

WEDDINGS AT THE BOAT HOUSE







CEREMONY ONLY - £750.00

HIRE CHARGE INCLUDES; USE OF THE BOAT HOUSE BISTRO FOR 3 HOURS A MAXIMUM OF 60 GUESTS INDOORS AND 80 OUTDOORS

CEREMONY + RECEPTION - £2,500.00

HIRE CHARGE INCLUDES; USE OF THE BOAT HOUSE BISTRO FROM 12PM UNTIL MIDNIGHT;

MAXIMUM OF 80 GUESTS FOR THE WEDDING BREAKFAST AND 100 GUESTS FOR THE EVENING RECEPTION

MINIMUM SPEND OF £6,000.00*

RECEPTION ONLY - £2,000.00

HIRE CHARGE INCLUDES; USE OF THE BOAT HOUSE BISTRO FROM 2PM UNTIL MIDNIGHT

A MAXIMUM OF 100 GUESTS FOR THE EVENING RECEPTION MINIMUM SPEND OF £6,000.00*

OUR GUARANTEE

WE GUARANTEE YOURS WILL BE THE ONLY WEDDING TAKING PLACE AT BEWL WATER THAT DAY.

SPECIAL RATES WILL APPLY FOR WEDDINGS ON BANK HOLIDAYS, CHRISTMAS EVE AND NEW YEAR'S EVE.





BRONZE PACKAGE

A GLASS OF PROSECCO FOR THE DRINKS RECEPTION

HALF A BOTTLE OF WINE PER PERSON DURING THE WEDDING BREAKFAST

A GLASS OF PROSECCO FOR THE TOAST

THREE COURSE SET MENU OR PROSECCO AFTERNOON TEA

EVENING BUFFET – ANTI PASTI BOARD OR FINGER BUFFET (CHOICE OF 5 ITEMS)

£80.00 PER PERSON

ADDITIONAL EVENING GUESTS - £18.00 PER PERSON

SILVER PACKAGE

TWO GLASSES OF PROSECCO FOR THE DRINKS RECEPTION

CANAPÉS (THREE PER PERSON)

HALF A BOTTLE OF WINE PER PERSON DURING THE WEDDING BREAKFAST

A GLASS OF PROSECCO FOR THE TOAST

THREE COURSE SET MENU OR PROSECCO AFTERNOON TEA

EVENING BUFFET – ANTI PASTI BOARD OR FINGER BUFFET (CHOICE OF 7 ITEMS)

£100.00 PER PERSON

ADDITIONAL EVENING GUESTS - £20.00 PER PERSON



GOLD PACKAGE

TWO GLASSES OF PROSECCO FOR DRINKS RECEPTION

CANAPÉS (FIVE PER PERSON)

HALF A BOTTLE OF WINE PER PERSON DURING THE WEDDING BREAKFAST

A GLASS OF CHAMPAGNE FOR THE TOAST

THREE COURSE SET MENU OR PROSECCO AFTERNOON TEA

EVENING BUFFET – ANTI PASTI BOARD OR FINGER BUFFET (CHOICE OF 9 ITEMS)

£120.00 PER PERSON

ADDITIONAL EVENING GUESTS - £22.00 PER PERSON

YOUNG DINNER PACKAGE

FRUIT JUICE DURING THE DRINKS RECEPTION

THREE COURSE SET MENU OR CHILDRENS AFTERNOON TEA

CHILDRENS EVENING BUFFET

£34.00 PER CHILD

ADDITIONAL EVENING GUEST - £12.00 PER CHILD





MENUS







TAPENADE CROUTON WITH SEMI DRIED TOMATOES AND BASIL (V)

WILD MUSHROOM FILO PASTRY TARTS (V)

WARM THAI STYLE CRAB CAKES WITH LEMONGRASS AIOLI HONEY,

SOY AND GINGER CHICKEN SKEWERS

PARMESAN SHORTBREAD WITH WHIPPED GOATS CHEESE AND RED ONION $\mathsf{CHUTNEY}\left(\mathsf{V}\right)$

STEAK AND BÉARNAISE PROFITEROLES





WEDDING BREAKFAST MENU



ALL OUR DISHES ARE FRESHLY PREPARED USING LOCALLY SOURCED INGREDIENTS

PLEASE CHOOSE ONE DISH FROM EACH COURSE AND, IF REQUIRED, A VEGETARIAN OPTION FOR BOTH THE STARTER AND MAIN

STARTER

CHERRY TOMATOES AND MOZZARELLA SALAD WITH A BALSAMIC VINEGAR DRESSING

SMOKED SALMON, AVOCADO AND SHRIMP TIAN WITH LEMON CRÈME FRAICHE AND BABY WATERCRESS

HAM HOCK TERRINE, PICCALILLI, SOUR DOUGH TOAST

ROAST BUTTERNUT SQUASH SOUP WITH BASIL OIL AND GARLIC CROUTONS (V)

SMOKED CHICKEN LEEK AND WALNUT RISOTTO WITH LEMON OIL



MAIN COURSE

FREE RANGE CHICKEN BREAST WRAPPED IN PARMA HAM BUTTER FONDANT POTATO, BABY CARROTS AND LEEKS, RED WINE JUS

SUN DRIED TOMATO AND LEMON CRUSTED COD ROASTED PEPPER ORZOTTO, SALSA VERDE BRAISED LAMB LEG STEAK RED LENTIL STEW, PARSLEY OIL

PAN SEARED SALMON FILLET JERSEY ROYAL POTATO CAKE, PEAS A LA FRANCAISE

CONFIT DUCK LEG SEVILLE STYLE RED CABBAGE, BUBBLE AND SQUEAK, JUS

ROAST BEEF YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL VEGETABLES, RED WINE JUS

BRAISED BELLY OF PORK POMMES ANNA, CREAMED LEEKS, PORK QUAVER, SAGE JUS

SWEET POTATO AND GOATS CHEESE ORZO ARANCINI, CREAMED LEEKS, TOMATO CONCASSE, PEA SHOOTS (V)

DESSERT

MADAGASCAN VANILLA CRÈME BRULEE WITH SHORTBREAD BISCUITS

CHOCOLATE BROWNIE DELICE, WHITE CHOCOLATE SOIL, PISTACHIO ICE CREAM

LEMON MERINGUE TART WITH RASPBERRY GEL AND FRESH RASPBERRIES

KEY LIME CHEESECAKE WITH MANGO AND MINT SALSA

ETON MESS CHEESECAKE, BERRY GEL, MERINGUE





PLEASE CHOOSE ONE DISH FROM EACH COURSE AND, IF REQUIRED, A VEGETARIAN OPTION FOR BOTH THE STARTER AND MAIN

STARTER

CRUDITÉS WITH MARY ROSE SAUCE
GARLIC PIZZA BREAD
TOMATO SOUP

MAIN COURSE

MACARONI CHEESE

CHICKEN BITES, CHIPS AND GARDEN PEAS
CHIPOLATAS, CREAMY MASH POTATO, VEGETABLES AND GRAVY
TEMPURA COD, CHIPS AND GARDEN PEAS

DESSERT

SELECTION OF ICE CREAM
FRUIT STICKS WITH STRAWBERRY COULIS
WARM CHOCOLATE BROWNIE WITH ICE CREAM





A GLASS OF PROSECCO

SELECTION OF FINGER SANDWICHES PLAIN & SULTANA SCONES WITH CLOTTED CREAM AND STRAWBERRY PRESERVES CAKES, TARTLETS AND SWEETS

CHOICE OF TEA, COFFEE OR INFUSION





A SELECTION OF ENGLISH AND CONTINENTAL CHEESES
SLICED CURED MEATS
OLIVES, GRILLED MARINATED VEGETABLES, CELERY, CHUTNEYS AND GRAPES,
WARM BREADS AND CRACKERS



HOT

SAGE AND ONION SAUSAGE ROLLS

MINI BURGER, SMOKED CHEDDAR,
CARAMELISED ONIONS
CHESTNUT MUSHROOM,
TARRAGON ARANCINI
LAMB KOFTA – MINT DRESSING
TANDOORI CHICKEN SKEWER –
BENGALI TOMATO CHUTNEY
ROASTED VEGETABLE FRITTATA
SMOKED CHEDDAR & SPRING
ONION TARTLETS

MINI HOT DOGS- COCKTAIL
SAUSAGE, CARAMELISED
SHALLOTS
MINI PULLED PORK SLIDER
TERIYAKI CHICKEN BROCHETTES
KING PRAWNS WITH LIME, GINGER
AND CHILLI

COLD

SELECTION OF SANDWICHES
SELECTION OF WRAPS
SMOKED CHEESE PAPRIKA STRAWS
ITALIAN BRUSCHETTA
SMOKED SALMON & FRENCH
MUSTARD BLINIS





A DATE MAY BE HELD PROVISIONALLY FOR UP TO TWO WEEKS. TO CONFIRM THE DATE A £1000 NON-REFUNDABLE DEPOSIT WILL BE REQUIRED. THIS WILL BE OFFSET AGAINST THE FINAL INVOICE.

EVENT HOST

YOUR EVENT 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 DETAILED WEDDING MEETING WITH YOUR WEDDING COORDINATOR, YOU WILL BE ALLOCATED A SUPERVISOR, WHO WILL BE PRESENT ON THE DAY TO ENSURE EVERYTHING RUNS SMOOTHLY.

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 TWO WEEKS PRIOR TO YOUR WEDDING



TOASTMASTER & 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. WE SUGGEST THAT YOU PROVIDE ONE USHER PER TWENTY FIVE GUESTS.

SMOKE-FREE ENVIRONMENT

BEWL WATER WISHES TO PROMOTE A HEALTHY ENVIRONMENT FOR VISITORS, THEREFORE THE GROUNDS AS WELL AS THE BUILDINGS ARE SMOKE-FREE.

CONFETTI

BIODEGRADABLE CONFETTI IS PERMITTED OUTSIDE. WE DO NOT PERMIT THE USE OF CONFETTI, CONFETTI BALLOONS & BOMBS OR PARTY POPPERS WITHIN THE VENUE.

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 DJ WHO WE CAN BOOK 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 12AM-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.

REHEARSAL

CAN BE ARRANGED ON REQUEST AT A CHARGEABLE RATE. VAT - ALL PRICES

QUOTED IN THIS INFORMATION PACK INCLUDE VAT AT 20%

*PLEASE NOTE THAT ANY ADDITIONAL SERVICES OR BAR TABS WILL NOT BE INCLUDED WITHIN THE OUTLINED MINIMUM SPEND

