



WELCOME TO THE BOAT HOUSE



Congratulations on your engagement! Whether you're planning a wedding or a civil partnership ceremony, we would be honored to host your special day and help make your dreams a reality.

At The Boat House, we are committed to supporting you every step of the way, taking the stress out of wedding planning so you can focus on the joy of the moment. With a variety of options designed to suit weddings of all sizes, including exclusive use of the venue on your big day, we strive to make your celebration truly unforgettable.

Welcome to The Boat House, a stunning riverside restaurant situated along the scenic banks of the beautiful River Medway. Just a short half-mile from the popular Guildhall and Medway Registry Office, our venue offers breathtaking views of historic Rochester, providing a one-of-a-kind setting that exudes charm and romance. The serene backdrop of the river, combined with the picturesque landscape, creates an idyllic atmosphere for your wedding, ensuring your day is as special as the love you share.

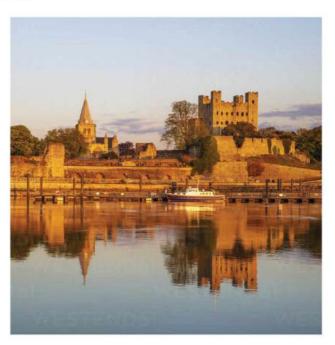
We believe your wedding day should be everything you've ever imagined, and more. That's why our dedicated and expertly trained team works tirelessly behind the scenes, handling all the details so you can relax and savor every moment. From the personalized touches to the seamless flow of the day, we're here to ensure your celebration is as smooth and stress-free as possible.

Located in the heart of Medway, The Boat House is not only beautiful but also conveniently situated. Guests traveling from near and far will appreciate the close proximity to local amenities and accommodations, with Strood's High Speed (HS1) train station just a 1-minute walk away—putting you only 20 minutes from the heart of London and St Pancras International.

Our bespoke wedding packages are designed to cater to your unique tastes, with custom menus and drinks that reflect your personal preferences. With a modern rustic ambiance created by wooden floors, high beams, and large windows that showcase stunning views of the river.

Whether you're planning an intimate gathering or a grand celebration with up to 200 guests, we pride ourselves on our ability to accommodate weddings of all sizes. With ample space to invite everyone you love, you won't have to compromise on your guest list. At The Boat House, we believe your wedding day should be filled with limitless love, joy, and happiness—and we are here to help make that dream a reality.









The Boat House restaurant and show lounge is the perfect blank canvas for your wedding. The show lounge boasts two conjoining spaces, which offer the flexibility to host an array of events!

The show lounge has a staging area, private bar, adjustable room colour and lighting, and a private outside area to create a unique experience for you and your guests. With a large seating capacity and unique catering solutions. We also have a bespoke list of outside suppliers, entertainers, photographers, and many more.













THE VENUE



Choose the perfect venue hire to suit the needs of your special day, ensuring a seamless and unforgettable experience. Our venue hire includes full and exclusive access to our elegant restaurant, vibrant show lounge, and charming outdoor terrace, providing a versatile setting for every part of your celebration. Opting for full venue hire gives you the entire space, allowing for ultimate privacy and customization.

In addition, you'll enjoy the convenience of a private bar, full staffing to cater to your guests, and essential amenities such as an easel for displays and a professional microphone and audio setup for speeches or entertainment. To make your day truly stress-free, a dedicated wedding coordinator will be assigned to you, ensuring every detail is meticulously handled, from start to finish. Let us help bring your dream wedding to life in the perfect venue!





CREATE THE GREATEST DAY OF YOUR LIFE

Let's begin the journey to your special day. The following prices are up to date and are a guide price. A full quotation and wedding extras and add-ons can be discussed with our dedicated wedding co-ordinator at the time.

Easy & stress free due to excellent communication with The boat house. The staff were wonderful & helpful throughout the day! The venue itself is stunning & has been redecorated beautifully. All of our guests were so complimentary on how special the day was. Also the food was gorgeous too. I would highly recommend for your big day.

Sharon . E



CANAPÉS & WELCOME DRINKS

Welcome your guests in style with an exquisite selection of canapés, the perfect hors d'œuvre to kick off any celebration. These beautifully prepared, bite-sized delights combine artistry and flavor, featuring small pieces of bread, crisp crackers, or flaky puff pastry, each topped or wrapped with a variety of savory favorites. Whether you're offering classic favorites or something a bit more adventurous, these fun finger foods are designed to be enjoyed in just one delicious bite, making them a delightful treat for your guests.

To elevate the experience even further, pair your canapés with a selection of welcome drinks, including sparkling Prosecco, fine Champagne, or an array of refreshing non-alcoholic cocktails for those who prefer something lighter. These drinks set a festive tone and complement the flavors of the canapés beautifully. For a tailored experience, please feel free to ask about the available canapé options to create a menu that perfectly suits your event.

Corsage Menu

STARTER (CHOOSE UP TO TWO)

SOUP OF THE DAY (v)

Soup of the day (Multiple options available) - Chef's soup of the day served with warm fresh bread.

VEGETABLE PAKORAS (ve)

Indian pakora made with potatoes, onion, cabbage, spinach & peas with a blend of spices, with a vegan mayo sauce.

KING PRAWN COCKTAIL

Fresh prawns on baby gem, tomato and cocktail sauce.

MAIN

FULL CARVERY

Succulent British farm assured turkey, beef or gammon. Served with a selection of seasonal vegetables, Yorkshire puddings, our famous all meat stuffing and homemade roasties from our carvery deck.

DESSERTS (CHOOSE UP TO TWO)

LEMON CHEESECAKE (v)

Baked Lemon Cheesecake with Sicilian Lemon sauce on a digestive biscuit crumb base

WHITE CHOCOLATE BLONDIE (v)

A Blondie filled with a layer of raspberry jam & topped with white chocolate & raspberries

TRUFFLE BROWNIE TORTE (ve)

Gluten free & vegan dessert with a chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie and chocolate crumb

STARTER (CHOOSE UP TO TWO)

SALMON & DILL FISHCAKE

A blend of Scottish salmon, creamy mashed potato, mozzarella cheese & dill. Coated in a panko breadcrumb, served with sweet Thai chilli jam.

POTATO & LEEK SOUP (ve)

A rich hearty soup with potato, leek & thyme, finished with cream, butter & truffle oil.

ARDENNES PÂTÉ

A medium coarse pork liver and chicken pâté, with a decorative peppercorn topping

MAINS (CHOOSE UP TO TWO)

Garland Menu

SLOW COOKED LAMB HIND

Slow cooked in a rich mint gravy served with seasonal vegetables and horseradish mash.

BUTTERNUT GOBI DHANSAK (ve)

vegan curry, cauliflower florets, butternut squash, red onions, red peppers, split peas and lentils in a spiced sauce

WOODLAND MUSHROOM CHICKEN WRAPPED IN BACON

Breast of chicken filled with a creamy woodland mushroom & spinach sauce wrapped in bacon with roast potatoes and savoy cabbage.

DESSERTS (CHOOSE UP TO TWO)

CHOCOLATE & COCONUT TART (ve)

A date and mixed nut case filled with a chocolate and coconut filling finished with a coconut swirl

CARAMEL ROCKY ROAD BROWNIE

Baked brownie topped with a dark chocolate cheesecake & salted caramel sauce. Finished with brownie cubes, balls of marsh mallow, caramel curls & chocolate sauce.

TARTELETTE AU CITRON (v)

A delicious buttery shortcrust pastry base encases an attractively decorated zesty lemon filling

More food and drink options on the next page.





STARTER (CHOOSE UP TO TWO)

SOMERSET BRIE & ASPARAGUS CHEESECAKE (v)

Somerset brie & asparagus cheesecake on a savoury cheese, leek & spring onion base topped with brie

VEGAN CRISPY WINGS (ve)

Vegan savoury flavoured wings, made with mycoprotein, coated in a batter.

CHICKEN & DUCK WITH RED ONION MARMALADE TERRINE

Pressed terrine of British chicken thigh and duck leg with red onion marmalade and herbs. Served with flat toast and caramelised red onion chutney.

MAINS (CHOOSE UP TO TWO)

MEDITERRANEAN VEGETABLE TART (ve)

Crisp basil & maize pastry case filled with a base of slow roasted tomato sauce topped with grilled courgettes, red & yellow peppers, red onions & cherry tomatoes all baked together and finished with a basil and pumpkin seed crumb.

CHORIZO & MOZZARELLA STUFFED CHICKEN

Breast of chicken filled with chorizo & mozzarella & wrapped with streaky bacon. **SLOW COOKED BEEF FEATHERBLADE**Beef featherblade slow cooked with a salt & pepper seasoning with truffle oil mash, tenderstem broccoli and asparagus.

DESSERTS (CHOOSE UP TO TWO)

MINI TRIO DESSERTS (v)

Selection of mini desserts made with Belgian chocolate. Double chocolate mousse cake, white chocolate & raspberry cup and chocolate & orange tartlet.

ITALIAN CHOCOLATE FONDANT (v)

Italian rich dark chocolate pudding with a soft and gooey chocolate centre.

WILD CHERRY & CHOCOLATE SLICE (ve)

Baked cherry, chocolate & coconut filling on a chocolate biscuit base swirled with cherry sauce

BRAEBURN APPLE & BLACKBERRY FLAPJACK CRUMBLE(ve)

Apple & blackberry crumble topped with an all butter, rolled oat & syrup topping.



WINE PACKAGES



Spoil your dinner guests with a wine package thats been carefully selected and designed to accompany any of our sample menus. The following wine packages are on the basis of each guest having half a bottle of wine each. If wine isn't your thing, then please feel free to discuss other drink options with your wedding co-ordinator.



£8.95pp

CORSAGE COLLECTION

White

SCENIC RIDGE (AU) 12% ABV

Wine of Australia, dry & refreshing Pinot Grigio with notes of stone fruits

complemented by lemon and grapefruit bursts

Red

SAN ANDRES (CHILE) 12.5% ABV

Well-structured Merlot with aromas of chocolate, cherry and mocha. Soft, generous fruit flavours of ripe cherry & plum with a delicate hint of spice



£9.95pp

GARLAND COLLECTION

White

IL CAGGIO (ITALY) 12% ABV

Refreshing Italian dry white is lemon yellow colour. On the palate, flavours of fresh green apple and citrus are balanced well by aromas of stone fruit.

Red

CABERNET SAUVIGNON ANAKENA (CHILE) 13% ABV

A full-bodied wine with bramble and plum characters, Anakena Cabernet Sauvignon has a rich palate packed with juicy fruit and a lingering finish.

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£10.95pp

BOUTONNIERE COLLECTION

White

PATERSON'S GROVE (NZ) 12% ABV

Vibrant Sauvignon Blanc from the Marlborough region of New Zealand. Powerful and aromatic: zesty gooseberry and passion fruit flavours with bright acidity.

Red

MALBEC LOS PICOS (ARG) 13% ABV

Argentina's celebrated Catena Family winemakers. Handpicked grapes, from the foothills of regions east of the Andes, are perfectly ripened, giving the wine elegant blackberry and plum flavours.

TOASTING DRINKS

Equivalent to just over half a full glass per person Prosecco £5.95 Champagne £8.95



Treat your evening guests with our extensive buffet collection. Here is an example of what your buffet will include. We can tailor the buffet to suit dietary requirements.

- Chicken & Bacon Mayo Sandwiches
- Ham & Cheese Mayo Sandwiches
- Chicken Tikka Mayo Sandwiches
- Double Cheese & Onion Sandwiches
- Chunky Egg Mayo Sandwiches

Indian Platter

- Onion Bhajis
- Vegetable Pakora
- Vegetable Samosas

- Sausage Rolls
- Scotch eggs
- Chicken strips
- Pork pies
- Chicken nuggets
- Cocktail Sausages
- Chicken Breast Bamboo Sticks Mini Quiche Selection Canapés
- Cheese, Onion & Chive Filling
- Classic Lorraine Filling

- Stilton & Broccoli Filling
- Thai Vegetable Spring Rolls
- Thai Vegetable Samosas
- Tomato & Basil pasta
- Swedish Style Meatballs
- Homemade Coleslaw
- Homemade Potato salad
- Chicken Drumsticks
- Spicy chicken bites
- Chicken balls



WEDDING PACKAGES



To make things even more convenient for you, we've crafted a selection of bespoke packages designed to save you time and effort. Rather than building your own from scratch, you can choose from three carefully curated packages, each tailored to suit different needs. Plus, we will included a 10% discount on services in the total price for added value.

GOLD PACKAGE

Venue Hire

Welcome Drinks

Corsage Menu

•Wine Package 1

Evening Buffet

Evening DJ

PLATINUM PACKAGE

DIAMOND PACKAGE

Venue Hire
 Canapes
 Welcome Drinks
 Corsage Menu
 Toasting Drinks
 Table Linen
 Chair Sashes
 Chair Covers
 Place Cards
 Table Numbers
 Sweets Table
 Evening Buffet
 Evening DJ







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