

Sharers & Shots

All served with sparklers

Take me to the Fairground £20.00

x6 shots served on our fabulous Ferris Wheel
Choose from passionfruit or bubblegum

Treasure Surprise £55.00

A treasure chest filled with the bartenders choice of cocktail
Suitable for 4-6 people

Passion Fruit Martini & Espresso Martini Trees

Tree x9 £90.00

Tree x12 £125.00

Gin Trees (House Gin or House Pink Gin)

Tree x9 £95.00

Tree x12 £130.00

Weekend Table Reservations

Drinks tables are available to reserve every weekend for a minimum spend. For more information, please contact us today by emailing bookings@parea.co.uk or calling 07878 035 275.

Private Hire & Events

From baby showers to corporate events/filming to those special birthdays, PAREA is available for private hire.

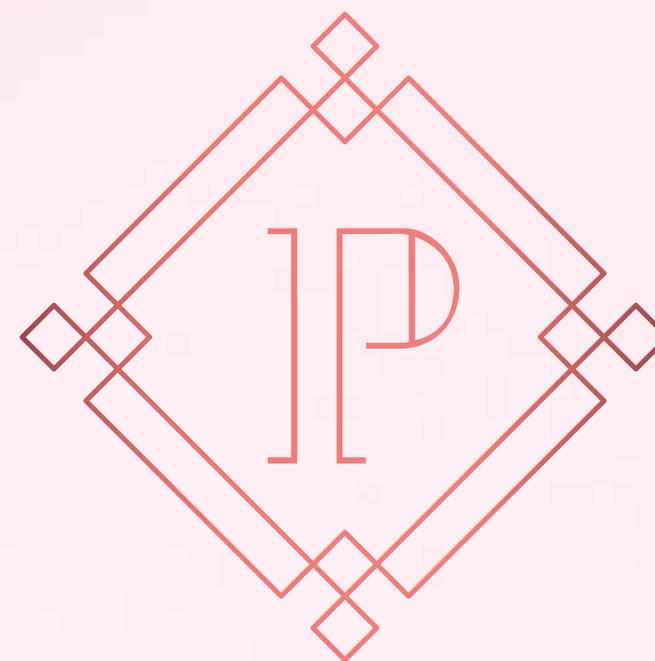
We have a number of options available and our dedicated Events Manager will be able to help you organise your perfect event from start to finish. From florists, to DJ's to venue dressers - at PAREA, we've got you covered.

For further information please ask a member of staff or email bookings@parea.co.uk

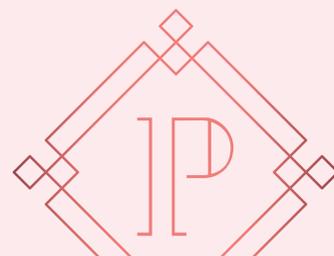
34 London Road, Alderley Edge, Cheshire SK9 7DZ

T: 01625 586 186 E: bookings@parea.co.uk

W: pareaalderley.com



P A R E A



White wine

175ml 250ml Bottle

House Chardonnay.

We hand pick our house wine's monthly, sourcing the best available from around the world. Please ask your server for more details.

£6.50 £8.50 £24.00

House Pinot Grigio.

We hand pick our house wine's monthly, sourcing the best available from around the world. Please ask your server for more details.

£6.50 £8.50 £25.00

Picpoul Plo d'Isabelle, Picpoul de Pinet.

South of France

A snappy nose of lemon and lime fruit, with vibrant green apple and a lip-tingling finish.

£29.00

House Sauvignon Blanc.

New Zealand

We hand select from this beautiful region monthly, please ask for this month's choice.

£8.00 £10.75 £30.00

Gavi di Gavi, La Toledana. Italy

Ripe peach and pears and a slight honeyed edge held together by a steely minerality.

£35.00

Chablis, E Bonneville. Burgundy

Fresh and harmonious, with a nicely focused green fruit character and an elegant mineral texture.

£45.00

Cloudy Bay Sauvignon Blanc.

New Zealand

A real treat! It's Marlborough, but supercharged! Very ripe tropical fruit with a whiff of oak!

£70.00

Rosé wine

House Pinot Grigio Rosé.

Dry, pale and delicate with nectarine and peach.

£6.50 £8.50 £25.00

Provence.

France

We hand select from this beautiful region monthly, please ask for this month's choice.

£9.50 £13.50 £40.00

M de Minuty Rosé, Côtes de Provence.

South of France

Very elegant with citrus and peach.

£45.00

Rosé wine continued...

175ml 250ml Bottle

Whispering Angel Rosé.

South of France

Provence at its finest! Pure and refreshing.

£60.00

Miraval, Côtes de Provence.

France

A fresh, elegant rosé leaving a long, intense finish

£60.00

Red wine

House Merlot.

We hand pick our house wine's monthly, sourcing the best available from around the world. Please ask your server for more details.

£6.50 £8.50 £25.00

House Rioja.

We hand pick our house wine's monthly, sourcing the best available from around the world. Please ask your server for more details.

£8.00 £10.25 £30.00

Mozzafiato Primitivo. Italy

Dried prune, date and cherry, with swathes of sweet spice, this is a mouth coating, chocolatey red wine.

£32.00

House Malbec.

We hand pick our house wine's monthly, sourcing the best available from around the world. Please ask your server for more details.

£8.50 £12.00 £35.00

Amarone Classico, Negrar. Italy

Intense aromas of chocolate, cinnamon, plum and spice with soft and velvety tannins and a lingering finish.

£50.00

Châteauneuf-du-Pape, Philippe Saint-Cyrille. Rhône

A fresh nose of red cherry with notes of sage and wild thyme with sinuous tannins and a huge length.

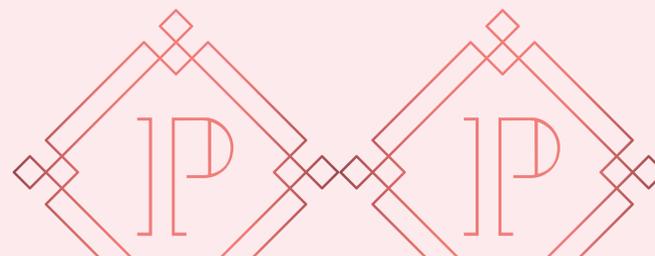
£60.00

Cloudy Bay Pinot Noir.

New Zealand

Smooth, intense and elegant, with notes of raspberry, strawberry and sweet spice.

£80.00



Prosecco & Champagne

	125ml	Bottle
Prosecco. Italy Pear, melon and pineapple.	£6.50	£30.00
House Champagne. Champagne Fresh, light and elegant.	£9.50	£40.00
Veuve Clicquot Brut NV. Champagne Rich, biscuity and smooth.	£15.00	£80.00
Ruinart Brut. Champagne Elegant and subtle with lemon biscuit and honeysuckle notes.		£90.00
Veuve Clicquot Rosé. Champagne Silky smooth with notes of red fruit.	£18.00	£95.00
Laurent-Perrier Rosé. Champagne Strawberries & cream in a glass.		£110.00
Dom Perignon. Champagne Balance, elegance, finesse.		£230.00
Louis Roederer Cristal. Champagne The ultimate treat.		£295.00
Dom Perignon Rosé. Champagne Balance, elegance, finesse.		£450.00

Magnums

CHAMPAGNE		
Laurent Perrier. Champagne		£150.00
Veuve Clicquot Brut NV. Champagne		£160.00
Laurent Perrier Rosé. Champagne		£210.00
ROSÉ WINE		
Provence. France		£90.00
Whispering Angel. South of France		£130.00

Beers & Cider

Bottles	
Becks	£5.00
Corona	£5.00
Budweiser	£5.00
Kopparberg Mixed Fruits	£5.00

Soft & Hot drinks

A selection of soft and hot drinks are available. Please ask your server.

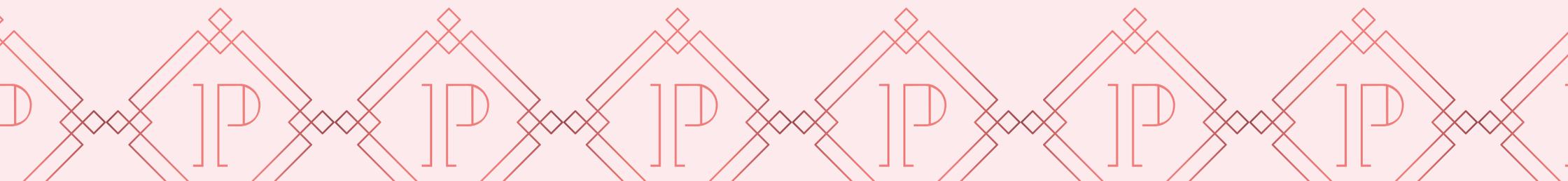
Non-Alcoholic Cocktails

Watermelon Sugar Watermelon, lemon juice, sugar, soda water & fresh lime Taste like ***** on a summer evening....	£5.00
Strawberry Squeeze Strawberries, sugar syrup, pineapple & cranberry Squeeze me sweet! A twist on the classic Daquiri.	£5.00
I Like my Coffee Cold Espresso, vanilla syrup, cream Stay perky, you're driving!	£5.00
Slap No Tickle Pineapple Juice, Ginger Beer & fresh lime Pleasant on the palette, spicy on the tonsils	£5.00
Tommy Collins Soda Water, fresh lemon, fresh lime, over ice The baby brother of Tom	£5.00

Instagram. @pareaalterley

Tag us in your posts #pareaalterley and check in for the chance to win a bottle of Champagne in our monthly competitions!

All tables will be subject to a discretionary 12.5% service charge



Cocktails

ask a member of our team for our "Cocktail of the Week"

Creamy Morning £10.50

Vodka, Kahlua, shot of espresso & sugar syrup

Rich and creamy - coffee, but for "grown up" grown-ups...

Posh Pornstar £10.95

Vodka, Passoa, passionfruit, pineapple & lime

Indulgent, sexy, fun and evocative - voted the UK's number one cocktail (and we can see why!)

Cheshire Tart £10.50

Vodka, Chambord & pineapple juice

A deliciously tart and sweet combination - simplicity personified.

Upgrade to our premium pour Belvedere Vodka £15.00

Alderley Spritz £12.50

Aperol, Cointreau, Prosecco & soda

Pleasantly citrusy and slightly bitter - the ONLY aperitif to enjoy whilst watching the world go by...

Blow Me £10.50

Rum, pineapple, cranberry & bubblegum syrup

Rummy, rum rum! Bubblegum pop and all things sweet - try it, you'll like it!

Parea Slayer £10.50

Tequila, pineapple & Contrieau

Did someone say Tequila?! Be pleasantly surprised by this zesty little number.

Ginger Spice £10.50

Hennessy VS, ginger ale & fresh lime

Naughty but nice, sweet yet spicy - ginger hits a perfect balance with the structured roundness and suppleness of Hennessy Very Special.

Bottles

MAGNUMS, JEROBOAMS & MORE

Pre-order to guarantee in stock 72 hours before your booking

Grey Goose 1.5L	£365.00
Ciroc 1.75L	£385.00
Belvedere 1.75L	£385.00
Belvedere 3L	£750.00
Belvedere 6L	£1,500.00

Bottles

VODKA

House	£120.00
Grey Goose	£160.00
Ciroc	£160.00
Belvedere	£160.00
Au	£160.00
Ciroc flavours (ask for available flavours)	£165.00
Roberto Cavalli (Watermelon or Pineapple)	£220.00

GIN

Bombay Sapphire	£140.00
Hendricks	£150.00
Tanqueray	£150.00
Brockmans	£150.00

RUM

Bacardi Carta Blanca	£140.00
Kraken	£150.00
Wray and Nephew	£160.00

WHISKEY & BOURBONS

Jack Daniels Old No. Seven	£140.00
Woodford Reserve	£150.00
Johnnie Walker Black Label	£150.00
Johnnie Walker Blue Label (pre-order of 72 hours required)	£520.00

TEQUILA

Cazcabel Honey	£140.00
Cazcabel Coffee	£140.00
Tequila Rosé	£140.00
Patron Café XO	£160.00
Patron Silver	£160.00
Don Julio 42	£40.00
	single shot
	bottle
	£450.00

BRANDY

Courvoisier	£150.00
Hennessy	£160.00
Hennessy XO (pre-order of 72 hours required)	£490.00

SPIRITS & LIQUEURS

Sambuca White	£120.00
Sambuca Black	£120.00
Disaronno	£130.00
Southern Comfort	£130.00
Jägermeister	£140.00

CARAFES - FIRST ROUND OF MIXERS IS COMPLIMENTARY.
ALL FURTHER CARAFES WILL BE CHARGED AT £6.00.

All tables will be subject to a discretionary 12.5% service charge