



ESKMILLS VENUE

DRINKS PACKAGES

Included in your wedding package are 2 glasses of Prosecco per person – one to enjoy during the drinks reception, and the other for the speeches – as well as a glass of wine per person to accompany your meal.

In addition to this, you have the option to upgrade your drinks package to half a bottle of wine per person for your meal.



ESKMILLS VENUE

SPARKLING WINE & CHAMPAGNE

Upgrade your glasses of Prosecco for Cremant or Champagne

Prosecco Tosti, Italy

Included

A lively, crisp, sparkling wine

Veuve Ambal Cremant Grande Cuvee, France

Light, crisp & refreshing

Brut Champagne Pannier Gobillard Champagne, France

Fresh, citrus & orchard



ESKMILLS VENUE

WHITE WINE

Vermentino Vieilles Vignes Languedoc, Les Archères, France

Pears, peach & herbs

Included

Bourgogne Blanc, Alain Chavy, France

Peach, vanilla & apricot

Albarino Ramon Bilbao Journey Collection, Spain

Lemons, apples & passion fruit

Sauvignon Blanc, Mack and Collie, New Zealand

Passionfruit, melons & limes

Sancerre Loire, Le Petit Broux, Les Celliers de Cérès, France

Grassy, lemony & fresh

PGR Pinot Gewurztraminer Reisling Yealands Estate, New Zealand

Aromatic, complex & intense

Chardonnay Vinamar, Chile

Stone fruits, banana & pineapple

Petit Chenin, Ken Forrester, South Africa

Peaches, apricot & limes

Pinot Grigio, Trapiche Melodias, Argentina

Apples, peaches & mandarin



ESKMILLS VENUE

RED WINE

Carignan Vieilles Vignes Languedoc, Les Archeres, France

Included

*The palate is soft and round with hints of blackcurrants,
good structure and approachable tannins*

Merlot, Longue Roche, France

Plums, damson & cherries

Pinot Noir, Yealands Marlborough, New Zealand

Red Fruit, vanilla & chocolate

Rioja Reserva, Ramon Bilbao Journey Collection, Spain

Coconut, cocoa & plums

Petit Pinotage, Ken Forrester, South Africa

Smoky, dark fruit

Cabernet Franc, Trapiche Estacion 1883, Argentina

Black fruit & spice

Sangiovese Shiraz, Aquarius, Australia

Full bodied & complex

Camarda Malbec, Argentina

Smooth, soft & ripe

Lisbonita Red Blend, Portugal

Ripe red fruit



ESKMILLS VENUE

COCKTAIL MENU

Cosmopolitan

Smirnoff Vodka, Cointreau, Cranberry Juice & Lime

Old Fashioned

Bulliet Frontier Bourbon, demerara sugar & Bitters

French Martini

Ketel One, Chambord & Pineapple

Bramble

Tanqueray, lemon, cane sugar & Crème de Mure

Negroni

Pentland Hills Gin, Martini Rosso, Campari

Espresso Martini

Smirnoff Vanilla Vodka, Cold Brew
Espresso, Tia Maria & Cane Sugar

Tom Collins

Tanqueray, Lemon, Soda

Strawberry Daquiri

Bacardi Carta Blanca, Strawberry, Lime, Cane Sugar

Amaretto Sour

Disaranno, bitters, lemon, cane sugar

Passionfruit Martini

Smirnoff Vanilla Vodka, Passoa, Lime, Cane Sugar, Prosecco

Mojito

Bacardi Carta Blanca, Lime, Mint, Cane Sugar



ESKMILLS VENUE

NON-ALCOHOLIC MENU

Beer

DAYS LAGER / DAYS PALE ALE

Day's brewed with water from the Lammermuir Hills and with malted barley from North Bewrick. Vegan friendly and truly a beer for any occasion.

Wine

WHITE

Eins Zwei Zero –
Reisling, Germany

Fresh, citrus, stonefruits

RED

Eins Zwei Zero – Pinot Noir –
Germany

Rich, berries and fruit

SPARKLING

Eins Zwei Zero – Reisling
Sparkling – Germany

Clean, citrus and Lime

Cocktails

THE SMOKEY COKEY

Crossip Dandy Smoked, Artisan
cola and fresh lime

FTC

Crossip Fresh Citrus, premium
tonic water and fresh cucumber

BRAMBLE

Tanqueray 0.0%, lemon
juice, crème de mure

PINK LADY *

Seedlip Spice 94, pink grapefruit
juice, fresh lemon juice and sugar

RASPBERRY TART *

Crossip Fresh Citrus, fresh lemon
juice, sugar and fresh raspberries

BASIL SOUR*

Crossip Fresh Citrus, fresh lemon
juice, sugar, and fresh basil

* Hickory use an in-house plant
based alternative to egg whites