice, London Dry Gin, Campari and Sweet Vermouth, garnished with a twist of orange peel.

Sandford Orchard Devon Mist Cider (500ml)

A gentle joy, unfiltered and expertly blended to create a medium cloudy session cider bursting with rich autumnal fruits and a long satisfying finish.

-Bottles; served chilled

Sandford Orchard Devon Red Cider (500ml)

Perfectly balanced, refreshing medium Devon Cider.

-Bottles; served chilled

Sandford Orchard Berry Lane Fruit Cider

Satisfyingly sweet and refreshingly tart, perfectly ripe raspberries are a fabulous addition to this masterfully crafted Devon Cider.

-Bottles; served chilled

£4.50 per drink

Or go bottomless for £15.75 per person

NON-ALCOHOLIC RECEPTION DRINK

Served in 8 Litre glass drinks dispensers displayed on wooden crates with signage

Treat your non-drinkers and rehydrate your guests during those summer months by offering them one or two of these refreshing non-alcoholic options.

Rose Lemonade garnished with fresh strawberry and rosemary

Cloudy apple juice

Sparkling elderflower presse

Sparkling raspberry presse

**£35.00 per 8 litres
(8 litres equate to approx. 32 drinks)**

SOMETHING A LITTLE DIFFERENT

Pimp your Prosecco

For something a little fun, we can set up a Prosecco bar in the lower Press bar, Walled Garden or on the lawn where guests can pimp their own Prosecco with a choice of fruit liqueurs, cordials, seasonal fruit or berries and signage*

(*This option can only be included if you have chosen Prosecco from our "House list" as one of your "Welcome Drinks". £3.00 per guest - Does not include Prosecco)

**£3.00 per guest
(Excludes prosecco)**

2 x Galvanised steel troughs with 20kg of ice

Why not serve your bottled beers over ice in steel troughs. Your caterers will keep them replenished throughout your Welcome Drinks.

**£40.00 supplement
(Excludes bottled beer)**

Organic edible flowers

Edible flowers are a fabulous way to take your favourite fizz or cocktail to a new level. They're not just decorative garnishes - as well as looking incredibly pretty, edible flowers will add new dimensions of flavour and texture to your tipples such as Prosecco or G&T.

**£14.00 per punnet
(Approx. 60 - 70 flowers per punnet)**



WEDDING BREAKFAST

Please choose up to three types of wine for your Wedding Breakfast from our House, Premium and Luxe lists. Our bespoke drinks are really flexible, so mix things up by selecting a White wine from our "House list" a Red wine from our "Luxe list" and a Rose wine from our "Premium list". You can offer your guests ½ bottle of wine each or "go bottomless!" (If you "go bottomless" this option will be automatically selected for all wines chosen)

— HOUSE LIST —

WHITE WINE

Pinot Grigio, Ca'Del Lago, Inzolia,
Sicily, Italy (V, VG)

Sauvignon, Pasquiers, Vin de Pays d'Oc
France (V, VG)

Chenin Blanc/Viognier, Percheron,
Western Cape, South Africa (V, VG)

RED WINE

Garnacha, Bodegas Borsao,
Campo de Borja, Spain

Merlot, Vin de Pays d'Oc
France

ROSE WINE

Grenache/Cinsault, Les Oliviers,
Vin de Pays d'Oc, France

£10.95 per bottle

Or go bottomless for £15.95 per person

— LUXE LIST —

WHITE WINE

Picpoul de Pinet, Baron de Badassiere,
Languedoc, France

Buteo, Aldwick Estate,
Somerset, England

RED WINE

Pinot Noir, Sileni Cellars,
Hawkes Bay, New Zealand

Cabernet Sauvignon, Gran Reserva, Vina Tabali,
Valle del Limari, Chile

ROSE WINE

Chateau Gairoid Rose (organic)
Côte de Provence, France
(Magnum also available, POA)

£16.95 per bottle

Or go bottomless for £24.95 per person

— PREMIUM LIST —

WHITE WINE

Chardonnay, Soldiers Block,
Victoria, Australia (VG)

Sauvignon Blanc, The Cloud Factory
Marlborough, New Zealand

RED WINE

Shiraz, Soldiers Block,
Victoria, Australia

Artesa Rioja (organic)
Spain

I Muri' Primitivo, Vigneti del Salento,
Puglia, Italy

ROSE WINE

White Zinfandel, Another Story,
California, USA

£12.95 per bottle

Or go bottomless for £18.95 per person

Bottomless Draft Lager and Cider

Bottomless Draft Lager and Cider served to your guests throughout your Wedding Breakfast from our Stable Bar is automatically included if you have selected our go bottomless wine option.



TOAST

Please select one choice from our House, Premium or Luxe list. Our caterers will pre pour your toast drinks and serve one glass per guest to each of your tables in readiness for your speeches. Each bottle serves approximately 6 glasses.

— HOUSE LIST —

Prosecco, Le Dolci Colline,
Italy

Spumante Rose, Le Dolci Colline,
Italy

£21.00 per bottle
£3.50 per glass

— PREMIUM LIST —

Blanquette de Limoux,
Coteaux de Languedoc, France

£23.00 per bottle
£3.83 per glass

— LUXE LIST —

Charles Chevalier Brut
d'Honneur,
Champagne, France

£28.00 per bottle
£4.66 per glass

Other Champagne, English sparkling and fine wines are available upon request.

All prices are inclusive of VAT.

Please note our prices and products may change from time to time in line with supplier availability.



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