



THE ENGINE WORKS

DRINKS PACKAGES 2026



DRINKS PACKAGES



OUR PACKAGES

PACKAGE 1 £19 PER PERSON

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

PACKAGE 2 £24 PER PERSON

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

PACKAGE 3 £26 PER PERSON

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

PACKAGE 4 £30 PER PERSON

- Glass of Prosecco for guest arrival
- Glass of Prosecco for drinks reception
- Glass of Prosecco for toasts
- Half bottle of wine – Classic range

PACKAGE 5 £38 PER PERSON

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

***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 understand 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)

In addition to your package, 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 additional bottle

MIMOSA & BELLINI STATION

Transform your Prosecco into an interactive station for your guests to create their own Mimosa or Bellini, with a selection of fruit juices, cordials and seasonal berries!

*Additional £2.50 per Glass

BAR TAB | DRINKS TOKENS | OPEN BAR

Should you wish to operate a Bar 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. Drinks Tokens are also available, offering a flexible alternative, giving guests a set number of tokens they can redeem for a drink of their choice – a great option for evening guests' arrival too.

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



BESPOKE PACKAGE

Looking for something a little different? Instead, create your own tailor-made drinks package, to suit the needs of you and your party.

If you are not a wine-lover, wish to skip the classic Prosecco, or have a specific theme in mind - we will work alongside you to design a package that is uniquely yours – and fits your theme, guest list and budget.

From a Craft Beer Station to Cocktail Hour (and everything in between), Table Drinks to Evening Receptions – we are happy to provide a custom quote for you.





SIGNATURE COCKTAILS

Add a touch of flair with our Signature Cocktail Service to create a memorable addition to the celebrations.

Each cocktail will be handcrafted by our team, with Cocktails priced at £9.50 each and Mocktails at £6.50. Whether you envisage a station showcasing a select few, or a rolling cocktail bar – we will work with you to tailor the experience in keeping with your vision and budget – creating a truly exciting addition to the day.



Select up to three options from our cocktail or mocktail menu. Featuring all the classics and our exclusive engine works creations. Alternatively, if you have a personal favourite in mind, let us know and we would be delighted to include your ideal selection.

Add a truly personalised touch by featuring your own **custom cocktails** on the bar – as a couple, you'll have the opportunity to design two signature drinks, one for each of you, that reflect your unique tastes and personalities.

**Please note that personalised cocktails require prebooking and are subject to stock availability for select recipes.*



SIP STATIONS

Our iconic Kilner jar dispensers offer guests a relaxed, self-serve drink experience. Each sip station is thoughtfully crafted by our team, beautifully presented and ready to enjoy. With each dispenser holding **approximately 40 cocktails – priced at £260 each (£6.50 per cocktail)** these offer an excellent deal. Your station set up includes all glassware and a custom chalkboard sign.

A guaranteed way to create that ‘wow’ moment after your ceremony, Sip Stations also make for a fantastic evening reception or cocktail ‘power hour’ to kick start your evening entertainment.

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

COCKTAILS

Raspberry Mojito

Rum | Mint | Soda | Lime

Bramble

Gin | Lemon | Blackberry

Spritz

Choose from Aperol, Elderflower, Campari or Violet

Rum Punch

Spiced Rum | Coconut | Pineapple | Lime

Rose Sangria

Rose | Cointreau | Pomegranate | Strawberry

Margarita

Tequila | Cointreau | Lime | Sugar

MOCKTAILS

Apple and Raspberry Mojito

Apple | Mint | Lime | Raspberry

Strawberry Lemonade

Lemonade | Strawberry | Lemon

Tropical Cooler

Passionfruit | Coconut | Pineapple

Pomegranate Spritz

Pomegranate | Nosedco | Soda



TASTING EXPERIENCE

Treat your guests to an exceptional selection of the finest Scottish Whisky, Premium Gin, Refreshing Limoncello, Smooth Tequila and more to offer a curated tasting experience.

Enhance your drinks reception or add a sophisticated touch to a dinner service. If you have a personal favourite, our team will be happy to explore options to make it a feature on your day.

All packages are complete with our signature copper bars, elegant glassware and fresh garnishes. Our team will be on hand to complete the perfect pour.



CREATE YOUR PERFECT SERVE

Elevate your Liqueur Station with our bespoke London Essence perfect serve add-on. Include a refined collection of mixers, and a selection of fresh garnishes, our bar team will craft beautifully balanced drinks for your guests.

Package add-on includes our London Essence Collection - Crafted Lemonade, Light Tonic, Ginger Beer or Ginger Ale

£60 Package serves one bottle of spirit

PRICING GUIDE (Per Bottle)

WHISKY

Johnnie Walker Black Label	£115
Old Pulteney	£130
Glenfiddich 12	£145
Laphroaig 10	£160
Dalmore 15	£350

GIN

Edinburgh Gin Rhubarb & Ginger	£100
Tanqueray	£115
Hendricks	£130
Caorunn	£145
Harris	£150

SPIRITS & LIQUEURS

Limoncello	£95
Disaronno	£110
Kraken Spiced Rum	£125
Courvoisier	£140
Casamigos Reposado	£170

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	£160
Rose Prosecco	£160
Champagne	£210
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 DRINKS

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 those who prefer alcohol free alternatives.

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.



ALCOHOL FREE PACKAGE

Ensure you provide the same experience for all of your guests by including an alcohol-free package per person.

Alcohol Free Package - £16 per person

- Glass of Nosecco or 0% House Beer
- Glass of Nosecco or 0% Mimosa
- Choice of 0% Drinks Token, Alcohol Free Beer or Signature Mocktail

KIDS CORNER

MILK & COOKIES

£5 PER CHILD

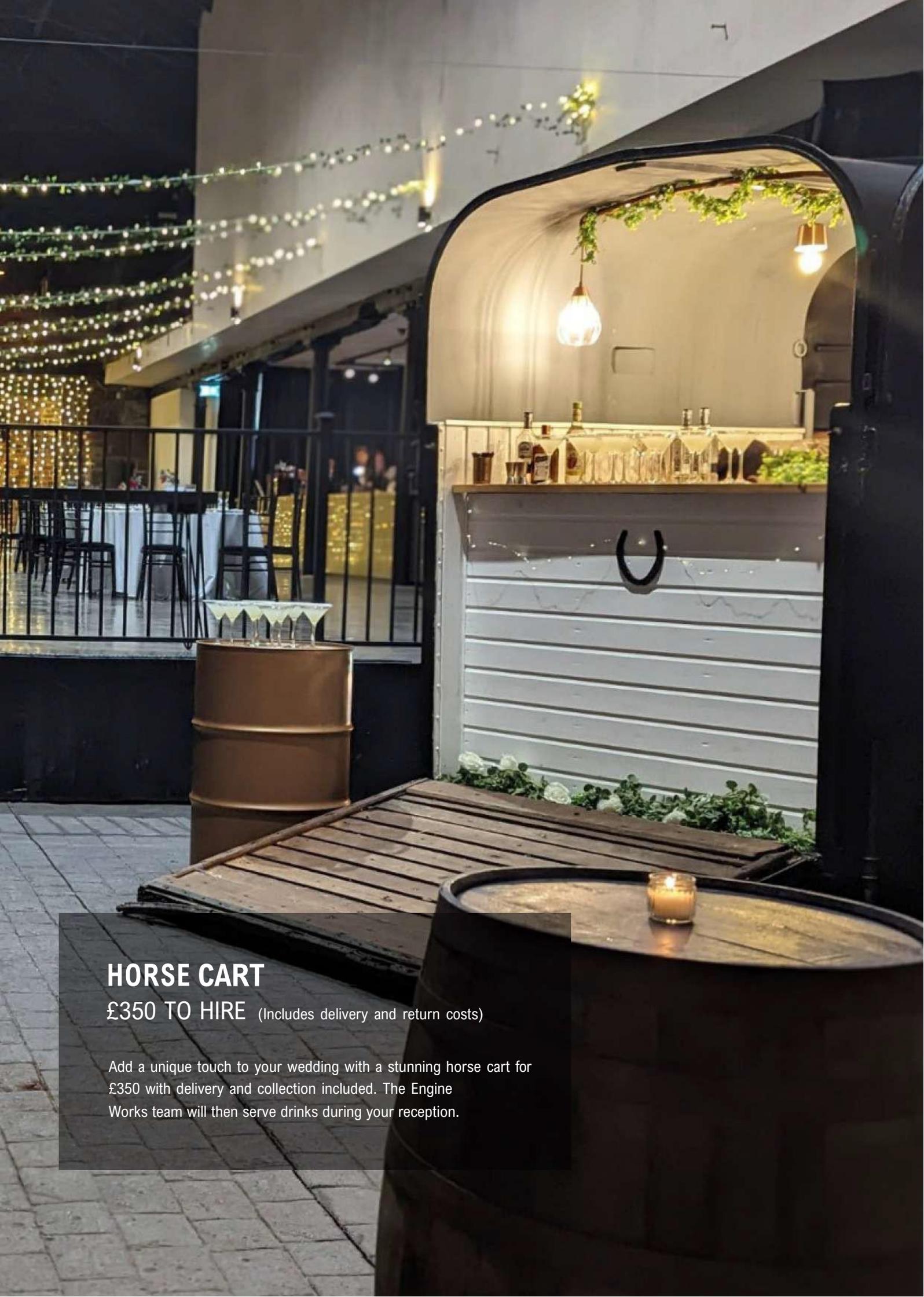
An especially cute option set up for during the reception – or alternatively as an after dinner treat for the little ones attending your big day!

CHILDRENS MOCKTAILS

£5 PER CHILD

- Tropical Fruit Cooler
- Sparkling Apple and Raspberry
- Strawberry Lemonade
- Children's Mimosa





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.

WEDDING PARTY ARRIVAL

We understand it's important to arrive in style. Make a grand entrance and kick off the celebrations early with drinks ready upon arrival.

Choose from a variety of package add-ons, including signature cocktails, welcome beers or custom drinks preorders, to set the perfect start to the day.



INTIMATE RECEPTION

Create lasting memories with your closest loved ones by offering a private drinks service or an intimate reception.

Celebrate with a champagne toast during your First Look in our Print Room or create the perfect relaxed setting for intimate family photographs.

The newlyweds can enjoy a quiet moment away from the excitement of the day, with a private toast in one of our Green Rooms.

Enhance any package with bespoke extras, tailored to your unique celebration.

TOP TABLE EXTRAS

Looking to add something extra special to your Top Table?

We offer a range of hand-picked extras to elevate the experience of your closest guests. From a Wine or Champagne Upgrade for select tables to bespoke add-ons for those who hold a special place on your big day.

Whether it's a bucket of ice-cold craft beers or a special Vintage Champagne for your Wedding Party – we can make it happen.

PREMIUM WINE

WHISPERING ANGEL ROSE	£55
CHAMPAGNE	£58
VEUVE CLICQUOT BRUT	£110
DOM PERIGNON VINTAGE	£325

*Preorder required

*Ye
Dancin'?*



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 VELERO, VERDEJO (PACKAGE 1, 2 & 4)

Rueda, Spain – Herbaceous wine, with delicate honeyed almond and white peach.

*Pairing: Fresh salads, asparagus, grilled seafood and creamy goat's cheese.

VENDEMIA, PINOT GRIGIO (PACKAGE 1, 2 & 4)

Veneto, Italy – Crisp and light, with fresh citrus fruit and green apple aromas.

*Pairing: Seafood risotto, lightly seasoned chicken and fresh tomato dishes

ALTO BAJO, SAUVIGNON BLANC (PACKAGE 3)

Central Valley, Chile – Bright and zesty with flavours of passion fruit and mandarin.

*Pairing: Grilled fish, Asian-inspired dishes and cured salmon.

SHORT MILE BAY, CHARDONNAY (PACKAGE 3)

South Eastern Australia – Unoaked with notes of spring blossom and a crisp finish

*Pairing: Spicy pork, roast chicken and hearty pasta dishes

PETAL & STEM SAUVIGNON BLANC (PACKAGE 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.

MAS PUECH, PICPOUL DE PINET (PACKAGE 5)

Languedoc-Roussillon, France – Citrus, grapefruit, subtle peach and minerality

*Pairing: Fresh shellfish, lightly battered dishes, Caesar salad

TABLE WATER

All Packages include Carafes of Tap Water per Table.

Upgrade your Table Water to include one Still & Sparkling, £7 per table or £12 for two of each per table.

UPGRADE

Fancy a wine listed in a different package?

Speak to the Services team who will be able to advise a supplement for your personal selection.

TASTING

Can't decide?

We can arrange sample bottles for you to taste our range at home.

*Priced at 50% off menu list. Charge added to drinks invoice.

RED WINE

EL VELERO, TEMPRANILLO (PACKAGE 1, 2 & 4)

Castilla, Spain – Cherry red with notes of forest fruits, easy-drinking variety

*Pairing: Lamb, flavourful chorizo and Mexican rice-based dishes.

LA CAMPAGNE MERLOT (PACKAGE 1, 2 & 4)

Pays d'Oc, France – Plummy fruit with soft, round tannins and mild fresh herbs

*Pairing: Classic roast dinner, creamy mushrooms and charred vegetables.

SOLANDIA, PRIMITIVO (PACKAGE 3)

Puglia, Italy – A full-bodied wine, with velvety blackberry and a hint of vanilla

*Pairing: Slow cooked beef, hearty tomato sauces and bolognese dishes

MARQUES DE MORANO, RIOJA CRIANZA (PACKAGE 3)

Rioja, Spain – Elegant raspberry and ripe fruits with subtle oak and clove aromas

*Pairing: Smoked meats, tapas and richly flavoured barbecues.

LUNARIS BY CALLIA, MALBEC (PACKAGE 5)

San Juan, Argentina – Intense fruit with hints of ripe figs and warming spice.

*Pairing: Premium cuts of game, bold sauces and spice rubs.

ANGUS THE BULL, CABERNET SAUVIGNON (PACKAGE 5)

Victoria, Australia – Full-bodied, rich fruits, dark chocolate with a savoury finish

*Pairing: Fillet steaks, prime beef, roasted beetroot and strong cheeses.

ROSE WINE

VENDEMIA, PINOT GRIGIO ROSATO (ALL PACKAGES)

Veneto, Italy – Light and refreshing red berry with delicate rosehip tones

*Pairing: Delicate smoked salmon, assorted antipasti and charcuterie

LE BEAU SUD, GRENACHE ROSE (PACKAGES 3 & 5)

Languedoc, France – Provence-style with notes of orange blossom

*Pairing: Salads, seafood, grilled chicken and pasta dishes

TEA & COFFEE

We provide a range of tea and coffee services to enhance your Wedding drinks package. From speciality teas to premium espresso pod machines and fully equipped stations.

Whether tea and coffee are to be a feature of your Drinks Reception, or an after-dinner station, get in touch to explore the perfect setup for your day.



SELF-SERVE STATION

Using biodegradable cups with a classic range of tea bags, coffee and decaf option. Complemented by all of the essentials – milk, alternative milk, sugar & stirrers.

£3 PER PERSON | £165 STATION FOR 60

ESPRESSO BAR

With two premium espresso pod machines, providing an elevated self-service experience. Including speciality flavoured teas and coffee syrups.

£4 PER PERSON | £225 STATION FOR 60

SPECIALITY COFFEE SERVICE

Reach out to our Services team to create a bespoke tea and coffee experience, thoughtfully tailored to your wedding.

DEDICATED BARISTA

To arrange a dedicated member of our team to be exclusively assigned to your coffee station, do let us know.



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