

Special Wedding Package

2010/2011/2012

East Sussex National Golf Resort and Spa prides itself as being one of the leading wedding venues in the South.

Wedding parties for up to 250 guests can be accommodated in the spectacular National Suite whilst smaller parties can enjoy the magnificent views from The Lynx Suite or the more traditional surroundings of the Club House Ballroom, also providing stunning views overlooking the golf courses and the Sussex Downs beyond.

For enquiries for your special day you are invited to call our events office who will be pleased to assist you with your arrangements. Call 01825-880088

Schedule of Capacity and Minimum Bookable Numbers

<i>Period</i>	<i>The National Suite</i>		<i>The Lynx Suite</i>		<i>Ballroom</i>	
	<i>Min</i>	<i>Max</i>	<i>Min</i>	<i>Max</i>	<i>Min</i>	<i>Max</i>
<i>April to September</i>	150	240	80	150	80	110
<i>October to March</i>	120	240	60	150	70	110

*Ask for details of our special rates for
Mid-week weddings*

Minimum numbers are based on adults only

Standard Wedding Package

Exclusive use of chosen room

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Special Rate for Bridal Suite

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Professional Toastmaster

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Two glasses of your chosen arrival drink for each guest

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*A three course set meal to include coffee and mints
chosen from our menu selector*

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Half a bottle of wine per guest chosen from our House Wine Selection

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A glass of House Champagne for each guest to toast the Bride and Groom

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Cake Stand and Knife

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*An evening disco until midnight with our resident
DJ (Additional charge after midnight £100.00 per hour or part thereof)*

Schedule of Charges

(Price per person)

<i>Period</i>	<i>Clubhouse Ballroom</i>			<i>Lynx Roundall</i>			<i>The National Suite</i>		
	<i>2010</i>	<i>2011</i>	<i>2012</i>	<i>2010</i>	<i>2011</i>	<i>2012</i>	<i>2010</i>	<i>2011</i>	<i>2012</i>
<i>April to September & December – Saturdays</i>	£100	£105	£110	£105	£110	£115	£115	£125	£130
<i>Ditto – Sundays or mid-week</i>	£90	£90	£95	£95	£95	£100	£100	£110	£115
<i>October to March(exc. December) – Saturdays</i>	£90	£90	£95	£100	£100	£105	£100	£110	£115
<i>Ditto – Sundays or mid-week</i>	£85	£85	£90	£90	£90	£95	£90	£100	£105

Set charge for Civil Ceremony - £275.00

Prices include VAT at 17.5%

Beverages on Arrival

A choice of:

Sparkling Wine

Kir

Bucks Fizz

Pimms

Orange Juice

House Champagne

(£4.00 per person supplement)

Selection of Canapés to accompany your arrival drinks

(From £6.95 per person)

Selection of Bruchetta to accompany your arrival drinks

(From £3.75 per person)

To Accompany Your Wedding Breakfast

Wine Selection

White

Parée Sauvignon 2005 'Cotes de Gascogne'

An excellent crisp dry white wine, from the hills of Gascony, southern France

Parée Cotes de Gascogne 2005 Demi-Sec

A stylish full flavoured medium white, from fashionable area just east of Bordeaux

Rosé

Parée Rosé 2004

This stylish rosé has the aromas and flavours of delicious berry fruits ripened under the hot summer sun, perfect drinking anytime!

Red

Parée Merlot 2005 Vin de pays d'Oc

A soft, easy drinking red wine from the South of France

Rioja Royal 2006

Elegant on the nose with tempranillo fruity aromas and with a very soft mood and spicy tones

(We reserve the right to vary our wine list from time to time)

To Toast

House Champagne

3 Course Wedding Breakfast Menu

Please select ONE starter, ONE main and ONE dessert for your entire party

STARTERS

Balsamic asparagus spears, parmesan crisps, rocket salad

Prawn & Scallop Thermidor

Three Cheese & Chive Terrine with Strawberry Chutney

*Tomato, Roquefort & Parma Ham Bread and Butter Pudding with Plum & Apple
Chutney*

*Sun kissed and char roasted Mediterranean stack, finished with basil oil and tomato
pesto*

Traditional smoked salmon served with egg whites, yolks and chopped parsley

Prawn & Crayfish salad

Chargrilled halloumi salad served with sun blushed tomato sauce

Tomato, roasted pepper and basil soup

*Ramekin of mixed seafood topped with a herb crumble
served with salad leaves and warm focaccia bread*

Roasted woodland mushroom soup

*Tartlet of chorizo, mushrooms, onions and bell peppers
served with salad leaves and a rustic tomato sauce*

Parma ham with a rocket, red pepper and mango salad

*Confit duck, cranberry and caramelised red onion terrine served with mixed seasonal
leaves, melba crisps, drizzled with a port and redcurrant dressing*

MAIN COURSES

**Seared cod steak on a butter bean puree
Serrano wrapped asparagus, cream fish sauce*

Roasted rump of lamb on a red pepper polenta cake Creamed garlic spinach, lavender infused jus

*Roast rump of lamb, smoked garlic and rosemary,
served on a bed of crushed potatoes and leeks, redcurrant jus*

*Supreme of chicken filled with
Caramelized red onion, herb and Cumberland farce, wrapped in bacon, served with a natural
jus-lie*

*Roast breast of guinea fowl filled with an asparagus, red onion and chicken mousseline, Fondant
potatoes, carrots and parsnip batons, served with a crisp bacon rasher and a light jus*

*Poached salmon served on saffron and spring onion champ, topped with a julienne of vegetables,
drizzled with sun-dried tomato pesto finished with herbs*

*Baked sea bass with Basque vegetables
Served with a roast courgette, feta and rocket salad*

*Confit of duck on red onion and raisin marmalade parsnip mash and crisps,
pink peppercorn sauce*

*Field mushroom stack with tellegio risotto
slow roasted vine tomatoes, rocket and red peppers*

Vegetable Rosti with Tomato Compote and Roasted Sweet Potatoes

**Poached Fillet of Beef with Candied red onion, asparagus and Fondant Potatoes*

*Roasted salmon supreme, watercress butter sauce
lemon and chive mash, crisp vegetable selection*

*Roast goose breast with cranberry and pear compote, served with flash fried mange tout and
chateau potatoes*

*Roast loin of pork, with a scented rub
Served with flageolet, sugar-snaps and cannellini beans Noilly Prat sauce*

**Individual beef Wellington, chateau potatoes, maple glazed carrots, honey glazed parsnips*

- = supplement required due to seasonal price variances (neg)

DESSERTS

Bailey's crème brulee served with lemon thins

Iced raspberry Pavlova

Italian meringue rosette set on raspberry puree with a seasonal fruit garnish

White chocolate and cardamom mousse

Tuille basket filled with soft berries, finished with a raspberry coulis

Hot chocolate fondant, liquorice ice cream

Grilled peach, blue cheese and pecan salad

Iced white chocolate and brownie torte

Vanilla Cheesecake with Macerated Cranberry & Sultanas

Petit Pot au Chocolat, mango and black cherry coulis

Caribbean Fruit Salad with Pink Grapefruit Sorbet

Apple Tart Tatin with Crème Fraiche & Apple Chips

Almond tartlet served on crème anglaise topped with clotted cream

Dark chocolate and raspberry tart, mascarpone cream

Rich lemon tart with berry compote and crème anglaise

Chocolate truffle with boozy cherries and chocolate curls

TEA & COFFEE TO BE SERVED AFTER THE MEAL

Cheese

*A Selection of English and Continental Cheeses served with water biscuits
£4.50 per person (served on a platter per table, dependant on numbers)*

*(Some of our foods may contain ingredients produced from genetically modified soya and/or maize.
Some of the dishes may contain nuts. Please ask staff for details)*

Children's Menu

*Home made soup of the day
Or
Soft fruit topped with orange sorbet*

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*Chicken fingers or Chicken teddies  
Or  
Fish goujons or Fish dinosaurs  
Or  
Cheese and tomato pizza*

*Served with either*

*Vegetables and potatoes  
Or  
Chips and beans  
Or  
Curly fries and spaghetti hoops*

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*Ice-cream with teddy bear wafers
Or
Chocolate Brownie with orange sauce*

£14.00 per Child (Up to 14 Years of Age)

*(Some of our foods may contain ingredients produced from genetically modified soya and/or maize.
Some of the dishes may contain nuts. Please ask staff for details)*

Finger Buffet

Please select any five items from our finger buffet selection

Traditional cut assorted sandwiches

Selection of half filled baguettes

Bread crumbed plaice goujons, served with mini French fries & a rustic tomato sauce

Mini chicken kebab with bell pepper & sweet red onion with either chilli sauce or garlic mayonnaise

Asparagus & tomato Bruchetta

Breaded butterfly prawn with a Hoi Sin dripping sauce

Mini melon and Parma ham skewers, finished with fresh cut herbs & paprika infused oil

Cajun spiced chicken wings served with a cool cucumber & mint yogurt

Mini cream cheese and strawberry tartlets with picked chervil

Petit filo spring rolls served with lime & dill crème fraiche dipping sauce

Cheddar and sun dried tomato cheese straws & stilton/chive cheese straws

Chicken satay skewers finished with fresh cut herbs & paprika infused oil

Mixed vegetable skewers marinated in sun-dried tomato pesto finished with chopped basil

Garlic and honey glazed chicken wings finished with freshly chopped coriander

Bowls of breaded scampi served with tartar sauce, lemon wedges & freshly chopped parsley

Chocolate éclairs filled whipping cream, stripped with white chocolate

Caramel chocolate shortbread

£15.00 per person

Additional items may be added at a supplement charge of £3.00 per item

This charge is based on catering for a minimum of 2/3rds of the total number attending.

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Some of the dishes may contain nuts. Please ask staff for details)*

Terms & Conditions

A deposit of £1000.00 is required to confirm a booking within 7 days of making a reservation.

Thereafter the following stage payments are required:-

- a) 6 months before the wedding a further deposit equal to 50% of the estimated cost.*
- b) 90 days before the wedding a further payment equal to 75% of the estimated final cost..*
- c) The final balance is required no later than 6 weeks prior to the date of the wedding. All deposits are non-refundable and non-transferable.*

We will require final numbers 14 days before the event. This figure will be the minimum charged for and should not be less than 95% of the initial number booked, or the minimum number for the venue. Please note that the minimum number is calculated on adults and does not include children.

Children are welcome; however the Hotel & Clubhouse and its grounds are potentially hazardous. We cannot accept any liability whatsoever in the event of an accident due to children playing or running around. We respectfully ask that guardians keep a watchful eye and ensure that their children are always confined within the area of the wedding.

The company does not accept any responsibility for the belongings of customers or their guests in any area of the buildings, grounds or land.

Customers who have made a reservation accept liability to take reasonable and proper care of the premises, facilities and equipment used for the function arranged. They shall be responsible for the loss or damage to the same caused by the act or omission of the customer or any guest of the customer.

All outstanding amounts are due for payment at the end of the function prior to departure.

Where a reservation is made by any person acting as an agent for any other, the person making the reservation will be liable to ensure all sums due to East Sussex National are paid as such sums are due and will be responsible for any loss or liability arising out of any failure to pay such sums in accordance with these conditions.

If any event is cancelled for whatever reason these charges will apply:

***For cancellations between 9 months & 6 months before the event -
20% of the estimated account is due***

***For cancellations between 6 months & 3 months before the event -
50% of the estimated account is due***

***For cancellations between 3 months & 8 weeks before the event -
75% of the estimated account is due.***

***For cancellations between 8 weeks & 4 weeks before the event -
90% of the estimated account is due***

Cancellations less than 4 weeks before the event - the full account will be due

The company reserves the right to change prices quoted and menu content without prior notice.

EAST SUSSEX NATIONAL WEDDING INFORMATION

YOUR QUESTIONS ANSWERED

Over the past 12 months many couples have visited the premises and have posted a wide range of questions, examples and answers of which are listed under:

Q1: How many guests can we invite to our wedding?

A: We can accommodate up to 250 guests for a sit-down wedding breakfast. in our National suite, up 130 in The Lynx suite (If no dance floor is required this number could increase to 150) and 100 in The Clubhouse Ballroom (120 if no dance floor required).

Q2: How many more people could I invite in the evening?

A: Up to 400 in The National suite, 200 in The Lynx suite, 150 in The Ballroom and 80 in Hunningtons restaurant.

Q3: Do you have a Licence to stage a Civil Ceremony and what does this involve?

A: Yes, a marriage ceremony may be considered on site for which an additional charge is made of £275.00, in addition to which you have to make your own arrangements with the Registrar which would probably cost you in the region of £350.00.

Q4: Can we supply our own food and wine?

A: The only food & beverage consumed on site will be that provided by ourselves.

Q5: What is the normal table configuration?

A: For the majority of weddings are laid up on round tables of between 8 and 10 with a one-sided top table of however many you require. Other table layouts can be available on request.

Q6: Can we provide our own music?

A: The answer is yes, but we are unable to offer a reduction in respect of the element of our package price that provides for a disco.

Q7: There are minimum numbers for a Saturday wedding during the summer season. Are there any occasions when this can be reduced?

A: Not if the wedding is at the weekend. However, we are prepared to reduce this number if the wedding is staged Monday-Friday.

Q8: What facilities do you have for children?

A: Whilst our facilities for children are limited, we can however make a room available where children can play or some form of entertainment be provided. This would however be unsupervised and the responsibility for their safe conduct would lie with the parents.

Q9: Can we have a buffet?

A: Yes buffets are available upon application at the same price as the three course wedding breakfast.

Q9: Can we provide our own table decorations?

A: Yes

Q10: Is confetti allowed?

A: Yes in moderation.

Q11: Can photos be taken on the golf courses?

A: Any photos taken on the golf courses are restricted strictly to be Bride and Bridegroom only and under the strict supervision of clubhouse staff.

Q12: Can you provide accommodation?

A: Yes. We have a 104 bedroom hotel, complete with Health Club and Spa together with Horsted Place Hotel a Country House is also within the grounds.

Q13: When do we have to vacate the premises?

A: Under normal circumstances your celebrations would end at midnight, the bar having closed 15 minutes earlier. You can however have an extension of time but only till 1am and at a cost of £100.00 extra

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