

WEDDINGS AT THE BOAT HOUSE BISTRO

BEWL WATER





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VENUE HIRE

CEREMONY ONLY - £750

Hire charge includes; Use of the Boat House Bistro for 3 hours
A Maximum of 60 guests indoors and 80 guests outdoors.

CEREMONY AND RECEPTION - £2500

Hire charge includes; Use of the Boat House Bistro from 12pm until midnight

A Maximum of 80 guests for the wedding breakfast and 100 guests for the evening reception. Minimum spend of £6000.

RECEPTION ONLY - £2000

Hire charge includes; Use of the Boat House Bistro from 2pm until midnight
A Maximum of 100 guests for the evening reception.

Minimum spend of £6000.



OUR GUARANTEE

We guarantee yours will be the only wedding taking place at Bewl Water that day.





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PACKAGES

BRONZE PACKAGE

- A glass of prosecco for the drinks reception
- Half a bottle of wine per person during the wedding breakfast
 - A glass of prosecco for the toast
- Three course set menu or prosecco afternoon tea
- Evening buffet – anti pasti board or finger buffet (choice of 5 items)

£80 per person

Additional evening guests - £18 per person

SILVER PACKAGE

- Two glasses of prosecco for the drinks reception
 - Canapés (three per person)
- Half a bottle of wine per person during the wedding breakfast
 - A glass of prosecco for the toast
- Three course set menu or prosecco afternoon tea
- Evening buffet – anti pasti board or finger buffet (choice of 7 items)

£100 per person

Additional evening guests - £22 per person

GOLD PACKAGE

- Two glasses of prosecco for drinks reception
 - Canapés (five per person)
- Half a bottle of wine per person during the wedding breakfast
 - A glass of champagne for the toast
- Three course set menu or prosecco afternoon tea
- Evening buffet – anti pasti board or finger buffet (choice of 9 items)

£120 per person

Additional evening guests - £22 per person

YOUNG DINER PACKAGE

- Fruit juice during the drinks reception
- Three course set menu or childrens afternoon tea
 - Childrens evening buffet

£34 per child

Additional evening guests - £12 per person





CANAPÉS

MENU

Tapenade crouton with semi dried tomatoes and basil (v)

Wild mushroom filo pastry tarts (v)

Warm thai style crab cakes with lemongrass aioli honey, soy and ginger chicken skewers

Parmesan shortbread with whipped goats cheese and red onion chutney (v)

Oak smoked salmon blini, lemon crème fraiche

Thyme roasted pumpkin and goats cheese tart with balsamic glazed fig (v)

Steak and béarnaise profiteroles



WEDDING BREAKFAST MENU

STARTERS

Cherry tomatoes and mozzarella salad with a balsamic vinegar dressing

Smoked salmon, avocado and shrimp tian with lemon crème fraiche
and baby watercress

Ham hock terrine, piccalilli, sour dough toast

Roast butternut squash soup with basil oil and garlic croutons (v)

Smoked chicken leek and walnut risotto with lemon oil

MAINS

Free range chicken breast wrapped in parma ham butter fondant potato, baby
carrots and leeks, red wine jus

Sun dried tomato and lemon crusted cod roasted pepper orzotto, salsa verde
braised lamb leg steak red lentil stew, parsley oil

Pan seared salmon fillet jersey royal potato cake, peas a la francaise

Confit duck leg seville style red cabbage, bubble and squeak, jus

Roast beef yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus

Braised belly of pork pommes anna, creamed leeks, pork quaver, sage jus

Sweet potato and goats cheese orzo arancini, creamed leeks, tomato concasse,
pea shoots (v)

WEDDING BREAKFAST MENU

DESSERTS

Madagascan vanilla crème brulee with shortbread biscuits

Chocolate brownie delice, white chocolate soil, pistachio ice cream

Lemon meringue tart with raspberry gel and fresh raspberries

Key lime cheesecake with mango and mint salsa

Eton mess cheesecake, berry gel, meringue



CHILDREN'S MENU

STARTERS

Crudités with mary rose sauce

Garlic pizza bread

Tomato soup

MAINS

Macaroni cheese

Chicken bites, chips and garden peas

Chipolatas, creamy mash potato, vegetables and gravy

Tempura cod, chips and garden peas

DESSERTS

Selection of ice cream

Fruit sticks with strawberry coulis

Warm chocolate brownie with ice cream



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BOARDS AND BUFFETS

ANTIPASTI

A selection of English and continental cheeses
sliced cured meats, olives, grilled marinated vegetables, celery, chutneys and
grapes, Warm breads and crackers

FINGER BUFFET

HOT

Sage and onion sausage rolls

Mini burger, smoked cheddar,
caramelised onions

Chestnut mushroom, tarragon arancini
Lamb kofta – mint dressing

Tandoori chicken skewer –
Bengali tomato chutney

Roasted vegetable frittata

Smoked cheddar & spring onion
tartlets

Mini hot dogs– cocktail sausage,
caramelised shallots

Mini pulled pork slider teriyaki chicken
brochettes

King prawns with lime, ginger and chilli

COLD

Selection of sandwiches

Selection of wraps

Smoked cheese paprika straws

Italian bruschetta

Smoked salmon & french
mustard blinis



FAQ

A date may be held provisionally for up to two weeks. To confirm the date a £1000 non-refundable deposit will be required. This will be offset against the final invoice.

- Your event host will be available to answer all your questions before the wedding. You will be contacted by them after confirmation has been received. Following a detailed wedding meeting with your wedding coordinator, you will be allocated a supervisor, who will be present on the day to ensure everything runs smoothly.
- Customers may wish to decorate the boat house with flowers and balloons etc. Candles will be permitted at our discretion, although any damage to linen caused by candles will be chargeable. No decorations are to be stuck to any walls. Access times for decorating rooms will only be confirmed two weeks prior to your wedding.
- We strongly recommend that you engage the services of our professional toastmaster who would be available to make announcements, introduce the speeches and facilitate the gathering of guests at appropriate times. We suggest that you provide one usher per twenty five guests.



FAQ CONTINUED...

- Bewl water wishes to promote a healthy environment for visitors, therefore the grounds as well as the buildings are smoke-free.
- Biodegradable confetti is permitted outside. We do not permit the use of confetti, confetti balloons & bombs or party poppers within the venue.
- Each 75cl bottle of wine yields 6 x 12.5cl glasses. Consumption on the day will determine the actual mix of red and white wine. Pre-arranged bar tabs may be added to the final invoice if required or payable upon departure. Corkage is charged at £13.00 Per bottle for wine and £15.00 Per bottle for sparkling wine or champagne.
- We highly recommend our resident dj who we can book on your behalf. Alternatively, or in addition, we would be happy to accommodate a band of your choice.
- Ceremonies can be held at any time between 12am-6pm. You must contact east sussex registrars to book your ceremony. The exact content of the ceremony can be planned by the couple and agreed with the registrar. The venue hire charge does not include the fee for the wedding ceremony.
- Can be arranged on request at a chargeable rate. Vat - all prices quoted in this information pack include vat at 20%

**Please note that any additional services or bar tabs will not be included within the outlined minimum spend*

ENQUIRE TODAY

bewlwater.co.uk

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