WEDDINGS

THE BURLINGTON HOTEL

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THE BURLINGTON HOTEL

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ABOUT US

Congratulations on your engagement! We are delighted to be considered to be apart of your big day. The Burlington pride its self 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 a private tour of the historic building, The Princess Amelia 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.

THE BURLINGTON HOTEL

ALWAYS FROM THE HEART

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.

ROOMS & PRICING

The Burlington Hotel makes your wedding day effortless.
Our dedicated events team will add structure and ease to the planning, along with taking the stress away on your special day, leaving you to relax and enjoy with your guests.
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.

The Princess Amelia and Pearl Room

Room Hire £950

Sit Down 2 Course Meal - £42.00pp
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 - £47.00 pp
Select up to three dishes for all your guests to enjoy. Select from Starters, Main courses (including vegetarian options) & Desserts.

The Coral Lounge

Room Hire £950

This funky late night venue creates a great atmosphere for you and your guests. The coral lounge benefits a private bar and restrooms, so all you need to worry about is having a great time.
The buffet menu is served in the coral lounge.

Room Hire £950
In House DJ £380

Subject to availability
Photobooth - £385 (3hours)
Light up letters/numbers - £TBC
Sweet Cart - £150/£200

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 four weeks in advance for all seated meals. This ensures a smoother service for us and a more enjoyable meal for you.

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

STARTERS

Carrot & coriander, with herb croutons - GF

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

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

Classic prawn cocktail, baby gem lettuce, cucumber ribbons, Marie rose sauce - GF

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

Caprese salad, sliced beef tomato, buffalo mozzarella, fresh basil,
balsamic glaze - GF V

Parma ham, honeydew melon, mango, rocket & fig dressed salad - GF DF

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

MAINS

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

Roast lion of pork, cider & apple sauce, herb roasted potatoes, seasonal vegetables, cider & thyme jus - GF DF

Rack of Lamb, dijon mustard & herb marinade, roast potatoes & grilled asparagus

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

Teriyaki glazed salmon fillet, vine tomatoes, fondant potato - GF DF

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

Fillet of seabass, roasted balsamic cherry tomato, crushed lime potatoes, pesto chilli oil - GF DF

Beef bourguignon, buttered mash & tender stem broccoli

DESSERTS

Champagne & clementine mousse - GF

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

Martini Tiramisu torte, expresso & brandy soaked sponge, mascarpone mousse, crumbed cocoa biscuit - V

Chocolate brownie, raspberry coulis, chocolate ganache - VG GF

Blueberry & apple crumble, vanilla custard - V

Seasonal fresh fruit platter - VG

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

Raspberry lemon cheesecake - V

Sussex cheeseboard, house chutney, grapes - GFA 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

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

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

Breadcrumbed 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

USEFUL INFORMATION

Maximum capacity for a sit down meal is 65 guests or standing buffet up to 150 guests.

- 26 Hotel Rooms - we will happily help you allocate guests to rooms.
- Food costs for children - children's menu available on request.
- On street pay and display parking within the local area.
- Our house DJ is available for use in the Princess Amelia room till midnight.
- 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 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 event.
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. Wedding cakes & flowers must be delivered on the day as storage of such items is not possible.
8. Food (apart from cakes and sweets) and beverages not purchased through the Burlington are not permitted on the premises.
9. You will be asked to sign a full copy of our standard terms & conditions upon paying your deposit.