

THE AVIARY BAR'S UNIQUE **GOLD** PACKAGE

Everything below is included in your package

Exclusive Use of The Aviary Bar

For the duration of your party

Unlimited Alcoholic & Non-Alcoholic Drinks

Including champagne, cocktails, spirits, wines, beers and soft drinks.

Champagne Reception

On arrival, all guests will be given a glass of champagne

Hot & Cold Canapes & Bowl Food

As per menus attached

Our resident DJ

Has performed for many blue-chip companies and celebrities with a complete range of music to suit all tastes.

Full size black jack casino table

Complete with professional croupier

Magic Mirror Photo booth

Complete with an assistant, digital and hard copies of photos.

Karaoke, Three TV Monitors, Microphones & Small Stage

For company or personal presentations, speeches and karaoke if required.

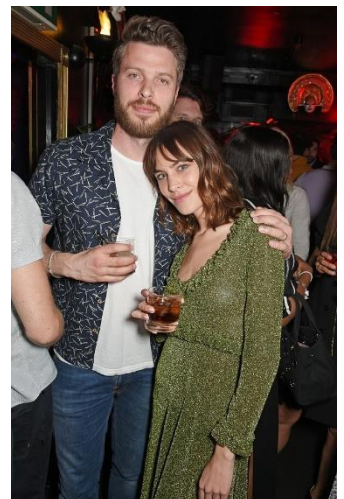
Red Carpet

To welcome you at the entrance to The Aviary Bar

Maximum capacity is 120 people

The Party is for a duration of 5 hours

£85 + VAT per person



COCKTAIL MENU

Everything on the menu below is included in your package

The Aviary Special

Martini Rosato, Vodka, Passion Fruit Puree, Pineapple Juice,
Lime Juice, Gomme syrup

Whiskey Sour

Four rose bourbon combined with sugars and sours

Cosmopolitan

Absolute Citron, Triple sec & Cranberry juice

Martini

Gin or vodka shaken or stirred with dry vermouth

Long Island Iced Tea

Vodka, gin, rum, triple sec & tequila shaken with lime juice

Tequila sunrise

A refreshing mix of tequila, orange juice & grenadine

Bellini

Prosecco with peach liquor

Mojito

Havana club rum with mint, gomee sugar & fresh lime slices,
Served on crushed ice

Red Kiss

Gin, cherry brandy & extra dry martini

Margarita

El Jimador tequila, triple sec & lime juice

Planters punch

Captain Morgan's rum, orange juice, lemon juice,
Gomme sugar & grenadine

GOLD OPTION DRINKS LIST

Everything on the menu below is included in your package

Fizz

Champagne
St Elemi Prosecco

White Wine

Reserve St Jacques Sauvignon Blanc
Reserve St Jacques Chardonnay
Pinot Grigio Folonari
The Accomplice Chardonnay
Suave Classico Bolla

Red Wine

Reserve St Jacques Merlot
The Accomplice Shiraz
Rioja Monte Haro
Bardolino DOC Folonari
Cotes du Rhone
Claret Chevalier Lasalle

Rosé Wine

Pinot Grigio rose Folonari
Grenache Rose Reserve St Jacques
Post Tree Pinotage rose

Port

Taylor's First Estate

Soft Drinks and Mixers

Apple, Cranberry & Orange Juice
Ginger Ale
Red Bull
Coca Cola
Soda Water
Lemonade

Beers

Becks
Budweiser
Peroni
Stella Artois
Sol

Gin

Gordons
Bombay Sapphire

Vodka

Absolute Blue
Grey Goose
Belvedere
Stolichnaya

Whiskey

Bells 8 years olds
Jameson
Johnny Walker Red Label

Bourbon

Jack Daniels
Makers Mark

Rum

Bacardi
Havana Club Anejo
Havana Club especial
Captain Morgan's

Liqueur

Baileys
Disaronno Amaretto
Malibu
Southern Comfort
Tia Maria

Vermouth/Aperitifs

Campari
Martini Bianco
Martini Extra Dry
Martini Rosso
Cinzano Blanco

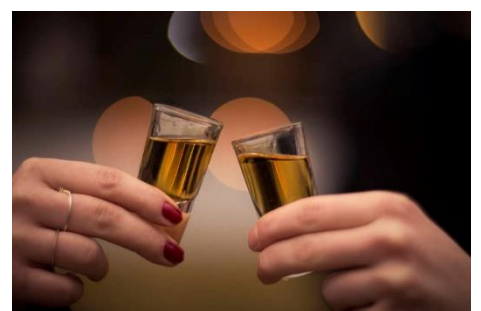
Tequila

El Jimador Blanco
Olmeca

Shots

Brain Damage
Jäger-Bomb
Sambuca
Tequila

Cocktails



GOLD OPTION BUFFET MENU

Everything below is included in your gold package.

Charcuterie Plate

A Selection of meat, cheeses, fruits, crackers and bread



Vegetable Batons & Dips

A selection of vegetable batons served with a selection of dips (see below)

A selection of bread & Dips

Pittas, Focaccia, Ciabatta with a selection of dips (See below)

Dips

Guacamole, Hummus, tzatziki, Salsa & Sour cream and chive



Mini Cumberland Sausages

Served with crispy onions

Potato salad

With a lemon and dill dressing

Baby Potatoes

Sea salted roasted baby potatoes with sea salt, rosemary and chilli flakes

Green Mixed Salad

Sprinkled with olive oil and seasoning

A selection of mini rolls and sandwiches

Mini Desserts

Chocolate Brownies with a rich gooey centre

Macarons

Crisp outer shell of meringue that melts in your mouth as you discover a burst of flavour in the middle

Cheese Board

Served with crackers, onion chutney and grapes.



GOLD OPTION CANAPE MENU

All our canapes are freshly made by our in-house chefs, beautifully presented they will enhance any event.

Parma Ham and Mozzarella bites served with rocket salad and balsamic glaze

Smoked salmon blinis served with cream cheese and chives

Hot and spicy chicken skewers

Crispy Cod Bites served with tartar sauce



Crispy fried prawn with sweet chilli dip

Mini Lamb Kebab skewers with mint and yoghurt dip

Mini Burgers with pickled gherkins

Mini Cumberland sausages served with a honey mustard dip

Mini hot dogs, crispy onions and American mustard

Vegetable Spring Rolls and Samosas with sweet chilli dip

Mini Brie and cranberry focaccia

