

VENUE HIRE TARIFF - 2027

FULL DAY HIRE

	Sunday to Thursday 9am until 00.30am	Friday and Saturday 9am until 00.30am
FEBRUARY MARCH NOVEMBER DECEMBER	£3,300	£4,400
APRIL MAY OCTOBER	£4,400	£5,500
JUNE JULY AUGUST SEPTEMBER	£5,500	£6,600

PLEASE NOTE, WE CANNOT TAKE BOOKINGS:

- Over the annual Oyster Festival (usually mid September)
- On Christmas Eve, Christmas Day and Boxing Day
- On New Year's Eve and New Year's Day

WHAT'S INCLUDED

The exclusive use of the venue from 9.00am until 00.30am.
including the roped off private beach front area.

FURNISHINGS

Upstairs Ceremony table and chairs.

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

Sofas, simple coffee table and striped deckchairs (Red and Blue)

5 x barrels which are ideal for displaying your wedding cake, little touches (flipflops etc.) a card box and oyster shucking!

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

Decorative lighting outlining the private beach front area.

Two log burner fires (one located on the dance floor and the other in wedding breakfast area) making the venue feel more cosy throughout the colder months.

There are 5 chalk boards situated throughout the venue to be used at your disposal. We recommend hiring one of our recommend Calligraphy suppliers to display an order of the day, welcome sign and table plan!

Our unique large fish tank on the dance floor is the perfect space for your DJ to set-up and play from.

SOUND SYSTEM

The sound system is located in the main seating area, which is compatible to any device with Bluetooth connectivity.

We also have two wireless microphones available for speeches.

We have a smaller system suitable for ceremony music and drinks reception background music.

* 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 in assisting you with all of the planning and be there to coordinate the day itself. We are with you every step of the way, with over 15 years of experience in the industry, you are in safe hands!

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

TABLEWARE

All Plates, Cutlery, Crockery, Glassware* and a Wedding Cake Knife.

*Optional Wine Glass and Flute Glass upgrades available.

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 polycarbonate plastic cups and wine glasses.

DÉCOR/ADDITIONAL LIGHTING

Please note, you must use a recommended supplier to provide any lighting outside or inside the venue (for example, extra festoon or fairy lighting). This is to ensure all of the correct insurance is covered and PAT testing carried out.

We do allow open flame candles but ask they are secure in a holder and have a base to catch any dripping wax, protecting our tables.

ACCESS

No setting up can be done the day prior however, if the day before your event is available, we are happy to accommodate you delivering any items to the venue at 4pm.



CEREMONIES

If you wish to marry at the venue we will take the stress away of booking the ceremony and do this for you. All you need to do is complete and return the ceremony booking form sent over with your confirmation email.

Please note, all fees are payable direct to the ceremonies team. You can hold your ceremony any time between 1pm and 4pm, any later and we suggest you take advantage of our Twilight Packages.

CAPACITIES

Upstairs Ceremony – Maximum of 120 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 - 120 guests in total which includes all babies and children that require a seat.

Evening - 200 guests in total.

PARKING

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

Please note, we cannot reserve spaces as parking is on a first come first serve basis. No physical permits need to be displayed but you will need to send over vehicle registrations.

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.

We can also provide an extensive list of alternative accommodation options.

DIETARY REQUIREMENTS

Please inform us of any dietary requirements, intolerances or food allergies as soon as possible so we can try and match any requirements as closely as possible, to the menu you have chosen.

We would need to know of any airborne allergies before you decide on your menu choices to avoid any cross contamination

TIMINGS

Venue hire begins from 9.00am on the day of your event. All music must finish at midnight which is also when the bar closes. The venue then closes at half past midnight.

VENUE VISITS

You are of course welcome to visit the venue to refresh your memories, show family and friends, meet with suppliers and take any measurements. We just ask that you contact us in advance to make sure there is no intrusion on another wedding or event, 01227 772157 / info@eqvenue.com.

PAYMENTS

To secure the venue for your date, a non-refundable deposit of 50% of the total venue hire cost is payable. The remaining venue hire is then due at your final meeting which is around 6 to 8 weeks prior. Final payment for food, corkage etc. is due no later than 4 weeks before the event date.



DURING YOUR DRINKS RECEPTION, 2027

The Famous Whitstable Oyster, PGI

Perfect with a Champagne reception alongside, or instead of canapes. Rock Oysters grown on our Oyster farm, shucked on a barrel by a Chef, who is bursting with knowledge about the Whitstable Oyster Company and all of the benefits of eating Oysters!

COLD

£2.50 per Oyster

Served on a bed of ice with Lemon Wedges, Shallot Vinaigrette, Tabasco.

COOKED

£3.50 per Oyster

Panko Fried Whitstable Rock Oyster with Paprika Mayo.
Beer Battered Whitstable Rock Oyster with Sweet Chilli Sauce.

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

Homemade Cheese Straws

Lincolnshire Cocktail Sausages

Cucumber, Carrot + Pepper Sticks

Grapes + Strawberries

Double Chocolate or White Chocolate Chip Cookies

Strawberry + Marshmallow Skewers

DURING YOUR DRINKS RECEPTION, 2027



CANAPÉ MENU

Select 3 of the following from £14.00 per head

Select 4 of the following from £16.00 per head

Select 6 of the following from £18.00 per head

- Tempura King Prawns with Toasted Sesame Mayo
- Beer Battered Whitstable Rock Oysters with Sweet Chilli Mayo
- Panko fried Whitstable Rock Oysters with Paprika Mayo
- Squid + Chorizo Skewer, Olive Oil + Sea Salt
- Crab + Crayfish or Lobster + Prawn mini rolls
- Prawn + Chilli Blini with Coriander + Lime
- Smoked Bacon or Spicy Nduja Arancini with Chilli or Bacon Jam
- Lamb Kofta with Minted Yoghurt
- Moroccan Spiced Lamb Croquette
- Roast Beef Yorkie with Creamed Horseradish
- Beef Burger Sliders with Sauce, Cheese + Pickle
- Mini Chicken + Chorizo Skewer
- Prawn + Lemon or Parmesan + Black Pepper Croquette (v)
- Caprese Bite with Balsamic (v)
- Halloumi + Red Pepper Skewer (v)
- Stuffed Mushrooms (stilton / spinach + garlic)
- Spiced Cauliflower Cheese Bites (*ve)
- Tomato + Basil Bruschetta (ve)
- Asparagus Crostini with vegan Aioli (ve)

MENU ONE, 2027

*Traditional sit-down, 2 or 3 course option,
focussing on local produce and seasonality*

You can select three options from each course to offer your guests.

All food must be pre-ordered.

We require menu choices and final numbers 6 to 8 weeks prior.

All menus and pricing are subject to changes beyond our control



2 courses, from £50.00 per head // 3 courses, from £55.00 per head

TO START

(SAMPLE MENU - MENU IS SUBJECT TO CHANGE)

Moules Mariniere / a la Crème with Crusty French Baguette

Chef's Classic Prawn Cocktail

Baked Cod + Chorizo Fish Cake with Gruyere Sauce

Arancini with Dressed Rocket + Sauce (*ask for options)

Homemade Seasonal Pate with Sourdough , Pickled Veg + Chutney

Moroccan Spiced Lamb Croquette on a bed of Pulled Lamb + Romesco

Individual Camembert with Crusty French Baguette + Onion Jam

Homemade Seasonal Soup with Toasted Ciabatta + English Butter (*vegan)

Vegan Heritage Tomato + Basil Bruschetta

Vegan Roasted Cauliflower Dhal, Split Peas, Toasted Pumpkin Seeds + an Onion Bhaji

CONTINUED..

CONTINUED..

FOR MAIN

*All mains served with roasted seasonal veg

(SAMPLE MENU - MENU IS SUBJECT TO CHANGE)

Pork Belly with Crackling, Hasselback Potatoes, Apple + Bacon Cabbage, Chicken Jus
Roasted Chicken, Creamy Porcini Mushroom Sauce + Dauphinoise Potatoes
Braised Beef Blade, Chive Mash, Crispy Shallots , Jus + Honey Glazed Roots
Traditional Fish + Chips with Homemade Tartare Sauce + Lemon
1/2 Lobster with Garlic + Parsley Butter, Frites, Aioli + Dressed Leaves *supplement
Pan Fried Sea Bass, Hot Tartare Sauce, Crispy New Potatoes, Basil Oil + Scraps
Seasonal Gnocchi with Dressed Rocket + Garlic Ciabatta (*vegan)
Seasonal Risotto (*vegan)
Vegan Pithivier, Lyonnais Potatoes + Gravy



AND DESSERT

(SAMPLE MENU - MENU IS SUBJECT TO CHANGE)

Sticky Toffee Pudding with Clotted Cream, Butterscotch Sauce + Crushed Honeycomb
Vanilla Crème Brulee with Chocolate Chip Shortbread
Chef's 3 Cheese + Biscuits
Seasonal Tarte Tatin with Custard (*vegan)
Seasonal Fruit Crumble with Custard (*vegan)
Seasonal Cheesecake, Coulis + Whipped Cream
Double Chocolate Brownie with Vanilla Ice Cream
Seasonal Fruit Pavlova with Whipped Cream + Fruit Compote (*vegan)



MENU TWO, 2027

*Boxed and Relaxed option,
very fitting being beside the sea!*

You can select three options from each course to offer your guests.

All food must be pre-ordered.

We require menu choices and final numbers 6 to 8 weeks prior.

All menus and pricing are subject to changes beyond our control.

BOXED MENU OPTIONS

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

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

Beer Battered Haddock, Fries, Homemade Tartare Sauce + Lemon

Beer Battered or Baked Butchers Jumbo Sausage + Fries

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

Breaded Scampi, Fries, Homemade Tartare Sauce + Lemon

½ Lobster, Fries + Garlic Aioli *supplement POA

Homemade Panko Chicken Breast Goujons, Fries + Sweet Chilli Mayo

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

Boxed Main – From £21.95 per head

BOXED ADD-ONS AND UPGRADES

(Please ask for pricing)

Bowl of Mushy Peas, Bowl of Garden Peas and/or Bowl of Curry Sauce

Artisan Bread Basket, Crusty Baguette Bread Basket

Pickled Onions, Pickled Gherkins

Mozzarella Sticks, Halloumi Fries and/or Salt + Pepper Squid

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

Upgrade to Plated Main: + £1.00 per person

Something sweet for dessert?

DESSERT TABLE - GRAZING STYLE

-Minimum 30 guests-

From £15.00 per head (dependent on choices)

SAMPLE MENU;

Assorted Macaroons , Carrot Cake Bites with Cream Cheese Frosting, Lemon Drizzle Slices, Mini Profiteroles, Chocolate Dipped Strawberries, Rocky Road Bites, Brownie Bites, Flapjack Bites, Mini Cheesecake bites. Mini Meringue Nests and Fruit Tartlets, Mini Lemon Posset Jars.

DESSERT JAR

All served as de-constructed desserts in glass jars.

Please select 3 jars to offer, all must be pre-ordered

From £12.00 per jar

Tiramisu // Banana + Peanut Butter // Banoffee // Rocky Road
Chocolate Mint // Triple Chocolate // Chocolate Orange
Berry Sorbet // Exotic Fruits // Lemon Meringue

TREATS ON A TRICYCLE

Fancy Ice Cream on the beach for dessert instead?

We recommend you contact Rebecca and Cliff from Treats on a Tricycle

WEDDING CAKE

We can portion and serve your wedding cake for dessert. If you don't want it served, we can portion and display on a platter for guests to help themselves to. We also allow you to provide Cupcakes, Brownies, Sweet Stations and Donuts.

HOG ROAST, 2027

Slow Cooked and Served Buffet Style

-Minimum 60 guests-

From £40.00 - £48.00 per head (Adult)

From £25.00 - £33.00 per head (Child)



WHOLE FREE RANGE PIG

Sliced Pork + Pulled Pork

Soft Brioche + Soft Floured Rolls

Crackling, Bramley Apple Sauce + Stuffing Balls

SPRING/SUMMER SIDE SUGGESTIONS

Select Four Options

Buttered New Potatoes with Mint
Roasted Vegetable Couscous
Lemon, Coriander + Fennel Couscous
Mixed Vegetable Rice
Mixed Vegetable Pasta
Tomato + Butterbean Salad
Courgette, Feta + Mint Salad
Coleslaw
Mixed Leaf Salad

AUTUMN/WINTER SIDE SUGGESTIONS

Select Four Options

Sliced Potatoes layered with Onions
Dauphinoise Potatoes
Roasted Root Vegetables
Minted Peas
Mac n Cheese
Braised Red Cabbage
Honey Glazed Carrots
Cauliflower Cheese
Garlic + Rosemary Roasted Potatoes

Vegetarian/Vegan Option available upon request

HOT BUFFET, 2027

Served Buffet Style

-Minimum 60 guests-

From £45.00 per head (pricing is dependant on options selected)

SAMPLE MENU

Select 1 Fish, 1 Meat and 1 Vegetarian/Vegan Option:

Oven Baked Salmon

Homemade Fish Pie

Slow Cooked Beef Short Rib with Herbs + Vegetables

Pulled Lamb / Pulled Pork

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 4 Side Options:

Horseradish or Carrot and Swede Mashed Potato

Garlic + Rosemary Roasted Potatoes

Dauphinoise (v) or Lyonnaise Potatoes

Buttered New Potatoes, Garlic + Parsley

Hand Cut Chunky Chips or Fries

Baked Jacket or Sweet Potato

Plain or Roasted Vegetable Rice

Lemon, Coriander + Fennel Couscous

Dressed Salad

Roasted Root Vegetables, Braised Red Cabbage

Tomato + Butterbean Salad

Ratatouille, Buttered Greens, Cauliflower Cheese

Creamy Wild Mushrooms

Coleslaw / Spicy Slaw / Asian Slaw

COLD BUFFET, 2027

Laid out for guests to help themselves

-Minimum 30 guests-
From £20.00 per head

Homemade Scotch Eggs and Sausage Rolls
Sandwich Selection on White and Brown Bread
Quiche Selection, Pork Pies and Cheese Straws
Crisp Selection, Crudites, Hummus and Cocktail Sausages

SWITCH TO AN AFTERNOON TEA STYLE BUFFET?

Add Homemade Scones and Cake Selection, + £5.00 per head

Plain and Fruit Scones served with Clotted Cream and Jam

Add Tea and Coffee, + £2.00 per head

Add Cake Selection*, + £5.00 per head

*Please ask for Cake list

ALTERNATIVE COURSE OPTION FAQ'S..

CAN WE MIX 'N' MATCH COURSES?

Yes, you can have a Boxed Main followed by a Plated Dessert, we do ask that you check with us first.

CAN WE GO OFF MENU AND CREATE A BESPOKE MENU?

Yes, we're open to discuss bespoke menus and dishes, catering to individual requests.

CHILDREN'S MENU, 2027

2 Courses – £22.95 per head // 3 Courses – £27.95 per head

STARTER:

Garlic + Mozzarella Flatbread with Dressed Salad
Homemade Tomato Soup, Crusty Bread + Butter
Crudités + Hummus

MAIN:

Oven Baked Butcher's Sausage, Chips + Baked Beans
Homemade Fish Goujons, Chips + Baked Beans
Homemade Panko Chicken Goujons, Chips + Baked Beans

DESSERT:

Chocolate Cookie + Ice Cream
Ice Cream Selection with Mixed Toppings + Sauce
Fresh Fruit Salad + Ice Cream



*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

EVENING FOOD, 2027

If you're peckish later on..

ARTISAN ROLLS

Bacon // Sausage *(vegan alternative) // Fish Finger + Tartare Sauce
Halloumi + Red Pepper // Vegan Mushroom + Avocado
From £8.00 per roll

LOADED FRIT CONES

Sea Salt + Rosemary - (£6.00) // Truffle Mayo + Parmesan - (£6.50)
Monterey Jack Cheese, Pancetta, Onions + Garlic - (£7.00)
BBQ Pulled Pork - (£9.50)

ARTISAN PIZZA

One Pizza = 8 slices (12 inches) £21.00 per pizza

- The Meaty – Mozzarella, Pepperoni, Sausage, + Chicken
- The Smoky – Cheddar, Mozzarella, Smoked Sausage + BBQ Sauce
- 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 Vegan - Vegan Cheese, Peppers, Sweetcorn, Mushrooms, Onion + Olives

CHARCUTERIE BOATS

Bamboo boats full of delicious charcuterie for one or to share!
From £12.00 per boat

Sample Menu;

Salami, Brie, Cornichon, Smoked Ashmore, Cheddar, Chorizo, Apricots, Dates, Figs,
Raspberries, Strawberries, Mini Pretzels, Breadsticks, Crackers and Olives

DRINKS, 2027

CORKAGE

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: £7.50 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

*Please see your venue contact for pricing

WEDDING BREAKFAST DRINK ADD-ONS:

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.