

EAST QUAY VENUE 2022

We offer three different food menus which reflect our coastal position, next to our Oyster Farm and focusing on local produce and seasonality. Please note, we are happy to accommodate and be flexible with individual needs and requests. Do not hesitate to contact us to discuss options.

COASTAL VENUE HIRE TARIFF 2022

	April to September	October to March
Monday to Thursday 9:00am - 00:30am	£5,000.00	£4,000.00
Friday to Sunday 9:00am - 00:30am	£7,000.00	£6,000.00

- *All prices include VAT, which is charged at the current rate -*

Please note we do not take the following bookings:

- Over the Annual Oyster Festival
- On Christmas Eve, Christmas Day and Boxing Day
- On New Year' s Eve or New Year' s Day

Deposit:

We require a £2,500.00 deposit to secure the venue for your chosen date.

* Please note, our menu and pricing are subject to changes beyond our control. Refer to the terms and conditions for more information *

EAST QUAY VENUE FOOD OPTIONS 2022

- All Prices Include VAT -

Freshly Shucked Whitstable Rock Oysters - **£2.50 each** (Minimum Order 45)

Personal Shucker hire + 200 Oysters - **£500.00**

Personal Shucker hire + 100 Oysters - **£250.00**

Served by one of our chefs for a two-hour time slot of your choice.
All Oysters shucked to order with Lemon, Tabasco and Shallot Red Wine Vinegar.

Canapé Menu

- Bloody Mary Oyster Slider **£5.00 per person**

OYSTER CANAPES

HOT OYSTERS

£3.50 per Oyster

- Beer Battered Oyster + Sweet Chilli Sauce
- Panko Oyster + Seaweed Mayo

COLD OYSTERS

£3.00 per Oyster

- Mignonette (Cucumber, Chives + Caviar)
 - Tomato + Chorizo
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Canapé Menu

Choose 3 = £10.00 per person or Choose 4 = £12.00 per person

- Squid + Chorizo Skewer, Olive Oil + Sea Salt
- Mini Lobster Roll
- Mackerel Rilletes on Rye
- Blini with Smoked Salmon + Cream Cheese
- Taramasalata + Seaweed Cracker
- Crab + Tarragon Tartlet
- Prawn + Lemon Croquette

- Lamb Kofta with Minted Yoghurt
- Mini Beef Yorkie
- Confit Duck in Cucumber

- Tomato + Mozzarella Basil Bruschetta (v + ve)
- Parmesan and Black Pepper Croquette (v)
- Mini Jackets with Sour Cream + Chives (v)
- Asparagus Crostini with Vegan Aioli (ve)
- Brie, Red Onion Mini Croute (v)
- Balsamic, Tomato + Pesto Puff Pastry (v)
- Halloumi and Red Pepper Skewer with Drizzled Sweet Chilli (v)

Fritto Misto Tray (Squid, Prawn, White Bait, Goujon) **£8.00 per head**
Selection of Sauce; Aioli, Sweet Chilli Sauce, Seaweed Mayo + Marie Rose Sauce

MENU ONE

2 Courses – £34.00

3 Courses – £39.00

You can choose three options from each course to offer your guests

Starter:

Scottish Smoked Salmon + Fennel Salad

Moules Marinière

Crab + Gruyère Gratin

Fish Soup, Rouille + Cheese Crouton

Parmesan + Mushroom Arancini

Pate de Campagne (Chicken, bacon + Pistachio)

Courgette Bruschetta, Feta, Sundried Tomatoes + Pumpkin Seeds (v)

Goats Cheese Brioche + Red Onion Marmalade with Rocket (v)

Heritage Tomato + Basil Bruschetta (v + ve)

Chef' s Soup

Main:

(All Mains served with a selection of seasonal vegetables)

Corn Fed Chicken Supreme with Mustard, Leek + Pancetta Sauce + Potato Rosti

Braised Beef Cheek with Truffle Mash, Tobacco Onions

Pork Fillet with Porcini Mushroom Sauce + Potato Rosti

Hake with Prawn + Chive Sauce, Potato Rosti

Fresh Day Boat Cod, Beer Battered with Hand cut Chunky Chips and Mushy Peas

Sea Bream with Harissa Chickpea Stew

Lobster Mac n Cheese

Wild Mushroom Pasta with Chestnuts + Tarragon (v + ve)

Butternut Pithivier with Hispi and Butternut Puree (v + ve)

Dessert:

Chefs Cheese + Biscuits (v + ve)

Chocolate Mousse + Honeycomb

Seasonal Cheesecake (v + ve)

Carrot Cake, Butterscotch Sauce + Walnuts

Sticky Toffee Pudding with Clotted Cream + Butter Scotch Sauce

Chocolate + Sea Salt Brownie with Vanilla Ice Cream (v + ve)

Crème Brulee + Biscotti

Bakewell Tart + Almond Crème

MENU THREE

2 or 3 Course Option (Pricing Below)

Starter:

£15.00 per head

Rope Grown Moules Marinière

OR

Croquetta, Ham + Gruyère + Sweetcorn Relish

OR

Seafood Chowder

OR

Fish Soup, Cheese Crouton + Rouille

Main:

Fruits de Mer (1 platter feeds 4)

£30.00 per head

- Oysters, Smoked Salmon, Shell on Prawns, Crevettes, Whelks, Cockles, Mackerel, Peeled Prawns + Crab, all served with Salad, Sourdough and Sauces (Aioli / Seaweed Mayonnaise)

Add ½ Lobster for £15.00

Add 1 Whole Lobster for £30.00

Dessert Jars:

Choose 3 to offer your guests

£10.00 per head

Tiramisu – Coffee + Cream

Banoffee – Biscuit Tuille, Toffee Cream + Banana

Mousse - Chocolate + Mint or Chocolate + Orange

Posset - Citrus, White Chocolate + Shortbread

Lemon Meringue

Eton Mess

Berry Selection with Coulis + Sorbet (v + ve)

CHILDREN' S MENU

(Recommended to be suitable for children up to 12 years old)

Canapés:

Cocktail Sausages, Cheese Straws and Crisps
Milk and Cookie Station

£4.50 per head

£4.00 per head

1 Course – £15.95 per head
2 Courses – £20.95 per head
3 Courses – £25.95 per head

Starter:

Cheese and Tomato, Garlic Flatbread with Dressed Salad
Tomato Soup with Cheese Croutons
Hummus + Crudités

Main:

Grilled Sausage with Chips + Baked Beans/Peas
Fresh Cod in Beer Batter with Chips + Baked Beans/Peas
Homemade Chicken Nuggets with Chips + Baked Beans/Peas

Dessert:

Chocolate Mousse with Popping Candy
Caramel Profiteroles with Cream
Ice Cream with Mixed Toppings + Sauce Selection

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Please note that these are the children' s options for the plated meal

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All the children requiring a meal must be ordered their own individual portion
Children not requiring a meal will not be charged

SLOW COOKED LAMB ROAST

- Minimum 60 Guests -

£35 per head

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Whole Rosemary and Garlic Kentish Lamb
Sliced Potatoes layered with Onions
Selection of Pitta Breads and Soft Tortilla Wraps
Homemade Hummus, Garlic Mayonnaise and Tzatziki

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Please choose FOUR of the following sides

Vegetable Couscous
Vegetable Rice
Vegetable Pasta
Roasted Root Veg
Courgette, Feta + Mint Salad
Mixed Leaf Salad
Coleslaw
Ratatouille

-

Alternative sides and salad options available upon request

Please enquire about vegetarian / vegan options

EVENING FOOD

Grazing Table

Fish: Crevettes, Cockles, Mackerel, Crab, Prawns	£17.50 per head
Veggie: Dips, Sun blush Tomato, Artichoke, Falafel, Vegetables	£12.50 per head
Cold Cuts: Charcuterie + Pickles	£15.50 per head
Cheese: Soft Blue, Hard, Hard Blue, Brie, Fig, Grapes, Honey	£13.50 per head
Selection:	£19.50 per head

- All include Bread Selection, Chutney + Sauces

Artisan Roll

£7.00 per head

- Bacon Brioche
- Sausage Brioche
- Fish Finger Brioche
- Halloumi and Red Pepper (v)
- Mushroom and Avocado (ve)

Loaded Frites Cone

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| - Truffle + Parmesan Frites | £6.50 per head |
| - Monterey Jack + Pancetta, Onions + Garlic Frites | £6.50 per head |
| - Prawn, Crab + Chilli Mayo Frites | £6.50 per head |
| - Frites, Sea Salt + Rosemary | £5.00 per head |

Artisan Pizza

£16.50 per head

(One Pizza = approx. 10 slices)

- **The Meaty** - Mozzarella, Pepperoni, Salami + Sausage
- **The Smokey** - Ashmore Cheddar, Smoked Sausage + Smoked Meat
- **The Spicy** - Mozzarella, Chicken, Pepperoni, Red Onion + Chilli
- **The Veggie** - Mozzarella, Peppers, Sweetcorn, Mushrooms, Olives + Tomatoes
- **The Cheesy** - Smoked Ashmore, Brie, Kentish Blue + Mozzarella
- **The Garlic** - Garlic Butter (+ Mozzarella)

Pulled Pork

£9.00 per head

Served in Brioche Rolls with Homemade Slaw + Crackling

Pork Options: Original Pulled Pork / BBQ Pulled Pork

Slaw Options: Homemade Slaw / Spicy Homemade Slaw / Homemade Blue Cheese Slaw

EAST QUAY VENUE DRINK OPTIONS

- All Prices Include VAT -

Corkage

£6.00 per 75cl bottle

You are welcome to provide your own wine and sparkling for the duration of the day and evening. All 75cl bottles are charged at £6.00

All Magnum bottles are charged at £12.00

All other drinks must be provided by us

Non-Alcoholic Jugs

(Approx. 6 Glasses per Jug)

Sparkling Elderflower

£10.00 per Jug

Lemonade

£10.00 per Jug

Orange Juice

£9.00 per Jug

Apple Juice

£9.00 per Jug

Seasonal

Traditional Pimm's with Fruit

£6.00 per Glass

Classic Mulled Wine or Mulled Local Ginger Cider

£6.00 per Glass

Fever Tree Spritz

£8.50 per Glass

Pink Gin Spritz

- Fever Tree Raspberry and Rose, Beefeater Pink + Raspberry Garnish

Italian Blood Orange Spritz

- Fever Tree Italian Blood Orange, Beefeater Blood Orange + Orange Garnish

Vodka Spritz

- Fever Tree Mexican Lime, Absolute Vodka + Lime Garnish

Mojito Spritz

- Fever Tree Mexican Lime, Bacardi Rum + Mint/Lime Garnish

Beer

- Please see our current bar list for draught beer and pricing

Wedding Breakfast Drinks

75cl Local Kingsdown Bottled Still Water

£4.20 each

75cl Local Kingsdown Bottled Sparkling Water

£4.20 each

Tea or Filtered Coffee

£2.00 each

Please note we accept all major credit and debit cards behind the bar

EAST QUAY VENUE

Included in the Venue Hire:

Exclusive use of the venue from 9:00am until 00:30am

Furniture

Upstairs Ceremony table and chairs

Wedding breakfast tables (long trestle and bench style) and chairs*

Sofas and coffee table

Please note we do not allow external furniture to be hired into the venue

Decorative lighting above dance floor area, beach front area and in the front courtyard area

Set down of wedding decorations (excludes any additional decorations added to the dance floor ceiling)

Two log burner fires (one located on the dance floor and the other in wedding breakfast area)

Corkage

Corkage is charged on all bottles of wine and sparkling brought into the venue regardless of whether they are consumed or not. Corkage is only payable on wine and sparkling wine and all other items must be purchased from the bar in the venue.

Sound System

The sound system is located in the main seating area, which is compatible to any device with a headphone jack.

We also have two wireless microphones available for speeches.

We have a smaller system suitable for ceremonies, which can be connected to any device with a headphone jack.

*** We do not have a sound system for the dance floor area, this must be provided by yourselves, your band or DJ ***

Staff

We have two venue contacts and a Receptionist. You will be allocated a venue contact whom will be dedicated to assisting your planning and be there to coordinate the day itself.

We will also have a fully staffed bar on the day of your event.

Additional Information

You will be given 10 parking permits for the day itself, running from 9:00am on the morning to 10:00am the following morning.

Timings

Venue hire begins from 9:00am on the morning of your event. We require all music to be off by 00:00am, which is when the bar will stop serving, and then the venue will close at 00:30am.

You can hold your ceremony, at the venue, any time between 13:00pm and 20:00pm.

(We will book your ceremony in with KCC, however, all fees are payable direct to them)

<http://www.akentishceremony.com/weddings/fees-and-conditions/>

Capacity

Upstairs Ceremony - Maximum of 100 guests including yourselves, and all babies and children. This only excludes the registrars, photographers and videographers.

Downstairs Ceremony - Maximum 70 guests including yourselves, and all babies and children. This only excludes the registrars, photographers and videographers.

Wedding breakfast - 100 guests seating which includes babies and children.

Evening - 200 guests in total

Venue Visits

If you wish to visit the venue, please ensure you contact us in advance to make sure are not intruding another wedding or event - 01227 772157.

Dietary Requirements

We will try and match any dietary requirements as closely as possible, to the menu you have chosen.

Please contact your Event Manager with your menu choices and the dietary requirements

Please take the time to read all information before committing to book