

CECIL
ON ICE

COCKTAILS & ICE CREAM



Cecil On Ice is a vintage 1972 Bedford CF Whitby Morrison ice cream van, rescued from a barn and lovingly restored as a mobile cocktail bar!

We add that extra special feature bar to any event or occasion by delivering a unique and stylish event service. The van is brand neutral which enables it to be easily branded or themed if required.

HIRE CECIL FOR JUST £220

Cecil On Ice is a mobile cocktail bar and ice cream van serving at, Festivals, Brand Experiences, Corporate Events, Weddings, and Private Parties.

We are flexible to your events needs, you can hire us to simply serve ice cream, reception drinks or cocktails all night long. The combinations are pretty endless, so its always best to contact us to discuss your event.

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WWW.CECILONICE.COM

BAR OPTIONS



CASH BAR

Would you prefer a simple cash bar? Just like any normal bar your guests pay for each drink. We provide a bespoke menu built around your tastes, served by smartly dressed WSET trained staff and a stocked bar.

PRE-PAID BAR

Similar to a cash bar, but you put an amount of money behind the bar to provide complimentary drinks for your guests. Once the money runs out we can revert to a cash bar and take payment for any further drinks ordered.

THE DETAILS

Lovely and professional WSET qualified cocktail bartenders

Full set up and clean down

The van is equipped with its own power source with a large freezer/ice storage and wine chiller with a full range of cocktail making facilities.

Cocktail prices

Start from £4.50, we are able to create bespoke menus for your event, so let us know if you have anything particular in mind. Ice creams start from £2.20, in 3 flavours of your choice served in waffle cones or in tubs with little spoons.

Licencing and Insurance

We can apply for temporary licences for you and we have public liability insurance. This only covers Cecil On Ice at your event and no other external company.

Transportation

Cecil can travel up to 30 miles from our base of Penryn, Cornwall, TR10 9EA. Due to the age of the vehicle further distances are not viable on his own steam. However, if you did want to hire for further afield, we can make arrangements for transportation of vehicle using our trusted vehicle transportation driver. There is an additional cost of £1.50 per mile there and back to cover fuel and transportation costs. Please enter your postcode in the enquiry form and we can quote travel costs in our reply.

ICE CREAM



STANDARD FLAVOURS

Cornish Clotted Cream
Belgian Chocolate
Strawberry

CONES AND TUBS

Single Waffle Cone	£2.20
Double Waffle Cone	£3.40
Single Tub	£2.15
Double Tub	£3.20

SPECIAL FLAVOURS

Custom flavours can be ordered but prices will vary depending on flavours chosen. Tubs will need to be paid upfront as these would be ordered especially for your event, and we would not be able to guarantee a resale

VANILLA BEAN & CLOT-
TED CREAM
BROWN SUGAR
VANILLA
WHITE CHOCOLATE
CHOCOLATE & ORANGE
SALTED CARAMEL
CAPPUCINO
MOOMAID MESS

HONEYCOMB
SHIPWRECK
RASPBERRY RIPPLE
LEMON CURD
ORANGE & MASCAPONE
RUM & RAISON WITH PEDRO
XIMENEZ

BANANA
SALTED ALMOND
PISTACHIO
HAZELNUT
ALMOND & AMERENA
CHERRY
TURKISH DELIGHT
MINT CHOCOLATE
CRISP



COCKTAILS

ICE CREAM COCKTAILS

We offer a fully bespoke service and can create a cocktail menu based on your tastes. We also offer something totally unique, our Ice Cream Cocktail menu was developed by us in collaboration with renowned mixologist Josh Linfitt (Bar Manager at The Whistling Shop, London).



THE FINEST INGREDIENTS

We use only the finest ingredients, which includes the majority being sourced and produced in Cornwall. We blend luxury Moomaid of Zennor Cornish ice cream with the finest spirits including;

Southwestern Distillery Tarquins Gin
Southwestern Distillery Cornish Pastis
Rathlee Distillery Cornish Revolver Rum
Tregothnan Early Grey Tea
Westcountry Fruit supply

THE CLASSICS

If you preferred a more traditional menu or simply wanted a G & T we also have that covered. We can create a totally bespoke menu around your taste, and needs.

MOCKTAILS

Not everyone drinks alcohol and we understand that, so we also offer a Mocktail experience. Non-Alcoholic first quenchers with a cocktail barman experience



TERMS AND CONDITIONS



Your booking is not confirmed until the deposit has been paid.

All balances must be paid by 8 weeks before your booking. If you book within 8 weeks of your event, full payment will be required at the time of booking to guarantee the date to you.

If your balance is not paid by the due date we will send 2 email reminders, after which time your booking will be cancelled and your deposit will not be refunded.

Cancellations up to 12 weeks before your booking date will have deposits refunded no deposits refunded for cancellation after that time.

Please make sure you have permission from your venue for Cecil On Ice. If we are refused entry you may lose your booking.

Cecil On Ice is a Private Hire Vehicle, we do not have a street licence, please make sure you make arrangements with your venue for Cecil to be parked on Private Land, that does not block a pedestrian right of way, endanger your guests or block a road. We will not be able to carry out your booking if legal parking arrangements have not been organised and you will not be refunded.

We reserve the right to refuse any vehicle manoeuvre which is either impossible in a heavy vintage vehicle or may put the driver or vehicle at risk. Cecil weighs 3 tonnes he does not have power assisted steering, he is tall and wide and does need room to manoeuvre. Please contact us for dimensions if required.

If the ground is very soft Cecil will sink, if you and your guests would prefer to not be pushing a 3 tonne van out of the mud please ensure there is an alternative hard standing area to park Cecil after excessive bad weather.

Abusive, aggressive behaviour will not be tolerated and if we feel threatened in any way we will leave the premises immediately. You will not be refunded.

ICE CREAM COCKTAIL MENU

CORNISH ICE CREAM TEA

Tarquin's Cornish Dry Gin blended with rich clotted ice cream, floral Tregothnan Earl Grey syrup and freshly picked Cornish strawberries. Poured lavishly over crushed ice

THE BLACK CURRENT JAQUE

Tarquin's Cornish Dry Gin, Cornish Pastis, a tart blackcurrent Sorbet, mixed with zesty lime citrus served on the rocks

BANANA GIMLET

Where tropical flavours meet citrus...Tarquin's Cornish Dry Gin, banana ice cream and squeezed fresh lime

THE CAPPUCINI

For all you coffee fans we take vodka, coffee liqueur, and cappucino ice cream

COCONUT DAIQUIRI

Revolver Cornish Rum, coconut milk sorbet and lime juice...apparently this one is good for the soul.

THE GREEN APPLE REFRESHER

Tarquin's Cornish Dry Gin, tangy Green apple sorbet and local foraged apple mint

THE PASSION FRUIT DAIQUARI

Revolver Cornish Rum blended with passion fruit sorbet and a twist of Lime.

THE CORNISH SGROPINO

Vodka, lemon sorbet, topped up with Prosecco then whipped

GIMLETT

Tarquin's Cornish Dry Gin shaken with fresh lime juice and a dash of sugar syrup, a true Cecil classic

BOTAGA HIGH 5

Revolver Cornish Rum, brown sugar vanilla ice cream fresh lime juice

