

Information

We have a long association of holding weddings and parties at Elstree Studios and for budgetary purposes we have found that your guests will drink on average the following up until the end of the meal:

2 glasses of Champagne, 2/3 of a bottle of wine with the meal and 1 glass of Champagne for the toast

Reception Drinks

Orange Juice

Mixed with Sparkling White Wine or Champagne to make Classic Bucks Fizz

1 litre: £ 6.00

Crème de Cassis - 20% abv

Mixed with White Wine, Sparkling Wine or Champagne to make Kir Royale

75cl: £ 20.00

Summer Pimms - 25% abv

Lemonade and Summer Fruit, serves 13 (175ml) glasses

2.25 litre: £ 28.00

Winter Pimms - 25% abv

Warmed Apple Juice and slices of Apple and Orange, serves 13 (175ml) glasses

2.25 litre: £ 28.00

Mulled Wine

Serves 13 (175 ml) glasses

2.25 litre: £ 28.00

Non Alcoholic Fruit Punch

Peach, Orange and Apple Juices, serves 13 (175ml) glasses

2.25 litre: £ 12.00

White Wines

France

Colombard Chardonnay 'Duc de Chapelle' 2007 (12% abv) £ 12.50
Vin de Pays des Côtes de Gascogne 250ml: £ 4.50

The fresh crisp, citrusy Colombard has been expertly added to the rounder, fuller flavoured Chardonnay giving a dry white with complexity and structure and an ideal balanced palate. This is our House Wine.

Sauvignon Semillon Château des Eyssards, Bergerac 2006/07 (12.5% abv) £ 16.00

Made from a blend of Sauvignon and Semillon matured 'sur lie', his dry white Bergerac is full and fruity. It retains a crisp, zingy acidity with hints of pineapple and gooseberry and fantastic weight on the palate.

Chardonnay 'Vieilles Vignes' Moulin d'Argent 2006/07 (13.5% abv) £ 18.00

This tiny domaine produces a superb Chardonnay with a full flavour of exotic fruits while retaining great balance and finesse. Some oak maturation before bottling gives this wine its distinguished and long lasting taste. Made by Luc Choblet, terrific wine maker.

Petit Chablis Domaine Alain Gautheron 2006 (12% abv) £ 23.50

Petit Chablis offers the true mineral and floral character and distinct fresh acidity of Chablis, derived from the chalky soils of this northern Burgundy district. It is fresh and vibrant with rich apple and mineral flavour that lasts well on the finish.

Sancerre Domaine Merlin-Cherrier 2007 (12.5% abv) £ 25.00

Thierry Merlin-Cherrier's Sancerre combines typical firm structure with an aromatic leafy, blackcurrant character and an extra richness of gooseberry and lees on a long, zesty finish.

South Africa

Unoaked Chardonnay 'Bon Vallon' De Wetshof, Robertson 2007 (14% abv) £ 19.00

A stunning Sur Lie showing all the freshness of the grape together with peachy, almondy flavours unspoilt by the use of any oak. A fine companion to a variety of meats and cheeses, preferably lighter style dishes.

Spain

Rioja Blanco Bodegas Marqués de Cáceres 2006/07 (12.5% abv) £ 16.00

A clean and fresh white Rioja made with Viura grapes which shows citrus and caramel flavours and rounded by a gentle kiss of oak.

Italy

Pinot Grigio Portenova, Veneto 2007 (12% abv) £ 15.00

This is a typical Pinot Grigio from northeast Italy with a brilliant straw yellow colour, elegant perfume of acacia flowers, almonds and dried fruit. A soft, well-balanced palate combines citrus, exotic fruit and fresh apples.

Pinot Grigio 'San Antonio,' Veneto, 2007 (12% abv) £ 16.00

A clean, well balanced dry white with an elegant and delicate perfume. Soft on the palate, combining citrus fruit and apple flavours.

Soave Classico Villa Piazzola, Fabiano 2006 (12% abv) £ 17.00

The vineyards of Soave are to the northeast of Verona in the Veneto. 'Villa Piazzola' has a typical hazelnut and almond nose with a soft, dry palate of concentrated apple and pear flavours.

Argentina

Pinot Gris 'Las Boleras' Bodegas Lurton 2007 (13% abv) £ 17.00

Picked early to gain lemony acidity in the grapes. Vinified to retain a touch of sugar and kept on its lees for 6 weeks to maximise the aromas. Dryish, medium bodied and rich.

Chile

Sauvignon Blanc La Playa, Colchagua Valley 2007 (13.5% abv) £ 18.00

Pale green, highly aromatic wine with strong notes of citrus fruits and flowers together with subtle yet pleasant touches of fresh grass and ripe pineapples. To the palate, it is fresh and crispy with a long and pleasant finish.

Australia

Sauvignon Semillon Geoff Merrill, McLaren Vale 2005 (13% abv) £ 18.00

Fragrant, exotic fruit characters prevail in this Sauvignon dominated blend with hints of herbaceous Semillon. A fresh and zesty palate provides balance with a crisp, dry finish lingering with enticing citrus fruits.

Chardonnay, Copperstone Creek 2006 (13% abv) £ 17.00

Straw yellow in colour, this wine immediately invites you to experience the abundance of tropical, peach and citrus flavours evident on the nose. The palate won't disappoint either, showing generous stone fruit flavours.

New Zealand

Sauvignon Blanc 'Totara Hill', Marlborough 2007 (13% abv) £ 21.00

This classic South Island Sauvignon has a lively gooseberry scented aroma and typical herbal flavours with apples, gooseberry and passion fruit on the palate.

Red Wines

France

Cabernet Merlot 'Duc de Chapelle' 2006/07 (12% abv) £ 12.50

This is a very stylish blend of the Cabernet Sauvignon for body, backbone and blackcurranty flavours whilst adding the very soft plummy notes of the Merlot grape. This is our House Wine.

250ml: £ 4.50

Special Reserve Claret Bordeaux Superieur 2005/06 (12.5% abv) £ 17.00

Highly recommended, smooth supple red from the Merlot and Cabernet Sauvignon grapes, enhanced by a brief maturation in French oak. Ideal for current drinking.

Château Sipian, Cru Bourgeois 1998 (12.5% abv) £ 23.00

Oak aged, powerful concentrated with a floral bouquet and persistent finish.

Côtes du Rhône Domaine des Amouriers 2005/06 (15% abv.) £ 19.00

This herb scented spicy Southern Rhône comes from one of the rising stars of Vacqueyras. It is blended from Grenache, Syrah and Mourvèdre and vinified for maximum extraction and retention of fruit character.

Pinot Noir de Bourgogne Hautes Côtes de Beaune 2005/06 (12.5% abv) £ 19.00

Domaine du Prieuré

From the village of Savigny in the Cote de Beaune, Jean Michel Maurice takes pride in preserving the subtle influences of the terrior & pure essence the Pinot Noir vines. This Pinot Noir is from the higher slopes & has a captivating perfume of summer fruits with a silky soft balance.

Beaujolais Villages Chateau de Nety 2006 (12.5% abv) £ 19.00

A small eight hectare domaine producing a distinguished fruity and balanced red, supple and generous and allowing the Gamay grape to develop its full potential.

Fleurie 'La Chappelle' Domaine Dubost 2006 (12.5% abv) £ 24.00

Made from 100% Gamay grapes, this fruity wine exhibits an aroma of wild strawberries and lush ripe flavours which have made this wine so popular.

Châteauneuf du Pape Domaine de St-Paul 2004 (14.5% abv) £ 29.00

Grown on pebble soils in the southern Rhône flood plain, Châteauneuf is predominantly blended from Grenache with Syrah, Muscardin, Cinsault and Mourvèdre adding structure and complexity. There is an alluring intense bouquet of wild herbs, leather and pepper.

South Africa

Merlot Tulbagh Winery 2006 (14.5% abv) £ 17.00

Plummy flavours abound with a soft easy drinking style but full bodied enough to develop its tannins and it therefore benefits with a touch of oak ageing to give full and round vanilla hints in the finish.

Cabernet Sauvignon Tinta Barocca, 'Wild Rush' 2006 (13.5% abv) £ 16.00

Rietvallei Estate, Robertson

Red Wild Rush is a uniquely South African blend of 50% Cabernet Sauvignon and 50% Tinta Barocca, the famous Portuguese Port vine. It makes a wine with lots of attractive rich fruit flavours with a hint of spiciness. It is smooth and well balanced with a touch of toastiness. They represent exceptional value and a distinct flavour of the Cape.

Spain

Rioja 'Don Placero', Bodegas Aldeaneuva de Ebro 2006 (13% abv) £ 16.00

This wine is made from tempranillo grapes which exhibit plum fruit with hints of vanilla on the palate.

Rioja Crianza 'Azabache', Bodegas Aldeaneuva de Ebro 2004 (13% abv) £ 19.00

A Crianza that is richly fruity, restrained by careful yet traditional oak aging (12 months in American and French oak) and represents fantastic value. It is bright red in colour, full-bodied and rounded with a long finish.

Italy

Valpolicella Classico Superiore, Villa Piazzola 2005 (12.5% abv) £ 18.00

A subtle and easy drinking cherry scented red wine produced from the three Valpolicella grape varieties (Corvina Veronese, Rondinella and Molinara) grown on pergola trained vines overlooking the shores of Lake Garda.

Chile

Cabernet Sauvignon 'La Playa', Colchagua Valley 2005 (14% abv) £ 16.00

The bouquet is rich with intriguing aromas of herb, blackcurrant and black pepper whilst the palate is medium bodied with supple tannins ensuring an easy drinking, ripe wine with ample red fruits on the palate.

Merlot 'Oak Reserve', La Playa, Colchagua Valley 2004/05 (14% abv) £ 18.00

This wine has a good firm 'plummy' nose with fresh clean fruit aromas. This is followed by a rich ripe cassis flavour dominated by the Merlot on the palate with well integrated oak. The long smooth finish has a touch of spice.

Argentina

Pinot Noir, Bodegas Valle Perdido, Patagonia 2007 (13% abv) £ 19.00

Sweet velvety fruit are hallmarks here with a supple and smooth impression hinting at a rich mouth-filling raspberry flavour. Beautiful soft tannins and no oak ageing!

Australia

Shiraz 'Copperstone Creek' 2006/07 (14% abv) £ 19.00

Deep plum in colour, this wine displays powerful aromatics of dark cherries, rich fruitcake and plums, with subtle lifted notes of spice and mint flavours. A well integrated tannin structure and a finish that shows great length supports the depth and intensity on the palate.

New Zealand

Pinot Noir 'Totara Hill', East Coast Vineyards 2005/06 (13% abv) £ 25.00

This Pinot Noir comes from carefully selected vineyards scattered along New Zealand's beautiful eastern coastline. This vintage was excellent for Pinot Noir, with warm days followed by cool nights. The wine has been made in an early drinking, fruit driven style.

Rose Wines

France

Château Paradis, Coteaux d'Aix en Provence 2006/07 (13% abv) £ 18.00

Made by the Saignee method of bleeding the fermenting juice from the skins to preserve delicacy and character. It is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Grenache, Cinsault, Cabernet and Syrah.

Italy

Pinot Grigio, 'il Barco, Veneto' 2007 (12.5% abv) £ 16.00

This Pinot Grigio has the delicate peachy aroma and soft, summer fruit flavours typical of this fashionable grape. It has the added ripeness and rich buttery character derived from the warm Molise sunshine, being on the Adriatic coast of central Italy.

Sparkling Wine

France

Crémant de Bourgogne, Brut d'Azénay NV (11.5% abv) £ 20.00

A 'méthode traditionnelle' sparkling Chardonnay from the Maconnais, in the south of Burgundy. This style of Burgundy has a long history and strong following for it's elegant balanced style and well flavoured palate.

Champagne

Lenoble Brut NV (12% abv) £ 32.00

This is an elegant Champagne with a dominance of Grand Cru Chardonnay from the Côte des Blancs providing soft nutty flavour with fine bubbles and a fruity nose. It is fresh, light, lively and well balanced on the palate with a long satisfying flavour.

Veuve Clicquot Brut NV (12% abv) £ 48.00

The dominant Pinot Noir, with over 50% of the blend, ensures an assertive, powerfully structured champagne true to tradition. It has a fine, lively mousse, pleasant nose of hawthorn flowers, musk and fresh bread, which yields to a harmonious palate of lingering apples and pears

Vintage Taittinger Brut 2002 (12% abv) £ 55.00

A light golden straw colour with very fine bubbles and a persistent mousse. Slightly mineral on the nose followed by intense fruitiness. Initially full bodied on the palate leading to a rich well rounded and supple mid-palate with a range of fruity and cakey flavours including fresh apricot and brioche. A long and elegant finish.

Fortified Wines

Taylors Late Bottled Vintage Port 2002 (20% abv) (served in a 50ml glass) £ 28.00

Dessert Wines

France

Muscat de Beaumes de Venise Domaine de Baumalric 2006/07 (15% abv) £ 28.50

Apricot, peach, orange peel and coconut aromas followed by unctuous, opulent layers of exotic fruit flavours on the palate. (6 x 125 ml glasses)

Bar

The bar can be run either as a pay bar or on account, the choice is yours. We will discuss the options with you in more detail during your planning stages.

If you choose to have a pay bar your guests can pay for their drinks with cash or credit card. However, please note that there is a £10.00 minimum spend for card transactions.

Bar Price List

	25 ml Single	50ml Double
Smirnoff Vodka (37.5% abv)	£2.50	£5.00
Gordon's Gin (37.5% abv)	£2.50	£5.00
Bells Whisky (40% abv)	£2.50	£5.00
Bacardi Rum (37.5% abv)	£2.50	£5.00
Courvoisier Brandy (40% abv)	£2.50	£5.00
	175ml Glass	750ml Bottle
House White, Colombard Chardonnay 'Duc de Chapelle' (12% abv)	£4.00	£15.00
House Red, Cabernet Merlot 'Duc de Chapelle' (12% abv)	£4.00	£15.00
Lenoble, Brut NV (12% abv)		£32.00
Veuve Clicquot, Brut NV (12% abv)		£48.00
	Size	Price
1664 Blanc		£3.70
Fosters		£3.10
1664 Kronenburg		£3.10
John Smiths		£2.85
Becks (5% abv)	275 ml	£2.85
Tonic Water, Diet Tonic Water, Bitter Lemon, Canada Dry or Soda Water	125 ml	£1.10
Coke, Diet Coke or Lemonade	½ pint	£1.20
Lime Cordial	splash	£0.50
Orange Squash or Blackcurrant Cordial	½ pint	£0.50
Tomato Juice	200 ml	£1.80
Apple Juice	200 ml	£1.80
Orange Juice	½ pint	£1.50
Blenheim Still or Sparkling Mineral Water	33 cl	£1.20

If your favourite beer or lager is not on our list, we are happy to obtain them for you and serve them on the bar. Any unused bottles or cans must be taken away and will be charged back to you after the event less 25% of the bar price.

We can obtain alternative wines and spirits to be served.

Due to licensing laws we can only sell alcohol to over 18's. 16 and 17 year olds are allowed to consume wine, beer or cider bought by an adult, during the meal only

Cigarettes are available for purchase by clients over 18 from the vending machine.