THE OLD Cow SHED

DRINKS PACKAGES

2027 Price List

HELLO DRINK LOVERS.

The Old Cow Shed is delighted to offer you some wonderful beverages to enjoy throughout your day's festivities. Whether it be wines, fizz, beers, soft drinks or cocktails, we have your day covered.

We appreciate that not every wedding is the same, and while some of you may love your claret, others would prefer a long, cold beer. No matter what your preference, we are here to look after you.

Please take a look at *all* there is to offer at the Shed, as we are certain you will find what works for you and for your guests. And please don't forget - the glorious Shed Bar is open from the moment your guests arrive - serving draught beers, ciders, spirits and hot drinks - so please do not feel you have to supply absolutely everything!

Images Vicki Clayson Photography

Blonde Shot Photography

THE DAY RECEPTION (aka Welcome Drinks)

Your first drink as Mr & Mrs/Mrs & Mrs/Mr & Mr should be blooming lovely. Let us put together a gorgeous and fun mix of drinks for you and your guests, so you don't have to worry about a thing.

Welcome drinks are served on the Patio & Paddock from April to October (weather allowing). Our bottled beers and ciders, gin & tonics and soft drinks are served from vintage barrows and tin baths loaded with ice. You can order which ever you fancy, and however many you fancy from the list below...

BEERS & CIDER

Peroni (330ml)	£3.55
Birra Moretti (330ml)	£3.55
Corona (330ml)	£3.55
Aspalls Crisp Apple Cyder (330ml)	£3.55
Beavertown Neck Oil IPA (330ml)	£3.95

GIN IN A TIN

Gordon's Gin + Tonic (250ml)	£4.25
Gordon's Pink Gin + Tonic (250ml)	£4.25
Gordon's Gin + Slim (250ml)	£4.25

SOFT DRINKS

Coke/Diet Coke/Fanta (330ml glass bottles)	£2.95
Franklin & Sons (275ml glass bottles)	£3.55

- Elderflower Lemonade
- Ginger Beer
- Dandelion & Burdoch

SPARKLING WINE

We have three options for bottles of fizz, all priced per head and based on two glasses per person...

La Fornarina Prosecco, *Italy*	£12 /person
Harlot Brut, *England*	£20 /person
Jules Feraud Nv Champagne, *France*	£26 /person

Your sparkling wine is poured ready for everyone's exit from the ceremony (flutes included).

THE 'PROSECCO' TAP

If you prefer, you can serve yourselves from the very popular 'Fizz on Tap'. Glass flutes and liqueurs (if requested) are set out on the Shed trolley, and guests are invited to help themselves....and keep helping themselves 'til it runs dry. Glass can be optional (see below).

Frizzante Italian sparkling wine (approx. 160 servings)	**£525**
Liqueurs (Limoncello, Crème de Pêche, Chambord)	**£79**

COCKTAILS

Rocky's Cocktail Bar is open for the day reception at no extra charge. Guests can pay for their drinks personally, or you can pay for a certain number beforehand at a reduced rate. We serve....

- Pornstar Martinis
- Expresso Martinis
- Mojitos
- 0% Gin Garden Mocktail

Individual cocktails	**£8.95** each
50+ prepaid cocktails	**£6.25** each

NB. If you would like Rocky's Bar open in the evening for 'Cocktail Hour,' please request. A deposit is required.

PIMMS O'CLOCK!

We love to keep it retro at the Shed, and a good ol' cold glass of Pimms on a warm English summer's day is still a very popular choice.

We premix our Pimms No.1 with Schweppes Lemonade and Ginger Beer, before adding strawberries, oranges and mint. Guests pour their Pimms straight from Kilner Jars. Glasses include straws, mixers, extra fruit and ice.

Pimms No.1 **£255**
(approx. 50 servings)

TEA & COFFEE

The Shed's Tea and Coffee Station can be set up and ready to go from the moment guests arrive until the very end of the night. The station includes:

- Littles Smooth Columbian Coffee
- Littles Dreamy Decaf Coffee
- Yorkshire Tea
- Yorkshire Tea Decaf
- Cows milk and non-dairy alternative
- Mugs, spoons and sugar

Bottomless Tea & Coffee **£195**

WINTER WARMERS

During those cooler months, we recommend a nice hot drink to keep the cockles warm. Our two most popular requests are for Mulled Wine, made with Chianti, and Hot Cider, mulled with Calvados and spices.

Both are served from a large dish kept warm on a flame. Each serving is ladelled into glass mugs with optional cinnimon sticks. Prices below are based on 50 servings each and include chunks of dark chocolate on the side!

Mulled Wine with dark chocolate **£395**
(approx. 50 servings)

Mulled Cider with dark chocolate **£225**
(approx. 50 servings)

SHOTS!

Not for everyone, but some of our fabulous couples like to offer guests a shot of something personal to them, or just something to get the party started! They can be served either before or during the cerermony,* or you can have one waiting at each place setting before tucking into your food. We have a number of spirits in stock, but if you have a special drink in mind, just let us know.

£3 Shots

- Tequila
- Fireball
- Sambuca
- Tequila Rose
- Jagermeister

£4 Cocktail Shots

- Baby Guinness
- Slippery Nipple
- After Eight

* **NB. If you have a Council Registrar marrying you, there can be NO drinking during the ceremony.**

TABLE & SPARKLING WINE

The Shed offers three different packages for the wedding feast. All three include glassware and service, as well as water glasses and jugs for the table. On hot days, we also provide wine coolers to keep the whites and rosés chilled. Prices are based on 1/2 a bottle of wine per guest, and a glass of sparkling wine for the toast.

Once you have chosen your package, simply let us know how you would like to split your wines (half red, half white; a third rosé, two thirds white; etc...)

If you prefer to bring your own, there is a corkage charge of £15/bottle of wine and £20/bottle of sparkling. On arrival, please leave your bottles with us to refridgerate and store.

THE GRAZING PACKAGE £18/ person

Our opening gambit, which includes our most reasonably priced, yet truly delightful and enjoyable wines.

✶ **Cape White Chenin Blanc**, *South Africa*
A medium-bodied wine. 'The Mooring' Cape White is crafted from Chenin Blanc grapes grown in the fertile Breede River Valley. Ripe stone fruits and zesty citrus.

✶ **Peregrino Rosé**, *Chile*
An attractive, youthful colour with a subtle red cherry nose, and soft, ripe palate. A well-balanced wine with a suggestion of plum 'jam' sweetness.

✶ **La Famille Lacasse Merlot**, *France*
A wonderfully intense red with delightful aromas. Plum and blackberry notes are complemented by silky tannins on the palate and a smooth finish.

✶ **La Fornarina Prosecco**, *Italy*
Light with fine and persistent perlage. Reminiscent of wisteria and acacia flowers. Delicate, slightly sweet and particularly fruity.

THE COW'S UDDERS PACKAGE £25/ person

Our midrange and most popular option showcases some of our favourite wines - especially the English sparkling!

- **San Giorgio Pinot Grigio**, *Italy*
  This award winning wine is a wonderfully balanced Pinot Grigio with lime and summer fruits backed up by a clean and crisp acidity. A classic Pinot with notes of nuts, pear, and melon.

- **San Giorgio Pinot Grigio Rosé**, *Italy*
  Delicate, dry and fresh. This rosé is light in colour with notes of pear and rosehip.

- **Sierra Alta Malbec**, *Argentina*
  A big, vibrant, juicy Malbec made from grapes grown at high altitude in Mendoza. Bursting with flavours of black cherry and ripe plum with hints of chocolate.

- **Harlot Brut**, *England*
  Made from Bacchus, Pinot Noir, Meunier and Chardonnay (produced using the same methods to produce Prosecco), this English sparkling wine is bursting with aromas and flavours of elderflower, pears and apricots.

THE HOLY COW PACKAGE £35/ person

The top package, which celebrates some outstanding and beautiful wines to leave you and your guests feeling utterly spoiled.

- **Mount Vernon Sauvignon Blanc**, *New Zealand*
  Classic Marlborough Sauvignon Blanc at its best. Tropical and citrus aromas with concentrated fruit flavours.

- **Katie Jones Rosé**, *France*
  A delightfully fresh, dry rosé wine with refreshing citrus flavours primarily from the carignan grape.

- **Coto Mayor Crianza Rioja**, *Spain*
  Medium bodied with baked red berry fruits, cedar and a suggestion of toffee on the finish.

- **Jules Feraud Nv Champagne**, *France*
  A fine mousse of tiny bubbles and generous apple fruit flavours on the palate. Delicacy combined, refreshing and lively. From the award winning producer H. Blin, and winner of the Silver Medal at The Champagne Masters 2021.

Images Shoot It Momma Photography

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07828 115 340
hello@oldcowshed.com