



# TWILIGHT WEDDING PACKAGE

**An enchanting occasion for a relaxed wedding celebration**

Exclusive hire of The Boat House and grounds for your ceremony and reception from 4:00pm

Complimentary upgrade to outdoor ceremony (weather dependent)

Use of luxury dressing room with en-suite bathroom from 12:00pm

A glass of Prosecco, bottle of beer or soft drink reception drink for your ceremony guests

6 item canapes for your ceremony guests

Delicious buffet for your reception guests (choice of roast or barbeque style buffets)

House DJ for evening entertainment

Chairs, tables, table linen, cutlery, crockery and glassware

Luxury wide beam boat bridal suite for the happy couple on your wedding night including breakfast the next morning

Choice of 3 cake stands, a cake knife and an easel for your table plan

**Package based on 40 ceremony guests (inc. couple) and 80 reception guests (inc. couple)**

**Available on all remaining dates in 2026**

	2026
January, February, March, November	£5,750
April, September, October, December	£6,500
May, June, July, August	£6,750

**(£500 surcharge applicable for Saturday or bank holiday dates)**

Additional Day Guests - £59.00 per person

Additional Evening Guests - £39.00 per person

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## TWILIGHT MENUS

### BARBEQUE BUFFET

A relaxed classic to indulge in during Spring & Summer...

#### SUCCULENT MEATS

Slow cooked beef brisket with cumin & paprika GF  
Old English pork sausage GF\*  
Peri peri chicken tenders GF

#### VEGAN ALTERNATIVES

Spiced bean burger VE/GF\*  
Vegan sausage VE/GF\*  
Mediterranean vegetable skewer VE/GF

#### DELICIOUS SIDES

Mini roast jacket potatoes VE/GF  
Coleslaw VE\*/GF  
Sautéed onions VE/GF  
Mixed salad with dressing VE/GF  
Floured hot dog rolls VE\*/GF\*

*(vegan alternatives available by pre-order)*

### ROAST BUFFET

Enjoy a warming hearty option during Autumn & Winter...

#### SUCCULENT MEATS

Roast Staffordshire beef & horseradish sauce  
Roast Staffordshire pork with crackling & apple sauce  
Roast Staffordshire turkey & cranberry sauce

#### VEGAN ALTERNATIVE

Baked butternut squash, lentil & mushroom nut roast  
VE/GF\*

#### DELICIOUS SIDES

Garlic & thyme potatoes VE/GF  
Yorkshire puddings V/GF\*  
Apricot & sage stuffing  
Rich roast gravy VE\*/GF\*  
Honey roasted carrots V/GF  
Cauliflower cheese V/GF

*(vegan alternatives available by pre-order)*

## UPGRADE TO INCLUDE DELICIOUS DESSERTS

Award winning triple chocolate brownie  
Summer berry pavlova nests  
Lemon & lime cheesecake  
Orange & passionfruit tartlet  
Salted caramel profiteroles

Add 2 dessert options - £9.00 per person

Add 3 dessert options - £12.00 per person

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