



Smugglers

LOUNGE BAR & RESTAURANT

Wedding & Civil Partnership Pack

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The Smugglers

The Smugglers is a 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.

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 crisp white linen table cloths, napkins and use of our bud vases if required. We can supply white chair covers for the ceremony and your sit down meal at an additional cost of £1.75 per chair. 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

£250 – 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 & day time hire fee
Welcome canapés
1 celebration drink of Bucks Fizz
Sit down 3 course meal with coffee
2 glasses of 175ml house wine with meal
1 glass of sparkling wine for toasting drink
Chair covers for either ceremony or sit down meal*

Classic Wedding Menu **(Choose from any 2 from each course)**

Starters

*Tomato & Basil Soup
Fanned Melon with Fruit Coulis
Homemade Chicken Liver Pate*

Main Courses

*Roast Lamb
Chicken a la Crème
Grilled Salmon with Lemon Butter
Vegetarian Option – Stuffed Peppers*

Sweets

*Cheesecake
Meringue Roulade
Profiteroles with Chocolate Sauce*

Coffee & Mints

2017 & 2018 Prices

Saturdays or Sundays with 40 guests

2018 - £2200.00 Additional guests £55.00 per person

2019 - £2300.00 Additional guests £57.50 per person

Fridays with 40 guests

2018 - £1760.00 Additional guests £44.00 per person

2019 - £1900.00 Additional guests £47.75 per person

Tuesdays, Wednesday s & Thursday s with 40 guests

2018 - £1540.00 Additional guests £38.50 per person

2019 - £1740.00 Additional guests £43.50 per person

A staff gratuity of £2.00 per person will be added

Smugglers Wedding & Civil Partnership Menus

To create your own wedding menu, select a price band A, B or C, then select two starters, two main course plus a vegetarian option from the vegetarian menu and two sweets from the sweet menu. Should you only require one choice from each course we will apply a 10% discount to the price of the menu.

These menus are priced for weddings for 2018 & 2019 and include VAT at 20%, for bookings for 2020 please ask for a quote.

Please note if the rate of VAT changes then prices will be adjusted accordingly.

A staff gratuity of £2 per person will be added and payable on the day.

Menu A

2018 £33.00 per person 2019 £34.65 per person

Starters

Soup

Your choice of homemade soup

Bruschetta

Char grilled Ciabatta topped with tomato, red onion and garlic

Avocado, Bacon & Brie Salad

With mixed leaves, baby tomatoes & homemade vinaigrette

Garlic Mushrooms

Pan fried mushrooms in garlic butter, served with garlic bread

Salmon Mousse

Homemade creamy salmon mousse accompanied with granary bread

Main Courses

Lamb Shank

Slow cooked lamb shank in our Chef's special herby garlic gravy

Grilled Fillets of Plaice

Drizzled with a lemon & dill butter

Steak & Ale Pie or Pudding

Your choice of either suet pudding or a shortcrust pastry pie

Chicken Farci

Roasted chicken breast stuffed with sausage meat finished with a tomato & herb jus

Contre-Fillet of Beef Chasseur

Oven roasted Sirloin of beef served pink with a rich red wine, onion & mushroom sauce

Choice from Vegetarian Menu

Choice of sweet

Please select from sweet menu

Coffee & Mints

Menu B

2018 £39.35 per person 2019 £41.30 per person

Starters

Prawn Cocktail

Prawns, celery & apple served with pickled leaves and Marie Rose sauce

Stilton Mushrooms

Breaded button mushrooms, served with a stilton dip

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

Avocado, Tomato & Mozzarella Salad

Served with a basil oil dressing

Main Courses

Steak Diane

Mignons of prime fillet steak in a creamy, brandy sauce, served pink

Chicken Rossini

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

Lemon Sole Smugglers

Lemon sole fillets stuffed with prawns and served with lemon butter

Roast Duckling with Orange Sauce

Roast duck with orange and Grand Marnier sauce

Apple & Honey Glazed Fillet of Pork

Oven roasted pork tenderloin glazed with apple & honey

Choice from Vegetarian Menu

Choice of Sweet

Please select from sweet menu

Coffee & Mints

Menu C

2018 £45.85 per person 2019 £48.15 per person

Starters

Pate Platter

Chef's chicken liver pate, duck liver pate and a salmon & prawn terrine

Smoked Salmon

Thin slices of Scotch smoked salmon, with lemon & mixed leaves

Deep Fried Brie

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

Crispy Duck & Mango Salad

Strips of duck in a sticky plum and mango sauce

Baked Avocado, Goats Cheese & Cherry Tomato Tart

Avocado & goats cheese in a puff pastry tart topped with cherry tomatoes

Main Courses

Rack of Lamb

Roasted lamb rack served with a rosemary, port & redcurrant sauce

Beef Wellington

Fillet steak, duxelle pate wrapped in puff pastry with Maderia sauce

Chicken Boursin

Chicken stuffed with home made boursin cheese, wrapped in Parma ham

Seabass & Scampi

Pan fried fillets of bass, topped with scampi & a lemon or garlic butter

Sole & Salmon Mousse Roulade

Lemon sole fillets & prawn & salmon mousse served with hollandaise

Choice from Vegetarian Menu

Choice of Sweet

Please select from sweet menu

Coffee & Mints

Vegetarian Menu

Avocado, Goats Cheese & Tomato Tart on a bed of Spinach
Mediterranean Vegetable Lasagne
Wild Mushroom Stroganoff
Sweet Pepper Rissotto
Stuffed Peppers

Sweet Menu

Chef's Miniature Sweet Selection (£3.00 Supplement)
Marmalade & Brioche, Bread & Butter Pudding
Baileys & White Chocolate Cheesecake
Strawberry Meringue Roulade
Double Chocolate Torte
Profiteroles
Tiramisu

Canapés

Normally served with Pimms or Bucks Fizz (but can be served prior to the wedding)

Chef's homemade pate
Smoked salmon & crème cheese
Prawn vol au vents
Assorted mini quiches
Tomato & Mozzarella tart
Melon & Strawberry Skewer

Silver Package

1 of each per person
2018 £6.25 2019 £6.50

Gold Package

2 of each per person
2018 £10.50 2019 £10.75

Children's Menu & Drinks package
For Under 12's

Starters

Garlic Bread
Fruit Cocktail
Cheese Dippers
Soup of the Day

Main Courses

Pasta Dish
Small Roast Dinner
Plaice Goujons & Chips
Chicken Goujons & Chips

Sweets

Profiteroles
Angel Delight
Chocolate Cake
Jelly & Ice Cream

Drinks Package

Welcome drink to match adult package
Squash during meal
Toasting drink to match adult package

2018 1 choice including drinks package £24.00
2018 2 choices including drinks package £26.00

2019 1 choice including drinks package £26.00
2019 2 choices including drinks package £28.00

Hog Roast Meal

Spit roasted hog served in our garden for a minimum number of 70 guests and includes:

***Hot new potatoes
Savoury Rice salad
Green salad
Tomato salad
Homemade Coleslaw
Chef's special stuffing
Cider stewed apple sauce
French bread & butter***

2018

*70 guests £2238.25
Additional numbers up to 120 guests £16.75 per head
Choice of 4 sweets £7.25 per head
One sweet for all guests £6.30 per head*

2019

*70 guests £2355.20
Additional numbers up to 120 guests £17.50 per head
Choice of 4 sweets £7.75 per head
One sweet for all guests £6.60 per head*

Example – hog roast meal with a choice of 4 sweets for 100 guests

2018 £3465.75 2019 £3655.20

Sweet Menu

Chef's Miniature Sweet Selection (£3.00 Supplement)

Marmalade & Brioche, Bread & Butter Pudding

Baileys & White Chocolate Cheesecake

Strawberry Meringue Roulade

Double Chocolate Torte

Profiteroles

Tiramisu

A staff gratuity of £2 per person will be added and payable on the day

Buffet Menus

Smugglers Standard buffet Menu (Minimum of 25)

2018 £36.50 2019 £38.35

This is a maximum of 6 Hot/Cold Main course dishes

Cold Platters

Beef, Ham, Chicken, Salmon, Prawns, Pate, Salami, Smoked Salmon served with hot new potatoes

Hot Dishes

Beef Bourguignon, Chicken a la King

Salads

Green, Mixed, Coleslaw, Rice, Tomato and onion, potato and chive

Dressings

Mayonnaise, Marie Rose, Garlic, Vinaigrette

Sweets

A choice of 4 homemade sweets plus Tea and Coffee

Cocktail Finger Buffet (Minimum of 20)

2018 £18.75 2019 £19.50

Assorted finger sandwiches or open bridge rolls (smoked Salmon, egg and cress, cream cheese and ham)

Assorted Canapés (cheese, ham, smoked salmon, pizza)

Assorted mini quiche (Lorraine, cheese, scallop, spinach)

Cocktail Vol au vents (prawn, egg)

Goujons of Plaice (hot)

Cocktail sausage rolls

Cocktail chipolatas

Tea/Coffee

Evening Wedding Buffets

2018 £14.00 2019 £14.50

A) Evening wedding combination buffet

Everything from the finger buffet except hot plaice goujons and tea and coffee

2018 £11.25 2019 £11.75

B) Bacon, Sausages, Onions, Chips & French Bread

C) Jumbo Yorkshire Filled with Sausages, Mash & Onion Gravy

A staff gratuity of £1.25 per person will be added to all buffet menus except the standard buffet menu where a £2 gratuity will be added and be payable on the day.

Champagne Afternoon Tea Menu

(Minimum of 20)

Sandwiches

(Choose any 6 from 8)

Cucumber
Roast Beef
Egg & Cress
Ham & Tomato
Salmon & Cucumber
Chicken Mayonnaise
Prawn & Marie Rose Sauce
Smoked Salmon & Cream Cheese

Scones

Fruit & Plain

Choice of Jams – Strawberry/ Raspberry/ Blackcurrant/ Apricot

Cakes

(3 Pieces each)

Strawberry Tart
Chocolate Éclair
Lemon Cheesecake
Raspberry Roulade
Double Chocolate Torte
Coffee & Baileys Choux Bun

Tea & Coffee

Prices

<i>Afternoon Tea Only</i>	<u>2018 - £15.75</u>	<u>2019 - £16.25</u>
<i>With a glass of Prosecco</i>	<u>2018 - £20.50</u>	<u>2019 - £21.25</u>
<i>With a glass of Champagne</i>	<u>2018 - £23.00</u>	<u>2019 - £23.75</u>
<i>With Half a Bottle of Prosecco per Person</i>	<u>2018 - £28.00</u>	<u>2019 - £28.75</u>
<i>With Half a Bottle of Champagne per Person</i>	<u>2018 - £37.25</u>	<u>2019 - £38.50</u>

A staff gratuity of £2.00 per person will be added

Drinks Packages

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

2018 £18.50 2019 £19.45

With a glass of Freixnet, Prosecco (pink or white) or Asti to toast bride & groom

2018 £19.45 2019 £20.40

With a glass of house champagne to toast bride & groom

2018 £21.50 2019 £22.55

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

2018 £21.25 2019 £22.30

With a glass of Freixnet, Prosecco (pink or white) or Asti to toast bride & groom

2018 £22.15 2019 £23.25

With a glass of house champagne to toast bride & groom

2018 £24.30 2019 £25.50

Teenage Drinks Package

For those under 18 not having the children's menu

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

2018 £10.50 per head

2019 £11.00 per head