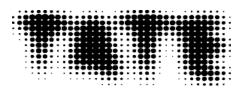
& CORPORATE MEMBERSHIP

Delivering exhibition inspired food and styling within iconic and beautiful gallery spaces, we pride ourselves on creating memorable event experiences for all.

Our talented kitchen team are committed to sustainable, locally sourced ingredients, with their finger on the pulse of British food trends. Our dynamic planning team and experienced service staff will work with you to create an exceptional event.

private.events@tate.org.uk 0207 887 8689

Join the conversation



SEASONAL WINE LIST

Tate has been renowned for its wine cellar since the opening of the restaurant at Tate Britain in 1972. It has won numerous awards for its diversity and value. We have deep collection of older vintages with Burgundy, the Northern Rhône and Piemonte being particularly well represented. This selection is a snapshot, and we like nothing more than to tailor, from the wider cellars, wine to your menu or theme. I, or any of the team is happy to supply samples and give advice.

Hamish Anderson CEO & Tate Wine Buyer



WHITE	2022 L'ABRUNET (ORGANIC) Celler Frisach, Terra Alta, Spain	21.50	RED	2020 PINOT NOIR 'SOLI' Edoardo Miroglio, Thracian Va
	2022 VIOGNIER VIEILLES VIGNES Mont Rocher, Pays d'Oc, France	20		2021 COTES-DU-RHONE 'L Domaine de L'Espigouette, Fra
	2022 PICPOUL DE PINET 'CUVÉE CAROLINE' Famille Morin, France	27		2020 RIOJA CRIANZA Bodegas Luis Cañas, Spain
	2022 CHARDONNAY Oliver Coste, Languedoc, France	29		2021 MALBEC FELINO Viña Cobos, Mendoza, Argent
	2023 GAVI DI GAVI Tenuta Olim Bauda, Piedmont, Italy	35		2018 CHATEAU VALENTIN Cotes de Blaye, Bordeaux, Fra
	2022 SAUVIGNON BLANC 'MELTWATER' Corofin Winery, Marlborough, New Zealand	37		2022 BROUILLY Château des Tours, Beaujolais
	2022 ALBARIÑO Pazo Señorans, Rías Baixas, Galicia, Spain	40		2020 BOURGOGNE ROUG Domaine Bachelet-Monnot, B
	2020 BOURGOGNE BLANC Domaine Bachelet-Monnot, Burgundy, France	50		

I' Valley, Bulgaria	27
'LATOUR BEL AIR' France	27
	33.50
entina	30
France	31.75
lais, France	38
JGE , Burgundy, France	47.50

SPARKLING	PROSECCO BRUT NV (ORGANIC) La Jara, Veneto, Italy	26.50	
	COATES & SEELY BRUT RESERVE Hampshire, England	52.50	
	BILLECART-SALMON NV Champagne, France	70	
ROSÉ	2022 L'EXUBERANCE DE CLOS CANTENAC ROSE Bordeaux, France	30	
TO FINISH	2017 LIASTOS (HALF BOTTLE) Lyrarakis, Crete, Greece	32	
	2018 QUINTA DA INFANTADO LBV Douro Valley, Portugal	43	•
	HENRY DE QUERVILLE Calvados	78	
	SOMERSET CIDER BRANDY 10 YEAR OLD Somerset Cider Brandy Company	85	
	BARON DE SIGOGNAC VSOP Vieille Réserve, Bas Armagnac	90	



Choosing keg wine at your event is a demonstrable way to reduce its carbon footprint. One 20I keg removes the need for 16kg of glass, 26 capsules, closures and labels along with 1.6kg of cardboard. By moving our house wine from bottle to keg we no longer receive, distribute, and dispose of 18,000 bottles annually, the equivalent of 11 tonnes of glass. It might not have the romance of a cork and bottle, but a keg is also unquestionably a better storage vessel for wine designed to be drunk immediately, delivering a consistency of quality that a bottle cannot come close to rivalling. Lastly keg wine is better value, efficiencies of filling along with reduced cost of packaging, shipping and distribution mean on average it is 20 percent cheaper than the same wine in a bottle.

		PER 1L
WHITE	2023 CÔTES DE GASCOGNE Vinexplore, France	23.50
	2022 GRUNER VELTLINER HAUSWEIN Wimmer-Czerny, Austria	36
RED	2022 GRENACHE SYRAH Vinexplore France	25.50
	2023 CASTELÃO A Desconhecida, Lisboa, Portugal	29.75
	2022 BEAUJOLAIS KENON KEG Domaine Saint Cyr, France	36
ROSÉ	2022 CINSAULT ROSÉ "LE PARADOU" Famille Chaudière, France	26

