



WEDDING MENUS 2022

We are a family run business with a passion for what we do. We pride ourselves on our friendly professional service, award winning chefs & use of the finest local produce. We have created an idyllic waterside haven with a strong focus on quality, from great food that is locally sourced to our friendly & professional team.

The following pages detail our most popular menus. However, if you would like to extend the enjoyment of your Wedding Breakfast, additional courses, canapés & cheese boards can be added to any menu.

astonmarina.co.uk
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ASTON MARINA

The Boat House



THE 2020
WEDDING
INDUSTRY AWARDS
REGIONAL
WINNER



UK Wedding
Venue of the Year
Winner
BRIDEBOOK.CO.UK
Wedding Awards 2019



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ALLERGENS

PLEASE ADVISE US WHEN PLANNING YOUR MENUS IF YOU OR ANY OF YOUR GUESTS HAVE ANY ALLERGIES, INTOLERANCES OR SPECIAL DIETARY REQUIREMENTS

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT, WHERE GLUTEN, EGGS, FISH, PEANUTS, SOYBEANS, MILK, NUTS, MUSTARD, SESAME, LUPIN, CELERY, SULPHITES, MOLLUSCS & CRUSTACEANS ARE PRESENT

V – Vegetarian

VE – Vegan

VE* - Vegan alternative available

GF – Gluten free

GF* - Gluten free alternative available

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DRINKS PACKAGES

NON-ALCOHOLIC

A glass of fruit juice reception drink

(Upgrade to mocktail for £2.00 per person)

A bottle of Orangina, Appletiser or Luscombes with the meal

A glass of Elderflower Fizz to toast

£7.50 PER PERSON



BRONZE

A glass of sparkling wine, Buck's Fizz or bottle of beer reception drink

¼ bottle of house wine with the meal

A glass of sparkling wine to toast

£20.00 PER PERSON



SILVER

A glass of Pimms, Prosecco or bottle of beer reception drink

½ bottle of house wine with the meal

A glass of cava or Prosecco to toast

£25.00 PER PERSON



GOLD

A glass of Champagne, Champagne cocktail or bucket of beer reception drink

½ bottle of wine of your choice from our wine list with the meal

A glass of Champagne to toast

£30.00 PER PERSON

Please note we do not allow guests to bring their own beverages onto the premises, therefore corkage charges are not applicable.

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MENU TASTINGS

We understand the importance quality food & service plays in your wedding. We offer the opportunity to come and try dishes from your chosen menu once you have booked your wedding at The Boat House.

We arrange several menu tasting evenings each year in The Boat House, giving you an opportunity to sample a set 3 course meal of your choice from the Topaz menu. These evenings are £25 per person and each couple may invite up to 4 additional guests to join them.

Tastings of the Amethyst and Diamond menu can be arranged subject to availability. For more information please speak to a member of the events team.

CANAPES

Crispy duck wontons, spring onion, hoisin
Smoked salmon, cream cheese & dill blinis GF*
Sun-blushed tomato arancini VE/GF*
Creamy wild mushroom & Colston Bassett Stilton bruschetta V/GF*
Tiger prawn tempura GF*
Mini salmon, prawn & tarragon fishcake
Grilled Halloumi & Mediterranean vegetable skewer V/ GF
Chicken skewer marinated in satay sauce GF
Black olive tapenade bruschetta VE/GF*
Mini Yorkshire pudding, shredded beef, horseradish sauce GF*

3 ITEMS £5.⁹⁵ PP | 4 ITEMS £7.⁹⁵ PP | 6 ITEMS £9.⁹⁵ PP

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TOPAZ MENU

STARTERS

Your choice of soup:

Leek, wild rocket & garlic soup V/GF*

Oven roast vine tomato & sweet basil soup V/GF*

Cream of vegetable soup V/GF*

Salmon, prawn & tarragon fishcakes, dill pickled cucumber, garlic aioli

Orange glazed confit Gressingham duck leg, Thai salad, seared mandarins GF*

Rosary Ash goat's cheese & golden beetroot salad, toasted pine nuts, beetroot gel V/GF

Smooth chicken liver pâté with cranberry relish, pancetta & focaccia GF*

MAINS

Supreme of chicken with lemon, garlic & thyme, fondant potato, Parma ham,
chicken & thyme jus GF

Roast Staffordshire loin of pork with apricot & sage stuffing, roast potatoes,
crackling, Bramley apple sauce GF*

12-hour slow cooked blade of beef with bourguignon sauce, Yorkshire pudding,
horseradish creamed potatoes GF*

Pan fried fillet of Welsh sea bass, Parmentier potatoes, roast Mediterranean vegetables,
Arrabiata sauce GF

Roast root vegetable & Feta wellington,
ratatouille V/GF*

All served with seasonal vegetables

DESSERTS

Award winning triple chocolate brownie with vanilla ice-cream and chocolate sauce V/GF*

Seasonal berry Eton Mess V/GF

Zesty lemon & lime posset with Chantilly cream and shortbread biscuit V/GF*

Toffee fudge cheesecake with crispy honeycomb

Apple & cherry oat crumble with Madagascan vanilla custard V/GF*

£40.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£45.⁰⁰ PP – OFFER YOUR GUESTS A CHOICE TO PRE-ORDER (MAX 3 DISHES PER COURSE)

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AMETHYST MENU

STARTERS

Your choice of soup:

Wild mushroom, white truffle & tarragon velouté V/GF*
Cumin & chilli spiced sweet potato & coconut milk soup V/GF*
French onion & cider soup, Lincolnshire Poacher croute V

Smoked salmon, lobster & chive roulade, dill crème fraiche, keta caviar GF

Ham hock terrine, piccalilli, roast onion crostini

Courgette, mint & Feta fritter, Greek salad, Tzatziki V/GF*

Chicken & porcini mushroom arancini, tarragon & truffle mayonnaise GF*

MAINS

12-hour slow cooked shoulder of lamb, colcannon mash, Yorkshire pudding,
minted Chianti gravy, seasonal vegetables GF*

28-day aged 8_{oz} Angus sirloin steak (medium), Dauphinoise potatoes, tender stem broccoli, red wine sauce GF

Roast fillet of Atlantic cod, crushed new potato & chorizo cake, roast red pepper tomato & oregano piperade GF

Turkey escalope with redcurrant & apple stuffing wrapped in Parma ham
duck fat roast potatoes, seasonal vegetables, sage & onion gravy

Moroccan spiced aubergine, chickpea & apricot pastilla,
Feta cheese, almond glazed filo pastry V/GF*

DESSERTS

Chocolate & Cointreau cheesecake, orange sauce

Raspberry & vanilla crème brulee, raspberry sorbet V/GF

Salted caramel profiteroles, Chantilly cream, chocolate sauce, hazelnut brittle V

Warm treacle tart, vanilla ice-cream & ginger syrup V

Tropical fruit pavlova - pineapple, mango & kiwi with passionfruit coulis V/GF

£45.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£50.⁰⁰ PP – CHOICE OF 3 DISHES PER COURSE FOR ALL GUESTS (PRE-ORDER REQUIRED)

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DIAMOND MENU

STARTERS

Smoked duck breast, apple, fig & ginger chutney, freshly baked soda bread GF*

Beef carpaccio, rocket, caper & shallot vinaigrette, Parmesan GF

Pan seared scallops, crisp Parma ham, truffle crushed peas GF

Shallot feuillate, goat's cheese, hazelnuts, redcurrant relish, aged balsamic V/GF*

MAINS

Classic beef wellington – 28-day aged Angus beef fillet (pink)
beef dripping roast potatoes, fine beans, Chantenay carrots, Madeira gravy GF*

Trio of Staffordshire lamb – Cannon of lamb (pink), lamb noisette (pink), Shepherd's pie bon bon,
carrot & cardamom purée, redcurrant reduction GF*

Parma ham wrapped cod fillet, sweet potato fondant, roasted red pepper piperade,
carrot & thyme puree, fine beans GF

Porcini, girolle & cep - wild mushroom tortellini, grated truffle, Pecorino cheese V*

DESSERTS

Tart au citron, raspberry, clotted cream V

Rich dark chocolate ganache, pistachio nuts, Kirsch soaked cherries, cherry compote V/GF

Espresso, white chocolate & hazelnut crème brulee GF

Mango semi freddo, tropical fruit salsa, coconut granita, Malibu syrup V/GF*

£50.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£55.⁰⁰ PP – OFFER YOUR GUESTS A CHOICE TO PRE-ORDER (MAX 3 DISHES PER COURSE)

PLATINUM MENU

Create your own bespoke starter, main course & dessert for all guests.

Priced per person to specification.

CHEESE BOARDS

Serve a cheeseboard to each table for £40.⁰⁰ per table (approx. £5.⁰⁰ per person)

Available as an additional course to the Topaz, Amethyst & Diamond menus

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SMOKEHOUSE BARBEQUE GRILL

Our delicious barbeque menu includes a selection of bread rolls and all of the usual barbeque condiments. Your personal chef will cook all your meats whilst a member of our friendly team will serve your salads.

SUCCULENT MEATS

Slow cooked beef brisket with cumin & paprika GF
Barbeque pulled pork GF
Bourbon glazed chicken thighs GF*
Smokey pork sausage GF*

VEGAN ALTERNATIVES

(Available by pre-order only)
Spicy bean burger VE/GF*
Vegan barbeque pulled 'pork' VE/GF
Vegan hot dog VE/GF*
Mediterranean vegetable skewer VE/GF

FRESHLY PREPARED SALADS

Corn on the cob VE/GF
Mini roast jacket potatoes VE/GF
Coleslaw V/GF/VE*
Mixed salad with dressing VE/GF
Artisan bread rolls VE*/GF*

TASTY SWEETS

Award winning chocolate brownie VE*/GF*
Summer berry Pavlova V/GF

£35.⁰⁰ PER PERSON

AFTERNOON TEA

Your choice of 4 canapes

A selection of sandwiches made with freshly baked local artisan bread:

Roast Staffordshire beef & horseradish GF*
Free range honey roast ham & mustard mayonnaise GF*
British cucumber & cream cheese V/GF*
Smoked salmon & dill crème fraiche GF*

Homemade free-range pork sausage roll
Goat's cheese & roast red pepper tartlet V/GF*

Freshly baked fruit scones with clotted cream & strawberry preserve V/GF*
Award winning triple chocolate brownie V/VE*/GF*
Mango & passionfruit cheesecake
Raspberry meringue pavlova V/GF

Unlimited tea & coffee

£35.⁰⁰ PER PERSON

(vegan alternatives available upon request)

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VEGAN MENU

The following dishes can be added to your menu to provide a vegan choice for you and your guests.

STARTERS

Leek, wild rocket & garlic soup **VE/GF***

Cumin spiced dhal samosa, lentil, red pepper,
chickpea, mango chutney **VE**

Sun-blushed tomato arancini
basil pesto **VE/GF***

MAIN COURSE

Stuffed butternut squash, quinoa, kale, cranberry & lentils **VE/GF**

Wild mushroom stroganoff, spring onion & saffron rice **VE/GF**

Moroccan spiced tagine with sweet potato, aubergine, roast red pepper,
sun-blushed tomato & coriander cous-cous **VE/GF***

DESSERT

Blackcurrant 'cheesecake'
mixed berry compote **VE/GF**

Apple, cinnamon & oat crumble
almond milk custard **VE/GF***

Rich dark chocolate & orange delice **VE/GF**

DIETARY REQUIREMENTS

If you or your guests require gluten free, dairy free or any other allergy options, please let us know as the dishes can be tailored to suit individual requirements.

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CHILDREN'S MENU

Children can choose either a half portion of the adult's menu:

Under 2 years – Free of charge

2 – 11 years – Half price

Or pick a three course option from the children's menu below:

STARTERS

Tomato soup **VE/GF***

Melon pearls with fruit syrup **VE/GF**

Garlic bread **V/VE***

MAIN COURSE

Chicken breast strips with mashed potato & peas **GF***

Fish goujons with fries & peas **GF***

Sausage & mashed potato with gravy & carrots **GF***

Cheese & tomato ciabatta pizza with fries **V/VE***

DESSERT

Ice-cream sundae - vanilla ice-cream, chocolate sauce & marshmallows **V/GF***

Fruit salad, mango sorbet **VE/GF**

Award winning triple chocolate brownie with vanilla ice-cream **V/VE*/GF***

£15.⁰⁰ PER CHILD

(ONE CHOICE FOR ALL CHILDREN)

£20.⁰⁰ PER CHILD

(CHOICE OF ALL THE ABOVE DISHES - PRE-ORDER REQUIRED)

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EVENING BUFFET MENUS

PIZZA BUFFET

Individual ciabatta pizza bases with: -
Ham & pineapple GF*
Mozzarella & tomato V/GF*
Chorizo & jalapeno GF*
Goat's cheese & peppers V/GF*
Spiced potato wedges, mixed salad & coleslaw V/GF

£13.⁵⁰ PER PERSON

CHIP SHOP BUFFET

Traditional beer battered fish & chips GF*
Southern fried chicken & chips
Spiced bean burger V/VE (available by pre-order only)
Coleslaw V/VE*/GF*
Mushy peas V/GF*
Curry sauce V

£13.⁵⁰ PER PERSON

BOWL FOOD BUFFET

Beef bourguignon, creamy mashed potato GF
Pork & leek sausage, champ potato, red onion gravy GF*
Butternut squash & chickpea curry, fragrant rice V/VE*/GF
Moroccan lamb & apricot tagine, herby cous-cous GF*
Beef chilli, basmati rice, nachos GF
Vegetable chilli, basmati rice, nachos V/VE*/GF
Piri piri spiced chicken, basmati rice, nachos GF

£16.⁰⁰ PER PERSON – 2 BOWLS

£20.⁰⁰ PER PERSON – 3 BOWLS

PIE & CHIPS BUFFET

Choose 1 option from the selection of pies: -
Steak, red wine & mushroom
Roast chicken, white wine & smoked bacon
Roasted butternut squash, red pepper & goat's cheese V
Chips V
Gravy V

(Vegan & gluten free options available upon request)

£13.⁵⁰ PER PERSON (1 PIE SELECTION)

ROAST MEAT ROLLS BUFFET

Roast Staffordshire beef, horseradish sauce GF
Roast Staffordshire lamb, mint sauce, redcurrant jelly GF
Roast Staffordshire turkey, sage & onion stuffing, cranberry sauce GF*
Roast Staffordshire pork, apricot & sultana stuffing, apple sauce GF*
Spiced bean burger V/VE (available by pre-order only)
Bread rolls, mixed salad, coleslaw, spiced wedges GF*

£13.⁵⁰ PER PERSON (1 MEAT)

£16.⁰⁰ PER PERSON (2 MEATS)

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EVENING BARBEQUE

Your personal chef will cook all of your meats whilst a member of our friendly team will serve your salads.

SUCCULENT MEATS

Staffordshire beef burger GF*

Old English pork sausage GF*

Sweet chilli marinated free range chicken thighs GF*

VEGAN ALTERNATIVES

(available by pre-order only)

Spiced bean burger VE/GF*

Vegan hot dog VE/GF*

Vegan pulled 'pork' VE/GF*

DELICIOUS SIDES

Sautéed onions & Monterey Jack cheese V/GF

Mixed seasonal leaf salad VE/GF

Coleslaw V/VE*/GF

Spiced potato wedges VE/GF

Artisan bread rolls V/VE*/GF*

£20.⁰⁰ PER PERSON

HOG ROAST

A succulent whole pig slow roasted on a spit, accompanied by:

Apricot & sage free-range pork stuffing

Spiced bean burger VE/GF* (available by pre-order only)

Apple sauce V/GF

All crackling from the hog

Mixed salad V/GF

Coleslaw V/VE*/GF

Potato wedges VE/GF

£18.⁰⁰ PER PERSON

AVAILABLE FROM 6PM ONWARDS (MINIMUM 60 GUESTS)

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CELEBRATION CAKES

CHEESE CAKE

Celebration cakes made from cheese rounds offer stunning & delicious alternative to traditional cakes. Served with crackers, grapes, figs and a selection of chutneys, if you prefer savoury to sweet our cheese cakes are perfect.

DOUGHNUT TOWER

A doughnut tower will bring fun & quirkiness to your big day, not to mention something that all of your guests will dive into and love.

With an assortment of delicious flavours & fillings there is no arguing over which one to choose: why not have them all?



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