

The
Champagne
Pour

Champagne Tower Guide



A moment worth gathering for

Introduction

A champagne tower is never just about champagne.

It's about pacing, presence, and how a room comes together.

This guide is designed to help you understand how a champagne tower works, when it's best introduced, and how to choose the right scale and style for your celebration — all with clarity and ease.



Why A Champagne Works

A champagne tower creates a natural pause.

It draws guests together without interruption and introduces a shared experience that feels intentional rather than staged.

When styled and poured professionally, it becomes part of the rhythm of the celebration — not an add-on, but a quiet focal point.

From weddings and milestone celebrations to black-tie evenings and corporate occasions, a champagne tower becomes a shared experience

Chosen not for excess, but for impact.

Refined, joyful, and quietly confident — it is a moment guests remember long after the evening ends.

Wherever it appears, it belongs

Choosing Your Tower Size

Tower size determines visual scale, not quality of service.

Classic Pour

Four tiers | 30 coupe glasses

Elegant and understated — a beautiful introduction to the champagne tower experience. Ideal for intimate weddings or refined celebrations.

Signature Pour

Five tiers | 55 coupe glasses

Balanced in scale and impact. Timeless, photogenic, and effortlessly refined. Our most frequently chosen tower

Statement Pour

Six tiers | 91 coupe glasses

Designed to command attention — champagne service at its most theatrical. Best suited to large receptions or statement moments.

The right choice depends on guest count, room layout, and when you'd like the pour to take place — all of which we guide you through.

Curated Bubbles

Curate your tower with a sparkling wine that feels right for your celebration — from classic Champagne and English sparkling to Prosecco, Cava, Rosé, or alcohol-free options with a steady, elegant fizz.



There is no expectation to choose champagne — only something worth pouring. If selecting the perfect bottle feels daunting, Guidance is always available.

Style & Detail

.From glassware styles to stand selection, each element has been chosen not only for aesthetics, but for balance, flow, and how the champagne catches the light.

Guidance is always provided when choosing the right style for your occasion.

We recommend with restraint, suggesting enhancements only where they genuinely elevate balance, flow, and visual harmony.



When to Introduce The Pour

Champagne towers work beautifully:

- At guest arrival
- As a transition between courses
- To open an evening reception
- As a soft signal that celebration is beginning

Timing is everything. The pour should feel anticipated, never rushed.



Pouring

Bubbles drift upward through crystal.
Champagne flows with calm precision.
Guests lean in. Anticipation builds..



Whether you choose to take the first pour yourself or step back
and let the moment unfold.

There is no prescribed way to pour — only the moment that
unfolds with ease.

Final Note

A champagne tower should feel seamless, not showy.

Present, but never overpowering.

Handled well, it becomes something guests remember — not because it was loud, but because it was beautifully timed.



Begin the Conversation

If a champagne tower feels like the right moment for your event, we would be delighted to talk it through.

Whether you are considering a wedding, celebration, black-tie evening, or corporate occasion, guidance is always available — from selecting the right tower to shaping when it appears within the flow of your event.



Enquiries are relaxed, informal, and always guided with care..

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