



TATE EVENTS

& 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
2022 VIOGNIER VIEILLES VIGNES Mont Rocher, Pays d’Oc, France	20
2022 PICPOUL DE PINET ‘CUVÉE CAROLINE’ Famille Morin, France	27
2022 CHARDONNAY Oliver Coste, Languedoc, France	29
2023 GAVI DI GAVI Tenuta Olim Bauda, Piedmont, Italy	35
2022 SAUVIGNON BLANC ‘MELTWATER’ Corofin Winery, Marlborough, New Zealand	37
2022 ALBARIÑO Pazo Señorans, Rías Baixas, Galicia, Spain	40
2020 BOURGOGNE BLANC Domaine Bachelet-Monnot, Burgundy, France	50

RED

2020 PINOT NOIR ‘SOLI’ Edoardo Miroglio, Thracian Valley, Bulgaria	27
2021 COTES-DU-RHONE ‘LATOUR BEL AIR’ Domaine de L’Espigouette, France	27
2020 RIOJA CRIANZA Bodegas Luis Cañas, Spain	33.50
2021 MALBEC FELINO Viña Cobos, Mendoza, Argentina	30
2018 CHATEAU VALENTIN Cotes de Blaye, Bordeaux, France	31.75
2022 BROUILLY Château des Tours, Beaujolais, France	38
2020 BOURGOGNE ROUGE Domaine Bachelet-Monnot, 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
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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



KEG WINES

Choosing keg wine at your event is a demonstrable way to reduce its carbon footprint. One 20l 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.

WHITE

2023 CÔTES DE GASCOGNE	PER 1L
Vinexplore, France	23.50
2022 GRUNER VELTLINER HAUSWEIN	36
Wimmer-Czerny, Austria	

RED

2022 GRENACHE SYRAH	25.50
Vinexplore France	
2023 CASTELÃO	29.75
A Desconhecida, Lisboa, Portugal	
2022 BEAUJOLAIS KENON KEG	36
Domaine Saint Cyr, France	

ROSÉ

2022 CINSAULT ROSÉ “LE PARADOU”	26
Famille Chaudière, France	



