



2025

DRINKS



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 2025. Drinks prices are subject to annual review.





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RECEPTION DRINKS

Choose from our list of post-ceremony drinks, to celebrate your new union with your nearest & dearest.

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

Cocktail Kilner: 16 servings £99

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

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 £40

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

£28.00 / bottle

Canterbury Rose, Simpsons, Kent,
England

£41.70 / bottle

White Cliffs Blanc de Blancs,
Simpsons, Kent, England

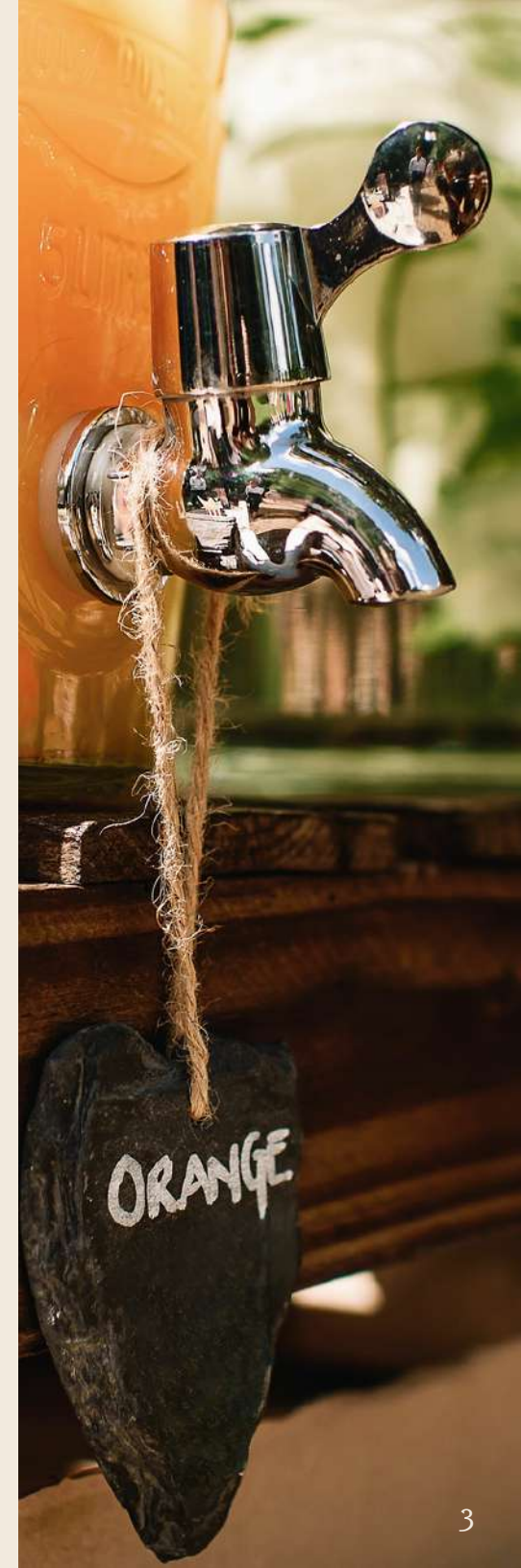
£42.60 / bottle

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 2025

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** bottle
Fizz (75cl) - **£19.80** bottle
Soft Drinks - **£1.25** bottle/can
Alcohol free Wine/Fizz - **£5.00** bottle
Alcohol Free Beer/Cider - **£1.70** 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, for your guests to help themselves throughout the day.

Fill a beer barrow; we can supply a mixed selection of 60 beer, cider or ale for **£288**. Or you may choose to bring your own through corkage.

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 pre-ordered drinks for your guests to enjoy throughout the day, we have designed two drinks packages.

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

£31.50 PER head, to include;

1 glass of Prosecco
1 Reception drink
½ bottle of house wine
1 glass of Prosecco for toast

£26.50 PER head to include;

1 glass of Prosecco
1 Reception drink
½ bottle of house wine

***Reception drink options:**

Beer/Cider (Options page 4)
Prosecco (Fontessa)
Kilner Cocktail (Options page 3)

ARIS APERITIVOS

If you have booked the Festival Package then Aris Aperitivos Car Bar and 120 drinks are included. This will be positioned in the meadow, next to the bridge to 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.

Remember to pre-order your drinks from the below selection;

Individual Prosecco

Individual Aperitivos

Individual Liberation Cocktails: Gin Garden, Spiced Margarita, Mojito or Espresso Martini

Bottle of Beer: Peroni, Sol or Lucky Saint (0.5%)

Bottle of Owllet fruit juice: Apple & Aronia, Pear & Ginger or Apple & Blueberry

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, since 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) **£25.10**
Deliciously refreshing and well rounded, with zesty grapefruit characteristics.

Il Badalisc Pinot Grigio, DOC Delle Venezie. Italy. (V) **£27.20**
A ripe and fresh Pinot Grigio with apple aromas, hints of honey and peach.

Mont Rocher, Viognier. France. (V) **£28.00**
Very aromatic with a peachy, honeysuckle and apricot aroma and a refreshing lingering dry tangy palate.

Baron de Badasserie, Picpoul De Pinet. France. (V) **£28.20**
Aromas of citrus, grapefruit, lemon and lime, and floral notes.

Trebbiano d'Abruzzo, Amoterra, Marche. Italy. **£34.10**
Thirst quenching, bright & crisp, with hits of apple & pear.

Chardonnay (V) The Roman Road, Simpsons. Kent. (V) **£38.00**
A rich fruity Chardonnay with aromas of lemon and honeysuckle, white peach, vanilla and flint.

Pinot Meunier (V), Derringstone, Simpsons. Kent. (V) **£38.15**
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) **£25.10**

Delicate aromas of meadow flowers with tangy berry flavours that meld with the satisfying spicy notes from Cinsault.

St Louis Classic Provence Rose, France. **£30.40**

A mouthwatering dry Rose with aromas of rose petals & notes of cranberry and strawberry on the palate.

Railway Hill Rosé, Simpsons. Kent. (V) **£31.10**

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) **£50.70**

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) **£25.10**

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) **£27.50**

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

Mont Rocher, Carignan, France. (V) **£28.00**

A soft full flavoured wine with an abundance of intense black cherry, blackcurrant and subtle vanilla aromas, with a lively, spicy finish.

Lautarul Pinot Noir, Carmele Recas. Romania. (V) **£29.15**

A characterful Pinot Noir with flavours of black cherry, raspberry, violets & a gentle oak spice.

Rabbit Hole, Pinot Noir, Simpsons. Kent. (V) **£33.10**

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. **£36.50**

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) **£28.00**

Fresh and fruity with aromas of citrus and green apple.

Vin Mousseaux, NV Les Fleurs Blanches. France. **£30.00**

Bright and lively, packed with orchard fruit flavours.

NV Crémant de Limoux 'Les Graiménous', Domaine J Laurens. **£32.15**

A lively and bright fizz with intense citrusy notes and just a hint of yeasty savouriness overlaying the lifted fruit aromas.

Canterbury Rose, Simpsons. Kent. (V) **£41.70**

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. **£42.60**

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. **£95.00**

A perfect balance of strength, aromatic intensity, freshness, and silkiness.

The result 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, Bollinger Special Cuvée NV, Champagne. France. **£180.00**

Full-bodied with the classic breadth of flavour that is the Bollinger trademark.

Depending on the blend, a small portion may be stored in old oak barriques and the reserve wines are aged for five to 10 years. Full and rounded with a long complex finish. A large proportion (85%) of the grapes are from grand cru vineyards, and 60% of the blend is pinot noir both of which contribute towards the generous and concentrated style of the wine.

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.

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 beverages. We continue to review this throughout the season and our bar menu is indicative of the selection.





THE CHAMPAGNE SHACK COCKTAILS

AMERETTO SOUR £11.50

Disaronno, Bourbon, Lemon

ESPRESSO MARTINI £11.50

Vodka, Coffee Liqueur, Espresso

LYCHEE GIN FIZZ £11.50

Gin, Lychee, Soda

MARGARITA £11.50

Tequila, Orange liqueur, Lime

OLD FASHIONED £11.50

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 CHAMPAGNE SHACK

DRINKS MENU

BEER, ALE, CIDER

PERONI	£5.14
BLACK PRINCE	£5.14
LONDON PRIDE	£6.17
SOL	£5.14
GUINNESS (AF)	£4.93
LUCKY SAINT (AF)	£4.80
OLD MOUT CIDER	£6.17

SPARKING WINE

By the Glass:	
HOUSE PROSECCO	£7.20

By the Bottle:	
HOUSE PROSECCO	£28.00
VEUVE CLICQUOT	£95.00
BOLLINGER	£180.00

WINE

By the Glass;	£6.17
HOUSE WINE (175ml)	£6.68
HOUSE WINE SPRITZER (175ml)	£8.53
HOUSE WINE (250ml)	£6.68
PINOT GRIGIO (175ml)	£8.74
PINOT GRIGIO (250ml)	

By The Bottle;	£25.10
HOUSE WINE	£27.20
PINOT GRIGIO	

COGNAC

NAPOLEON	£6.00
COURVOISIER	£6.00

THE CHAMPAGNE SHACK

DRINKS MENU

All spirit prices are exclusive of a mixer.

Mixer selection at the bar includes Fever Tree tonics, ginger ale, fruit juices, Pepsi, Coca Cola etc

GIN

GORDONS	£5.50
ENGINE OIL	£6.00
HENDRICKS	£6.00
MALFY	£6.00
CLEAN CO. (AF)	£4.50
SEEDSLIP (AF)	£4.50

WHISKY

JONNIE WALKER BLACK LABEL	£6.00
JACK DANIELS	£5.50
WOODFORD RESERVE	£6.00
TALISKER	£6.00
GLENFIDDICH 18yr	£10.00

VODKA

SMIRNOFF	£5.50
GREY GOOSE	£6.10

RUM

CAPTAIN MORGANS SPICED	£5.50
BACARDI (WHITE)	£5.50
ALUNA	£5.60
HAVANA CLUB 7YRS	£6.00
BACARDI 8YRS	£7.00

LIQUEUR

COINTREAU	£5.50
DISARONNO	£5.60
BAILEYS	£6.00

THE CHAMPAGNE SHACK

DRINKS MENU

SHOTS

JÄGER	£6.00
JÄGER BOMB	£7.50
TEQUILA ROSE	£6.00
COINTREAU	£6.00
SHANKY'S WHIP	£6.00
BABY GUINNESS	£7.50
ALTOS TEQUILA	£6.00
CAFE PISTON	£6.00
SAMBUCA	£6.00
CRAIG DAVID	£7.50
GRAPEFRUIT TEQUILA	£6.00

SOFT DRINKS

APPLETISER	£3.08
ORANGINA	£3.08
FRUIT JUICE	£2.05
FRUIT JUICE PINT	£3.50
SOFT DRINK	£2.05
SOFT DRINK PINT	£3.00
FENTIMANS ROSE LEMONADE	£3.80
RED BULL CAN	£3.08
OWLET APPLE & ARONIA	£3.91
OWLET APPLE & BLUEBERRY	£3.91
OWLET PEAR & GINGER	£3.91
SPARKLING WATER	£2.30

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 allowing for 2 drinks per person, for a 90 minute drinks reception. You can choose to have the bar open or closed at this point

We recommend half a bottle of wine per person, for the wedding breakfast. A bottle of wine equates to 4 large glasses of wine.

A bottle of fizz equates to 6 $\frac{3}{4}$ full glasses or 5 full glasses.

If choosing to give all your guests a shot, we recommend putting a bar tab in place just for this purpose, allowing your guests to decline if they don't want one (money saving)

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

