



## **The Waterfront Wedding Menus**

### **Welcome to the Waterfront**

We are here to ensure you enjoy your special occasion, so that you can treasure the memories for years to come.

The Waterfront always provides a warm welcome, superb food which is sourced locally from our reputable caterer who has over 30 Years'

experience. You can either choose your package from our set menus, Tailor them to meet your expectations or have a bespoke menu made just for you.

The balcony makes a perfect area for your evening celebration,

Our Events Manager will be delighted to arrange a time to meet with you and discuss your individual requirements in detail, confirm the availability of dates and provide you with a full breakdown of the costs & the deposit required to confirm your booking.



### **Silver Package**



### **Starters**

#### **Homemade Soup of the Day**

Served with freshly baked Harvester Roll and Butter

Please choose one from the selection below

Vegetable Soup

Cream of Mushroom Soup

Tomato and Basil Soup

Potato & Leek Soup

### **Main Course**

Chicken Breast served with a Choice of the following sauces

Forestier

Chasseur

Tarragon & Cream

Chardonnay

Traditional Gravy

### **Vegetarian Option**

Mushroom and Asparagus Stroganoff served with Rice

All the above shall be served with

Baby Buttered New Potatoes & Herb Roasted Potatoes

Medley of Vegetables

### **Dessert**

Choose 1 from the Selection of Desserts

Chocolate Fudge Cake

Tangy Lemon Drizzle

Carrot Cake

Apple Pie

Red Velvet

Served with Pouring Cream

Cost Per Head £25.00

### **Gold Package**

#### **Choose 1 Starter from the List Below**

#### **Homemade Soup of the Day**

Served with freshly baked Harvester Roll and Butter

Please choose one from the selection below

Vegetable Soup



Cream of Mushroom Soup  
Tomato and Basil Soup  
Potato & Leek Soup

Or

Spicy Chicken Salad served on a Bed of Mixed Leaves  
Drizzled with our own Bespoke Sauce

Or

Brandy Creamed Mushrooms served with Crusty Toasted French Bread  
And Salad Garnish

#### Main Course

##### Choose 1 Main Course from the List Below

Breast of Chicken Served in a Chardonnay and Mushroom Sauce  
Or

Braised Beef Slowly roasted in a Rich Red Wine Sauce  
Or

Poached Fillet of Salmon served in a Fresh Dill lemon and Cream sauce

#### Vegetarian Selection

Mushroom and Spinach Wellington served with a Homemade Salsa  
All the above shall be served with

Baby Buttered New Potatoes & Herb Roasted Potatoes  
Medley of Vegetables

#### Dessert

Choose one from the Selection of Desserts

Chocolate Fudge Cake  
Tangy Lemon Drizzle

Carrot Cake

Apple Pie

Red Velvet

Served with Pouring Cream

Coffee served with After Dinner Mints

Cost Per Head £27.00

#### Platinum Package

##### Canapés on Arrival

Mini Tartlets

Mini Welsh rarebit with Caramelized Onion Chutney

Cherry Tomatoes filled with Feta & Basil

Marinated Mini Chicken Skewers in a sweet chilli sauce

##### Choose 1 Starter from the List Below



#### **Homemade Soup of the Day (Your Choice)**

Served with freshly baked Harvester Roll and Butter

Or

Smoked Salmon & Prawn Cocktail served with Salad Garnish and whole meal Bread.

#### Main Course

Slow Roasted Lamb Shank served in a mint red wine and Rosemary Sauce

Or

Slow Roasted Beef steak served with a Bourguignon sauce

#### Vegetarian Option

Mushroom and Asparagus Stroganoff served with Rice

All the above shall be served with

Baby Buttered New Potatoes & Herb Roasted Potatoes  
Medley of Vegetables

#### Dessert

#### **Homemade Apple and Rhubarb Crumble**

Served with Pouring Cream or Custard

Coffee served with After Dinner Mints

Price per head for Lunch £34.00

#### Tailor Made Evening Package

##### Sandwiches and Baguettes 1 selection only

1. A Selection of Freshly Baked Baguettes

Or

2. A Selection of sandwiches

Or

3. A selection of Mini Wraps

All of the above are a choice of Fillings from our sandwich Selection Menu

##### Vegetarian Items

4. Vegetable Samosas \*



5. Cocktail Vol Au Vents filled with Mixed Cheese & Spring Onion
6. Cocktail Spring Rolls served with Sweet & Sour Sauce \*
7. Cheese and Pineapple Spears
8. Homemade Vegetable Tikka Naan Bites
9. Vegetable Pakora Served with A selection of Sauces\*
10. Individual Four Cheese Pizzette\*
11. Slices of Vegetarian Quiche
12. French Crostini Topped with Mozzarella & Basil
13. A Selection of Vegetable Crudités & Dips

#### **Chicken**

14. Crunchy Chicken Nuggets served with Spicy Relish\*
15. Strips of Spicy Chicken served on a bed of Mixed Lettuce
16. Cajun Spiced Chicken Drumsticks\*
17. Crispy Chicken Goujons\*
18. Chicken Platter, sate, nuggets and Yakatori \*

#### **Fish**

19. Skewered Tempura Prawns\*
20. Salmon Brochettes
21. Prawn Filled Vol Au Vents

### **Tailor Made Evening Package**

#### **Buffet Item's**

22. Cocktail Sausages cooked in honey and sesame seeds
23. A selection off Pepperoni Pizzette \*
24. Cocktail Sausage Rolls\*
25. Hand Raised Pork Pie
26. Pate served with French bread
27. French Bread Crostini Topped with a selection off fillings,
28. Homemade Chicken Tikka Naan Breads

29 Slices of Cumberland Sausage drizzled with our Bespoke Sauce

#### **Salad Selection**

30. Tossed Seasonal Salad Dressed with Fresh Coriander
31. Homemade Crunchy Coleslaw
32. Potato & Chive Salad
33. Mediterranean Pasta Salad
34. Beef Tomato Onion Olive Oil & Black Pepper
35. Savory Rice Salad
36. Ribbon Salad served with our bespoke sauce

#### **Dessert Selection**

37. A Selection of cheese & Biscuits Served with Grapes and Celery
38. A Platter of Fresh Fruit
39. A selection of homemade Mini patisseries

**Choose 7 items £10.50 -Choose 9 items £12.50 - Choose 10 items £13.50 \***  
**Served Hot**



#### **Hot Buffet Dishes**

##### **Homemade Chicken Curry\***

A Blend of Indian spices, coconut cream and fresh coriander

##### **Homemade Beef Lasagne**

Layers of Pasta served between an Italian fused tomato mince topped with a cream cheese sauce

##### **Beef Bourguignon\***

Beef marinated in red wine and served in a deep rich sauce with mushrooms onions and bacon

##### **Chicken Chardonnay**

Breast of chicken smothered in a cream white wine sauce and finished with fresh parsley



**Glazed Fillet of Salmon**  
Served with a cream wine & Fresh Dill Sauce

**Chilli Con Carne\***  
Minced beef served in a spicy chilli sauce

**Homemade Cottage Pie**  
Minced Beef served in a deep rich Gravy and topped with Creamy Mashed Potato

#### **Hot Buffet Dishes**

#### **Vegetarian Selection**

**Vegetable Lasagne**  
Marinated Vegetables served in an Italian sauce layered with Pasta and topped with a cream cheese sauce

**Mushroom and Asparagus Stroganoff\***  
Mushrooms Onions and Asparagus served in a smooth Cream & Brandy Sauce

**Vegetable Chilli\***  
A medley of Diced Vegetables and Five beans slowly cooked in a tomato spicy sauce

**Sweet Potato and Butternut Squash Galette**  
Sautée Sweet Potato and Butternut squash Roasted in Honey and encased in Puff pastry served with Homemade Salsa

#### **Mushroom and Spinach Wellington**

Individual Sautéed Mushrooms onions and Spinach cooked in a Italian spiced sauce and encased in puff pastry served with a side of Salsa

**All Hot Buffet Dishes are served with Saffron or White Rice\***

**Other dishes are served with Sautée Baby buttered Potatoes & Medley of Vegetables**

**To include service Crockery Cutlery Napkins and Chaffing Dishes Cost per Head £14.00**

#### **Traditional English Afternoon Tea**

Served on Three Tiered Stands

Fingers of Sandwiches to include  
Smoked Salmon & Cream Cheese  
Ham Tomato & Mixed Leaves  
Roast Beef and Horseradish  
Egg Mayonnaise & Cress

Mini Cocktail Vol Au Vents  
Cocktail Sausage Rolls  
Mini Welsh rarebit served with caramelized Onion chutney  
Mini Squares of Homemade Vegetarian Quiche

Homemade Mini Patisseries  
Chocolate Fudge Cake  
Tangy Lemon Drizzle  
Carrot Cake  
Red Velvet  
Homemade Mini Scones  
Served with Strawberry Preserve and Whipped Cream

A Selection of Tea or Coffee

£14.00

to Add Vintage Crockery a surcharge of £2.00 per head will apply

**We can also provide a gentleman's afternoon Tea**



**Evening Buffet Menu A**

A Selection of Freshly Prepared Sandwiches served on white and whole meal bread to include

Ham & Tomato, Mixed Cheese & Spring Onion, Egg and Cress, Chicken & Bacon  
Tuna Mayo and Cucumber and lots more from our deli range

Squares of Cheese and Broccoli Quiche

Homemade Vegetarian Pizzarett

Slices of Pork pie served with English Mustard

A Selection of Mini Vegetable Samosas and Vegetable Spring Rolls

Cocktail Sausage Rolls

Evening Buffet £9.00

**Evening Buffets Menu B**

A Selection of Freshly Prepared Sandwiches served on white and whole meal bread to include

Ham & Tomato, Mixed Cheese & Spring Onion, Egg and Cress, Chicken & Bacon  
Tuna Mayo and Cucumber and lots more from our deli range

Chicken Platter served with sweet chili dipping sauce

A Selection of Mini Vegetable Samosas

Mini Vegetable Spring Rolls served with a selection of sauces

Cocktail freshly baked Sausage Rolls

Homemade Vegetable Pakora

Served with yogurt mint sauce

Crisps

Evening Buffet £9.50

**Evening Buffets Menu C**

A Selection of Freshly Prepared Sandwiches & Baguettes served on white and whole meal

To include

Ham & Tomato, Mixed Cheese & Spring Onion, Egg and Cress, Chicken & Bacon  
Tuna Mayo and Cucumber and lots more from our deli range

Chicken Platter to include Goujons, Sate & Nuggets

Served with Cool Mayonnaise & Sweet Chilli Dipping Sauce

Cocktail Pork Sausages with Sesame seeds

Hand Raised Pork Pie

Served with English Mustard

Indian Platter

Vegetable Samosas, Vegetable Spring Rolls and Homemade Vegetable Pakora  
Served with mint Yogurt sauce

Homemade Mini Patisseries

Chocolate Fudge Cake

Tangy Lemon Drizzle

Carrot Cake

Red Velvet

Cost Per Head £9.50

**Hot Evening Buffet Choose one of the following**

Roast Pork and Seasoning Baps served with Apple Sauce served with Homemade  
Coleslaw and green Leaves

Or

Jacket Potato served with a selection of the following

Cheese- Coleslaw - Beans- Chili

£8.50 + vat per head



### **Bacon Or Sausage Baps**

Served with a selection of sauces

£4.50



### **Specialty Barbeque Menus**

Served of our range of Gas Stainless steel Barbeques

#### **Summer Sizzler**

Cajun Chicken Drumsticks

Homemade Beef burgers served with sautéed caramelized onions

Cumberland sausages

Hot Buttered Baby New Potatoes & Fresh Parsley

Homemade Red and White Coleslaw

Tossed Seasonal salad and Feta Cheese

£12.50

All the above are served with Floured Baps and all relishes

#### **Tigers Eye Menu**

Marinated Lamb Kebabs  
Served with Barbeque Sauce

Homemade Quarter Pounder Beef Chili Burger

Foil Wrapped Fillet of Salmon served with Fresh Dill and Lemon

Honey Roast Chicken Pieces

Hot Baby Buttered Roasted Potatoes

Homemade Coleslaw

Beef Tomato and Mozzarella Salad served with red Onion and Balsamic Vinegar

£18.00

All the above are served with Floured Baps and all relishes

### **Caribbean Reception Menu**

#### **Main Course**

Curried Mutton

Jerk Chicken

Rice & Peas

White Rice

Sunshine Salad

Homemade Coleslaw

#### **Dessert**

Homemade Carrot Cake  
Served with pouring Cream

Served in chaffing dishes from the buffet table  
£15.00 p/p