



# TWILIGHT WEDDING PACKAGE 2026 & 2027

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 and 80 reception guests (inc. couple)

## Available Monday - Thursday 2026 & 2027

	Monday - Thursday 2026 & 2027
January, February, March, November	£5,750
April, May, October, December	£6,500
June, September	£7,250
July, August	£7,850

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
- Sauteed 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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