

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

**minimum 30 guests

Plan Includes:

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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2026 Bookings - £100.00 per person

2027 Bookings - £120.00 per person

2028 Bookings - £135.00 per person

2029 Bookings - £150.00 per person

Additional Evening Guests £20.00 per person

Venue Dressing & Evening D.J recommendations available – please ask for details.

**Wedding Ceremony / Service – room charge of £350.00 will be applied*

*** Wedding Breakfast Plan - Minimum 30 guests required – a room charge of £250.00 will be applied where guest numbers are less than the minimum number.*

Wedding Breakfast – Menu Options

Starter Choices

✓ GF VG Homemade Soup of your choice
Finished with croutons

GF Smoked Salmon, Prawn & Cream Cheese Parcel
Served with a Salad Garnish

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

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

✓ Deep Fried Breaded Brie
Served with a Cranberry Sauce
& a Salad Garnish

✓ GF Breaded Stuffed Mushroom
Flat Field Mushroom, Stuffed with Stilton,
Served with a Salad Garnish & Garlic & Chive Dip

Main Course Choices

GF Braised Lamb Shank
Served with a rich Red Wine & Redcurrant Jus

GF Tender Roasted Topside of Beef
Served with a homemade Yorkshire Pudding & gravy

GF Poached Salmon Fillet
Topped with Crispy Samphire,
Served with a fresh Lemon & Cream sauce

GF Pan Fried Breast of Chicken
With a Chorizo & Sundried Tomato Parfait,
Served with a Watercress & Spinach sauce



GF Pork Tenderloin
In a Mushroom Duxelles, wrapped in
Smoked Bacon & Savoy Cabbage,
served with a Wild Garlic & Mustard Cream Sauce


All served with Potatoes & Seasonal Vegetables

Vegetarian Main Course Options

✓ Vegetable Lasagne

✓  Mushroom, Spinach & White Truffle Oil Suet Pudding
Served with Vegetarian Gravy

✓   Butternut Squash & Spinach Curry
Served with a Timbale of Rice



✓   Goats Cheese, Kale & Apricot Nut Roast
Served with Vegetarian Gravy





Dessert Choices


✓  Homemade Raspberry Pavlova
Finished with a fresh 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 & Blackcurrant Crumble
Served with Custard

✓ Homemade Pistachio & Black Cherry Bakewell Tart
Served with a Quenelle of
Vanilla Ice Cream

✓  Individual Cheesecake
(Your choice of Flavour)
Served with Cream

Coffee & Mints



✓ **GF** Evening Reception Finger Buffet

Chefs Sandwich Selection (Cold)

Cocktail Sausages in Honey & Herbs (Hot)

Breaded Chicken (Hot)
Served with a Mayonnaise Dip

Vegetable Samosas (Hot)

Tempura Prawns

Childrens Menu

Starter Choices

✓ **GF** **VG** Homemade Soup
Finished with croutons

✓ **GF** **VG** Fanned Melon

✓ Garlic Bread

Main Course Choices

✓ Burger & Fries

Breaded Chicken Mini Fillets & Fries

Fish Fingers & Fries

Sausage & Fries

✓ Macaroni Cheese

Dessert Choices

✓ Homemade Profiteroles

✓ **GF** Ice Cream



✓ **SUITABLE FOR VEGETARIANS / VEGETARIAN OPTIONS AVAILABLE**

GF **GLUTEN FREE / GLUTEN FREE OPTIONS AVAILABLE**

VG **SUITABLE FOR VEGANS / VEGAN OPTIONS AVAILABLE**

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.

Prices effective for bookings made from 01/01/2026 and are inclusive of V.A.T. Prices and Menus offered may be subject to change - We reserve the right to alter prices & menus where necessary.