



YOUR WEDDING AT CAVE

HOW TO FIND US

Boughton is situated just off junction 7 of the M2 for those travelling from Maidstone, Dartford or London areas. Those travelling from Dover or Canterbury can find Boughton off the A2 Boughton bypass. Those travelling from the Ashford area can find Boughton using the A28 Canterbury Road.



CAVE HOTEL & GOLF RESORT
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CAVE
HOTEL & GOLF RESORT

BOUGHTON, NEAR CANTERBURY



WEDDINGS AT CAVE HOTEL AND GOLF RESORT

From the very moment you enjoy that first glass of Champagne on our terrace on the morning of your wedding, you'll know you made the right choice. We will do absolutely everything we can to ensure your day is a dream come true – even more magical, romantic and memorable than you thought it could be.

We have a variety of wedding menus to choose from, flick through our brochure to find out more.



EXCLUSIVE WEDDING MARQUEE & GARDENS

Our Marquee can hold up to 140 guests for your wedding breakfast, and up to 200 for the reception. With beautiful views over the golf course, it perfectly encapsulates the rural Kentish feel. The Marquee works in perfect harmony with its gorgeous terrace area, which is exclusively yours for the day. Stylish outdoor furniture make it a modern, laid back area from which you can entertain guests throughout the day, right up until the sun beautifully sets over the golf course.

INCLUDED

- Completely private area for your guests only
- Event marquee with own private bar and toilets
- Fully functioning bar - completely private for wedding guests only
 - Seating for 140 guests / 200 evening guests
- Starlit ceiling and atmospheric lighting inside and out
 - Fully landscaped
 - Own private outside seating area
 - Private parking spaces for your family
- Access to the outdoor wedding ceremony pergola





THE CEREMONY

Exchange your vows in our beautiful outdoor wedding pergola. With seating for up to 100 guests, with views across our award-winning golf course.





OUR FOOD

We believe in relaxed, fun and unique wedding food, our food is contemporary, fine dining, sharing-plate experience. All the flavours of world cuisine meet and fuse in our indulgent, re-imagined menu.

The style of sharing boards and barbeque inspired platters allows you to choose and put together different dishes on a flexible menu that best reflect your own personal tastes.

We are happy to work with you to select and adapt the dishes with individual twists so that you feel it is truly your own.



CANAPÉS

COKE GLAZED PORK BELLY
Toasted sesame seeds

KOREAN FRIED CHICKEN
With honey sutter & coriander

BEEF BRISKET
Sesame & soy glaze, pickled red cabbage

BBQ PULLED PORK MINI TACO
A mini taco with crispy onions

SMOKED MACKEREL MINI TACO
Mini taco with avocado crispy rice

THAI FISH CAKES
With lemon Yuzo mayo & black sesame seeds

CHARRED HALLOUMI
Baby gem & Asian slaw

BAKED MINI POTATOES
Miso, Spitfire cheese gratin

SEARED STEAK SKEWERS
35-day dry aged, peppered steak
with chimichurri

MAC & CHEESE
Three cheese mac & cheese balls
with truffle mayo

PRAWN PO' BOY
Breaded Cajun prawns, tomato, lettuce,
remoulade sauce on French bread

TRUFFLE ARANCINI
Truffle and wild mushroom
Arancini balls & marinara sauce

*3 Canapés £5pp | 4 Canapés £7pp | 5 Canapés £9pp | 6 Canapés £11pp
£2pp per additional item. Our Canapés are served on wooden serving boards.*

FIREPIT WEDDING MENU

TO START

FIREPIT BREAD SELECTION
Country loaf, cream chilli bread, whipped
smoked beef fat, maple and chilli butter

KOREAN BEEF SKEWERS
Spring onion and cucumber

CAJUN VODOO SHRIMP (GF)
Cajun bisque

SUGAR SNAP PEAS (GF)
Beef dripping, lemon, paprika, garlic
Arancini balls & marinara sauce

MAIN EVENT

SMOKED USDA SHORT RIB SERVED
Sticky Asian Beef Sauce

BREADED BLACK SESAME MONKFISH TAILS
Smoked pineapple & ginger sauce

BAKED SWEET POTATO (V)
Miso & chilli cheese gratin

CHARRE OLI (GF) (V)
Aged black vinegar, cashew,
caramelized red onion, sesame

STICKY THAI FRIED RICE (V)
Fried egg

TO FINISH

STICKY TOFFEE GINGER CAKE (V)
Bourbon caramel, vanilla ice cream

CHOCOLATE VOLCANO
Salted caramel ice cream,
torched meringue, chocolate lava

£90 PER PERSON

*Our ethos is all about great food, great company and sharing experiences.
We know that sharing a number of dishes rather than eating from your own plate
makes for a more enjoyable and social affair.*

KOREAN COWGIRL MENU

MEAT

Slow Smoked Usda Brisket
Smoked Pulled Pork
Korean Hot Link Sausage
¼ Smoked Garlic Chicken

SIDES

Seasoned Fries Or Sweet Potato Fries
Crunchy Asian Slaw
Sweet Cajun Corn
Mac & Cheese
Smoked Pit Beans
Pickles

DESSERT

Tangy Lime Cheesecake
Bao Doughnut
Nutella & Bischof, Vanilla Ice Cream

£50.00 PER PERSON

We are passionate about the food we are famous for so fill your tables with an array of flavours, our sharing platters are the best way to enjoy all the Korean Cowgirl has to offer while bringing your family & friends together to celebrate your special day. Here at the Cowgirl, we mean true low and slow smoked BBQ, cooked for hours over only real wood, no short cuts!

VEGAN & VEGETARIAN MENU

FIREPIT

KOREAN FRIED CAULIFLOWER
Yang Nymn Sauce

SUGAR SNAP PEAS
Beef Dripping, Lemon, Paprika, Garlic

VEGAN CRISPY KOREAN BBQ TOFU

STICKY THAI RICE
Beef dripping, lemon, paprika, garlic
Arancini balls & marinara sauce

CHARRED TENDER STEM BROCCOLI (GF) (V)
Aged Black Vinegar, Cashew, Caramelized
Red Onion, Sesame

COFFEE CAKE
Praline Crumb

FRESH FRUIT PLATTER
Selection of Seasonal Fresh Fruit

KOREAN COWGIRL

KOREAN FRIED CAULIFLOWER
Yang Nymn Sauce

CHARRED HALOUMI

SMOKED PULLED JACKFRUIT

BAKED SWEET POTATO
Miso & Chilli Cheese Gratin

SOY GLAZED CARROTS
Carrot Puree & Crisps

COFFEE CAKE
with Praline Crumb

FRESH FRUIT PLATTER
Selection of Seasonal Fresh Fruit

£60.00 PER PERSON

Sharing Boards purely for Vegetarian & Vegan Guest, served separately as required to the main sharing boards

CHILDREN'S MENU

TO START

Selection of Crudités & Dips
Crispy Mozzarella Sticks
Garlic Bread

MAIN EVENT

Pork/ Veggie Sausage & Fries
Southern Fried Chicken Strips & Fries
Monkfish Goujons & Fries
Burger & Fries

TO FINISH

Ice Cream
Fresh Fruit Salad

TWO COURSES £15 | THREE COURSES £20

For guests aged 12 and under

EVENING MENU

SLIDERS

Smoked Brisket Slider, Korean Salad, Sriracha Mayo
Pulled Pork Slider, Korean Salad, Smoked Apple Puree & Mustard.

BAO BUNS

Smoked Brisket, Korean Salad, Sriracha Mayo
Pulled Pork, Korean Salad, Smoked Apple Puree & Mustard

VEGAN & VEGETERIAN

Truffle Croque, Truffle Cream Cheese, Chive, Garlic Fried Sourdough
Crispy Mac & Cheese Balls
Smoked Mini Jacket Potato, Miso Chilli Cheese Gratin
Charred Haloumi, Baby Gem, Asian Slaw, Sweet Chilli

FISH

Voodoo Shrimp, King Prawns, Cajun Bisque, Coriander
Smoked Mackerel Fried Taco, Avocado, Lime, Tomato Salad

MEAT

Yang Nymn Korean Fried Chicken Wings
Thai Pork Skewers, Ginger & Sweet Chilli
Nduja Crostini, Sundried Tomato, Truffle Cream Cheese

FOUR OPTIONS £35 PER PERSON

Additional options £7 per item

What we're famous for! Choose any combination of four options below, all served with our home-made Asian salad bowls and other accompaniments.

GRAZING CHARCUTERIE BOARDS

HAND CRAFTED CANTERBURY CHEESES

Cheddar, Stilton, Smoked Applewood, Camembert

HOUSE SELECTION OF CHARCUTERIE MEATS

Chorizo, Parma Ham, Milano Salami, prosciutto or jamón Ibérico

INCLUDING

Selection Of Nuts & Crackers

Breads & Oils

Stuffed Peppers

Olives

Cherry Tomatoes

Pickles, Onions

Chutney & Honey

£25 PER PERSON

A unique and fun starter option to share or add to your evening menu!

HOG ROAST WEDDING MENU

HOG ROAST

A traditional hog roast seasoned and slowly cooked with the crackling all served with Huffkin baps

SIDES

Homemade Caramelised Apple Sauce

Our freshly made Asian slaw

Honey Mustard New Potato Salad

Seasoned Fries

Tomato & Red Onion Salad with Basil

HOG ROAST £35 PER PERSON

ROAST LAMB £45 PER PERSON

Minimum Number of 80 guests. Please note that we also have veggie and vegan alternatives.

FROM THE BAR

ARRIVAL DRINKS

CHAMPAGNE ARRIVAL DRINK £10pp

PREMIUM ARRIVAL DRINK

Prosecco, Buck's fizz, Kir Royale - £7pp

STANDARD ARRIVAL DRINK

Wine, Spirit Mixer, Beer - £6pp

PIMMS ARRIVAL DRINK

With fruit garnish - £8pp

SOFT DRINKS

JUG OF PURE FRUIT JUICE

Orange or Apple - £7 per jug

JUGS OF SQUASH

Orange or Blackcurrant - £3.50 per jug

TEA & COFFEE

£1.50pp per serving

LARGE BOTTLES OF WATER

Still or Sparkling - £4.50 per bottle

WINE CORKAGE £20 | PROSECCO CORKAGE £25

Our bar will be available for your wedding guests to purchase drinks throughout the day, you may want to include some arrival drinks within your package, if there is something, you'd like but don't see on our menu please just ask and we will happily create something inspiring to give your day an extra zing!

CAVE DRINK PACKAGES

GOLD PACKAGE

- Two glasses of Prosecco as reception drink
- Half bottle of house wine with the wedding breakfast
- Glass of Champagne for the toast

£35 per head

SILVER PACKAGE

- Two glasses of Prosecco as reception drink
- Half bottle of house wine with the wedding breakfast
- Glass of Prosecco for the toast

£30 per head

BRONZE PACKAGE

- Glass of Prosecco as reception drink
- Half bottle of house wine with the wedding breakfast
- Glass of Prosecco for the toast

£25 per head

BEER BUCKETS

- 6 x Bottle - Choose from
- Peroni, Corona, Whitstable Bay or San Miguel

£25 per bucket

SHOT BOARDS

- 6 x Shots – Choose from
- Tequila | Tequila Rose | Sambuca

£25 per board

More available on request

VENUE HIRE

INCLUDED IN OUR VENUE HIRE

- Exclusive use of wedding terrace & marquee
 - Outdoor ceremony
- Outdoor ceremony chairs
 - Cave toast master
 - Full event set up
- Wedding chairs & round tables
 - Ivory arrival carpet
- White linen and full skirting
 - White linen napkins
 - Dancefloor & stage
 - PA system & speakers
 - Ambient lighting
- Menu tasting for 2 prior to wedding
 - White easel for table plan
 - Cake stand & knife
- Free secure onsite car parking
- Complimentary Cave room for the bride & groom on the night of your wedding
- Complimentary 1 Year anniversary meal
 - Wedding coordinator service
- Event manager & team on the day

PRICING

PRICING	2021/22	2023	2024	2025+
Mon - Thursday	£3,000	£3,500	£4,000	£4,500
Friday & Sunday	£4,000	£4,500	£5,000	£5,500
Saturday	£5,000	£5,500	£6,000	£6,500

OPTIONAL EXTRAS

- DJ £350
- Chair covers £5.50
- Saches £2.50
- Light up LOVE Letters £250

APPOINTMENTS

Show rounds by appointment only. Please call our wedding team to arrange a viewing

01227 752277

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