



East Quay Venue Wedding Brochure 2024





Venue Hire

April to September

October to March

<u>Monday to Thursday</u> 9:00am – 00:30am £5,500.00	<u>Monday to Thursday</u> 9:00am - 00:30am £4,400.00
<u>Friday to Sunday</u> 9:00am - 00:30am £7,700.00	<u>Friday to Sunday</u> 9:00am - 00:30am £6,600.00

We can provisionally hold a date for 7 days with no obligation.
Should you wish to secure the date we would then require a £2,500.00 deposit.

*-All prices include VAT, which is charged at the current rate -
Please note, our menu and pricing are subject to changes beyond our control.
Refer to the terms and conditions for more information*

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**





Canapés + Oysters

Whitstable Rock Oysters PGI - £2.50 each

Freshly Shucked and served with Tabasco Sauce, Lemon Wedges and Shallot Red Wine Vinegar
(Minimum Order 45)

Canapé Menu

Select 3 of the following for £13.00 per head

Select 4 of the following for £15.00 per head

Select 6 of the following for £17.00 per head

- Tempura King Prawns + Toasted Sesame Mayo
- Beer Battered Whitstable Rock Oysters with Homemade Sweet Chilli + Lime
- Panko Fried Whitstable Rock Oysters with Seaweed Mayo
- Smoked Salmon + Rosemary Quiche
- Smoked Salmon Mousse, Cucumber, Cream Cheese + Dill
- Lobster Roll Sliders
- Mini Fish + Chip Cones with Mushy Peas
- Crab + Crayfish Mini Rolls
- Prawn + Chilli Blini with Coriander + Lime

- Lincolnshire Mini Toad in the Hole
- Prosciutto wrapped Asparagus with Garlic Aioli
- Moroccan Spiced Lamb Croquette
- Chicken Liver Pâté en croûte
- Roast Beef + Mushroom vol-au-vent

- Whipped Goats Cheese Pinwheel with Olive Tapenade (v)
- Caprese Bites, Bocconcini, Basil, Tomato + Balsamic (v)
- Halloumi + Red Pepper Skewer (v)
- 'Duck' in Cucumber with Hoisin Sauce (v + ve)
- Spiced Cauliflower Cheese Bites (v + ve)

Grazing Cones - From £8.00 each

Option 1

Dates, Crackers, Salami, Chorizo, Olives, Bread Sticks, Brie, Smoked Cheese, Raspberries + Strawberries

Option 2

*Suitable for vegetarians and vegans

Olives, Vegan Cheese, Berries, Apricot, Dates, Falafel, Crackers, Croutons, Figs + Grapes
(Minimum Order 50 Cones)



Menu One

2 Courses – £48.00

3 Courses – £53.00

You can choose three options from each course to offer your guests and all food must be pre-ordered

Starter:

Lobster Arancini, Scottish Dulce Seaweed Aioli + Tapioca Cracker
Home Smoked Mackerel, Dressed Rocket with Apple + Fennel
Chicken + Pistachio Pâté on Sourdough with Pickled Cucumbers + Plum Chutney
Asparagus, Pancetta + Poached Egg with Parmesan shavings
Wild Mushrooms + Tarragon on Toasted Sourdough with Kale and Coriander
Creamy Celeriac Soup with Toasted Ciabatta + Onion Butter
Roasted Cauliflower Dhal, Split Peas, Shallot + Toasted Pumpkin Seeds (v + ve)
Smoked Chickpea Hummus on Toasted Bread with Baby Vegetables (v + ve)

Main:

Pork Belly, Roasted Shallots, Apple + Parsnip Puree with Apple, Bacon Cabbage + a Chicken Jus
Cured Chicken Leg, Crispy Skin with a Butterbean + Chorizo Stew
Roast Rump of Lamb, Salsa Verde + Potato Gnocchi
Poached Loin of Cod, Fried Greens, Potato Rosti + Beurre Blanc
Fish + Chips, Tartare Sauce + Lemon Wedge
Vegan Pithivier, Roasted Baby Carrots, Lyonnais Potatoes + Gravy
Vegan Butternut Squash, Roasted Vegetables, Garlic, Thyme, Rosemary + Butternut Puree

Dessert:

Chocolate Flourless Tart, Honeycomb Ice Cream + Peanut Brittle
Strawberry + Matcha Cheesecake, Yuzu Gel + Lemon Sorbet
Lemon Posset with Raspberries, White Chocolate Soil + Basil Syrup
Classic Red Wine Poached Pears, Financiers, Chocolate Soil + Clotted Cream (v)
Exotic Fruits Pavlova, Pineapple, Lime, Coconut Cream, Mango Cubes + Coulis with Fresh Mint (v + ve)

‘The Trio’ (must be ordered for all of your guests):

Milk Chocolate Mousse, Strawberry Craquelin Profiterole + a Passionfruit Tartlet with Italian Meringue



Menu Two

Boxed Main – £23.95

2 Courses – £34.95

3 Courses – £45.95

Grazing Boat Starter:

All served in Bamboo Boats and must be pre-ordered

A selection of;

Dates, Crackers, Salami, Chorizo, Olives, Brie, Smoked Cheese, Raspberries + Strawberries

*Or, *Suitable for vegetarians and vegans*

Olives, Vegan Cheese, Berries, Apricot, Dates, Falafel, Crackers, Croutons, Figs + Grapes

Boxed Main:

All served as Boxed Meals with Skin on Fries

Please choose 3 options to offer your guests and all food must be pre-ordered

Beer Battered Day Boat Cod, Fries, Homemade Tartare Sauce + Lemon *£2.00 supplement

Beer Battered North Atlantic Cod, Fries, Homemade Tartare Sauce + Lemon

Beer Battered or Baked Butchers Jumbo Sausage + Fries

Beer Battered Halloumi, Fries + Sweet Chilli Sauce (v)

½ Dressed Cold Lobster, Fries, Salad + Garlic Aioli *£6.00 supplement

½ Lobster with Garlic Butter, Fries, Salad + Garlic Aioli *£6.00 supplement

Homemade Panko Chicken Breast Goujons + Fries

Vegetable Tempura, Fries + Sweet Chilli Sauce (v + ve)

Add-ons/Upgrades:

Mushy or Garden Peas: £3.50 per bowl

Artisan Bread Baskets: £5.00 per basket

Curry Sauce/ Pickled Onions/ Gherkins: £2.00 per ramekin

Upgrade to Hand Cut Chunky Chips: Additional £2.50 per person

Upgrade to Plated Main: Additional £1.00 per person

Dessert Jar:

All served as de-constructed desserts in glass jars

Please choose 3 options to offer your guests and all food must be pre-ordered

Tiramisu – Coffee, Mascarpone, Whipped Vanilla Cream, Coffee Soaked Sponge + Chocolate Sauce

Chocaholic - Chocolate Mousse, Chocolate Cookie, Whipped Cream + Chocolate Sauce

Banana + Peanut Butter – Banana, Whipped Peanut Cream, Peanut Brittle + Vanilla Shortbread

Eton Mess – Meringue, Vanilla Cream, Fresh Strawberries + Strawberry Coulis

Rocky Road - Caramelised Marshmallow, Fruit + Nut Brownies + Crème Fraiche

Berry - Sorbet, Fresh Fruit, Berries, Fruit Compote, Freeze Dried Berries + Warm Berry Sauce (ve)

Exotic Fruits – Meringue, Lime, Coconut, Passionfruit Mousse + Mango Sorbet (ve)



Menu Three

Main Course – £50.00

2 Courses – £65.00

3 Courses – £80.00

Starter:

You can choose 3 options to offer your guests and all food must be pre-ordered

Lobster Bisque with Crusty Sourdough, Cornish Butter + Lobster Claw

Beef Tartare, Cured Egg Yolk + Watercress Salad

3 Tempura Oysters, Caviar + Apricot Puree

Moroccan Spiced Lamb Croquette, Harissa 5 Bean Stew + Tobacco Onions

Beetroot Cured Salmon, Compressed Watermelon, Apple Kohlrabi Slaw + Poppy Seed Crackers

Chickpea + Spinach Stuffed Sweet potato

Mango + Burrata Salad

Main:

You can choose either a hot or cold platter and the option must be chosen for all guests

excludes vegetarian/vegan option

Hot Seafood Platter:

**Crevettes, Whitebait, Crab Claws, Calamari, Fish Goujons, Cockles, Clams,
12 x Whitstable Rock Tempura Oysters, Whelk Meat + Honey Roast Salmon**

Cold Seafood Platter:

**Shell on Prawns, Pickled Cockles, Whelks, 12 x Freshly Shucked Whitstable Rock Oysters,
Dressed Crab, Crevettes, Winkles, Smoked Salmon + Mackerel**

Vegetarian + Vegan Option:

**Tempura Vegetable Selection with Hummus, Pickled Vegetables, Baba Ganoush, Roasted
Courgette, Aubergine, Asparagus + Broccoli.**

All Platters are served with Marie Rose Sauce, Garlic Butter, Garlic Mayonnaise, Dressed Salad + Bread Selection

Dessert:

You can choose 3 options to offer your guests and all food must be pre-ordered

Chocolate Flourless Tart, Honeycomb Ice Cream + Peanut Brittle

Strawberry + Matcha Cheesecake, Yuzu Gel + Lemon Sorbet

Lemon Posset with Raspberries, White Chocolate Soil + Basil Syrup

Classic Red Wine Poached Pears, Financiers, Chocolate Soil + Clotted Cream (v)

Exotic Fruits Pavlova, Pineapple, Lime, Coconut Cream, Mango Cubes + Coulis with Fresh Mint (v + ve)



Menu Four

Buffet Style and Served by our chefs - From £45.00 per head

Select 1 Fish, 1 Meat and 1 Vegetarian Option:

Oven Baked Salmon Darnes
Homemade Fish Pie
Beef Short Rib, Slow Cooked in Herbs + Vegetables
Chicken + Chorizo Orzo
Spiced Moroccan Lamb Curry
Garlic + Herb Chicken Thighs
Stuffed Peppers, Greek Style Mince + Bulgur Wheat
Aubergine Lasagne (v)
Roasted Vegetable Potato Gnocchi (v + ve)
Butterbean + Chickpea Vegetable Stew (v + ve)

Select 2 Side Options:

Horseradish Mashed Potato (v)
Garlic + Rosemary Roasted Potatoes (v)
Dauphinoise Potatoes (v)
Lyonnaise Potatoes (ve)
Buttered New Potatoes with Garlic + Parsley (v + ve)
Hand Cut Chunky Chips or Fries (v + ve)
Baked Jacket Potato (v + ve)
Sweet Potato Jackets (v + ve)
Roasted Vegetable Rice (v + ve)
Lemon, Coriander + Fennel Couscous (v + ve)

Select 2 Side Options:

Dressed Salad (v + ve)
Roasted Root Vegetables (v + ve)
Tomato + Butterbean Salad (v + ve)
Buttered Greens (v)
Ratatouille (v + ve)
Cauliflower Cheese (v)
Asparagus + Parmesan (v)
Carrot + Swede Mash (v)
Braised Red Cabbage (v + ve)
Creamy Wild Mushrooms (v)
Quinoa with Greens, Beetroot, Tomatoes + Olives (v + ve)
Coleslaw (v)/ Spicy Slaw (v)/ Asian Slaw (ve)

Sweet Buffet Grazing Table - From £15.00 per head

A selection of the following;

Macaroons , Carrot Cake with Cream Cheese Frosting, Lemon Drizzle, Choux Buns,
Chocolate Dipped Strawberries, Rocky Road Brownies, Flapjack Bites,
Baby Rose Meringue Nests with Raspberries, Open Scones with Clotted Cream + Jam,
Mini Lemon Posset , Mini Vanilla + Ginger Cheesecakes,
Panacotta with Fruits of the Forest, Lemon Posset + Blueberry Tartlets.

*vegan dessert options available upon request



Children's Menu

Children's Canapé Menu

Select 2 of the following for £8.00 per head

Select 3 of the following for £12.00 per head

Homemade Mini Sausage Rolls

Cheese Straws

Lincolnshire Cocktail Sausages

Mini Cheese + Tomato Flatbreads

Sweet Vanilla Cream Profiteroles

Baby Meringue Kisses, Lemon Curd or Strawberry Jam

Double Chocolate or White Chocolate Chip Cookies

Strawberry + Marshmallow Skewers

Children's Food Menu

1 Course – £17.95

2 Courses – £22.95

3 Courses – £27.95

Starter:

Garlic + Mozzarella Flatbread with Dressed Salad

Strawberries + Melon

Homemade Tomato Soup, Crusty Bread + Butter

Main:

Oven Baked Butchers Sausage, Mash, Garden Peas + Gravy

Fish Goujons, Skinny Fries + Beans

Margarita Pizza with Dressed Salad

Quorn Chicken Burger, Skinny Fries + Beans

Dessert:

Chocolate Cookies + Ice Cream

Ice Cream Selection with Mixed Toppings + Sauce

Fresh Fruit Salad + Ice Cream

Milk Chocolate Mousse with Popping Candy

***Please note that we recommend this menu is suitable for children up to 12 years old
Any children not requiring a meal will not be charged - All food must be pre-ordered**



Slow cooked Lamb Roast

-Minimum 60 guests-

£38.00 per head (Adult)

£23.00 per head (Child)

Buffet Style and served by our chefs

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Whole Rosemary + Garlic Kentish Lamb

A selection of Pitta Breads + Soft Floured Rolls

Homemade Hummus, Garlic Mayonnaise, Mint Sauce + Tzatziki

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Please Choose select a potato option:

Sliced Potatoes layered with Onions

Dauphinoise Potatoes

Garlic + Rosemary Roasted Potatoes

Buttered New Potatoes with Mint

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Please Choose 4 of the following side options:

Roasted Vegetable Couscous

Lemon, Coriander + Fennel Couscous

Mixed Vegetable Rice

Mixed Vegetable Pasta

Roasted Root Vegetables

Braised Red Cabbage

Tomato + Butterbean Salad

Courgette, Feta + Mint Salad

Coleslaw

Mixed Leaf Salad

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Vegetarian/Vegan Option:

Butternut Squash, Roasted Vegetables, Garlic, Thyme, Rosemary + Butternut Puree



Evening Food

****We recommend you cater for around 70% of your total evening guest number***

Grazing Table - From £15.00 per head

Select either: Fish, Vegetarian, Cold Cuts, Cheese or a mixture!

- Minimum order of 40 -

- *All include Bread Selection, Chutney + Sauces

Artisan Rolls - £8.00 each

- Bacon Brioche

- Sausage Brioche

- Fish Finger Brioche

- Halloumi and Red Pepper (v)

- Mushroom and Avocado (ve)

Loaded Frite Cones

- Sea Salt + Rosemary - £6.00 each

- Truffle + Parmesan - £7.50 each

- Monterey Jack Cheese, Pancetta, Onions + Garlic - £7.50 each

- Prawn, Crab + Chilli Mayo - £7.50 each

Artisan Pizza - £18.50 per Pizza

One Pizza = Approx. 10 slices

- The Meaty – Mozzarella, Pepperoni, Sausage, Chicken + Beef

- The Smoky – Cheddar, Mozzarella, Smoked Sausage, Meat + Smoked Chilli

- The Spicy – Mozzarella, Chorizo, Chicken, Pepperoni, Red Onion + Chilli

- The Veggie – Mozzarella, Peppers, Sweetcorn, Mushrooms, Olives + Tomatoes

- The Cheesy – Smoked Cheese, Brie, Kentish Blue + Mozzarella

- The Garlic – Garlic Butter, Parsley + Mozzarella

- The Vegan - Vegan Cheese, Peppers, Sweetcorn, Mushrooms, Red Onion, Olives + Tomatoes

BBQ Pulled Pork - From £14.00 per head

Served in Brioche Rolls with Homemade Slaw + Caramelised Onions

**For Vegetarian and Vegan options please see Artisan Roll section*



Drink Options

Corkage Option:

You are welcome to provide your own wine and sparkling for the duration of the day and evening. 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. This is non-negotiable.

75cl bottles: £6.00 per bottle

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All other drinks must be provided by us

Non-Alcoholic Jugs:

Approx. 6 Glasses per Jug and must be pre-ordered

Sparkling Elderflower or Lemonade: £12.00 per Jug

Orange Juice or Apple Juice: £10.00 per Jug

For your Drinks Reception:

Pimms

Aperol Spritz

Gin Spritz

Pink Gin Spritz

Mojito Spritz

Bottled Old Mout Cider

Bottled Corona

Bottled Peroni

Whitstable Brewery Draught Beer

(Kentish Lager, Sundowner, Shuckers Session, Oyster Stout or Wrack n Ruin)

**Please see your venue contact for pricing*

Wedding Breakfast Additional Drinks:

75cl Local Kingsdown Bottled Still Water

75cl Local Kingsdown Bottled Sparkling Water

Tea or Filtered Coffee

**Please see your venue contact for pricing*

Our bar opens after your ceremony.

Prior to the ceremony, guests will be directed to The Lobster Shack if they wish to purchase a drink.

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



Additional Information

What is included in the Venue Hire:

The exclusive use of the venue from 9:00am until 00:30am including private beach front section.

- Furniture:

Upstairs Ceremony table and chairs

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

Sofas and coffee table

Striped Deckchairs

All Barrels

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

Decorative lighting above dance floor area and outlining the private beach front area

Set down of wedding decorations

**Excludes any additional decorations added to the dance floor ceiling/lighting*

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

- 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 and drinks reception background music, 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:

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

All kitchen, bar and waiting staff are included with the venue.

- Parking:

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 note, we cannot reserve spaces as parking is on a first come first serve basis.

-Accommodation:

You will also receive a 10% discount code to be used at The Hotel Continental which is valid for the wedding couple only on the wedding night. Please note all rooms are to be booked directly with the Hotel.



Additional Information

Timings:

Venue hire begins from 9:00am on the morning on your event. All music must stop by 12:00am which is also when the bar closes. The venue then closes at 12:30am. These timings are non-negotiable.

-Ceremonies:

You can hold your ceremony, at the venue, any time between 1:00pm and 8:00pm. If you wish to marry at the venue please complete and return the ceremony booking form sent over with your confirmation email. We will book your ceremony in with KCC, however, all fees are payable direct to them.

-Capacities:

Upstairs Ceremony – Maximum of 100 guests including yourselves, any babies and children.

**This only excludes the registrars, photographers and videographers.*

Downstairs Ceremony - Maximum 60 guests including yourselves, any babies and children.

**This only excludes the registrars, photographers and videographers.*

Wedding breakfast - 100 guests in total which includes all babies and children.

Evening - 200 guests in total.

-Dietary Requirements:

Please inform us of any dietary requirements, intolerances or food allergies as soon as possible. We will try and match any requirements as closely as possible, to the menu you have chosen. Please inform your venue contact with your menu choices and the dietary requirements.

-Venue Visits:

If you wish to visit the venue, please ensure you contact us in advance to make sure there is no intrusion on another wedding or event, 01227 772157 / info@eqvenue.com.

