



Bespoke Weddings at Bewl Water

2019

*The Boat House at Bewl Water is the ideal setting for a waterside wedding reception
With views across the reservoir, there is no greater place to spend your special day*





Planning your wedding at Bewl Water Boat House 2019

Venue Hire

Reception only

Monday-Thursday £700

Saturday & Sunday £1350

Friday £900

Hire charges includes; use of the Boat House Bistro from 9am until midnight and an hour on the Bewl Belle*; minimum spend applies on food and beverage on Friday, Saturday and Sunday

Ceremony and Reception

Monday-Thursday £1100

Saturday & Sunday £1680

Friday £1200

Hire charges includes; use of the Boat House Bistro from 12pm until midnight and an hour on the Bewl Belle*; minimum spend applies on food and beverage on Friday, Saturday and Sunday

Our guarantee- Bespoke weddings are the only wedding taking place at Bewl Water each day.

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

A glass of Prosecco or bottled Peroni
Half bottle of house wine with Wedding Breakfast
Glass of Prosecco for the toast
£18.00 per person

Two glasses of Prosecco or bottled Peroni
Half bottle of house wine with Wedding Breakfast
Glass of Prosecco for the toast
£22.00 per person

Two glasses of Prosecco or bottled Peroni
Half bottle of house wine with Wedding Breakfast
Glass of Champagne for the toast
£27.00 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 5 canapés each- £7.95 per person
Select a total of 8 canapés each- £10.95 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 £15.50 per person

7 items £17.50 per person

9 items £20.50 per person

Classic BBQ

£15.00 per person

Locally produced sausages, beef burgers, Cajun 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



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 £234
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%

BEWL BELLE

*Timings must be set and agreed with Bewl Water. The Bewl Belle is subject to availability and weather conditions on the day. If you choose not to use the Bewl Belle, there would be no reduction in cost.

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 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 ENVIROMNENT

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