



WEDDING MENUS 2024

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.

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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

£8.50 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 Prosecco to toast

£25.00 PER PERSON



GOLD

A glass of Champagne 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

£35.00 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 Opal menu. These evenings are £35.00 per person to include an arrival drink, your meal and tea or filter coffee following the meal. You are more than welcome to invite up to 4 additional guests to join you.

Tastings of the Emerald and Ruby 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 wholemeal crostini GF*
Sun-blushed tomato arancini VE/GF*
Sesame coated prawn balls, ponzu emulsion, coriander
Breaded brie & cranberry bites, cranberry mayonnaise, walnut crumb V/GF*
Mini lamb kofta naan, mint yoghurt, lettuce, pickled shallots GF*
Tiger prawn tempura GF*
Katsu crumb chicken goujon, homemade kewpie mayonnaise GF*
Red pepper hummus bruschetta VE/GF*
Mini toad in the hole, pomme puree, braised onions GF*
Chicken skewer marinated in satay sauce GF
Blacksticks blue cheese & mushroom profiterole V/GF*

3 ITEMS £6.⁹⁵ PP | 4 ITEMS £8.⁹⁵ PP | 6 ITEMS £10.⁹⁵ PP

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THE 2020
WEDDING
INDUSTRY AWARDS

REGIONAL
WINNER



OPAL MENU

STARTERS

Your choice of soup:

Leek & potato soup V/GF*

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

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

Ham hock terrine, piccalilli, roast onion crostini

Bocconcini, confit tomato & basil salad, dressed rocket, aged balsamic vinegar V/GF

Smooth chicken liver pâté with caramelised red onion marmalade, pancetta & farmhouse loaf GF*

MAINS

Supreme of chicken with lemon, garlic & thyme, fondant potato, crisp bacon, charred baby leek, 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/VE*/GF*

All served with seasonal vegetables

DESSERTS

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

Warm raspberry frangipane tart, crème fraiche, hazelnut brittle V

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

Toffee fudge cheesecake with honeycomb ice cream

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

Tea & filter coffee with chocolate mints

£42.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£47.⁰⁰ PP – OFFER YOUR GUESTS A CHOICE TO PRE-ORDER (MAX 3 DISHES PER COURSE)

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EMERALD MENU

STARTERS

Your choice of soup:

Cumin & chilli spiced sweet potato & coconut milk soup V/GF*

French onion & cider soup, Gruyere croute V*

Twice baked Cheddleton cheese, chive & Staffordshire leek soufflé, Parmesan crisp, chive oil V/GF*

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

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

Salt & pepper calamari, lime aioli & sweet chilli jam GF*

MAINS

12-hour slow cooked shoulder of lamb with rosemary & garlic,
hasselback potato, lamb reduction, mint sauce GF

28-day aged 8oz Angus sirloin steak (served medium), beef shin ragu filled potato skin,
crispy onions & carrot puree, beef marrow gravy GF

Roast fillet of Atlantic cod, lemon & herb potato rosti,
crispy capers, white wine & saffron butter sauce GF

Corn-fed chicken supreme with apricot mousse wrapped in Parma ham,
duck fat roast potatoes, sage & onion gravy GF

Garlic & parsley crumbed cauliflower steak,
cheese sauce, hasselback potatoes V/GF*

All served with tenderstem broccoli, honey glazed carrots & parsnips

DESSERTS

Chocolate & Cointreau cheesecake, orange sauce

Raspberry & vanilla crème brûlée, 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

Tea & filter coffee with chocolate mints

£47.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£52.⁰⁰ PP – CHOICE OF 3 DISHES PER COURSE FOR ALL GUESTS (PRE-ORDER REQUIRED)

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RUBY MENU

STARTERS

Shredded confit chicken & parmesan croquettes, gem lettuce, Caesar dressing, Pecorino shavings GF*

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

Parma ham, cantaloupe melon, caramelised fig, balsamic & port gel, candied walnuts, seasonal berries 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*

Pan-fried duck breast, butternut squash puree butternut & potato pomme anna,
fine beans, orange sauce GF*

Paupiette of lemon sole stuffed with smoked trout & tarragon mousse, scallop & crab beignet, saffron poached
potatoes, champagne caviar & caper cream, baby fennel, fine green beans GF*

Wild mushroom, leek & thyme pithivier, truffle pomme puree,
white onion sauce V/VE*

DESSERTS

Tart au citron, raspberry, clotted cream V

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

Espresso, white chocolate & hazelnut crème brulee GF

Mango & passionfruit cheesecake, coconut ice cream, Malibu syrup V/GF*

Tea & filter coffee with chocolate mints

£52.⁰⁰ PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS

£57.⁰⁰ 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 Opal, Emerald and Ruby menus

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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

Sweet potato, celeriac & pickled beetroot tart **VE/GF***

Satay cauliflower steak,
carrot & lime puree, curried onions, roasted peanuts, coriander oil **VE/GF***

Butternut squash, apricot, preserved lemon & chickpea tagine,
khobez flatbread, sultana, mint & coriander couscous, lemon yoghurt **VE/GF***

DESSERT

Blackcurrant 'cheesecake',
soft poached berry compote, blackcurrant sorbet **VE/GF**

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

Rich dark chocolate torte,
candied orange, chocolate orange soil **VE**

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**

Mozzarella sticks, tomato salsa *V/GF*

Garlic bread *V/VE**

MAIN COURSE

Roast chicken breast strips with mashed potato & gravy *GF**

Fish goujons with fries *GF**

Sausage with mashed potato & gravy *GF**

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

All served with seasonal vegetables

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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SMOKEHOUSE BARBECUE GRILL

Available as family style sharing platters served to your tables or a traditional barbeque served buffet style outside on the decking (weather dependent – indoor buffet option available).

SUCCULENT MEATS

Slow cooked beef brisket with cumin & paprika GF
Barbeque pulled pork GF
Peri peri chicken wings GF
Old English pork sausage GF*

VEGAN ALTERNATIVES

(Available by pre-order only)
Spicy bean burger VE/GF*
Vegan barbeque pulled 'pork' VE/GF
Vegan sausage VE/GF*
Bourbon glazed 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
Floured bread rolls VE*/GF*

TASTY SWEETS

Award winning chocolate brownie VE*/GF*
Lemon & lime posset V/GF

£38.⁰⁰ PER PERSON

AFTERNOON TEA

Your choice of 3 canapes served during your drinks reception

Chicken Caesar salad open crostini GF*
Free range honey roast ham & mustard mayonnaise finger sandwich GF*
Smoked salmon & dill crème fraiche croissant GF*
British cucumber & cream cheese finger sandwich V/GF*

Homemade locally sourced 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 tartlet V/GF*
Lemon & lime posset V/GF

Unlimited tea & coffee

£38.⁰⁰ PER PERSON

(vegan alternatives available upon request)

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EVENING BUFFET MENUS

PIZZA BUFFET

Please select 3 of the following pizza toppings:

Ham & pineapple GF*
Mozzarella & tomato V/GF*
Chorizo & jalapeno GF*
Goat's cheese & peppers V/GF*
Sweet chilli chicken GF*
BBQ beef brisket & sweet corn GF*

Spiced potato wedges, mixed salad & coleslaw V/VE*/GF*

£15.⁵⁰ PER PERSON

CHIP SHOP BUFFET

Traditional beer battered fish
Southern fried chicken
Spiced bean burger VE (pre-order only)
Chips

Coleslaw V/VE*/GF
Mushy peas VE/GF
Curry sauce VE
Homemade tartare sauce V/GF

£15.⁵⁰ PER PERSON

MEXICAN FIESTA BUFFET

Soft tortilla wraps (GF*) with:
Chipotle BBQ shredded beef
Fajita spiced chicken breast GF*
Mexican bean & vegetable chilli VE/GF (pre-order only)

Cajun spiced potato wedges VE/GF
Corn tortilla chips V
Tomato salsa, guacamole, sour cream V/GF
Shredded lettuce VE/GF
Mexicana cheese V/GF

£15.⁵⁰ PER PERSON

ROAST MEAT ROLLS BUFFET

Roast Staffordshire beef, horseradish sauce GF
Roast Staffordshire turkey, sage & onion stuffing,
cranberry sauce GF*
Roast Staffordshire pork, apricot & sage stuffing,
apple sauce GF*
Spiced bean burger VE (available by pre-order only)

Bread rolls, mixed salad, coleslaw, spiced wedges GF*

£14.⁰⁰ PER PERSON (1 MEAT)
£16.⁵⁰ PER PERSON (2 MEATS)
£18.⁵⁰ PER PERSON (3 MEATS)

GRAZING BUFFET

Selection of cured meats GF*
Homemade Shropshire pork sausage rolls GF*
Marinated black & green olives VE
Trio of Cheeses: - Wookey hole Cheddar, Somerset Brie, Colston Basset Stilton V
Artisan breads & crackers V/GF*
Grapes, celery & apricots VE
Homemade chutneys V
Selection of nuts VE/GF
Hummus & crudites VE/GF

£20.⁰⁰ PER PERSON

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EVENING BARBECUE

SUCCULENT MEATS

Staffordshire beef burger GF*

Old English pork sausage GF*

Peri peri chicken wings GF

VEGAN ALTERNATIVES

(available by pre-order only)

Spiced bean burger VE/GF*

Vegan sausage 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

Mini roast jacket potatoes, wedges or chips VE/GF

Floured 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

All crackling from the hog

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

Apple sauce VE/GF

Mixed salad VE/GF

Coleslaw V/VE*/GF

Potato wedges VE/GF*

Floured bread rolls V/VE*/GF*

£18.⁰⁰ PER PERSON

AVAILABLE FROM 6PM ONWARDS (MINIMUM 60 GUESTS)

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LATE NIGHT NIBBLES

Trio of cheeses:

Wookey hole cheddar V/GF

Somerset brie V/GF

Colston Bassett stilton V/GF

Selection of crackers & artisan breads V/GF*

Grapes, celery & figs VE/GF

Homemade chutneys V

£10.00 PER PERSON

SOMETHING DIFFERENT

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 & quiriness 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?

Pricing available upon request



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