

Party Ingredients Seasonal Cocktail Ideas

Spring

Champagne Cocktail

Elderflower Fizz – a refreshing, elegant reception drink made with our home made elderflower cordial, Lagache Champagne (you could substitute any sparkling wine) and garnished with fresh lemon zest.

Long Cocktail

Mint Julep – a classic American tippie, Bourbon muddled with sugar and mint, served long over crushed ice.

Short Cocktail

Bella Toormina – a gorgeous short drink showcasing some very special Italian flavours. Dry London Gin shaken with Aperol (an Italian aperitif), Limoncello (an Italian digestif), mandarin liqueur and fresh orange juice.

Martini

Gimlet – London Dry Gin shaken with Roses lime cordial – a refreshing, elegant martini.

Punch

Moma's Punch – a fruity treat to get the party swinging. Golden rum, apricot brandy, Passoa (passion fruit liqueur), pineapple, lemon and pink grapefruit juices.

Mocktail

Shirley Temple – the original mocktail – ginger ale laced with grenadine and served over crushed ice with a maraschino cherry!



Summer

Champagne Cocktail

Rhubarb & Honey Bellini – a delicious cocktail, full of character and really of the season. We dose each glass of Champagne with a silky rhubarb syrup and Krupnik Honey Liqueur.

Long Cocktail

El Diablo – a refreshing kick start to your party, Tequila tempered with crème de cassis and ginger ale, served with fresh lime.

Short Cocktail

Gin and It – a really stylish summer aperitif, London Dry Gin softened with Italian ‘Rosso’ (red) vermouth – garnished with Maraschino cherries.

Martini

Daiquiri – a rum based classic that can be served in lots of ways – frozen, straight up, on the rocks – with the additional of lots of delicious fruity variants (we like pineapple and mint) or simply rum, lime and sugar.

Punch

Planters Punch – a sophisticated throwback to West Indian sugar plantations – simplicity itself. Dark Myers rum, lime juice, sugar and soda.

Punch

Confetti Punch – a very pretty, delicious drink ideal for wedding receptions. White rum, champagne, lemonade, white grape juice, orange juice and fresh strawberries.

Mocktail

Virgin Mango Colada – a beautiful blended treat that tastes of tropical summer. Coconut cream with fresh mango and mango juice.



Autumn

Champagne Cocktail

Raspberry Champagne Spider – pearls of raspberry sorbet in each glass of champagne create a visually stunning and truly memorable cocktail.

Long Cocktail

Barracuda – a delicious blend of golden Rum, Galliano, pineapple juice and fresh lime.

Short Cocktail

Vodka Espresso – great on an after dinner bar, this modern classic will give your guests the legs to dance all night! Vodka, Kahlua (coffee liqueur), chilled espresso coffee shaken and served over ice.

Martini

Breakfast Martini – highly unsuitable for breakfast, but really sophisticated at any other time of day. London Dry Gin shaken with Cointreau (orange liqueur), lemon juice and our own Seville Orange Marmalade.

Punch

Apples & Pears – served warm (buttered) or cold, this delicious confection features both apple and pear ciders, spiked with brandy, cinnamon, lemon juice and honey.

Mocktail

Forest Fizz – fresh raspberries, blackberries and blueberries crushed with lemon juice, sugar and charged with soda.

Winter

Champagne Cocktail

Black Velvet – a real classic, stylish and substantial, velvety Guinness and Champagne in equal measure.

Long Cocktail

Snowball – retro winter fun, now back in vogue with a bang! Warnick’s Advocaat shaken with lime juice and topped with lemonade – garnished with cocktail cherries.

Short Cocktail

Rusty Nail – a great winter warmer, Scotch whisky and Drambuie over ice.

Martini

Sidecar – a classic that had a resurgence of popularity in Rat Pack Era America – now firmly in vogue again. Equal measures of brandy, Cointreau and fresh lemon juice shaken hard and served straight up.

Punch

Mulled Wine – treating your guests to a wonderful smell that will infuse your reception, we create our own mulling mix, and serve our punch in stunning bronze punch bowls.

Mocktail

Mock Champagne – Pineapple juice, white grape juice and ginger ale combine in a delicious alternative to festive fizz.