



RIVERBANK BARS

Tip no 1: Plan the Quantities Carefully

At Homme House, there is no corkage fee for drinks, giving you complete flexibility in your choices. It's important to ensure that there will be enough of each choice for a wedding day, but it's very easy to over-estimate the quantities required, which can create unnecessary expense and logistics.

Consider how many drinks each guest is realistically likely to consume to avoid over-supplying, and ensure that thought is given to details like the timing of your ceremony - especially if it falls around lunchtime when guests may not have eaten.

As a general guide, we recommend offering a couple of welcome drinks, one or two glasses of wine per person during the meal, and a drink for the toast.

Tip no 2: Plan Your Schedule & Serving Locations

Think about when and where you'd like drinks to be served. At Homme House, welcome drinks can be enjoyed in various beautiful locations, such as the Rose Garden, the Walled Garden, or the Main Lawn. You can also tailor the setup to match your décor and overall theme.

Tip no 3: Elevate Your Wedding with Elegant Glassware

Want to add an extra touch of luxury? Opting for crystal-cut glassware can instantly elevate the look of your tables. It's a small change that makes a big difference to the overall aesthetic of your wedding reception.

Tip no 4: Avoid Overcrowding Your Tables

Your carefully planned table decor can quickly become cluttered with too many bottles. We suggest starting with one bottle of red and one bottle of white per table (depending on table size), which typically provides a 125ml glass per guest. Additional bottles can be brought out as needed to keep drinks at the right temperature and maintain a stylish setting.

Tip no 5: Think Beyond the Binary 'Free or Paid' Bar

Providing a free bar can be a generous touch, but there are lots of options to consider:

Cover all drinks for the night.

Set a spend limit and switch to a paid bar once it's reached.

Offer guests a drink token for a free drink.

Or - after all, you've already spent enough on your big day - let guests buy their own drinks!





Tip no 6: Consider a Cocktail Hour

Many couples choose to include a cocktail hour for their guests. Why not create a signature cocktail that represents you as a couple? It's a fun and stylish way to add a personal touch to your drinks menu

Tip no 7: Personalise the Bar to Suit Your Wedding Theme

Would you like the bar to blend in with your wedding décor? Many bars offer styling options such as lights, garlands, or bunting – have a chat to see what's available!

Tip no 8: Keep Guests Hydrated with Plenty of Water

A wedding day is long, and pacing drinks is important. Ensure each table has either refillable water jugs or bottled water so guests can stay refreshed and hydrated throughout the event.

Tip no 9: Don't Forget the Drivers & Non-Drinkers

Many guests may be driving, so make sure there are plenty of non-alcoholic options available at welcome drinks, table service, and for the toast.

Tip no 10: Don't be Afraid to Ask for Help!

Planning a wedding can feel overwhelming, and there's a lot to think about when it comes to drinks. If you have any questions, don't hesitate to get in touch—we're here to help!

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