



Marleybrook
HOUSE

WHITE

- Vina Arroba Chardonnay Spain* 26
This crisp white wine has flavours of stone and tropical fruit with ripe apple. Well-rounded and refreshing.
- Cortefresia Pinot Grigio Italy* 28
Light, crisp and refreshing. This zesty wine is packed with fresh fruit flavours and clean minerality.
- Duc De Morny Picpoul De Pinet France* 31.5
Weighty and ripe with a well-rounded attack. Incredibly fruity concentrated character with a floral enticing nose and crisp, long lasting taste.
- Sugar Loaf Sauvignon Blanc New Zealand* 34.5
A pleasingly bright and restrained example: gentle leafy aromas followed by a crisp bite of lime with notes of green pepper and gooseberry.
- Domaine Guyot Pouilly Fume France* 42
Displays gooseberry, elderflower, lime, nettle, cut grass and gun flint, Rounded palate with a balanced acidity that lasts for eternity.

RED

- Vina Arroba Tempranillo Spain* 26
This is a soft, easy drinking dry red wine full of delicious ripe fruit flavours. Perfect for entertaining a large number of guests.
- Torre Dei Vescovi Merlot Italy* 28.5
Intense and elegant scents of berries. Harmonious and round with full bodied flavours and hints of green pepper.
- Finca Vista Malbec Argentina* 30
Deliciously fruity with notes of blackberry, plum and black cherry. The light oak ageing gives soft and supple tannins and a long, full finish.
- Jean Claude Mas Pinot Noir France* 31.5
Elegant quintessence of red berries, strawberries, cherry, soft spice and hints of vanilla. Medium bodied, delicate aromas and a long finish.
- Chateau Treytins Montagne St Emillion France* 42
A lovely nose with hints of sandalwood and liquorice. An elegant attack which opens up with plenty of body and soft tannin and a warming finish.

ROSÉ

- Vina Arroba Tempranillo Rosado Spain* 26
This rosé features aromas of ripe strawberry and flavours of juicy cranberry and cherry.
- Cortefresia Pinot Grigio Rosé Italy* 28.5
This refreshing dry rosé has the perfect balance of luscious red fruit & red blossom.
- Ultimate Provence Rosé France* 40
Layers of raspberry and strawberry in the nose lead to a fruity, yet spicy palate.

SPARKLING

- Orabella Spumante Italy* 28.5
Wonderfully fresh and floral, balanced by citrus fruits, white peaches and minerality.
- Bella Giuliana Prosecco Italy* 31.5
Delightful and persistent bubbles with flavours of fresh citrus and pear drops.
- Chapel Down 'A Touch Of Sparkle' Bacchus England* 44
The palate is tropical and floral with a crisp texture and a refreshing finish.

SPARKLING ROSÉ

- Di Maria Rosé Italy* 32.5
Dry, soft and well-balanced on the palate; round and full bodied structure.
- Borgo Molino Prosecco Rosé Italy* 35
Strawberry and raspberry fruits. Light and fresh with persistent bubbles. Presented in a chubby, round hipped bottle similar to that of the iconic Laurent-Perrier Rosé.

CHAMPAGNE

- Champagne Brut NV (wine producer subject to change) France* 42
A classic brut and a drink that is inextricably associated with celebration. Exquisite bubbles and the perfect drink to welcome guests and toast the happy couple!
- Taittinger Brut Reserve NV France* 75
Light, delicate and elegant; dry, fresh and balanced with a green fruit and citrus character. Produced from first pressings with up to 20% of reserve wine to ensure consistency.



Drinks package starting at £27.25pp:

Drinks Reception (post ceremony) - 2 glasses of sparkling

Wedding Breakfast - Half a bottle of wine per person

Toast - A glass of sparkling

Quantities can be increased if required

Example quantities and pricing for 90 guests:

Drinks Reception - 30 bottles of Orobella Spumante @ 28.50 = £855

Wedding breakfast - 45 bottles of Vina Arroba Chardonnay/Rosado/Tempranillo @ £26 = £1,170

Toast - 15 bottles of Orobella Spumante @ £28.50 = £427.50

Total £2452.50

Calculations are based on 6 glasses to a bottle of sparkling and 4 glasses to a standard bottle of wine

Non-Alcoholic/Children's Drinks

These drinks are made to order and served for your Drinks Reception only

In addition to your wine package, why not provide your guests with our apple & elderflower fizz served in flutes to replicate alcoholic sparkling?

£2.75 per glass

A minimum of 20% of the total alcoholic offering is required i.e. for 90 guests, you will require 180 alcoholic drinks and 36 non-alcoholic drinks. Alternatively, you may choose a soft drink of your choice; prices start at £3.50 and are served in high ball glasses.

Children love our delightful school milk bottles filled with a drink of your choice and served with stripey paper straws

£9.50 for a crate of 6



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