

WEDDINGS

THE BURLINGTON HOTEL



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THE BURLINGTON HOTEL



CONTENTS

1

ABOUT US

2

INFORMATION & PRICING

3-11

MENUS

12

USEFUL INFORMATION

ABOUT US

Thank you for requesting The Burlington Hotel Wedding information. We have put this pack together to give you an idea of what the Burlington can offer you. However it is not set in stone. We pride ourselves on our flexibility and we are excited to begin fulfilling your dreams, wishes and requests. We believe that your Wedding day should be one of the best days of your life. We are here to help you achieve this.

Let us take away all the stress and make the process simple.

We invite you to come and see us for an informal visit, have a look at the venue, the Oyster room, Pearl room and even the bedrooms should you and your guests want to stay. We would love to hear your ideas. We can offer you our hints and tips to help with the planning of your most memorable day.

HISTORY

The Burlington Hotel is one of the most modern and historical buildings in Worthing and was the first purpose built hotel in 1864. Previous guests have included Oscar Wilde. It was lovingly restored in 2002 and features a contemporary interior with a classical twist, enhancing the beautiful original features.



THE BURLINGTON HOTEL

WORTHING

1



ROOMS & PRICING

We have put together this brochure to show you everything you will need for your wedding reception. We believe this is the easiest and most cost effective way for you to plan your big day. Below, we have listed the individual cost and details for each element of the day so you can create your own 'bespoke' package. If you have any special requests or ideas, just ask our events team.

Room Hire £770

Lounge & Restaurant all day (weekend rate)

Sit Down 2 Course Meal - £34.00pp

Select up to three dishes for all your guests to enjoy. Select from Starters, Mains including vegetarian options & Desserts. It is your decision to choose which courses you would like to enjoy, either a Starter & Main course or Main & Dessert course

Sit Down 3 Course Meal - £39.00 pp

Select up to three dishes for all your guests to enjoy. Select from Starters, 12 Main courses (including vegetarian options) & Desserts.

In House DJ £350

Designed to your specification & requirements Decorations

Chair Sashes - £2.50 each

Fish Bowls - £5.00 each

Vases & feathers £25



IN HOUSE CATERING

Here at The Burlington Hotel we only offer in-house catering. This means our chefs work on the premises and form part of our events team, giving us the ability to work closely with them to cater exactly to your needs, whilst keeping our excellent food standards in place.

Our Head Chef has created some fabulous function menus that vary from finger buffets and canapés, to indulgent three course meals. However, if you had something specific in mind or if you fancy a few changes, he is more than happy to come up with a bespoke menu based on your needs.

We pride ourselves on our flexibility so please don't hesitate to ask.

We require pre-orders three weeks in advance for all seated meals. This ensures a smoother service for us and a more enjoyable meal for you.

Gluten Free and Vegetarian options are available on request.

Please be aware, all allergen information is available if required.

Please always inform us of any allergies, as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.



STARTERS

PEA AND SMOKED HAM SOUP (G.F.)

LEEK AND POTATO SOUP (G.F.)

BUTTERNUT AND ROASTED PEPPER SOUP DRESSED WITH TOASTED PINE NUTS
(G.F. VEGAN)

SMOKED MACKEREL POTS SERVED WITH TOMATO AND CRANBERRY CHUTNEY
& FINISHED WITH TOASTED GRANARY BREAD (G.F.ON REQUEST)

SMOOTH CHICKEN LIVER PATE ACCOMPANIED BY SPICY APPLE CHUTNEY
AND FINISHED WITH TOASTED GRANARY BREAD (G.F.ON REQUEST)

CRAB AND PRAWN TARTS ACCOMPANIED BY SUN BLUSHED TOMATO SALAD
FINISHED WITH A DILL AND LEMON MAYONNAISE

GRILLED GOATS CHEESE ON AN OLIVE AND OREGANO CROUTON ACCOMPANIED BY
A DRESSED ROCKET SALAD AND FINISHED WITH A PEACH BALSAMIC DRESSING
(G.F.ON REQUEST)

FRIED BRIE DRESSED WITH A WATERCRESS SALAD AND ACCOMPANIED BY A
HOMEMADE CRANBERRY SAUCE (G.F.ON REQUEST)

MELON, MANGO, FIG AND PARMA HAM DRESSED WITH ROCKET SALAD (G.F. VEGAN)



MAINS

ROAST SIRLOIN OF BEEF (MEDIUM) ACCOMPANIED BY YORKSHIRE PUDDING,
ROAST POTATOES, SEASONAL VEGETABLES AND FINISHED
WITH A RED WINE AND ONION SAUCE (G.F. ON REQUEST)

ROAST PORK WITH APPLE CIDER SAUCE ACCOMPANIED BY YORKSHIRE PUDDING,
ROAST POTATOES, SEASONAL VEGETABLES AND SERVED WITH A CIDER & THYME JUS
(G.F. ON REQUEST)

ROAST LAMB ACCOMPANIED BY ROAST POTATOES, SEASONAL VEGETABLES AND
FINISHED WITH A MINT AND ROSEMARY JUS (G.F)

SUPREME OF CHICKEN BREAST SERVED WITH POTATOES AND SEASONAL VEGETABLES
ACCOMPANIED BY A CRANBERRY & LEMON SAUCE (G.F)

COQ AU VIN SERVED WITH TARRAGON SCENTED RICE (G.F)

POACHED SALMON DRESSED WITH ASPARAGUS, NEW POTATOES AND
FINISHED WITH HOLLANDAISE SAUCE (G.F)

FILLET OF SEA BASS ACCOMPANIED WITH ROASTED BALSAMIC PLUM TOMATOES,
PESTO CHILLI OIL & CRUSHED LIME POTATOES (G.F)

PORK FILLET SERVED WITH PARSNIP CRISPS, POTATOES AND SEASONAL VEGETABLES
FINISHED WITH A RICH CHESTNUT MUSHROOM SAUCE (G.F)

SLOW COOKED LAMB SHOULDER IN SHALLOT, ROSEMARY, GARLIC & LEMON SAUCE
ACCOMPANIED BY POTATOES AND SEASONAL VEGETABLES (G.F)



DESSERTS

MOCHA CREME BRULEE FINISHED WITH ROASTED HAZELNUTS (G.F.)

PROFITEROLE POTS ACCOMPANIED BY CHOCOLATE SAUCE AND A BAILEYS SHOT

PECAN PIE COMPLIMENTED WITH A SWEET CARAMEL SAUCE

PAN AU CHOCOLATE & BANANA BREAD AND BUTTER PUDDING SERVED WITH
WHITE CHOCOLATE CUSTARD AND BANANA POWDER

CHOCOLATE BROWNIE COMPLIMENTED WITH VANILLA CLOTTED CREAM ICE CREAM
AND CHOCOLATE SAUCE

APPLE AND BLUEBERRY CRUMBLE SERVED WITH A SWEET CUSTARD SAUCE

VANILLA PANNA COTTA ACCOMPANIED WITH RASPBERRY COULIS AND
MIXED BERRIES (G.F.)

RASPBERRY AND LEMON CHEESECAKE

FRESH FRUIT SALAD (VEGAN)

OUR CHEFS SELECTION OF CHEESE AND BISCUITS



MR & MRS DESSERTS

ORANGE TRUFFLES ACCOMPANIED BY WHITE MALTEASER PANNA COTTA WITH STRAWBERRY COMPOTE AND FINISHED WITH A BAILEYS SHOT

CHOCOLATE AND BANANA BREAD & BUTTER PUDDING,
SERVED WITH A HAZELNUT AND BANANA CHEESECAKE, ALSO BANOFFEE ICE
CREAM COATED IN BANANA POWDER WITH SHORTBREAD
FINISHED WITH A KAHLUA SHOT

RASPBERRY AND LEMON CHEESECAKE SERVED WITH CHOCOLATE STRAWBERRIES,
ACCOMAPNIED BY PROFITEROLES, WITH STRAWBERRY TRUFFLES
AND FINISHED WITH A SAMBUCCA & BAILEYS SHOT





VEGETARIAN OPTIONS

AUBERGINE, SWEET POTATO AND COURGETTE STROGANOFF
ACCOMPANIED BY STEAMED RICE (G.F.)

VEGAN THAI CURRY COMPLIMENTED WITH BASIL RICE (G.F.)

BEETROOT AND RED ONION TARTE TATIN

ROASTED PEPPER, PLUM TOMATO, PESTO AND CORIANDER COUS COUS

BUTTERNUT SQUASH AND SPINACH LASAGNA

CHICKPEA AND WINTER VEGETABLE STEW ACCOMPANIED BY HERB DUMPLINGS

BAKED AUBERGINE COMPLIMENTED WITH A GARLIC,
MUSHROOM AND TOMATO SAUCE (G.F.)

TOFU AND ROASTED MEDITERRANEAN VEGETABLE CANNELLONI
TOPPED WITH A RICH TOMATO SAUCE



BUFFETS

BREAST FILLET CHICKEN GOUJONS SERVED WITH LEMON MAYONNAISE
CORONATION CHICKEN VOL AU VENTS
CHICKEN TIKKA DRUMSTICKS WITH NATURAL YOGURT (G.F.)
VEGETARIAN SPRING ROLLS WITH CHILLI DIPPING SAUCE
VEGETABLE POTS WITH DIPS OF BEETROOT HUMMUS WITH
TARAMASALATA & MINT YOGURT (G.F.)(VEGAN)
SELECTION OF SANDWICHES WITH VARIOUS FILLING TWO MEAT & 2 VEGETARIAN
G.F. OR VEGAN ON REQUEST)
GLAZED HONEY AND MUSTARD CHIPOLATA SAUSAGES
SELECTION OF QUICHES INCLUDING VEGETARIAN
CIABATTA, PIZZA BITES VEGETABLE AND MEAT (G.F. OR VEGAN ON REQUEST)
TEMPURA PRAWNS WITH ALIOLI
GOATS CHEESE CROSTINI WITH ONION CHUTNEY (G.F. ON REQUEST)
VEGETABLE KEBABS COOKED IN A SOYA MARINADE (G.F.)(VEGAN)
CHEFS MARINATED CHINESE CHICKEN NUGGETS WITH A SWEET & SOUR GLAZE
ONION BAHJIS WITH A COOL CUCUMBER AND MINT RAITA
(G.F. ON REQUEST) (VEGAN)

5 ITEMS £14.50pp

7 ITEMS £17.00pp

9 ITEMS £20.50pp

EACH ADDITIONAL ITEM IS 2.50pp / CRISPS & NUTS £1.50pp (VEGAN)



HOT BUFFET OPTIONS

FISH GOUJONS WITH TARTAR AND LEMON SAUCE £6.50

BACON ROLLS £6.50 (G.F. ON REQUEST)

4OZ CHEESEBURGER £6.50 (G.F. ON REQUEST)

PLAICE FISH FINGER SANDWICH £6.50 (G.F. ON REQUEST)

HOT DOGS OR CHILLI DOGS WITH FRIED ONIONS £6.50 (G.F. ON REQUEST)

FRIES £2.00 (G.F.) (VEGAN)



CANAPES

CANAPES £8.95 FOR 4 PER PERSON

EACH ADDITIONAL CANAPE £2.25pp

MINI MEDIUM RARE ROAST BEEF YORKSHIRE PUDDING WITH HORSERADISH DIP

SMOKED SALMON BELLINI WITH LEMON AND CHIVE CREAM CHEESE (G.F. ON REQUEST)

DUCK ,CUCUMBER AND HOI SIN SAUCE MINI WRAPS (G.F. ON REQUEST)

MINI FRIED CRAB BALLS WITH CHILLI DIPPING SAUCE (G.F. ON REQUEST)

MINI BRUSCETTA (G.F. OR VEGAN ON REQUEST)

BBQ BELLY PORK CUBES (G.F. ON REQUEST)

MARINATED FRIED HALLOUMI WITH PINEAPPLE (G.F. ON REQUEST)

CHICKEN CHORIZO ONION AND PEPPER ROULADE WITH WASABI DIP (G.F. ON REQUEST)

USEFUL INFORMATION

Maximum capacity for sit down meal or buffet 80 persons, standing up 100 persons

- 26 Hotel Rooms, maximum number of guests able to stay 56 - we will happily help you allocate guests to rooms
- Food costs for children – under 5 free, ages 5– 12 go half price, over 12 charged at full adult prices
- Car Park Vouchers available from Reception for the zone B surrounding areas at £4.00 per day – see Reception for more info
- Bar open times 10am– 11pm Weekdays & 10am – late Friday & Saturdays (subject to change) or 1am in the late night function room.
- Our house DJ is available for use in the Wedding reception area until 12.00am (charges apply)
- Book our Honeymoon Suite with sea views & receive a 10% discount on room prices for your guests.
- A PRICE GUARANTEE – once a deposit is paid, all prices for your wedding are guaranteed. Prices include service charge & VAT

TERMS AND CONDITIONS

1. A deposit of £500 is required to secure your Wedding celebration date
2. The deposit is non-refundable
3. All menu choices will be required 4 weeks prior to your wedding day
4. It is your responsibility to inform us in writing of any special dietary requirements
5. All remaining balances to be paid in full 4 weeks prior to event
6. If the number of guests increases without prior warning (min 10 days before the booking date) the Burlington will try to accommodate them if possible, but accepts no responsibility for inconvenience caused
7. Any decorations, table & seating plans need to be with us 48 hours before your wedding day
8. Wedding cakes & flowers must be delivered on the day as storage of such items is not possible
9. Upon purchase of parking vouchers it is the buyers' responsibility to park within the allocated zones
10. Food (apart from cakes and sweets) and beverages not purchased through the Burlington are not permitted on the premises
11. You will be asked to sign a full copy of our standard terms & conditions upon paying your deposit