

THE ROSEBERY

COCKTAILS & DRINKS FOR
BBC FILM AWARDS



'The world's prettiest party bus' Vanity Fair Magazine
+44 (0)207 834 6013 | enquiries@therosebery.com | www.therosebery.com



COCKTAIL LIST

THE EARL OF ROSEBERY

Our signature cocktail and a take on the classic Dark 'n Stormy. A refreshing mixture of dark rum and ginger beer, it is simple, soft, and dangerously satisfying, garnished with mint and lime.

OLD FASHIONED

Arguably the world's oldest cocktail, the Old-Fashioned is a deceptively simple blend of whiskey, sugar and bitters, and a must for any lover of dark spirits seeking perfection in a glass.

CLASSIC MOJITO

Madagascan vanilla infused rum muddled and stirred with fresh mint, cane sugar, freshly squeezed lime served over crushed ice and charged with really fizzy local water and garnished with a big mint sprig and a lime wedge.

COSMOPOLITAN

There are some – a very few – cocktails that define a decade. And the Cosmopolitan, a hot pink, pleasantly sharp cocktail served in the iconic martini glass, was the essence of the 1990s.

PINK SNAPPER

Nearly frozen vodka, fresh watermelon juice and melon liqueur shaken with birdseye chilli and served over crushed ice standing tall garnished with a whole chilli and mint sprig.

PERFECT MARGARITA

Nothing says cocktail like the Margarita, an elegant blend of tequila, fresh lime and orange, served in a salt-rimmed glass – and the last of the great classic cocktails.

ESPRESSO MARTINI

A blend of fresh-brewed espresso coffee, honey and Baileys Coffee, the Grey Goose Espresso martini is a very modern drink based on an old classic, with a clean clear delivery of vodka, rich creamy flavours and a touch of delicious bitterness.

continued overleaf..

THE ROSEBERY

The Rosebery, 6 Lower Grosvenor Place, London, SW1W 0EN

+44 (0) 207 834 6013 | www.therosebery.com



COCKTAIL LIST

MR PIMMS

The daddy of outdoor cocktails, this classic is crammed full of juicy fruit plus aromatic mint for your perfect crowd pleaser. Take note: the Pimm Daddy is seductive, tasty and made for sharing.

SIMPSON'S GIN AND FEVER TREE

Based on a backbone of juniper-edged, refreshing Gordon's® London Dry Gin with subtle bitterness paired with Fever Tree tonic and a subtle citrus tang: the Pink Gin is one of the all-time classic cocktails.

THE ROSEBERY

The Rosebery, 6 Lower Grosvenor Place, London, SW1W 0EN

+44 (0) 207 834 6013 | www.therosebery.com



MOCKTAIL LIST

APPLES AND PEARS

Pressed Granny Smith apples and Conference pears balanced together and served tall over cubed ice garnished with a pear wedge.

WATERMELON AND MINT COOLER

Smashed watermelon combined with freshly torn mint and white sugar served short over crushed ice and garnished with a watermelon triangle and mint sprig.

ROSEBERRY HOMEMADE LEMONADE

Smashed lemons and sugar balanced perfectly together and married with fizzy water and served standing tall over cubed ice garnished with lemon wheels and lemon zest sugar rims.

WINES AND BEERS

Prosecco

House white wine

House red wine

Birra Moretti

THE ROSEBERRY

The Rosebery, 6 Lower Grosvenor Place, London, SW1W 0EN

+44 (0) 207 834 6013 | www.therosebery.com



BAR FEES

COCKTAILS & DRINKS

Based on a choice of three cocktails, prosecco, wine and premium lager.

£45 per head

Total for 300 people = £13,500

STAFFING

The Rosebery can supply its own team of trained mixologists and experienced barmen.

5 x Mixologists £30 per hour

£1,200

4 x Barmen - £20 per hour

£640

3 x Barback £15 per hour

£360

8 hours, 5pm - 1am

Total £2,200

GLASSWARE

Highballs £0.15 each

Martini glasses £0.35 each

Wine Glasses £0.15 each

Old Fashioned Tumblers £0.29 each

Trays £1.54 each

Jugs £2.46 each

Collection and delivery £80

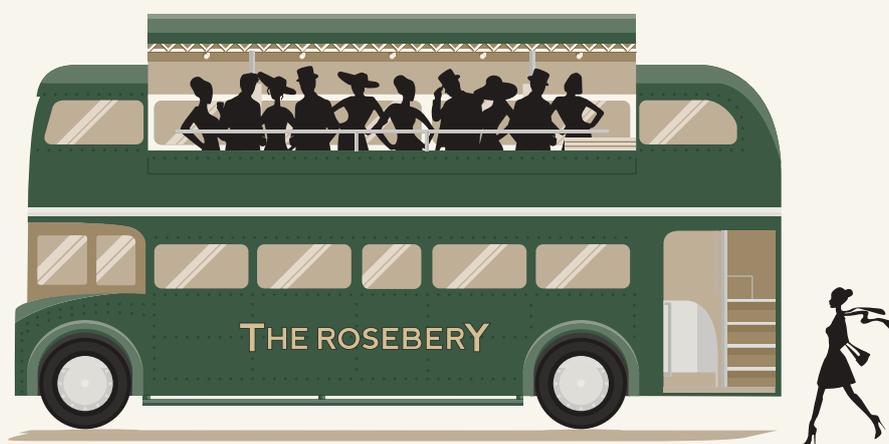
A selection of 5 glasses per person for 300 people

Total: circa £ 400 (depending on cocktail selection)

THE ROSEBERY

The Rosebery, 6 Lower Grosvenor Place, London, SW1W 0EN

+44 (0) 207 834 6013 | www.therosebery.com



THE ROSEBERY

6 LOWER GROSVENOR PLACE, LONDON, SW1W 0EN



'The world's prettiest party bus' Vanity Fair Magazine
+44 (0)207 834 6013 | enquiries@therosebery.com | www.therosebery.com