



Diamond
package

Diamond package

The Diamond package is our most exclusive of the four, giving you the luxury and decadence you desire to make your wedding as special as possible. Extras to this package includes a choice of Champagne, Pimms and fresh fruit juice for the reception drink, a selection of canapes on arrival, a more extravagant menu including luxury petit fours with coffee, half a bottle of wine per guest with the meal and a glass of Champagne for each guest for the wedding toast.

£5,955

Including VAT

Starter

Hog roast pork, apple and sage pate with plum and apple chutney served with a rustic roll

Crispy coated camembert served with mixed leaves and redcurrant sauce (v)

Seasonal soup served with a rustic roll (v)

Main course

Roast beef and Yorkshire pudding

Poached fillet of haddock with grain mustard sauce

Slow cooked duck breast with red cabbage and Madeira jus

Parsnip, sweet potatoes and chestnut bake (v)

Above served with traditional crunchy roast potatoes or new potatoes and two seasonal vegetables

Dessert

Champagne and raspberry torte served with cream

Molten chocolate cake served with cream

Creamy cheesecake of your choice served with cream

Coffee and petit fours

Please select one option from each course

We cater for special dietary requirements and more suitable options for your younger guests.

A close-up photograph of a bouquet of white roses and a pearl necklace. The roses are made of white fabric and are arranged in a cluster. The pearl necklace is made of white pearls and is draped across the foreground. The background is a plain, light-colored surface.

Pearl
package

Pearl package

For something a bit different, your real coastal experience with the Pearl wedding package will be ultra-special. Extras to this package includes a choice of Pimms, Bucks Fizz or fresh fruit juice for the reception drink, a delicious three course meal including chocolatey truffles with your coffee, half a bottle of wine per guest with the meal and a glass of bubbling prosecco for each guest for the wedding toast.

£5,325

Including VAT

Starter

Seasonal soup with a rustic roll (v)

Italian mozzarella and beef tomato salad

on a bed of mixed leaves and basil dressing (v)

Haddock, leek and cheddar cheese fishcakes served on a bed of mixed leaves with lemon and chive dip

Main course

Lamb shanks with mint gravy

Woodland mushroom chicken wrapped in bacon

Mushroom, spinach and cranberry tart

Above served with traditional crunchy roast potatoes or new potatoes and two seasonal vegetables

Dessert

All butter lemon tart with raspberry coulis

Country apple and rhubarb crumble with custard

Triple Belgium choccy praline tarte

Coffee and truffles

Please select one option from each course

We cater for special dietary requirements and more suitable options for your younger guests.



Crystal
package

Crystal package

The Crystal package offers you luxury without the huge bill and still a unique experience at Herne Bay's beautiful Edwardian venue. Extras to this package includes a choice of Bucks Fizz or fresh fruit juice for the reception drink, superb three course meal including mints with coffee, one glass of house wine per guest with the meal and a glass of prosecco for each guest for the wedding toast.

£4,695

Including VAT

Starter

Seasonal soup with a rustic roll (v)

Chicken goujons with sweet chilli dip

Retro prawn cocktail

Main course

Seaside fish and chips with peas

Sliced roast topside of beef with Yorkshire pudding

Four mushroom stroganoff (exotic mushrooms in a cream and brandy sauce with smoked paprika and gherkins) served on a bed of white fluffy rice (v)

Breast of chicken with a creamy woodland mushroom and spinach sauce wrapped in bacon.

Above served with traditional crunchy roast potatoes or new potatoes and two seasonal vegetables

Dessert

Creamy cheesecake of your choice served with cream

Chocolate fudge cake served with cream

Treacle roly poly with custard

Coffee and after dinner mints

Please select one option from each course

We cater for special dietary requirements and more suitable options for your younger guests.

A close-up photograph of a bride smiling, wearing a white lace veil with intricate floral patterns. She is holding a bouquet of white roses and baby's breath flowers. The background is softly blurred, showing more of the lace veil and the bouquet.

Lace
package

Lace package

The Lace package is suited for those who just want the ceremony at the venue. You will be welcomed by our friendly staff and have exclusive use of the building as well as the surrounding grounds to take some breath taking photos of the stunning views.

*Additional guests for the lace package are charged at £17.50 per guest

Ceremony, canapés and prosecco

Three hours exclusive use of the elegant Bar or The Gallery for your ceremony, for up to 40* guests
Services of a wedding co-ordinator
Staff on hand to attend to your guests
Post ceremony glass of prosecco for all guests
Post ceremony canapés
Use of the building and grounds to capture those special images

Prices

Friday, Saturday and Sunday £1,595.00 (including VAT)
Monday to Thursday £1,395.00 (including VAT)

For your ceremony only

Use of the building for 3 hours up to 5pm
A member of staff to attend to the bride and groom on arrival
The provisional booking of the registrar

Prices

Friday, Saturday and Sunday £350 (including VAT)
Monday to Thursday £250 (including VAT)

Additional children's menu

This special package is designed to cater for children in your wedding party from the ages of 2 to 10 years. Alternatively, children may have a half portion of the adult meal.

£15

per child including VAT

Starter

Garlic bread
Cheesy potato skins

Main course

Sausage with creamy mash potatoes
Tomato and basil pasta (v)
Chicken goujons with chunky chips
Two seasonal vegetables

Dessert

Fruit salad
Novelty ice cream
Chocolate brownie

Two glasses of fruit juice or squash
(served with the meal)

Please select one option from each course
We cater for special dietary requirements and more suitable options for your younger guests.

Evening reception menu

Finger buffet

£14.95

including VAT

Sandwich selection (rolls or bread)

Egg mayonnaise (v)
Coronation chicken
Cheese and pickle
Ham salad
Tuna mayonnaise and cucumber

Savouries

Sausage rolls
Cocktail sausages in plum and sesame seed sauce
BBQ chicken wings
Jalapeno peppers stuffed with cheese (v)
Bruschetta topped with spinach and feta cheese (v)
Bruschetta topped with mozzarella cheese and ham
Cheese and bacon loaded potato skins
Garlic bread slices (v0)
Mini quiche (v)

Desserts

Selection of mini cakes
Fresh fruit platter

Please select one option from each course
We cater for special dietary requirements and more
suitable options for your younger guests.