



**DRINKS
SELECTION
2026**


EDEN BARN
BOUTIQUE WEDDING VENUE



The personal touch

At Eden Barn, you are able to personally select your post-Ceremony Reception drinks, wine for your Wedding Meal and a Toast drink for the enjoyment of your guests.

Our family and a Specialist from local Wine Merchant EWGA have hand-picked the following selection of wines for you to taste and choose from. Over the past 50 years EWGA have built a long standing relationship with award winning, artisan winemakers from around the world. They buy directly from the vineyards to pass on great value wines of distinction. EWGA is a family owned Wine Merchant that supplies some of the most prestigious hospitality businesses in the UK.

EWGA have created wine tasting videos with a specialist, who will help you select your perfect Wedding Wines through their very knowledgeable and professional guidance.

Eden Barn manages the bar, which will be professionally staffed and open from 1 hour before your ceremony, up until close at midnight.

You are able to select your drinks from this list of bespoke wines and choose how many bottles you wish to purchase (6 glasses per bottle).

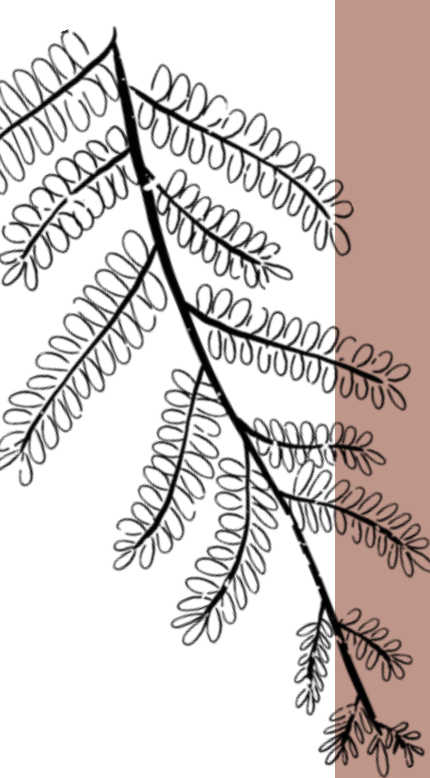
We recommend one glass for the Reception Drink, half a bottle per guest with the Wedding Meal and one glass for the Toast. There is a minimum spend of £1000 on drinks for the Wedding Reception and Wedding Breakfast.

***PLEASE KINDLY NOTE THE PRICES IN THIS BROCHURE ARE FOR 2026. PRICES FOR 2027 WILL BE AVAILABLE FROM SPRING 2027.**

We will try to maintain these costs but as we are a family run business, should there be a vast increase in costs, we reserve the right to alter our prices where necessary.

The background of the page is a light beige color, adorned with various black line drawings of botanical elements. These include clusters of five-petaled flowers on dark stems, long slender leaves, and branches with small, oval-shaped leaves. The illustrations are scattered across the page, framing the central text box.

**POST
CEREMONY
&
TOAST
DRINKS**



A little fizz

CANTINA DEL GARDA BLANC DE BLANCS SPUMANTE

(10.5%) *Veneto, Italy / Grape Variety: Garganega/Pinot Grigio/Glera, V/VG*

Made exclusively from white grapes sourced from the Veneto region of Italy.

Tasting notes: Crisp freshness and floral aromas intertwine with zesty citrus notes and luscious white peaches, creating a harmonious blend.

£32.60

(£5.43

per glass)

COLLI VICINTINI, PROSECCO FRIZZANTE (11%)

Veneto, Italy / Grape Variety: 100% Glera, V/VG

In 1955 keen vine-growers coming from the Montecchio Maggiore founded the 'Cantina Sociale dei Colli Vicentini'.

Tasting notes: Delightful gentle bubbles with an inviting nose of citrus fruits. A pleasant mouth feel, with the classic pear drop notes on the palate.

£35.60

(£5.93)

ROMEO, PROSECCO SPUMANTE (11.5%)

Veneto, Italy / Grape Variety: 100% Glera, V/VG

Founded in the heart of the Veneto region in Montecchio Maggiore, said to be the inspiration behind the Montagues and Capulets in William Shakespeare's famous play, hence the name Romeo.

Tasting notes: Delivers a persistent mousse with a rich aroma of ripe apple, lemon and grapefruit. On the palate it is fresh and full-bodied.

£37.80

(£6.30)

BON VOYAGE 0% SPARKLING CHARDONNAY (0%)

The grapes for the Bon Voyage Chardonnay Sparkling non-alcoholic come from carefully selected vineyards located in an ideal climate for growing Chardonnay.

Tasting notes: A harmonious balance between freshness and a gentle fullness. A subtle touch of floral notes provides a lasting, refreshing finish.

£23.70

(£3.95)

PAUL MAS PRIMA PERLA CRÉMANT BRUT (12%)

Limoux, France/Grape Variety: Chardonnay, Chenin Blanc, Pinot Noir, Mauzac V/VG

This traditional method French sparkling is a wonderful alternative to Champagne. Created in the south of France, our Crémant from Limoux has softer acidity than many Champagnes. A Champagne method quality, but a more approachable price point.

Tasting notes: A light, frothy mousse, attractive biscuity nose and crisp, dry, clean palate.

£42.00

(£7.00)

CLAUDE BARON, SAPHIR BRUT (12%)

Champagne, France/Grape Variety: Pinot Meunier, Pinot Noir & Chardonnay VG

The Saphir brut is produced using mostly Pinot Meunier. This deliberate decision reflects their wish to exploit the high potential of Champagne's oldest grape variety.

Tasting notes: Fruity, light and delicate on the palate, Claude Baron age their Champagnes for three years in the cellar, as in the Grande Marque houses, creating excellent value for the quality.

£55.00

(£8.75)

A SELECTION OF 24 BEERS SERVED IN AN ICED BUCKET: BEER MORETTI/PERONI

£140

A SELECTION OF 20 'POSH POPS' SERVED IN AN ICED BUCKET

£98.50

Sparkling Wine & Prosecco

Champagne

On Ice



**WEDDING
BREAKFAST
WINES**

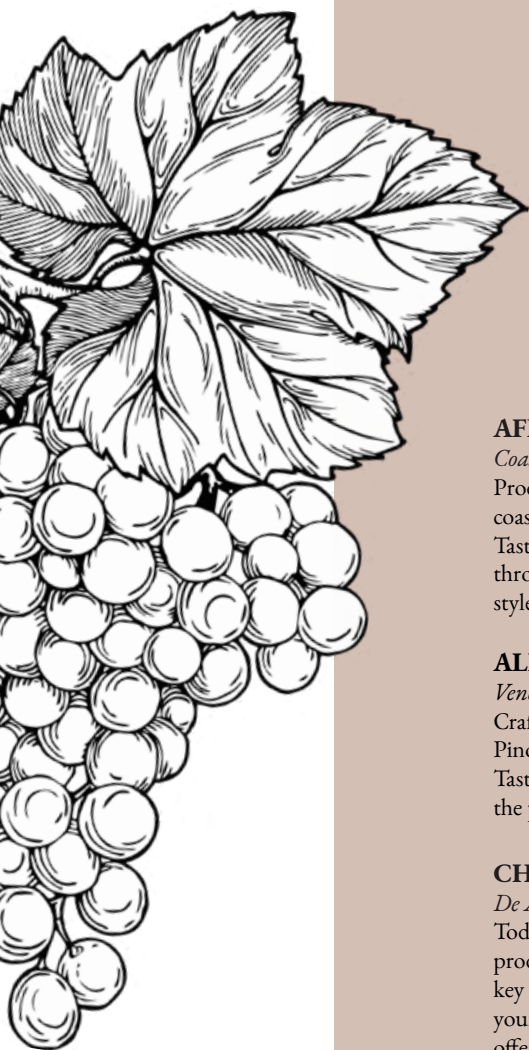


Table Wines

For your Wedding Meal we recommend half a bottle of wine per guest, which is 3 glasses per person.

Wine is purchased by the bottle (6 glasses in the bottle). The glass price below has been calculated to guide you.

You also have the option of choosing a sparkling wine or champagne to accompany your meal from our selection.

AFRIKAN RIDGE, CHENIN BLANC (12.5%)

Coastal Region, South Africa / Grape Variety: 100% Chenin Blanc

Produced in South Africa at Darling Cellars, which is situated on the cool west coast of South Africa between Malmesbury and Darling.

Tasting notes: Crisp, dry and subtle with medium body. The palate follows through with fruit flavours, balanced by crisp acidity to ensure a fresh and fruity style of wine.

£29.50

(£4.91
per glass)

ALPINO PINOT GRIGIO (11.5%)

Veneto, Italy / Grape Variety: 100% Pinot Grigio, V/VG

Crafted in Italy, Alpino Pinot Grigio embodies the simplicity and beauty of the Pinot Grigio grape.

Tasting notes: The wine has a floral aroma, with masses of fresh fruit flavour on the palate. An elegant style of wine which is ideal on its own.

£29.90

(£4.98)

CHILINERO, SAUVIGNON BLANC (12.5%)

De Aguirre Central Valley, Chile / Grape Variety: 100% Sauvignon Blanc, V/VG

Today the De Aguirre Etcheberry family focus with passion and dedication to produce wines of high quality at a competitive price. Tasting notes: Zesty is the key word for this varietal, and nothing makes a better aperitif than a glass of young Sauvignon Blanc from the famous Chilean soils. In the glass this wine offers green apple and

crisp pear with a refreshing green-grassy aroma and a stony, steely mineral edge.

£29.90

(£4.98)

HOME FARM, CHARDONNAY (13%)

South Eastern, Australia, 100% Chardonnay, V/VG

Bob and Cherie Berton purchased a block of land in High Eden, a subregion of the Barossa Valley, South Australia.

Tasting notes: Fresh aromas of peach and citrus with notes of vanilla and nutmeg carry through to a crisp palate. Flavours of peach, mango and mandarin feature upfront with nuances of vanilla and cream and a zesty acid line.

£29.90

(£4.98)

SOUTH ISLAND SAUVIGNON BLANC (12.5%) *Marlborough, New Zealand / Grape Variety: 100% Sauvignon Blanc*

Marlborough has become a household name in UK, known for fresh tropical tasting Sauvignon Blancs. The region's soils are rich with minerals left by ancient glacial activity.

Tasting notes: Vibrant citrus, gooseberry and passionfruit flavours with a refreshing minerality.

£33.50

(£5.58)

GAVI, CASALI DEL BARONE, DOCG (12.5%)

Piedmont, Italy / Grape Variety: 100% Cortese

One of Italy's most celebrated white wines, produced in a restricted area of the Province of Alessandria. Made from the premium Cortese grape variety, which ripens slowly thanks to the altitude and cool sea breezes.

Tasting notes: It's a fresh, citrusy, food-friendly wine with flavours of ripe apple, lemon peel and a hint of almond with a long concentrated finish.

£37.30

(£6.21)

White Wines



Table Wines

Red Wines

BODEGAZA CABERNET SAUVIGNON (12.5%) **£29.50**
Central Valley, Chile / Grape Variety: 100% Cabernet Sauvignon
(£4.91 per glass)
At the heart of the Maule Valley between the Andes and the Pacific Ocean. The vineyards are planted in an area with a privileged microclimate. Tasting notes: Garnet of full depth with a raspberry edge. red fruit flavours, sweet spice and a touch of mint. well balanced with a velvety texture.

ALPINO, D'ABRUZZO MONTEPULCIANO (13%) **£29.90**
Abruzzo, Italy / Grape Variety: 100% Montepulciano
(£4.98)
Casa Girelli is a well established winery based in Trento, known for growing excellent indigenous grape varieties. Tasting notes: A smooth red wine. It is solely made with Montepulciano grapes. The colour is dark red, the palate brings intense impressions of cherries and soft spices. This results in a medium-bodied wine, which holds lovely soft tannins.

CHILINERO, MERLOT (12.5%) **£29.90**
De Aguirre Central Valley, Chile / Grape Variety: 100% Merlot, V/VG
(£4.98)
Aguirre source their wines from a range of vineyard sites in the central part of Chile, where the Mediterranean climate and cold nights encourage good fruit purity. Tasting notes: Mouth-filling and smooth, with ripe sweet fruit flavours of plums and blackcurrants. The structure is generous, smooth and long.

HOME FARM, SHIRAZ (13.5%) **£29.90**
South Eastern, Australia / Grape variety: 100% Shiraz, V/VG
(£4.98)
Berton Vineyards was established in 1996 and both the winery and their wines have received strong accolades internationally. Tasting notes: Dark red with a very youthful and vibrant garnet hue. The aromas are powerful and complex with a wealth of fruit. The rich and full palate displays soft flavours of plum skin, mulberry and hints of vanilla and blackberry.

LA BONITA RESERVE, MALBEC (14%) **£32.50**
Mendoza, Argentina / Grape Variety: 100% Malbec, V
(£5.41)
The Malbec grape variety is originally from the Cahors region and features a hard, tannic style. Tasting notes: The Reserve Malbec is full of ripe, plum fruits, dark chocolate and mocha. A full-bodied wine, with juicy tannins and flavour that lingers.

ANTANO RIOJA RESERVA (13.5%) **£33.50**
Rioja, Spain 2016/ Grape Variety 100% Tempranillo, V/VG
(£5.58)
Grown in the heart of Rioja, this wine is produced entirely using the Tempranillo grape. Aged in American oak for a year before a further two in the bottle, the ageing has softened the tannins. Tasting notes: Vanilla, spice and black fruit in abundance

ALPINO PINOT GRIGIO BLUSH ROSÉ (12%) **£29.90**
Vento, Italy/Grape Variety: 100% Pinot Grigio
(£4.98)
This enticing rosé wine is produced from the well-known Pinot Grigio grape in north east Italy in the Veneto region. Tasting notes: The wine retains its dry, crisp style and delivers red berry fruit on the bouquet and palate.

CUVEE CONSTANCE ROSÉ (12.5%) **£35.60**
Provence, France/Grape Variety: Cinsault, Grenache Blanc, Syrah
(£5.93)
The Municipality of La Chapelle de Guinchay is surrounded by the most prestigious vineyards. Tasting notes: Delicate colour, light wild strawberry nose, elegant red fruits on the palate. Perfect for drinking on its own or with light, fresh dishes.

Rose

A detailed botanical illustration in black ink on a light gray background. The design features various plant elements: clusters of five-petaled flowers on thin stems, long narrow leaves with prominent veins, and delicate fern-like fronds. These elements are scattered around the central text box, creating a lush, naturalistic frame.

**SOMETHING
A LITTLE
DIFFERENT
FOR
EVENING**



Our Pop Up Drinks Cart's are a really popular way of offering something different post wedding breakfast. Choose your type of alcohol & how many glasses you would like, and our staff will serve this to your guests.



GIN CART

The following gins will be served with garnishes/a selection of Fever Tree tonics/lemonade mixers:

Hendrick's Gin
Bombay Sapphire
The Lakes Gin
Gordon's London Dry Gin
Gordon's Premium Pink Gin
Whitley Neill Blood Orange Gin

(25ml gin measures)

60 glasses £570

70 glasses £665

80 glasses £760

APEROL SPRITZ CART

A member of the bar team will serve Aperol Spritz to your guests

60 glasses £570

70 glasses £665

80 glasses £760

ESPRESSO MARTINI/MARGARITA/ PASSION FRUIT MARTINI CART

A member of the bar team will serve Cocktails to your guests

60 glasses £690

70 glasses £810

80 glasses £920

Maximum of two cocktail choices per cart. Prefer a different cocktail? Just let us know and we will try our best to accommodate.

All prices are based on 2026 wedding dates. We will try to maintain these costs but as we are a family run business, should there be a vast increase in costs, we reserve the right to alter our prices where necessary.

Pop Up Drinks Cart

Pop up bar

Eden Barn Ltd | Little Musgrave | Kirkby Stephen | Cumbria | CA17 4PQ

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Eden Wedding Barn is registered in England & Wales with Company Number 10899739
Registered Office: Swaledale House, Little Musgrave, Kirkby Stephen, Cumbria, CA17 4PQ