THE
ANCHOR
BAR & GRILL







CELEBRATE YOUR WEDDING

in Style

DISCOVER JERSEY'S PREMIER

Wedding Venue

Welcome to The Anchor Bar & Grill, located on the first floor of The Boat House in the picturesque southern bay of St. Aubin, Jersey.

The Anchor Bar & Grill offers an unforgettable experience with exquisite sea-view dining and breathtaking panoramic views of St. Aubin's Harbour and Bay.

Our venue is perfect for both wedding ceremonies and receptions, accommodating up to 70 guests during the day and a maximum of 120 guests in the evening.

With a late license until 1am, we ensure your celebration can continue into the night. Enjoy a dedicated area for drinks receptions, dancing, and entertainment, complete with a DJ setup area. Also featuring three private outdoor balconies for your enjoyment.

EXAMPLE TABLE PLAN

Seats 70 guests



WEDDING MENU ONE

3 course meal for all day guests.

£72.95pp

TO START

Vegetable Tartlet
Asparagus, carrots, beetroot, tendersteam broccoli, poached egg, truffle hollandaise

Greenland Prawn Cocktail
White crab meat, smoked salmon, spicy Marie Rose, sourdough toast

Fillet of Beef Carpaccio
Truffle mayo, sun blush tomatoes, cornichons, rocket leaves, parmesan shavings

TO FOLLOW

Wild Mushroom Tagliatelle
Baby spinach, parmesan, truffle oil, rocket leaves

Corn-Fed Chicken Breast
Creamy mash potatoes, asparagus, chard pak choy, chicken jus

Josper Grilled Seabass Fillet
Potato bon bons, green vegetables, crab cake, fennel, mussels, caviar sauce

TO FINISH

Cheese Platter
Blue cheese, red leicester, brie, goat cheese, black wax cheddar, grapes, celery, crackers & mango chutney

Salted Caramel Chocolate Brownie
Chocolate flakes, almond crumble, vanilla bean ice cream

Coconut Cheesecake
Pineapple ice cream

Kindly note that all menus are samples, and some items may be adjusted seasonally to ensure the freshest ingredients. We are happy to discuss alternative options to tailor the menu to your preferences.

WEDDING MENU TWO

Canapés, 3 course meal for all day guests and evening meal.

£97.95pp

CANAPÉ

Roast Beef, Mini Yorkshire Pudding & Horseradish
Hummus, Flatbread & Pomegranate Seeds
Truffle & Parmesan Potatoes Bon Bon's
King Prawns in Filo Pastry & Thai Sweet Chilli Sauce
Crispy Chicken Strips, Parmesan & Truffle Oil

TO START

Chicken Parfait
Brioche bread, pear chutney, balsamic glaze

Crab & Lobster Ravioli
Shellfish sauce, peas & asparagus

Grilled Asparagus
Sourdough, poached egg, crispy onion, wilted spinach, hollandaise sauce

TO FOLLOW

Sirloin Steak
Fondant potato, asparagus, wild mushrooms, pea puree, black tiger prawns & red wine jus

Hake Fillet
Crushed jersey royals, green vegetables, capers, greenland prawns & beurre blanc sauce

Risotto
Courgette purée, asparagus, roasted cauliflower, poached egg, mascarpone, parmesan

TO FINISH

Chocolate Tart
Walnut & raspberry sorbet

Cheese Platter
Blue cheese, red leicester, brie, goat cheese, black wax cheddar, grapes, celery, crackers & mango chutney

Affogato & Petit Fours

EVENING MEAL

Selection of Sausage & Bacon Rolls

WEDDING MENU THREE

Canapés, 3 course meal for all day guests and evening platters.

£122.95pp

CANAPÉ

Hummus, Flatbread & Pomegranate Seeds
Sushi Roll, Smoked Salmon, Pickled Ginger & Wasabi Mayo
Sticky Chicken Breast, Spring Onion & Chillies
Avocado Uramaki, Sesame Seeds, Teriyaki Mayo
Tomato & Basil Tartlets
Garlic & King Prawns Tostadas
Sushi Rice, Greenland Prawns, Wasabi Mayo & Spring Onion

TO START

Seared Scallops
Smoked duck, cucumber segments & beurre blanc sauce

Beef Carpaccio
Walnut mayo, crispy onion, parmesan, micro herbs, croutons & truffle oil

Grilled Goat Cheese
Caramelised pecan nuts, lambs lettuce, beetroot, orange & honey dressing

TO FOLLOW

Fillet Steak
Fondant potato, asparagus, wild mushrooms, pea purée, black tiger prawns & red wine jus

Lemon Sole Fillet
Crushed Jersey royals, green vegetables, capers, greenland prawns & beurre blanc sauce

King Oyster Mushrooms
Soft flatbread, cauliflower bites, squash textures, beetroot purée, rocket leaves, crispy shallots, balsamic dressing

TO FINISH

White Chocolate Ball
Walnut & raspberry sponge, vanilla ice cream

Peanut Butter Mille-feuille
Raspberries sorbet & pecan nuts

Cheese Platter
Blue cheese, red leicester, brie, black wax cheddar, grapes, celery, crackers & mango chutney

EVENING PLATTERS

Meat Platter
Chicken wings, sticky pork ribs, lamb chops, aged beef with garlic butter, spicy satay chicken bites, Asian salad, fries with garlic, parmesan & truffle oil

Fish & seafood platter
Mussels pot, seared scallops, garlic king prawns, smoked salmon, chilli crab on sourdough, crispy calamari, sweet chilli dip & mixed leaves

Vegetarian platter
Olives, black olives tapenade, hummus, chilli feta, battered halloumi sticks, rocket salad with balsamic glaze & flatbread

PRICES

No room rental fee, just a minimum spend requirement that can be applied towards your food and beverage expenses.

Please note that our minimum spend will vary depending on the date and time of year. Our off peak minimum spend starts from £3000.

You can also gain loyalty points on your final bill when you scan your Randalls Loyalty app.

EXTRAS

Decorations
Flowers
Entertainment
Transport (coach hire)
Wine pairing to menu package
Drink packages including welcome drinks and cocktail packages

FAQ'S

Can I scan my Randalls app and get loyalty points?
Yes!

Is linen included in the cost?
Yes, table cloths and napkins are included

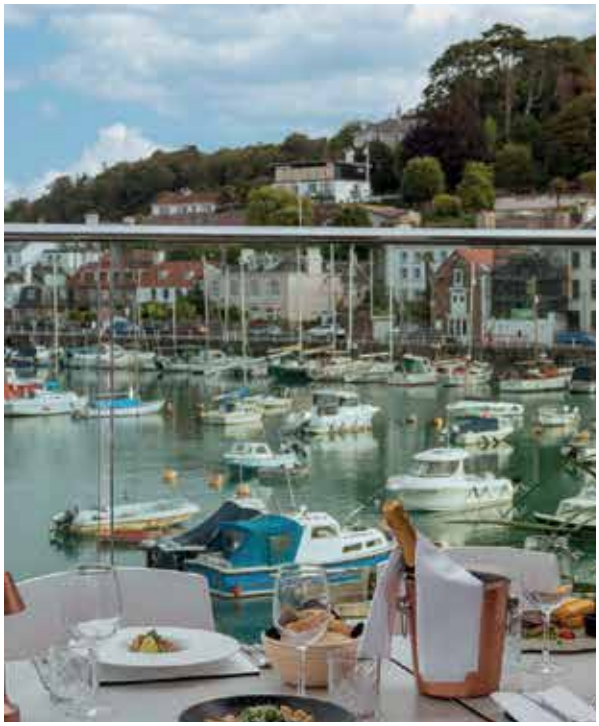
What is included in the venue?
- *Full table set up including cutlery, crockery and glassware*
- *Private bar with a license until 1am*
- *3 private balconies*
- *Space for entertainment and dancing*
- *The Anchor Bar & Grill's facilities including cloakroom, toilets and a lift*

Will there be a service charge?
Yes, 10% service charge will be added to your total bill

CONTACT US

To check availability or to arrange a viewing contact the team:

anchor@randalls.je
(01534) 744226





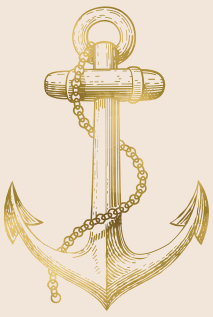


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