



THE ENGINE WORKS

DRINKS PACKAGES 2025



DRINKS PACKAGES



OUR PACKAGES

PACKAGE 1 £16 PER PERSON

- Glass of Prosecco for drinks reception
- Half a bottle of wine - Classic range

PACKAGE 2 £21 PER PERSON

- Glass of Prosecco for drinks reception
- Glass of Prosecco for toasts
- Half a bottle of wine - Classic range

PACKAGE 3 £30 PER PERSON

- Glass of Champagne for reception
- Glass of Champagne for toasts
- Half bottle of wine - Signature range

PACKAGE 4 £34 PER PERSON

- Glass of Champagne for reception
- Glass of Champagne for toasts
- Half bottle of wine - Grand Reserve range

PACKAGE 5 £38 PER PERSON

- Glass of Champagne for reception
- Glass of Champagne for toasts
- Half bottle of wine - Grand Reserve range
- Dram of Macallan Whisky or Baileys to finish.

***Please refer to page 14 & 15 for the wines available with your Drinks Package (Classic, Signature, or Grand Reserve).**



CUSTOMISE YOUR PACKAGE

BEER SUBSTITUTES

We are aware not everyone would enjoy a glass of fizz. Instead, you can swap a proportion of Prosecco for a Bottled Beer, Cider or 0% alternative.

(£1 per standard beer £2 per premium beer)

BEER BUCKETS (See menu for pricing)

Choose your favourite beer, cider or alcohol-free selection from our menu, in whatever quantity you would like and have them served on ice from our vintage style buckets.

TOP UP THE GLASS

If you would like to keep the bubbles flowing during your drinks reception, simply let us know how many top ups you would like, and there won't be an empty glass in the house!

*Priced per number of guests

PIMP YOUR PROSECCO

For something a little fun, we can set up a station for your guests to 'Pimp their Prosecco' with a selection of fruit juices, cordials and seasonal berries.

*Additional £2.50 per Glass

OPEN BAR/TAB

Should you wish to operate an Open Bar or Tab to allow your guests to order freely throughout the day or evening, simply set your budget, and any rules you would like to apply – and a tab can be created for you. When the tab has reached your specified limit, we can either switch back to regular bar service, during which guests will pay for their own drinks – or we can of course top this up to a limit set by you. Please note interest in a tab and the process can be discussed in greater detail.

*Please Note: All tabs require an initial prepayment. Any additional top-ups are settled at the point of increase.



BESPOKE PACKAGE

Create your own tailor-made drinks package, to suit the needs of you and your party.

You may have a quantity of Prosecco or Champagne in mind, to be served throughout the drinks reception, along with a selection of beers, wines or cocktails.

Equally, should you not be a lover of Prosecco and all things fizz, you may prefer a selection of wines to pair alongside your canapés during the drinks reception.

Please refer to our separate drinks menu for pricing and inform the team of your selections.





SIGNATURE COCKTAILS

It is our view that everyone loves a cocktail! So why not serve your guests a delightful display of cocktails during your drinks reception.

A sure winner to create that 'wow' moment following the ceremony.

Priced at £9.50, and available in any quantity you would like to provide – to create the perfect cocktail station display.

Should you prefer, these can be offered as an after-dinner drink to kick start the evening entertainment.



Please see the full cocktail range within our separate crafted menu. Including our own Engine Works Signature Cocktails.

With a fully stocked bar we can create all of the classics – from shaken Margarita's to an Old Fashioned served on the rocks!

You can even select a couple's signature cocktail – should you have your own personal favourite for you and your Top Table 'VIPs'.

Please note our Signature Cocktails also extends to our range of Mocktails. From a French Martini to a refreshing Apple Mojito - we ensure all guests are able to enjoy the atmosphere of the drinks reception.



SIP STATIONS

Our quirky jar dispensers create a refreshing Cocktail Sip Station for your party to enjoy.

A Sip Station provides a great experience for guests to simply pour and enjoy. Whether prepared for guests' arrival to the venue or added to the Drinks Reception display – these are a definite hit at any point in the day.

With each dispenser holding **approximately 40 cocktails** – priced at **£240 each (£6 per cocktail)** these are a great deal, with glassware fully provided.

Here you will find a list of our personal favourites. However, please let us know if you have a preference or a recipe that you enjoy – and we will do our best to recreate this!

COCKTAILS

Mojito (Classic or Raspberry)

Rum | Mint | Soda | Lime

Bramble

Gin | Lemon | Blackberry

Aperol Spritz

Aperol | Prosecco | Soda

Margarita

Tequila | Cointreau | Lime

Dark & Stormy

Spiced Rum | Ginger Beer | Lime

Cosmopolitan

Vodka | Cranberry | Orange

Sangria

(Available with Red, White or Rose Wine)
House Wine | Brandy | Lemonade | Fruit

Classic Pimm's

Pimm's No. 1 | Lemonade | Mint | Fruit

These thirst-quenching sip jars are also available as Mocktails, priced at £170 each. Please see our favourite selection below.

MOCKTAILS

Apple Mojito

Apple | Mint | Lime | Soda

Pink Lemonade

Lemonade | Raspberry | Lemon

Fruit Cooler

Orange | Lemon | Pineapple | Soda



WHISKY & GIN TASTING EXPERIENCE

A true crowd-pleaser, our Whisky or Gin Bars are a great addition to the entertainment planned for your day!

We stock some of the finest malts, and of course the much-loved classics and flavoured gins. Served from our Copper Bars, our team will be on hand to provide a true experience for your guests.

Serving a 'wee dram', in whichever way your guests enjoy. Glassware, mixers and garnishes included within the desirable packages.



SPIRIT & LIQUEUR STATION

If Whisky isn't your thing – don't worry, we have you covered. Delight guests after dinner with an optional Digestif from our bar range.

From a Limoncello Bar, to a Vintage Port and Brandy station - served alongside cheese on your dinner menu – there is no limit to the options available to you. Simply select your favourite range of tipples and our team will be on hand to serve these at a time best appropriate for you.

PRICING GUIDE

WHISKY OR BOURBON

| | |
|------------------------------------|------|
| Maker's Mark (Bourbon) | £100 |
| Johnnie Walker Black Label (Blend) | £100 |
| Old Pulteney (Highlands) | £130 |
| Auchentoshan (Lowlands) | £130 |
| Glenfiddich 12Y (Speyside) | £155 |
| Bunnahabhain (Islay) | £160 |

GIN

| | |
|--------------------------------|------|
| Edinburgh Gin Rhubarb & Ginger | £100 |
| Boe Passion or Boe Violet | £100 |
| Tanqueray Flor de Sevilla | £120 |
| Caorunn or Caorunn Raspberry | £135 |
| Harris Gin | £160 |

SPIRIT & LIQUEUR STATION

| | |
|-------------------|------|
| Kraken Spiced Rum | £110 |
| Limoncello | £100 |
| Baileys | £100 |
| Glavya | £110 |
| Drambuie | £110 |
| Courvoisier | £115 |
| Hennessy | £125 |
| Vintage Ruby Port | £125 |

CHAMPAGNE TOWER

There is only one thing better than a glass of champagne – a Tower! One of our unique options to create a spectacle on your big day.

These can be set up for you to make a grand entrance when called to dinner, or to kick start the evening entertainment before a first dance. A truly special photo opportunity.

**The Champagne Tower,
inclusive of Poseur Table,
30 Coupe Glasses and your
choice of Fizz!**

| | |
|----------------|------|
| Prosecco | £180 |
| Rose Prosecco | £180 |
| Champagne | £260 |
| Veuve Clicquot | £300 |



VINTAGE BATH

A great addition to your drinks reception display is our Vintage Bath. Perfect for our range of Beers and Ciders – for guests to help themselves. Similarly, we can create a fantastic display with your chosen bottles of Fizz.

Large Vintage Bath including all ice and set up requirements: £85



SOFT DRINK STATION

Treat your non-drinkers and rehydrate your guests by offering them a selection of non-alcoholic options.

With a widely stocked range of soft drinks, we can create an exciting display for guests. These can be served on arrival or during the drinks reception – or even later in the evening once the dance floor is in full swing! Choose from a selection of fruit juices and an assortment of soft drinks cans.

See menu for pricing.



LOW & NO ALCOHOL

For the non-drinkers and drivers amongst your party – choose from a selection of alcohol-free options that will ensure no one is left out.

Mocktail Sip Stations
Signature Mocktails

Alcohol Free Beers & Cider
Nosecco and Alcohol-Free Wine

Simply let us know the quantities you are looking to provide, and we will create a bespoke station for your guests to enjoy.

KIDS CORNER

MILK & COOKIES

£5 PER CHILD

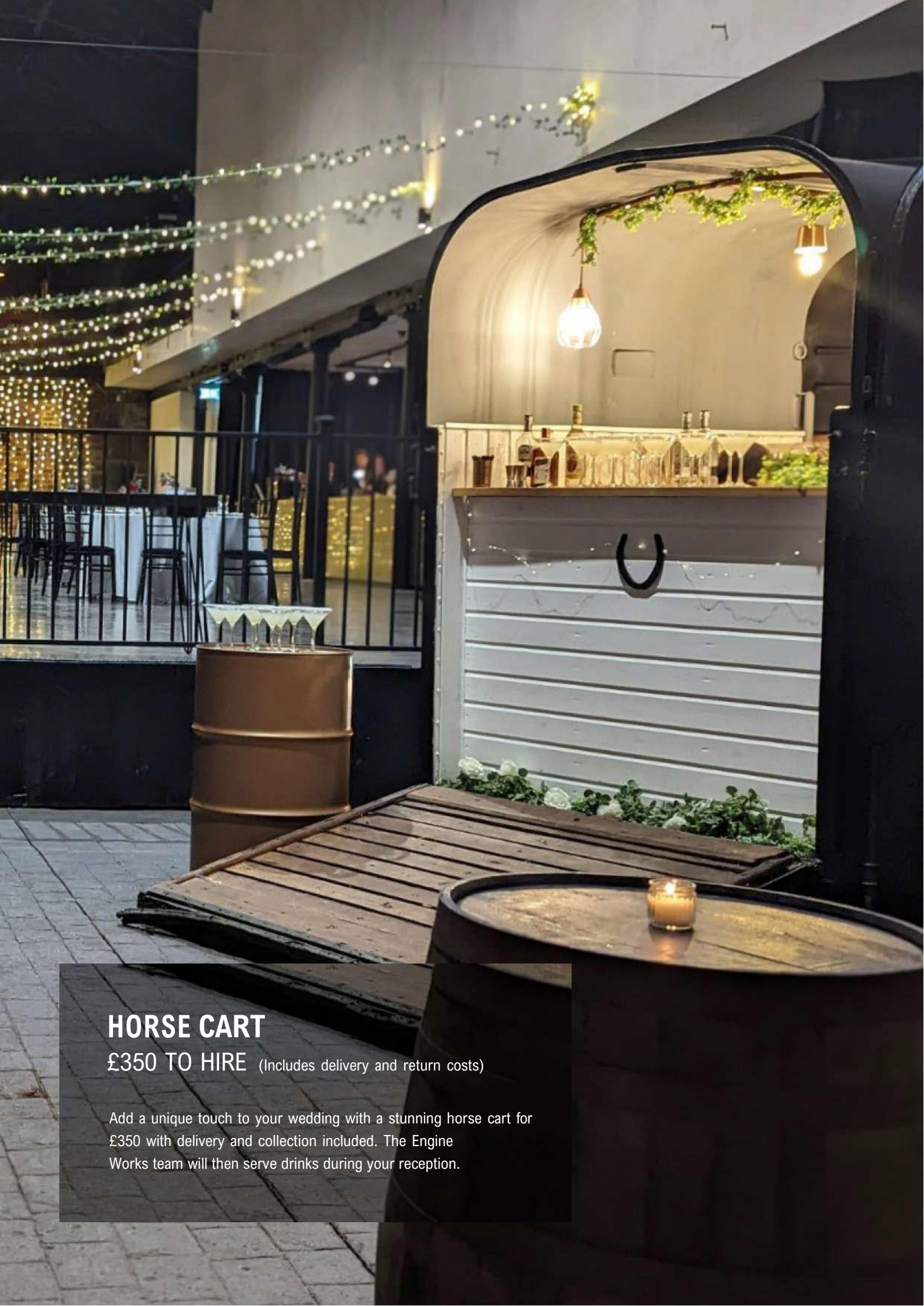
An especially cute option set up for during the reception – or alternatively as an after dinner treat for the little ones attending your big day!

CHILDRENS MOCKTAILS

£5 PER CHILD

Orange & Strawberry Cooler
Fizzy Apple Lemonade
Children's Mimosa (Orange & Lemonade)





HORSE CART

£350 TO HIRE (Includes delivery and return costs)

Add a unique touch to your wedding with a stunning horse cart for £350 with delivery and collection included. The Engine Works team will then serve drinks during your reception.

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WINES INCLUDED IN THE PACKAGE

Please refer to your drinks package number and match it to the corresponding wines listed below. Each of these wines will also be available for purchase from the bar throughout the event.



WHITE WINE

EL MURO BLANCO, MACABEO (PACKAGE 1 & 2)

Cariñena, Spain – A fresh white wine with notes of green apple citrus, and floral hints (VG)

*Pairing: Great with chicken, pork, salads and light dishes.

VINUVA, PINOT GRIGIO (PACKAGE 1 & 2)

Veneto, Italy – A crisp, fruity wine with citrus & tropical fruit notes and balanced acidity.

Delicate, Green Apple, Elderflower (VG)

*Pairing: Ideal with grilled fish, cheeses, charcuterie, or flavourful meats.

LUIS FELIPE EDWARDS CHARDONNAY (PACKAGE 3)

Rapel Valley, Chile - A youthful, unoaked Chardonnay with melon, stone fruit, pineapple, and a zesty citrus finish (VG)

*Pairing: Great with scallops, fishcakes, chicken, gammon, & creamy pasta.

SON EXCELLENCE SAUVIGNON BLANC (PACKAGE 3)

Cotes de Gascogne, France - Fresh, zesty white with citrus, blackcurrant leaf & tropical fruit notes (VG)

*Pairing: Great with calamari, shellfish, chicken, olives, and asparagus.

PETAL & STEM SAUVIGNON BLANC (PACKAGE 4 & 5)

Marlborough, New Zealand - An expressive & aromatic Sauvignon Blanc with gooseberry and tomato-plant notes (VG)

*Pairing: Great with seafood, goat cheese, summer salads, and hearty pasta dishes.

SANCERRE BLANC DOMAINE DE LA CHEZATTE (PACKAGE 4 & 5)

Loire Valley, France - Bright and refreshing with lemon, lime, apple and a hint of minerality, Crisp, mouth-watering finish (VG)

*Pairing: Roast chicken, smoked salmon, mascarpone cheese and green salads.

RED WINE

LA CAMPAGNE MERLOT (PACKAGE 1 & 2)

Pays d'Oc, France – A rich, juicy Merlot from top estates west of Narbonne, with plummy fruit and soft tannins.

*Pairing: Great with a classic roast dinner, pork, mushrooms & vegetables.

EL MURO TINTO TEMPRANILLO (PACKAGE 1 & 2)

Carinena, Spain - This is a soft, fruity, easy-going red with bags of dark berry fruit and a twist of pepper on the finish. (VG)

*Pairing: Great with grilled meats, tapas, stews, & pasta.

VINUVA MONTEPULCIANO D'ABRUZZO (PACKAGE 3)

Abruzzo, Italy – A spicy red with ripe plum & berry flowers, grown near the Adriatic coast, east of Rome. (VG)

*Pairing: Great with pasta, roasted meats, pizza & tomato dishes.

HUBERT ET FILS COTES DU RHONE ROUGE (PACKAGE 3)

Cotes du Rhone, France – Aroma of redcurrant, thyme, rosemary & liquorice, with soft & smooth tannins on the palate. (VG)

*Pairing: Perfect with premium beef, lamb or game, and roasted cauliflower.

FAMILIA ZUCCARDI BRAZOS MALBEC (PACKAGE 4 & 5)

Mendoza, Argentina – Dark violet ripe cherry, plum, & blackberry aromas. Medium-bodied with soft tannins & a fruity, spicy finish. (V)

*Pairing: Great with spices, peppered steaks, grilled meats, & aubergine.

CHATEAU ST MICHELLE CABERNET SAUVIGNON (PACKAGE 4 & 5)

Indian Wells, USA – Vibrant, fruit-forward Cabernet Sauvignon with macerated cherry, blackcurrant, vanilla, & dried herb notes.

*Pairing: Great with steaks, lamb, roasted meats, and rich cheeses.

ROSE WINE

VINUVA PINOT GRIGIO ROSATO (ALL PACKAGES)

Veneto, Italy – Delicate pink wine with fresh summer fruit aromas & flavours, made from ripe Pinot Grigio, just off-dry.



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