



Wine / Drinks Order Form

PLEASE SCAN & EMAIL BACK TO: MANDG_Preorders@hilton.com or fax to 0161 870 1750

Company Name.....

Address:.....

Name of Event.....

Date of Event.....

Telephone No:.....

Signature:.....

Credit Card details must accompany all pre-orders unless a current sales ledger account is in place, please provide this information on page 3 of the form

PLEASE ENTER ALL INFORMATION CLEARLY, PREFERABLY TYPED.

In the event of non-settlement of any additional drinks taken, the hotel will charge all drinks consumed to the given card number.

Please bring the card with you on the evening to guarantee your order.

PLEASE NOTE ALL PRE ORDER FORMS MUST BE RECEIVED 5 DAYS PRIOR TO EVENT TO ENSURE PRODUCT AVAILABILITY

I require the following Wines / Drinks to be placed on my table/s for the above event:

Sparkling Wine / Champagne	Description	Price per Bottle	No. of Bottles Required	Total Value £
	Prosecco Brut, Stelle d'Italia – A lively crisp sparkling wine with a delicate lemony character and an aromatic, dry, refreshing, finish.	£39.00		£ .
	NV Brut Mosaique, Champagne Jacquart – A light golden yellow colour with fine, long lasting bubbles. The bouquet is lovely and fresh with fruity and pear hints mingling with intense notes of bread crust.	£70.00		£ .
	NV Brut Mosaique Rose, Champagne Jacquart – Delicate bubbles wrapped in intense salmon pink. Red berry-fruit aromas of ripe redcurrants, cherries and wild strawberries give way to notes of plum. Fresh and full, with a fine finish	£80.00		£ .
White Wines				
	2015 Reserve Chardonnay, Tooma River, Australia – This wine is packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp citrus balance which cuts through to the finish.	£26.00		£ .
	2014 Pinot Grigio, Vigneto Cantarelle, Le Vigne, Italy – A pale straw yellow colour with a bright and flowery fragrance. Light, crisp and dry with a racy acidity that gives mouth watering appeal. Offers good mid-palate balance with a clean finish.	£29.00		£ .
	2015 Sauvignon Blanc Frost Pocket, Yealands Estate Wines, New Zealand – This wine is deliciously crisp and fresh, packed full of vibrant and long lasting lime. Gooseberry and tropical fruit flavours.	£36.00		£ .
	2014 Pouilly Fume, Chateau Favray, France – Not just a grassy, acidic dry white but a round, lush wine with depth of fruit and fantastic concentration and superb balance which make it an ideal wine. Starting with an aromatic flowery/fruity bouquet finishing with clean crisp citrus tones.	£33.00		£ .
	2009 Chablis, Vieilles Vignes Domaine de Vauroux, France – The wine also has a creamy texture on the palate which is underscored by a typical minerally acidity, and a long clean finish.	£55.00		£

Red Wines				
	2015 Merlot Primera Luz, Chile – A fresh raspberry and strawberry nose, with a light and juicy palate bursting with forest fruit. A straight talking, easy drinking wine.	£27.00		£
	2015 Tooma River Shiraz, Tooma River, Australia – A rich nose redolent with red and black berry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of chocolate and lively spices	£31.00		£
	2015 Cabernet Sauvignon Reserva, De Gras, Chile – Deep garnet in colour with hints of purple, this wine has a classic nose of cassis and ripe berry fruit with hints of spice. On the palate it is full bodied with a fine structure of ripe tannins and complex concentrated fruit.	£30.00		£
	2014 Escale Pinot Noir, Vin de France, France – This very lightly oaked pinot noir is elegant and fruity, displaying all the hallmarks of the Pinot grape with hints of raspberries on the nose and silky tannin structure on the palate.	£33.00		£
	2012 Central Coast Pinot Noir, Mac Murray, USA – Delicate aromas and flavours of cherry, raspberry and pomegranate, accented by hints of vanilla and toast with a silky mouthfeel. With time to breath this wine will display excellent balance of flavour, acidity and texture.	£36.00		£
	2012 Châteauneuf du Pape, Domaine Chante Cigale, France – Deep ruby in colour with a wonderful nose of spice and dark fruits this is real winter warmer. The palate is rich and ripe with layers of fruit and spice supported by fine tannins.	£56.00		£
Rose Wine				
	2014 Pinot Grigo Blush IGT Veneto, Il Sospiro – Salmon pink in colour with an aromatic nose of freshly crushed cranberries and mineral elements. The palate is light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours. Very easy to drink, with a clean and refreshing finish.	£27.00		£
	2015 La Lande Cinsault Rose, Vin de Pays d'Oc, France , - An attractive pale pink colour, this is a light and refreshing rose from the Languedoc region of Southern France. This dry, unoaked rose can be enjoyed even as an aperitif.	£29.00		£
	2015 Symphonie Organic, Château Sainte Marguerite, France – A floral and delicate Rose with aromas of white flowers and passion fruit. On the palate it has a delicate acidity with notes of peach, orange peel and exotic fruits.	£69.00		£

Spirits	Description	Price per Bottle	No. of Bottles Required	Total Value £
	Havana 3yr + 8 Mixers (Excl Red Bull)	£ 110.00		£ .
	Tia Maria + 8 Mixers (Excl Red Bull)	£ 100.00		£ .
	Bombay + 8 Mixers (Excl Red Bull)	£ 110.00		£ .
	Jack Daniels + 8 Mixers (Excl Red Bull)	£ 130.00		£ .
	Finlandia + 8 Mixers (Excl Red Bull)	£ 110.00		£ .
	Sandemans LBV Port	£80.00		£
Buckets of Beer	Description	Price per Bucket	No. Of Buckets Required	Total Value £
	10 Bottles of Peroni	£52.00		£ .
	10 Bottles of Point Amber Ale	£52.00		£ .
	10 Bottles of Point Pale Ale	£52.00		£ .
Mineral Water				
Sparkling	75cl	£ 6.00		£ .
Still	75cl	£ 6.00		£ .
<u>TOTAL TO PAY ON THIS ORDER</u>				£ .

Sales Ledger Account Number:

Credit Card Details

Name of Holder:

Card Type: Card No:

Expiry Date :..... CVC number (3 digit number on rear of card)