



DRINKS



The Bar is centrally located in our open plan barn and easily accessible for all your guests. On your wedding day you'll have a dedicated day team and evening team, ensuring there'll be fresh and enthusiastic staff looking after the bar and your guests.

We aim for a 1:25 staff ratio – this ensures we have 1 member of staff per 25 guests, plus a supervisor. In addition we train all our staff to be able to serve at the barn during busy points.

The bar accepts cash, card and contactless payments (card and smartphone) however we cannot accept Amex or foreign currency.

We operate a Challenge 25 policy and politely recommend any guests who appear youthful to bring a form of photographic ID – acceptable forms are UK photograph driving licences, passports or proof of age card with 'PASS' accredited hologram.

Drinks cannot be purchased by another guest and given to underage guests.

New in 2023

We spent time, following the 2022 wedding season, re-evaluating the wine menu (and some tasting too!) to ensure we're offering great choices for your wedding days. You'll find the updated menu on pages 5-9.

We're delighted to officially welcome Simpsons wines to the Drinks menu (pages 9 and 10).

Thank you all for your great feedback on the upgraded draughts and ranges we launched in 2022, we're looking forward to supplying beverages for your weddings in 2023 and beyond.



INDEX

Post Ceremony	3
Spritz Drinks	4
Meal Drinks	5 - 7
Fizz & Toast Drinks	8 - 9
Simpsons	10
Chapel Down	11-12
Non Alcoholic Weddings	13 - 14
Cocktails	15
Winter Warmers	16
Bar Menu	17 - 18
Bar Tabs	19
Example Timeline	20
Planning and Support	20

PRICING APRIL 2023 - MARCH 2024

If your wedding falls in early 2024, please use these prices as your guide. Prices may update before 2023 due to the unpredictable wholesale prices at present. Confirmed pricing will be on your final statement based on your quantities and choices.

For weddings after March 2024, we'll update prices following our annual review in early Spring. These prices are correct at the time of publication but are subject to change.

Please Note

We source these drinks with a view to provide continuous supply. At times, due to factors beyond our control, there may be products we're unable to supply. We'll always communicate this to you, should it potentially affect your wedding, and look to source suitable alternatives.



POST CEREMONY DRINKS

Celebrate after your ceremony with pre-ordered drinks from the bar. Served from the end of the wedding aisle by our friendly team. Simply choose the quantity and selection of drinks (you can also just choose one drink for all your guests). We find 1-2 drinks per guest works well during this time.

We've included some of the popular choices below. We always welcome your ideas and will be very happy to chat through additional options.

If you don't wish to offer drinks during this time, the bar will be open.

Summer Pimms

A Jug of Summer Pimms, garnished with strawberries, orange, lemon and mint. (Serves 10) **£45.00**

Prosecco

Bella Guiliana Prosecco (6 glasses to a bottle) **£27.50**

Di Maria Rosato Rose (6 glasses to a bottle) **£27.50**

We also have a wider selection of Fizz (see page 8) for further information.

Bottled Beers & Ciders

Can be purchased from the bar menu (see page 15 to 16) all priced per bottle per guest - you'll choose the quantity you'd like for this time.

Non Alcohol

It's a good idea to have some non-alcoholic drinks for younger guests and guests unable/not wishing to drink alcohol. Simply choose the quantity of drinks and choice/s. 10 drinks works well for a wedding with 80 day guests. (See page 11 -12) for a selection and prices.

We'll supply complimentary iced water and fruit squash for children during this time.



SPRITZ IT UP

Upgrade your post ceremony drinks to our new Spritz menu.

Designed with the team at Fever Tree, the new Spritz options are priced per glass, served with ice and a fresh fruit garnish. They're popular with guests & look great too!

Elderflower & White Grape Spritz (St Germain)

St Germain Liquor paired with Fever-Tree White Grape & Apricot Soda. *TOKB Recommends* **£7.60**

Prosecco Spritz

Prosecco paired with Fever-Tree White Grape and Apricot Soda- Garnished with Lemon Peel. **£7.60**

Sloe Spritz

Anno Sloe gin Paired with Fever-Tree White Grape and Apricot Soda- Garnished with Mint. **£7.50**

Vodka Spritz

Vodka paired with Fever-Tree Italian Blood Orange Soda- Garnished with Orange Wheel. **£5.90**

Lazy Margarita

Tequilla paired with Fever-Tree Mexican Lime Soda Garnished with a Lime Wheel and Chilli. **£6.40**

We also have a new Belvoir Spritz Menu, [click here to view](#).

Non-Alcoholic

Elderflower Fizz

Elderflower cordial paired with Fever-Tree White Grape & Apricot Soda. Garnished with Lemon wheel. **£4.15**

Seedlip Sing

Seedlip Spice 94 Paired with Fever-Tree Indian Tonic garnished with a pink grapefruit peel. **£5.90**

All prices above is per glass

MEAL DRINKS WINE

You can pre-order your table drinks, ready for your guests to take their seats, wine is often a popular choice during the meal. Bottles of Belvoir, bottled beers and other drinks can also be pre-ordered for the table see non-alcoholic (page 11 - 12) and bar menu (page 15 -16). The drinks will be ready at the tables for when your guests take their seats.

Simply choose the quantity and allocation per table, 2-3 wine bottles per table is a recommended wine amount. For example,

Table 1: Red, White, Rose

Table 2: White, 4 Bottled Beers, Rose

Table 3: 1 Belvoir Sparkling Apple, White, Rose

RED WINE

Beyond River Shiraz (Australia)

A full-bodied and smooth wine enriched with ripe black fruit flavours. Would accompany barbecued lamb chops with garlic and rosemary perfectly.

75CL **£21.70**

Claude Val Rouge (France) *TOKB Recommends*

Light Garnet red with purple tints. Complex with plum & raspberry notes evolving towards soft spice aromas. Fruity, rich & round. Smooth & well-balanced finishing on liquorice notes. *(Vegan)*

75CL **£22.00**

Sierra Grande Merlot (Chile)

Plums and cherries mixed with peppery spice and a touch of tobacco leaf. Palate offers soft red fruits & a hint of pepper.

75CL **£23.00**

Primitivo, Terre Avare (Italy)

Complex bouquet of plum, vanilla and tobacco with a smooth and mellow harmonious structure and nuances of figs and baked blackberries

75CL **£24.50**

Rioja Crianza, Solar Teules (Spain)

Taste cherry-red ruby with a good cloak. Intense aromas among which vanilla and toast become more evident. It is big and mouthfilling, and well structured with a slight tannin finish.

(Vegan)

75CL **£26.50**

Fleurie, La Madone (France)

Irises and crushed berry fruit notes blend with ripe tannins, fresh acidity and a palate of morello cherry and dark chocolate. *(Vegan)*

75CL **£31.50**

Chateauneuf Du Pape, Barton and Guestier Beaujolais (France)

Deep cherry red in colour with a complex nose of ripe blueberry and plum and liquorice hints. Rich on the palate, mixing the character of the fruit with the warmth of spices, leading onto a round finish with lively notes of mint.

75CL **£45.00**

ROSE WINE

Zinfandel, Rosebud (USA)

Delightful aromas and flavours of red berries and hints of citrus, with strawberries and cream on the palate with a crisp, succulent finish. *(Vegan)* 75CL **£21.00**

Pinot Grigio Rose, Cortefresia (Italy)

Full of summer sunshine, this refreshing dry rose has the perfect balance of luscious red fruit and red blossom. 75CL **£21.00**

Claude Val Rose (France) *TOKB Recommends*

Pink cherry colour with aromas of both floral, cherry and red fruits. The palate is rich, smooth and well-balanced with red fruits and raspberry. Long finish. *(Vegan)* 75CL **£22.00**

Sea Change Syrah Rose (France)

Sea Change Rose is a beautiful, pale pink colour. We think each glass evokes memories fresh strawberries and watermelon, framed with a delightful and mouth-watering crispness that delivers a clean and refreshing experience 75CL **£26.00**

Chapel Down English Rose (Kent)

Attractive notes of strawberry, raspberry, cherry and redcurrant define this wine leading to a crisp refreshing finish. 75CL **£28.00**

Perhaps treat the top table to a personalised selection of wines on the day.

You can also specify if tables are allowed to request additional bottles (and how many) which can be charged to your account and paid for the following morning.

We'll always supply iced water, which will be replenished throughout the meal.



WHITE WINE

Cortefresia Pinot Grigio (Italy)

Cortefresia Pinot Grigio is light, crisp and refreshing. This zesty wine is packed with fresh fruit flavours clean minerality.

75CL **£21.00**

Claude Val Blanc (France) *TOKB Recommends*

Bright gold with green tints. Complex nose with citrus and white flowers evolving towards tropical fruit aromas. Fruity, rich and vivid palate which is ample, well-balanced and long lasting. *(Vegan)*

75CL **£21.50**

Beyond River Chardonnay (Australia)

A fresh, rich wine full of tropical fruit flavours such as pineapple, pears and melon. Goes well with creamy dishes such as chicken korma and spaghetti carbonara.

75CL **£22.00**

Sugar Loaf Sauvignon Blanc (Marlborough NZ)

A pleasingly bright and restrained example: gently leafy aromas, followed by a crisp bite of lime with notes of green pepper and gooseberry.

75CL **£25.50**

Duc de Morny Picpoul de Pinet (France)

Weighty and ripe with a well-rounded attack. Incredibly fruity concentrated character with a floral enticing nose and crisp long lasting taste. *(Vegan)*

75CL **£26.00**

Chapel Down Flint Dry (Kent)

Aromas of zesty lemon, green apple, white flowers and green pepper and a palate of apple with a smooth finish.

75CL **£30.00**

Sancerre, Michel Thomas (France)

Striking, fresh cut grass with crisp lemon and the flinty mineral notes. A wine of superb elegance and complexity. *(Vegan)*

75CL **£36.00**



FIZZ

Bella Guiliana Prosecco (Italy)

Pale light yellow colour with fine perlage. Delicately fruity slightly aromatic bouquet. Well balanced and light body. Harmonic at the taste. (Vegan)

75CL **£27.50**

Di Maria Prosecco Rosato Rose (Italy)

A delightful easy-drinking sparkler. A touch of retained sugar adds a pleasing sweetness to the crisp and aromatic palate. (Vegan)

75CL **£27.50**

Chapel Down Brut NV 75cl (Kent)

An elegant English sparkling wine with aromas of red apple, citrus fruits & freshly baked bread together with hints of strawberry & quince on the palate, fine persistent bubbles.

75CL **£39.50**

Chapel Down English Rose Brut NV (Kent)

A Delicate rose petal pink in colour with a fine prolonged mousse, light lemon sherbet on the nose with touches of blackcurrant, rosehip and wild strawberry on the palate.

75CL **£41.00**

Della Vite Millesimato Prosecco Rose (Italy)

A Elegant, pale coral pink colour with aromas of freshly crushed wild berries and rhubarb. The delicate fruit flavours are in perfect balance with the creamy texture and fine bubbles.

75CL **£48.00**

Della Vite Superiore Prosecco (Italy)

Rich and extra-dry with a highly mineral palate that lingers, our Prosecco Superiore DOCG is characterised by hints of crostini and chamomile.

75CL **£48.00**

TOAST DRINKS

You may wish to have Prosecco or Champagne to toast your speeches, this is poured at the table for your guests. Toasting drinks are sold by the bottle and each bottle serves 6 guests.

Non Alcoholic and Drink Token alternative toasting drinks can be found on pages (12) & (17)



FIZZ

CONTINUED

Simpsons Chalklands Classic Cuvée NV (Kent)

Pale gold in colour, with a delicate mousse, it has a delightfully fresh nose with notes of crisp green apple and flint. These flavours are amplified on the palate, which has linear precision and impressive structure and length.

75CL **£39.50**

Simpsons Canterbury Rose Sparkling Rosé (Kent)

Delicately pink, with a very fine bead. It has a soft rose petal and fresh strawberry sorbet nose, finesse and balance. On the palate there are crisp, wild berry flavours balanced with hints of almond, rose, ending with a clean, complex finish.

75CL **£41.00**

Barfontarc Tradition Brut (France)

Pleasant nose very expressive with notes of white peaches, fruits and brioche. The mouth is ample with a nice length, notes of yellow fruits and dried fruits. *(Vegan)*

75CL **£45.00**

Bollinger Brut (France)

N/V With 80% of its grapes, coming from Premier and Grand Cru's, this elegant, full-bodied wine has a tremendous reputation. *(Vegan)*

75CL **£85.00**



SIMPSONS

Simpsons' Wine Estate was established in 2012 by Ruth and Charles Simpson in Barham, Kent, amid the pristine beauty of the Elham Valley – an unspoilt seam in the North Downs where the contours of the land, climate and soil could scarcely be improved upon for viticulture.

At Simpsons, we believe that the finest wines convey a rich sense of provenance and integrity, firmly rooted in the characteristics and exquisite nuances of their terroir. This is why we settled for nothing less than the finest parcels of land in southern England to plant our vines.

As a founding member of The Wine Garden of England collective, comprising of eight pioneering wineries in Kent, Simpsons' Wine Estate is committed to creating a world-class wine tourism trail across the county.

The summer months provide the ideal opportunity for our glorious vineyards to host visitors, including a vineyard tour with a glass of sparkling wine as the sun goes down, followed by a perfectly paired platter brimming with the best in local produce.

The Glass House Tasting Room provides an elegant and intimate space for celebrations and from here you can view our world-class winery. Simpsons' Wine Estate boasts the unique attraction of a helter-skelter slide from the tasting room to the winery. We like our events to finish with an unforgettable flourish down the "Fruit Chute" slide!



CHAPEL DOWN

IN PARTNERSHIP WITH THE OLD KENT BARN

Chapel Down is proud to be England's leading wine producer and is changing the way the world thinks about English wine. Creating a world-class, award winning range of sparkling and still wines along with innovative spirits inspired by wine making experience.

With it's winery based in the historic market town of Tenterden, Chapel Down's vineyards situated on and around the North Downs of Kent, however, also source high quality fruit from long-term partner vineyards across Kent, Sussex and Essex. Resulting in balanced wines with unique flavour profiles.

As well as working alongside iconic British institutions such as Ascot, The Oxford & Cambridge Boat Race and recently becoming the official sparkling wine sponsor of the English Cricket Team, Chapel Down are passionate about sustainability being one of the founding members of the Sustainable Wines of Great Britain scheme.

Electricity across all sites comes from renewable sources and the grape skins re-used to create the spirits featured. All other waste is mulched back into the ground or sent for anaerobic digestion to produce renewable energy. On average Chapel Down's waste produces enough electricity annually to supply 25 UK homes for a year.

Chapel Down famously made an appearance at Will and Kate's Royal wedding.



WINES & FIZZ

Chapel Down Flint Dry (Kent)

Aromas of zesty lemon, green apple, white flowers and green pepper and a palate of apple with a smooth finish.

75CL **£30.00**

Chapel Down English Rose (Kent)

Attractive notes of strawberry, raspberry, cherry and redcurrant define this wine leading to a crisp refreshing finish.

75CL **£28.00**

Chapel Down Brut NV 75cl (Kent)

An elegant English sparkling wine with aromas of red apple, citrus fruits & freshly baked bread together with hints of strawberry & quince on the palate, fine persistent bubbles.

75CL **£39.50**

Chapel Down English Rose Brut NV (Kent)

A Delicate rose petal pink in colour with a fine prolonged mousse, light lemon sherbet on the nose with touches of blackcurrant, rosehip and wild strawberry on the palate.

75CL **£41.00**

Chapel Down Three Graces (Kent)

Is the blend of the three greatest sparkling wine grapes, Chardonnay, Pinot Noir and Pinot Meunier. The wine is made from the best fraction of juice and is aged for at least three years in bottle before release.

75CL **£55.00**

The Old Kent Barn have partnered with Chapel Down to give our couples the best of English wine. If you choose Chapel Down for your day you will receive a gift.

[Click Here to Learn More.](#)



NON - ALCOHOLIC

POST CEREMONY RECOMMENDATIONS

Iced Juice

Served with a generous amount of ice and fresh fruit garnish

Mango
Pineapple
Peach
Lychee

£3.25 Per Glass

Iced Sparkling

Served with a generous amount of ice and fresh fruit garnish

Cloudy Lemonade
Raspberry Lemonade

£3.25 Per Glass

Mocktails

Citrus Peach Cooler
Apple Elderflower and Mint Fusion
Coconut Cucumber Lime Mint Cooler
NoGroni
Shirley Temple Mocktail
Roy Rodgers Mocktail

£5.45 Per Glass



TABLE DRINK RECOMMENDATIONS

Chilled bottles placed in coolers prior to your guests seating/before service begins. You'll allocate the number of bottles and flavours from the list below for each table. The selection can be different for each table if you wish.

Belvoir Farm Sparkling (750ml) £9.50

Elderflower
Pink Apple Juice
Cucumber and Mint
Lime and Soda
Ginger Beer
Freshly Squeezed Lemonade
Raspberry Lemonade

TOASTING DRINK RECOMMENDATIONS

Poured at the table, we serve 6 glasses per bottle and allocate 1 glass per guest

Luscombe Elderflower Bubbly (750ml) £12.00

Important Note

All post ceremony, table and toasting drinks from the Non-Alcoholic menu must be ordered in advance at 30 days prior to your wedding via the portal WDS_Drinks – we cannot guarantee availability for drinks ordered after this time.





COCKTAILS

The Old Kent Barn bar is excited to launch cocktails on tap, two top flavours perfectly mixed and served.

Espresso Martini

£9.25

The Tia Maria perfect serve accompanied with Vodka and Arabica coffee blend, served straight up in a coupe glass and garnished with 3 coffee beans.

Passionfruit Martini

£9.25

Stoli Vanil Vodka is the game changer in this seamless mix of passionfruit liquor, lime and passionfruit, garnished with fresh passionfruit.

Upgrade your cocktail to include a shot of prosecco

£10.00

Available throughout the day and evening or consider upgrading your post ceremony drinks or perhaps even welcoming guests to their table with a cocktail!

If you'd like to offer cocktails for post ceremony or table drinks these will need to be pre-ordered. You'll advise the flavour and quantity required in your portal.



WINTER WARMERS

SEASONAL FAVOURITES

Choosing a Winter Warmer is a great way to personalise your Winter wedding and add a memorable touch to the day.

Winter Pimms **£42.50 (Serves 10)**

Pimm's winter cup is a warm, winterized version of the summer Pimms, with apple juice infused with caramel, orange and cinnamon, served in clear cups.

Kir Royal **£8.30 (Per Glass)**

Upgrade your fizz and welcome your guests with a Festive Fizz prosecco and crème de cassis (black currant liqueur).

Mulled Wine **£4.35 (Per Glass)**

A festive favourite, warming and seasonal spiced drink, red wine with various mulling spices served in clear cups.

Hot Chocolate **£2.10 (Per Glass)**

Delicious hot chocolate, suitable for all guests, served in clear cups. Upgrade with cream & marshmallows for an extra 50p.

*Dairy free alternatives available on request

You can order these drinks for post ceremony, meal drinks or toast drinks. Please speak to a member of the team if you have any questions.

BAR MENU

SPIRITS & LIQUEURS

Anno Slo Gin	£6.45 (35ml)
Archers	£3.50 (35ml)
Bacardi	£4.20 (35ml)
Baileys	£4.05 (50ml)
Bathtub Gin	£6.10 (35ml)
Black Cow Milk Vodka	£5.75 (35ml)
Black Cow English Strawberries Vodka	£5.75 (35ml)
Chapel Down Bacchus Gin	£6.45 (35ml)
Chapel Down Pinot Noir Gin	£6.45 (35ml)
Cinzano	£4.25 (50ml)
Courvoisier	£5.90 (35ml)
Crème de Cassis	£4.10 (35ml)
Deadmans Rum (Various)	£4.55 (35ml)
Disaronno Amaretto	£4.10 (35ml)
Famous Grouse	£4.05 (35ml)
Glenfiddich	£5.90 (35ml)
Havana Club 7 Year Rum	£5.40 (35ml)
Hendricks Gin	£5.50 (35ml)
Hennessy	£5.90 (35ml)
Jack Daniels	£4.30 (35ml)
Jamesons	£4.15 (35ml)
JJ Whitley London Dry Gin	£4.35 (35ml)
JJ Whitley Artisanal Vodka	£4.35 (35ml)
JJ Whitley Strawberry Pink Gin	£4.60 (35ml)
Johnny Walker Black Label	£5.90 (35ml)
Kraken Rum	£4.80 (35ml)
Malibu	£4.30 (35ml)
Morgans Dark Rum	£4.30 (35ml)
Morgans Spiced Rum	£4.30 (35ml)
Pimms No 1	£4.25 (35ml)
Seedlip Spice 94 (alcohol free)	£5.00 (35ml)
Southern Comfort	£4.85 (35ml)
St Germain	£4.85 (35ml)

Martell Brandy	£4.10 (35ml)
Tia Maria	£4.95 (50ml)
Whitley Neill Various Gin's	£5.25 (35ml)
Vodka Red Bull	£5.85

Shots

Tequila	£4.35 (35ml)
Tequila Rose	£5.40 (35ml)
Jägermeister	£4.30 (35ml)
Jäger Bomb	£5.40 (35ml)
Sambucca	£4.20 (35ml)

WINE & FIZZ by the glass

House White Wine	£4.20 (125ml) £5.50 (175ml) £7.50 (250ml)
House Red Wine	£4.20 (125ml) £5.50 (175ml) £7.50 (250ml)
House Rose Wine	£4.35 (125ml) £5.60 (175ml) £7.50 (250ml)
Wine Spritzer	£5.00 (125ml)
Wine Spritzer	£5.50 (175ml)
Prosecco	£7.50 (125ml)

BOTTLED BEERS & CIDERS

Spitfire	£5.25 (500ml)
Sol	£4.50 (330ml)
Peroni	£4.80 (330ml)
Old Mout Cider	£5.10 (500ml)
Whitstable Pale Ale	£5.70 (500ml)
Peroni 0%	£4.55 (330ml)

DRAUGHT BEER & CIDER

Peroni Nastro Azzurro	£6.00
Grolsch	£5.10
Anytime IPA	£5.60
Cornish Orchard Cider	£5.25
Guinness	£5.60
½ Peroni	£3.05
½ Grolsch	£2.55
½ Anytime IPA	£2.90
½ Cornish Orchard	£2.75
½ Guinness	£2.90

SPRITZ

St Germain Spritz	£7.60
Prosecco Spritz	£7.60
Sloe Spritz	£7.50
Vodka Spritz	£5.90
Lazy Margarita	£6.40
Aperol Spritz	£9.10

Elderflower Fizz (alcohol free)	£4.15
Seedlip Sling (alcohol free)	£5.90

SOFT DRINKS

Still Water	£2.00 (330ml)
Sparkling Water	£2.00 (330ml)
Tonic	£2.00 (275ml)
Fever-Tree Blood Orange Soda	£3.00 (200ml)
Fever-Tree Ginger Ale	£2.45 (200ml)
Fever-Tree White Grape & Apricot Soda	£3.15 (200ml)
Fever-Tree Elder flower Tonic	£2.45 (200ml)
Fever-Tree Light Tonic Water	£2.45 (200ml)
Fever-Tree Indian Tonic Water	£2.45 (250ml)
Frobishers Mango Juice	£3.00 (250ml)
Frobishers Apple Juice	£3.00 (250ml)
Frobishers Cranberry Juice	£3.00 (250ml)
Frobishers Sicilian Lemonade	£3.25 (275ml)
Belvoir Farm Pink Lady Sparkling Apple	£2.80 (250ml)
Belvoir Farm Raspberry Lemonade	£2.80 (250ml)
Belvoir Farm Elder flower	£2.80 (250ml)
Sprite Zero	£2.55 (330ml)
Fanta Orange	£2.55 (330ml)
Coke Zero	£2.45 (250ml)
Coke	£2.45 (250ml)
Pepsi Cola	£2.05 (275ml)
Pepsi Max	£2.05 (275ml)
Lemonade	£2.05 (275ml)
Orange Juice	£1.70 (275ml)
Apple Juice	£1.70 (275ml)
Soda	£1.15 (275ml)
Red Bull	£2.80 (250ml)
Mixer	£0.85

[Click here to see the full Fever-Tree Bar Menu](#)

[Click here to see our new Belvoir Spritz Menu](#)

BAR TABS

If you'd like to put an amount of money behind the bar available for your guests to order, you'll let us know in advance and this amount will be added to your final statement.

We'll ask you to confirm start and end times if applicable or whether it should remain open until spent.

House Rules (below) apply to tabs unless directed otherwise.

On the day we'll notify you when the pre-paid limit is near if you decide on the day, you'd like to extend the times or amount, any additional balance will then be payable the next day at checkout.

If a relative would like to put a tab behind the bar for your guests this can be done on the day and payable by card or cash.

HOUSE RULES

We have a standard set of house rules for tabs as follows; no shots, no doubles, no bottles of wine or champagne. No shots before 7pm, this is non-negotiable so please don't ask (you'll thank us later).

EVENING DRINKS

Some couples like to offer evening guests a drink on arrival. This can be as a drinks station or a token system for use at the bar.

DRINK TOKENS

Drink tokens are a great way to offer your guests a drink of their choice. This is a great alternative for post ceremony drinks, or toasting drinks, if you think your guests would prefer choosing their own.

Do you have tokens or do we source them?

We have logo tokens you're welcome to use. These will be allocated on the day and exchanged at the bar as each guest uses them. You're also welcome to supply a token of your choice too.

How Many Tokens Do I need?

We suggest a token value is £7 each - you'll then allocate the number of tokens you'd like for your guests such, e.g. 1 per person. Drinks will be a combination of alcohol and non-alcoholic options; the overall amount usually balances itself out when a combination of drinks are purchased.

A tab will be operated at the bar using the total token value, e.g. 50 tokens x £7 per token = £350. Once the tokens are used up, if there's any credit left, we'll let you know in case you'd like to use that for the remainder of the day. If there's any amount to be owed, we'll settle this during your departure the following morning.

You may wish to use tokens if you're not having table wines, or simply as a wedding favour on your guest place settings. **Please note** we do not offer table service for drinks or wines. Guests will use the bar and serve themselves any table drinks.

Standard House Rules apply unless directed otherwise

To arrange a tab or order drink tokens, simply add this to your WDS_Drinks. You'll pay these options in advance once they're added to your final statement.

PLANNING & SUPPORT

HOW DO I TELL YOU WHAT DRINKS WE WANT AND HOW MANY?

In your portal go to your WDS_Drinks planner and add your information here. Any questions? Please [click here](#) to email the team.

CAN WE BUY BOTTLES, AND YOU SERVE THEM AND WE PAY CORKAGE?

We unfortunately can't permit additional drinks that have not been sourced and purchased from The Old Kent Barn bar.

CAN WE HAVE ALCOHOLIC FAVOURS?

Alcoholic drink favours are considered on a case by case basis, generally comprising of small 35cl, prefilled to be taken home and consumed.

WHAT DOES AN EXAMPLE OF WEDDING DAY DRINKS LOOK LIKE?

Here is an example of a wedding with 86 Adult guests and 6 children.

Post Ceremony

8 x jugs of Pimm's = 80

Glasses of fruit juice=10

Complimentary fruit squash for children

Wines on Tables

Bottles of selected wines

Iced Jugs of Water

Toasting

Prosecco x 15 bottles = 90 glasses (top ups for top table)

Children not served Toasting Drinks.

Bar Tab

£1,000 starting from 7pm until limit reached.

BAR TIMELINE

PRE-CEREMONY

1.00PM – 1.30PM

CLOSED FOR CEREMONY

POST CEREMONY

2.30PM – 3.45PM

CLOSED FOR GUEST SEATING

DINING

4.00PM – 6.00PM

CLOSED FOR SPEECHES

EVENING - 6.30PM

LAST ORDERS - 11.15PM

BAR CLOSES - 11.30PM

THIS IS A GUIDE TIMELINE, THE BAR WILL BE OPENED AND CLOSED TO RUN ALONGSIDE YOUR WEDDING DAY.



**THE OLD KENT BARN,
SWINGFIELD, KENT, CT15 7HF**

w: theoldkentbarn.co.uk

t: 01303 844270

e: events@theoldkentbarn.co.uk

 The Old Kent Barn  @theoldkentbarnkitchen

© 2023 The Old Kent Barn Ltd. All rights reserved.

With special thanks to Olegs & Rita Photography.