

## Haughley Park Barn: No-Corkage Policy

**We have an obligation as a licenced venue to act in the interest of sensible consumption of alcohol.**

Our day-time drinks policy enables you as hosts to provide a good quantity of well-chosen drinks and save a few pennies in the process. We do not tolerate excessive supply, or trying to cater for too many choices – as we find that this leads to headaches before & after the day!

### YES

Pimm's  
Prosecco  
Champagne  
Bottled Beers  
Mulled Wine

Red Wine  
White Wine  
Rose Wine

Juices  
Cordials / Squash  
Soft Drinks

### Pre-Ceremony refreshments

We have a strict no alcohol policy before the ceremony, in line with recommendation from the registrars. Mostly refreshments are not served at this point, however if you do decide to serve **soft drinks** or **tea/coffee**, make sure to organise this with your caterer.

### After the ceremony

We believe from experience that the classic drinks such as **Pimm's** or a **Sparkling wine**, are the most crowd-pleasing. **Bottled beers** are also popular, often in 'ice baths'.

A couple of alcoholic drinks and a **soft option or two** at this point is usually plenty to cover all tastes, and keeping things simple gives a smart appearance to the provision, as well as making the buying a lot easier for you!

### With the Wedding Breakfast

As a formal meal, we would assume the customary service of **wine** with the wedding breakfast, along with either bottled **mineral water** or jugs of **iced water**.

If there are many children at the wedding, make sure that there is enough of your **soft-drink** option to keep them well-catered for throughout the meal.

If you would like **beer** to be available, the caterers can serve these to individuals on request, but this must be served in glasses rather than bottles, so remember to order extra for this part.

To help celebrate the toasts you will also need to provide **champagne** or **prosecco**, enough for each adult to have one glass is plenty for this purpose!

### NO

Whisky  
Vodka  
Gin  
Rum

Spirits over 20%ABV

Home brewed beer  
Kegs/Casks of Beer

### End of Service

The No-Corkage supply ends at the end of the Wedding breakfast, and does not include any drinks for your evening guests.

At the end of the main course all bottles from your supply must be removed from the tables.

A 'top-up' service can be offered by your caterer as bottles are removed, up until either the desserts are cleared, coffees are being served, or toast drinks are provided – whichever is the latest service to guests at their table.

Any leftovers from your drinks supply will be stored, for morning collection.

### Fizz Bar Events

Richard Dewsbery of Fizz Bar Events has 30 years of experience of bar work, over 10 of which have been with weddings at Haughley Park.

Please adhere to his advice on daytime quantities. Whilst we appreciate that no-one wants their supply to 'run-out', there is little point in bringing twice the amount you require only to have to take lots of it home again!

If you intend to serve any of the drinks listed under 'ASK' during the daytime, this will need to be advised on and agreed with Richard from Fizz Bar Events.

To keep provision within sensible lines, a corkage fee may be charged and service may be handled by the bar.

Very occasionally, cultural habits or religious beliefs may make it necessary to adjust the No-Corkage policy, Richard can discuss this with you if you feel it may apply.

Please familiarise yourselves with the Bar terms & conditions early on in your planning.

### ASK

Bottled Ciders  
Home-made liquors  
Dessert Wines  
Spirits under  
20%ABV  
Digestifs