

Welcome Drinks

~ Greet your Guests with a Glass of ~

Alcoholic Options per Glass

Name	Description	Served in	Price
Sparkling Fruit Punch	Fruit of the season drowned under crisp, alcoholic JC le Roux	A Champagne Flute	N\$ 25.00
Mimosa	Orange juice under a layer of Da Luca Prosecco	A Champagne Flute	N\$ 30.00
Bonnievale Dusk / Dawn	A lightly sparkling or Perlé Rosé or white wine, semi-sweet and lower in alcohol	A Champagne Flute	N\$ 30.00
JC le Roux	La Fleurette, La Domaine or La Chanson	A Champagne Flute	N\$ 30.00
Prosecco	Da Luca Prosecco or Spumante	A Champagne Flute	N\$ 40.00
Sherry	Medium Cream fortified wine best served at room temperature	A Tot Glass	N\$ 15.00
Gluhwein	Spiced red wine, served warm	A Latté Glass	N\$ 35.00

Non-Alcoholic Options per Glass

Name	Description	Served in	Price
Sparkling Fruit Punch	Fruit of the season drowned under crisp, non-alcoholic JC le Roux	A Champagne Flute	N\$ 25.00
Shirley Temple	A layering of Grenadine, Orange Juice and Ginger ale	A Champagne Flute	N\$ 25.00
Fruit Juice	Orange, Guava or Tropical	A Jug	N\$ 50.00
100% Fruit Juice	Apple, Orange or Tropical	A Jug	N\$ 60.00
Hot Chocolate	Warm Cacao topped with Whipped Cream	A Latté Glass	N\$ 25.00

For a complete list of our beverages available from our Restaurant, please ask us. Any of our drinks you see on our beverage menu, can be costed as a welcome drink or themed bar experience for your Event.

Don't hesitate to share your idea with us so that we can make an offer for you.

We could tailor a cash bar or bar tab to your requirements for your Event and also have custom coupons available for larger group bars.

You are also most welcome to bring your own bottles of sparkling, red, white or rose wine at a nominal corkage fee of N\$ 50.00 per bottle.

