

THE
FERRY HOUSE

ESTD 2000



Drinks Packages



Gin Bar



Reception Drinks

One drink per person is included in your package for after your ceremony. We suggest 1-2 options plus a soft option. All drinks will be served on our rustic cart, weather permitting, or in an appropriate inside location depending on function rooms hired.

By the Flute

Prosecco

Sparkling Rose

Cava

Duddas Tun Cider

Blueberry Fizz

Elderflower Fizz

Strawberry Fizz

Rhubarb Fizz

Bottled Drinks

Peroni

Corona

Heineken 0.0

Peroni 0.0

Peroni Gluten Free

Mocktails

Apple Refresher

Passionfruit Fizz

Ginger Cooler

By the Glass

Pimms

Mulled Wine

Mulled Cider

Large Kilner Dispenser

Pimms

Rum Punch

White Sangria

Cucumber Cooler

Soft Drinks

Pepsi

Lemonade

Orange Juice

Cranberry Juice

Owlet Apple Juice

Kingsdown Cloudy Lemonade

Kingsdown Sparkling Apple

Drink Upgrades

Upgrade your reception drinks or toasting drinks with the below options, including some of our local tipples!

Drink upgrade prices are per person.

By the Flute

Chapel Down Sparkling Bacchus

Lauren Perrier Curvee Rose

Chapel Down Brut

Chapel Down Sparkling Rose Brut

Balfour Leslie's Reserve

Balfour Leslie's Reserve Rose

By the Kilner

Mojito

Raspberry Mojito

Cosmopolitan

Gin Berry Fizz

Bottled Drinks

Balfour Jake's Reserve Lager

Curious Brew

Curious IPA

Curious Apple Cider

Crabbies Ginger Beer

By the glass

Dockyard Gin

Kipsi Rosé (Pink) Gin

Chapel Down Bacchus Gin

Whitley Neal Flavoured Gins

Vela Vodka

All can be served with your choice of mixer





Pimp your Prosecco

Let your guests customise their drinks with our Pimp your Prosecco station. Served as part of your reception drinks after your ceremony, including fresh fruit, elderflower cordial, blueberry cordial and a seasonal cordial from our kitchen garden.

Upgrade charge will apply per person

Add to your bubbly

Chambord

Passoa

Cointreau

Sloe Gin

Toffee Apple Liquor

A delicious addition to your wedding day!

Include as a favour on your wedding tables or arrival drinks for your evening guests. Upgrade charge will apply per person.

Mojito

Westerhall No2
Fresh Lime Juice
Sugar Syrup
Soda
Fresh Mint Leaves

*Pornstar Martini**

Dockyards Vela Vodka
Passoa
Passion Fruit Puree
Vanilla Syrup
Shot of Prosecco

Negroni

Garden Rosemary Infused Campari
Maidstone Gin
Sweet Vermouth
Orange Bitters

*Espresso Martini**

Kent Roasted Espresso
Son of a Gun Coffee Liqueur
Dockyards Vela Vodka
Vanilla Sugar Syrup

*Margarita**

Tequila
Cointreau
Sugar Syrup
Fresh Lime Juice

Gin Berry Fizz

Anno Sloe Gin
Kipsi Rosé (Pink) Gin
Lemonade

Old Fashioned

Sugar syrup
Bitters
Whiskey
Orange slice

*Cosmopolitan**

Dockyards Vela Vodka
Cointreau
Cranberry Juice
Sugar Syrup

Cocktails



**Maximum 40 cocktails*

Evening Spirit Bar

£250

Available to hire for your evening reception (7pm–11pm) in either the Barn or Event Suite. Includes bar and staff. Drinks can be prepaid, or paid by cash or card on your wedding night.

Cocktail Bar

Choose up to four of our Ferry House cocktails to be served throughout the evening.

Gin Bar

Choose from our extensive list of gins including Dockyard, Maidstone Distillery and Whitley Neal, served with a selection of Fever Tree tonics.

Bubbly Bar

Prosecco - Chambord, Passoa, Cointreau, Sloe Gin, Toffee Apple Liquor plus fruits and syrups.

Whiskey Bar

Choose from our extensive list of Whiskey's to be served throughout the evening. Bring your own cigars and make your own Whiskey and Cigar bar!



Wedding Breakfast

Half a bottle of wine per person is included in our full day packages. You can choose the wines you would like to serve from the below. We will provide soft drinks for any non-drinkers and children.

White

Cortefresia Pinot Grigio, Italy (VG)

Famed for its bright citrus flavours, zippy acidity and refreshing minerality.

Alameda Sauvignon Blanc, Chile (VG)

This pale yellow wine with green tints has intense and expressive aromas of fresh fruit, such as grapefruit, green apple and pineapple, that intermingle with the notes of white flowers, jasmine and orange blossom. On the palate, it is fresh and fruity with well-balanced acidity and a pleasant finish.

Red

Alameda Merlot, Chile

This wine is deep red in colour with violet highlights. It offers intense aromas of red fruits and plums, overlaid with pleasant notes of wood. It tastes fruity on the palate, with rounded tannin, which, together with a delicious acidity, make up a long, delightful finish with plenty of mature fruits.

Rose

Cortefresia Pinot Grigio Rose Blush, Italy

Wonderfully refreshing and vibrant, full of rich summer fruit with well balanced acidity and a delicate floral nose. Cortefresia Pinot Grigio Rose is a real crowd pleaser. By combining everything we love from Pinot Grigio with the fruit and flavoursome characteristics of a rose.

Route 88 White Zinfandel, Nevada

Succulent, sweeter style of rose with juicy flavours of strawberry and watermelon. Named after Route 88, the famous scenic route that winds through the Sierra Nevada mountains, travelling from the San Joaquin Valley to the Nevada State line.



Toasting Drinks

Choose one of the 'by the flute' options from the reception drinks list.



Wine Upgrades

Supplement charges apply per bottle

White

Gribble Bridge Ortega Dry, Kent England (VG)

Chapel Down Bacchus, Kent England

Balfour Sky's Chardonnay, Kent England

Nuovo Quadro Gavi De Gavi, Italy (VG)

Castillo Chardonnay, Spain (VG)

Pique & Mix Picpoul, France (VG)

Mirror Lake Sauvignon Blanc, New Zealand (VG)

Rose

Gribble Bridge Rose, Kent England (VG)

Chapel Down English Rose, Kent England (VG)

Balfour Nannette's English Rose, Kent England

St Louis Provence Rose, France (VG)

Red

Gribble Bridge Dornfelder, Kent England

Balfour Luke's Pinot Noir, Kent England

Finca Vista Malbec, Argentina (VG)

Baglio Gibilena Passimienta, Italy (VG)

Calusari Pinot Noir, Romania (VG)

Explorer Shiraz, Australia (VG)

El Meson Rioja, Spain

Alcohol Favours

Personalise your tables with our shot favours, or even use them as your table plan!

Pick your favourite tippie or show off some of the spirits from this wonderful county, some even made with grains from our family farm!

Baileys

Tequila

Tequila Rose

Captain Morgans Rum

Sambuca

Jagermeister

Limoncello

Cointreau

Son of a Gun Coffee Liqueur

Jack Daniels

Courvoisier

Kipsi Rosé (Pink) Gin

Dockyard Gin

Dockyard Damson Gin

Dockyard Strawberry Gin

Toffee Liqueur

Whitley Neill (All Flavours)

Vela Vodka

Please ask the weddings team for exact pricing of your favourite drink.

