

ESTD  2020
PICKLED
PUMPKIN

DRINKS & BAR

M E N U

2026/7



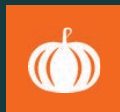


YOUR PERFECT POUR STARTS HERE

Whether you fancy a little ooh-la-la with elegant arrival cocktails, a signature sip for your wedding breakfast, or a full-blown party bar that'll have your guests dancing 'til midnight – we've got you.

Think cocktail trees you'll want to Instagram, prosecco walls that'll keep the bubbles flowing, and bar setups so gorgeous they might just steal the show. We can do it all – staff, glassware, styling, the works – or just the bits you need.

Your drinks, your way. Every package comes with a dream team of cocktail-shaking pros and waiting staff, all led by one of our brilliant bar managers.



WHY CHOOSE

PICKLED PUMPKIN

At Pickled Pumpkin, we know great drinks aren't just part of the party — they are the party. Especially on your wedding day. From that first clink of glasses when you arrive to the last tipsy "cheers" on the dance-floor, we're here to make sure every sip is stylish, seamless, and unforgettable.

Maybe you're dreaming of chic arrival cocktails that wow from the get-go, a perfectly paired drinks package to match your wedding breakfast, or a fully stocked, fully staffed evening bar that keeps the dance-floor buzzing 'til the lights come up — we've got it all covered, tailored to your day, your venue, and your guests.

Our crew are more than bartenders — they're memory-makers. We bring the know-how, the flawless service, and the love for top-notch drinks that turn toasts into moments and moments into magic. Expect beautifully poured cocktails, bubbles on tap, and tipples that look as good as they taste.

From your very first ideas to the final pour, we'll be by your side — planning menus, designing bars, and making sure every detail runs smoother than a freshly shaken martini. You just relax, soak it all in, and enjoy your guests. We'll keep the glasses full and the good times flowing.



KEEPING IT SIMPLE

DAY TIME DRINKS PACKAGES

Why Choose Our Wedding Drinks Packages?

From the very first toast to the last song on the dance-floor, we'll make your wedding drinks effortless, gorgeous, and downright unforgettable. Whether you're after a chic, keep-it-classy selection or a full-blown bespoke bar with wow-factor stations and cocktail-shaking pros, we've got a package that fits your vision and your budget.

We're talking flawless service, eye-popping presentation, and drinks so good your guests will still be raving about them next anniversary. No stress, no fuss — just you, your people, and a whole lot of celebrating.

Pick your perfect package, and we'll pour the magic straight into your wedding day.

THE ESSENTIALS PACKAGE

Perfect for classic weddings or budget-conscious couples.

Includes:

- Arrival drink (1 per guest)
- Table wine (½ bottle per guest)
- Toast drink (1 glass prosecco or Champagne)
- Glassware & professional service staff
- Ice & bar equipment

£30 PER GUEST

THE SIGNATURE PACKAGE

A stylish, well-rounded experience with cocktail options.

Includes:

- Arrival drink station (choose from Aperol Spritz, Pimp Your Prosecco, or Garden Fizz Bar)
- Table wine (choice of red, white & rosé – ½ bottle per guest)
- Toast drink (Sparkling wine)
- One signature cocktail per guest
- Glassware, staffing, garnishes & ice
- Mini bar décor

£45 PER GUEST

THE LUXE BAR EXPERIENCE

A stylish, well-rounded experience with cocktail options.

Includes:

- Arrival drink station (Champagne)
- Table wine (choice of red, white & rosé – 1 bottle per guest)
- Toast drink (Champagne)
- One signature cocktail per guest
- Glassware, staffing, garnishes & ice
- Mini bar décor

£65 PER GUEST



To add a special touch to your wedding drinks, we offer a range of unique and stylish serving concepts that bring interaction, elegance, and wow-factor to your day

CREATIVE IDEAS



STATIONS

Two drinks per guest

Mojito Mixer Station

Classic | Raspberry | Passionfruit

Build your own: Rum, lime, mint, soda

Pimp Your Prosecco

Prosecco with:

Peach purée | Elderflower cordial |
Fresh berries, mint, rose petals

Gin Garden Bar

Build your G&T

Gin | Tonic | Botanical mixers

Add: Blueberries, rosemary, cucumber
ribbons, citrus wheels

Tiny-Tini Bar

Miniature Martinis:

Espresso | Passionfruit | Lychee

Served in mini coupes or jam jars

Pimp Your Pimm's Pimm's & Lemonade

Top with: Strawberries, cucumber,
mint, orange wheels

Aperol Spritz Station

Aperol | Prosecco | Soda

Garnish: Orange slice, rosemary,
edible flowers

COCKTAIL TREES

One drink per guest

Espresso Martini Tree

- Classic espresso martini
- Salted caramel espresso
- Vanilla white Russian

Sweet & Fruity Tree

- Strawberry daiquiri
- Peach bellini
- Watermelon gin cooler

Luxe Fizz Tree

- Champagne with gold leaf
- Elderflower royale
- Peach bellini mini

WALLS

Two drinks per guest

Classic Champagne Wall

Glass of bubbly, chilled and
waiting

Prosecco or Champagne

Optional garnish: Raspberry,
gold leaf, rose petal

The Bellini Wall

Start with Prosecco. **Add a shot:**
Peach | Raspberry | Mango



GO BESPOKE



TALK TO ONE OF OUR TEAM

01291 424055

WINE MENU

Carefully curated to complement every moment of your wedding day, our wine menu features a thoughtful range of reds, whites, rosés, and sparkling wines. Whether you prefer light and crisp, rich and full-bodied, or something delightfully in between, we've sourced wines that pair perfectly with your meal and celebration.

From elegant house favourites to exceptional boutique labels, each bottle is chosen to enhance flavours and elevate your experience—because every sip should be as memorable as your special day. Cheers to love, laughter, and exquisite wine!



RED

Squealing Pig Malbec 13.5% - Argentina
125ml Glass **£5.00** | 175ml Glass **£7.00**
250ml Glass **£9.00** | 75cl Bottle **£27.00**

Solar Viejo Rioja 13.5% - Spain
125ml Glass **£6.50** | 175ml Glass **£8.50**
250ml Glass **£9.50** | 75cl Bottle **£28.50**

Trivento Tribu Malbec 13.5% - Argentina
125ml Glass **£6.50** | 175ml Glass **£8.50**
250ml Glass **£9.50** | 75cl Bottle **£28.00**

Petirrojo Merlot 13.5% - Chile
125ml Glass **£6.50** | 175ml Glass **£8.50**
250ml Glass **£9.50** | 75cl Bottle **£28.00**

Mark West Pinot Noir 13.5% - USA
125ml Glass **£7.00** | 175ml Glass **£9.00**
250ml Glass **£10.00** | 75cl Bottle **£30.00**

Villa Dei Fiori Primitivo 13.50% - Italy
125ml Glass **£5.00** | 175ml Glass **£7.50**
250ml Glass **£9.50** | 75cl Bottle **£28.50**

Boomerang Bay Shiraz 13.5% - Aus
125ml Glass **£4.50** | 175ml Glass **£7.00**
250ml Glass **£9.00** | 75cl Bottle **£27.00**



PINK

Squealing Pig Pinot Grigio Rosé 12% - Italy
125ml Glass **£5.00** | 175ml Glass **£7.00**
250ml Glass **£9.00** | 75cl Bottle **£27.00**

Yellow Rock Zinfandel Rosé 10.5% - USA
125ml Glass **£5.00** | 175ml Glass **£7.00**
250ml Glass **£9.00** | 75cl Bottle **£27.00**

Wise Wolf Rosé 12.5% - France
125ml Glass **£6.00** | 175ml Glass **£8.00**
250ml Glass **£10.00** | 75cl Bottle **£30.00**

Ca' del Lago Pinot Grigio Rosé 11% - Italy
125ml Glass **£6.50** | 175ml Glass **£8.50**
250ml Glass **£9.50** | 75cl Bottle **£28.50**

Winston Hill White Zinfandel
Rosé 9.5% - California
125ml Glass **£6.50** | 175ml Glass **£8.50**
250ml Glass **£9.50** | 75cl Bottle **£27.50**

WHITE

Boomerang Bay Chardonnay
13% - Australia
125ml Glass **£6.50** | 175ml Glass **£8.50**
250ml Glass **£9.50** | 75cl Bottle **£28.00**

Castello di Gabbiano Pinot Grigio
12% - Italy
125ml Glass **£6.50** | 175ml Glass **£8.50**
250ml Glass **£9.50** | 75cl Bottle **£28.00**

Greyrock Sauvignon Blanc
12% - New Zealand
125ml Glass **£6.50** | 175ml Glass **£8.50**
250ml Glass **£9.50** | 75cl Bottle **£28.00**



FRENCH CHAMPAGNE

Charles Mignon
Reserve Brut 12.5%
75cl Bottle **£66.00**

Charles Mignon Premier
Reserve Rosé 12.5%
75cl Bottle **£70**

ITALIAN SPARKLING

Prosecco DOC 11%
125 ml Glass **£6.75** | 75cl Bottle **£28.00**

Prosecco Rosé 11%
125ml Glass **£7.00** | 75cl Bottle **£30.00**



EVENING BARS



EVENING BAR MENU & PACKAGES

As the sun sets and the celebration shifts into full swing, our evening bar service is here to keep the good times flowing. Whether you want a relaxed pay-as-you-go bar, an open tab for your closest friends, or a fully stocked cocktail lounge, we offer flexible packages designed to suit your style, guest list, and budget.

EVENING BAR PACKAGES

We offer flexible options to suit your celebration:

Pay-As-You-Go Bar: Guests purchase their own drinks throughout the evening—perfect for casual or smaller weddings.

Open Bar / Tab: Enjoy unlimited drinks within your chosen budget or for a set time period, giving your guests the freedom to celebrate without worry.

Cocktail & Spirits Package: Add flair to your evening with a selection of bespoke cocktails served by our expert bartenders.

WHAT'S ON THE MENU?

Our evening bar features a thoughtfully curated selection of: Classic & Signature Cocktails: From timeless favourites like Espresso Martinis and Margaritas to bespoke creations tailored just for you.

Wines & Bubbles: A range of red, white, rosé, and sparkling wines, chosen to complement your menu and mood.

Spirits & Liqueurs: Premium gins, vodkas, rums, whiskeys, and more, perfect for crafting your favourite drinks.

Craft & Local Beers: Including popular choices and unique brews sourced from local breweries.

Non-Alcoholic Options: Delicious mocktails, soft drinks, and sparkling waters for every guest.



HOW THE EVENING BAR WORKS

Your evening bar experience should be seamless, fun, and stress-free. Here's how we make that happen:



1. PLANNING & COORDINATION

Once you choose your package and confirm your guest numbers, we'll work closely with you and your venue to plan logistics, timing, and any special requests. We're happy to advise on drink selections, service styles, and bar setup options to fit your vision.

2. SETUP & STYLING

The day before, our team arrives early to: Deliver and install the bar structure and equipment. Set up fridges, ice stations, and garnish bars. Arrange glassware, signage, and any décor elements. We ensure the bar looks stylish and inviting, perfectly matching your wedding theme.

3. STAFFING & SERVICE

Experienced bartenders and bar backs are on hand to: Serve drinks efficiently and with flair. Manage stock levels and maintain cleanliness. Assist guests with menu choices and cocktail recommendations. We tailor the staffing levels to your guest count and package for smooth service all evening.

4. DRINK SERVICE OPTIONS

We offer flexible service methods: Pay-as-you-go bar where guests purchase individually. Open tab or open bar with pre-agreed budget or time limit. Combination options customized to your needs.

5. BREAKDOWN & CLEANUP

At the end of the evening or the next day, we swiftly and quietly: Clear all bar equipment and glassware. Remove fridges and any temporary structures. Leave your venue spotless and ready for after-party or next-day activities.

OUR PROMISE

From first arrival drink to last call, we handle every detail so you can relax and enjoy your celebration. Our team is professional, courteous, and committed to delivering an exceptional bar experience.



EVENING BAR

PACKAGES

THE CLASSIC EVENING BAR

Perfect for relaxed celebrations and smaller weddings.

Includes:

- Bar structure
- Pay-as-you-go bar service
- Selection of popular spirits & mixers
- Range of wines (red, white, rosé) and beers
- Soft drinks and non-alcoholic options
- Professional bartenders & bar staff
- Acrylic glassware and standard bar equipment
- Ideal for: Couples who want a straightforward, hassle-free bar where guests buy their own drinks

£19.50 PER GUEST

THE SIGNATURE COCKTAIL BAR

For those who want to add flair and a curated cocktail experience.

Includes:

- Bar structure
- Pay-as-you-go bar service
- Curated cocktail menu with 2 signature cocktails of your choice
- Full range of spirits, wines, beers & soft drinks
- Professional bartenders skilled in cocktail crafting
- Acrylic glassware and garnishes
- Ideal for: Couples who want a touch of sophistication and personalised cocktails

£23.50 PER GUEST

THE LUXE BAR EXPERIENCE

The ultimate all-inclusive bar service for a seamless and memorable evening.

Includes:

- Open bar for the entire evening (up to 5 hours usually 7pm - 00:00)
- Custom cocktail menu with up to 3 bespoke cocktails
- Premium spirits, wines, craft beers, and non-alcoholic selections
- Espresso martini or late-night cocktail cart add-on available
- Full bar structure with bespoke styling and decor
- Experienced bartenders and bar backs ensuring smooth service
- All Acrylic glassware, ice, garnishes, and bar equipment included
- Ideal for: Large weddings or couples seeking a luxurious, fully tailored bar experience

£55.00 PER GUEST



PRICING & ADD-ONS

We believe in transparency and flexibility, offering clear pricing options alongside a range of add-ons to tailor your drinks experience exactly to your needs.



OUR PACKAGES

Daytime Drinks Packages: Starting from £30 per guest, covering arrival drinks, table wines, toasts, and more.

Evening Bar Packages: Starting from £20 per guest for pay-as-you-go service up to £55 per guest for our full Luxe Bar Experience.

Prices vary depending on guest numbers, drink choices, venue logistics, and custom requirements. We're happy to provide a detailed quote based on your specific event.

POPULAR ADD-ONS

Late Bar Extension: Keep the drinks flowing beyond your package hours.

Cocktail Masterclass: A fun, interactive experience for your guests hosted by our expert bartenders.

Espresso Martini Bar: Add a stylish late-night coffee cocktail station.

Themed Bars: Gin Garden, Rum Shack, Tropical Punch, and more — tailored decor and menus to match your style.
Fridge Trailers & Extra Cooling: For larger events requiring extra refrigeration capacity.

Additional Staffing: Bar backs, flair bartenders, or extra bartenders to keep service seamless.



COCKTAIL MENU

Cocktail Selection: £9 Each

From our extensive cocktail menu, you are welcome to select cocktails for any point of your wedding breakfast. Along with requesting them for your evening bar. Why not use them as table tokens for your guests as a favour.

Muddled Mojito

DMF White Rum, St Germain elderflower, fresh lime juice, mint and soda - built!

Bees Knees

Absolut Vanilla Vodka, lemon juice, honey syrup - shaken!

'Cello Spritz

Limoncello, lemonade, topped with prosecco - garnished with fresh lemon wheels & rosemary

PP Candy

Raspberry vodka, lemon juice, raspberry and rose soda water Garnished with cotton candy sherbet rim

Peachy Sunrise

Cranberry, orange, Twin Fin Pineapple & Pink Grapefruit rum & peach snaps - built!

Disaronno Julep

Amaretto Disaronno, sugar syrup & mint leaves - served over ice

An Amaretto Summer

Disaronno, Raspberry vodka topped with lemonade & grenadine garnished with a bubble

Sunset at 16

Citrus Vodka, Angostura bitters, lime juice, orange juice grenadine garnished with a blood orange

Blue Punch

Blue Caracaou, pineapple juice, Malibu garnished with pineapple

Tabasco 'rita

Jose Cuervo Especial Gold Tequila, Cointreau, lime juice, and tabasco - with salt n pepper rim!

Passion Martini

Passionfruit Vodka, passion passoa, lime juice, -shot of prosecco to follow

Cosmo

Pink lemon au vodka, Cointreau, fresh lime juice, cranberry juice, dash of bitters - shaken & strained

Berry Good

Hendrick's Cabernet, lemon juice, raspberry & rose soda, fresh strawberries.

Cloud 9 Appletini

Absolut Citron, apple juice, lemon juice, sugar syrup, apple slice.

Chocolate Espresso Martini

Vanilla vodka, crème de cacao, espresso shot & caramel finished with chocolate shavings.

Mo' Passion, No Problems

DMF white rum, passion-fruit syrup, mint, lime, soda

La Vida Paloma

Silver tequila, fresh lime juice, grapefruit juice, salt rim. Zesty, punchy, and unapologetically pink.

Sour Apple Mojito

White rum, mint, lime, homemade sour apple cordial topped with ice and soda garnished with fresh apple slice & mint

Amalfi Blush

Limoncello, fresh squeezed lemon juice, lemonade, topped with grapefruit juice all built over ice

Salted Caramel Smoked Old Fashioned

Bourbon whiskey, salted caramel syrup and bitters garnished with a caramel tuile and smoked

Chocolate Espresso Martini

Vanilla vodka, crème de cacao, espresso shot & caramel finished with chocolate shavings.

The Hugo 'Big' Boss

St-Germain Eldeflower, prosecco, soda water, mint, lime.

Spicy Pina Margarita

Tequila, lime juice, Cointreau, pineapple juice dash of Tabasco, coconut cream

Sour Maple Swag

Makers Mark, lemon juice, bitters, maple syrup, lemon garnish.



EVENING BAR

Your evening bar experience should be seamless, fun, and stress-free. Here's how we make that happen:

BEER

ON-TAP

Beer

Staropramen Pilsner 5% **£6.50**

Madri Lager 4.6% **£6.50**

Doom Bar Amber Ale 4.3% **£6.00**

BrewDog Black Heart - Stout 4.2% **£6.50**

Blue Moon - Belgian White 5.4% **£5.50**

Cyder

Aspall Draught Cyder 4.5% **£6.00**

Aspall Blush Cyder 4% ABV **£6.00**

Tonic

London Essence by the glass **£3.00**

Indian Tonic, Pomelo & Pink Pepper Tonic, Raspberry & Rose Soda, Blood Orange & Elderflower Tonic, Ginger Ale

BOTTLED

Gluten Free Lager

Daura Damn 330ml 5.4% **£5.00**

SOFT DRINKS

Sparkling

Belvoir 250ml **£3.50**

Sparkling Pink Lady Apple Juice or Elderflower Press

Juices

Large £3.50 Regular £3.00

Orange, Apple, Pineapple, or Cranberry

On Tap

Large £3.50 Regular £3.00

Pepsi Max, Pepsi Diet, Lemonade, OJ & Lemonade or Soda & Cordial

Bottled Water

Harrogate Spring Water

*Small 330ml Still or Sparkling **£2.50***

Harrogate Spring Water

*Large 750ml Still or Sparkling **£4.00***

SPIRITS BAR

Rum

Bacardi

Carta Blanca 37.5%

Dead Man's Finger

White Rum 37.5%, Spiced 37.5% or

Coconut 35%

Kraken

Black Spiced Rum 40%

Black Cherry & Madagascan Vanilla 40%

Whisky

Haig Club Mediterranean Orange

Whisky 35%

Maker's Mark Bourbon 45%

Gin

Tarquins

Cornish Dry 42%, Black Cherry 38%

Blood Orange 38% Strawberry & Lime 38%

Hendricks 41.4%

Bombay Sapphire 40%

Gordon's

London Dry 37.5%, Sloe 26%

Mediterranean Orange 37.5%, Pink 37.5%



Vodka

Absolut

Classic 40%, Raspberry 38%, Passionfruit 40%, Vanilla 38%

Odds

Chambord 16.5 %

St Germain Elderflower 20%

Disaronno Amaretto 28%

Baileys Irish Cream 17%

Jagermeister 35%

Kahlua Coffee Liqueur 20%

Passoa Passion Fruit 17%

Malibu Coconut Liqueur 21%

Anitca Sambuca Original 38%

Anitca Sambuca Raspberry 38%

Jose Cuervo Gold Tequila 38%

Jose Cuervo Silver Tequila 38%

Cointreau 40%

Three Barrels Vsop Brandy 38%

Aperol 11%

Jack Daniels 40%

J&B Blended Scotch 40%