

## BEVERAGE PACKAGES

### WELCOME DRINKS

**PROSECCO or BELLINI or SANGRIA** €3.50  
Italian DOC Prosecco or Italian DOC Prosecco mixed with peach nectar  
per person

**WATER AND FOREIGN WINE** €11.50  
1/2 bottle of foreign wine and free flowing still and sparkling water  
per person

**WATER AND LOCAL WINE** €9.50  
1/2 bottle of local wine and free flowing still and sparkling water  
per person

\*minimum 25 persons

### TWISTED GIN & TONIC BAR

**BOMBAY SAPPHIRE GIN | 3 HOURS** €15.95  
Combined with a selection of fresh fruit and herbs topped with tonic water  
per person

- Strawberry and pepper
- Coriander, lemongrass and chili
- Lavender and lemon
- Lime, cucumber and mint
- Watermelon and basil

\*minimum 50 persons

### OPEN BAR

**OPTION A | 3 HOURS** €19.95  
Soft drinks, minerals, juices, water, beer, prosecco and wine  
per person  
\*extra hour per person €7.50

**OPTION B | 3 HOURS** €24.95  
Soft drinks, minerals, juices, water, beer, prosecco, wine and standard spirits  
per person  
\*extra hour per person €8.50

**OPTION C | 3 HOURS** €29.95  
Soft drinks, minerals, juices, water, beer, prosecco, wine, standard spirits and 3 cocktails  
per person  
\*extra hour per person €10.50

\*minimum 25 persons

### PREMIUM WHISKY & CHOCOLATE BAR

**WHISKY & CHOCOLATE | 2 HOURS** €15.95  
A selection of premium whiskies including single malts and aged whisky paired with different kinds of chocolates  
per person

\*minimum 50 persons

### WINE TASTING SESSIONS

**NEW WORLD WINE TASTING**  
A variety of wines from new world countries such as Chile, New Zealand, Australia, South Africa and Argentina

€9.95  
per person

**SPARKLING WINE TASTING**  
A variety of sparkling wines from the classic champagne to prosecco and cava

€10.50  
per person

**NEW & CLASSIC WINE TASTING**  
Comparing the same variety of grapes which are used to produce wine in both new and old world

€8.95  
per person

\*Wine tasting sessions come with complimentary water and biscuits. Food can be quoted separately

### MASTER CLASSES

**GIN MASTER CLASS**  
A master class on different gins held by a professional mixologist. Food paired with different variety of gins. The making of twisted gin & tonic's with a tasting

**WHISKY MASTER CLASS**  
A master class on different whiskies held by a professional mixologist. Food and chocolate paired with a different variety of whiskies, classics whisky cocktails and whisky tasting

**SUSHI MASTER CLASS**  
A master class on the art of sushi held by our master sushi chef. Create your own sushi experience and pair sushi with sake

\*All master class sessions are quoted on request  
Masterclasses can be held seated or standing in different set ups such as classrooms, conference or lounge style