



**THE
COACH
HACKLINGE**

Weddings

Welcome to THE COACH

Set in the heart of the Kent countryside,
The Coach is a relaxed and welcoming venue for
wedding celebrations.

From our stylish interiors and sun-soaked garden
to our flexible event spaces and friendly team,
everything is designed to help you bring family and
friends together for a memorable day.

No two weddings are the same, so we'll work with
you to create a celebration that reflects what
matters most to you.



OUR LOCATION

Just a quick drive from the lovely coastal towns of Deal and Sandwich, The Coach is an ideal setting for a Kentish pub wedding.

The high-speed train service from London to Deal takes only 1hr20, and our large car park has plenty of space for cars, coaches, and minibuses, making it super easy for everyone to get here.





SPACES & CAPACITY

We can seat up to 75 for sit-down meals, 80 for buffets and 100 standing (evening wedding guests, or a canapé reception).

With a variety of indoor and outdoor spaces available, we can tailor the layout and flow of your wedding to suit your guest numbers and style of celebration.



The Parlour



The Garden Room



The Restaurant





The Bar



The Terrace



The Garden



SUPPLIERS

We're so lucky to be surrounded by a talented bunch of suppliers here in this corner of Kent.

From musicians to photographers and florists, we're very happy to share our recommendations with you - just ask.



OUR PRICING

We don't charge a venue hire fee for weddings at The Coach. Instead, we charge a minimum spend, with all food and drink purchased for your wedding contributing towards that amount.

Minimum spend in peak season: £5,000
(Friday, Saturday or Sunday in July, August or December)

Planning a wedding outside peak season? We can offer lower minimum spends for dates throughout the year. Get in touch to discuss your plans.

Our food menus, which you can find on the following pages, contain clear pricing to help you estimate how your chosen food and drink package will contribute towards your minimum spend.



OUR MENU

Our Head Chef, John, has thoughtfully put together a selection of menus – each designed to complement different occasions, celebrations and times of day. We use locally sourced ingredients where possible, for great quality and flavour – we're so lucky to be near hundreds of incredible Kentish suppliers.

Whether you're picturing a casual buffet-style meal or a more traditional sit-down celebration, we've got a wide range of menu options for you to choose from...

Canapés

PERFECT FOR...

...A 'BEFORE EATING' NIBBLE AS GUESTS ARRIVE,
OR AN INFORMAL DRINKS RECEPTION

WE'D RECOMMEND 4-6 FOR PRE-MEAL NIBBLES,
MORE IF NOT FOLLOWED BY A MEAL

CHOOSE A MIX OF HOT & COLD

4 FOR £8 PER PERSON | 6 FOR £11 PER PERSON | 8 FOR £15 PER PERSON

BASED ON A MINIMUM OF 25 PEOPLE

OUR PRICES, LIKE OUR MENU, MAY CHANGE – WHAT YOU SEE HERE IS UP TO DATE FOR 2026

HOT

.....

Chicken satay skewers with peanut dip gff, n

Red pepper tart tatin topped with mozzarella v

Baby soup shots gff, v, veo

Crispy pork belly bites with mustard cream dip gff

Baby new potatoes filled with crème fraiche
& bacon gff

Cumberland sausage rolls

Moroccan lamb skewers with roast tomato salsa gff

Vegetable spring rolls with sweet chilli dip v

Baby chipolatas with mustard mayo gff

Roast squash & crispy sage risotto gff, v

COLD

.....

Mini prawn cocktails gff

Chicken Caesar salad topped with crispy bacon

Fresh sushi rolls with pickled ginger wasabi
(mix of fish, vegetarian & vegan) gff

Mascarpone, cherry tomato, & basil crostini v

Baby blue cheese & red onion marmalade tarts v

Slow roast duck, spring onion, & hoisin pancakes

Potted smoked haddock & smoked salmon gff

Beef carpaccio with mustard & truffle oil gff

Salmon gravadlax skewers gff

ALLERGENS:

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available | gff = gluten-free-friendly* | gffo = gluten-free-friendly option available | all other items contain gluten

* We make these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet.

However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.

Sit-Down Celebrations

PERFECT FOR...

...WEDDINGS, LARGE GROUPS, CELEBRATIONS
& WORK EVENTS

CHOOSE 3 STARTERS, 3 MAINS & 3 DESSERTS
FOR YOUR GUESTS TO CHOOSE FROM
(WE SUGGEST INCLUDING A MEAT, FISH, & VEG CHOICE)

£28 PER PERSON FOR 2 COURSES | £35 PER PERSON FOR 3 COURSES
BASED ON A MINIMUM 25 PEOPLE. PRE-ORDER REQUIRED

OUR PRICES, LIKE OUR MENU, MAY CHANGE – WHAT YOU SEE HERE IS UP TO DATE FOR 2026

STARTERS

Pickled rainbow salad gff, ve
carrot & cucumber, edamame beans,
peppers, citrus dressing

Broccoli & Stilton soup gffo, v, veo
sourdough & crumbled Stilton

Kentish Cheddar & asparagus tart v
pesto & charred baby gem

Pink gin & dill cured salmon gff
celeriac remoulade & salsa verde

Prawn cocktail gffo
Gem lettuce, Marie Rose sauce, crostini

Torched mackerel gff
cucumber, capers & herb salsa

Duck rillettes gffo
sourdough, pickles, ginger

Pressed ham hock terrine gffo
shallot chutney, honey mustard salad,
ciabatta crostini

Fried Korean chicken gff
Gochujang sauce, sesame, spring onion,
lime mayo

MAINS

Roast fillet of salmon gff
crushed new potatoes, beans,
fresh mussels, salsa verde

Poached smoked haddock gff
crushed new potatoes, chives, leeks

Grilled seabass gff
gratin potato, courgette ribbons,
saffron crème fraiche

Chargrilled sirloin steak gff
fries, watercress salad (8.0 supp.)

Chicken supreme gff
garlic fondant potatoes, green beans,
wholegrain mustard & cider sauce

Korean pork belly gff
coconut jasmine rice, chargrilled
pak choi, honey & soy dressing

Shallot & goats cheese tart tatin v, veo
sweet potato wedges, courgette,
basil dressing

Wild mushroom & truffle pappardelle v
shaved Parmesan, pea shoots

Vegetable Thai green curry n, gff, v, veo
coconut jasmine rice, crispy fried spring
onion, coriander

DESSERTS

Eton mess waffle v
Strawberry ice cream, meringue
fresh strawberries, raspberry coulis

Sticky toffee date sponge gff, v, veo
toffee sauce & cream

Chocolate crème brûlée n, v
peanut butter cookie

Kentish cheese gffo
oatcakes, chutney (£4 supplement)

Caramelised banana cheesecake n, v
Kalua syrup, candied pecans

Baileys chocolate mousse n, gff, v
white chocolate crumble, almond brittle

Chocolate brownie n, gffo, v
hazelnut brittle, vanilla ice cream

Treacle tart v
orange compote & cream

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Late-Night Food

PERFECT FOR...

...THE EVENING GUESTS AT A WEDDING,
LESS FORMAL LARGE GATHERINGS & WORK EVENTS

CHOOSE 3 DISHES - THESE WILL BE SERVED
BUFFET-STYLE AT 3 DIFFERENT STATIONS

£18 PER PERSON BASED ON A MINIMUM 50 PEOPLE
OUR PRICES, LIKE OUR MENU, MAY CHANGE - WHAT YOU SEE HERE IS UP TO DATE FOR 2026

THE FUN STUFF

Pulled pork loaded fries gff

Thai chicken coconut soup
& noodles

Chip butties gffo, v

Bacon rolls gffo

Mini fish & chip cones

Sausages & mash gff

Mini burgers gffo

Macaroni cheese pots gffo, v

Lamb hot pot
with chunky bread gffo

Smoked haddock, leek
& chive risotto gff

Grazing Boards

PERFECT FOR...

... A LIGHT MID-AFTERNOON MEAL, AS A STARTER OPTION
BEFORE A MAIN BUFFET, OR JUST AS A GREAT FEED

SERVED AT THE CENTRE OF EACH TABLE FOR SHARING

£12.50 PER PERSON

BASED ON A MINIMUM OF 25 PEOPLE

FOR SHARING

Selection of charcuterie gff | British cheeses gff, v | Fried nibbles gffo

Homemade pâtés gff | Olives gff, v | Dips gff | Bread gffo

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Finger & Fork Buffet

PERFECT FOR...

...INFORMAL GET-TOGETHERS, CELEBRATIONS,
WAKES, WORK MEETINGS.
SERVED BUFFET-STYLE, IN AN AREA SET ASIDE FOR YOUR GROUP

WE RECOMMEND SANDWICHES & AT LEAST
4 ITEMS FOR A MID-AFTERNOON EVENT, BUT MORE FOR A SUBSTANTIAL MEAL

SANDWICHES, PLUS...

4 ITEMS FOR £15 PER PERSON | 6 ITEMS FOR £20 PER PERSON | 8 ITEMS FOR £25 PER PERSON
(WE RECOMMEND CHOOSING HALF HOT & HALF COLD)

BASED ON A MINIMUM OF 25 PEOPLE

OUR PRICES, LIKE OUR MENU, MAY CHANGE – WHAT YOU SEE HERE IS UP TO DATE FOR 2026

HOT

Crispy fish goujons & homemade tartare sauce gffo

Halloumi fries & chipotle mayo gff, v

Winter mushroom & Twyman Grange
cheese arancini gffo, v

Deep fried filo prawns with sweet chilli

Confit duck & sweet potato croquettes gffo

Roast red pepper, mozzarella & pesto tart tatin v

Welsh rarebit toasts gffo, v

Smoked BBQ chicken wings gff

COLD

Mini prawn cocktails with Bloody Mary mayo gff

Baby Kentish blue cheese & red onion
marmalade quiche v

Gravlax salmon skewers gff

Home-made chicken & chorizo scotch eggs gffo

Giant sausage rolls with red onion chutney

Potted smoked salmon & haddock rillettes with
fresh dill, capers & lime gff

Poached chicken, bacon & tarragon terrine gff

Baby mozzarella & cherry tomato skewers gff, v

SWEET

Baby brownie bites with sticky toffee dip gffo v

Fresh seasonal fruits gff, v

Fresh cream & fruit Eton mess gff, v

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Kids Food

DELICIOUS, FUN, AND PERFECTLY SIZED FOR LITTLE APPETITES!

OUR KIDS' OPTIONS ARE TASTY DISHES THAT EVEN THE PICKIEST EATERS WILL LOVE, GIVING PARENTS PEACE OF MIND AS THEY KICK BACK AND ENJOY THEMSELVES.

CHOOSE 2 DISHES

£8.90 PER CHILD

OUR PRICES, LIKE OUR MENU, MAY CHANGE – WHAT YOU SEE HERE IS UP TO DATE FOR 2026

MAIN

.....
Fish goujons & chips gff

Veggie spring rolls n, ve

Cheeseburger

Sausages

All with a choice of mash or fries,
& peas or sweetcorn

DESSERT

.....
2 scoops of ice cream: gff

- vanilla
- strawberry
- chocolate

Chocolate brownie & vanilla ice cream gff

Adults choice of dessert (ask for allergens)

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Like what you see?
To find out more and arrange
a viewing, please give us a call on
01304 617063
or send an email to Fenella (our
Front of House Manager) at
[fenella@beachstreet-
restaurants.co.uk](mailto:fenella@beachstreet-restaurants.co.uk)

We look forward to meeting you!