



Wedding Menu

Starters

- Seasonal Soup (v) (ve) **5.25**
- Twice Baked Cheese Souffle (v) **7.00**
- Panko Breaded Garlic Butter Chicken Bites **7.45**
- Succulent Duck Breast Salad, Seasonal Fruit **9.70**
- Smoked Fish Cakes, Tomato Salsa **8.60**
- Medley of Garlic Infused Mushrooms, Toasted Sourdough (v) **8.15**
- Asparagus Parcels Parmesan, Basil Oil Infusion (v) **9.15**
- Trio of Seasonal Fish **8.95**
- Roasted Tandoori Spiced Cauliflower Florets, Sriracha Dipping Sauce (v) (ve) **6.70**
- Mozzarella, Tomato, Basil Pesto, Toasted Pine Nuts, Drizzled Balsamic Glaze **7.15**

All served with bread rolls

Mains

- Pan Fried Salmon, Creamed Tarragon Sauce **15.25**
- Duo of Lamb, Redcurrant Jus, Puree Peas **18.00**
- Seasonal Risotto (v) **14.50**
- Tender Fillet of Beef, Red Wine Jus, Celeriac Puree **25.00**
- Miso Red Snapper, Rice **16.75**
- Traditional Chicken Chasseur **14.75**
- Falafel, Stuffed Peppers (v) (ve) **12.50**
- Pressed Pork Belly, Shard of Crackling, Cider Apple Sauce **16.00**
- Beef Bourguignon **15.25**
- Vegetable Moussaka (v) **14.50**

Served with a Selection of Seasonal Vegetables/Potato

Desserts

- Vanilla Cinnamon Poached Pear, Crumbled Biscuit, Toffee Sauce **6.00**
- Mango Mousse, Shortbread **6.00**
- Traditional Cheese Plate **9.75**
- Seasonal Clotted Cream Cheesecake **7.30**
- Tiramisu **7.15**
- Trio of Mini Desserts **9.15**
- Lemon Tart, Fruit Coulis **7.15**
- Rich Pecan Pie **7.60**
- Triple Chocolate Brownies, Raspberry Ripple Ice Cream **7.45**
- Seasonal Meringue Roulade **7.45**
- Fruit Sundae (ve) **£7.25**

Tea, Coffee & Mint **£1.45 pp**

Please choose a maximum of two dishes from each course. A third option can be added for those with a dietary requirement.

Please inform us if anyone has any allergies



Canapes

Prawn & Parma ham blinis
Pork & chicken pate, with cranberry crostini
Avocado & prawn crostini
Pepper Salsa & goats cheese crostini (v)
Mini Yorkshire pudding - Beef & horseradish crème fraiche
Welsh rarebit on toast
Halloumi & roasted pepper on toast
Smoked salmon & sour Cream blinis
Beetroot & goats cheese blinis (v)
Mini cocktail sausages with honey & mustard

Choose 3 for £9 per person
Extra Choice £1.99 per person

Please inform us if anyone has any allergies



Child Menu Under 12's

All £4.95

Garlic bread (v)
Seasonal soup with crusty bread
Vegetable sticks with red pepper houmous (v/vg)
Fan of melon

All £6.95

Tomato & Herb pasta with dressed leaves(v/vg)
Roast chicken breast, seasonal vegetables, potatoes
Sausage, mash & beans
Chicken nuggets, chips, peas

All £5.95

Jelly & ice cream
2 scoops of ice cream
(Chocolate, Vanilla, Strawberry)
Mini strawberry shortcake crunch sundae
(Strawberry ice cream, raspberry sauce, a shortbread biscuit, topped with hundreds & thousands)

Please inform us if anyone has any allergies



Finger Buffet Menu

Select 10 choices for £15.95 per person

or

12 choices for £17.95 per person

*£0.25 per person surcharge on these items

Chicken satay skewers*
Chicken goujons
Smoked Salmon on sour dough*
Mini sausage rolls
Honey & Mustard glazed cocktail sausages
Crisps
Gourmet chips
Vegetable spring rolls (v)
Onion bhaji's (v)
Mini pizzas
Brie wedges
Hand Cut sandwiches (choose 4)
Fillings, Egg Cress, Tuna, Cheese & Chutney (v), Ham & Tomato,
Coronation Chicken, Beetroot, hummus & chickpeas (VE), (V)
Tomato, mozzarella and basil skewers (V)
Crudities with a selection of dips (v)
Cheese and onion quiche
Quiche Lorraine
Fruit sticks

Optional Extra

Assortment of mini cakes & pastries

£7.95 per person

Please inform us if anyone has any allergies



Fork Buffet Menu

Choose 2 of the following hot options

- Carved roast gammon
- Carved roast beef
- Griddled Lime & coriander chicken
- Red Onion & goats cheese tart (v)

Accompanying the above options

- Mixed leaf salad (v)
- Red cabbage coleslaw (v)
- Tomato, mozzarella and onion salad (v)
- Pasta, roasted vegetables, pesto salad (v)
- New potatoes with herb butter (v)

£29.00 per person

Optional Extra

Assortment of mini cakes & pastries

£7.95 per person

Please inform us if anyone has any allergies



Afternoon Tea Buffet

Sandwiches

Egg mayonnaise & watercress (v)

Smoked salmon & cream cheese

Coronation chicken

Cheddar cheese & chutney (v)

Scones

Traditional plain & fruit scones

Served with Cornish clotted cream.

& a choice jams

Sweets

Assortment of mini cakes & pastries

English breakfast or Coffee

Price £18.75 per person

Please inform us if anyone has any allergies



Drinks Package (Selected Sample List)

A full list is available on request

Welcome Drinks

Kir Royal (Crème de Cassis & Brut Cava)	£4.35 per glass
Bucks Fizz (orange juice & Brut Cava)	£4.15 per glass
Prosecco	£4.35 per glass
Brut Cava	£4.35 per glass

Sparkling

Autreau Premier Cru Champagne (France)	£46.00 per bottle
Balfour Leslie's Reserve Sparkling N/V (England)	£36.00 per bottle
Brut Cava (Spain)	£21.00 per bottle
Prosecco	£23.50 per bottle

White

Domaine du Pré Semelé Sancerre (France)	£30.50 per bottle
Silver Water Sauvignon Blanc (South Africa)	£23.00 per bottle
Auction House Chardonnay	£18.50 per bottle

Red

Araldica Barolo Classico 'Flori' (Italy)	£30.50 per bottle
La Chapelle de Marin, Côtes du Rhône (France)	£23.00 per bottle
Los Pastos Merlot	£19.50 per bottle

Rose

Domaine de la Vieille Tour Rosé, Côtes de Provence	£25.00 per bottle
Cortefresca Pinot Grigio Blush	£19.50 per bottle

Glass of Juice	£2.40 per person
----------------	------------------

Drink pricing may vary due to supplier increases.

Please inform us if anyone has any allergies



Terms, conditions & hire charges

Hire Charges

Weddings receptions (min 30 persons) £1850

Weddings receptions Friday (min 50 persons) £3000

Saturdays are not available April through to September.

All other days or evenings are subject to availability.

When to pay

The hire charge is paid to secure the booking date. It is not deducted from the final bill.

50% of the total cost is due 60 days prior to the date

100% of the total cost is due 28 days prior to the date

Medway Yacht Club hereafter referred to as 'The Club' or 'You' as the hirer

1. Externals hirers of The Club must be aware that the venue is not exclusive, members are permitted to use the Dragon bar when it is open.
2. Wedding receptions: minimum number is 50, maximum for sit down 100 or 120 standing.
3. External Hire fees are due at the time of booking. If in certain circumstances a hire fee is not due, (see below) then a £100 deposit is due to confirm the booking.
4. If the hirer or host is a member and paying in full, they do not have to pay the hire charge as long as 50% of the guests are members.
5. If the hirer or host is a member and paying in full, they will receive a 10% discount off the food prices listed in this pack. To obtain the discount, 50% of the guests must be members.
6. All prices inclusive of VAT.
7. You are welcome to bring a celebration cake but no other food to be brought onto the premises without the express permission of the General Manager.
8. Please choose a maximum of two choices per course. A vegetarian option may be included too. We can cater for those with allergies, intolerances, or dietary requirements.
9. Final payment, choices & numbers must be with us no later than 28 days prior to the event date (it is very important to ensure we receive information about any allergies or intolerances by this time).
10. No refunds will be given for cancellations with less than 28 days' notice.
11. All Hire costs are non-refundable at point of payment. Hire costs and any reasonable administration costs will be kept should there be a cancellation outside of the 28-day notice period.
12. The Club reserves the right to cancel and refund a booking, if in the unlikely event The Club needs to cancel a Function, The Club will always try to ensure plenty of notice is given.
13. Linen table clothes are included free of charge.
14. If hiring a DJ or band, we are required to obtain a copy of their liability certificate.
15. The Club takes no responsibility for any loss or damage to personal belongings or vehicles.
16. The Club reserves the right to charge the hirer/event attendees for any damage to the club premises or property.
17. Our kitchen will always contain a trace element of nuts and other allergens.



Optional extra's (incur extra charges)

- Linen Napkins £1.55 each
- Hog Roast Price available on request (3rd Party involved)
- BBQ Tailored for you
- Dance Floor Hire £100