

**HOSPITALITY ON CAMPUS**

**WINE LIST  
&  
DRINKS PACKAGES**

**CAMPUS WINE LIST**

October 2023



# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

## **HospitalityOnCampus & House of Townend**

From October 2023, HospitalityOnCampus is proud to be working with House of Townend, a Yorkshire based family wine merchants, who have helped us to provide a fresh new wine list for campus events, functions and weddings.

Our wine list aims to provide a wide range of popular choices, together with new, up and coming wines that we highly recommend you try. Our team can help to recommend suggestions for your event, along with helping to match wines for any dinners or food that is being served.

### *About House of Townend*

The House of Townend was established in 1906 in Yorkshire and has remained in the ownership of the same family for over 100 years. For four generations they have built direct relationships with some of the finest wine producers in the world. Their buying emphasis lies firmly with the smaller, quality led, and often family owned, wine estates and domaines who possess like-minded philosophies.

Whilst the traditional wine producer is an important part of their portfolio, they work hard at being at the cutting edge of the wine world, seeking out the new star performers, ensuring they get into the supply chain before they become renowned and obtaining supplies becomes impossible. House of Townend wines are therefore individual and hand crafted, providing great quality and great taste.

Organics and biodynamics are practices that many of House of Townend producers have followed for many generations. This long-term ethos and commitment to the environment is why they have always produced such great wines and why House of Townend have worked with them for so many years. Whilst some subscribe to organic certification, many do not, choosing to decide for themselves how they make and sell their wines. The love for their land is far greater than paid for certification.

House of Townend are the only family wine merchants in the UK to eschew UK bottling. Following comparative tastings between wines bottled at source versus wines shipped in bulk and then bottled in the UK or mainland Europe from the same winery, they made the decision to insist on bottling all our wines at source. The difference in quality far outweighs the cost savings to be made, believing it to be important to take a stance and offer wines which are completely unmanipulated.

Their buying team has over 100 years of experience between them, fine tuning the skill and craft of identifying the best tasting and best value wines from thousands of samples, wines that fit into the ever-evolving wine portfolio that is the core of House of Townend, and which offer tremendous quality, affordability, interest, balance and flavour.

We very much hope you enjoy their wines as much as we do!

# WINE LIST

## WHITE

- 1. Viura, Campo Nuevo, Príncipe de Viana - Navarra, Spain (v) (Vg)** **£18.90**  
*Made from Rioja's best-known white grape, this easy drinking Viura is produced in nearby Navarra. Refreshing and crisp with notes of summer floral fruit, apple and citrus lime, showing a surprising degree of complexity and polish.*
- 2. Sauvignon Blanc, Tonada - Central Valley, Chile (v) (Vg)** **£19.90**  
*This vibrant and refreshing Sauvignon Blanc really sings. Offering typical gooseberry, grassy, passionfruit and apple flavours with hints of citrus fruit, melon and herbs, leading to a crisp, clean and moreish finish.*
- 3. Pinot Grigio, Ca' Tesore - Venetie, Italy** **£20.90**  
*This is a cracking, classic Pinot Grigio - light and fresh with a real elegance and nice depth of character. Aromas of lemon balm, green apple and pear lead to zingy, zesty citrus flavours with vibrant floral notes.*

## RED

- 4. Tempranillo, Campo Nuevo, Príncipe de Viana - Navarra, Spain (v) (Vg)** **£18.90**  
*Aromas of raspberry, mulberry and mulled spices lead to an easy drinking and generous palate. Soft and well rounded with a surprising degree of depth and lushness to the ripe red fruit, rounded and smooth to the finish.*
- 5. Merlot, Tonada - Central Valley, Chile (v) (Vg)** **£19.90**  
*Hints of smoky plum and damson jam dominate the nose. This rich, fruity Merlot displays smooth plum and black cherry fruit flavours with chocolatey notes and a twist of spice. Very easy to drink!*
- 6. Malbec, Santa Rosa - Mendoza, Argentina** **£20.90**  
*Complexity from French Oak and bottle ageing create an expressive and concentrated fruit driven wine. Laden with cherry, strawberry and raspberry fruit and a faint hint of spice and smoke with a soft, juicy aftertaste.*

## ROSÉ

- 7. Zinfandel Rose, Route 606 - California, USA** **£19.90**  
*Perfect for those who enjoy a sweeter rosé, this classic Californian blush has ripe, juicy flavours of watermelon and strawberry in abundance lasting all the way to its long, rounded, signature sweet finish.*
- 8. Pinot Grigio Rosé, Ca' Tesore - Venetie, Italy** **£20.90**  
*Classic rosé aromas of light strawberry and bright raspberry fill the glass and the palate is lean, crisp and fresh. Pale and soft yet with an elegance behind its easy-going nature, the finish is light and fresh.*

All prices quoted exclude VAT.

VAT at the current rate will be added to invoices for all customers other than those of The University of Manchester.

## PROSECCO

9. **Prosecco Il Fresco D.O.C., Villa Sandi - Treviso, Italy (v) (Vg)** **£28.90**  
*A very classy Prosecco with an intensely fruity aroma of ripe golden apple and flowery notes reminiscent of acacia flowers. Soft, fruity and elegant on the palate, with pear and apple notes and a fresh, fruity and harmonious finish.*
10. **Prosecco Millesimato D.O.C. Rosé, Villa Sandi - Veneto, Italy (v) (Vg)** **£28.90**  
*An aromatic freshness offering a bouquet of red fruits and floral scents, with particular notes of pomegranate and rose. Wonderfully fresh and elegant on the palate with a silky and full mouthfeel and perfect balance.*

## ALCOHOL FREE WINE & FIZZ

11. **Sauvignon Blanc, Bon Voyage (Alcohol Free) - France** **£16.90**  
*Expressive aromas of white flowers, pineapple, tropical fruit and mineral tones. Round and balanced on the palate, with flavours of lemon and grapefruit.*
12. **Merlot, Bon Voyage (Alcohol Free) - France** **£16.90**  
*Deep garnet red in appearance. An expressive bouquet unveiling notes of red fruit, blackcurrant and cherry. Smooth and silky tannins with a long finish.*
13. **Sparkling Chardonnay, Bon Voyage (Alcohol Free) - France** **£21.90**  
*Pale gold in appearance with hints of green. Intense aromas of white flowers and citrus fruit. Creamy and smooth on the palate.*

# DRINKS RECEPTION PACKAGES

## RECEPTIONS

<b>WINE RECEPTION</b>	Glass of house wine Selection of bottled beers Selection of soft drinks (Mineral water, cordials and fruit juices)  (Wine upgrade available)	<b>£9</b> per person (Based on 2 drinks)
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<b>PROSECCO RECEPTION</b>	Glass of white or rose prosecco Selection of bottled beers Selection of soft drinks (Mineral water, cordials and fruit juices)	<b>£10</b> per person (Based on 2 drinks)
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<b>MANCHESTER RECEPTION</b>	Selection of Manchester Gin <i>Manchester 'Signature' and 'Raspberry Infused'</i> <i>gin with tonics and garnishes</i> Selection of Runaway Brewery ales Selection of soft drinks (Mineral water, cordials and fruit juices)	<b>£12</b> per person (Based on 2 drinks)
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## ALCOHOL-FREE RECEPTIONS

<b>'WINE' RECEPTION</b>	Glass of alcohol-free wine Selection of alcohol-free bottled beers Selection of soft drinks (Mineral water, cordials and fruit juices)  (Wine upgrade available)	<b>£8</b> per person (Based on 2 drinks)
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<b>'FIZZ' RECEPTION</b>	Glass of alcohol-free sparkling wine Selection of alcohol-free bottled beers Selection of soft drinks (Mineral water, cordials and fruit juices)	<b>£9</b> per person (Based on 2 drinks)
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