

# *A Grand Wedding Day*

Thank you for your enquiry and we are delighted you are considering The Grand, Brighton as the venue for your Wedding. Our focus is to offer you the personalised service and variety of choice you need to create your perfect Wedding Day. The Grand Platinum, Gold, Silver and Bronze Collections have been created to take care of the most traditional elements of your celebration. As part of each of these collections, we would like to offer you:

- ❖ A Champagne or Kir Royale (Platinum and Gold), or Prosecco (Silver and Bronze) Reception served with a selection of canapés (two glasses per person).
- ❖ Wedding Breakfast with coffee and petits fours, accompanied by our house selection of red and white wine from our cellars served throughout the Wedding Breakfast. Your co-ordinator will be happy to supply you with wine lists. We allow half a bottle of white and half a bottle of red per person.
- ❖ A glass of Champagne (Platinum and Gold) or Prosecco (Silver and Bronze) for a toast.
- ❖ Room hire for the Wedding Breakfast.
- ❖ Your menu cards and table plan printed to your specifications.
- ❖ Hire of our ornate cake stand and knife for the day.
- ❖ White table linen and white napkins.
- ❖ Decorative table centre mirrors and tea light candles.
- ❖ A complimentary Deluxe Sea View room with full buffet breakfast served in The Kings Restaurant, for the newly weds on the wedding night (for weddings of 30 or more).
- ❖ Preferential accommodation rates on the wedding night for family and friends, to include full buffet breakfast served in The Kings Restaurant,
- ❖ A week in one of our luxury lodges at Cameron House on Loch Lomond, Slaley Hall in Northumberland, or at Belton Woods in Lincolnshire, on your first anniversary. (Platinum and Gold package only).

Complete your Celebration with us with an evening reception and your choice of buffet that will ensure you and your guests have enough energy to dance the night away! The more personal enhancements such as flowers, table and room dressing, and entertainment can be arranged through your co-ordinator at the hotel.

Enclosed is a selection of menus created by our Executive Chef, Alan White, using the best of seasonal, locally sourced produce. Should you have any queries regarding this please call your co-ordinator.

***We look forward to welcoming you to The Grand, Brighton.  
Please call Penny on 01273 224355 to arrange an appointment to view the hotel and function rooms.***

## *Civil Wedding & Civil Partnership Ceremonies*

The Grand Brighton has a superb choice of well-appointed rooms in which to hold your private Civil Ceremony. The Regent Room and The Consort Room are intimate style rooms, which can accommodate up to 80 guests. For numbers over 80 guests, a section of the Empress Suite offers a Grand location.

The arranging of a local registrar to conduct the Civil Ceremony will be your responsibility. Please contact your local Registrars Office to arrange the details.

Our local Superintendent Registrar is Linda J. Holm and you can contact her at

The Brighton and Hove Register Office  
The Town Hall  
Bartholomews  
Brighton  
BN1 1JA.

T 01273 292016.

E [register.office@brighton-hove.gov.uk](mailto:register.office@brighton-hove.gov.uk)

Further details are available from The Wedding Consultant at The Grand Brighton on 01273 224355

## *The Platinum Collection*

### *Wedding Canapés*

Poached lobster and cocktail sauce  
Tian of crab, lime and celeriac  
Cumbrian air-cured ham and fig  
Sussex goats' cheese pannacotta and tomato purée  
Welsh rarebit  
Prune, foie gras and bacon on brioche

### *Wedding Breakfast Menu*

Confit of Sussex ham hock, date and foie gras terrine, apple and marjoram puree, toasted brioche

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Wild seabass, braised fennel and potato salad, lobster ravioli,  
crab butter sauce

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Poached seasonal fruits, Chardonnay sabayon and sweet basil, and rhubarb ice cream

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Coffee and petits fours

### *The Gold Collection*

#### *Wedding Canapés*

Tian of crab, lime and celeriac  
Cumbrian air-cured ham and fig

Sussex goats' cheese pannacotta and tomato purée

Welsh rarebit

Prune, foie gras and bacon on brioche

### *Wedding Breakfast Menu*

Locally smoked salmon, lemon, capers and shallots

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Roast fillet of Scottish beef (cooked medium) with truffle butter, vegetable rosti, confit shallots and French beans,  
beef sauce

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Valhrona bitter chocolate tart, coffee ice cream and espresso sauce

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Coffee and petits fours

### *The Silver Collection*

#### *Wedding Canapés*

Tian of crab, lime and celeriac

Cumbrian air-cured ham and fig

Welsh rarebit

Prune, foie gras and bacon on brioche

*Wedding Breakfast Menu*

Locally smoked haddock and salmon fishcake, tartar sauce

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Slow cooked saddle of lamb with wild mushroom, garlic and rosemary, Charlotte potatoes, tender stem broccoli

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Summer pudding and West Country clotted cream

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Coffee and petits fours

*The Bronze Collection*

*Wedding Canapés*

Tian of crab, lime and celeriac

Welsh rarebit

Prune, foie gras and bacon on brioche

*Wedding Breakfast Menu*

Salad of asparagus, confit bell peppers and rocket, tarragon & tomato dressing

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Whole roast poussin, cocotte potatoes, baby vegetables, soft herbs and chicken stock

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Caramelised lemon and lime tart, raspberry compote

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Coffee and petits fours

## *Additional courses*

### *Soups*

Roast parsnip and truffle oil  
Tomato and basil juice (hot or cold)  
Smoked haddock and quail egg chowder  
White onion and apple  
Smoked chicken and shitake mushroom  
Lentil, bacon and butterbean

### *Sorbet*

Apple, Pear, Raspberry, Peach, Mandarin, Rhubarb

### Cheeses

Selection of Sussex English and French cheeses  
Served with quince jelly, wheat biscuits and flavoured bread

### Vegetarian options

#### Starters

Marinated cherry vine tomatoes, red onion, rocket and Sussex feta cheese salad and organic toast

Caramelised red onion and goats' cheese tart, sun ripened tomatoes, rocket and chilli sauce

#### Mains

Grilled Halloumi cheese with wild mushrooms and lentils

Artichoke risotto with poached free-range egg, smoked Ashdown cheese and truffle oil

### Children's Menu

We will happily cater for all children and we have a menu suitable for all ages. Included in the menu price are complimentary soft drinks for the duration of the meal and a fun activity pack to keep them amused.

Please select one set menu for all children attending:

#### Light Bites

Refreshing melon, orange and grapefruit (v)

Heinz tomato soup, crusty bread (v)

Philadelphia dip, warm pitta bread fingers, honey-baked ham and pineapple

Low salt, cheesy beans on toast (v)

Corn on the cob, garlic bread, chunky chips and ketchup (v)

#### Mains

Lemon chicken fillet, vegetable risotto  
Fresh pasta Bolognese, Parmesan cheese  
Ham and mushroom omelette  
Toad in the hole, onion gravy, gratin potatoes and root vegetables  
Mixed grill, bacon, sausage, mushroom, plum tomato,  
Sauté potato and free range egg  
Salmon and chive fishcakes, warm salad of potato, French beans, and tomato  
Pizza Margarita served with side salad (v)

### Dessert

Warm apple crumble with custard  
Warm chocolate brownie, chocolate sauce, and vanilla ice cream  
Muller fruit yoghurt  
Fresh fruit platter, strawberry-dipping pot  
Ambrosia rice pudding topped with berry compote  
Ice cream, strawberry and chocolate sauce

## Evening Wedding Buffet Menus

### Light Buffet Menu £22.95

Locally smoked salmon and haddock fishcakes  
Upper Dicker chicken and leek pastry turnovers  
Southdown minted lamb and onion skewer  
Tomato and vegetable kedgeree  
Sussex Plaw Hatch Cheddar cheese and chutney wrap  
BLT arctic bread fingers  
Casterbridge beef and watercress on organic bread

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Seasonal fruit compote, natural yoghurt granola

### Grand Buffet Menu £44.00

Seafood platter:  
Lobster, crab claws, king prawns, cockles mussels and whelks  
(served with cocktail sauce, dill crème fraiche and

garlic mayonnaise capers, lemon, brown bread and butter)

Cumbrian air-cured ham, pickled fruits, Bresola and soured vegetables

From the trolley

Salmon topped with kedgeree and wrapped in pastry served with  
new minted potatoes and tender stem broccoli

Tossed chicken Caesar salad  
crisp cos lettuce, smoked chicken, Parmesan and anchovies

Local Sussex, British Isles and French cheeses  
(served ripe and whole with Bramley apple chutney, figs and wheat and rye biscuits)

Kalamata olives, capers and artichokes, wood roasted piquillo peppers and griddled asparagus

Freshly baked sour, rye and multi seeded breads, extra virgin olive oil, mature balsamic

*\* not included in the package price*

## Wedding Prices

### Grand Wedding Day Collections

The Platinum Collection	£135 per person
The Gold Collection	£110 per person
The Silver Collection	£90 per person
The Bronze Collection	£78.50 per person

*Please call The Wedding Consultant on 01273 224355 if you would like to discuss other options.*

### Civil Wedding and Civil Partnership Ceremonies

Room hire for the Ceremony is £750.

### Additional Courses

Soups	£7.50 per person
Sorbet	£6.50 per person
Cheeses	£12.50 per person

## Children's Menu

Light bites	£3.50 per child
Mains	£6.00 per child
Desserts	£3.50 per child

Menu prices are for children aged 3 to 14 years.  
Meals for children under three years old are complimentary.

## Evening Wedding Buffet Menus\*

Light Buffet Menu	£22.95 per person
The Grand Buffet Menu	£45.00 per person
Mini Buffet Menu	£10.00 per person

# Terms and Conditions

## **1. TERMS OF PAYMENT**

Payment may be made by cheque, credit/debit card or cash. A non-refundable deposit of £1000 will be required to secure the booking. Further payment of all pre-booked items is required one month before the event. Any outstanding balance is to be settled on the day. A credit card number may be given in advance in order that the balance can be charged to the account.

## **2. AMENDMENTS AND CANCELLATIONS**

Cancellation of a confirmed booking must be in writing. A cancellation fee is payable to The De Vere Grand, Brighton, calculated on the following basis:

<u>Period of Cancellation Notice</u>	<u>Charge</u>
6 months or longer	Loss of deposit
Between 2 and 6 Calendar months	50% of the rates quoted
2 months and under notice	100% of the rates quoted

The hotel reserves the right to reallocate the room originally stated, should it be deemed necessary.

Final chargeable numbers will be required 2 weeks prior to the event – these are to be no less than 90% of original numbers.

## **3. MINIMUM NUMBERS**

A minimum number of 10 guests are required in order to take advantage of the wedding packages.

## **4. EVENING CELEBRATIONS**

Where an evening reception follows on from a daytime sit down meal with us, we ask that you cater for 75% of the evening guests with a buffet. Should you not wish to have a buffet, a room hire charge will be applicable.

**5. DAMAGE TO PROPERTY, FIXTURE AND FITTINGS**

The hotel will hold the client responsible for any damage caused through negligence by the client, the client's guest or the client's contractors. An inspection of the premises before and after the event may be requested by contacting the Guests Relations Manager. Details of insurance to cover this and cancellation liabilities are available on request.

**6. DRESS CODE**

The hotel operates an informal dress code but respectfully requests residents to refrain from wearing jeans, tee shirts, shorts and other similar garments when dining in the Restaurant.

**7. VAT and SERVICE**

VAT is included at the current rate but is subject to change without notice. We do not levy a service charge, but prefer to leave this to your discretion.