



Weddings
at

THE BOAT HOUSE

A WONDERFUL OCCASION TO REMEMBER

WELCOME TO THE BOAT HOUSE

Congratulations on your engagement! Whether you are getting married or holding a civil partnership ceremony, we would love to host your wedding.

We are here to help you every step of the way to take the stress out of planning your wedding. With many options to suit all weddings, including exclusive use of the venue on your big day, what could be more special?

Welcome to The Boat House. The Boat House is a stunning restaurant located on the banks of the beautiful River Medway.

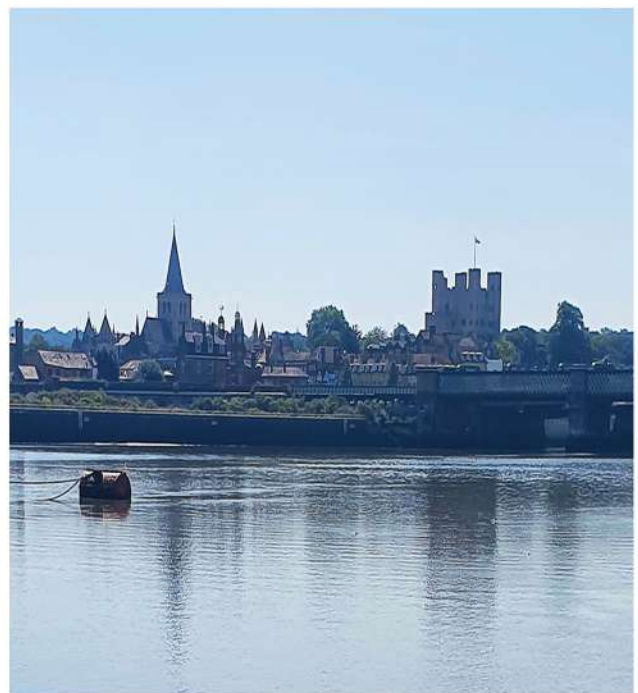
Just half a mile away from the popular Guildhall and Medway registry office. We boast picturesque landscapes of historic Rochester and being situated on the banks of the river, it really is breathtakingly beautiful, making it a unique and charming location.

At The Boat House, we believe that your wedding day should be everything you've ever dreamed of and more. That's why our specially trained team works tirelessly behind the scenes to ensure that your day is as stress-free as possible, so you and your partner can simply bask in the romance of the day.

Located in the heart of Medway, our venue is perfectly positioned to offer ample conveniences, amenities, and accommodation options for guests travelling from near and far. High speed (HS1) Strood train station is a 1 minute walk away and only 20 minutes away from the centre of London and St Pancras International.

Our bespoke wedding packages include custom catering and drinks that are tailored to your unique tastes and preferences. The venue, has seating for up to 84 day guests, boasts a modern rustic feel with its wooden floors, high beams, open plan, and beautiful large windows looking out on the river.

We take pride in our ability to accommodate weddings of various sizes, from intimate gatherings to grand celebrations with up to 200 guests. Our spacious venue allows you to invite all your loved ones to share in your special day, without having to compromise on your guest list. We believe that your wedding day should be filled with limitless love and happiness, and we are here to help make that a reality.



IT'S A LOVE STORY

The Boat House restaurant and show lounge is the perfect blank canvas for your wedding. The show lounge boasts two adjoining 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.



PRICING GUIDE

VENUE HIRE

Choose the wedding venue hire to suit your special day needs. Venue hire includes full exclusive access to our restaurant, show lounge, and outside terrace (Full hire will include the entire venue). This also includes a private bar, full staffing, an easel, and microphone audio. You will also be assigned a wedding co-ordinator who will personally make all the arrangements for your wedding.



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

CATERING

CANAPÉS & WELCOME DRINKS

Welcome your guests with a selection of canapés, as a great hors d'œuvre. A small, prepared, and decorative food, consisting of small pieces of bread, puff pastry and cracker wrapped around and topped with some savoury food favourites, fun finger food and often eaten in one bite! Please ask for the available canape options.

4 canapes | **£7.95pp**
5 canapes | **£8.95pp**

Fruit juice | **£3.95pp**
Pimms | **£4.95pp**

Prosecco | **£5.95pp**
Champagne | **£8.95pp**

Corsage Menu £29.95pp

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

Garland Menu £32.95pp

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)

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.

TARLETTE 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.

CATERING

Boutonniere Menu £35.95pp

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 that's 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.

1

£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

2

£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.

3

£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

BUFFET

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. **£9.00pp**

- 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

If you are looking to make things even easier, we have created some bespoke packages so you don't have to create your own. This will be a total price for your entire day. We have three different example packages below based on 50 and 80 day guests. The total price does include a 10% discount on services and will differ depending on how many guests are coming to your big day.

GOLD PACKAGE

- Venue Hire
- Welcome Drinks
- Corsage Menu
- Wine Package 1
- Evening Buffet
- Evening DJ

50
GUESTS

Monday - Thursday
£4,493
+£600 for full venue hire

Friday
£4,793
+£600 for full venue hire

Saturday or Bank Holiday
£5,093
+£600 for full venue hire

80
GUESTS

Monday - Thursday
£5,808.80
+£600 for full venue hire

Friday
£6,108.80
+£600 for full venue hire

Saturday or Bank Holiday
£6,408.80
+£600 for full venue hire

PLATINUM PACKAGE

- Venue Hire
- Welcome Drinks
- Corsage Menu
- Toasting Drinks
- Wine Package 2
- Table Linen
- Chair Sashes
- Chair Covers
- Sweets Table
- Evening Buffet
- Evening DJ

50
GUESTS

Monday - Thursday
£5,891
+£600 for full venue hire

Friday
£6,191
+£600 for full venue hire

Saturday or Bank Holiday
£6,491
+£600 for full venue hire

80
GUESTS

Monday - Thursday
£8,045.60
+£600 for full venue hire

Friday
£8,345.60
+£600 for full venue hire

Saturday or Bank Holiday
£8,645.60
+£600 for full venue hire

DIAMOND PACKAGE

- Venue Hire
- Canapes
- Welcome Drinks
- Corsage Menu
- Toasting Drinks
- Wine Package 3
- Table Linen
- Chair Sashes
- Chair Covers
- Place Cards
- Table Numbers
- Seating Plan
- Sweets Table
- Evening Buffet
- Evening DJ

50
GUESTS

Monday - Thursday
£6,563.75
+£600 for full venue hire

Friday
£6,863.75
+£600 for full venue hire

Saturday or Bank Holiday
£7,163.75
+£600 for full venue hire

80
GUESTS

Friday
£9,122
+£600 for full venue hire

Friday
£9,422
+£600 for full venue hire

Saturday or Bank Holiday
£9,722
+£600 for full venue hire



THE
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RESTAURANT • BAR • SHOW LOUNGE

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