

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 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, both before and after the day!

YES

Pimm's
Prosecco
Champagne
Bottled Beers
Mulled Wine

Red Wine
White Wine
Rose Wine

Juices
Cordials/Squash
Soft Drinks

NO

Whisky
Vodka
Gin
Rum
Spirits over 20%ABV

Home brewed beer
Kegs/Casks of Beer

ASK

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

BEFORE THE CEREMONY

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!

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.