

**Jersey Digital 8th TechAwards
Friday, 16th October 2026
Royal Jersey Show Ground
Main Course**

Table/Host Name			
Lead Contact name:		Email address:	
Invoice Address:	An invoice will be sent by email / Please send ISE certificate if ISE		
Contact Number			

Table organisers are encouraged to pre-order table drinks, to avoid queuing and paying at the bar on the night. There is no table service, cash bar only in the West Arena.

Table Drinks Package (*per table*) - £185 per table

10 bottled beers

2 × red wine – Malbec, Don Cristobal, Mendoza, Argentina

2 × white wine – Pounamu by Little Beauty Sauvignon Blanc, Marlborough, New Zealand

2 × sparkling water

2 × still water

Beverage Offering - not included in the ticket price. Please Tick the box if you would like the Drinks Package ☐

An invoice for all pre-ordered drinks will be sent before the event and payment must be received 24 hours in advance of the event.

Please note:

Additional drinks will be available to purchase during the event from the bar, **with payments made by credit/debit card. Please bring cash in case of issues with card machines.**

We would urge you to pre-order your drinks in advance to aid a smooth service.

Additional drinks will be available to purchase on the evening.

An invoice for all pre-ordered drinks will be sent before the event and payment must be received 24 hours in advance of the event.

Please note:

Additional drinks will be available to purchase during the event from the bar, **with payments made by credit/debit card. Please bring cash in case of issues with card machines.**

Table/Host Name: _____

Bin number: _____ Quantity: _____ **Total £** _____

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Bin number: _____ Quantity: _____ **Total £** _____

Bucket beer: _____ Quantity: _____ **Total £** _____

Bottles of water (750ml): Still Quantity: _____ @ £4.00 **Total £** _____

 Sparkling: Quantity: _____ @ £4.00 **Total £** _____

Champagne & Sparkling

1. **BARON FUENTE Brut Cuvée Reserve 'Les Riceys' N.V.** **£47.00**
A very attractive Champagne with aromas of exotic fruit. In the mouth, it is supple and very well-balanced.
2. **BARON FUENTE ROSE Delores** **£49.00**
A blend of the three Champagne grape varieties aged for three years, this wine is crisp and fruity, with a touch of tannin that will allow it to age
3. **BILLECART-SALMON Brut Reserve N.V.** **£76.00**
This Champagne is lively, elegantly textured, and fresh with a very long finish.
4. **BILLECART- SALMON ROSE** **£99.00**
Such an elegant, ethereal wine, this orange-pink wine is dry and crisp with a fruity raspberry flavour
5. **BOLLINGER BRUT CUVÉE** **£96.00**
These velvety complex bubbles have aromas of roasted apple, walnut and spice, with flavours of pear, biscuit and toasted brioche.
6. **PROSECCO Romeo Col/Vicenti (House Range)** **£27.50**
Light straw yellow, fine and persistent, Intense, fruity with a rich scent of apple, lemon and grapefruit and a scent of wisteria in bloom and acacia flowers,
7. **PROSECCO Juliet ROSE (House Range)** **£27.50**
A vibrant, refreshing Rosé Prosecco with aromas of field strawberries. Medium-bodied and crisp.

White Wine

8. **Borsao Macabeo, Spanish 2024/2025** **£24.00**
Equally great as an aperitif or with food, features a variety of fruity and floral aromas and a lovely zing and fresh acidity
9. **Pounamu by Little Beauty Sauvignon Blanc - Marlborough, New Zealand** **£32.00**
A mouth-watering, classic Marlborough Sauvignon Blanc bursting with fragrant gooseberry and tropical fruit aromas and flavours
10. **ROBERTO SAROTTO Gavi di Gavi, Bric Sassi della Maddalena 2020** **£35.00**
Succulent layers of green apple, white peach and lemon peel, with a long, mineral finish
11. **Chablis, Domaine du Chardonnay – France (Vegan)** **£42.00**
Flinty with touches of green apple and peach. Dry, elegant and fresh on the palate
12. **FEUILLAT-JUILLOT Montagny 1er Cru 'Les Coeres', 2020** **£72.00**
A rich and minerally Premier Cru white, Burgundy from the appellation of Montagny in the Côte Chalonnaise.

Rose Wine

13. **Château Routas, Provence Rosé – France** **£30.00**
Dry and refined with freshly cut watermelon and wild strawberries leading to a crisp and refreshing finish

Red Wine

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| 14. Borsao Garnacha, Spanish 2025 | £24.00 |
| <i>A lovely Spanish tipple full of sunshine, Ruby red colour with violet hues, flora aromas ripe red fruit and easy drinking</i> | |
| 15. Malbec, 1492, Don Cristobal – Mendoza, Argentina - 2021 | £27.50 |
| <i>A perfect combination of ripe red fruit character and spice, enhanced by the subtle use of French oak barrels.</i> | |
| 16. Rippa Dorii Crianza - Ribera del Duero, Spain - 2019 | £35.00 |
| <i>Hailing from the newly asserted premium region of Spain this stunning bottle shows aromas of bramble fruit, vanilla, nutmeg and sweet spice. The palate is rich and complex with blueberry and blackberry fruit, ripe tannins and good length.</i> | |
| 17. Châteauneuf-du-Pape 'Les Olivets', Roger Sabon 2018 – Rhone, France | £62.00 |
| <i>Round and rich, supple and full-bodied yet indisputably elegant and polished.</i> | |
| 18. Brio de Cantenac Brown, Margaux – Bordeaux France - 2016 | £65.00 |
| <i>The second wine of Chateau Cantenac Brown, has a deep intensity and elegance with aromas of ripe raspberry. Full and round with flavours of red and black fruits, complemented by hints of cherry and blackberry.</i> | |
| 19. Brunello di Montalcino, Campogiovanni – Tuscany, Italy - 2016 | £74.00 |
| <i>San Felice's distinguished Campogiovanni estate consistently produces some of the richest, most forward and impressive wines of the zone. Authoritative and opulent with an expansive, complex palate with meaty, savoury characters and fine-grained tannin</i> | |

Non-Alcoholic Sparkling & Wine

£17.00

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| 20. NOZECO BRUT NV ALCOHOL FREE SPARKLING |
| <i>Nozeco is a dealcoholised sparkling white wine. Pale yellow and elegant colour with fine bubbles. Expressive, with intense fruity notes, dominated by white flowers and muscated white grapes.</i> |
| 21. DARLING CELLARS De-Alcoholised Sparkling Rose NV (Vegan) |
| <i>Aromas of ripe strawberries and sweet plum following through to a balanced palate with a lingering finish that leaves you wanting more.</i> |
| 22. DARLING CELLARS De-Alcoholised White Sauvignon Blanc NV (Vegan) |
| <i>Flavours of ripe tropical fruit, yellow peaches, gooseberries complimented by a acidity and lingering finish.</i> |
| 23. DARLING CELLARS De-Alcoholised Rose NV (Vegan) |
| <i>This Rosé has a great light salmon pink colour, with ripe strawberries and sweet candyfloss on the nose following through to a balanced palate with a lingering finish.</i> |
| 24. DARLING CELLARS De-Alcoholised Red Shiraz NV (Vegan) |
| <i>This Shiraz is deep ruby red in colour with hints of ripe red fruit, crushed black pepper, dried rose petals, candied cherries and well-integrated French Oak tannins.</i> |

Bucket of Beer: 10 bottles of Birra Moretti, in ice

£50.00