HOMERTON COLLEGE
EVENTS

Reception Drinks

Private Bar

Something for everyone and our most popular drinks package because your guests can choose their personal preference.

Our favourite English Sparkling Fizz
Selection of popular premium spirits, locally crafted bottled beers and lagers.
Award winning Norfolk Syrups, fresh juices and those all-important mixers.

£26.50 + VAT per guest

Cocktails

Pimms & Lemonade
A great cocktail for your event for those warmer days.
Pimm's was created in 1823 by James Pimm, a man who owned a London oyster bar and created a delicious liqueur infused with fruits and herbs to serve his customers.

£17.25 + VAT per guest

Tall White Port & Tonic
It's the classic Portuguese apéritif. It's sweet, but not too sweet, and awakens the appetite. Many people would say it is a summer drink. But we think it's just the right pre-dinner drink for any time of year.

Mimosa
This simple cocktail with an international, sophisticated flair is a mixture of sparkling Prosecco, fresh orange juice and a dash of triple sec. Originally, the Bellini used sparkling Italian wine and is still made that way in Italy.

£17.25 + VAT per guest

Prosecco

Prosecco & Elderflower Pressé

£10.75 + VAT per guest

Champagne

Details of specific champagne available on request

£20.25 + VAT per guest

We recommend that you allow 30 – 45 minutes for a standard drinks reception and an additional 15 minutes if canapés are also to be served.

Prices are based on 2 drinks per person. Should your guests wish to order additional drinks, these can be charged on consumption with your agreement. All options include a non-alcoholic alternative.