



## EAST QUAY VENUE 2023

### VENUE HIRE TARIFF

*All prices include VAT, which is charged at the current rate of 20%*

#### **APRIL – SEPTEMBER**

*Please note we do not take bookings from October through to March*

#### **Monday to Thursday**

9:00am – 00:30am

**£5000**

#### **Friday to Sunday**

9:00am - 00:30am

**£7000**

#### **DEPOSIT**

We require a £2,500 non-refundable deposit to secure the venue for your chosen date and a signed copy of the Terms + Conditions.

#### **THE BOOKING PROCESS**

Once you have viewed the brochure, please contact a team member for any questions you may have. You have the option to hold a chosen date provisionally on a 7 day basis, at the end of which a securing deposit needs to be made or the date will be released. We welcome couples to view the venue with an event manager, who will show you the venue, answer any questions you may have.

#### **MENU OPTIONS**

We offer three different food menus which reflect our coastal position, on the beach front next to our oyster farm. Please note, we are happy to accommodate and be flexible with individual needs and requirements. Do not hesitate to contact us to discuss options.

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

# EAST QUAY VENUE FOOD OPTIONS

All prices include VAT

Freshly Shucked Whitstable Rock Oysters

**£2.50 each** - Minimum Order 45

Personal Shucker hire + 200 Oysters

**£50**

Personal Shucker hire + 100 Oysters

**£250**

Served by one of our chefs for a two-hour time slot of your choice.

All Oysters shucked to order come with Lemon, Tabasco and Shallot Red Wine Vinegar

## OYSTER CANAPES

Bloody Mary Oyster Slider

**£5 per person**

## HOT OYSTERS

**£3.50 per Oyster**

Beer Battered Oyster + Sweet Chilli Sauce

Panko Oyster + Seaweed Mayo

## COLD OYSTERS

**£3 per Oyster**

Mignonette (Cucumber, Chives + Caviar)

Tomato + Chorizo

## OTHER CANAPES

**Choose 3 - £12 per person Or**

**Choose 4 - £15 per person**

Squid + Chorizo Skewer, Olive Oil + Sea Salt

Mini Lobster Roll

Mackerel Rillettes on Rye

Blini with Smoked Salmon + Cream Cheese

Crab + Tarragon Tartlet

Prawn + Lemon Croquette

Lamb Kofta with Minted Yoghurt

Mini Beef Yorkie with Horseradish Sauce

Confit Duck in Cucumber

Smoked Bacon Arancini with Chilli Jam

Parmesan and Black Pepper Croquette (v)

Mini Jackets with Sour Cream + Chives (v)

Brie, Red Onion Mini Croute (v)

Balsamic, Tomato + Pesto Puff Pastry (v)

Halloumi and Red Pepper Skewer with Drizzled Sweet Chilli (v)

Tomato + Mozzarella Basil Bruschetta (v + ve)

Asparagus Crostini with Vegan Aioli (ve)

Fritto Misto Tray

**£8 per head**

Squid, Prawn, White Bait, Goujons

Selection of Sauces - Aioli, Sweet Chilli Sauce, Seaweed Mayo + Marie Rose Sauce

# MENU ONE

2 Courses - £42

3 Courses - £47

*Please choose three options from each course to offer your guests*

## STARTERS

Scottish Smoked Salmon + Fennel Salad

Moules Marinière

Crab + Gruyère Gratin

Fish Soup, Rouille + Cheese Crouton

Chef's Pate with Toasted Sourdough + English Butter \*

Chef's Soup with Toasted Sourdough + English Butter \*

Chef's Arancini + Chilli Jam \*

Lamb Kofta with Tzatziki + Pitta Bread

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

Heritage Tomato + Basil Bruschetta (v + ve)

\* = please see your venue contact for options

## MAIN

*All mains served with a selection of seasonal vegetables for the table to share*

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

Braised Beef Cheek with Truffle Mash, Tobacco Onions

Pork Fillet with Wild Mushroom Sauce + Potato Rosti

Hake with Prawn + Chive Sauce, Potato Rosti

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

Sea Bream with Harissa Chickpea Stew

Lobster Mac n Cheese

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

Roasted Butternut with Vegetables, Butternut Puree, Rosemary + Thyme (v + ve)

## DESSERT

Chocolate Mousse + Honeycomb

Crème Brulee + Biscotti

Cherry Bakewell Tart + Almond Crème

Sticky Toffee Pudding with Clotted Cream + Butter Scotch Sauce

Chef's Seasonal Cheesecake

Chocolate + Sea Salt Brownie with Vanilla Ice Cream

Chefs British Cheese Selection + Biscuits (v)

Chef's Pavlova with whipped Coconut Cream (v + ve)

Roasted Peaches with Vegan Ice Cream + Biscotti (ve)

## MENU TWO

**Boxed Main- £20.95**

**2 Courses – From £40**

**3 Courses – From £45**

### STARTERS

*Please choose just one of the four options to offer your guests*

Scottish Smoked Salmon - *please select either:*

Salmon Gravlax, Smoked Salmon or Beetroot Salmon Or Mustard Sauce, Horse Radish Crème Fraiche or Dill

Prawn Cocktail - *please select either:*

Crevettes, Peeled Prawns or Shell on Prawns Or Marie Rose, Aioli or Lime Mayonnaise

Seafood Assiette - *1 platter feeds 4 - An additional £3.00 per person*

Fruits de Mer + Sourdough

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

\*Plus Veggie / Vegan Assiette – Individual Plate of- Roast Courgette, Artichoke, Butterbean Dip, Couscous, Hummus, Sun blushed Tomatoes + Falafel

Antipasti Sharing Platters

Home Cut Hot Chorizo and Cured Meat, Balsamic Vinegar + Olive Oil with Artisan Bread, Olives, Sundried Tomatoes and Artichokes

\*Plus Veggie / Vegan Antipasti – Individual Plate of- Roast Courgette, Artichoke, Butterbean Dip, Couscous, Hummus, Sun blushed Tomatoes + Falafel

*\*Including those who are dairy or gluten free*

### MAIN

*All served as boxed meals – Please choose 3 options to offer your guests*

*Please note, all batter is gluten + dairy free*

Beer Battered Fresh Day Boat Cod + Chips with Tartar Sauce + Lemon

Beer Battered Local Butchers Sausage + Chips

Homemade Chicken Goujons + Chips

½ Lobster + Chips with Aioli + Salad - *Additional £10.00 per person*

Beer Battered Halloumi + Chips with Sweet Chilli Sauce (v)

Beer Battered Banana Blossom + Chips with Tartar Sauce + Lemon (ve + v)

**DESSERT JARS** - *Choose 3 to offer your guests - must be pre-ordered*

Tiramisu

Banoffee

Mousse – Chocolate + Mint or Chocolate + Orange

Lemon Meringue

Eton Mess

Berry Selection with Coulis + Sorbet (v + ve)

# MENU THREE

## 2 or 3 Course Option

### STARTER

**£15 per head**

Rope Grown Moules Marinière

*Or* Croquette, Ham + Gruyère + Sweetcorn Relish

*Or*

Seafood Chowder

*Or*

Fish Soup, Cheese Crouton + Rouille

### MAIN

Fruits de Mer - 1 platter feeds 4

**£30 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**

Add 1 Whole Lobster

**for £30**

### DESSERT JARS

**£10 per head**

*Choose 3 to offer your guests - must be pre-ordered*

Tiramisu

Banoffee

Mousse

Lemon Meringue

Eton Mess

Berry Selection with Coulis + Sorbet (v + ve)

# SLOW COOKED LAMB SPIT ROAST

Minimum 60 Guests

**£35 per head (adult)**

**£20 per head (child)**

Whole Rosemary + Garlic Kentish Lamb

Sliced Potatoes layered with Onions

Selection of Pitta Breads + Soft Tortilla Wraps

Homemade Hummus, Garlic Mayonnaise + Tzatziki

*Please choose four of the following sides:*

Vegetable Couscous

Vegetable Rice

Vegetable Pasta

Roasted Root Veg

Courgette, Feta + Mint Salad

Mixed Leaf Salad

Coleslaw

*Alternative sides and salad options available upon request*

Please enquire about vegetarian / vegan options

# CHILDREN'S MENU

*Suitable for children up to 12 years old*

**1 Course - £15.95 per head**

**2 Courses - £20.95 per head**

**3 Courses - £25.95 per head**

## CANAPES

Cocktail Sausages, Cheese Straws and Crisps

**£4.50 per head**

Milk and Cookie Station

**£4 per head**

## STARTERS

Cheese and Tomato, Garlic Flatbread with Dressed Salad

Tomato Soup with Cheese Croutons

Hummus + Crudités

## MAINS

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

## DESSERTS

Chocolate Mousse with Popping Candy

Caramel Profiteroles with Cream

Ice Cream with Mixed Toppings + Sauce Selection

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

*All children requiring a meal must be ordered their own individual portion*

*Children not requiring a meal will not be charged*

# EVENING FOOD OPTIONS

## Bespoke Grazing Table

Please speak to your venue contact about a bespoke grazing table option + pricing.  
We can provide one of the below or a combination.

*Please note - pricing and availability may be dependent on seasonality.*

Fish

Vegetarian

Cold Meats

Cheese

- All include bread selection, Chutneys + Sauces

## Artisan Roll

**£7 per head**

Bacon Brioche

Sausage Brioche

Fish Finger Brioche

Halloumi + Red Pepper (v)

Mushroom + Avocado (ve)

## Loaded Frites Cone

Frites, Sea Salt + Rosemary

**£5 per head**

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**

## Artisan Pizza

**£16.50 per Pizza** - 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 (option to + Mozzarella)

## Pulled Pork

**£12 per head**

Served in Brioche Rolls with Homemade Slaw, Crackling + Caramelised Onions

Pork Options: Original Pulled Pork / BBQ Pulled Pork

Homemade Slaw Options: Original / Spicy



# EAST QUAY VENUE DRINK OPTIONS

*All prices include VAT*

## **CORKAGE**

**£6 per 75cl bottle**

**£12 per Magnum bottle**

You are welcome to provide your own wine and sparkling for the duration of the day and evening. All other drinks must be provided by us

## **NON-ALCOHOLIC JUGS - Approx. 6 Glasses per Jug**

Sparkling Elderflower

**£10 per Jug**

Lemonade

**£10 per Jug**

Orange Juice

**£9 per Jug**

Apple Juice

**£9 per Jug**

## **SPRITZ + COCKTAILS**

**£8.50 per Glass**

Pink Gin Spritz

Fever Tree Raspberry and Rose, Beefeater Pink + Raspberry Garnish

Vodka Spritz

Fever Tree Raspberry and Rose, Absolut Vodka + Raspberry Garnish

Aperol Spritz

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

Italian Blood Orange Spritz

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

Mojito Spritz

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

Tequila Spritz

Fever Tree Mexican Lime, Jose Cuervo Tequila + Lime Garnish

Traditional Pimm's with Fruit

**£6 per Glass**

## **BEER BUCKET**

*A prepaid option, please speak to your event manager to discuss finer details*

Order a selection of bottled beers on ice to go in a rustic metal tub as a self-serve option at your drinks reception  
Drinks include: Corona, Peroni + Old Mout Cider. Please refer to our current bar list for draught beer and pricing.

## **WEDDING BREAKFAST DRINKS**

75cl Local Kingsdown Bottled Still / Sparkling Water

**£4.20 each**

Tea or Filtered Coffee – as a self-serve station from the end of the bar, tabbed and payable post event

**£2 each**

*Please note we don't accept cash but accept all major credit and debit cards behind the bar*

# EAST QUAY VENUE INFORMATION

## INCLUDED IN THE VENUE HIRE

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

## FURNITURE / VENUE FEATURES

Upstairs Ceremony table and chairs

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

Sofas and coffee table

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)

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

## 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.

Please be mindful when coming to set up/collect your items or when accessing the venue, that working /setting up is most effective when there isn't a large group of the wedding party present, this can also prohibit our staff from fulfilling their duties.

## ADDITIONAL COSTS:

### DAY BEFORE SET-UP

**£150 per hour**

If you wish to set-up any décor the day before your event please contact your Event Manager to coordinate this. Hire is for a minimum of two hours and can be booked any time between 11am and 7pm.

### CAKE CUTTING

**£30**

This includes the storage, cutting and disposable plates/napkins.

### EQV PARTIAL MORNING SET-UP

**£75**

This includes the venue setting-up the following: place names, wedding table favours, table names/numbers, and your card box + guest book.

East Quay Venue will provide and set-out all plain white paper napkins, cutlery and glassware on the tables as standard.

#### **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 interrupting 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*