

# PRIVATE FUNCTIONS

THE BURLINGTON HOTEL



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# 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 celebration 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 with your guests.



# 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 and Charles Dickens. It was lovingly restored in 2022 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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ALWAYS FROM THE HEART



## ROOMS & PRICING

### **The Princess Amelia 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 65 people seated or 100 standing, The Princess Amelia room lends itself perfectly to anything from wedding celebrations to annual dinners or parties. This is a great room for a function catered just for you. The Princess Amelia room also benefits a private bar along with a dedicated team to take care of you and your guests.

Room Hire £850

Based on five hours and available until midnight if required.

### **The Princess Amelia & adjoining Pearl room**

Depending on your numbers and requirements.

You can privately hire both The Princess Amelia room and the adjoining Pearl room.

Room Hire £950

Based on five hours and available until midnight if required.



## ROOMS & PRICING

### **Coral Lounge**

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. The coral lounge benefits a private bar and restrooms, so all you need to worry about is having a great time.

Room Hire £800

Based on five hours and available until midnight if required.

### **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 midnight.

DJ hire is £380.





## *IN-HOUSE CATERING*

Our Head Chef, Cornelius, has created an array of fabulous menus that vary from finger buffets and canapés, to indulgent three course meals. Our team understand the importance of this special day, so if you have something specific in mind or if you fancy a few changes, he is more than happy to accommodate 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.

Please advise us of any allergy or dietary requirements, all allergen information is available on request.



## BUFFET MENU

Coconut crumb coated king prawns.

Savoury tartlets – assortment of ‘pork & cheddar’ ‘wild garlic & mushroom’ ‘flaked salmon & dill’ ‘goats’ cheese’ and ‘cherry tomato & basil’ ‘mature cheddar & broccoli’.

Gyoza dumplings, filled with duck and hoisin.

Onion bhajis, cucumber & mint raita - VE.

Crispy breadcrumb chicken goujons – DF.

Vegetable spring roll, sweet chilli dip – VG.

Battered cod goujons.

Traditional pork pie.

Soy glazed vegetable skewers – VE GF.

Ciabatta pizza slices – various toppings – Allergen adaptable.

Chickpea houmous & vegan tzatziki, mixed crudites – VE GF.

Sandwich and wrap platter – various fillings – Allergen adaptable.

Pork sausage puff pastry roll – V on request.

Spiced lamb kofta, minted yoghurt dressing - GF.

### **Dessert**

Profiterole tower, drizzled chocolate glaze - V

Mini caramelised biscuit beignets - V

5 ITEMS £24.00pp

7 ITEMS £28.00pp

9 ITEMS £32.00pp

Fancy more? add another option for £4.50pp / Crisps & nuts £3.00pp - VG GF





2 Course £29.00

3 Course £34.00

## SAPPHIRE MENU

### STARTER

Carrot & coriander soup, drizzled crème fraîche - GF

Ham hock & pea terrine, honey glazed, with cucumber & courgette pickled vinegar

Haddock & salmon fishcake, dressed watercress, tartar sauce - GF

### MAIN

Breast of chicken, lemon & honey mustard soak, fondant potato, green beans - GF DF

Pork tenderloin, herb roasted potatoes, seasonal vegetables, apple sauce - GF

Fillet of Pollock, with pesto, fresh asparagus & new potatoes

### DESSERT

Citron tartlet, wild berry coulis, Chantilly cream - V

Blueberry & apple crumble, vanilla custard - V

Trio of New forest ice cream - vanilla, strawberries & cream, indulgent chocolate - GF





## RUBY MENU

2 Course £32.50

3 Course £37.00

### STARTER

Leek & potato soup, rustic herbed croutons - VG, GFA

Beetroot gravalax, caper and beetroot salsa, mango horseradish, groundstone sourdough - GFA

BBQ beef brisket bites, panko crumb crusted, with a pickled vegetable relish DF

### MAIN

Prosciutto wrapped chicken supreme, dauphinoise potato, seasonal vegetables, topped with creamy wild garlic - GF

Roast sirloin of beef, Yorkshire pudding, herb roasted potatoes, seasonal vegetables, beef dripping jus - GFA DFA

Teriyaki glazed fillet of salmon, roasted vine tomatoes, dauphinoise potato - GF

### DESSERT

Panna cotta, fresh ginger & lime citrus, coconut and blueberry compote - GF, V

Chocolate brownie, raspberry coulis, chocolate ganache - VG GF

Sticky toffee pudding, salted caramel sauce, vanilla essence ice cream - V



## VEGETARIAN OPTIONS

Aubergine, sweet potato and courgette stroganoff, steamed basmati rice - VG GF

Vegetable Thai curry, basil rice - VG GF

Mushroom & stilton wellington, buttered mash, green beans - V

Roasted stuffed pepper, vine tomato, pesto and coriander cous cous

Butternut squash and spinach lasagne - V

Chickpea & root vegetable stew, herb dumplings

Baked aubergine, garlic, mushroom, tomato sauce

Roasted Mediterranean vegetable cannelloni, tomato sauce





# CANAPES

Choose 4 items for £15.00 per person

Medium rare sirloin Yorkshire pudding, horseradish

Smoked salmon blini, lemon and chive cream cheese - GFA

Shredded duck, hoisin sauce, cucumber mini wrap - DF

Breadcrumbs crab ball, sweet chili dip

Bruschetta bites - VG GFA

Maple marinated halloumi, seared pineapple skewer - V GF

BBQ glazed belly pork cubes - DF GF

Chicken, chorizo & roasted pepper roulade, wasabi dip - DF

Fancy more? add another option for £4.00pp



# AFTERNOON TEA

For up to 20 guests -

Sea pearl afternoon tea £27

Add a touch of sparkle - glass of prosecco afternoon tea £32

Seared flat iron steak, light brioche, English mustard, rocket leaves

Crushed egg, mayonnaise, garden pea shoots, stone ground sourdough

Cold water prawns, seafood sauce, milk bread roll, baby gem, cucumber

Crumbled Greek feta, caramelised red onions, flat leaf spinach, sliced tomato, tortilla wrap

Elderflower and lemon citrus loaf

Raspberry and dark chocolate macaroons

Chocolate iced mini doughnuts

Cream cheese and walnut topped carrot sponge

Fruit scones, tiptree strawberry jam, clotted cream

Choice of specialty teas and coffees

\*\*for groups of 20 guests or more, menu will vary



## *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**

To secure your event 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.

### **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.

### **DECORATIONS**

Some decorations can be supplied by us and any requirements can be discussed at the time of booking. Supplier decorations can be delivered to the venue before 3pm on the day of your event. 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 be free to help you without a pre-arranged appointment.