SUSHISAMBA®

EVENTS PACKAGES

BEER & WINE

£65 per person

WINE

House Sparkling Wine

And a choice of 1 Red & 1 White

RED: Pinot Noir or Cabernet Sauvignon

WHITE: Chardonnay or Sauvignon Blanc

BEER

Asahi

SAMBA Lager

NON-ALCOHOLIC

Soft drinks

Still & sparkling water

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UPGRADES

Veuve Clicquot "Yellow Label" Brut, Reims

£35pp

(1-hour drinks reception)



SIGNATURE OPEN BAR

£115pp

CHAMPAGNE & SPARKLING
Veuve Clicquot “Yellow Label” Brut, Reims
House Sparkling Wine

WINE
Choice of 1 Red & 1 White
RED:
Pinot Noir or Cabernet Sauvignon
WHITE:
Chardonnay or Sauvignon Blanc

NON-ALCOHOLIC
Soft drinks
Still & sparkling water

SPIRITS
Belvedere Vodka
Bombay Sapphire Gin
HAMA Rum
El Rayo Tequila
Woodford Reserve Bourbon
Glenmorangie 10YO Scotch Whisky

BEER
Asahi
SAMBA Lager

COCKTAILS – CHOICE OF FOUR

SAKE SPRITZ
Château Minuty Prestige Rosé and St. Germain elderflower liqueur. Spritzed with Mio sparkling sake and grapefruit oils. Served long.

SAMBA SOUR
A modern Pisco Sour, for the modern Pisco Sour drinker. ABA pisco, Maraschino liqueur and turmeric, shaken hard with Japanese citrus and egg whites.

TOMMY’S TEMPERADO
El Rayo Plata tequila, Ojo de Dios ODD Hibiscus mezcal, fresh lime juice, mint and strawberry oleo saccharum syrup, spiked with green tabasco. Shaken and served short over ice.

MANGO GROVE
Desi Daru mango vodka, homemade mint wine and lime. Shaken and served long over ice.

PINEAPPLE PALOMA
El Rayo Plata and Reposado tequila, pineapple oleo saccharum and lime. Shaken and topped with Franklin & Sons pink grapefruit soda. Served long over ice.

N/A: **LYCHEE-LEMONGRASS “COLLINS”**
Lychee juice, lemongrass, chilli syrup and lime juice spritzed with soda water. Served long.



PLATINUM OPEN BAR

£200pp

WINE & CHAMPAGNE
Veuve Clicquot "Yellow Label" Brut, Reims
Premium Wine Selection

BEER
Asahi
SAMBA Lager

SPIRITS
Grey Goose & Cîroc Vodka
Hendrick's & Roku Gin
HAMA & Zacapa 23 Rum
Volcán & Patrón Tequila
SirDavis Whisky
The Macallan 12 & Oban 10 Scotch Whisky

NON-ALCOHOLIC
Soft drinks
Still & sparkling water

COCKTAILS – CHOICE OF FOUR
Bespoke personalisation included, such as branded cocktail toppers or citrus peels.

SAKURA NEGRONI
Bombay Sapphire gin, Campari, Antica Formula vermouth, cherry cordial, and cherry bitters. Stirred, served short over an ice block.

MEZCALITA
Ojo de Dios mezcal, pineapple genmaicha cordial, white cacao liqueur, vanilla essence, coriander. Shaken and served up.

TOMMY'S TEMPERADO
El Rayo Plata tequila, Ojo de Dios ODD Hibiscus mezcal, fresh lime juice, mint and strawberry oleo saccharum syrup, spiked with green tabasco. Shaken and served short over ice.

KYOTO SPRITZ
St. Germain Elderflower liqueur, sake, white peach purée, lemon juice, and corn syrup.
Served long over ice.

MANGO GROVE
Desi Daru mango vodka, homemade mint wine and lime. Shaken and served long over ice.

PINEAPPLE PALOMA
El Rayo Plata and Reposado tequila, pineapple oleo saccharum and lime. Shaken and topped with Franklin & Sons pink grapefruit soda. Served long over ice.

N/A: **LYCHEE-LEMONGRASS "COLLINS"**
Lychee juice, lemongrass, chilli syrup and lime juice spritzed with soda water. Served long.

N/A: **SAFFRON-SHISO "CAIPIRINHA"**
Ginger beer churned with lime, saffron, sugar and shiso. Served short over crushed ice.

N/A: **COCONADA**
Citrus-boosted orange and pineapple juice shaken with homemade Brazilian lemonade.
Served long over crushed ice.



All packages are based on a standard event duration of up to 5 hours.
We reserve the right to refuse or cease service to any guest who appears intoxicated or whose behavior may compromise the safety or enjoyment of others.
Guests may be required to provide valid proof of age upon request.
Additional hours and services may incur extra charges.
Access, setup times, and venue requirements must be confirmed in advance to ensure smooth service delivery.

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