

cocktail  
menu



THE  
swordmaker  
EVENTS & COCKTAILS

weddings

2026



## drinks reception

weddings

2026

# menu

## Aperol Spritz

*Bitter / Sweet*



A refreshing Italian classic with prosecco, Aperol and soda.

## Negroni Sbagliato

*Bitter / Dry / Refreshing*



A timeless Italian aperitif of Campari, sweet vermouth and prosecco.

## Hugo Spritz

*Refreshing*



Light and floral with elderflower, gin, prosecco and a hint of mint.

## Sicilian Orange spritz

*Refreshing*



Vibrant and zesty, with blood orange liqueur, prosecco & soda.

## Limoncello Spritz

*Sweet / Sour*



Bright and refreshing, featuring limoncello, prosecco and a splash of soda.

## Rhubarb & Ginger Collins

*Refreshing / Sour*



A thirst quenching mix of sweet rhubarb and ginger liqueur, lemon juice & ginger ale.

# menu

## Margarita

*Sour*



The crowd favourite. Tequila, lime, triple sec.

## Tequila & Basil Lemonade

*Aromatic / Refreshing*



Herbaceous and aromatic, tequila, basil, lemon, sugar and soda.

## Pimms

*Sweet / Fruity / Refreshing*



An English summer classic. Pimms, fresh fruit and mint topped with lemonade.



**“twists & favourites” cocktail hour &  
“cocktail bar” package**

**weddings**

2026

# menu

## Pornstar Martini

*Sweet / Fruity*



Worlds No. 1. Vanilla vodka, passionfruit and pineapple juice.

## Espresso Martini

*Rich & Complex*



Something to pick you up and f\*ck you up. Vodka, Kahlua & espresso.

## East 8 Hold Up

*Sweet / Fruity / Bitter*



A legendary creation from Milk & Honey. Aperol, vodka, passionfruit & pineapple juice.

## Margarita

*Sour*



The crowd favourite. Tequila, lime, triple sec.

## Pina Colada Spritz

*Refreshing / Sweet / Fruity*



Caribbean & clean. White rum, coconut syrup, pineapple juice & soda.

## Picante De La Casa

*Spicy / Rich & Complex*



The cocktail of 2024/25. A tommy's marg with fresh chilli and coriander.

## Amara Paloma

*Bitter / Refreshing / Sour*



When Italy and Mexico meet. Tequila, Campari, grapefruit juice, lime juice, agave & soda.

# menu

## Amaretto Sour

*Sweet / Sour*



Arguably the most delicious sour. Amaretto, Angostura bitters, lemon juice, sugar and foamer.

## Mojito

*Refreshing*



Endlessly refreshing. White rum, fresh mint & lime, sugar & soda.

## Gin Basil Smash

*Aromatic / Sour*



Sweet & Savoury. Gin, basil, lemon juice and sugar.

## Bee's Knees

*Sweet / Sour*



Another Milk & Honey classic Gin, honey, lemon & orange juice.

## Rhubarb & Ginger Collins

*Refreshing / Sour*



A thirst quenching mix of sweet rhubarb and ginger liqueur, lemon juice & ginger ale.

## Americano

*Bitter / Dry / Refreshing*



Light & classy. Campari, sweet vermouth & soda.

## Negroni

*Bitter / Rich & Complex*



Strength refined & bittersweet. Gin, Campari & sweet vermouth.



**"top shelf" cocktail hour &  
"LUXE bar" package**

**weddings**

2026

# menu

## Dirty Martini

*Aromatic / Dry*



Classic sophistication with a savory twist. Gin, dry vermouth, and a hint of olive brine.

## Martini Espresso à l'Orange

*Rich & Complex / Sweet / Bitter*



Bold and invigorating with a citrus edge. Bourbon, espresso, Cointreau, and coffee liqueur.

## Old Fashioned

*Rich & Complex / Sweet*



Timeless elegance with a hint of sweetness. Bourbon, sugar, bitters, and an orange twist.

## Penicillin

*Aromatic / Sour*



Milk & Honey brings us this smoky comfort with a citrus lift. Scotch, honey, ginger, and lemon.

## St James' Park Swizzle

*Aromatic / Sweet*



A Swordmaker original. Spiced rum, mint, lime juice, peychauds bitters and sugar syrup.

## Caipirinha

*Refreshing / Sweet / Sour*



The national drink of Brazil. Cachaça, lime, and sugar.

## Paloma Al Fuego

*Aromatic / Sour / Refreshing*



A bold and sanguine Paloma of mezcal, Campari, grapefruit juice & agave.

# menu

## Naked & Famous

*Rich & Complex / Sour*



Hailing from Death & Co NY. Bright, daring, and perfectly composed. Mezcal, Aperol, yellow Chartreuse, and lime.

## White Negroni

*Rich & Complex / Aromatic / Dry*



Smoky sophistication meets classic Italian style. Gin, Suze, and dry vermouth.

## Jungle Bird

*Fruity / Bitter / Refreshing*



Herbal, sharp, and beautifully complex. Gin, green Chartreuse, maraschino liqueur, and lime.

## Gin Daisy

*Fruity / Refreshing*



Herbal, sharp, and beautifully complex. Gin, green Chartreuse, maraschino liqueur, and lime.