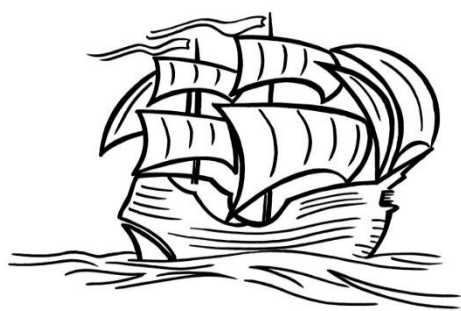




Smugglers

LOUNGE BAR & RESTAURANT



Wedding & Civil Partnership Pack 2027 & 2028

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Kent CT7 9AQ

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The Smugglers

The Smugglers is a family run beautiful grade II listed building dating from the mid-17th century.

We can cater for your every wedding need whether you are having your ceremony here or elsewhere. Please see below for details of our fees 2027 & 2028 fees. Quotes for 2029 are also available on request.

We offer high quality cuisine, tailored service and will work hard to make your wedding day special for you.

If you would like a tour of our venue or to discuss your requirements, please phone or email us to book an appointment.

Location

We are very easy to find as we are located on the main road (A28 from London and Canterbury) into Margate, just past The Square in Birchington.

For daytime guests, we have our own car park and there is also Albion Road public car park at the rear of the building which has access to Smugglers. Evening guests are requested to use the rear entrance to the restaurant. Please note there is a charge for parking in the Albion Road car park at all times.

Tailoring The Venue

We are licenced to host wedding ceremonies in our Westgate Room, Birchington Room or in our outside garden and gazebo, which you may decorate to your taste. Included in all our quotes are white linen tablecloths, chair covers & white linen napkins. We hold a music licence enabling you to have live music (however we would advise a maximum of 4 piece) or a disco for your evening reception.

The Ceremony

Your ceremony can take place either inside in our Westgate Room or Lounge Bar all year round or outside in our gazebo from March to October (weather permitting).

Ceremony Fee

£300 – This covers the initial contact with KCC and private use of whole premises for a 3 hour period starting 1 hour before the ceremony. This fee is non-refundable.

The fee for the Registrars to attend for your ceremony is extra and is paid directly to the Registry Office. Details of this fee may be obtained directly from the Registry Office.

Private Facility Hire Charges

May be chargeable dependent upon the rooms reserved for your sole use, the day of the week, number of guests and hours required.

Smugglers Classic Wedding Package

Our classic wedding package is for a minimum of 40 guests and includes the following for each guest:

Ceremony & private hire fee for whole venue

White linen napkins & tablecloths

White chair covers for your ceremony & sit down meal

Welcome canapés – served after your ceremony

1 celebration drink of Bucks Fizz – served after your ceremony

1 box of handmade chocolate favours per adult - by The Chocolate Pig

Sit down 3 course meal – with choices

2 glasses of 175ml house wine with meal – red or white wine

1 glass of sparkling wine – served at the end of your meal as a toasting drink

Tea & Coffee served after your meal

Evening sandwich buffet – served around 8.30pm

Classic Wedding Menu

Starters – Choose any two

Roasted Red Pepper & Tomato Soup (V)(VE)
Halloumi Fries with Homemade Mango Jam (V)
Tomato Bruschetta (V)(VE)
Homemade Chicken Liver Pate

Main Courses – Choose any two plus one Vegetarian/ Vegan

Roast Lamb
Roast Gammon
Creamy Garlic & Herb Chicken
Grilled Salmon with Lemon & Herb Butter
Stuffed Peppers(V)(VE)
Spinach & Mushroom Pasta Bake (V)(VE)

Homemade Sweets – Choose any two

Cheesecake
Meringue Nest
Profiteroles with Chocolate Sauce
Vegan Chocolate Brownie (VE)

Evening Sandwich Buffet Menu

*Tuna & Cucumber
Ham & Tomato
Egg Mayonnaise (V)
Cheddar & Homemade Chutney (V)
Chicken Mayonnaise

Sausage Rolls
Cocktail Sausages
Cheese & Onions Rolls (V)*

2027 & 2028 Classic Package Prices

Saturdays, Sundays & Bank Holidays with 40 guests

2027 - £4200.00 Additional day guests £105.00 per person

Additional evening guests from 7:00pm onwards £12.00 per person

2028 - £4400.00 Additional day guests £110.00 per person

Additional evening guests from 7:00pm onwards £13.00 per person

Fridays with 40 guests

2027 - £3700.00 Additional Day guests £92.50 per person

Additional evening guests from 7:00pm onwards £11.00 per person

2028 - £3900.00 Additional Day guests £97.50 per person

Additional evening guests from 7:00pm onwards £12.00 per person

Mondays - Thursdays with 40 guests

2027 - £3550.00 Additional Day guests £88.75 per person

Additional evening guests from 7:00pm onwards £10.00 per person

2028 - £3750.00 Additional Day guests £93.75 per person

Additional evening guests from 7:00pm onwards £11.00 per person

Smugglers Twilight Wedding Package

Our twilight wedding package is for a minimum of 50 guests and includes the following for each guest:

Ceremony & private hire fee for whole venue from 4pm

Glass of Prosecco or orange juice – served after your ceremony

Assorted welcome canapes – served after your ceremony

White linen tablecloths

Chair covers for the ceremony & Main restaurant

Full Finger buffet

Tea & Coffee

Full Finger Buffet Menu

Assorted sandwiches:

Ham & tomato

Egg and cress (V)

Cheddar & homemade chutney (V)

Tuna & cucumber

Chicken mayonnaise

Assorted miniature quiches (V)

Breaded tiger prawns (served hot)

Goujons of Chicken (served hot)

Deep fried vegetable Bonbons (V) (served hot)

Warm sausage rolls

Warm cheese & onion rolls (V)

Warm Cocktail chipolatas

Assorted Macarons (V)

Milk Chocolate Individual Profiteroles (V)

Mixed Berry & White Chocolate Individual Profiteroles

2027 & 2028 Twilight Package Prices

Saturdays, Sundays & Bank Holidays with 50 guests

2027 - £3000.00 Additional guests £60.00 per person

2028 - £3200.00 Additional guests £64.00 per person

Fridays with 50 guests

2027 - £2500.00 Additional guests £50.00 per person

2028 - £2700.00 Additional guests £54.00 per person

Tuesdays, Wednesday s & Thursday s with 50 guests

2027 - £2200.00 Additional guests £44.00 per person

2028 - £2400.00 Additional guests £48.00 per person

Smugglers Tailor Made Wedding & Civil Partnership Menus

To create your own wedding menu, select a price band A, B or C, then select two starters, two main courses plus a vegetarian option from the vegetarian menu and two sweets from the sweet menu.

These menus are priced for weddings for 2027 & 2028, for bookings for 2029 please ask for a quote.

Menu A

2027 £50.25 per person 2028 £52.25 per person

Starters

Breaded Chilli Chicken

Strips of chicken breast deep fried in breadcrumbs and drizzled with a sweet chilli sauce

Avocado & Tomato Bruschetta (V)

Char grilled Ciabatta topped with avocado, tomato, red onion and garlic

Bacon & Mozzarella Salad

Mixed with rocket, baby tomatoes & croutons, drizzled with a balsamic glaze

Creamy Garlic Mushrooms (V)

Mushrooms cooked in a creamy garlic & herb sauce, served with garlic ciabatta

Main Courses

Apple & Cider Stuffed Pork

Thinly sliced pork tenderloin stuffed with a apple & sausage meat stuffing, served in a creamy cider & apple sauce

Grilled Fillets of Plaice

Drizzled with a lemon & dill butter

Steak, Mushroom & Ale Pie Short Crust Pastry Pie

Chef's own steak, ale & mushroom shortcrust pastry pie

Creamy Tomato Chicken Chicken

Parma ham wrapped chicken breast in a creamy tomato, garlic & herb sauce

Choice from Vegetarian Menu

Choice of sweet

Please select from sweet menu

Coffee & Mints

Menu B

2027 £57.75 per person 2028 £59.75 per person

Starters

Prawn Tower

A tower of prawns coated in a home-made Marie Rose sauce

Stilton Mushrooms Bruschetta (V)

Toasted Ciabatta topped with mushrooms in a creamy stilton sauce

Sticky Sesame Chicken

Strips of chicken in a sticky Hoi Sin sauce on a bed of mixed leaves

Melon & Parma Ham

Fanned melon with waves of Parma ham

Main Courses

Lamb Shank

Slow roasted lamb shank cooked in Chef's Guinness & marmalade gravy

Chicken Rossini

Chicken breast in Parma ham, on a pate croute with Madeira sauce

Slow Roasted Duck

Slow roasted duck served with an Orange & Grand Marnier reduction

Plaice & Tiger Prawns

Fillets of plaice topped with tiger prawns & baby tomatoes in a garlic & herb butter

Choice from Vegetarian Menu

Choice of Sweet

Please select from sweet menu

Coffee & Mints

Menu C

2027 £65.75 per person 2028 £67.75 per person

Starters

Smoked Salmon & Crayfish Tower

Layers of smoked salmon & crayfish coated in a homemade Marie Rose sauce

Deep Fried Brie (V)

Breaded wedges of brie, deep fried, served with port & redcurrant sauce

Hoisin Sesame Beef

Strips of fillet steak in a hoisin sauce, topped with sesame seeds

Creamy Garlic Tiger Prawns

Tiger prawns cooked in a creamy garlic & herb sauce

Main Courses

Sour Cream, Chive & Bacon Chicken

Sliced chicken breast cooked in a creamy sour cream & chive sauce with lardons of bacon

Fillet Steak Rossini

Mignons of fillet steak cooked pink, on a pate covered croute, with a Madeira sauce

Stuffed Peppered Pork

Pork tenderloin stuffed with a sage stuffing, cooked in a creamy peppercorn sauce

Seabass & Tiger Prawns Mariniere

Fillet of bass with tiger prawns in a classic mariniere sauce

Choice from Vegetarian Menu

Choice of Sweet

Please select from sweet menu

Coffee & Mints

Vegetarian & Vegan Menu – Choose one to add to your menu

Mushroom & Spinach Pasta Bake (V)(VE)

Creamy Garlic Halloumi (V)

Homemade Nut Roast (V)(VE)

Stuffed Peppers (V)(VE)

Red Pepper & Lentil Meatless Meatloaf (V)(VE)

Sweet Menu

Salted Caramel & Brioche, Bread & Butter Pudding (hot) (V)

Homemade Cheesecake (various options available) (V)

Meringue Nest (various options available) (V)

Profiteroles (V)

Chocolate Brownie (V)(VE)

Tiramisu (V)

Canapés – Served on arrival or after your ceremony

2027 - £9.95 per person 2028 - £10.95 per person

Chef's homemade pate Croute

Smoked salmon & crème cheese blini

Prawn vol au vents

Assorted mini quiches (V)

Tomato & Mozzarella skewer (V)

Melon & Strawberry skewer (V) (VE)

Wedding Drinks Packages – To be Paired with Menus A, B & C

Silver Package

A glass of Pimms or Bucks Fizz to celebrate marriage

1 bottle of wine between 3 people

1 large bottle of mineral water between 4 people

With a glass of sparkling wine to toast bride & groom

2027 £27.50 2028 £28.50

With a glass of Prosecco or Asti to toast bride & groom

2027 £28.50 2028 £29.50

With a glass of house champagne to toast bride & groom

2027 £30.50 2028 £31.50

Gold Package

A glass of Pimms or Bucks Fizz to celebrate marriage

1 bottle of wine between 2 people

1 large bottle of mineral water between 4 people

With a glass of sparkling wine to toast bride & groom

2027 £29.95 2028 £30.95

With a glass of Prosecco or Asti to toast bride & groom

2027 £30.95 2028 £31.95

With a glass of house champagne to toast bride & groom

2027 £33.95 2028 £35.95

Teenage Drinks Package

For those under 18

Welcome drink to match adult package

2 drink allowance during meal - a choice of Coke, lemonade, Appletize, fruit juices or J20

Toasting drinks to match adult package

2027 £20.00 per head

2028 £22.00 per head

Buffet Menus

Full Finger Buffet Menu (Minimum of 30 guests)

2027: £32.00 per person 2028: £34.00 per person

Assorted sandwiches:

Ham & tomato
Egg and cress (V)
Cheddar & homemade chutney (V)
Tuna & cucumber
Chicken mayonnaise

Assorted miniature quiches (V)
Breaded tiger prawns (served hot)
Goujons of Chicken (served hot)
Deep fried vegetable Bonbons (V) (served hot)
Warm sausage rolls
Warm cheese & onion rolls (V)
Warm Cocktail chipolatas

Assorted Macarons (V)
Milk Chocolate Individual Profiteroles (V)
Mixed Berry & White Chocolate Individual Profiteroles (V)

Evening Wedding Buffet – To be paired with Menus A, B & C

Only available after a sit-down meal for an evening reception

2027 £20.00 2028 £21.00

Evening wedding Finger buffet

Assorted finger sandwiches (ham & tomato, egg and cress (V), cheddar & chutney (V), tuna mayonnaise, red Leicester & salad cream (V))
Assorted quiche (V)
Warm sausage rolls
Warm cheese & onion rolls (V)
Warm Cocktail chipolatas

BBQ Buffet (Minimum of 30 guests)
2027: £45.00 per person 2028: £47.00 per person

Beef Burgers
Pork Butcher's Sausages
Garlic & Herb Tiger Prawns Skewers
BBQ Spare Ribs
Chicken Goujons
Sweet Pepper, Courgette & Onion Skewers

Fried Onions
Cheese Slices
Burger Buns
Finger Rolls
Assorted Sauces

Baby New Potatoes
Red Cabbage Coleslaw
Mixed Salad
Pasta Salad

Assorted Macarons
Milk Chocolate Individual Profiteroles
Mixed Berry & White Chocolate Individual Profiteroles