

LETTICE EVENTS

THE UK'S LEADING LUXURY SUSTAINABLE CATERER

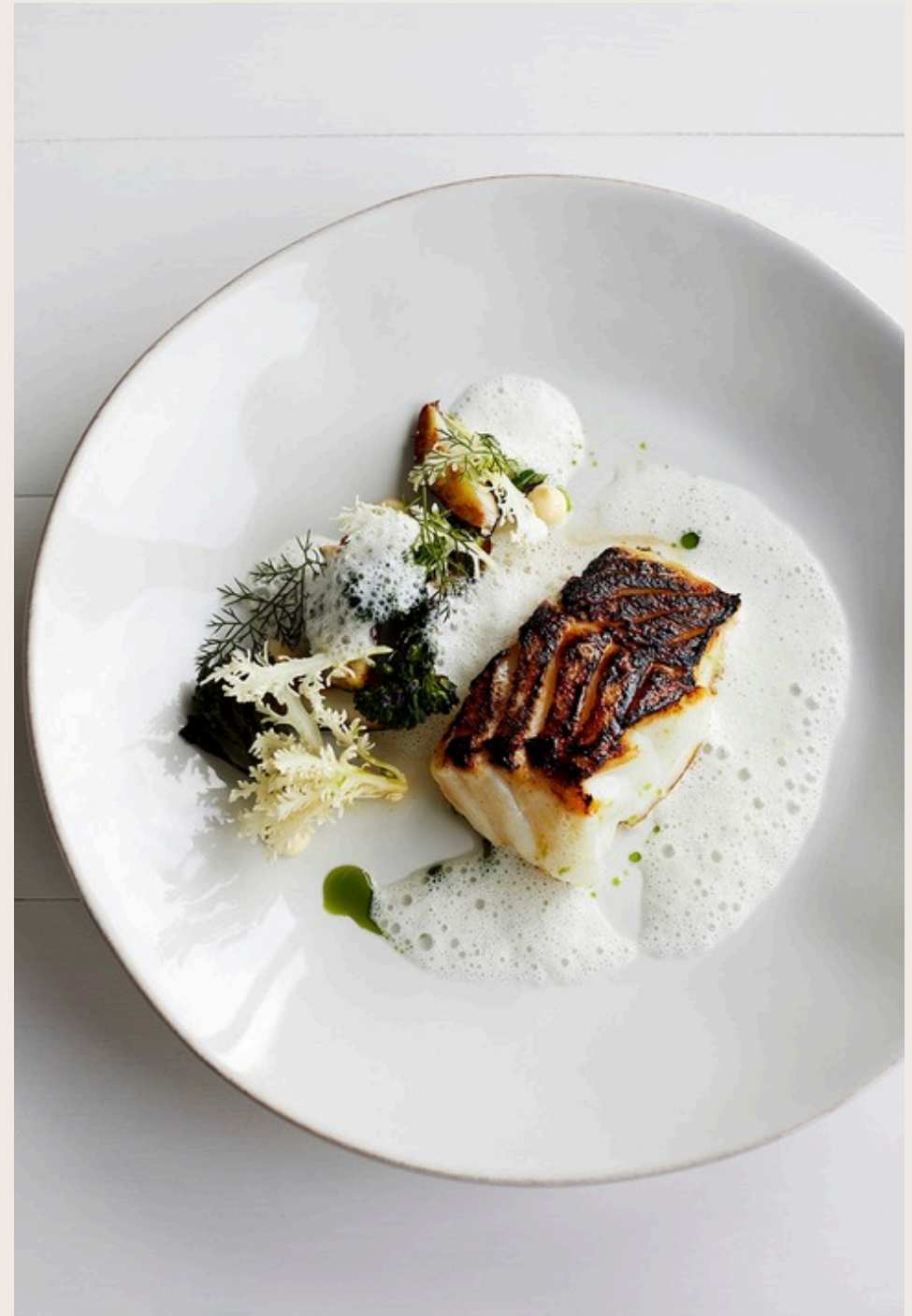


ABOUT US

Established in 1995, Lettice Events is a privately owned, female-led hospitality business built on a love of great, restaurant quality food, thoughtful service and beautifully curated experiences. We deliver bespoke catering and full event management services across a wide range of events, from intimate private dinners and weddings to large-scale conferences, brand activations, gallery openings and fundraising events.

We work with both private and corporate clients, as well as directly with venue partners, offering either end-to-end event delivery or catering-only services. Our aim is to produce entirely bespoke event experiences, bringing our guests together through curated and thoughtful food moments, utilising our experience as a sustainability focussed, BCorp business to champion our brand of conscious catering.

The Lettice Team



OUR DRINK PARTNERS

We want to work with companies that emulate our values. We have created a drinks list that champions environmentally positive brands. We work with Sapling Spirits & Two Drifters Rum, both of which are carbon and climate positive. All our mixers are from Double Dutch, they are a B Corporation certified business (like us!) and have gone leaps and bounds ahead of all other companies to produce perfect mixers.



YOUR PACKAGE WHAT'S INCLUDED

NV Prosecco di Treviso, Lampo Borguluce, Veneto, Italy

Dry, crisp, vivacious - Orange blossoms and nectarine on the nose. Easy going and soft, with juicy yellow peach and apricot flavours that are nicely persistent.

Mas De Daumas Gassac, Moulin de Gassac, Languedoc, France

Pale lemon-gold hue and fragrant nose of stone fruit and tree blossom. The palate is full of juicy pears and apricots. A very delicious wine, full of fruit and an uplifting acidity that makes it very easy to drink!

Pinot Noir, La Boussole, IGP, Languedoc, France

This is an excellent Pinot! Full of juicy, red fruits, soft and very supple integrated tannins, with a touch of vanilla and coffee. We love how this wine pairs both with food but also how great it is to drink by itself.

Reserve de Gassac Rosé, Mas de Daumas Gassac, Languedoc, France

A pale salmon-pink in colour. Aromas of summer red fruits and pink grapefruit. On the palate, fresh and light with a bright acidity. Look for further red fruit flavours leading to a brisk finish. A brilliantly easy glugger!



UPGRADED DRINKS MENU



AFTER DINNER DRINKS PACKAGE

After Dinner Drinks All Inclusive Package

You choose three spirits of your choice and we provide all the mixers & tonics, wine & beer (incl 0%) for your after party.

Spirits choices

Sapling Gin

Sapling Vodka

Monkey Shoulder Whisky

Two Drifters (Signature Dark) Rum

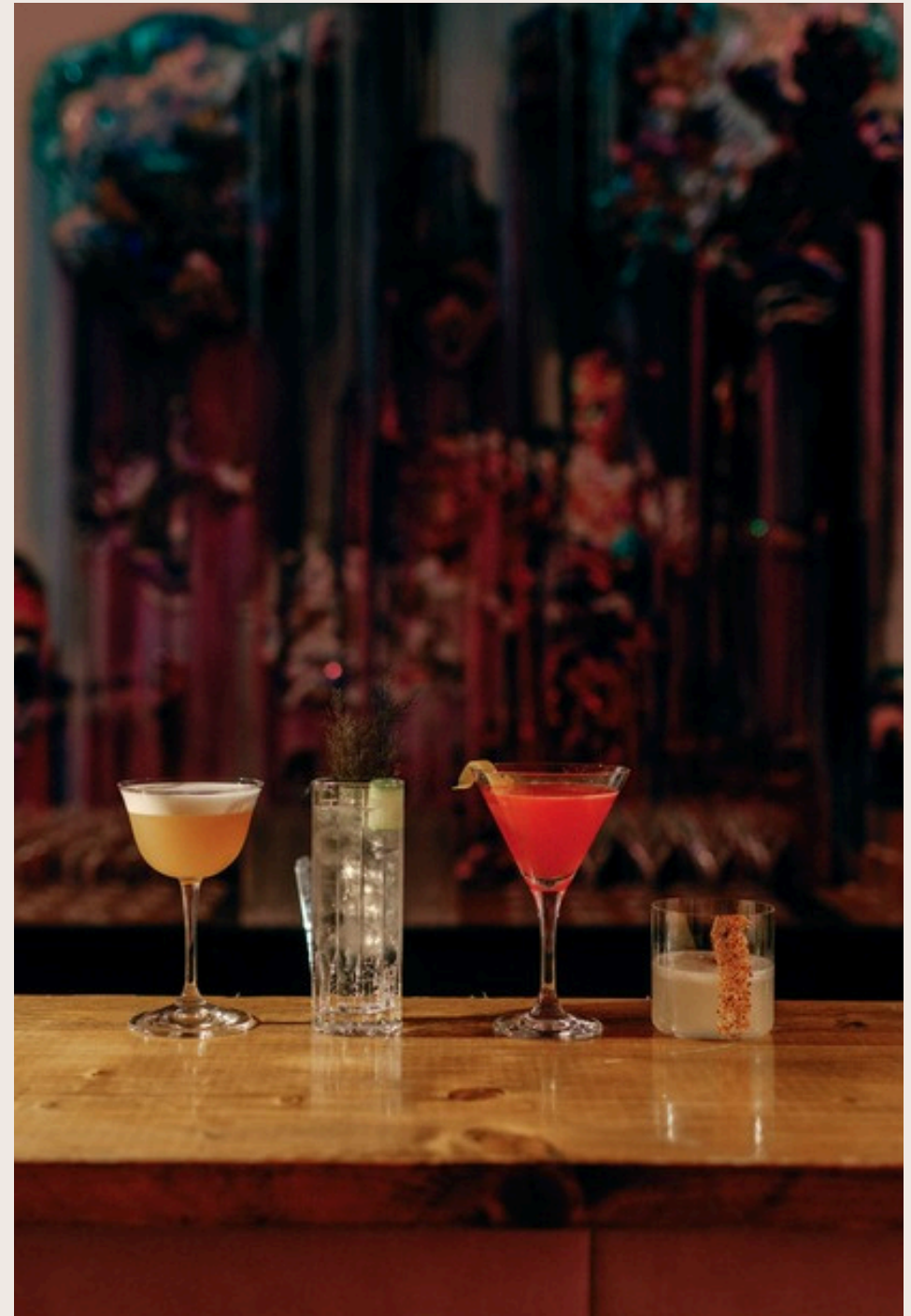
El Rayo (Reposado) Tequila

Double Dutch Tonics & Mixers

Beer

Greenwich Meantime Lager

Bitburger 0.0%





CHAMPAGNE

“Too Much Of Anything Is A Bad Thing, But Too Much Champagne Is Just Right”

Mark Twain

Very few drinks have quite as much a beloved past in the history of British drinkers as Pol Roger. This iconic Grand Marque champagne is still owned and operated by the family. Their ethos of creating excellence without ever impacting the natural world is one that we mirror. We are delighted to offer their full range of champagne’s including the legendary, Prestige Cuvee – Sir Winston Churchill, who reportedly drank 40,000 bottles of Pol in his lifetime!

“I cannot live without champagne. In victory I deserve it; in defeat I need it.”

NV Brut Reserve, Pol Roger, Champagne, France

The iconic 'White Foil'. a beautiful golden straw-coloured hue, abundant and fine bubbles. With a powerful and attractive nose, aromas of pear, honeysuckle and white jasmine, balanced with robust vanilla and brioche notes. The perfect partner to canapes for any party!

2018 Brut Reserve, Pol Roger, Champagne, France

A delicious and robust champagne. The fruit flavours are tropical, with the classic aromas of French patisserie, think buttered brioche, balanced an ethereal acidity.

2015 Blanc de Blancs, Pol Roger, Champagne, France

A truly delicious Blanc de Blancs. A round an opulent wine, with extremely fine bubbles and a rich, citrusy palate, think candied oranges and lemons with an alluring and fine finish.

2015 Sir Winston Churchill Cuvee, Pol Roger, Champagne, France

Without a shadow of doubt the best possible champagne around. Only made in the very best of years. This champagne is our absolute favourite. Robust and intriguing, with enough freshness to make you want to keep on drinking it all night!



SPARKLING

English Sparkling

Brut Reserve, Coates & Seely, Hampshire, England

A blend of about 65% Chardonnay and 35% Pinot Noir; made by the Methode Britanique, like Champagne, from grapes grown on chalk-rich soil. The aromas are reminiscent of apple orchards and elderflowers. Seemingly very dry, the palate shows lemon, mineral notes and a soft mousse.

Rosé, Coates & Seely, Hampshire, England

A delightfully pale, salmon pink colour, a delectable wine made from a blend of estate-grown Pinot Noir, Chardonnay and Pinot Meunier, it is specially crafted for celebration, parties and romance.

Prosecco

NV Prosecco di Treviso, Lampo Borguluce, Veneto, Italy

Dry, crisp, vivacious - Orange blossoms and nectarine on the nose. Easy going and soft, with juicy yellow peach and apricot flavours that are nicely persistent.

Cremant

Eugenie, Antech, Cremant di Limoux, Languedoc, France

The wine is made using the traditional method and aged for 12 months on the lees which adds a lovely toasty complexity. The nose burst with crisp lemon and green apple aromas leading to a palate that reveals beautiful balance between freshness and subtle nuttiness.

No & Low Sparkling

Wild Idol Alcohol Free Sparkling White

Extremely bright, fresh, and naturally alcohol free wine, Wild Idol sparkling white has a beautiful pale straw hue and is bursting with zesty green apples and aromas of white peach and honeyed melon, finished with soft, fine bubbles. Vegan, gluten-free and low calorie, it is hand-crafted using wine-making techniques with a blend of fragrant Müller-Thurgau grapes, for an authentic non alcoholic wine alternative.



WHITE WINE

Mas De Daumas Gassac, Moulin de Gassac, Languedoc, France (House Pour)

Pale lemon-gold hue and fragrant nose of stone fruit and tree blossom. The palate is full of juicy pears and apricots. A very delicious wine, full of fruit and an uplifting acidity that makes it very easy to drink!

974 Viogner, Chateau Pesquie, Rhone Valley, France

Attractive light gold with a bright green hue. Citrus and pineapple. On the palate, refreshing with excellent acidity with notes of green fruits, lime with a touch of vanilla. The finish is bright and fresh.

Cuvee No1 Blanco, Atance, Valencia, Spain

We love this wine! Using a blend of Malvasia, Macebo & Merseguera. It produces a light and elegant wine, showing coastal characteristics due to its proximity to the sea.

Chenin Blanc, Radford Dale Vinum, Stellenbosch, South Africa

Natural, spontaneous fermentation with fruit from old Bush Vines. This adds a depth of concentration to the stone fruit and honeysuckle palate which is balanced perfectly by the saline flavours brought on by the vineyards proximity to the coast.

Picpoul de Pinet, Domaine la Croix Gratiot, Languedoc, France

This Picpoul is a vibrant yellow in colour with youthful hues. On the nose are fresh aromas of citrus fruit such as lime and grapefruit. The palate is full but extremely well balanced, with fresh acidity and a mouth watering, persistent finish.

Soave Classico, Cantina del Castello, Veneto, Italy

Delicate bouquet of white peach, almond blossom, and citrus zest with subtle mineral notes. Crisp and refreshing palate featuring bright acidity and green apple flavours. A great example of a fantastic wine.



WHITE WINE

Continued.

Pouilly-Fumé, Domaine Sébastien Treuillet, Loire, France

Typically dry and with lots of green fruit flavours, citrus, lime, gooseberry but also with more tropical notes on the palate. It has great depth and a tangy mineral complexity which is wrapped around the zippy green fruit which follows through to a smoky, flinty finish.

Macon-Villages, Domaine Aléxis Pollier, Burgundy, France

Great value wine from one of the rising stars of Burgundy. Buttery, lemon and peach flavours with a touch of honey and balancing minerality.

Chablis, Domaine Bernard Defaix, Burgundy, France

A fine brilliant yellow colour. On the aromas, mineral notes are dominant combined with delicate touches of green apple and citrus fruit. The mouth is fresh and persistent, the perfect balance between minerality and roundness.

Rully Blanc 1er Cru 'Molesme', Domaine Jean-Baptiste Ponsot, Burgundy, France

A very generous wine from a fantastic producer. Rich and complex, with an uplifting freshness, lemon and apple notes, followed by almonds. A very great depth and complexity in the long and clean finish.



RED WINE

**Pinot Noir, La Boussole, IGP, Languedoc, France
(House Pour)**

This is an excellent Pinot! Full of juicy, red fruits, soft and very supple integrated tannins, with a touch of vanilla and coffee. We love how this wine pairs both with food but also how great it is to drink by itself.

Bobal, Atance, Valencia, Spain

One of our favourite lesser known grapes. This is robust, fruit driven with a long finish, thanks to its very well structured tannins. Red fruit makes way to more savoury notes, a very moreish wine.

Le Paradou Grenache, Chateau Pesquie, Languedoc, France

Beautiful dark ruby color. Nose of black and red berries with spicy notes. In the mouth, good concentration, roundness and freshness in the same time. Crunchiness of the grapes, cherry and blackcurrant aromas with hints of pepper.

Rioja, Prana, Vina Illusion, Rioja, Spain

A medium bodied and delicious Rioja. 100% Tempranillo, this wine is a delicious, gulpable expression of Rioja: full of mixed berries and red fruits, juicy, delightful to drink. Perfect with grilled red meat.

Chianti 'Podere Gamba', San Ferdinando, Tuscany, Italy

Beautifully smooth and ripe organic Chianti made from Sangiovese with about 15% Pugnitello. Aromas of red cherry and plum supported by woody, savoury notes with the classic silky texture for which Chianti is famed.

Chateau Maison Neuve 'Cuvée Alexia', Blaye-Cotes de Bordeaux, France

It's a blend of Malbec and Merlot, and has a really joyful personality, packed with molten blackcurrant pastilles, floral spices (it's unoaked, so that comes from the skins of the Malbec grapes) and a glossy cassis character that refreshes the finish. A very fine tribute to a very talented winemaker.

La Croix Chaigneau, Lalande de Pomerol, Bordeaux, France

An amazing Right Bank Bordeaux, that punches well above its weight. All of the classic aromas and flavour profiles of much more expensive wines from the same region. Full of plummy dark fruits, liquorice and supple tannins.



RED WINE

Continued.

Terroir Uco Valley Malbec, Altos Los Hormigas, Mendoza, Argentina

Altos Las Hormigas Terroir Uco Valley Malbec is a critically acclaimed Argentinian wine, exuding sumptuous complexity and an unparalleled taste profile. Hailing from the legendary Uco Valley vineyards, it embodies deep, inky colour with aromas of dark fruits, exotic spices, and a hint of violets.

Bourgogne 'Côte d'Or', Domaine Jean Guiton, Burgundy, France

From four parcels, two in Bligny and two between Bligny and Pommard, given 12 months in barrel, second or third fill. Bright red fruit and just a lick of tannin. Everything you would want from a wine like this.

Tempo d'Angelus, Château Angéus, Grand Cru St Emillion, Bordeaux, France

This is the second wine from one of the best producers on the right bank of Bordeaux. Notes of ripe black raspberries and flowers define the aromas, and this vintage is elegant with ripe tannins and a beautiful finish.

Barolo 'Albe', G.D. Vajra, Piemonte, Italy

One of the most famous wine makers in Piemonte. The nose captivates with lovely notes of rose petals, violets, red berries, and fresh herbs. On the palate, it reveals a smooth and savoury character, boasting juicy red cherries, crushed raspberries, and hints of baking spices, all supported by refined tannins.



ROSE WINE

Reserve de Gassac Rosé, Mas de Daumas Gassac, Languedoc, France (House Pour)

A pale salmon-pink in colour. Aromas of summer red fruits and pink grapefruit. On the palate, fresh and light with a bright acidity. Look for further red fruit flavours leading to a brisk finish. A brilliantly easy glugger!

Coteaux de Varois Rosé, Château d'Olliere, Provence, France

From a 200-year-old family estate in the 'Heart of Provence' a real classic! This dry, spicy rose is a blend of 50% Grenache, 40% Cinsault and 10% Syrah and makes for a great aperitif. A pale salmon pink in colour. On the nose, red summer berries with a touch of sweet spice. Dry, crisp and fresh on the palate with excellent acidity and further red berry notes.

Whispering Angel, Château d'Esclans, Provence, France

Bright yet pale, Whispering Angel is aromatic with a fine floral and fruity character of lavender, raspberry and cherry. On the palate it is medium bodied, delightfully fresh with tart berries and cream and a delicate spicy minerality. Its finish is long, dry, crisp, and gently acidic. (We can also source this in large formats up to Jeraboam!)

SKIN CONTACT WINE (ORANGE)

Salamandre Orange, Château de Saint Cyrgues, Rhone, France

A fresh and easy going skin contact wine made from classic Rhone varieties of Marsanne, Roussanne & Grenache. This excellent little orange wine is a good introduction to the category if you haven't tried it before. They are perfect with food, balancing fruit flavours, intense aromas and just a little bit of tannin. Delicious.



SWEET WINE

Sauternes, Chateau Villefranche, Bordeaux, France (375ml)

An amazing full bottled Sauternes with flavours of honey, quince and caramel, balanced with an uplifting acidity. Truly delicious!

Taylors LBV Port, Porto, Portugal

A classic and celebratory fortified wines from one of the oldest and most famous port producers in the world.

"Mylitta" Tokaji Noble Late Harvest, Tokaji, Hungary (375ml)

An amazingly concentrated and robust sweet wine. Not a traditional Tokaji but a Late Harvest wine with intense honeyed fruit and brilliant freshness.



MOCKTAILS

All Mocktails

Cucumber & Mint No-Jito *

A fresh and clean start to any festivity. Cucumber juice, mint syrup, fresh lime juice and soda water. Garnished with borage flowers & cucumber.

Basil & Lemon Spritz

We love the peppery, sweet and sour balance of this mocktail. Basil and lemon syrup, muddled with fresh basil and lemon zest. Topped with sparkling water and garnished with a wedge of Amalfi lemon and basil tops.

Earl Grey & Grapefruit Cooler

Allegedly the Queen's favourite tea, Earl Grey has an ethereal flavour of bergamot that is balanced so well with the bitter sweet aromatics of pink grapefruit.

Smoke on the Water

Lapsang Souchong tea is unique. The leaves are dried not in a withering pan but are dried by smoking over burning pine needles. This flavour is addictive. The flavour is spiked with warming ginger syrup and freshened up with our homemade lemonade.

Brazilian Limonada

An absolutely delicious drink all year round. We use house preserved lemon and lime juice. Blended with coconut milk which adds a rich and luxurious flavour. Garnished with dehydrated lime.

Pineapple, Coriander & Jalapeño Agua

A very refreshing and grown up drink. The sweet acidity of fresh pineapple, infused with coriander & warming Jalapeño, sweetened and topped with soda. Garnished with a pineapple crisp.

Chicha Morada

An absolutely delicious and fun drink. Its origins come from the Andes, using purple corn, Granny Smith apple and discarded pineapple skins, the mix is slightly spiced with clove and cinnamon, topped with soda.





LOW ABV

All Low ABV Cocktails

Stone Fruit & London Vermouth Sangria

This is a seasonal, refreshing and delicious drink. Using local, seasonal stone fruits, infused in London Vermouth, a touch of stone fruit puree, topped with aromatic white wine and soda.

Seasonal Bellini (0%)

This is always a favourite. We make in house delicious seasonal fruit purees, think peaches in the summer, spiced pear in the winter and top this with 0% sparkling wine. A very classy and elegant alternative for any party.

Cherry Cola

A really playful cocktail. We use a mixture of Cherry Brandy and preserved Morello cherry juice, with a dash of lemon, topped with artisan cola. Garnished with fresh lime.

Umeshu Iced Tea

Umeshu is a delicious plum wine originating in Japan. We add a touch of Cocoa infused Lillet Blanc and preserved citrus syrup. Topped with cold infused Japanese White Tea. Garnished with dehydrated lemon.

Vermouth, Soda & Citrus Foam

Served long, this is a great Low ABV cocktail. We use excellent dry white vermouth, a dash of preserved citrus syrup, topped with soda. Orange forms the backbone of the citrus foam, giving this drink an amazing mouthfeel. Garnished with fresh orange peel.



APEROL

All Aperol Cocktails

Seasonal Bellini

A great way to start any party. Using the best seasonal fruit blended with liqueurs to create an elegant drink. Think white peach Bellini's in the summer and damson & gin fizz in the winter.

Italian Greyhound

A very classy way to get the appetite going, especially with canapes. The botanical characteristics of Gin & Aperol are enhanced with pink grapefruit soda and citrus syrup. Garnished in a glass rimmed with rosemary sugar & fresh rosemary.

The Jasmine

This is one of our favourite Aperol drinks. A blend of gin, bitter Campari, lemon syrup & aromatic triple sec. Shaken & served over ice with a lemon twist, the perfect balance of Negroni meets Margarita!

Limoncello Spritz

The best spritz in our opinion! We make homemade limoncello from our discarded, zested lemons. Its perfectly balanced sweet and sour notes, served with prosecco and soda. Garnished with a lemon twist.

Rosemary & Thyme Gimlet *CN

Herbaceous, sweet & sour. Perfect Aperitif drink combining Sapling Gin, Thyme & Rosemary syrup, fresh citrus – shaken and served over ice, garnished with dehydrated lime.



SERVED LONG

All Long Cocktails

Cucumber & Wild Elderflower Southside *CN

Cucumber is so cleansing. We juice this and add mint and elderflower to a large measure of gin and freshen this drink up with soda. A real warm weather favourite.

Basil & Meyer Lemon Smash

A firm favourite, using all of the basil stems we preserve through the summer infused into homemade limoncello. Gin gives the cocktail its backbone, served over ice with soda & garnished with basil tips.

Rhubarb & Hibiscus Moscow Mule

Bright pink forced rhubarb is cooked with stem ginger to give a sour and warming syrup. A good glug of vodka topped up with ginger beer, creates a beautiful pale pink classy cocktail.

Butterfly Sorrel Paloma

El Rayo Tequila is the perfect match for the citrusy and refreshing blend of red sorrel and pink grapefruit soda. Garnished with pink grapefruit and fresh rosemary.

Ginger & Oxalis Rum Collins

A fantastic blend of flavours. The Two Drifters Dark Rum is the hero here, fresh ginger & lime infused with oxalis, topped with ginger beer & a dash of soda.

Midori Hiball

We love the balance of aromatic melon liqueur, a touch of chilli from Ancho Reyes, El Rayo Plata tequila, 'superlime' and topped with soda. Aromatic, vibrant and very moreish!

Strawberries & Cream Club Soda

This is a really fun cocktail. We preserve Sussex strawberries in Sapling Vodka, add vanilla and Liquor 43. This is clarified to make a milk punch and topped with soda water.



SERVED SHORT

All Short Cocktails

Black Sesame Old Fashioned

Toasted black sesame infused 12 Year Old Gelnfarcas whisky forms the backbone for this stunning Old Fashioned. Sweetened with honey syrup and balanced with homemade Tonka bitters. Garnished with a sesame and caramel cracker, with smoked Maldon salt. Served short with a perfect, crystal clear cube of ice.

Clarified Pina Colada

Clarified cocktails are a great conversation starter. This takes the flavours of a Pina Colada and drags them into the modern world! Two Drifters Rum, fresh pineapple and coconut cream are clarified and served over ice with dehydrated pineapple.

Clover Club

One of the most famous sours. We love this cocktail. We preserve raspberries when bang in season, fresh lemon juice and shake - served in a coupe garnished with fresh raspberries.

Forced Rhubarb Sour *CN

Forced rhubarb is one of our favourite seasonal ingredients. We preserve it as soon as we get our first deliveries from Tomlinson's farm in Yorkshire. We add a touch of hibiscus, vanilla & fresh lemon, a good glug of Sapling Vodka - topped with rhubarb skin powder.

Appeltini Sour

Ultimate 90's throwback. Using Sapling Vodka, Apple Schnapps, Granny Smith Apple, all shaken together to create a beautiful bright green, modern take on the classic!

Cardamom Carajillo

One of our teams favourite cocktails! Very much the flavours of an espresso martini reimaged,. Using whole coffee bean and cardamom infused aged tequila, aromatic Liquor 43 & fresh espresso. Garnished with grated tonka beans and served over ice.



SERVED SHORT

All Short Cocktails

Continued.

Negroni Estivi

At Lettice we love Negronis.! The balance of booze, sweet and bitter is a beautiful thing! House preserved Florence strawberry gin., Lillet Blanc, Extra Dry Martini and Luxardo Bitter Bianco combines to make a beautiful pink Negroni, full of floral notes with a much softer texture than the traditional cocktail.

The Lemon Drizzle

This is a Lettice favourite. Its a wasteless drink, using all our cake and pastry trimmings to make a cake flavoured vodka. We add our homemade Limoncello and house made 'superlemon' with a touch of aquafaba, shake and serve over ice with dehydrated lemon.

Amaretto Sour & Red Wine Foam

A modern take on a real classic. We make a very dry style Amaretto sour, using our house made 'superlemon'. This is shaken and served over ice, topped with an aerated and delicious red wine foam.



MARGS & MARTINIS

All Margarita's & Martinis

House Picante

This has become a modern classic for a reason - its delicious! El Rayo Reposado Tequila infused with Scotch Bonnet chilli, 'superlime' and agave syrup with a touch of smoked salt. Perfect.

The Pickle Marg

Why let the martini have all the fun? This Dirty Marg uses Gordal olive infused Reposado tequila & pickle juice to add a savoury hit to an all time favourite. Garnished with our favourite dill pickle - a really fun cocktail.

Watermelon Mezcalita

We love Mezcal. The smoky, rich flavour balances perfectly with aromatic fresh watermelon, lime brings an uplifting acidity. Smoked charcoal salt rim gives it a great savoury kick.

House Mirror Margarita

Clarified drinks make every cocktail classier. This classic milk punch style drink makes our favourite margarita, its smooth, rich and refreshing.

Tomatini *CN

One of our favourite drinks. We make a delicious tomato water with preserved basil and make a perfect martini with Lillet Blanc, Extra Dry Vermouth & Sapling Gin – all garnished with dehydrated Nutbourne tomatoes.

Dirtiest Martini

We wash Sapling Gin in new season Extra Virgin Olive Oil to give you a really special, peppery & umami Gin base. Using our preferred blend of Lillet Blanc & Extra Dry Vermouth, shaken over ice with Gordal olives, giving a lovely pale green martini, garnished with drops of olive oil & more olives.



MARGS & MARTINIS

All Margarita's & Martinis

Continued.

Preserved Peach Marg

We preserve beautiful white peaches in the fruity El Rayo tequila, add a touch of fresh peach puree, a dash of peach liqueur and house made 'superlime'. Shaken and served on the rocks with chilli and lime.

Pandan Martini

Pandan has an almost ethereal flavour. We infused fresh Pandan leaves into Sapling Vodka, add a touch of coconut liqueur and London made Dry Vermouth. Shaken and served straight up with fresh Pandan leaves.

House Espresso Martini *CN

One of the best drinks of all time. We make our own coffee liqueur with spent coffee grounds from our events using Two Drifters rum. Shaken with fresh Assembly espresso and Sapling Spirits Vodka. Kate Moss's finest hour!



TEENY WEENIES

All Teeny Weenies

One of our favourite ways to get the party started at the end of a delicious meal is to serve our Teeny Weeny cocktails. These are smaller versions of any of your favourite drinks. They look adorable and are a great match for dessert canapes. Below are a list of some of our favourites, but we can make your favourite cocktail too!

Espresso Martini

Manhattan

Margarita

Negroni

Disco Sour



JOOSE

All Joose

Introducing the alcopops you never knew you needed!

JOOSE is our new line of alcopops. We've taken favourite cocktails, lowered the ABV, and given them a retro twist. Behind the neon glow is a delicious drink homemade with UK spirits. Light, easy, and hangover-friendly, JOOSE is made to keep the party going – from black-tie weddings to warehouse raves.

Blue Lagoon Margarita

El Rayo Tequila Reposado, Fresh Lime, Blue Curacao, Agave & Saline

French Martini Collins

Sapling Raspberry & Hibiscus Gin, Chambord, Fresh Citrus & Madagascan Vanilla

Midori Sour Hi-Ball

Honey Moon Melon Sapling Vodka, Midori, Fresh Lime & Soda

Mango & Coconut Rum Punch

Lime Leaf Two Drifters Rum, Alphonso Mango, Passionfruit & Coconut



BESPOKE DRINKS

We love the opportunity to create entirely bespoke drinks offering for each event. We understand that to synthesis exactly the design, aesthetic and flavour you want for your special day is super important. To ensure we can achieve this, if you would like to have a creative meeting with one of our highly trained team to discuss your requirements, we are very happy to oblige.

We also offer a handling service whereby we can look after all of the logistics and ordering of any drinks to ensure smooth and hassle-free delivery of drinks to your events.



*CN

All cocktails we have *ed are Carbon Negative. This is something very close to our heart. By using waste products in the production of these drinks, combined with our partnerships with the countries leading sustainably focused spirits companies, Sapling Spirits & Two Drifters we can have a positive impact on the world. We think this really adds to any event, the more cocktails served the more trees are planted in carbon capture initiatives.

