

TWILIGHT HIRE 2027

Where Romance Meets the Magic of Dusk

THE PERFECT OPTION FOR THOSE SEEKING A SHORTER, LESS FORMAL CELEBRATION...



Taking full advantage of the soft and romantic lighting, twilight weddings often have a relaxed and magical atmosphere. A sunset ceremony which flows into a reception with a more informal evening meal or buffet.

PACKAGE PRICING, 2027

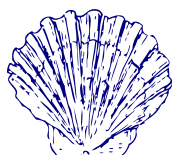
	Sunday to Thursday PACKAGE ONE (BOXED)	Sunday to Thursday PACKAGE TWO (HOG)	Friday and Saturday PACKAGE ONE (BOXED)	Friday and Saturday PACKAGE TWO (HOG)
FEB MARCH NOVEMBER DECEMBER	£3,030	£3,880	£3,480	£4,330
APRIL MAY OCTOBER	£3,480	£4,330	£4,380	£5,230
JUNE JULY AUGUST SEPTEMBER	£3,930	£4,780	N/A	N/A

Each package is based on 50 guests

Add on additional guests:

PACKAGE ONE: £20.95 per person

PACKAGE TWO: £38.00 per person



PLEASE NOTE, WE CANNOT TAKE
TWILIGHT BOOKINGS:

On Friday's and Saturday's from June to September
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 3.00pm until midnight

* (hire timings can be altered upon request)

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.

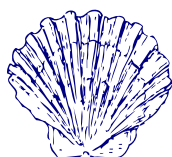
DÉCOR/ADDITIONAL LIGHTING

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

For a Twilight wedding, we recommend you marry at 4pm as tis allows plenty of time for the rest of your evening plans but of course, the time you marry is completely up to you and we are fully flexible.

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.

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 to 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, 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 3.00pm on the day of your event.

Your suppliers have access between 10am and 3pm for delivering and setting up.

If you wish to have access to set-up on the morning, please see us for options and pricing.

All music must stop at midnight which is also when the bar closes.

The venue then closes at half past midnight.

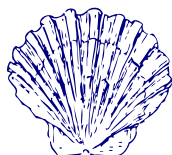
VENUE VISITS

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 £1,000.00

Final payment for the package, additional guests, corkage etc. is due no later than 4 weeks before the event date.



SUGGESTED TIMINGS

BASED ON A 4PM CEREMONY..

3PM - Guest arrival

4PM - Ceremony to begin

4.30PM - Ceremony to end

4.45PM - Confetti and Drinks Reception

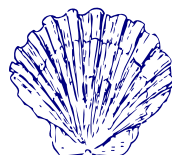
6PM - Dinner (and Speeches)

7.25PM - Cake Cutting

7.30PM - First Dance and Evening Party

Midnight - Last orders and Music stops

00.30AM - Carriages



PACKAGE ONE, 2027

Boxed and Relaxed, very fitting being beside the sea!

-Minimum 50 guests-

Can be served buffet style, or to tables

You can select three boxed menu options to offer your guests.

All food must be pre-ordered.

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

BOXED MENU OPTIONS

Beer Battered Fish, Fries, Homemade Tartare Sauce + Lemon

Beer Battered or Baked Butchers Jumbo Sausage + Fries

Breaded Scampi, Fries, Homemade Tartare Sauce + Lemon

Homemade Panko Chicken Breast Goujons, Fries + Sweet Chilli Mayo

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

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

BOXED ADD-ONS AND UPGRADES

(Please ask for pricing)

Bowl of Mushy Peas, Bowl of Garden Peas

Bowl of Curry Sauce

Artisan Bread Basket, Crusty Baguette Bread Basket

Pickled Onions, Pickled Gherkins

Mozzarella Sticks, Halloumi Fries

Salt + Pepper Squid

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

Upgrade to Fresh Dayboat Cod: please ask

Upgrade to Plated Main: + £1.00 per person

PACKAGE TWO, 2027

Slow Cooked and Served Buffet Style

-Minimum 50 guests-

WHOLE FREE RANGE PIG

Sliced Pork + Pulled Pork

Soft Brioche + Soft Floured Rolls

Crackling, Bramley Apple Sauce + Stuffing Balls

SPRING/SUMMER SIDES INCLUDED

Buttered New Potatoes

Roasted Vegetable Couscous

Coleslaw

Mixed Leaf Salad

AUTUMN/WINTER SIDES INCLUDED

Garlic + Rosemary Roast Potatoes

Roasted Root Vegetables

Braised Red Cabbage

Cauliflower Cheese

OPTIONAL EXTRA SIDES

Mixed Vegetable Rice or Pasta

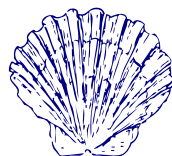
Tomato + Butterbean Salad

Courgette, Feta, Pea + Mint Salad

Minted Peas or Buttered Greens

Mac n Cheese

(See us for pricing)



Vegetarian/Vegan Option available upon request

Please ask us for side add-on pricing.

PACKAGE THREE, 2027

A traditional sit-down Main Meal

-Minimum 50 guests-

Must be served to tables - seating plan required

You can select three main course options to offer your guests, one meat, one fish and one vegetarian/vegan.

All food must be pre-ordered and we require menu choices and final numbers 6 to 8 weeks prior.

MAIN COURSE MENU OPTIONS

sample menu

Pork Belly with Crackling, Hasselback Potatoes, Cabbage, Roasted Carrots, +
Chicken Jus

Roasted Chicken, Creamy Porcini Mushroom Sauce + Dauphinoise Potatoes,
Roasted Carrots + Tender stem Broccoli

Braised Beef Blade, Chive Mash, Crispy Shallots, Jus + Honey Glazed Roots

Pan Fried Sea Bass, Hot Tartare Sauce, Crispy New Potatoes, Basil Oil + Scraps

Sea Bream on a Harissa, Chickpea + Bean Stew with Tender stem Broccoli

Baked Cod with a Chorizo Crumb, Baked Baby Potatoes, Greens + Lemon Aioli

Chef's Seasonal Gnocchi with Dressed Rocket + Garlic Ciabatta (*vegan)

Chef's Seasonal Risotto (*vegan)

Vegan Pithivier, Lyonnais Potatoes + Roasted Carrots Gravy

PLEASE ASK FOR A BESPOKE QUOTE FOR THIS PACKAGE OPTION

DRINKS RECEPTION ADD-ONS

Something extra for your drinks reception

CANAPES

Select 3 of the following £14.00 per head

Tempura King Prawns with Toasted Sesame Mayo

Lamb Kofta with Minted Yoghurt

Moroccan Spiced Lamb Croquette

Roast Beef Yorkie with Creamed Horseradish or Gravy

Beef Burger Sliders with Sauce, Cheese + Pickle

Mini Fish n Chip Cones with Mushy Peas

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)

GRAZING CONES

Individual and beautifully curated handheld cones, filled with an assortment of delicious nibbles

Includes a selection of; Artisan cheeses, cured meats, fresh and dried fruits, olives, cornichons, breadsticks, pretzels, crackers.

Gluten Free, vegetarian and vegan alternatives available.

*Also available for Evening Food.

Please ask your venue contact for further details and pricing.

The Famous Whitstable Oyster, PGI

OYSTERS

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.

CORKAGE

You are welcome to provide your own wine and sparkling for the duration of the hire period. 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.

75cl bottles: £7.00 per bottle

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ALL OTHER DRINKS MUST BE PROVIDED BY US

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.

WEDDING BREAKFAST ADD-ONS

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

£13.00 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.

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



Thanks to Paul Fuller Photography for images