

## Wedding Packages

The Rivers Restaurant  
River Valley Golf Course  
Oak Lane  
Upchurch  
Sittingbourne  
Kent  
ME9 7AY  
01634 378116



Thank you for your enquiry. We are delighted that you are considering River Valley Golf Course as the venue to celebrate your special day.

Weddings & Functions at River Valley are held in the Rivers Restaurant which is situated on the first floor and offers facilities for up to 130 guests for a Three Course sit down meal & 150 guests for a Buffet.

We are a licensed Wedding Venue and can provide you with a full Wedding service including Civil Ceremonies.

We offer the following Wedding Packages:

**Package 1 - £4000.00**

**Package 2 - £4500.00**

**Package 3 - £5000.00**

Package prices are for up to \*70 guests & include:

Drinks on Arrival

Three Course Wedding Breakfast

House Wine served with Wedding Breakfast

Sparkling Wine for Toast

Evening Buffet

#### **Package Upgrades**

Arrival Drinks Upgrade - £70.00

Table Decorations Upgrade - £60.00

#### **De-Luxe Package Upgrade**

Choose from Package 1, 2, or 3 plus

Table Decorations

Chair Covers & Sashes

DJ

Sweet Cart & Sweets

Personalised Heart Letter Box

**Additional £450.00**

\*Additional Guests - £60.00 per person

## **Package 1 – Menu Options**

### **Starter Choices**

Homemade Soup of your choice  
Finished with croutons, snipped chives & a cream swirl

Traditional Caesar Salad  
Served with croutons and a garlic & parmesan dressing

Prawn Cocktail Marie Rose  
Topped with mixed salad leaves, served with a salad garnish &  
toasted bread croute

Feta Cheese & Black Olive Baby Leaf Salad  
Finished with a basil & cracked black pepper dressing

Rivers Prawns  
A delicate mix of prawns, hard boiled egg, celery & mayonnaise  
served on a bread base, with baby lettuce leaves & a salad garnish

### **Main Course Choices**

Tender Roasted Topside of Beef  
Served with a homemade yorkshire pudding & gravy

Honey & Rosemary Roasted Leg of Lamb  
Served with mint sauce & gravy

Pan Fried Fillet of Salmon  
Served with a shrimp & chive sauce, topped with  
a julienne of crispy leek

Griddled Fillet of Pork  
Finished with a mushroom & parsley sauce

Pan Fried Breast of Chicken  
With a smoked cheese filling, wrapped in back bacon &  
served with a delicate tomato sauce

All served with Seasonal Vegetables and  
a choice of the following:  
Roasted & New Potatoes  
Sauté & New Potatoes  
Roasted & Leek Boulangere Potatoes

# Package 1

## Dessert Choices

Homemade Raspberry Pavlova  
Finished with a raspberry coulis

Homemade Profiteroles  
With a sweetened cream filling, finished with chocolate and  
served on a mint anglaise sauce

Poached Pear in a Red Wine Syrup  
Finished with a fruit coulis & a scattering of mixed berries

Homemade Apple Pie  
Served with ice cream or custard

Pancakes dressed with Red Cherries  
In a rich cherry sauce, topped with a quenelle of  
vanilla ice cream

Old English Sherry Trifle  
Served with a homemade shortbread biscuit

Coffee & Mints

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## **Package 2 - Menu Options**

### **Starter Choices**

Smoked Salmon & Crab Parcels

Served on a bed of salad leaves, with a salad garnish & basil dressing

Smoked Salmon Tartare

Smoked salmon with dill oil, topped with baby leaves & chives

Goats Cheese in a Black Pepper & Basil Marinade

Lightly grilled on a crispy bread crostini, finished with baby leaves, roasted baby tomatoes & a basil dressing

### **Main Course Choices**

Crispy Roasted Duck Breast

Served with a redcurrant & red wine jus

Griddled 8 oz Rump Steak

Cooked medium (unless otherwise stated) served with a red wine jus, garnished with roasted baby tomatoes & button mushrooms

Pan Fried Cod Wrapped in Parma Ham

Served with a white wine & chive sauce, scattered with baby onions & button mushrooms

All served with Seasonal Vegetables and a choice of the following:

Gratin & New Potatoes

Sauté & New Potatoes

### **Dessert Choices**

Homemade Crème Brulee

Topped with soft vanilla cream & a crisp sugar crust

Homemade Lemon Meringue Pie

Finished with a fine raspberry coulis

Grand Marnier & Rich Chocolate Mousse

Served with a crisp biscuit, dressed with kumquarts & a warm chocolate sauce

Coffee & Mints

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## **Package 3 - Menu**

### **Starter**

Smoked Salmon Tartare

Topped with baby leaves, dressed with a fine chive oil & a salad garnish

### **Main Course**

Griddled Prime Fillet of Beef

Topped with crispy shallots & dressed with a light Madeira jus

Served with saute & rosti potatoes  
and seasonal vegetables

### **Dessert**

Homemade Gypsy Tart

Served with a quenelle of vanilla ice cream & drizzled with warm  
Chocolate sauce

Coffee & Mints

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## **Wedding Reception Finger Buffet**

Chefs Sandwich Selection ( Cold )

Cocktail Sausages in Honey & Herbs ( Hot )

Breaded Chicken ( Hot )

*Served with a Mayonnaise Dip*

Peanuts & Crisps ( Cold )

Vegetable Samosas ( Hot )

Assorted Croquettes (Hot )

*(Salmon, Mushroom, Cheese & Ham)*

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## **Vegetarian Main Course Options**

Vegetable Lasagne

Three Cheese, Broccoli & Pasta Bake

Chilli Bean, Celery & Coriander Casserole  
Served with a timbale of Rice

Tandoori Vegetable Massala

Nut Roast served with vegetarian gravy

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## **Childrens Menu**

### **Starter Choices**

Homemade Soup  
Finished with croutons, snipped chives & a cream swirl

Fanned Melon

Garlic Bread

### **Main Course Choices**

2oz Burger & Fries

Breaded Chicken Mini Fillets & Fries

Breaded Scampi & Fries

Sausage & Fries

Three Cheese, Broccoli & Pasta Bake

### **Dessert Choices**

Homemade Profiteroles

Ice Cream

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