

# *PRIVATE FUNCTIONS*

THE BURLINGTON HOTEL



Marine Parade  
Worthing  
BN11 3QL

t: 01903 211222    w: [theburlington.net](http://theburlington.net)    e: [info@theburlington.net](mailto:info@theburlington.net)

THE BURLINGTON HOTEL



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USEFUL INFORMATION

# ABOUT US

Thank you for requesting our private function information pack.

Here at The Burlington we pride ourselves on our flexibility so we have put this pack together as a guide to the services we provide. We are happy to cater for any kind of function be it a full scale wedding, a small family lunch, or a night of drinks and dancing.

We are one of the only venues to boast a restaurant, lounge, bar and late night function room all under one roof, so we are confident we can create exactly the function you have in mind. Our experienced events team will take care of all the arrangements so you don't need to worry about anything other than enjoying yourself.



# 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.



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THE BURLINGTON HOTEL

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WORTHING

1



## *ROOMS & PRICING*

### Oyster room

This beautiful and stylish room is the perfect place to add elegance and grace to any function you may be planning. Holding up to 80 people seated or 100 standing, The Oyster room lends itself expertly to Wedding Breakfasts and Annual Dinners & Parties. This is a great room for a function catered just for you. The Oyster room also boasts a privately staffed bar so you and your guests needn't leave the room until the party is over.

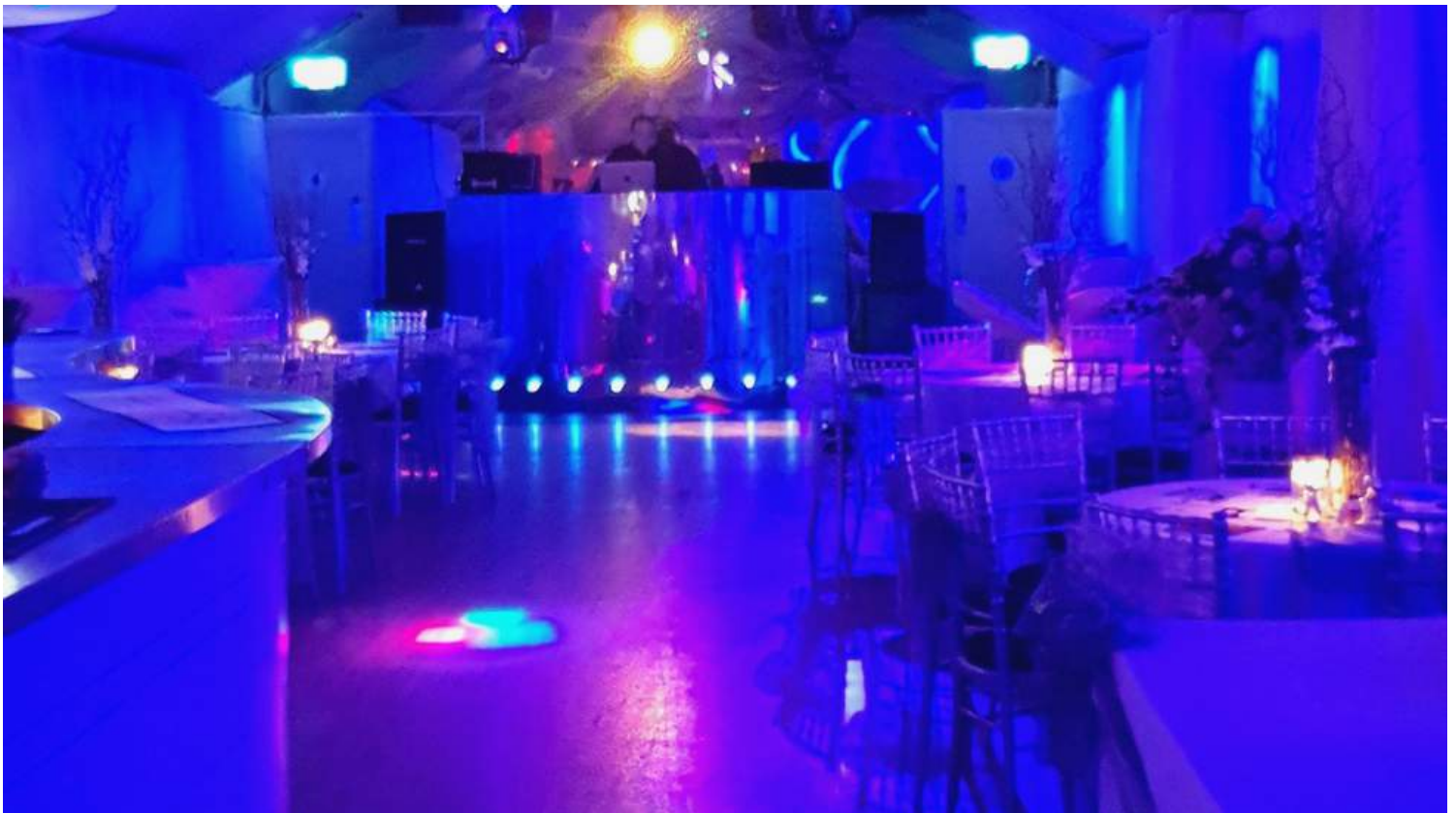
Room Hire £450(up to 5 hours)  
Available until 12.00am

### Oyster & adjoining Pearl room

For real luxury you can privately hire both The Oyster room and the adjoining Pearl room so you can really feel at home here. Use The Oyster room as your dance floor and The Pearl room as a chill out room; everyone is catered for, leaving you safe in the knowledge that all your guests will be really comfortable while they are here.

Room Hire £550(up to 5 hours)  
Available until 12.00am

# 2



# *ROOMS & PRICING*

## OUR LATE NIGHT FUNCTION ROOM

This funky late night venue creates a great atmosphere for you and your guests. Speak to our in-house DJ and he will create a personal playlist for your evening, to keep you and your friends dancing the night away. Security staff and bar staffs are all taken care of by us, so all you need to worry about is having a great time.

Room Hire including DJ £900(up to 5 hours)

Available until 12.00 am Sun-Thurs. Also available until 1.00am latest Fridays & Saturdays

## IN HOUSE DJ

Our in house DJ will contact you and is happy to meet and discuss exactly the playlist you want for your evening. He is available for the duration of your function and can play up until 12.00am in our Oyster room or 1.00am latest in our late night function room.

DJ hire is £350.

# 3



## *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.



## *BUFFET MENU*

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 HUMOUS, TARAMOSALATA  
& MINT YOGURT (G.F.)(VEGAN)

SELECTION OF SANDWICHES WITH VARIOUS FILLING 2 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 & MINT RAITA

(G.F. ON REQUEST) (VEGAN)

5 ITEMS £14.50pp

7 ITEMS £18.00pp

9 ITEMS £20.50pp

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

# 5



# *SAPPHIRE MENU*

2 Course £21.50

3 Course £26.00

## STARTER

CARROT & CORIANDER SOUP WITH CREME FRAICHE (G.F)

SMOOTH CHICKEN LIVER PATE ACCOMPANIED BY SPICED APPLE CHUTNEY  
& TOASTED GRANARY BREAD (G.F.ON REQUEST)

SMOKED HADDOCK AND SALMON FISHCAKES, COMPLIMENTED WITH HOMEMADE  
TARTAR SAUCE AND A DRESSED WATERCRESS SALAD (G.F.)

## MAIN

SUPREME OF CHICKEN SERVED WITH POTATO CRISPS FINISHED WITH A  
WHITE WINE AND TARRAGON SAUCE (G.F.)

PORK LOIN MEDALLIONS ACCOMPANIED BY AN APPLE FRITTER SERVED WITH  
ROAST POTATOES, SEASONAL VEGETABLES AND AN APPLE AND THYME SAUCE (G.F.)

FILLET OF COD COMPLIMENTED BY PESTO WITH  
FRESH ASPARAGUS AND NEW BABY POTATOES (G.F.)

## DESSERT

CITRON TART SERVED WITH RASPBERRY COULIS & CHANTILLY CREAM

APPLE AND BLUEBERRY CRISPY CRUMBLE FINISHED WITH CUSTARD SAUCE

TRIO OF ICE CREAM (G.F.)

# 6





## *RUBY MENU*

2 Course £24.50

3 Course £29.00

### STARTER

CREAM OF CELERIAC SOUP SERVED WITH HERB CROUTONS (G.F. ON REQUEST)

BETROOT GRAVALAX WITH A CHIVE, BETROOT AND CAPER SALSA, ACCOMPANIED BY MANGO WITH HORSERADISH AND BUTTERED BROWN BREAD (G.F. ON REQUEST)

WHOLE FLAT MUSHROOM FILLED WITH STILTON CHEESE, CELERY AND WALNUTS (G.F. VEGAN ON REQUEST)

### MAIN

CHICKEN CHASSEUR SERVED WITH LYONNAISE POTATOES AND SEASONAL VEGETABLES (G.F.)

ROAST SIRLOIN OF BEEF COMPLIMENTED WITH YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL VEGETABLES AND RED WINE JUS (G.F. ON REQUEST)

POACHED HAKE FILLET ACCOMPANIED BY A PRAWN AND LOBSTER BISQUE AND SERVED WITH SEA ASPARAGUS (G.F.)

### DESSERT

GINGER AND LIME INFUSED PANNA COTTA WITH A MALIBU AND BLUEBERRY COMPOTE (G.F.)

CHOCOLATE TART WITH RASPBERRY COULIS

TREACLE SPONGE AND CUSTARD SAUCE





# *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



# *CANAPES*

4 X CANAPES PER PERSON £8.95

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 (CAN BE G.F.)

MINI FRIED CRAB BALLS WITH CHILLI DIPPING SAUCE (CAN BE G.F.)

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

BBQ BELLY PORK CUBES (G.F.)

MARINATED FRIED HALLOUMI WITH PINEAPPLE (G.F.)

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



## *AFTERNOON TEA*

£15.50 per person

Additional £4.50 for Prosecco upgrade or £6.50 for Pink Gin & Fever tree upgrade

Dainty Finger Sandwiches served with a variety of traditional fillings on white or granary Bread, fillings include;

Smoked Salmon with Cream Cheese & Watercress

Grated Cheese with Homemade Onion Chutney

Medium-Rare Roasted Beef with a light Horseradish Thyme Cream  
Cucumber

Homemade individual Victoria Sponges served with

Strawberry Jam & Chantilly Cream

Carrot Cake

Mini Chocolate Eclairs

Homemade Scones with Clotted Cream and Strawberry Jam

Tea & Coffee

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## *HOW DO I BOOK A FUNCTION ?*

The best thing to do is have an idea in mind of what you would like to include in your function. Tell our events team who will then check availability and prices for you.

### DEPOSITS

You can provisionally book a date with no obligation for a maximum of 3 weeks. To confirm that you would like this date, a non-refundable deposit of £200 is required. Until a deposit has been received we may not necessarily be able to hold the date for you.

Once your date has been confirmed with a deposit, our events team will send out a confirmation and invite you to make an appointment to discuss further details.

### FINAL PAYMENT

The final payment for your event will need to be settled at least two weeks prior to your event. We will also need any menu choices, final numbers and seating plans by this time. We are happy to take payments and menu choices over the phone should travel be an issue.

### DECORATIONS

Some decorations can be supplied by us and any requirements can be discussed at the time of booking. Outside decorations can be delivered to the venue up to 24 hours prior and we are more than happy to decorate for you should you not be able to come in yourself on the day. The function room you have hired will be available an hour earlier than the start of your event, you can arrange a time with our events team should you need it ready any earlier. Any cakes or flowers need to be delivered on the day as storage of such items will not be possible.

After booking a function, our events team will be happy to answer any questions and queries you may have during the run up to the day. We provide you with a constant point of contact in order to help you organise your event.

While you are more than welcome to pop into the venue at any time, we do experience very busy periods especially at weekends meaning one of the team may not necessarily be free to help you without a pre-arranged appointment.