

Weddings at River Valley

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 Breakfast Plan which can be adapted to suit your personal requirements:

Wedding Breakfast Plan ~ £70.00 per person
* minimum 30 guests

All Plans Include:

Drinks on Arrival

Three Course Wedding Breakfast

House Wine served with Wedding Breakfast

Sparkling Wine for Toast

White Table Linen

Evening Reception Buffet

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Additional Evening Guests £15.00 per person

Venue Dressing & Evening D.J package available for an additional charge – please ask for details.

** Wedding Breakfast Plan - Minimum 30 guests required – a room charge of £200.00 will be applied where guest numbers are less than the minimum number.*

Wedding Breakfast – Menu Options

Starter Choices

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

Fanned Melon
Sliced Fanned Melon with fresh Orange & Kiwi segments,
Finished with a fine Raspberry Coulis

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

Pate & Toast
Smooth Duck & Orange Pate served with a rich Redcurrant & Port Sauce,
accompanied with toasted bread croutes & salad

Goats Cheese
Served on a Pesto Croute with Cherry Tomatoes on the vine,
dressed with a fine Balsamic dressing

Main Course Choices

Roasted Leg of Lamb
Served with a rich Red Wine & Redcurrant Jus

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

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

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

Slow Cooked Pork Belly
With Crispy Crackling & Black Pudding,
served with a whole grain Mustard Sauce

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

Roasted & Crushed New Potatoes
Sauté & Crushed New Potatoes
Roasted & Leek Boulangere Potatoes

Vegetarian Main Course Options

Vegetable Lasagne

Homemade Three Cheese, Broccoli & Pasta Bake

Chilli Bean, Celery & Coriander Casserole

Served with a timbale of Rice

Butternut Squash & Spinach Curry

Served with a timbale of Rice

Nut Roast

Served with vegetarian gravy



Dessert Choices

Homemade Raspberry Pavlova

Finished with a fine 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 Crumble

Served with custard

Homemade Cherry Bakewell Tart

Served with a quenelle of vanilla ice cream

Coffee & Mints



Evening Reception Finger Buffet

Chefs Sandwich Selection (Cold)
Cocktail Sausages in Honey & Herbs (Hot)
Breaded Chicken (Hot)
Served with a Mayonnaise Dip
Potato Crispers (Hot)
Vegetable Samosas (Hot)
Tempura Prawns

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



ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY, PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.