

You choose...it's your day.

Whether you choose to pre-order a drinks package for guests to enjoy on your wedding day, have a fully paid bar, provide your own drinks on corkage, or a combination of all these - we have the perfect option to suit you.

Our fantastic event and bar team will ensure your chosen drinks are available & served throughout the day, just as you have planned.

We operate a Challenge 25 policy & our team will request to see photographic ID from guests who appear underage.

All prices quoted in this brochure are correct at time of publication, for weddings taking place in 2024. Drinks prices are subject to annual review.





CONTENTS

RECEPTION DRINKS	
CORKAGE & DRINK PACKAGES	
ARIS APERITIVOS	
SIMPSONS WINE ESTATE	
WINE LIST	7 - 9
FIZZ & TOAST DRINK	1
THE CHAMPAGNE SHACK	1
COCKTAILS	1
BAR MENU	13 - 1
PLANNING	1

RECEPTION DRINKS

Choose from our list of postceremony drinks to celebrate your new union with your nearest & dearest.

We have listed our most popular choices but if your chosen tipple is not listed please let us know.

Cocktail Kilner: 16 servings £98

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice and lime served over ice.

ENGLISH COUNTRY GARDEN

Gin, Elderflower cordial, lime juice, topped with cloudy lemonade & served over ice.

BRAMBLE MOJITO

Havana Club rum, blackberry puree, fresh mint, vanilla, lime juice, topped with soda water.

MOJITO

Havana Club rum, fresh mint, vanilla, lime juice, topped with soda water.

PIMMS

Pimms, lemonade, served over cucumber, strawberries, orange & mint.



Non-Alcoholic Kilner: 16 servings £38

PINK LEMONADE & ENGLISH ELDERFLOWER

SPARKLING ELDERFLOWER

LOCALLY GROWN KENTISH APPLE JUICE

We ensure there is water in kilners available for your guests to enjoy throughout the day.

Fizz:

Fontessa Prosecco Spumante, Brut, Italy

£26.00 / bottle

Canterbury Rose, Simpsons, Kent, England

£41.50 / bottle

White Cliffs Blanc de Blancs, Simpsons, Kent, England

£42.50 / bottle

Other Fizz options are available see page 10 for our full wine list.

Beer / Cider:

We have a wide variety of beers, ales and ciders to choose from, see page 13 for our bar menu.

Why not fill a gold barrow with your favourite bottled drinks...





CORKAGE **RATES 2024**

If you wish to bring in your own drinks for your guests to enjoy then you can pay corkage per item & we will provide the glassware, ice and service. Please discuss delivery of your corkage drinks further with our team.

Beer & Cider - £2.53/bottle/can Still Wine (75cl) - £17.60 Fizz (75cl)- £19.80 Soft drinks - £1.25/bottle/can Spirits are NOT permitted on corkage.

The only exception is 50ml miniatures for wedding favours - £3 bottle

BEER BARROW

Fill our gold barrows with beers. cider, soft drinks or even Prosecco. The barrows will be dotted around the Woodland Glade for your guests to help themselves throughout the day.

To fill a wheelbarrow we can supply a mixed selection of 60 beer, cider or ale for £270. Or you may choose to bring in beer, cider or ale through corkage to fill the golden barrows.

BEER BARROW OPTIONS:

Peroni Camden Hells lager Red Stripe Ashai Lucky Saint (very low alcohol) Wantsum Imperium Bitter Black Prince (mild ale) Doom bar (amber ale) Old Mout Cider



DRINKS PACKAGES

If you would like to provide preordered drinks for your guests to enjoy throughout the day, we have designed two drinks packages.

Drinks packages are calculated as a cost/head, based on your choice of the options below;

£30 PER head, to include:

1 glass of Prosecco

1 Reception drink

1/2 bottle of house wine

1 glass of Prosecco for toast

£25 PER head to include:

1 glass of Prosecco

1 Reception drink

1/2 bottle of house wine

*Reception drink options: Beer/Cider Prosecco Kilner Cocktail

ARIS APERITIVOS

If you have booked the Festival Package then Aris Apertivos Car Bar and 120 drinks are included, to host at the Naked Tipi or in the Woodland Glade.

If you have not booked the Festival Package but would love the above this can be added to your wedding day for £1,450.

Your drink selection is to be pre-ordered, to include a maximum of 2 Alcoholic and 1 Non - Alcoholic option from the following;

Mini bottle of Prosecco

Individual Aperitivos

English Garden Cocktail

Non - Alcoholic Mojito Cocktail

Kentish Apple Juice

Minimum cocktail order is 12 per variety.

All drinks will be served chilled from Aris.





SIMPSONS WINE ESTATE



We are proud to have partnered with award winning local Vineyard,
Simpsons Wine Estate, for 2024.

Based just a few miles down the road from The Wilderness, in Barham, Kent.

Simpsons' makes a truly exceptional range and we are proud to stock 5 of their award winning wines.

The English climate may be marginal for viticulture but its relative austerity – where expertly handled - is ideally suited to creating still and sparkling wines with pure varietal flavours, elegant acidity and subtly sophisticated aromas, thanks to a long, cool ripening period.

Once you have booked your wedding at the Wilderness please let us know if you would like to book a complementary wine tasting at Simpsons Wine Estate and we can put you in touch!

WEDDING BREAKFAST WINES

WHITE

Les Oliviers, Sauvignon Blanc Vermentino. Italy. (V) £24 Deliciously refreshing and well rounded, with zesty grapefruit characteristics.

Il Badalisc Pinot Grigio, DOC Delle Venezie. Italy. (V) £25 A ripe and fresh Pinot Grigio with apple aromas, hints of honey and peach.

Mont Rocher, Viognier. France. (V) £26 Very aromatic with a peachy, honeysuckle and apricot aroma and a refreshing lingering dry tangy palate.

Baron de Badasserie, Picpoul De Pinet. France. (V) £27 Aromas of citrus, grapefruit, lemon and lime, and floral notes.

2021 Trebbiano d'Abruzzo, Amoterra, Marche. Italy. **£33** Thirst quenching, bright & crisp, with hits of apple & pear.

Chardonnay (V) The Roman Road, Simpsons. Kent. (V) £37.80 A rich fruity Chardonnay with aromas of lemon and honeysuckle, white peach, vanilla and flint.

Pinot Meunier (V), Derringstone, Simpsons. Kent. (V) £38 A unique, still, white Pinot Meunier. Hints of pear and red winter berries, with aromas of pear and apple.





WEDDING BREAKFAST WINES

ROSE

Les Oliviers, Grenache Cinsault Rose. France. (V) £24 Delicate aromas of meadow flowers with tangy berry flavours that meld with the satisfying spicy notes from Cinsault.

St Louis Classic Provence Rose, France. £29
A mouthwatering dry Rose with aromas of rose petals & notes of cranberry and strawberry on the palate.

Railway Hill Rosé, Simpsons. Kent. (V) £31 A delicate Pinot Noir rosé with fresh aromas of watermelon and lychee, with peachy, stone-fruit flavours and a delightfully smooth texture.

Magnum Railway Hill Rosé, Simpsons. Kent. (V) £50.50 A delicate Pinot Noir rosé with fresh aromas of watermelon and lychee, with peachy, stone-fruit flavours and a delightfully smooth texture.

WEDDING BREAKFAST WINES

RED

Les Oliviers, Merlot Mouvedre Pays D'oc. France. (V) £24 A warm & bright classic Merlot with a hint of lavender, then flavours of ripe red summer berries, plums and damsons.

Los Espinos, Merlot. Chile. (V) £25

Fresh and elegant, super juicy sweet fruits; plum, blueberries and blackcurrants and a subtle chocolatey finish.

Mont Rocher, Carignan, France. (V) £26
A soft full flavoured wine with an abundance of intense black cherry, blackcurrant and subtle vanilla aromas, with a lively, spicy finish.

2020 Lautarul Pinot Noir, Carmele Recas. Romania. (V) £28 A characterful Pinot Noir with flavours of black cherry, raspberry, violets & a gentle oak spice.

Rabbit Hole, Pinot Noir, Simpsons. Kent. (V) £33
A wonderful garnet hued Pinot Noir, flavours of ripe red cherry & hints of violet & mocha, aromas of damson, wild strawberry and sweet spice.

Baglio Gibellino Passimento, Italy. £35
Full bodied, warm & intense with a full-bodied palate of dark cherry, raisin and sweet spice & a lovely smooth and silky finish.





FIZZ & TOAST DRINK

Fontessa Prosecco Spumante, Brut. Italy. (V) £26 Fresh and fruity with aromas of citrus and green apple.

Vin Mousseaux, NV Les Fleurs Blanches. France. £28 Bright and lively, packed with orchard fruit flavours.

NV Cremant de Limoux 'Les Graimenous', Domaine J Laurens. £31 A lively and bright fizz with intense citrusy notes and just a hint of yeasty savouriness overlaying the lifted fruit aromas.

NV Pelegrim, Westwell. Kent, UK. £41.50

Bottle-fermented for a complex extra dry non-vintage style. Lees-aged in bottle for 36 months to give depth and biscuity aromas.

Canterbury Rose, Simpsons. Kent. (V) £41.50

A crisp and delicate sparkling rose, with fresh fruit and aromatic flavours fresh cranberry and vanilla cream aromas, illustrating both finesse and balance.

White Cliffs Blanc de Blancs, Simpsons. Kent. £42.50

Well balanced with a light smoky charm, rich and ripe citrus character and apple, with some tropical hints and toasted brioche.

Veuve Clicquot, Brut Yellow Label, Champagne. France. £90

A perfect balance of strength, aromatic intensity, freshness, and silkiness. Theresult of a blending of grapes from as many as 50 to 60 different crus, and composed of up to 45% reserve wines. The Pinot Noir predominance provides its strength, while Chardonnay provides its freshness and a touch of Meunier its fruitiness. The ageing on lees during a minimum of 3 years enhances its aromatic richness and silky texture.

Bollinger, Grande Annee Brut, Champagne 2012. France. £180

Fresh and smooth on the palette, punctuated by a beautiful and bitter finish. Année 2012 is made up of 21 exceptional crus from the Côte des Blancs and the Montagne de Reims. The Pinot Noirs are mostly from Aÿ and Verzenay, the Chardonays completing the blend are mostly from Le Mesnil-sur-Oger and Oiry.

THE CHAMPAGNE SHACK

Our rustic Champagne Shack will be fully staffed and ready to serve drinks to your guests from our bar menu.

PAID BAR

Our bar is cashless so please ensure your guests are aware that we only accept debit cards please.

BAR TAB

A bar tab can be agreed in advance for guests to order pre-paid drinks. It often helps to put certain caveats on what is allowed, ie single shots only, no premiums etc.

DRINKS TOKENS

If you would like to give your guests a token to receive a drink at the bar please discuss this in advance with our Head Wedding Coordinator who can advise a selection of drinks and confirm the token value, prior to your wedding day.

BAR MENU

Our bar stocks a wide range of local and international beverage's. We continue to review this throughout the season and our bar menu is indicative of the selection.





THE CHAMPAGNE SHACK COCKTAILS

DARK AND STORMY £11

Dark Rum, Lime, Ginger

COSMOPOLITAN £11

Vodka, Orange, Cranberry

ESPRESSO MARTINI £11

Vodka, Coffee Liqueur, Espresso

OLD FASHIONED £11

Bourbon, Angostura Bitters, Soda

SIGNATURE COCKTAILS

If you wish to have a Signature Cocktail for your wedding that is special to you both and is not listed above, please discuss this further with our Head Wedding Coordinator to chat quantities and specifics.

THE CHAMPAGNES DRINKS MENU	SHACK	WINE	
		By the Glass;	
		HOUSE WINE (175ml)	£6
BEER, ALE, CIDER		HOUSE WINE SPRITZER (175ml)	£6.50
		HOUSE WINE (250ml)	£8.30
PERONI	£5	PINOT GRIGIO (175ml)	£6.50
BLACK PRINCE	£5	PINOT GRIGIO (250ml)	£8.50
LONDON PRIDE	£6		
SOL	£5	By The Bottle;	
GUINNESS	£5	HOUSE WINE	£24
LUCKY SAINT (AF)	£4.80	PINOT GRIGIO	£25
OLD MOUNT CIDER	£6		
		VODKA (Single + Mixer)	
SPARKING WINE		VODIM (Single 1 1 lixer)	
		SMIRNOFF	£6.50
By the Glass:	£7	GREY GOOSE	£7.90
HOUSE PROSECCO	T.(
By the Bottle:		COGNAC (Single)	
HOUSE PROSECCO	£26	· • • · · · · · · · · · · · · · · · · ·	
VEUVE CLICQUOT	£90	NIADOLEONI	£6.50
BOLLINGER	£180	NAPOLEON	£7.90
DOLLII (OLII		COURVOISIER	21.70

THE CHAMPAGNE SHACK DRINKS MENU

GIN (Single + Mixer)		RUM (Single + Mixer)		
GORDONS ENGINE OIL HENDRINKS MALFY CLEAN CO. (AF) SEEDSLIP (AF)	£6.50 £7.90 £7.90 £7.90 £5.30 £5.30	CAPTAIN MORGONS SPICED WEALDON ALUNA LOS OLAS BICARDI	£6.50 £7.90 £7.90 £7.90 £6.50	
WHISKY (Single)		LIQUEUR		
MASTHOUSE JACK DANIELS WOODFORD RESERVE DRAMBUIE JIM BEAN	£7.90 £7.90 £7.90 £7.90 £6.50	COINTREAU DISARANNO BAILEYS	£6 £7 £7	

THE CHAMPAGNE SHACK DRINKS MENU

SHOTS (Single)

SOFT DRINKS

JAGER	£6	APPLETISER	£2.90
JAGER BOMB	£7.50	ORANGINA	£2.90
TEQUILA ROSE	£5	FRUIT JUICE	£2
COINTREAU	£6	FRUIT JICE PINT	£3.50
SMIRNOFF VODKA	£4.50	SOFT DRINK	£2
BABY GUINESS	£7.50	SOFT DRINK PINT	£2.90
ALTOS TEQUILA	£6	FENTIMANS ROSE LEMONADE	£3.70
CAFE PISTON	£6	RED BULL CAN	£2.80
SAMBUCA	£6	OWLET APPLE & ARONIA	£3.90
CRAIG DAVID	£7.50	OWLET APPLE & BLUEBERRY	£3.90
		OWLET PEAR & GINGER	£3.90
		SPARKLING WATER	£2.20

PLANNING

To assist in your drinks planning we have added a few tips to consider when deciding upon the quantity of drinks for your celebrations.

We recommend half a bottle of wine per person for the wedding breakfast.

A bottle of wine equtes to 4 large glasses of wine.

A bottle of fizz equates to 6 3/4 full glasses or 5 full glasses.

We ask for you Drinks Order to be completed within your planning documents, by your final planning meeting please.

