

THE TRAVELLING BOX BAR

OUR BRITISH VINTAGE BAR

Why not let us provide you with a beautiful, fully stocked, vintage bar with a wide range of packages to choose from.

We have personally selected our wines, lagers, beers and liquors based on provenance and quality. As with our food, we are passionate about buying British so, where possible, we have included British options. However, there's no escaping that some countries simply have a better climate for producing certain styles of drink!

CONTACT US

If you would like to discuss any of the options then do get in touch via:

hello@travellingboxbars.co.uk

travellingboxbars.co.uk

(click to activate)

All prices and packages are based on an event within 1 hour of Stratford-Upon-Avon. For events further afield, additional travel charges will be applied.

ALL OF OUR PRICES INCLUDE VAT AT 20%

This is not the industry norm, we just think that it's fairer to include it from the start.

CONTENTS

CLICK ON THE PAGE YOU'D LIKE TO VIEW

Packages & Options

Designed to suit your day, evening, or both!

The Extra Mile

All the extra jobs that we take care of, so you don't have to

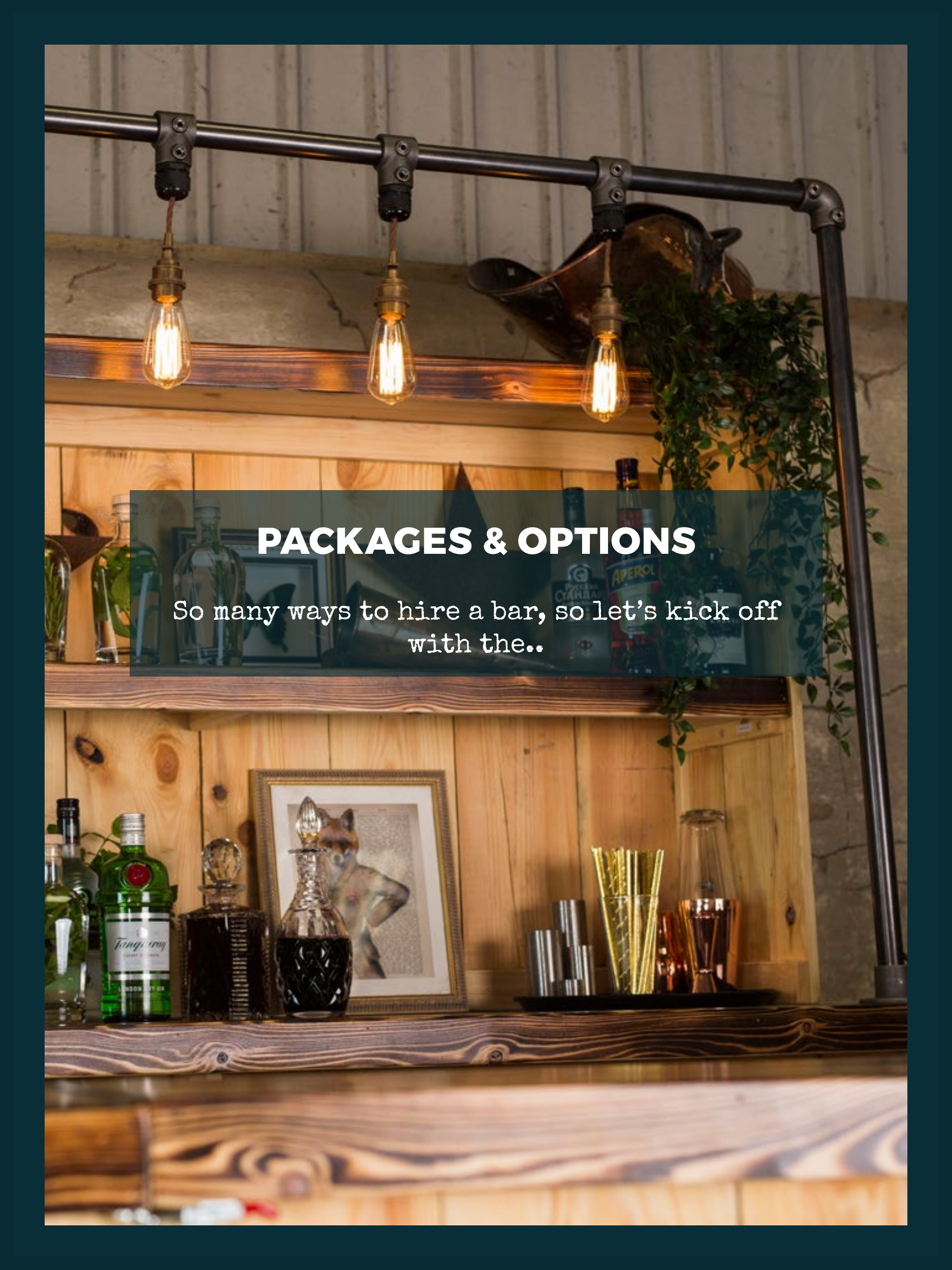
Drinks Menu

Reception & Table Drinks Packages

Upgrade Options

Contact Details

Our Terms and Conditions



PACKAGES & OPTIONS

So many ways to hire a bar, so let's kick off with the..

GUEST PAYING BAR

We arrive and set up our vintage style bar in your venue, and your guests pay for their own drinks in the usual way.

If you wanted to put money behind the bar we can serve drinks to your guests until this amount is reached, and then change to a cash bar thereafter.

The pre-payment for this service is dependent on the number of guests:

51-90 guests £325 inc. VAT

90-150 guests £480 inc. VAT

151-240 guests £555 inc. VAT

** If you have more guests, please contact us to discuss*

Please note, this bar service requires a minimum spend of £1,000 on the day of the event, which is reduced to £800 if you book your reception and table drinks package through us.

(see **drinks packages** further on)

If the minimum spend isn't reached the bar manager will ask for the balance to be settled at the end of the event.

MORE BAR OPTIONS

STANDARD OPEN BAR

This service is for a minimum of 50 guests

THIS IS A PRE-PAID BAR

Which includes unlimited drinks for all guests for up to 4 hours

£55 per guest inc. vat
(£5.50 per guest for each additional hour)

PREMIUM OPEN BAR

This service is for a minimum of 50 guests

THIS IS A PRE-PAID BAR

Which includes unlimited *premium drinks for all guests for up to 4 hours

£75 per guest inc. vat
(£6.50 per guest for each additional hour)

* The champagne we serve in this package is the Baron de Beaupré champagne from the highly respected house of Ellner

SERVICES INCLUDED

We like to go that Extra Mile

TRAVELLING BOX BARS PACKAGES INCLUDE THE FOLLOWING:

BAR STAFF

51-90 guests:	3 staff
90-150 guests	4 staff
151-240 guests	5 staff

Beautiful vintage style bar structure

A fully stocked bar with excellent choices of wines, beers, spirits and mixers, cocktails and mocktails

Excellent quality eco-friendly disposable glassware

(Vintage glassware hire, optional extra)

Refrigeration

Ice and fruit for garnishes

Full set up and break down of bar

Removal of all bottles and drinks related waste

A 4-hour pre-midnight service period

(extended service periods available, price on application)

The TEN licence required

Card payment service

Super friendly staff who will entertain your guests with their great chat!



DRINKS MENU

ALL DRINKS ARE SUBJECT TO AVAILABILITY

SPARKLING WINE

<i>Choose one of the following:</i>		150ml	Bottle
AMORI PROSECCO SPUMANTE DOC TREVISO, ITALY	£	7.50	27
CHANZY CRÉMANT DE BORUGOGNE, FRANCE	£	9	40
		Half Bottle	Bottle
BARON DE BEAUPRÉ, CHARLES ELLNER CHAMPAGNE	£	£35	£55
NYETIMBER ENGLISH SPARKLING WINE	£	£50	£90

WHITE WINE

<i>Choose one of the following:</i>		125ml	175ml	Bottle
PICPOUL DE PINET	£	4.50	6	24
SAUVIGNON BLANC	£	5	6.50	26
ZENSA FIANO	£	5.50	7.50	28

RED WINE

<i>Choose one of the following:</i>		125ml	175ml	Bottle
MALBEC	£	4.50	6	24
MERLOT	£	5	6.50	26
ZENSA PRIMITIVO	£	5.50	7.50	28

ROSÉ

		125ml	175ml	Bottle
LES PETITS ROUCAS CABERNET SAUVIGNON ROSÉ	£	4	5	18

If you have booked us for your reception and table drinks, your wine choice will continue to be served from the evening bar

BOTTLED BEERS AND CIDER

PERONI	£	4.10
BREW DOG LAGER	£	4.50
NORTH COTSWOLD ALE	£	4.70
HOGANS CIDER	£	4.70

SPIRITS WITH MIXER

Prices start from: £4 small shot / £6.50 large shot

Standard

TANQUERAY GIN
RUSSIAN STANDARD VODKA
KRAKEN
JIM BEAM
GLENFIDDICH
SAMBUCA VILLA CARDEA
SIERRA TEQUILA GOLD
SIERRA TEQUILA SILVER
CAPTAIN MORGAN WHITE RUM

Premium

COTSWOLDS DRY
TOAD OXFORD RYE
GOSLINGS BLACK SEAL DARK RUM
BULLEIT BOURBON
DALWHINNIE 15 YEAR
SAMBUCA VILLA CARDEA
SIERRA TEQUILA GOLD
SIERRA TEQUILA SILVER
CAPTAIN MORGAN WHITE RUM

SOFT DRINKS

Prices start from: £2

JUICE

COCA COLA
FEVERTREE TONIC

BLLENHEIM PALACE MINERAL WATERS

DIET COKE
SODA

COCKTAILS

Prices start from: £6.50

Choose TWO of the following:

***ELDERFLOWER COLLINS**

Gin, Elderflower Liqueur, Soda and Fresh Lemon

LONG COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice and Fresh Lime

BLACK RUSSIAN

Vodka, Kahlua and Coca Cola

APÉROL SPRITZ

Prosecco joined with Bitter orange, Gentian, Rhubarb, and Cinchona with a dash of soda

*** POMEGRANATE MOJITO**

White Rum, Freshly Squeezed Lime Juice, Homemade Mint Syrup, and Pomegranate Juice Topped with Soda

*** OUR LAVENDER GIN TWIST**

Gin, Freshly Squeezed Lemons, Homemade Lavender Syrup, and a Dash of Soda

*** ROSEMARY CRANBERRY SPRITZ**

Vodka, Cranberry Juice, Homemade Rosemary Syrup, and a dash of Soda

*** ASIAN MARGHERITA**

Coconut Water, Homemade Lemongrass and Mint Syrup, and Freshly Squeezed Lime Juice

** These cocktails on the above list can also be made as mocktails on the day!*

MOCKTAILS

Prices start from: £4.50

Choose ONE of the following:

VIRGIN COLLINS

Apple Juice, Homemade Elderflower syrup and Fresh Mint

CRANBERRY LIME SPARKLER

Cranberry Juice, Freshly squeezed limes and Fevertree Soda

HOMEMADE LAVENDER LEMONADE

Homemade Lavender Syrup, Freshly Squeezed Lemons topped up with Soda



DRINKS PACKAGES

Why not let us take care of your
reception and table drinks?

We have personally selected the following wines to accompany our menu.
And, if you book our vintage style bar, the refrigeration is included.

PACKAGE 1

£16 per guest inc VAT

RECEPTION DRINKS

AMORI PROSECCO SPUMANTE DOC TREVISO, ITALY

Nothing too whimsical here this is an elegant and deliciously drinkable Prosecco with hints of white peach, honeydew melon and a fresh finish.

and

SPARKLING ELDERFLOWER

TABLE WINE & BOTTLED WATER

THE WHITE

DOMAINE ST. LOUIS, PICPOUL

Crisp and dry on the palate with notes of peach, melon and grapefruit. Zesty with intense minerality giving a long, refreshing finish.

THE RED

TANGUERO MALBEC FINCA FLICHMAN, MENDOZA

A well balanced dry Malbec that is slightly lighter than one might expect, but still packs those black cherry and plum flavours, with a light leathery finish

THE WATER

BLLENHEIM MINERAL WATER

Bottled locally and served in recyclable glass bottles

FOR THE SPEECHES!

AMORI PROSECCO SPUMANTE DOC TREVISO, ITALY

** Additional daytime drinks service costs to be added, dependent on event location & guest numbers.*

***If you book our bar services refrigeration is included*

PACKAGE 2

£18 per guest inc VAT

RECEPTION DRINKS

CHANZY CRÉMANT DE BOURGOGNE

This Chardonnay led Cremant is rich and buttery, with an exceptionally smooth fizz.
Very much in the style of Champagne, so a perfect alternative.

and

SPARKLING ELDERFLOWER

TABLE WINE & BOTTLED WATER

THE WHITE

LADERA VERDE SAUVIGNON BLANC

An excellent example of a Chilean Sauvignon; luscious, herbaceous and with a good
tropical fruit flavour

THE RED

LADERA VERDE MERLOT

Blackberry and juicy plum flavours in this wine, producing a classic Chilean Merlot that
is wonderfully easy going

THE WATER

BLENHEIM MINERAL WATER

Bottled locally and served in recyclable glass bottles

FOR THE SPEECHES!

CHANZY CRÉMANT DE BOURGOGNE

** Additional daytime drinks service costs to be added, dependent on event location & guest numbers.*

***If you book our bar services refrigeration is included*

PACKAGE 3

£24 per guest inc VAT

RECEPTION DRINKS

BARON DE BEAUPRE CHAMPAGNE

Made by the highly respected House of Ellner, this crisp and nutty Champagne is blended to highlight the tropical fruit of the Chardonnay grape and the steely freshness of Pinot noir.

and

SPARKLING ELDERFLOWER

TABLE WINE & BOTTLED WATER

THE WHITE

ZENSA FIANO ORGANIC

What a superb example of the Fiano from fully organic vineyards in the Salento area of Southern Puglia, Italy. These grapes are hand-picked and offer elegant floral aromas combined with mango, peaches and sage. The palate is crisp and refreshing, with tropical notes and exotic fruit.

THE RED

ZENSA PRIMITIVO ORGANIC

This gorgeous Zensa Primitivo is a big and powerful red wine with a luxurious, ruby red colour. There is so much to love about this wine whose grapes are air-dried for that extra depth of flavour.

With its' dark fruit aromas; plums, black and spiced cherries, dark chocolate and dried fruits this is an impressive knock out wine!

THE WATER

BLLENHEIM MINERAL WATER

Bottled locally and served in recyclable glass bottles

FOR THE SPEECHES!

BARON DE BEAUPRE CHAMPAGNE

** Additional daytime drinks service costs to be added, dependent on event location & guest numbers.*

***If you book our bar services refrigeration is included*

UPGRADE OPTIONS

THE ENGLISH NYETIMBER UPGRADES

NYETIMBER CLASSIC CUVEE, WEST SUSSEX, ENGLAND

This excellent English sparkling wine has triumphed over many established Champagnes in blind tastings featuring top wine judges! It's rich and creamy notes are complimented with the luscious brioche flavours and a delightful citrus twist.

If you wanted to upgrade to the English Nyetimber sparkling wine for your reception and toasting drinks, you can do so with each package. Please see the below pricing scale.

Package 1 with Nyetimber upgrade - £31 per guest

Package 2 with Nyetimber upgrade - £33 per guest

Package 3 with Nyetimber upgrade - £35 per guest

THE VOLUMES ARE STANDARD QUANTITIES:

RECEPTION

One and a half glasses of bubbles per guest

One glass of Sparkling Elderflower per guest

WEDDING BREAKFAST

Half a bottle of wine (red or white) per guest

250ml glass of Blenheim water per guest

THE TOASTS

One glass of bubbles



THE TRAVELLING BOX BAR

CONTACT US

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All bookings are subject to our Terms & Conditions and all drinks are subject to availability. All prices and packages are based on an event within 1 hour of Stratford-upon-Avon. For events further afield additional travel charges will be applied.



TERMS & CONDITIONS

Travelling Box Bars is a branch of The Wild Oven Ltd, and therefore all the stipulations below are referring to Travelling Box Bars arrangements and equipment, which are owned by The Wild Oven Ltd.

Precise details of your requirements and final numbers must be given 28 days before the function. This number will form the basis on which the minimum charges will be calculated. Due to ordering, preparation schedules and securing staffing for events we are not able to accept any amendments to your order and arrangements within 14 days of your event date.

The balance is to be paid, in full, 14 days before the event unless otherwise agreed in writing by The Wild Oven Ltd. Late payment will incur a 10% increase. Failure to pay full outstanding balances by 7 days ahead of the event will result in the arrangement being cancelled and the loss of any payments made by you to date. Bookings made within 6 weeks of the event will be payable in full, on receipt of invoice.

Due to the heavy impact on administration and event organisation schedules that missed deadlines create, the deadlines outlined on your Need to Know Lists must be met. Unfortunately, failure to meet the deadlines will result in an administration charge. This charge will be £70 inclusive of VAT and relates to each deadline separately.

The Wild Oven Ltd, will not be liable for any loss or damage to the property of the client or their guests. No liability can be taken by The Wild Oven Ltd for injury or damage to the property of the client or their guests caused by goods and equipment on site, unless the client is able to provide irrefutable evidence that the injury or damage was a direct result of negligence on the behalf of The Wild Oven Ltd. Loss, breakage or damage, not attributable to The Wild Oven Ltd, to equipment owned by The Wild Oven Ltd. will be charged at current purchase cost price. In addition to the obligation to pay the replacement cost for any loss or damage, you are liable to a genuine pre-estimate loss of profit that would have applied should the equipment have remained in full working order until it is replaced or fixed.

In relation to hired goods you, the client and hirer, are liable for any loss or damage to the hired goods during the hire period. Loss, breakage or damage will be charged at current purchase cost price. In addition to the obligation to pay the replacement cost for any loss or damage you are liable to a genuine pre- estimate loss of profit that would have applied should the equipment have remained in full working order until it is replaced or fixed. The Wild Oven Ltd, shall use reasonable commercial endeavours to purchase replacements for such items as quickly as possible using monies paid. The safe use of all hired equipment is the sole responsibility of the hirer once the equipment is on site. Alteration to any appliance in any manner whatsoever is not permitted.

The Wild Oven Ltd shall not be liable for any failure to provide the menu and/or services contracted for in the event of it being prevented from doing so as a result of fire, storm, breakdown, flood, disturbances, riot, industrial action or any other causes beyond its control. However, in the case of any of the above we will endeavour to fulfil our contractual agreement where possible.

The liability of The Wild Oven for any claims made by the client will not exceed the contract charge and does not extend to any consequential or financial loss caused by late or non-delivery, unsuitability, breakdown or lawful repossession.



When you book Travelling Box Bars through The Wild Oven Ltd, you are purchasing the products outside the course of your normal business or trade and so they are not for resale.

When you book Travelling Box Bars through The Wild Oven Ltd, you are confirming that you are 18 years or older. It is illegal for us to sell alcohol to anyone under the age of 18yrs in the UK.

When you book Travelling Box Bars through The Wild Oven Ltd, you agree to the Terms of meeting the agreed minimum spend on the bar. The minimum spend is an agreed spend that will be achieved within the 4-hour bar service period. You, the client, will be responsible for paying the difference between the final sales total and the minimum spend amount, should there be a shortfall. The minimum spend will be agreed at the time of booking, and card details will be taken two days before the event date to ensure we are able to take for the funds, if required.

With regard to allergens The Wild Oven Ltd, will endeavour to provide for, where required specialist dietary requirements and due care is taken to avoid cross contamination of allergens. However, The Wild Oven Ltd, cannot guarantee that all traces will have been eliminated. Furthermore, The Wild Oven Ltd, cannot be held be liable for any allergic reactions suffered by those whose allergies were not highlighted in writing by 4 weeks prior to the event.

Cancellations received after booking will result in the following charges:

More than 6 months ahead of the event: 10% of booking value;

Within 6 months of the event: 20% of booking value;

Within 4 months of the event: 40% of booking value;

Within 3 months of the event: 50% of the booking value;

Within 2 months of the event: 60% of the booking value;

Within 1 month of the event: 70%;

Within 2 weeks of the event: 85%;

Less than 14 days before the event: 100% of the booking value

Any change in VAT legislation will be passed on to you, whether the change is an increase or a decrease.

Payment of a deposit or full balance represents the agreement of the terms and conditions stipulated in this document.