

# PENNARD HOUSE

## Somerset

### DRINKS

There are two options available for the drinks reception and wedding breakfast. We can provide a selection of drinks for you and your guests to enjoy or if you prefer, you can provide your own. Further details on both options are below for you:

#### Bring Your Own

You are very welcome to bring your own alcohol for the reception and wedding breakfast. We do not charge a 'corkage' fee per bottle, instead we charge a drink handling fee of £550. This is to cover the cost of storage, cooling, handling and disposal of your bottles.

#### Pennard Drinks Package

To make your drinks planning easier, we can supply drinks for both your reception and wedding breakfast. We have a small selection of carefully selected house red, white, sparkling wines and champagnes for you to choose from, and we can supply these on a sale or return basis. That way you only pay for what you drink.

Our Pennard Terrace Selection is listed below for you. We can of course create a bespoke selection, so any ideas you have please chat with a member of the team!

# RECEPTION AND WEDDING BREAKFAST DRINKS

PENNARD TERRACE SELECTION £30 per guest

## RECEPTION DRINKS

A glass of Prosecco, Le Dolci Colline, Italy NV

Two glasses of Orchard Mist, our house cocktail

*Somerset cider brandy, cloudy apple juice and lemonade garnished with raspberries and mint.*

A glass of refreshing elderflower and sparkling water

## WEDDING BREAKFAST

Half a bottle of red or white wine per person:

Sauvignon / Vermentino, Pasquiers, Vin de Pays D'Oc, France

*A wonderful and innovative blend of Sauvignon Blanc and Vermentino. The luscious exotic fruit aromas from the Vermentino are balanced by the clean, zingy fruit of Sauvignon, resulting in a wonderfully aromatic crisp dry white.*

Cabernet Sauvignon, Sierra Grande, Chile

*Bursting with red and blackcurrant fruits, this is a really soft and pure Cabernet with gentle tannins and a hint of green pepper on the finish. Cool herby flavours mingle with red fruits and a nice touch of acidity.*

## TO TOAST

A glass of Prosecco, Le Dolci Colline, Italy NV

# The Bar

After the meal we run a fully stocked paid bar providing both lager and our own Pennard Weasel cider on draught along with bottled ales, wine, spirits and soft drinks. All remaining daytime drinks will be stored away for collection in the morning.

Should you wish to look after all the drinks for your guests throughout the evening then you are welcome to put a tab behind the bar. If you have a specific request for behind the bar please let us know and we will endeavour to source it for you! The bar accepts card and cash.

