



WEDDINGS AT EAST SUSSEX NATIONAL

At East Sussex National we offer a modern approach to a timeless celebration. The venue offers a fantastic setting for weddings in all seasons, with fantastic views across the stunning countryside of the South Downs creating a magical setting for your photographs.

Our dedicated team provide a friendly and informal approach backed up with a wealth of experience. Our flexible approach means you can create a day to suit your wishes from an intimate gathering in our Pavilion Restaurant to a larger occasion in our magnificent National Suite. Our designed suites in neutral tones provide the perfect space for a huge array of colour schemes and ideas allowing you to truly make the space your own.

For those wishing to get married here at East Sussex National, we have a civil licence that enables you to enjoy the entire day under one roof.

Our packages have been designed to meet a variety of budgets to include the most traditional elements of your celebration to create a day to be remembered forever. Simply tell us what would make your wedding or celebration perfect and we will help to create it.

Our AA rosettes accredited team of chefs pride themselves on creating inspiring dishes sourced from local and seasonal ingredients to suit all tastes thereby ensuring a delightful first meal together as a married couple.

We believe that a visit to East Sussex National Resort is a must to truly appreciate all that we have to offer and we would be delighted to show you around.

We have created three special packages; Pearl, Crystal and Diamond to include the most important aspects of your day. These have been designed to cater for all budgets and offer seasonal cost variations.

01825 880088

Little Horsted, Uckfield, East Sussex, TN22 5ES

weddings@eastsussexnational.co.uk

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PEARL PACKAGE

Menu and wine tasting for the Bride and Groom

Red carpet arrival

Exclusive use of your chosen suite

A glass of Bucks Fizz or Pimms on arrival

Three course seasonal Wedding Breakfast to include tea & coffee

Half a bottle of wine per person chosen from our house selection

Sparkling wine to toast the Bride and Groom

Silver cake stand and knife

Bridal Suite

White or buttermilk table linen and napkins

Bacon rolls with chips evening buffet

Off peak

(Sunday - Thursday all year round, Fridays & Saturdays in January - April & September - December)

£70 per person

Fridays (May - August)

£75 per person

Saturdays (May - August)

£80 per person

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CRYSTAL PACKAGE

Menu and wine tasting for the Bride & Groom

Red carpet arrival

Exclusive use of your chosen suite

A glass of Prosecco or Pimms on arrival

Canapés during the reception drinks (3 per person)

Three course seasonal Wedding Breakfast to include tea and coffee

Half a bottle of wine per person chosen from our house selection

Prosecco to toast the Bride & Groom

Silver cake stand and knife

Bridal Suite

White or buttermilk table linen and napkins

Fish and chips evening buffet

Off peak

(Sunday - Thursday all year round, Fridays & Saturdays in January - April & September - December)

£80 per person

Fridays (May - August)

£85 per person

Saturdays (May - August)

£90 per person

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DIAMOND PACKAGE

Menu and wine tasting for the Bride and Groom

Red carpet arrival

Exclusive use of your chosen suite

A glass of Champagne on arrival

Four course seasonal Wedding Breakfast to include tea & coffee

Half a bottle of wine per person chosen from our house selection

Champagne to toast the Bride and Groom

White ruffle chair covers with diamante brooch

Silver cake stand and knife

Bridal Suite

White or buttermilk table linen and napkins

Evening finger buffet (6 items)

Off peak

(Sunday - Thursday all year round, Fridays & Saturdays in January - April & September - December)

£95 per person

Fridays (May - August)

£100 per person

Saturdays (May - August)

£105 per person

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VENUE HIRE AT EAST SUSSEX NATIONAL

If you were looking to provide your own caterer, then take advantage of our dry hire package to include:

Venue space hire includes:

National suite from 07:00-00:00

Space for up to 320 guests (seated)

1 set up including tables, table cloths and chairs, lower floor preparation kitchen for your external caterer

A dedicated Duty Manager for your wedding

The Bridal Suite

**Venue space only hire
from £6,000**

CEREMONY

Have everything in one place by booking your ceremony here too! We have 4 licensed spaces; our Pavilion restaurant, Lynx suites, our outside Birdcage and our Clubhouse Ballroom. All of our ceremony rooms have stunning views overlooking the South Downs so it is the perfect setting to say "I do".

Ceremony room hire from £600

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SEASONAL MENUS

Spring Menu One

Local smoked trout fillet, chicory, spring leaf salad,
spring herb dressing

Garlic rubbed roast Sussex Downs leg of lamb,
white wine & rosemary jus, thyme roasted new
potatoes, creamed swede, sprouting broccoli

Smooth lemon tart with Cornish clotted cream,
spring berries

Spring Menu Two

Smooth chicken liver pâté, toasted brioché,
thyme & red onion marmalade

Herb crumb crusted Scottish salmon fillet,
chardonnay & dill cream sauce, buttered parsley
new potatoes, fine green beans, chantenay carrots

Rhubarb and apple fool, shortbread crumble,
Chantilly cream, vanilla syrup

Summer Menu One

Buffalo mozzarella and plum tomato salad,
herb & rocket salad, balsamic & basil dressing

Sage roasted Sussex pork tenderloin, white wine &
Calvados jus, dauphinoise potato, fine green beans,
apple purée

British strawberry sable stack, vanilla cream, chocolate
dipped shortbread, strawberry & mint compôte

Summer Menu Two

Poached organic salmon fillet, parsley & lemon
mayonnaise, tomato salsa, summer salad leaves

Sage and wild garlic roasted chicken supreme,
thyme jus, thyme roasted crushed new potatoes,
buttered greens and ratatouille

Trio of chocolate mousse, crushed honeycomb
& kirsch cherries

If you have any dietary requirements please speak to a member of our team. Menus subject to seasonal change.

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SEASONAL MENUS

Autumn Menu One

Cream of leek and potato soup, crisp leeks, truffle oil
chive cream

Roasted breast of duck with braised red cabbage,
dauphinoise potato and red wine jus

Homemade apricot and whiskey bread and butter
pudding, crème anglaise

Autumn Menu Two

Homemade ham hock and leek terrine, piccalilli,
pea shoots, toasted brown bread

Slow roasted shoulder of lamb, minted jus,
rosemary roasted root vegetables,
rosemary infused creamed potatoes

Warm pear and almond frangipane tart,
port & plum compôte

Winter Menu One

Cream of vine ripened tomato soup, pesto marinated
mozzarella croute, basil oil

Pan seared local sea bass fillet, sauté potatoes,
roasted butternut squash and tapenade dressing

Homemade rich dark chocolate brownie,
winter berry compôte, white chocolate sauce

Winter Menu Two

Game terrine wrapped in streaky bacon,
sticky rhubarb & chilli relish, toasted sourdough

Roasted breast of duck with braised red cabbage,
dauphinoise potato and red wine jus

Homemade apple and cinnamon crumble oat topping,
vanilla clotted cream

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WEDDING EVENING BUFFET

Choice of six items

Additional items can be added at a cost of £2.50 per item per person

Hot Selection

All served in quantities of 2 pieces per person

Thai chicken kebabs with sweet chilli dip

Mini crab cakes

Vegetarian spring rolls

Duck and hoi sin spring rolls

Vegetarian indian bites with mango chutney

Falafel with mint and yoghurt dip

Puff pastry turnovers

Mini jacket potatoes with cheddar cheese

Panko breaded prawns

Breaded mushrooms with garlic mayo

(4 pieces per person)

Cold Selection

Crudités with a selection of dips
(2 sticks or florettes for each person
& a selection of 5 vegetables)

Cured meats with focaccia bread
(Selection of 3 cured meats &
2 slices of bread each per person)

Smoked salmon and cheese blinis
(2 pieces per person)

Cheese straws with red onion marmalade
(2 pieces per person)

Selection of vegetarian, meat and fish sandwiches on
white & wholemeal bloomer bread
(1 round per person)

Wraps with various fillings
(2 halves per person)

Baguettes with various fillings
(2 halves per person)

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WEDDING EVENING BUFFET

Dessert Selection

Mini chocolate tart & mini lemon tart
(1 each per person)

Mini chocolate & mini blueberry muffins
(1 each per person)

Mini cake selection
(2 pieces per person)

Chocolate Éclairs
(1 per person)

Fresh fruit
(3 slices per person)

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