



East Quay Venue Wedding Brochure 2025





Venue Hire 2025

	May - September	October - April
Monday - Thursday 9am until 00.30am	£5,800.00	£4,700.00
Friday + Sunday 9am until 00.30am	£7,700.00	£6,600.00
Saturday 9am until 00.30am	£8,000.00	£6,900.00

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 and a signed copy of the Terms and Conditions

**If you're looking for evening reception only hire then we do hire the venue for this.
Please ask a member of the team for further information and pricing.**

-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 - £3.00 each

Grown on our Oyster Farm and Freshly Shucked by our kitchen team during your drinks reception.
served with Tabasco Sauce, Lemon Wedges and Shallot Red Wine Vinegar
(Minimum Order 50)

Sample Canapé Menu

Select 3 of the following for £15.00 per head

Select 4 of the following for £17.00 per head

Select 6 of the following for £19.00 per head

Fish

- 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
 - Mackerel Rilletes on Rye
 - Prawn + Lemon croquette
- Squid + Chorizo Skewer, Olive Oil + Sea Salt
- Crab + Crayfish or Lobster + Prawn mini rolls
- Prawn + Chilli Blini with Coriander + Lime

Meat

- Lincolnshire Mini Toad in the Hole
- Smoked Bacon Arancini with Chilli Jam
 - Lamb Kofta with Minted Yoghurt
 - Mini Beef Yorkie with Horseradish
- Prosciutto wrapped Asparagus with Garlic Aioli
 - Moroccan Spiced Lamb Croquette
 - Chicken Liver Pâté en croûte

Vegetarian (v) + Vegan (ve)

- Parmesan + Black Pepper Croquette (v)
 - Brie + Red Onion en croûte (v)
- Caprese Bites, Bocconcini, Basil, Tomato + Balsamic (v)
 - Halloumi + Red Pepper Skewer (v)
 - Tomato + Basil Bruschetta (ve)
- Asparagus Crostini with vegan Aioli (ve)
- Spiced Cauliflower Cheese Bites (ve)

Please note, all menus are sample menus.

All menus and pricing are subject to changes beyond our control



Menu One

Please note, all menus are sample menus. All menus and pricing are subject to changes beyond our control

2 Courses – From £48.00 - £55.00

3 Courses – From £53.00 - £60.00

**You can select three options from each course to offer your guests and all food must be pre-ordered
We require menu choices and final numbers 6 to 8 weeks prior**

Starter:

**Lobster Arancini, Scottish Dulce Seaweed Aioli + Tapioca Cracker *supplement
Home Smoked Mackerel, Dressed Rocket with Apple + Fennel
Moules Mariniere
Chef's Pâté on Sourdough with Pickled Cucumbers + Plum Chutney
Moroccan Spiced Lamb Croquette with Romesco
Wild Mushrooms + Tarragon on Toasted Sourdough
Chef's Seasonal Soup with Toasted Ciabatta + English Butter
Goats Cheese Brioche, Red Onion Marmalade + Rocket (v)
Roasted Cauliflower Dhal, Split Peas + Toasted Pumpkin Seeds (v + ve)
Smoked Chickpea Hummus on Toasted Bread with Baby Vegetables (v + ve)**

Main:

**Pork Belly, Fondant Potato, Parsnip Puree with Bacon Cabbage + a Chicken Jus
Cured Chicken Leg, Crispy Skin with an Orzo + Chorizo Stew
Roast Rump of Lamb, Salsa Verde, Chive Mash + Roasted Vegetables *supplement
Poached Loin of Cod, Fried Greens, Potato Rosti + Dill Velouté
Sea Bream with a Harissa, Chickpea Stew + Tenderstem
Lobster Mac n Cheese with Dressed Leaves
Butternut Squash Risotto with Crispy Sage (ve)
Sun Blushed Tomato + Mediterranean Vegetable Gnocchi (ve)
Vegan Pithivier, Roasted Baby Carrots, Lyonnais Potatoes + Gravy (ve)**

Dessert:

**Chocolate Flourless Tart, Honeycomb Ice Cream + Peanut Brittle
Strawberry + Matcha Cheesecake, Lemon Gel + Whipped Cream
Lemon Posset with Raspberries, White Chocolate Soil + Basil Syrup
Banana Parfait, Chocolate Sauce + Prune Puree
Sticky Toffee Pudding with Clotted Cream + Butterscotch Sauce
Crème Brulee + Cinnamon Shortbread
Chef's Cheese + Biscuits (v)
Chef's Seasonal Vegan Tarte Tatin (v + ve)
Chef's Vegan Pavlova (v + ve)**



Menu Two

Boxed Main – From £23.95

2 Courses – From £34.95

3 Courses – From £45.95

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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 select 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 Lobster, 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: £4.00 per bowl // Artisan Bread Baskets: £5.00 per basket

Curry Sauce/ Pickled Onions/ Gherkins: £2.50 per ramekin

Upgrade to Hand Cut Chunky Chips: + £2.50 per person // Upgrade to Plated Main: + £1.00 per person

Dessert Jar:

All served as de-constructed desserts in glass jars. Please select 3 options and all must be pre-ordered.

Tiramisu // Chocaholic // Banana + Peanut Butter // Eton Mess //

Banoffee // Rocky Road // Berry Sorbet // Exotic Fruits

Sweet Buffet Grazing Table:

A selection of the following;

Macaroons , Carrot Cake with Cream Cheese Frosting, Lemon Drizzle, Choux Buns, Flapjack Bites,

Chocolate Dipped Strawberries, Rocky Road Brownies, Mini Lemon Posset, Blueberry Tartlets

Baby Rose Meringue Nests with Raspberries, Open Scones with Clotted Cream + Jam,

Mini Vanilla + Ginger Cheesecakes, Pana Cotta with Fruits of the Forest, Lemon Posset



Menu Three

Main Course – From £50.00

2 Courses – From £65.00

3 Courses – From £80.00

Starter:

You can select 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:

Please see Menu One Options, Dessert Jar Options or Sweet Grazing Table Buffet



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 + Gravy

Fish or Chicken Goujons with Skinny Fries

Margarita Pizza with Dressed Salad

Quorn Chicken Burger with Skinny Fries

Dessert:

Chocolate Cookie + 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 Roast

-Minimum 60 guests-

£42.00 per head (Adult)

£27.00 per head (Child)

Buffet Style and served by our chefs

Lamb

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Hog

Or

Whole Rosemary + Garlic Kentish Lamb
Pitta Breads + Wraps
Hummus, Garlic Mayonnaise + Tzatziki

Whole Free Range Pig
Soft Brioche + Soft Floured Rolls
Bramley Apple Sauce + Stuffing

Please select one potato option:

Sliced Potatoes layered with Onions
Dauphinoise Potatoes
Garlic + Rosemary Roasted Potatoes
Buttered New Potatoes with Mint

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Please select four 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 available upon request



Evening Food

We recommend catering for your total number of guests

Artisan Rolls - £8.00 each

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

Loaded Frite Cones - from £6.00 per cone

-Sea Salt + Rosemary -
-Truffle + Parmesan -
-Monterey Jack Cheese, Pancetta, Onions + Garlic -
-BBQ Pulled Pork -

Artisan Pizza - £21.00 per Pizza

One Pizza = 8 slices (12 inches)

-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

Whole Grazing Table - From £1,000.00 per table

Includes;

Ham, Chorizo, Salami, Pastrami, Pickles, Stilton, Brie, Cheddar, Grapes, Figs, Chutney, Crackers,
Artisan Bread, Falafel, Crudités, Pickled Onions, Hummus, Sundried Tomatoes + Artichokes

Classic Buffet - From £15.00 per head

- Minimum order of 30 -

Includes;

Scotch Eggs, Pork Pies, Sausage Rolls, Crisps, Cheese Straws, Sandwiches, Quiche, Crudités, Dips,
Cocktail Sausages, Olives, Bread and Mixed Salad



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: £7.00 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

Orange Juice or Apple Juice

For your Drinks Reception:

Pimms

Aperol Spritz

Full Spritz Menu

Bottled Cider

Bottled Corona, Peroni or Lucky Saint 0.5%

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 (Included in all 2/3 course and lamb/hog option)

**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 (Red and Blue) and 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)

- Tableware:

All Plates, Cutlery, Crockery + Glassware

Wedding Cake Knife

- 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.

Bridal Car space included.

-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.

-Glassware:

From 7PM we are no longer permitted to serve in glassware, this is due to licensing and is non-negotiable. We serve drinks in re-usable festival style plastics.

-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 - 110 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.

