

LAINS BARN DRINKS GUIDE

All weddings are different and some of the information below may not be relevant to your day, so we are very flexible and will try to accommodate any of your requirements. Please call or email to discuss anything in further detail.

You will be contacted by the Bar Manager about six weeks before your function, and drinks orders must be finalised three weeks before. The discussions and order are usually done over the phone, but if you wish to meet this can be arranged. Once finalised, a completed Drink Order Form with all relevant details for the day will be sent to you for your approval. You need to sign and return the form with payment.

The Bar

The bar and bar staff are included in the hire of Lains Barn. If you are getting married at Lains Barn the bar can open immediately after the ceremony. If you are arriving at the Barn for your wedding reception the Bar will be open on your arrival.

On tap we serve Becks Vier, Carling, Guinness, Arkells smooth and also Strongbow. We have a full selection of spirits and mixers, soft drinks and bottled beers, plus lagers and cider. If there is a particular drink you would like us to have available we will do our best to have this in stock.

Real Ale

We serve Arkell's best bitter on tap, and have bottles of real ales. We can order in a barrel of real ale from either Arkells or Best Mates Brewery in Ardington. These come pre-settled and strained so that we can serve it straight from the barrel. This does mean that it has a very short shelf life, so if there is any left at the end of your event we have to charge you for the remainder. Where possible we will bottle this for you to take away if you wish to. The sizes we can order are 4.5 or 9 gallon (36 or 72 pints) charged at £3.05 per pint.

Reception drinks

These can be served on trays to guests on arrival to the Barn, or as they exit the ceremony, or from a table in the bar area, or outside (weather dependent). You can either order one glass per guest, or if you wish to order more, we can circulate the guests topping up their glasses. We would recommend an alcohol-free option at this point - please see our reception drinks list for details.

Drinks with the meal

We recommend for a three course meal that you order the equivalent to half a bottle of wine per person. For example, for 100 guests, 25 bottles of red and 25 bottles of white. We usually put one bottle of each on each table to start, then bring more out as and when the bottles start to get low. We will open the bottles as we need to so if there are any unused you can take these away afterwards. Any open wine left at the end of the meal we will put either on the end of the bar or in the hall for guests to continue drinking. We will put a jug of iced water on each table and refill these throughout the meal. You can order soft drinks for the tables eg a jug of juice for each table. If there is any of this left at the end of the meal we would put this on the end of the bar for guests to keep drinking throughout the evening.

Toasts

One bottle of champagne or sparkling wine pours 6 glasses, so for example, 100 guests would need 17 bottles. If the speeches are at the end of the meal we would pour the drinks in the bar area on trays while desserts are being eaten. Then as dessert plates are cleared, we serve a glass to each person, leaving the top table until last - this way the bridal party have the freshest champagne and can be sure that all the guests have a glass and the speeches can start.

Some people prefer to have the speeches at the start of the meal, often if the speakers are particularly nervous. We find it works quite well to have the toast drinks on trays at the entrance to the hall so each guest takes a glass as they come in to sit down.

Discounts

The quantities we recommend for a wedding are: one reception drink (with a non-alcoholic alternative), one toast drink and half a bottle of wine per person. If you order any extra to this, such as extra reception drinks for topping up glasses, you will receive a 10% discount on the extra drinks ordered.

Tea & Coffee

We sell tea and coffee over the bar, but we don't have the facility to provide this in large quantities, so if you would like coffee at the end of the meal this is something your caterer would need to provide. All other drinks however must be purchased through the bar.

Tabs

If you wish to we can set up a tab on the bar for the entire event for an agreed time period (ie after the ceremony until the start of the meal, or the first hour of the evening) on a money limit eg £500. We can set up tabs for soft drinks only or wine and beer only etc. Or you can run a tab just for the band/entertainment or the bridal party. All tabs must be secured by a credit/debit card being placed behind the bar for the duration of the tab. Only members of the bridal party can run tabs.

Corkage

We do not normally provide this facility, but please feel free to discuss it with the Lains Barn Bar Manager.

Contact details

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September 2009