

THE KITCHEN ∞
AT PRIMROSE HILL FARM

DRINKS LIST

DECADENT DELIGHTFUL DRINKS

FABULOUS FOOD DEMANDS EXCEPTIONAL DRINKS.

The Kitchen at Primrose Hill Farm is proud to showcase an outstanding selection of Champagnes, Prosecco, wines, beers and spirits to surprise and delight your guests. An enticing range of wines from around the world have been combined with the very best homegrown British sparkling wines, beers, gins and spirits.





BESPOKE DRINKS SERVICE

HOW IT WORKS

We provide a complete service for the provision of drinks to your guests throughout all stages of your wedding day.

Simply select the drinks you wish to offer to your guests for your reception and dining and we will do the rest. Our service is fully inclusive of glassware, ice and garnishes of your chosen wines, spirits and beers throughout your drinks reception and wedding breakfast.

Our Farm Bar is open throughout your day so your guests can enjoy an early pre-ceremony drink right through to evening service to make the party really go with a swing. Our team of expert mixologists offer a range of enticing cocktails alongside a full range of wine, beers and spirits. The Farm Bar is a pay bar and so your guests can enjoy a fully stocked bar at no further cost to yourselves. If you would like to lavish your guests then you are welcome to open a bar tab for all, or some selected drinks, for the evening.

RECEPTION DRINKS

Kick start the celebrations with some of our enticing reception drinks to delight your guests.

Just choose the range of drinks you wish to offer and we will do the rest.

Service, glassware, garnishes and ice are all included in your drinks and menu costs.

WINE & MENU MATCHING

Choosing the wine for a large group of people can be a daunting task – but it really doesn't need to be! We will offer expert advice on wine and food pairings and also quantities throughout the day to give you the perfect matches for your event.

RECEPTION DRINKS

CHAMPAGNE & FIZZ

Prosecco Ca'del Console, Italy | £22.95
Apples – Light – Fun

Prosecco Ca' del Console Rosé, Italy | £24.95
Summer Fruits - Light

Crémant de Bourgogne, Brut Reserve Marsigny, France | £31
Crisp - Citrus - Refreshing

Testulat Brut, Champagne, France | £40.95
Citrusy – Light – Delicate

Gusbourne Brut, England (Our House Favourite!) | £63
Crispy – Fine – Long Luxurious Finish

Gusbourne Rosé, England | £63
Fresh – Elegant – Summer Fruits

ICED BEERS

From £3.95 per bottle

Birra Moretti

Hooky Best

Napton Cider

Saxby's Cider

Guinness Original

SOFT DRINKS

From £3.00

Due to changes in the market and duty, prices and availability may fluctuate.
Please note drinks prices are inclusive of VAT at the current rate.





RECEPTION DRINKS

COCKTAILS

We can supply expert mixologists for your drinks reception and even create a signature cocktail for your wedding!

Pornstar Martini | £8.75

Black Cow Vodka, Passionfruit, Lime, Passoa, Vanilla

Limoncello Spritz | £8.75

Limoncello, Prosecco, Soda Water

Primrose Garden | £8.75

Gin, Elderflower, Apple, Lime

Mojito | £8.75

Havana Club White Rum, Cane Syrup, Lime, Mint

Aperol Spritz | £6.75

Aperol, Prosecco, Soda Water

Pimms and Lemonade | £6.75

MOCKTAILS

The Primrose Spritz | £4.75

Elderflower, Apple Juice, Nectar, Lemon, Soda

The Kitchen Spritz | £6.25

Seedlip Spice 94, Ginger & Lemongrass Cordial, Lemon, Soda

Virgin Passionfruit Martini | £6.25

Seedlip Grove 42, Passionfruit, Egg White, Lime, Vanilla

Sunset Punch | £4.75

Apple, Grapefruit, Elderflower, Lime, Soda

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FEASTING WINE LIST

WHITE

Les Lauriers Viognier Grenache, France | £20.50
Bright – Zesty – Easy Drinking

Montalto Organic Pinot Grigio, Italy | £22.95
Dry – Fresh – Fruity

First Fleet Chardonnay, Australia | £22.95
Tropical – Rich – Elegant

Picpoul de Pinet St. Clair, South of France | £25
Citrusy – Vibrant – Fresh

Featherdrop Sauvignon Blanc, New Zealand | £25
Green – Exotic Fruits – Refreshing

Petit Chablis Hamelin, Burgundy, France | £33
Elegant – Crisp – Apples

SPARKLING

Prosecco Ca’del Console, Italy | £22.95
Apples – Light – Fun

Prosecco Ca’ del Console Rosé, Italy | £24.95
Summer Fruits - Light

Crémant de Bourgogne, Brut Reserve Marsigny, France | £31
Crisp - Citrus - Refreshing

Testulat Brut, Champagne, France | £40.95
Citrusy – Light – Delicate

Gusbourne Brut, England (Our House Favourite!) | £63
Crispy – Fine – Long Luxurious Finish

Gusbourne Rosé, England | £63
Fresh – Elegant – Summer Fruits

RED

Les Lauriers Grenache Carignan, France | £20.50
Light – Cherries – Fruity

Finca La Colonia Malbec, Argentina | £22.95
Dark Fruits – Balanced – Long Finish

Morandé Pionero Pinot Noir Reserva, Chile | £25
Flowery – Light – Sweet Berries

Rioja Tempranillo, Conde Valdemar, Spain | £25
Brambly Fruit – Spicy – Crisp

Montepulciano s’Abruzzo, Umani Ronchi, Italy | £28
Organic - Herbal - Spice

Tournon Shiraz, Australia | £28
Plums – Black Pepper – Long Finish

Fleurie La Madone, Duboeuf, France | £33
Smooth - Elegant - Floral

ROSÉ

Les Lauriers Cinsault Grenache, France | £20.50
Strawberries – Refreshing – Light

Domaine Coste Rosé, France | £25
Summer Fruits - Fresh - Pale Pink

M de Minuty Côtes de Provence, France | £33
Peachy - Elegant - Delicate

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availability may fluctuate.
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AFTER DINNER DRINKS

COCKTAIL HOUR

This is a real hit to finish the wedding breakfast with and welcome any evening guests as you transition into party time!

From a round of Espresso Martinis or Moscow Mules, your guests will be ready to hit the dance floor.

Espresso Martini | £8.75
Black Cow Vodka, Kahlua, Espresso

Maple Old Fashioned | £8.75
Bourbon, Maple Syrup and Orange Bitters

Raspberry Mojito | £8.75
Rum, Raspberry, Cane Syrup, Lime, Mint, Soda

Orange Brulee | £8.75
Amaretto, Orange Liqueur, Cognac & Cream

Dark & Stormy | £8.75
Rum, Angostura Bitters & Ginger Beer

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FREQUENTLY ASKED QUESTIONS

BAR TABS

CAN WE HAVE A BAR TAB?

If you are planning to offer a free bar to your guests, a pre-paid tab for the agreed amount will need to be paid prior to your wedding date, using your wedding reference.

If, however you are wanting to open a tab for yourselves on the day, we can offer this facility, to a maximum of £200, and must be paid in full on the day. This service is not available for any other guests.

CARD PAYMENTS

DO YOU ACCEPT CASH OR CARDS?

Please do advise your guests, that we are a cashless bar. We accept all major debit and credit cards.

ALTERNATIVE DRINKS

ARE WE ABLE TO ORDER WINE AND CHAMPAGNES, NOT ON THE MENU?

Please do enquire if you have any specific wines that you would like sourced on your behalf.

You are also welcome to provide your own wine, however this does incur a corkage fee of £16 per 70cl for still wine and £20 per 70cl for sparkling.

GENERAL DRINKS QUESTIONS

WHAT HAPPENS TO OUR OPENED PRE-ORDERED DRINKS?

All non- consumed drinks will be placed in your storage cupboard for you to collect the next day.

CAN YOU PROVIDE DRAUGHT BEER AND CAN WE MAKE ANY CHANGES TO THE BAR MENU AVAILABLE ON THE DAY?

Unfortunately, our bar menu is fixed and cannot be changed on the day. However, if you would like to offer draught beer, we can accommodate this using Brite products. We would be delighted to arrange and supply these for you, or, if you would prefer to supply your own, we can provide a quote for a 'keggage' cost.

IF WE REQUIRE ADDITIONAL DRINKS ON THE DAY, OF THE SAME PRE-ORDERED OPTIONS, WILL THIS BE AVAILABLE TO PURCHASE?

We always have additional stock available to a reasonable level, at the current retail bar price.





DRINKS QUANTITIES GUIDE

HOW MANY DRINKS DO YOU SUGGEST WE PRE-ORDER?

A brief summary of our suggested minimum requirements per guest;

Fizz - ½ to ¾ Bottle per guest

Wine - ½ Bottle per guest

Please note this is the minimum that we would suggest, and it may be a little more comfortable to increase these quantities, running out is not advisable.

The above guide is in addition to any beers, soft drinks & cocktails, that you may wish to consider to offer your guests at various points during your day.

PRE-CEREMONY WELCOME DRINKS

1 drink per guest

If you are having a ceremony at Primrose Hill Farm a glass of Mimosa or Sparkling Elderflower is a lovely way to kick start your wedding day and welcome your guests on arrival.

Alternatively, the Farm bar can be open from 1 hour prior to your ceremony for guests to purchase drinks as they wish. We also provide a water station for your guests.

DRINKS AND CANAPÉ RECEPTION

3 drinks per guest

The choice is yours, carry on with fizz, maybe have cool cocktails and perhaps beers on ice. As an alcohol-free alternative our House Elderflower Spritz with Lemon, Strawberries & Garden Mint is a refreshing alternative & Mocktails are a speciality of the team!

DRINKS QUANTITIES GUIDE

WEDDING BREAKFAST

½ Bottle of wine per guest

We find half a bottle of wine per guest split between your choices of Red, White or Rose works well.

So as an example, 100 guests means 50 bottles in total, split anyway you like.

SPEECHES

1 Glass per guest

A glass of your chosen fizz should be enough, unless you are having speeches between courses in which case we would suggest allowing an additional half a glass per person, to enable us to top up glasses in between.

POST-DINNER COCKTAIL HOUR

1 or more!

Looking To Shake Things Up A Notch...

How about a his and hers cocktails or a post dinner espresso martini?

Whatever your flavour, we've got you!

WATER

Both still and sparkling mineral water from the Blenheim Palace Spring is available to pre-order.

We of course provide chilled tap water for your guests if you wish.

If opting for chilled tap water, we do suggest that you also allow some sparkling mineral water also.

As a guide we would suggest allowing approximately half a bottle per guest.



LET'S CHAT

Please contact our dedicated wedding team to discuss your wedding day drinks in more detail.

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