



VOWS

YOUR WEDDING WITH THE VIEW

Welcome to The View Hotel Eastbourne

Congratulations! We are delighted to hear the news of your forthcoming Wedding and are considering The View Hotel as your venue.

We are really flexible and are more than happy to discuss your specific requirements to ensure that our modern and contemporary hotel offers the imagination and flair and the perfect location.

We look forward to making your day one you will remember.



Take your Vows with a View

Picture yourself and your guests sipping champagne on a balcony with an unrivalled view of the Eastbourne coastline, and that's exactly what you'll get from The View Hotel.

In our newly refurbished Horizon Suite, which can accommodate up to 120 guests for a Wedding breakfast which is fully contained with its own bar and dance floor.

The Suite offers an exclusive area in the hotel for you and your guests to celebrate your special day and we have other rooms for the more intimate celebrations.

What's more, all of our event rooms are fully licensed for civil ceremonies, so you can choose the perfect space for your day.





Our Promise

We will attend to every element of your special day, whether you would like a more intimate celebration or a large lively event.

Our team are as invested as you are in making your big day one that will stay with you for many happy years.

Ceremonies & Capacities

The Horizon Suite

This newly refurbished room offers unique and unparalleled views of the Eastbourne seafront and is tastefully decorated to reflect the quality.

The Horizon Suite can cater for up to 120 guests and offers an exceptional backdrop for your special day.

The Martello Suite

This brand new suite can cater for up to 80 guests and has beautiful floor to ceiling views overlooking The English Channel.

The Pier Suite

With contemporary finishes, this room offers space for a spectacular big entrance you've always dreamed of.

The Central Hall

Situated at the heart of the Hotel, this room is perfect for your ceremony allowing you to make full use of the hotel facilities.

Room	Min. Number	Wedding Breakfast	Evening	Ceremony	Hire Price 2017	Hire Price 2018
Horizon Suite	50	120	180	100	£250	£300
Central Hall	50	110	180	100	£250	£300
Pier Suite	20	90	130	70	£250	£300
Martello Suite	50	90	120	80	£250	£300

Civil Marriages and Partnership Ceremonies

Registrar details

Once you have chosen your date, you'll need to contact the registrar to arrange a booking to guarantee your time and date.

Registrar contact details:

Eastbourne Registry Office, Town Hall, Grove Road, Eastbourne BN21 4UG
Telephone: 01323 464780



Our Packages

Whether you are thinking of an intimate gathering for under 30 guests, or a more extravagant affair for all your family and friends, we will look after every detail, from your wedding breakfast to your evening reception.

Our specialised wedding packages have been designed with only you in mind, giving you full flexibility to create a special day exclusive to you. Please discuss your individual requirements with us so we can tailor a package to suit you.



All our bespoke packages include:

- Dedicated, experienced wedding coordinator to assist and advise you every step of the way
- Menu tasting and consultation: meet with our wedding coordinator to personalise your menu and an invitation to our wedding tasting events
- Complimentary accommodation for the Bride and Groom on selected packages
- Cake stand and ceremonial knife
- Minimum three course wedding breakfast
- Preferential accommodation rates for all your guests
- Room hire for wedding breakfast



Platinum Package

Package includes:

- Reception drink and canapés – glass of Champagne, Pimms or orange juice for children
- Half bottle of house wine per person with your wedding breakfast
- One glass of Champagne or Rosé Champagne to toast the Bride and Groom
- Luxurious five course wedding breakfast with coffee
- Chair covers and sashes to match your colour scheme
- Room hire
- Finger buffet – choose 9 items from our finger buffet menu
- Private bar until midnight
- An opportunity to try your chosen menu before the day
- Resident DJ for your evening entertainment
- Overnight accommodation for the Bride and Groom in our one bedroom suite

£107 per adult (2017) Additional evening guests only £35 per person

£115 per adult (2018) Additional evening guests only £40 per person
(minimum numbers of 50)

If your numbers are less than 50 we would be delighted to discuss this with you.



5 Course Set Menu

Please choose **one** option per course

Starters

Roasted tomato, red onion and basil soup
Brussels pâté, red onion jam, glazed figs
and garlic crostini
Fan of honey dew melon, spiced berry compote and
smoked streaky bacon crisp
Beetroot gravlax with pomegranate & parmesan salad

Smoked salmon, cream cheese and chive roulade,
roquette salad and citrus dressing
Classic prawn cocktail topped with sauté lemon
and garlic king prawns
Carpaccio of beef, watercress & pomegranate salad
Raspberry vinaigrette poached pear,
walnut and blue cheese salad 🍷

Ham hock and leek terrine, apple and cider chutney
and malted bloomer
Warm goat's cheese and caramelised onion tart, herb
salad and balsamic dressing 🍷
Home cured beetroot & dill gravlax with a prawn
thermidor and Irish soda bread

Sorbet course

Main Course

Roasted rump of lamb, caramelised shallot rosti potato,
roasted root vegetables and red wine jus
Pan fried fillet of beef topped with sauté wild
mushroom and stilton gratin, pont neuf and balsamic
roasted vine tomatoes
Roasted breast of chicken stuffed with mushroom
duxelle, dauphinoise potatoes, marmalade glazed
carrots and thyme jus
Pan fried fillet of sea bass, crushed saffron potato cake,
light vegetable broth and sauté rock samphire

Pan roasted chicken supreme, fondant potato and
creamed savoy cabbage with chorizo
Fillet of salmon with lemon and dill crust, pea puree,
sauté potatoes and red pepper coulis
Duo of pork, buttered savoy cabbage, wholegrain
mustard mashed potatoes, spiced apple jus
Roasted supreme of chicken, fondant potato, wilted
baby cabbage and mushroom crème sauce
Cider braised belly of pork, spiced red cabbage, parsnip
& honey puree, goose fat potatoes and sage jus

Honey roasted duck breast, caramelised plums,
and spiced plum sauce
Slow cooked beef, horseradish mashed potatoes, honey
glazed root vegetables and red wine jus
Roasted mushrooms, rocket and melting mozzarella 🍷
Balsamic roasted vegetables and basil cous cous 🍷
Goat's cheese, rocket and watercress tart 🍷

Dessert

Dark chocolate ganache tart with Bailey's cream
Tart au citron with raspberry and black pepper compote
Strawberry shortbread with Chantilly cream
and berry coulis

Profiteroles filled with whipped cream in
rich chocolate ganache
Raspberry crème brûlée with white chocolate shortbread
Chocolate truffle torte with vanilla cream
Lemon cheesecake with blueberry compote

Sticky toffee pudding with toffee sauce
Vanilla pannacotta with berry compote
Passion fruit torte with winter berry coulis
Rich chocolate torte with caramelised orange cream

Coffee & Mints

Gold Package

Package includes:

- Reception drink – glass of sparkling wine, Pimms or orange juice for children
- Half bottle of wine per person with your wedding breakfast
- Glass of Prosecco to toast the Bride and Groom
- Five course wedding breakfast
- Room hire
- Finger buffet – choose seven items from our finger buffet menu
- Private bar until midnight
- An opportunity to try your chosen menu before the day
- Resident DJ for your evening entertainment
- Overnight accommodation for the Bride and Groom in an Executive Sea view bedroom

£89 per adult (2017) Additional evening guests only £30 per person

£99 per adult (2018) Additional evening guests only £35 per person
(minimum numbers of 50)

If your numbers are less than 50 we would be delighted to discuss this with you.



5 Course Set Menu

Please choose **one** option per course

Starters

Classic prawn cocktail topped with sauté lemon and garlic king prawns

Roasted tomato, red onion and basil soup ❶

Brussels pâté, red onion jam, glazed figs and garlic crostini

Fan of honey dew melon, spiced berry compote and smoked streaky bacon crisp

Ham hock and leek terrine, apple and cider chutney and malted bloomer

Beetroot gravlax with pomegranate & parmesan salad

Smoked salmon, cream cheese and chive roulade, roquette salad and citrus dressing

Warm goat's cheese and caramelised onion tart, herb salad and balsamic dressing ❶

Sorbet course

Main Course

Roasted breast of chicken stuffed with mushroom duxelle, dauphinoise potatoes, marmalade glazed carrots, thyme jus

Pan fried fillet of sea bass, crushed saffron potato cake, light vegetable broth and sauté rock samphire

Slow cooked beef, horseradish mashed potatoes, honey glazed root vegetables and red wine jus

Roasted supreme of chicken, fondant potato, wilted baby cabbage and mushroom crème sauce

Pan roasted chicken supreme, fondant potato and creamed savoy cabbage with chorizo

Fillet of salmon with lemon and dill crust, pea puree, sauté potatoes and red pepper coulis

Duo of pork, buttered savoy cabbage, wholegrain mustard mashed potatoes, spiced apple jus

Roasted mushrooms, rocket and melting mozzarella ❶

Dessert

Dark chocolate ganache tart with Bailey's cream

Tart au citron with raspberry and black pepper compote

Strawberry shortbread with Chantilly cream and berry coulis

Profiteroles filled with whipped cream in rich chocolate ganache

Raspberry crème brûlée with white chocolate shortbread

Chocolate truffle torte with vanilla cream

Lemon cheesecake with blueberry compote

Sticky toffee pudding with toffee sauce

Coffee & Mints

Silver Package

Package includes:

- Reception drink – glass of wine, Pimms or orange juice for children
- Glass of wine with your wedding breakfast (175ml)
- Glass of sparkling wine to toast the Bride and Groom
- Four course wedding breakfast
- Room hire
- Finger buffet - choose six items from our finger buffet menu
- An opportunity to try your chosen menu before the day
- Private bar until midnight
- Resident DJ for your evening entertainment
- Overnight accommodation for the Bride and Groom in a Balcony Sea view room

£79 per adult (2017) Additional evening guests only £25 per person

£89 per adult (2018) Additional evening guests only £30 per person
(minimum numbers of 50)

If your numbers are less than 50 we would be delighted to discuss this with you.



4 Course Set Menu

Please choose **one** option per course

Starters

Roasted tomato, red onion and basil soup **V**

Classic prawn cocktail topped with sauté lemon and garlic king prawns

Ham hock and leek terrine, apple and cider chutney and malted bloomer

Warm goat's cheese and caramelised onion tart, herb salad and balsamic dressing **V**

Brussels pâté, red onion jam, glazed figs and garlic crostini

Fan of honey dew melon, spiced berry compote and smoked streaky bacon crisp

Main Course

Slow cooked beef, horseradish mashed potatoes, honey glazed root vegetables and red wine jus

Pan roasted chicken supreme, fondant potato and creamed savoy cabbage with chorizo

Fillet of salmon with lemon and dill crust, pea puree, sauté potatoes and red pepper coulis

Duo of pork, buttered savoy cabbage, wholegrain mustard mashed potatoes, spiced apple jus

Roasted supreme of chicken, fondant potato, wilted baby cabbage and mushroom crème sauce

Roasted mushrooms, rocket and melting mozzarella **V**

Dessert

Dark chocolate ganache tart with Bailey's cream

Tart au citron with raspberry and black pepper compote

Strawberry shortbread with Chantilly cream and berry coulis

Profiteroles filled with whipped cream in rich chocolate ganache

Raspberry crème brûlée with white chocolate shortbread

Sticky toffee pudding with toffee sauce

Coffee & Mints

Fairytale Package

If you are flexible with your date, Monday – Thursday throughout the year we have a superb value wedding package, giving you the wedding you want at a fairytale price.

Package includes:

- Reception drink – glass of house wine or orange juice for children
- Small glass of wine with your wedding breakfast (125ml)
- Glass of sparkling wine to toast the Bride and Groom
- Three course wedding breakfast for 50 guests
- Room hire
- Finger buffet - choose five items for up to 75 people
- An opportunity to try your chosen menu before the day
- Iced water for your tables

Of course, availability is limited for this offer, but you may be surprised at just how flexible we can be!

Not only this, but we can tailor the package to your needs should you have more people during the day or evening.

This package caters for 50 guests for the wedding breakfast and 75 for your evening function for just...

£3,200 (2017) Additional evening guests only £20 per person

£3,400 (2018) Additional evening guests only £25 per person





3 Course Set Menu

Please choose **one** option per course

Starters

Roasted tomato, red onion and basil soup 🍴
Brussels pâté, red onion jam, glazed figs and garlic crostini
Fan of honey dew melon, spiced berry compote and smoked streaky bacon crisp

Main Course

Roasted supreme of chicken, fondant potato, wilted baby cabbage and mushroom crème sauce
Fillet of salmon with lemon and dill crust, pea purée, sauté potatoes and red pepper coulis
Duo of pork, buttered savoy cabbage, wholegrain mustard mashed potatoes, spiced apple jus
Roasted mushrooms, rocket and melting mozzarella 🍴

Dessert

Strawberry shortbread with Chantilly cream and berry coulis
Profiteroles filled with whipped cream in rich chocolate ganache
Traditional sticky toffee pudding with toffee sauce

Evening Buffet Menu

The buffet selector is designed to allow you the flexibility to build your own menu. We start by introducing a selection of sandwiches and you choose the number of items according to the package you have chosen.

Home Favourite Selection

Mini traditional Cornish pasties
Mini Cumberland sausages with grain mustard mayonnaise
Scotch eggs with Cumberland sauce
Lemon and pepper haddock goujons
Thick cut chips
Mini pork pies
Lemon and garlic chicken drumsticks
Pressed ciabatta with salmon, rocket, crème fraîche and black pepper
Broccoli and Stilton quiche 🍷

USA Selection

Sticky BBQ chicken wings
Nachos with salsa, sour crème and guacamole 🍷
Spiced potato wedges and dips 🍷
Blackened salmon with sour cream
BLT focaccia
Griddled chicken Caesar wrap

European Selection

Chorizo bites
Margherita pizza fingers 🍷
Mozzarella glazed garlic bread 🍷
Brie, apple, grape & celery wrap 🍷
Vegetable crudities 🍷
Tuna nicoise wrap
Goat's cheese, tomato and rocket ciabatta 🍷
Brie and sundried tomato quiche 🍷

International Selection

Filo wrapped prawns with sweet chilli dip
Chicken satay skewers
Thai marinated chicken skewers
Vegetarian spring rolls with plum sauce 🍷
Tandoori chicken wrap
Onion bhaji with mint yoghurt dip 🍷
Tandoori chicken drumsticks

Sweet Selection

Fresh fruit platter
Bitter chocolate tart



Wedding Children's Menu

Please choose one option per course

Starters

Crunchy vegetable dippers ❶

Garlic bread and cheese ❶

Tomato soup ❶

Main Course

Grilled chicken breast with mashed potato served with garden peas or beans

Oven baked cod fish fingers and chips served with garden peas or beans

Penne pasta with a cheese and tomato sauce ❶

Dessert

Chocolate brownie with vanilla ice cream

Fresh fruit salad

Ice creams with chocolate or raspberry sauce

2017	5 years and under FREE	12 years and under £20
2018	5 years and under FREE	12 years and under £25





THE VIEW HOTEL

The View Hotel Eastbourne

Grand Parade, Eastbourne, East Sussex, BN21 4DN

T: +44 (0) 132 343 3900

www.eastbourneweddingvenue.com