



PARTY BEER ORDERING GUIDELINES

1 Cask	2 Casks	3 Casks	4+ Casks
£216 [£3 per pint]	£192 each [£2.66 per pint]	£168 each [£2.33 per pint]	£144 each [£2 per pint]
	SAVE £48	SAVE £144	SAVE £288

Beer: Each cask is 9 gallons (approx. 72 pints). If you require smaller volumes, we can provide 500ml bottles and/or 440ml cans.

Additional Equipment: Loan of hand pump, pump clip and glasses on request

Transport: All party beer orders are collection only at 10am on the day of drinking (unless arranged in advance).

CHOICE OF BEERS

Session Pale 3.6%	<i>The best Yorkshire malt, water and Yakima Valley hops come together to produce an easy drinking low ABV session beer.</i>
Shire Gold 3.8%	<i>Easy drinking golden bitter. The perfect country pub pint.</i>
Thoroughbred Session IPA 4.0%	<i>An Anglo American mashup, blending the freshest US grown Yakima Valley hops with the best Maris Otter malt the UK can offer.</i>
Stallion Amber 4.2%	<i>A traditional Yorkshire Best Bitter with strong malt character and enhanced bitterness. Brought bang up to date with a last minute hop addition.</i>
Stud Blonde 4.3% 	<i>Easy drinking, smooth and crisp with a citrus aroma from the combination of Celeia and First Gold hops.</i>

FAQS

WHAT IS THE DIFFERENCE BETWEEN BRIGHT AND ROUGH BEER?

For most private customers, the beer will come “bright” which means it doesn’t need to be left to settle and is ready to drink straight away. However, this also means it doesn’t have a long shelf life and is best drunk quickly from the day of receipt. It may keep longer than this, and the cooler it can be kept the better, but every day that passes the beer will deteriorate a bit more (even if not opened). **If you want to enjoy it at its best, please drink on the day you get it.**

Rough beer is beer as we deliver to pubs and needs to be left undisturbed and cellared before and during drinking. It needs more care and attention but can give a longer shelf life (3 weeks before broaching). We suggest that you only take rough beer if you know what you are doing and have appropriate chilling equipment. If you don’t ask, we will assume bright for private customers.

HOW DO I COLLECT MY BEER?

Beer can be collected from the brewery 7 days a week. The beer will typically be prepared in the morning (if bright) and put outside in a collection container at 10am for collection. Please note the beer will be cold when we put it out. However, if left outside it will warm up through the day. **It is best to collect as close to 10am as possible.**

If collecting Monday to Friday then there may be occasions where we can hold the beer in the cold store longer. Please ask if this is possible at the point of booking.

HOW DO I SERVE THE BEER?

We can provide hand pumps and glasses on loan to go alongside your party cask. We offer 1 tray of 20 glasses per cask. Should you require additional glasses, we will make every effort to fulfil your request. However, the availability will depend on the number of bookings we have scheduled during the same time as yours.

Please do note that these are loan equipment and get a lot of use (and abuse). They are functional but may be a bit tired. If you are having a get together with your friends, then they are fine, but you may want to make alternative arrangements if your event is more “glamorous”. If you do hire glasses, we kindly ask that you return the glasses clean. We know accidents happen so there’s no charge for the odd mishap but if we find a significant number are missing or broken we’ll need to charge £3 per glass to cover replacement costs.

HOW DO I SET UP THE BEER?

We have a helpful guide we can email you to help you set up the equipment. If you have not received it with this information, please ask us to send it to you by emailing sales@hambletonbrewery.co.uk.

HOW DO I RETURN EMPTY CASKS AND HIRED EQUIPMENT

Please return the empty casks and equipment **within 3 days after the event**. This gives us time to check the hand pumps for repairs and clean them ready for their next use (which will most likely be the following weekend). We know things get wear and tear so if you do notice anything not working or is not quite right, letting us know helps us get things fixed as quickly as possible for their next use.

Empty casks, hand pumps and glasses can be returned to the container at the brewery where you initially collected them. You can also return items even when the brewery is closed. Please drop us an email or leave us a voicemail if you return to the container when the brewery is closed. Additionally, if any labels displaying your customer name have come off the casks, please notify us by email or voicemail so we are aware of their return. Please note the office is closed on Friday's.

HOW DO I KEEP THE BEER COOL?

We suggest the beer is kept under 12 degrees so in winter it may be that you can simply leave the beer outside. However, in summer things are more difficult. Worst case you can use wet towels or an ice bath to keep the beer cool but most likely you will need a form of cooling equipment.

Using an insulated cask jacket with an ice quilt is a simple and cost effective solution that doesn't require a chiller. This set up is ideal for temporary events and for keeping costs down. We recommend the use of these with *bright beer* (refer to the section 'What is the difference between bright and rough beer?' above).

Insulated Cask Jacket: <https://www.acask.com/shop/cooling-all-jackets/insulating-jacket-9-gallon/>

Ice Quilts: <https://www.acask.com/shop/cooling-solutions/ice-quilt-pack-of-two/>

By owning a chiller you can serve *rough beer* (refer to the section 'What is the difference between bright and rough beer?' above). This will open up options in terms of when you collect your beer from the brewery and how long the beer will last. You will need to make sure the beer is left to settle and not moved prior to drinking as this will unsettle the sediment in the cask. We can provide instructions on how to do this.

Piped Cask Jacket: <https://www.acask.com/shop/cask-cooling-jackets/piped-cooling-jacket-for-9-gallons/>

Chiller: <https://a1barstuff.co.uk/new-maxi-110-shelf-cooler-1-product.html>

CAN I HAVE LAGER AT MY EVENT?

Our Cavalla lager is a kegged product and requires cooling, gas and dispense equipment. We do not have these to hire so can only provide kegs if you have the appropriate equipment and know how to set it all up.

30L KeyKegs Approx. 52 pints	A one way bagged plastic keg which needs to be disposed of after use. Will require a KeyKeg coupler to dispense.	£100.80 [£1.93 per pint]
50L Sankey Kegs Approx. 87 pints	A metal keg which needs to be returned to us at the brewery. Will require a Sankey coupler to dispense.	£139.20 [£1.60 per pint]

I CAN'T DRINK A FULL CASK. DO YOU DO ANYTHING SMALLER?

We understand that a full cask might be too much. While we don't offer pins (4.5 gallon casks), we do provide 5L mini kegs (subject to availability), 500ml bottles, and 440ml cans. Plus, enjoy a 10% discount on all items purchased alongside a party cask. More info on our beer can be found here: <https://hambletonbrewery.co.uk/shop/range/beers/>

500ml Bottles	440ml Cans	5L Mini Kegs
Case of 8 / £19.80	Case of 12 / £35.10	£27

WEDDINGS AND OTHER IMPORTANT EVENTS

No one wants their wedding to go wrong, and we want your wedding to go perfectly too – the last thing we want is for your event to have thirsty guests.

Whilst we are always happy to provide beer for important events, we always recommend that you use a catering or bar services company to run the bar, provide equipment (especially cooling) and to make sure things go well. This will remove a huge amount of stress and ensures that the beer is served in top condition. Serving great beer in a temporary venue isn't straight forward.

For those that don't want to employ someone to organise the bar please be aware there is a bit more work involved to make sure there are no problems. We (Hambleton brewery) will not be liable if things don't go to plan. We are providing beer and free loan of equipment and it is your responsibility to make sure everything works, that you can use the equipment and that your guests are kept well-watered.

The following points are our guide to making sure things go well:

Call us two weeks before to check all is ok and that we haven't misplaced your order.

We are only human, and sometimes orders go astray, especially with weddings which are sometimes booked months in advance. Ringing us a couple of weeks before the event will make sure we can check everything is in hand.

Have somewhere cool to keep the beer.

If you are having a winter wedding then you are in luck, we suggest beer is kept under 12 degrees so it may be that you can simply leave the beer outside. However, in summer

things are more difficult. You may have a cellar which would be great, or you may want to consider hiring a chiller. As a worst case you can use wet towels or an ice bath. But depending on the weather's temperature you are likely to need a form of cooling equipment – no one likes warm fobby beer. Please refer to the section 'How do I keep the beer cool?' above.

Collect the beer and equipment the weekday before the wedding.

Collecting the beer the weekday before the wedding means you know you have it and there is no risk of a panicky wedding morning. However, it must be kept cool (please refer to the section 'How do I keep the beer cool?' above).

Collecting the equipment on a weekday from the brewery enables you to have a review of what you have and for us to correct any mistakes. You can also ask for a quick lesson from one of the team whilst at the brewery.

Set up the bar in advance.

It is not unknown for pumps to be damaged during transport, or for bits to go missing. Glasses may also be a bit dusty, and not quite as sparkling as you would like them. About 50% of events also have problems attaching hand pumps to the bar and require alternatives. Therefore, we suggest you set up the bar and equipment before the event and have a practice pulling water through.

PLACING YOUR ORDER

To secure a party booking, we kindly request a minimum of 6 working days' notice. The day of ordering is considered Day 1, while Day 6 is the day of collection. Please be aware that our office is closed on Fridays. Therefore, if you intend to collect the beer on a Friday, we must receive your booking no later than the previous Thursday.

As we offer a limited quantity of hand pumps and glasses for loan it is recommended to make your booking well in advance. On confirming your booking, a pro-forma invoice will be sent to you containing instructions for payment which can be made by bank transfer or credit/debit card. Once your payment has been received your booking will be fully secured and booked into our system.

To place your booking please email office@hambletonbrewery.co.uk with the following:

- The beer name of your choice
- How many casks you would like
- If you require a hand pump
- If you require glasses
- Your full name
- Your home address
- Email address to send invoice and payment link
- Mobile number which will be in use on the day of collection

YOUR PRICES ARE TOO EXPENSIVE. HOW CAN I GET MY BEER CHEAPER?

A lot goes in to preparing your beer for your event and ensuring we have useable hand pumps and plenty of glasses for you. If you're looking to save money on your booking, or you plan on hosting multiple events throughout the year, there are a few things we can recommend you do.

Consider investing in your own hand pump and glasses.

Purchasing your own hand pump is a worthwhile purchase in terms of not being disappointed if we can not provide a loan one and it will look more 'glamorous' as it will not see as much abuse as a loan one. It also makes collecting your beer from the brewery a lot easier in terms of space in your car and it will qualify you for discounted party beer on your booking. Each cask will be discounted to £144 per cask.

Hand Pump: <https://www.pint365.com/collections/pint365-hand-pull>

Maintenance & Repairs: <https://www.greenbeardispense.com>

Consider investing in your own chiller & piped cooling jacket.

By owning a chiller you can serve *rough beer* (refer to the section 'What is the difference between bright and rough beer?' above). This will open up options in terms of when you collect your beer from the brewery and how long the beer will last. You will need to make sure the beer is left to settle and not moved prior to drinking as this will unsettle the sediment in the cask. We can provide instructions on how to do this. Rough beer will qualify you for discounted party beer on your booking. Each cask will be discounted to £144 per cask.

Piped Cask Jacket: <https://www.acask.com/shop/cask-cooling-jackets/piped-cooling-jacket-for-9-gallons/>

Chiller: <https://a1barstuff.co.uk/new-maxi-110-shelf-cooler-1-product.html>

FURTHER INFO

If you have any further questions, please email office@hambletonbrewery.co.uk