

Pierrepont Cellar Door Drinks Menu

\$43 per guest for a 5-hour reception

At the conclusion of your ceremony, (or, if your ceremony is elsewhere, on the arrival of your guests) our staff will serve champagne on trays so that your guest can toast the bride and groom. Thereafter service is direct from the bar, although our staff will be happy to do ad-hoc table service for your guests if requested.

Wine

Pierrepont	2016 Sparkling Pinot Gris
Pierrepont	2017 Nick's Pick Pinot Gris
Pierrepont	2016 Alexandra Chardonnay
Pierrepont	2016 Lacey Late Harvest Dessert Pinot Gris
Pierrepont	2017 Pinot Noir
Wannon Run	2016 Shiraz

Beer

Crown Lager Bottle
Coopers Pale Ale Bottle
Carlton Dry Can
Great Nothern Can
Boags Light Bottle
XXXX Can

Cider

Somersby Apple Cider Can 4.5%
Somersby Pear Cider Can 4.5%

Soft Drinks

Schweppes Mineral Water
Schweppes Lemon Lime Bitters
Schweppes Ginger Ale
Schweppes Lemonade
Bundaberg Ginger Beer
Kirk's Lemon Squash
Pepsi Can
Orange Juice

Hot Drinks Table

\$3 per guest

Add on a tea and coffee table to be set up for the last two hours of your reception. Table is laid with plunger coffee, tea in pots, milk (full cream, light and soy) sugar, and Rich Tea biscuits, and will be attended by one of our staff.

We serve freshly ground coffee by Rox Coffee

and

Tea varieties by Simply Teatime

English Breakfast

Earl Grey

Grampians Wildflower

Sencha

Lemongrass and Ginger

Peppermint