

YOUR
Wedding
YOUR WAY

From as little as £52.00 per person to include the following...

Hire of the Banqueting Suite

Red Carpet

Cake Stand & Knife

Menu Cards

Stage & Dance Floor

Sparkling Wine or Bucks Fizz on arrival

3 Course Wedding Breakfast

Half Bottle of Wine with dinner

Glass of sparkling wine for the Toast

Complimentary menu tasting for two

Club Room for the Bride & Groom (Breakfast included)

Under 12's

Children under 3 – Free of Charge

Children under 12yrs – £12.50 – 2 course meal and a welcome drink

Additional costs:

Evening Buffet

Adult £15.00 pp (5 choices)

Children under 12yrs - £7.50 pp

Room Rates & Equipment costs

Preferential bedroom rates for wedding guests:

Double Room - £69.00 inc VAT and breakfast and parking

Family Room - £89.00 inc VAT and breakfast and parking

Or Upgrade to a Club Room for an additional £30

DJ – Can be arranged from £350.00

Chair Covers - £2.50 & Sashes - £1.00 per Sash

Ceiling Drapes - £150.00

PA System & Microphones - Complimentary



Wedding Menu

Starter Samples

Chilled duo of fanned cantaloupe and galia melon, berry compote and a drizzle of natural yoghurt (v)

Twice baked blue cheese and walnut soufflé with a spinach cream sauce, finished with chives (v)

Salad of buffalo mozzarella, tomato and basil, drizzled with a pesto oil and garnished with toasted pine nuts

Warm pastry tart filled with wild mushrooms and spinach, finished with a rocket salad and a herb and balsamic reduction (v)

Duck and fig terrine with fruit chutney, baby leaves and granary toast

Salad of deep water prawns, baby gem lettuce, cucumber, lemon and thousand island dressing

Salad of baby spinach and rocket with blue cheese, walnuts and roasted butternut squash, finished with a mustard dressing (v)

Roasted tomato and thyme soup (v)

French onion soup with cheese croute (v)

Leek and potato soup and herb croutons (v)

Main Course Samples

Grilled breast of chicken, wild mushroom and tarragon cream sauce,
Dauphinoise potato, seasonal vegetables

Spinach and Ricotta Canelloni, placed upon a tomato sauce and glazed under
the grill (v)

Fillet of "Scottish" salmon, dill butter sauce, braised fondant potato, seasonal
vegetables

Raosted loin of pork with apple sauce, roast gravy, chateau potatoes, seasonal
vegetables

Strudel of roasted vegetables, feta cheese and basil on a tomato and olive sauce,
buttered new potatoes, seasonal vegetables (v)

Further Main Course Samples

For a supplement of £6.00 per person

Pan fried fillet of English beef (150g) upon a vegetable ratatouille, with
dauphinoise potatoes and a red wine jus

or

Slow roasted rump of "new Zealand" lamb, sautéed green beans, Lyonnaise
potatoes, veal jus scented with mint

Dessert Samples

Traditional lemon tart with crème fraiche and raspberry sauce

Steamed sticky toffee pudding with vanilla ice cream

Strawberry charlotte with a duo of sweet sauces

Fresh Fruit Tart served with a mixed berry coulis

Dark chocolate truffle torte placed upon a caramel sauce

White chocolate crème brulee glazed with a sugar crust and shortbread biscuit

Tea & coffee is included in all our menus

Evening Buffet Items - £15pp

(Please choose 5 items from the list below)

Selection of sandwiches on white and granary bread

Selection of crudités with dips (v)

Cocktail vegetable spring rolls with sweet chilli sauce (v)

Assorted stone baked pizzas

Breaded plaice goujons with tartare sauce

Assorted filled vol au vents

Chicken satay with peanut dip

Vegetable dimsum with selection of sauces (v)

Cocktail chickpea falafel balls with tomato salsa

Sticky hot and spicy chicken wings

Cocktail vegetable samosa with yoghurt and mint (v)

Sesame prawn toasts

Warm sausage rolls

Mini chicken and pepper skewers

Cajun spiced chicken drumsticks

Selection of filled wraps

Chocolate fudge brownie

Cocktail sultana scones filled with cream and jam

Any additional items - £2.50 per item per person

Canapé Menu samples

1- £6.00 per person

Proscuitto and chutney blinis
Smoked salmon and cream cheese blinis
Tomato, feta and basil blinis

2- £14.00 per person

Curried shrimp and vegetable
Smoked salmon and lemon blinis
Broccoli and cream cheese
Spiced coconut and spinach
Tomato, feta and basil blinis
Crab and lemon confit
Scallop and wasabi cream

Warm Canapés – all £2.50 per piece

Mini Aberdeen Angus cheeseburger with bacon
Mini Yorkshire pudding with roast beef and horseradish
Mini fish and mushy pea rosti
Mushroom and dolcelatte bruschetta
Tomato and mozzarella bruschetta

Civil weddings and partnership ceremonies

Arranging a civil ceremony is relatively straight forward and can be personalised to reflect your personality on your wedding day.

The ceremony is carried out by the local registrar and it is advisable to book early to ensure their availability.

Call us on 01293 608619 to arrange a time to visit the hotel and see our facilities. At the same time, we will be able to advise you on available dates and what we can offer.

We are happy to hold any date provisionally for 14 days until you are able to confirm the availability of the registrar

Your next call should be to the Registrar's Office to make your booking – dates can be confirmed up to one year in advance.

They will also be able to help you with the legal requirements, documents and their costs which are payable directly to them.

***Crawley Registry Office
West Sussex County Council,
Southgate Avenue,
Crawley,
RH10 6HG
Tel: 01243 642122.***



The Arundel 2 Suite is licensed to accommodate 100 guests for the ceremony

*Or for a smaller party the Langley Suite is suitable for up to 50 guests.
Both are located on the ground floor and whichever one you choose, it
will be set-up with a centre aisle for your special entrance...*

*When you have your wedding breakfast with us, the cost of hiring the
suite as the venue for your civil ceremony is £300 inclusive of VAT. This
charge is in addition to the Wedding Breakfast/Reception Hire cost.*