

PACKAGE ONE:

	Peak June, July, August & September	Mid-Season April, May, October & December	Off-Peak February, March & November	
60	£6,507.00	£6,007.00	£5,507.00	Monday - Thursday
	£8,007.00	£7,507.00	£6,507.00	Friday and Sunday
	£9,007.00	£8,257.00	£7,257.00	Saturday
80	£7,676.00	£7,176.00	£6,676.00	Monday - Thursday
	£9,176.00	£8,676.00	£7,676.00	Friday and Sunday
	£10,176.00	£9,426.00	£8,426.00	Saturday
100	£8,845.00	£8,345.00	£7,845.00	Monday - Thursday
	£10,345.00	£9,845.00	£8,845.00	Friday and Sunday
	£11,345.00	£10,595.00	£9,595.00	Saturday

Please note all prices exclude VAT, which is charged at the current rate.

Please note we do not take bookings on the following:

- Throughout January
- On Tuesdays

- Christmas Eve, Christmas Day and Boxing Day
- New Year's Eve or New Year's Day

Bank Holiday Weekends:

Please note for Bank Holiday Weekends the following surcharge is applied:

Friday: + £450.00 +VAT
 Saturday: + £500.00 + VAT
 Sunday: + £450.00 + VAT
 Monday: + £400.00 +VAT

Please note that unless the Friday is a bank holiday itself, it will fall under the usual Friday price category.



PACKAGE ONE:

Includes:

Venue Hire:

Exclusive use of the venue from 9:00am until 00:30am

Drinks Reception:

To Drink:

Choose two alcoholic and two soft drink options to offer your guests (One drink per person)

Choose two alcoholic beverages:

These two options will be split evenly

Selection of ½ Pint Draught Beers
Gin & Elderflower Cocktail
Cranberry Moscow Mule
Dark 'n' Stormy Cocktail
Mulled Wine OR Cider
Peroni OR Corona
Peach Bellini
Prosecco

Choose two soft drinks:

One jug of each drink will be provided

Fruit Punch Mocktail
Sparkling Elderflower
Cranberry Juice
Pineapple Juice
Mulled Apple
Orange Juice
Lemonade
Apple Juice

Canapés:

Freshly Shucked Whitstable Rock Oysters
Shucked to order with Lemon, Tabasco & Shallot Red Wine Vinegar
(1/2 the amount of total guests)
Milk and Cookie Station for the children

Wedding Breakfast:

To Drink:

One glass of wine for the wedding breakfast and one glass of fizz for the speeches per person, and soft drinks for children.

The wine is allocated by bottles per table, with a mixture of red and white.

The fizz will be pre-poured and given out to all guests prior to the speeches.

To Start:

Anti-Pasti:

Mixed Olive Selection, Home Cut Hot Chorizo, Cured Meat, Sun-Blushed Tomatoes, Mozzarella Pearls, Balsamic Vinegar and Olive Oil, Tortellini Skewers, Selection of Artisan Breads and Vegetarian Quiches.



Main Course:

Boxed Option

*You can Choose Four Options in Total to Offer Your Guests
Served Fish and Chip Shop Style in a Newsprint Box*

Sustainable Beer Battered Deep Fried Cod
Locally Sourced Sausage – Available Battered or Grilled
Half Fresh Cold Lobster + £4.00 per head
Battered Halloumi
Tempura Vegetables

*Note: * Lobster prices shown are guidelines only, prices may vary due to ever changing market availability*

Dessert:

Served with Tea & Coffee

Choose one of the following to be offered to all guests

Spring / Summer

Assiette:

Lemon Posset
Meringue & Strawberry
Chocolate Pot
Vanilla Cheesecake
Prosecco and Berry Trifle

Autumn / Winter

Assiette:

Winter Berry Meringue
Blueberry Pana Cotta
Glazed Apple Tart
Tart au Citron
Chocolate Mousse

Ice Cream and

Homemade Scones:

Traditional Ice-Cream
Trike with Homemade
Scones, Clotted Cream,
Jam and Fresh
Strawberries

Subject to availability

For the Children:

To Start: Hummus and Crudités

Main Course: Sausage, Cod or Chicken Nuggets

Dessert: Jelly & Ice-Cream

Evening Food:

Selection of the following baps, served warm, in Floured and Brioche Buns

Sausage

Bacon

Halloumi and Red Pepper

Mushroom and Avocado



Additional Guests:

All Prices Exclude VAT

Adult: £58.45 per head

Includes: Starter, Main, Dessert with Tea/Coffee, Evening Food, Reception Drink, Table Wine and Speech Drink

Children: £39.95

Includes: Canapés, Starter, Main, Dessert, Reception Drink, Table Drink and Speech Drink

Evening Only: £5.50

Includes evening food only

Please note if a child is not eating then no payment for them is required, however, they are included in the capacity.

Additional Extras:

Second Alcoholic Reception Drink: £5.00 per person

Extra Table Wine: £16.95 per bottle

Additional Oysters: £3.00 each

Additional Soft Drink Jugs: £8.95 per jug

EQV Set-up: Part: £75.00 Full: £300.00



PACKAGE TWO:

	Peak June, July, August & September	Mid-Season April, May, October & December	Off-Peak February, March & November	
60	£7,167.00	£6,667.00	£6,167.00	Monday - Thursday
	£8,667.00	£8,167.00	£7,167.00	Friday and Sunday
	£9,667.00	£8,917.00	£7,917.00	Saturday
80	£8,536.00	£8,,036.00	£7,536.00	Monday- Thursday
	£10,036.00	£9,536.00	£8,536.00	Friday and Sunday
	£11,036.00	£10,286.00	£9,286.00	Saturday
100	£9,895.00	£9,395.00	£8,895.00	Monday - Thursday
	£10,036.00	£10,895.00	£9,895.00	Friday and Sunday
	£12,395.00	£11,645.00	£10,645.00	Saturday

Please note all prices exclude VAT, which is charged at the current rate.

Please note we do not take bookings on the following:

- Throughout January
- On Tuesdays
- Over the annual Oyster Festival
- Christmas Eve, Christmas Day and Boxing Day
- New Year's Eve or New Year's Day

Bank Holiday Weekends:

Please note for Bank Holiday Weekends the following surcharge is applied:

- Friday: + £450.00 +VAT
- Saturday: + £500.00 + VAT
- Sunday: + £450.00 + VAT
- Monday: + £400.00 +VAT

Please note that unless the Friday is a bank holiday itself, it will fall under the usual Friday price category.



PACKAGE TWO:

Includes:

Venue Hire:

Exclusive use of the venue from 9:00am until 00:30am

Drinks Reception:

To Drink:

Choose two alcoholic and two soft drink options to offer your guests (One drink per person)

Choose two alcoholic beverages:

These two options will be split evenly

Selection of ½ Pint Draught Beers
Gin & Elderflower Cocktail
Cranberry Moscow Mule
Dark 'n' Stormy Cocktail
Mulled Wine OR Cider
Peroni OR Corona
Peach Bellini
Prosecco

Choose two soft drinks:

One jug of each drink will be provided

Fruit Punch Mocktail
Sparkling Elderflower
Cranberry Juice
Pineapple Juice
Mulled Apple
Orange Juice
Lemonade
Apple Juice

Canapés:

Picnic Nibbles to include Homemade Sausage Roll Selection, Pork Pies and Bar Snacks

Wedding Breakfast:

To Drink:

One glass of wine for the wedding breakfast and one glass of fizz for the speeches per person, and soft drinks for the children.

The wine is allocated by bottles per table, with a mixture of red and white

The fizz will be pre-poured and given out to all guests prior to the speeches



Main Course:

Choose one of the following for the main course:

Barbeque:

Homemade Aberdeen
Angus Beef Burgers,
Locally Sourced Sausages,
King Prawn Kebabs,
Steak Kebab,
Soft Brioche and Floured
Baps,
Oven Baked Baguettes,
Ketchup, Mayonnaise,
Brown Sauce, BBQ Sauce
and Mustard

Hog Roast:

Honey Glazed Free Range
Pig,
Bramley Apple Sauce,
Sage and Onion Stuffing,
Soft Brioche and Floured
Baps,
Ketchup, Mayonnaise,
Brown Sauce, BBQ Sauce
and Mustard

Lamb Roast:

Whole Rosemary and Garlic
Kentish Lamb,
Sliced Potatoes layered with
Onions,
Selection of Pitta Breads
and Soft Tortilla Wraps,
Homemade Hummus, Garlic
Mayonnaise, Tzatziki, Broad
Bean and Parmesan Dip and
Hot & Spicy Sauce

Vegetarian Option:

Vegetable Kebab, Quorn
Sausage & Halloumi Burger

Vegetarian Option:

Pesto & Goat's Cheese
Vegetable Sandwich

Vegetarian Option:

Puy Lentil Burgers with
Roast Fennel

Vegan Option:

Vegetable Kebab, BBQ Bean
Burger & Grilled Vegan
Cheese

Vegan Option:

Side Kick Vegetables with
Vegan Cheese

Vegan Option:

Korean Style Cauliflower
Wings with Taco Slaw

Sides and Salads:

Choose One Potato Option:

**Potatoes are already
included in the Lamb Option*

Jacket Potato
Roast Potato
Dauphinoise Potato
Roast Sweet Potato
Mustard Creamed Potato
Chunky Chips
Potato Croquettes
Potato Salad

Choose Two Salad Dishes:

Mixed Leaf Salad
Coleslaw
Cashew and Pomegranate
Couscous
Lemon and Mustard Green
Beans with Radish
Courgette, Mint and Feta
Salad
Watermelon and Green
Bean Salad
Bulgur Wheat Salad
Greek Salad

Choose Two Sides Dishes:

Braised Red Cabbage
Roast Root Vegetables
Leeks with Cheese Sauce
Breaded Cauliflower
Green Beans with Red
Onion and Bacon
Ratatouille
Vegetable Pasta
Wild Mushroom Rice
Mixed Bean Rice
Corn on the Cob



Dessert:

Served with Tea & Coffee

Choose one of the following to be offered to all guests

ICE CREAM AND HOMEMADE SCONES:

Traditional Ice-Cream Trike with
Homemade Scones, Clotted Cream, Jam
and Fresh Strawberries
Subject to availability

Self-Serve Dessert Table

Chocolate Gateaux, Lemon Drizzle, Choux
Buns and Eclairs, Strawberry Pavlova, Nut
Pithivier, Baba Au Rum and Battenberg

Evening Food:

Please choose one of the options to offer all of your guests for the evening.

Option 1:

Shredded Duck, Spiced Potatoes, Chicken in Black Bean Sauce with Rice and Tortilla Wraps

Option 2:

Homemade Spiced Beef and Bean Chilli with Tortilla Chips, Guacamole and Sour Cream

Option 3:

Chicken Curry with Garlic Naan, Vegetable Samosas, Sag A Loo and Rice

Option 4:

Sausage Rolls, Crisps, Dips and Crudités, and a Selection of Homemade Sandwiches on
White and Brown Bread

Option 5:

Vegetable Quiche, Cheese Selection, Cured Meat with Artisan Breads and Chutney



Additional Guests:

Adult: £68.95 per head

Includes: Canapés, Main Course, Dessert, Evening Food, Reception Drink, Table Wine and Speech Drink

Child: £38.45 per head

Includes: Canapés, BBQ, Dessert, Reception Drink, Table Wine and Speech Drink

Evening Only: £9.50 per head

Includes evening food only

Please note if a child is not eating then no payment for them is required, however, they are included in the capacity.

Additional Extras:

Second Alcoholic Reception Drink: £5.00 per person

Extra Table Wine: £16.95 per bottle

Add Freshly Shucked Oysters – Minimum 45: £3.00 each

Additional Soft Drink Jugs: £8.95 per jug

EQV Set-up: Part: £75.00 Full: £300.00



PACKAGE THREE:

	Peak June, July, August & September	Mid-Season April, May, October & December	Off-Peak February, March & November	
60	£6,324.00	£5,824.00	£5,324.00	Monday - Thursday
	£7,824.00	£7,324.00	£6,324.00	Friday and Sunday
	£8,824.00	£8,074.00	£7,074.00	Saturday
80	£7,432.00	£6,932.00	£6,432.00	Monday - Thursday
	£8,932.00	£8,432.00	£7,432.00	Friday and Sunday
	£9,932.00	£9,182.00	£8,182.00	Saturday
100	£8,540.00	£8,040.00	£7,540.00	Monday - Thursday
	£10,040.00	£9,540.00	£8,540.00	Friday and Sunday
	£11,040.00	£10,290.00	£9,290.00	Saturday

Please note all prices exclude VAT, which is charged at the current rate.

Please note we do not take bookings on the following:

- Throughout January
- On Tuesdays
- Over the annual Oyster Festival
- Christmas Eve, Christmas Day and Boxing Day
- New Year's Eve or New Year's Day

Bank Holiday Weekends:

Please note for Bank Holiday Weekends the following surcharge is applied:

- Friday: + £450.00 +VAT
- Saturday: + £500.00 + VAT
- Sunday: + £450.00 + VAT
- Monday: + £400.00 +VAT

Please note that unless the Friday is a bank holiday itself, it will fall under the usual Friday price category.



PACKAGE THREE:

Includes:

Venue Hire:

Exclusive use of the venue from 9:00am until 00:30am

Drinks Reception:

To Drink:

Choose two alcoholic and two soft drink options to offer your guests (One drink per person)

Choose two alcoholic beverages:

These two options will be split evenly

Selection of ½ Pint Draught Beers
Gin & Elderflower Cocktail
Cranberry Moscow Mule
Dark 'n' Stormy Cocktail
Mulled Wine OR Cider
Peroni OR Corona
Peach Bellini
Prosecco

Choose two soft drinks:

One jug of each drink will be provided

Fruit Punch Mocktail
Sparkling Elderflower
Cranberry Juice
Pineapple Juice
Mulled Apple
Orange Juice
Lemonade
Apple Juice

Canapés:

Choose three of the following canapés:

Whitstable Oysters in Beer Batter with a Chilli & Lime Mayonnaise
Mini Jacket Potatoes with Sour Cream & Chives **or** Wild Mushroom
Grilled Halloumi and Red Pepper Skewers with Sweet Chilli Dip
Crumbled Goat's Cheese and Sun-Blushed Tomato Pesto Pastry
Red Pepper and Tofu Skewers with Sweet Chilli Dip
Smoked Salmon, Dill & Cream Cheese Crostini
Spicy Meat Samosas with Mango Chutney
Asparagus Crostini with Lemon Aioli
Chicken Liver Pate Crostini
Calamari Rings with Aioli

Children's Canapés:

Cocktail Sausages, Cheese Straws and Crisps



Wedding Breakfast:

To Drink:

One glass of wine for the wedding breakfast and one glass of fizz for the speeches per person and soft drinks for the children.

The wine is allocated by bottles per table, with a mixture of red and white

The fizz will be pre-poured and given out to all guests prior to the speeches

The wine can be upgraded to a glass of fizz for £1.00 per person

Afternoon Tea:

Fresh Homemade Raisin and Plain Traditional Scones with Clotted Cream, Jam and Fresh Strawberries

Served with:

Cake Menu:

Choose three:

Lemon Drizzle

Victoria Sponge

Chocolate Brownie

Choux Buns

Strawberry Pavlova

Battenberg

Baba Au Rum

Carrot

Coffee and Walnut

Sandwich Menu:

Choose four:

Beef and Horseradish

Egg Mayonnaise

Ham and Cucumber

Cheese and Pickle

Smoked Salmon and Cream Cheese

Coronation Chicken

Hummus and Red Pepper

Tomato and Avocado

Baked Mushroom and Mustard

Evening Food:

Choose one of the following options to offer your guests:

Pulled Pork:

Includes

Honey Glazed Free Range Pig

Vegetarian Option

Bramley Apple Sauce

Sage and Onion Stuffing

Soft Brioche Rolls

Baps and Chips:

Selection of hot served baps:

Bacon

Sausage

Halloumi & Red Pepper

Mushroom & Avocado

Chip Cones



Additional Guests:

Adult: £55.45 per head

Includes: Reception Nibbles, Afternoon Tea, Evening Food, Reception Drink, Table Wine and Speech Drink

Child: £28.45 per head

Includes: Reception Nibbles, Afternoon Tea, Evening Food, Reception Drink and Speech Drink

Evening Only: £9.95 per head

Includes evening food only.

Please note if a child is not eating then no payment for them is required, however, they are included in the capacity.

Additional Extras:

Second Alcoholic Reception Drink: £5.00 per person

Extra Table Wine: £16.95 per bottle

Add Freshly Shucked Oysters – (Minimum 45): £3.00 each

Additional Soft Drink Jugs: £8.95 per jug

EQV Set-up: Part: £75.00 Full: £300.00



EAST QUAY VENUE 2021 – Additional Package Information

Included in the Venue Hire:

Venue

Exclusive use of the venue from 9:00am to 00:30am.

Ceremony table and chairs,

Wedding breakfast tables (long trestle and bench style) and chairs, *

Two sofas and a coffee table,

Decorative lighting above dance floor area, beach front area and in the courtyard area,

Set down of wedding decorations (excludes any additional decorations added to the dance floor ceiling)

You will be given 10 parking permits for the day itself, which run from 9:00am on the day until 10:00am the following morning.

10% discount code at the Hotel Continental for yourselves and your guests for the night of your wedding.

**Please note we do not allow external furniture to be hired into the venue*

Sound System

The sound system is located in the main seating area, which is compatible to any device with a headphone jack.

We also have two wireless microphones available for speeches.

We have a smaller system suitable for ceremonies, which can be connected to any device with a headphone jack.

We do not have a sound system for the dance floor area, this must be provided by yourselves, your band or DJ.

Projector and Screen x 2

Our projector is connected with a HDMI or VGA cable. Please ensure this is compatible with your laptop.

We have one located in the main seating area and one on the mezzanine level.

Both of the screens are fixed and immovable, so please bear this in mind with your table layout.

Staff

We have three venue contacts, one of whom will be dedicated to assisting your planning and there on the day itself. We also have one receptionist who is on hand to answer any questions in the absence of your venue contact.

We will have a fully staffed bar on the day of your event.

Disclosure:

Please note: The East Quay is a beach front rustic venue, within a working harbour. We offer a relaxed wedding day, with décor, food, crockery, cutlery and furniture to match. We do not allow replacement furniture, crockery, cutlery or fixed-décor. Paying a deposit is acceptance of the venue as-is and no alterations will be permitted.

Please take the time to read all information before committing to book.



Information:

Timings:

Venue hire begins from 9:00am on the morning on your event. We require all music to be off by 00:00am, which is when the bar will stop serving, and then the venue will close at 00:30am.

You can hold your ceremony, at the venue, any time between 13:00pm and 20:00pm
(We will book your ceremony in with KCC, however, all fees are payable direct to them)

<http://www.akentishceremony.com/weddings/fees-and-conditions/>

Capacity:

Upstairs Ceremony - 100 guests including yourselves, and all babies and children. This only excludes the registrars, photographers and videographers.

Downstairs Ceremony - 70 guests including yourselves, and all babies and children. This only excludes the registrars, photographers and videographers.

Wedding breakfast - 120 guests seating which includes babies and children.

Evening - 200 guests.

Additional Costs:

All prices exclude VAT and are valid until December 2021:

Venue and decoration set-up:

Please note the EQV will provide and set-out plain white paper napkins, the cutlery for meals from us, water glasses and wine glasses as standard.

Part Set-up: £75.00 - This includes up to: place names, wedding table favours, table names/number, your cards, guest book

Full Set-up: £300.00 – Included but not limited to:

All of the above, plus table runners/cloths, table decoration, main seating area ceilings, the addition of any decoration to the dance floor ceiling, the addition of any decoration to the outside areas, upstairs decorated.

The full set-up includes upstairs, downstairs, inside and outside, as well as the set-down of everything too.

Day Before Set-up: £140.00 per hour

If you wish to set up the day before, the full venue hire is due to secure it in advance. Alternatively, if the date is still available two months prior to your wedding, the hire is £140.00 an hour, for a minimum of two hours.

You can choose a time period that suits you between 11:00am and 22:00pm.

The venue will be cleaned and all furniture be ready in position for your chosen time slot.



Frequently Asked Questions Set Packages 2021:

General:

- What is included in the package price?
A breakdown of what is included can be found on the individual packages.
All packages include the exclusive use of the venue, all furniture, some lighting, a dedicated senior member of staff and a fully staffed bar.
- What time do we have access from?
Your access time is from 9:00am on the morning of your event.
- What time does the venue close?
The venue closes at 00:30am, we ask that all music is turned off at 00:00am, which is when the bar stops serving. All guests must vacate the premises by 00:30am. These timings are non-negotiable.
- What are the venue maximum capacities?
Ceremony Areas: Mezzanine Level* – 100 people. Ground Floor – 70 people
*Please note there are three different ceremony layouts for the mezzanine room.
Wedding Breakfast Area – 120 people
Evening - 200 people

Booking Process:

- Can we provisionally secure a date?
We can hold a date for a maximum of one week provisionally, with no obligation. Following the week, we require the deposit to secure the date.
- What fees are needed to confirm the booking?
We require a non-refundable deposit of £2000.00 +VAT to secure the venue. This can be paid via Bank Transfer, Cheque or Cash.
- What other costs are involved?
Following the deposit, all remaining balances are due no later than 8 weeks prior to the event.



Choosing a Package:

- Is there a minimum number of people per package?
Yes, there is a minimum of 60 guests required for a package. If you have less than this, then you will need to choose from the self-build menu.
- Can we add additional people onto the package?
Yes, our packages are priced based on 60, 80, 100 or 120 guests. You can add people on for a per head costing which you will find on the package itself. Please note we have a maximum capacity of 120 people for the wedding breakfast.
- Can we swap things round in a package?
No the packages are inflexible, should you wish to make any changes we suggest you opt for a self-build package.
- When do we need to confirm what package we want?
We won't need to know any confirmed information until our final meeting, roughly 8 weeks before the event.
If you are opting for the ice-cream for dessert then we will need to know sooner to book this in, and avoid disappointment.

Food and Drink:

- Can we supply our own drinks?
When opting for the set packages all food and drink is to be provided by the venue, with the exception of your wedding cake and a sweet table.
- Do you cater for dietary requirements?
Once you have chosen your menu, please talk to one of our team about any dietary requirements. We have an allergy book available on request.
- Do you cut our wedding cake?
One of our team can cut your wedding cake. We supply serving platters and paper napkins for this. The cost for this is included in your set package.
- Will we get the opportunity to try the food?
We arrange a number of paid food tastings throughout the year, which you will be invited to. Unfortunately, we are unable to offer these individually.



- What time is the bar open?

The bar opens as soon as the ceremony finishes, we cannot serve any drinks beforehand. We will stop serving at 00:00am. This is non-negotiable.

Ceremonies:

- Is the venue licensed for civil ceremonies?

We are fully licensed for Ceremonies and Civil Partnerships. Please note the different ceremony spaces are licensed for a different amount of guests.

- What are the costs involved with for civil ceremonies?

The registry fees can be found at www.akentishwedding.com

- How do we book the registrar?

We book the registrar in for you, once the venue has been confirmed. All ceremony fees are payable direct to the council. We do not charge admin fees for this.

Music/Sound:

- Do you have a PA system to play background music from?

We have a sound system available in the main seating area which is compatible with any device with a headphone jack.

- Do you have a PA system for speeches?

We have two wireless microphones linked to our sound system in the main seating area.

- Can we provide a DJ or band?

You are welcome to provide a band or DJ for the day or evening of your hire. They will need to provide all of their own equipment and provide PAT testing for any electrical equipment.

- Can the band/DJ use the venue's system?

Our sound system is only suitable for background music, and is located in the main seating area. The band or DJ will need to provide all of their own equipment.

Set-up and Decoration:

- Do you provide table linen?

We do not provide table linen, but we can supply you with a local recommended supplier.



- Do you provide table napkins?
We provide white paper napkins for the wedding breakfast. You are welcome to supply your own coloured or linen napkins. Please make the team aware if you are doing so.
- Is all glassware included?
We provide water glasses, wine glasses and champagne flutes. As part of our license agreement all evening drinks are served in a plastic glasses. This is non-negotiable.
- Is there any decoration included in the venue?
Yes we have fairy lights in our front courtyard area, festoon lights on the beach front and festoon lights above the dance floor. These are permanent and cannot be taken down.
- Can we decorate the venue?
You can decorate the venue as you see fit, as long as no damage is caused.
- Are there any restrictions on decoration?
There must be no structural changes to the venue, including adding nails, hooks or staple guns. You are welcome to use sellotape, blue-tac and drawing pins to attach things into the beams.
Candles are fine to be used, as long as there is no naked flame, they must all be in a suitable holder.
You must provide your own ladders to set any decorations up.
Any glass decoration must not be hung above head height.
Please note any table confetti must be bio-degradable.
- Can we have candles at the venue?
You are welcome to have candles at the venue, as long as they sit in a holder or jar. Any candelabras or candle sticks must have bases to them to catch the dripping wax.

Accommodation, Parking and Travel:

- Are you associated with the Hotel Continental?
Yes, we are part of the same company, however they are both run individually so all contact regarding the hotel must be direct with them.
- What time is check-in?
Check-in at the hotel is 15:00pm, this is non-negotiable, if you wish to access the room any earlier we suggest booking the night before as well. We do have a dressing room available at the venue for guests wishing to get ready.



- What discount do we get at the Hotel Continental?
You and your guests receive a 10% discount on hotel rooms for the night of your event. Once your deposit has been paid, you will be issued a discount code.
- What is the parking situation?
You receive 10 complimentary parking permits with your booking. Please note that parking is not reserved. These permits are valid from 9:00am on the day of your event, to 10:00am the following morning.
- Can we park at the venue?
There is a public car park outside the venue, which is first come first serve. We recommend arriving early to allow time to park.
- Can the venue call us a taxi?
We can provide you taxi numbers in advance, or on the day of your event, However, we cannot arrange cars for you. We suggest booking these in advance to avoid waiting times.

Miscellaneous:

- Will the beach in front of the venue be exclusively ours?
The beach in front of the venue is public land which we cannot offer exclusively. However, we have our own private shingle area for use.
- Can you help us with the finer details of our wedding?
Our team are on hand to help with all of the details of your day, we have an extensive list of local recommended suppliers. This list is given in good faith of companies who have worked well with the venue.
- Can we get ready at the venue?
Yes, we have a dressing room available for you to use how you please. You will have access to this from 9:00am on the morning of your event.
- Can we leave our gifts etc. inside the venue overnight?
Anything left in the venue overnight must be collected by 10:00am the following day. Anything left over will be removed and possibly thrown away.
- Can we use confetti at the venue?
Confetti is allowed both inside and outside the venue, it must be bio-degradable.



- Can we get a fire pit for outside?
Fire pits and heat lamps are not permitted to be used at the venue.
- Can we have a fire dancer at the venue?
Fire breathers or dancers are not permitted at the venue.
- Can we have fireworks at the venue?
You are welcome to arrange fireworks for the evening, but they must be performed by a professional vetted company. Permission must be granted from the local harbour master and fire department in advance.
- Can we use sparklers at the venue?
You are welcome to provide sparklers at the venue, you must provide long kitchen lights, and a bucket of sand for safe disposal. Sparklers are used at your own risk.
- Can we have balloons at the venue?
You are welcome to use balloons inside the venue, they are not permitted for outside use. At the end of the evening we will encourage balloons to be taken with you, or they will be disposed of.
Any helium you provide must be removed and disposed of by yourselves.