



Alcohol Options For Your Wedding

At Owlpen we understand that you need the freedom to choose the sort of drinks option that suits your personal requirements. For this reason we have a range of options to select from.

Service Charge Options

If you want to bring in your own drinks, we charge a 'per head' service charge of £15 per head (£5 for children and those who do not drink alcohol), instead of a corkage fee 'per bottle'. We receive all of your drinks (usually wine and bottled beer/ cider) the day before, and store it all for you in our chilling facilities. We provide all of the staff, glassware, ice and citrus fruits, and the drinks are served to your guests in the manner that you would expect.

Once the reception and wedding breakfast have finished, we store all unused stock securely, and return it to you the next morning. Then the Owlpen bar opens for the evening party.

Guests are usually happy to pay for drinks after that point, but if you would like to put a tab behind the bar, you would be welcome to do so.

If you would like to bring in your own drinks until the end of the evening, the fee is £25 per head (£10 for children and those who do not drink alcohol). We find that this rarely happens, as it is difficult and costly to stock an entire bar, and guests usually have a broad range of requirements during the evening!



Drinks Package Options

The most popular option is to choose from one of our drinks packages below. Our selection is tailored to suit a range of tastes, budgets and requirements, and alternative wines can be suggested to suit your menu, if required.

1. Cyder Barn selection @ £20.50 per person

Reception: 2 glasses of Owlpen Manor house prosecco

Wedding breakfast: 3 glasses of Owlpen Manor house wine
(usually 1 glass white and 2 glasses red)

Toasts for speeches: 1 glass of Owlpen Manor house prosecco

NB to swap the prosecco for our premium sparkling wine, there is a surcharge of £7.50 per head: just let us know on your checklist.

If you would like to swap prosecco for Pimm's cocktails during the reception, there is a surcharge of £2.50 per head or £1.50 per head if the ratio is 50:50.

2. Manor House selection @ £26.25 per person

Reception: 3 glasses of Owlpen Manor house prosecco

Wedding breakfast: 3 glasses of Owlpen Manor house wines
(usually 1 glass white and 2 glasses red)

Toasts for speeches: 1 glass of premium sparkling wine

3. Cyder Barn XL selection @ £27 per person

Reception: 3 glasses of Owlpen Manor house prosecco

Wedding breakfast: 4 glasses of Owlpen Manor house wine
(usually 2 glasses white and 2 glasses red)

Toasts for speeches: 1 glass of Owlpen Manor house prosecco



4. Owlpen Estate selection @ £39.50 per person

Reception: 3 glasses of premium sparkling wine

Wedding breakfast: 3 glasses of premium wines, specially chosen from our wine list
(usually 1 glass white and 2 glasses red)

Toasts for speeches: 1 glass of Premier Cru Champagne

5. Alcohol-Free selection @ £20.50 per person
NB this option is available for a minimum of six guests

Reception: 2 glasses of Alcohol-Free French sparkling Chardonnay

Wedding breakfast: 3 glasses of Alcohol-Free French wine
(usually 1 glass white and 2 glasses red)

Toasts for speeches: 1 glass of Alcohol-Free French sparkling Chardonnay



Extra Drinks: Softs, Beer and Cocktails

Soft Drinks

We provide complimentary orange juice, elderflower cordial and iced water as a part of these packages. See below for more information about our soft drinks buckets.

If you would like an allocation of still and/or sparkling mineral water for the wedding breakfast, we charge an additional fee of £2.50 per person.

If you have lots of guests who do not drink alcohol, we recommend pre-purchasing a soft drinks bucket (see below) for the wedding breakfast, so that they are well looked after. Just a thought!

Pre-Ceremony drinks

We are not able to serve drinks at the Cyder Barn if a civil ceremony is taking place in that location, due to restrictions placed upon us by the Registration Service. However, we can serve Welcome Drinks if you are having a church service, or outdoor ceremony. The options range from a glass or fizz or mimosa and refreshing cocktails to bottles of beer. We would be delighted to give you a bespoke quote for this in advance, depending on your requirements.

Beer Buckets

We offer a selection of premium beers as an addition to the wine served during your wedding reception: this is designed to cater for guests who might not want to drink prosecco, but you'd like to offer them a drink of something else so that they do not have to go to the bar. Our selection is as follows:

1. **Peroni:** 30 x 330ml bottles @ £90
2. **Corona:** 30 x 330ml bottles @ £95
3. **Hawkstone Pils (Cotswold lager):** 30 x 330ml bottles @ £120
4. Selection of **Stroud Brewery** beers: 30 x 440ml cans of lager, IPA and bitter @ £120
5. **Soft Drinks:** 30 x assorted drinks including Coke, lemonade, elderflower @ £75

Evening Cocktails

If you would like to personalise your experience a little during the evening party, we can offer a range of **signature cocktails** that can be available at the outside bar for 'cocktail hour'. Just let us know in advance which two you would like, and we shall make arrangements. The cocktails are priced at £8.50 each, and make for a great addition to the evening party. If you require them, please let us know in advance, by providing information on your event checklist.



Choose from two of the following options:

Aperol Spritz: the refreshing classic from northern Italy

Elderflower Gin Fizz: mixed with gin, elderflower cordial, lemons and prosecco.

Negroni: a strong gin-based cocktail with vermouth and Campari.

Margarita: a short drink with tequila, triple sec and limes.

Dark and Stormy: rum-based cocktail with a hint of ginger. A great evening drink.

Mojito: the classic mint and rum delight!

Pornstar Martini: sweet and strong, served chilled with prosecco in the mix and not as a sidecar.

Espresso Martini: a modern classic!

Vintages and Tasting Notes

1. Cyder Barn selection

Reception/ toasts: Prosecco	Bei Tempi Prosecco Extra Dry, Veneto <i>Pleasant acidity, fresh flavour. Full-bodied with harmonious taste.</i>
White	Reserve St Marc Sauvignon Blanc, Southern France <i>A clean nose with notes of elderflower and gooseberry. Pleasant and refreshing on the palate with a spicy acidity and citrus tones.</i>
Red	Reserve St Marc Merlot, Southern France <i>A fresh and exciting expression of the ever-popular Merlot grape, with ripe fruit flavours and overtones of liquorice and blackberries.</i>
Rosé	Petit G IGP Méditerranée Rosé, France <i>Produced in the heart of Provence a refreshing blend of grenache, cinsault and cabernet. Light red berries and gentle citrus fruit, dry and very easy on the eye and the palate.</i>

2. Manor House selection

Reception: Prosecco	Bei Tempi Prosecco Extra Dry, Veneto <i>Pleasant acidity, fresh flavour. Full-bodied with harmonious taste.</i>
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White	Reserve St Marc Sauvignon Blanc, Southern France <i>A clean nose with notes of elderflower and gooseberry. Pleasant and refreshing on the palate with a spicy acidity and citrus tones.</i>
Red	Reserve St Marc Merlot, Southern France <i>A fresh and exciting expression of the ever-popular Merlot grape, with ripe fruit flavours and overtones of liquorice and blackberries</i>
Rosé	Petit G IGP Méditerranée Rosé, France <i>Produced in the heart of Provence a refreshing blend of grenache, cinsault and cabernet. Light red berries and gentle citrus fruit, dry and very easy on the eye and the palate.</i>
Toasts: Premium Sparkling Wine	Antech Cremant de Limoux <i>A beautiful, balanced wine, with elegant aromas of orchard fruit and honeyed spice. Pebbly backdrop and an impressive depth of flavour.</i>

3. Owlpen Estate selection

Reception: Premium Sparkling Wine	Antech Cremant de Limoux <i>A beautiful, balanced wine, with elegant aromas of orchard fruit and honeyed spice. Pebbly backdrop and an impressive depth of flavour.</i>
White	Snapper Rock Sauvignon Blanc <i>Bags of fresh citrus and exotic fruits on the nose. The palate is fantastically ripe and juicy, with citrus fruits, passionfruit, white peach and blackcurrants and a long, refreshing finish.</i>
Red	Los Haroldos Chacabuco Malbec. Mendoza, Argentina <i>Black cherry, plum and damson aromas lead to a smooth, palate with ripe dark berry fruit and warm spice. Medium weight with soft tannins.</i>
Rosé	Petit G IGP Méditerranée Rosé, France <i>Produced in the heart of Provence a refreshing blend of grenache, cinsault and cabernet. Light red berries and gentle citrus fruit, dry and very easy on the eye and the palate.</i>
Toasts: Champagne	Pierre Mignon Premier Cru Champagne Brut N/V <i>An outstanding Champagne full of ripe peach and apricot fruit, with a delicious creamy texture and fine mousse.</i>

4. Alcohol-Free selection

Reception/toasts: Opia	Opia Sparkling Chardonnay, France <i>A sparkling organic alcohol-free drink characterised by its delicate yet persistent bubbles. It offers a pale yellow hue and bright silver core.</i>
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White	Opia Organic Chardonnay <i>The nose disclose aromas of acacia ower and white peach combined with a touch of citrus and vanilla.</i>
Red	Opia Organic Cabernet Sauvignon <i>The palate is dominated by fruity aromas and underpinned by a tannic structure. Its spicy, peppery notes give it warmth and a long, lingering finish.</i>
Rosé	Opia Cabernet Rosé, France <i>ÔPIA Cabernet Rosé is an organic alcohol-free drink with a pale pink hue and bright, clear appearance.</i>