



**Bespoke Weddings at Bewl Water**





### **Planning your wedding at Bewl Water Boat House 2018/ 2019**

#### **Venue Hire**

#### **Reception only**

Monday-Thursday £700

Friday & Saturday £1100

Sunday £900

Hire charges includes: use of The Boat House from 12pm until midnight and the Bewl Belle for up to 2 hours at pre-agreed set times

### **Planning your wedding at Bewl Water Boat House 2018/ 2019**

#### **Ceremony and Reception**

Monday-Thursday £900

Friday & Saturday £1400

Sunday £1200

Hire charges includes: use of The Boat House from 9am until midnight and the Bewl Belle for up to 2 hours at pre-agreed set times

Our guarantee– bespoke weddings are the only wedding taking place at Bewl Water each day.

Please note on Sundays preceding a Bank Holiday the Saturday venue hire applies.

Special rates may apply for weddings on Bank Holidays, Christmas Eve and New Years Eve.





### **Wine & Drinks Packages**

**A truly special and unique drinks reception aboard the Bewl Belle**

Two glasses of Prosecco or bottled Peroni

Half bottle of house wine with Wedding Breakfast

Glass of Prosecco for the toast

£20.00 per person

Two glasses of Prosecco or bottled Peroni

Half bottle of house wine with Wedding Breakfast

Glass of Champagne for the toast

£25.00 per person

Bespoke packages are available if you wish to choose something a little different.





### Canapés

Pea & Mint Tartlet with Creamy Feta (V)

Goats Cheese & Beetroot Relish Crostini (V)

Wild Mushroom Tart (V)

Smoked Salmon Blinis with a Lemon & Chive Crème Fraiche

Chorizo & Prawn Skewer

Smoked Bewl Trout Mousse Wasabi Croute Caviar

Carpaccio of Beef Pesto Croute with Horseradish Cream

Chargrilled Fig with Roquefort wrapped in Prosciutto

Thai Style Mini Crab Cakes with a Lime Salsa

**Select a total of 3 canapés each- £4.50 per person**

**Select a total of 5 canapés each- £6.95 per person**

**Select a total of 8 canapés each- £9.95 per person**





### Wedding Breakfast Menu

All our dishes are freshly prepared using locally sourced ingredients

£38 per head

Set menu, including vegetarian option

#### Starter

**Smoked Salmon and Crayfish Mousse**, lemon crème fraiche, dill, pecorino crostini

**Ham Hock & Smoked Chicken Terrine**, minted pea puree, baby leaves, piccalilli dressing

**Warm Corn Crusted Goats Cheese**, tomato and basil tartare, sticky balsamic, extra virgin garlic oil (V)

#### Main Course

**Corn Fed Chicken Breast Filled with Spinach and Blue Cheese**, wild mushroom cream sauce, fondant potato, seasonal vegetables

**Rump of Lamb**, dauphinoise potato, petit ratatouille

**Fillet of Hake**, baby leeks, roasted new potatoes, shallot and chive sauce

**Seasonal Risotto**, herb oil, parmesan crisp, micro leaf (V)

#### Dessert

**Dark Chocolate Delice**, cherry gel, honeycomb ice cream

**Orchard Fruit and Berry Crumble**, crème Anglaise

**Lemon Meringue Pie**, raspberry gel

Fairtrade coffee and mints

Please choose one dish from each course and, if required, a vegetarian option for both the starter and main

### Younger Diners

£16.95

#### Starter

Fruit Juice

Fruit Sticks

Vegetable crudities with houmous

#### Main Course

**Fish Fingers** chips and peas

**Sausages** mash and peas

**Chicken Bites** chips and beans

**Fusilli Pasta** tomato sauce

#### Dessert

Selection of Ice Cream

Fruit Salad

Mini Chocolate Brownie with Ice Cream

*Please choose one option from each course for all children having the menu. Available for children aged 12 and under, children aged 3 and under are free of charge*



### **Evening Buffet**

#### **The Finger Buffet**

Selection of sandwiches  
Assortment of mini quiches  
Scotch egg and piccalilli  
Honey, soy & sesame coated chicken skewers  
Mozzarella & sun dried tomato arancini  
Wild mushroom tart  
Sausage rolls  
Goats cheese and beetroot crostini  
Dark chocolate dipped honeycomb  
Lemon tartlets with raspberries

**5 items £14.50 per person**

**7 items £17.50 per person**

**9 items £19.50 per person**

#### **Classic BBQ**

£15.00 per person

Locally produced sausages, beef burgers, Chinese chicken drumsticks  
Accompanied with jacket potato, coleslaw, tomato & cucumber salad and floured baps

#### **Hog Roast**

£14.95 per person

Floured bap filled with carved pork, mixed leaf and chunky apple sauce  
Minimum of 60 people

#### **Late Night Snack \***

£10.50 per person

Bacon baps  
Fish finger baps  
Roasted mushroom and feta baps with tomato salsa

\*with this option you must cater for 100% of your guest attending



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### **Additional Extras**

Those special little extras, at no additional cost....

Your own dedicated Wedding Coordinator

Silver cake stand and knife

Wedding taster for the Bride & Groom

Wooden easel to display your table plan on

White table lined and napkins

Bottles of mineral water on the Wedding Breakfast tables

Those special extras at an additional cost...

Traditional sweetie cart (includes jars, scoops, tongs and bags) £180

Love letter lights from £195

Recommended DJ to play until midnight £558





**HOW TO BOOK** A date may be held provisionally for 2 weeks. To confirm the date a £1000 non-refundable deposit will be required. This will be offset against the final invoice. Please complete the enclosed booking form on confirmation and return with your deposit.

**VAT** All prices quoted in this information pack include VAT at 20%

**EVENTS HOST** Your Events Host will be available to answer all your questions before the wedding. You will be contacted by them after confirmation has been received. Following a detail wedding meeting with your Wedding Coordinator, you will be allocated a Supervisor, who will be present on the day to ensure everything runs smoothly.

**LINEN** Coloured table linen is available at an additional charge of £2.50 per napkin, £9.25 per slip cloth and £15.45 per tablecloth. We will endeavour to match your chosen colour scheme.

**TOASTMASTERS & USHERS** We strongly recommend that you engage the services of our professional toastmaster who would be available to make any announcements, introduce the speeches and facilitate the gathering of guests at appropriate times. Please call Peter Thompson on 01634 841375. We suggest that you provide 2 ushers per 50 guests.

**SMOKE-FREE ENVIORNMENT** Bewl Water wishes to promote a healthy environment for visitors, therefore the grounds as well as the buildings have been made smoke-free.

**CONFETTI** Bio degradable confetti is permitted outside. We do not permit the use of confetti, confetti balloons & bombs or party poppers within the venue.

**ROOM DECORATION** Customers may wish to decorate the Boat House with flowers and balloons etc. Candles will be permitted at our discretion, although any damage to linen caused by candles will be chargeable. No decorations are to be stuck to any walls. Access times for decorating rooms will only be confirmed 1 week prior too your wedding.

**WINE & LICENSING** Each 75cl bottle of wine yields 6 x 12.5cl glasses. Consumption on the day will determine the actual mix of red and white wine. Pre-arranged bar tabs may be added to the final invoice if required or payable upon departure. Corkage is charged at £13.00 per bottle for wine and £15.00 per bottle for sparkling wine or Champagne.

**DISCO/ENTERTAINMENT** We highly recommend our resident DJs who are able to cater for all musical tastes, we are happy to book them on your behalf. Alternatively, or in addition, we would be happy to accommodate a band of your choice.

**TIMINGS** Ceremonies can be held at any time between 8am-6pm. You must contact East Sussex registrars to book your ceremony. The exact content of the ceremony can be planned by the couple and agreed with the Registrar. The venue hire charge does not include the fee for the wedding ceremony.

**PA EQUIPMENT** can be arranged on request at a chargeable rate.

**REHEARSAL** This may be arranged at an additional charge of £150.00