

EXCEL
LONDON

HOSPITALITY

Wine and drink selector 2017

Great beverages to enhance your event at ExCeL London



Drink packages

DRINKS PACKAGE A

Red and white wine, bottled beers, selection of fruit juices and mineral water
- including a selection of nibbles
- including 4 canapés

£11.50
£16.75
£30.95

DRINKS PACKAGE B

Red and white wine, prosecco, bottled beers, selection of fruit juices and mineral water
-including a selection of nibbles
-including 4 canapés

£16.75
£21.95
£36.00

DRINKS INCLUDED IN THE PACKAGE

- Il Banchetto Bianco Tebbiano/Chardonnay 2014 Emilia
Romagna - Italy
- Il Banchetto Rosso Sangiovese 2014 Emilia
Romagna - Italy
- Bottled beer, fruit juices (apple, cranberry and orange) and mineral water

SELECTION OF NIBBLES (Please choose 4)

- Risotto chili crackers
- Mini pretzel crackers
- Tomato and basil snack bite
- Hand cooked potato and vegetable crisps
- Satay broad beans
- Luxury nut selection
- Marinated olives
- Tempura seaweed crackers
- Wasabi peas
- Caramelized red onion and nut selection
- Stuffed Piquillo peppers
- Osaka Japanese rice crackers

Packages are based on a one hour reception and can be extended and priced accordingly.

All prices are per person unless otherwise stated and subject to VAT at the current rate.



Wine list

WHITE WINE

Il Banchetto Bianco Trebbiano Chardonnay, Emilia-Romagna, Italy NV £23.00
Light and fresh with aromatic apple and peach notes on the nose and a dry, fresh palate.

El Muro Bianco Macabeo £23.50
Plenty of refreshing fruit flavours of vibrant peach and apple lifted by some lovely acidity on the finish.

Alto Bajo Sauvignon Blanc, Central Valley, Chile 2014 £25.00
Tropical aromas with citrus and herbaceous notes. Lots of fresh fruit flavours with a delicious long finish.

La Troubadour Blanc Ugni Blanc/Colombard, Languedoc-Roussillon, France 2014 £26.00
A classic southern French white with crisp apple and pear flavours, and note of peach on the finish. A real crowd pleaser.

Little Eden Moscato, Murray Darling, Australia 2012 £27.00
Slightly sweet and semi-sparkling wine from the Moscato grape. Floral aromas, flavours of stone fruit and grapes. Refreshing and light wine. (slightly sparkling, sweet, 5.5% Alc)

Bush Telegraph Pinot Grigio, South Eastern Australia 2014 £28.00
Aromas and flavours of pear, green apples with a crisp and fresh lemony character. Very bright and refreshing.

The Wine-Farer Series Chenin/Viognier, Western Cape, South Africa 2014 £28.00
Full of bright fresh fruit flavours with hints of rose water, lychees and passion fruit.

Valdivieso Curico Sauvignon Blanc, Curico, Chile 2014 £30.00
A crisp and aromatic Sauvignon Blanc. Crisp and refreshing with lemon and lime flavours and a steely mineral quality.

The Spee'wah Houseboat Chardonnay Murray Darling, Australia 2014 £33.00
This wine has a great fruit character with wonderfully integrated oak with a soft, creamy finish.

Vinedos De La Posada Torrontes FairTrade, La Rioja, Argentina 2014 £34.00
A lovely crisp aromatic wine with citrus, green apples and pineapple.

Viognier de l'Hospitalet, Languedoc, France 2014 £36.00
Spicy, floral and peachy on the nose. Rich and ripe in the mouth with subtle apricot notes, and spice.

Tokomaru Bay Sauvignon Blanc, Marlborough, New Zealand 2014 £37.00
A sophisticated, classic Sauvignon Blanc with intense aromas of passion fruit, ripe tropical fruits and a racy citrus finish.

Chapel Down Bacchus, Kent, England 2013 £37.00
England's answer to Sauvignon Blanc is a vibrantly aromatic Bacchus full of elderflower, nettles, passion fruit and grapefruit.

Chablis Domaine des Marronniers Bernard Legland, Burgundy, France 2013 £44.00
This brilliant medium-bodied Chablis has pure aromas and flavours of green apples, lemons and limes, with just a whisper of stony minerality.

Sancerre Blanc Domaine de la Chezatte, Loire, France 2013 £45.00
Classic Sancerre. Bright and refreshing, with aromas and flavours of lemon, lime and apple, with a subtle mineral note and a mouth-watering finish



Wine list

RED WINE

Il Banchetto Rosso Sangiovese/Negroamaro, Emilia-Romagna, Italy NV £23.00

Floral and fruity bouquet with hints of cherry, refreshing on the palate bursting with wild berry flavour.

El Muro Tinto Tempranillo Garnacha £23.50

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

Alto Bajo Merlot, Central Valley, Chile 2014 £25.00

Aromas and flavours of red and black fruit combine with mocha and hints of ripe fig.

La Troubadour Rouge Carignan/Grenache, Languedoc-Roussillon, France 2014 £26.00

A soft and smooth wine, with flavours of plum and blackberries.

The Wine-Farer Series Shiraz Viognier, Western Cape, South Africa 2013 £28.00

Rich dark red berry fruit and spice on the nose followed by classic peppery notes on the palate.

Riva Leone Barbera, Piemonte, Italy 2013 £30.00

Dark berry fruits with a core of fine tannins and the typical Barbera acidity that makes these wines so food friendly.

Argento Malbec, Mendoza, Argentina 2014 £30.00

Deep violet in colour, this Malbec offers concentrated aromas of black cherry chocolate notes.

Castillo Clavijo Rioja Crianza, Rioja, Spain 2010 £31.00

Red berries, spice and vanilla to the fore, with a smooth, ripe palate, perfectly in balance.

Vinedos De La Posada Merlot/Malbec FairTrade, La Rioja, Argentina 2014 £32.00

Full bodied and elegant with flavours of plums and cherries, intertwined with notes of hazelnut.

Yering Station Little Yering Shiraz/Viognier, Victoria, Australia 2012 £36.00

Ripe juicy dark fruits such as blueberry and blackberry mixed in with more savoury notes of cracked black pepper. A concentrated, full-bodied wine with a spicy finish.

Pinot Noir de l'Hospitalet, Languedoc-Roussillon, France 2013 £37.00

A juicy, medium-bodied Pinot Noir with plenty of ripe cherry and wild raspberry fruit with a hint of sweet spice and a delicious herby, savoury finish.

Saint Cosme Côtes du Rhône Rouge, Rhône, France 2013 £40.00

A rich spicy winemake from Syrah (Shiraz) by a top winemaker. Rich darkred berry flavour and a complex spicy finish.

Chateau Lugagnac Bordeaux Superieur, Bordeaux, France 2010 £42.50

A stylish, complex full-bodied wine with berry and plum fruit flavours. Well balanced and round with a silky soft and rich texture.



Wine list

ROSÉ WINE

Il Banchetto Rosato, Emilia-Romagna, Italy NV **£23.00**

This is a deep rosé wine with a floral and fruity bouquet with hints of cherry - refreshing on the palate bursting with wild berries flavour.

Wandering Bear Rosé, Western Cape, South Africa 2014 **£25.00**

An intense and fruity rosé. It's got a bit of sweetness for those that don't want the dry style of rosé.

La Maglia Rosa Pinot Grigio Blush, Veneto, Italy 2014 **£27.00**

Very easy-drinking, think strawberries and cream!

SPARKLING

The Spee'wah Cuvee Chardonnay Brut, South Eastern Australia NV **£32.00**

Light and refreshing, with flavours of citrus and stone fruit, and some biscuity notes.

Torre del Gall Cava Brut Reserva, Catalunya, Spain 2012 **£32.50**

Clean, crisp fizz with apple and citrus notes on the palate. Aged for more than 12 months on its lees (fermentation yeasts) for added complexity.

Prosecco Bel Star, Veneto, Italy NV **£35.00**

Classic Prosecco - soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas.

Valdivieso Brut **£38.00**

A zesty sparkling wine with soft bubbles and a crisp, fresh nose and palate bursting with citrus and nectarine characters, underpinned by subtle notes of white blossom.

Chapel Down Brut, Kent, England NV **£40.00**

Wine with citrus, pear and floral flavours and aromas.

CHAMPAGNE

Pannier Brut, Champagne, France NV **£43.00**

Made from wines aged far longer for normal 'house' champagnes this is rich, luscious and rewarding.

Pannier Rosé Brut, Champagne, France NV **£56.00**

A great rosé champagne with flavours of raspberries, strawberries and a hint of cream.

Moët & Chandon Brut Imperial, Champagne, France NV **£70.00**

Three years ageing results in a champagne with body, flavour and harmony. There are elements of lime and blossom on the nose. The palate is medium bodied with an elegant finish.

Moët & Chandon Brut Rosé Imperial, Champagne, France NV **£80.00**

Lively and expressive nose dominated by the scent of wild strawberries. Full-bodied, zesty and creamy on the palate.

JUGS OF COCKTAIL

ALCOHOLIC (price per litre) **£35.00**

Coutts Cocktail

The drink will delight and surprise, with the pink hue from the cranberry veiling the powerful flavours of the whisky, balanced by the elderflower and vanilla, and finished with champagne for finesse and appeal.

Orchard Mist

The Orchard Mist combines classic english fruits with the fantastic flavours of fig liqueur to produce a really satisfying cocktail whatever the event. The balance of this drink means it could comfortably grace any cocktail list.

NON ALCOHOLIC (price per litre) **£32.00**

English Country Garden

The Refreshing taste of an english country garden, the sharp apple and lemon cuts through the sweetness of the elderflower.

Very Berry

A blend of British berries creating a flavourful non alcoholic alternative drink.

Spirits, beer & soft drinks

SOFT DRINKS

(150ml)

Mixers, Tonics & Juices	£1.35
Selection of juices (1 litre jug) Orange, Apple, Pineapple, Cranberry	£4.75
Still and sparkling water (750ml glass)	£3.95
Still and sparkling water (500ml PET)	£2.25
Still and sparkling water (330ml glass)	£1.95

FIZZY POP

Coke, Diet coke, Fanta & Sprite (330ml cans)	£1.60
Coke, Diet coke, Fanta & Sprite (500ml bottle)	£2.75

SPIRITS

(price per 25ml)

Gordon's Gin	£3.90
Smirnoff Vodka	£3.90
Bacardi	£3.90
Captain Morgan Rum	£3.90
Bells Whisky	£3.90
Famous Grouse	£3.90
Southern Comfort	£3.90
Jack Daniels	£3.90
Glenlivet Whisky	£4.10

APERITIF

(price per 50ml)

Regency Amontillado	£3.80
Martini (Rosso, Bianco & Extra Dry)	£3.80
Pimms	£4.10

DIGESTIF

(price per 25ml)

Martell VS***	£3.70
Martell VSOP	£4.10
Samalens VSOP Armagnac	£4.10
Cockburns Special Reserve	£3.90

LIQUEURS

(price per 25ml)

All varieties	£3.70
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BOTTLED BEER & CIDER

(275ml to 330ml)

Grosch	£4.80
Peroni	£5.00
Becks Bier NRB	£4.25
Meantime London Lager	£5.00
Meantime Pale Ale	£5.25
Magners Cider	£5.00

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We look forward to working with you. To discuss your hospitality requirements please contact:

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