

Brympton House Drinks Choices 2012

We understand just how important choosing the right drinks for your wedding are. To provide you with maximum flexibility and to cater for most budgets we have devised 3 drinks options for you to choose from.

The Brympton Wine List – our wine list is deliberately short. We have selected a handful of really delicious wines that are easy to drink and very affordable with the help of our wine buyer.

The Brympton Drinks Package – most weddings involve countless lists and choices; to reduce your work load we have selected a combination of drinks which work beautifully for the drinks reception, wedding breakfast and toast.

The Brympton Storage and Handling Charge – for those of you who prefer to make your own wine selection you are welcome to bring in your own wine and champagne for the reception, meal and toast in return for a storage and handling fee!

Whichever option you choose your drinks will be served until the end of the wedding breakfast when they will then be gathered up prior to your guest's departure for the evening reception in the Orangery.

The Orangery has a fully stocked and staffed licensed bar which can be run either as a cash bar or an account bar.

Bar prices in the orangery are the same as for any Somerset pub.

At the end of your evening reception in the Orangery [either at midnight or 2am if you have applied for an extension] your resident guests are welcome to use up any wine or champagne that you have left. This is normally served in the Library/Blue Sitting Room by our night porter but only when all non-resident guests have departed!

This so called **Brympton After Party** is a very popular part of every Brympton Bespoke Wedding – and for those of your resident guests who think that they have drunk enough our night porter is very happy to serve them with tea or coffee in front of the fire instead! As the caterers will have left by this point we are also happy for you to provide your resident guests with some munchies – chocolates/biscuits/crisps are always appreciated.

All prices quoted in the Drinks Choices List are current up to the end of 2012 and include VAT at the standard rate. Where there are changes in either VAT or excise duty we reserve the right to amend the prices accordingly.

The Brympton list

3 Good Sparklers

Prosecco NV Brut Spumante, Porte Leone, Le Contesse, Italy @ £20

Zesty, lemon fresh style of Prosecco from Friuli, a delightful arrival drink, on its own or mixed

Chateau de Sours NV Brut Sparkling Rose, Bordeaux @ £25

Elegant, delightful pink sparkling wine from an English owned property in Bordeaux

Cuvee Georgina NV Brut, Chatelin Pere et Fils, Champagne @ £38

Plenty of those toasted brioche notes of properly made, aged Champagne

The House Wines

Sauvignon Blanc, Isabella da Silva, Valle de Rapel, Chile @ £15

Softer style of Sauvignon with a deft elderflower aromatic

Pinot Grigio delle Venezie, Francesco Scritti, Venezie, Italy @ £16

Minerally, clean, zesty Pinot Grigio, perfect Spring and Summer drinking

Merlot, Santa Rosato, Valle de Rapel, Chile @ £15

Rotund, soft fruit with underlying almost Xmas pudding spice

Primitivo del Salento, Cantine Sgarzi, Puglia, Italy @ £16

Hearty flavours of tobacco leaf, cherries and chocolate

3 Good Whites

Sauvignon Blanc, Curio Bay, Marlborough, NZ @ £17

More exotically fruited Sauvignon but with a core of juicy grapefruit freshness

Chablis, Domaine St Marc (Brocard), Burgundy @ £20

The most mineral, fresh and uplifted style of Chardonnay from Northern Burgundy

Sancerre, Domaine Paul Prieur, Loire @ £22

Benchmark Loire Sauvignon – chalky, clean and poised, from a delightful family

3 Good Reds

Malbec, Casa Juanita, Mendoza, Argentina @ £17

Full flavours with deep fruit and a long finish, ideal for red meat main courses

Rioja Crianza, Domino Nasarre, Rioja, Spain @ £20

Gentler style of red wine with classic vanilla and cedar notes

Fleurie, Domaine Dominique Morel, Cru Beaujolais @ £22

One of the very best Domaines in this famous village, flavoursome but not overly weighty

The Drinks Package @ £32pp

Reception Drinks

For a typical drinks reception of 1.5 to 2 hours we allow 3 alcoholic plus 2 soft drinks per person [all of the following drinks can also be purchased individually for those either choosing from the Brympton Wine List or opting for the Storage and Handling charge]

Pimms No 1

The classic mix with lemonade, lots of ice, mint and fruit

Winter Pimms

As above but mixed with warm apple juice and garnished with apple slices

Bucks fizz

Cava mixed with fresh orange juice

Mulled Wine

Our house Merlot served warm with oranges, lemons, cloves, fresh ginger and Cointreau

Mulled Cider

Bridge farm vintage cider served warm with cloves, cinnamon, all spice and dark rum

Kir Royale [£3pp supplement]

Prosecco Porte Leone mixed with Creme de Cassis [can be served straight]

Chateau de Sours NV Brut [£3pp supplement]

A delightful pink sparkling wine

Soft drink choices include fresh orange or apple juice, sparkling elderflower, pink lemonade, ginger beer and coca-cola

Wedding Breakfast Drinks

For the wedding breakfast we allow ½ of a bottle of wine per person. This wine is specially selected by Brympton and is badged with our own Crest – a real talking point!

Red: Santa Alicia Merlot [Chile] – medium bodied, Bordeaux style or

Vin D'Abbaye Vdp Vacluse [France] – medium bodied with ripe crunchy fruit

White: Santa Alicia Sauvignon [Chile] - fresh, nicely balanced, Loire style or

Vin D'Abbaye [France] - available in both dry and medium dry

Toast

Cuvee Georgina NV Brut, Chatelin Pere et Fils, Champagne

The Storage and Handling Charge @ £15pp

This covers storage and handling, chilling, glass hire and wine waiter service for any amount of wine or champagne that you bring in for your drinks reception, meal and toast. It excludes any mixed drinks or soft drinks. Children are not counted in the pp charge.