



# WEDDING MENUS 2025

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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## ALLERGIES

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

£12.00 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

£27.00 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

£32.00 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

£40.00 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. 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.

## CANAPES

Crispy duck wontons, spring onion, hoisin  
Smoked salmon, cream cheese & dill wholemeal crostini **GF\***  
Sun-blushed tomato arancini **VE/GF\***  
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  
Red pepper hummus bruschetta **VE/GF\***  
Mini toad in the hole, pomme puree, braised onions  
Chicken skewer marinated in satay sauce **GF**  
Blackstick's blue cheese & mushroom tartlet **V/GF\***

3 ITEMS £10.00 PP | 4 ITEMS £12.00 PP | 6 ITEMS £15.00 PP

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# THREE COURSE WEDDING BREAKFAST

## STARTERS

- Oven roast vine tomato & sweet basil soup, Cheddar cheese croutons **V/VE\*/GF\***
- Orange glazed confit Gressingham duck leg, Thai salad, seared mandarins **GF\* +£1.50 pp**
- Salmon, prawn & lemongrass fishcakes, pickled cucumber, lime & sweet chilli sauce
- Ham hock terrine, piccalilli, roast onion crostini
- Crispy breaded brie, Cumberland sauce, ruby chard **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, 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 sea bass, sauteed new potatoes, white wine and chive sauce **GF\***
- 12-hour slow cooked shoulder of lamb with rosemary & garlic, Hasselback potato, lamb reduction, mint sauce **GF +£5.00 pp**
- 28 day aged Angus beef fillet (pink), dauphinoise potatoes, garlic mushroom, rich Rioja gravy **GF\* +£15.00 pp**
- Sweet potato, celeriac & pickled beetroot tart, sage gravy **VE/GF\***
- Pan fried duck breast, orange sauce, torched oranges, duck fat fondant potato **GF\* +£8.00 pp**
- Roast fillet of lemon sole, lemon & herb potato rosti, caper beurre blanc **GF +£5.00 pp**
- Portobello mushroom & tarragon arancini
- smoked Applewood cheese & chive sauce, white truffle infused olive oil **VE**

*All served with chef's seasonal vegetables*

*Continued...*

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## DESSERTS

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

Warm treacle tart, clotted cream ice cream **V**

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

Raspberry & vanilla cheesecake, raspberry coulis **V/GF\***

Dark chocolate & orange bread & butter pudding, vanilla custard **V**

Pineapple upside down sticky toffee pudding, rum custard **V**

Tart au citron, raspberry, vanilla ice cream **V**

Trio of miniature desserts – choose your three favourites **+£2.<sup>00</sup> pp**

Tea & filter coffee with chocolate mints

£50.<sup>00</sup> PP – YOUR CHOICE OF ONE STARTER, MAIN COURSE & DESSERT FOR ALL GUESTS  
£55.<sup>00</sup> PP – OFFER YOUR GUESTS A CHOICE TO PRE-ORDER (UP TO 3 DISHES PER COURSE OR CHOICE OF 3 STARTERS, 3 MAINS AND TRIO OF DESSERTS)

CERTAIN DISHES ARE SUBJECT TO A SUPPLEMENTARY CHARGE, AS SHOWN

## HOST A ROAST

Your choice of roast with all of the family style trimmings – a joint of meat is served to each table for a guest to carve and serve. Choose your starter and dessert course to accompany one of the following:

Roast 28 day aged topside of beef & Yorkshire pudding, horseradish sauce **GF\***

Roast Gressingham turkey breast, sage & onion stuffing, cranberry sauce **GF\***

Roast Staffordshire pork, apricot & sage stuffing, Bramley apple sauce **GF\***

*All served with garlic & thyme roast potatoes, honey roast carrots & parsnips, broccoli, fine beans and roast gravy*

£60.<sup>00</sup> PER PERSON

*(vegan alternatives available upon request)*

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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\***

£25.00 PER CHILD

(ONE CHOICE FOR ALL CHILDREN)

£30.00 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**

£45.<sup>00</sup> PER PERSON

# BESPOKE 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 £10.<sup>00</sup> per person

# 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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# 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\*

**£16.<sup>50</sup> 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

**£16.<sup>50</sup> 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

**£16.<sup>50</sup> 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\*

**£16.<sup>50</sup> PER PERSON (1 MEAT)**  
**£18.<sup>50</sup> PER PERSON (2 MEATS)**  
**£20.<sup>00</sup> PER PERSON (3 MEATS)**

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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\*

£25.<sup>00</sup> 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\*

£25.<sup>00</sup> 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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