

# CAVENDISH HOTEL

EASTBOURNE



## WEDDING DAY PACKAGES



*Bennington*

# CAVENDISH HOTEL

## EASTBOURNE

### YOUR WEDDING DAY PACKAGE

We have put together packages that include everything we believe you will need to create your perfect day. Our pricing structure is simple, so there are no hidden surprises or costs, which are all too common when planning weddings.

All you need to do, is work out how many friends and relatives you will have attending your wedding reception, and if there will be any extra guests invited in the evening. We can do the rest and give you a final price based on your numbers.

Our experienced staff will help guide you through all the arrangements for your perfect day.

On top of this we will arrange a consultation with our in house florist to ensure that your colour scheme and theme are carried right through the day.

We will also invite the bride and groom to attend a complimentary menu tasting so you are entirely satisfied with your menu selection before your actual wedding day.

We want your wedding day to be as special as you do, the bonding of two souls in the presence of your friends and relatives. We will ensure that it will be a wedding to remember, with our friendly courteous staff and stylish venue, we look forward to hosting your wedding.

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# CAVENDISH HOTEL

## EASTBOURNE

### YOUR WEDDING DAY

The Cavendish Hotel is a Stately Victorian Hotel, commanding a prominent position on Eastbourne Sea Front. With panoramic views of the sea front it provides the perfect setting for the most important day of your life. The Hotel has been refurbished to a high standard whilst maintaining many of its original features it has a feel of sophisticated refinement. Whether you are looking to hold a large, small, formal or informal wedding, you will find a package to suit you.

#### THE MARINE RESTAURANT

A particularly impressive venue for your Wedding Breakfast, with views over the sea, high ceilings, ornate plaster work and chic decoration. The largest of our private rooms with its own bar it accommodates from 120 to 200 guests for the wedding breakfast seated at round tables, and up to 220 guests for an informal standing buffet.

#### THE SUSSEX SUITE

A bright, lively room with decorative chandeliers and exquisite decoration giving a feel of rich luxury. The Sussex Suite has its own bar and reception area ideal for your wedding breakfast and evening reception. The suite accommodates from 60 to 120 guests for the wedding breakfast seated at round tables and up to 150 guests for an informal standing buffet.

#### THE CORONET SUITE

A quiet room with views over the pier, ideal small intimate wedding reception. Suitable for 60 guests seated at round tables and up to 80 guests for an informal standing buffet.

#### CIVIL CEREMONIES

Room hire for the civil Ceremony is £350.00 with a flower display for the registrar's table placed at the front of the room. The Wedding Coordinator will liaise nearer the time on your preferred colours and flowers. The Coronet Suite, Marine Restaurant and Sussex Suite are Licensed for civil ceremonies.

#### BESPOKE PACKAGES

Our packages cater for every budget and taste. If you would like to have something different we will be happy to produce a quote for you.

Please ask to speak to the Hotel Manager.

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# CAVENDISH HOTEL

## EASTBOURNE

### RUBY PACKAGE

Pimms & Lemonade

Or

Bucks Fizz on arrival

Red Carpet on arrival

Toastmaster to oversee the smooth running of the day

3 course Wedding Breakfast with Coffee and Mints

Entrée, Main Course and Dessert

(extra courses may be added at an additional cost)

Glass of House Wine with Wedding Breakfast

Glass of Champagne for toast

Cake Stand and Knife, Table Plan, Place Cards and Menus

Flowers - Top Table, Posies per table

Evening Buffet

(A choice of six items per person)

Disco

Suite for Bride and Groom

#### **Evening Guests**

Includes Buffet and glass of Bucks Fizz or Pimms and Lemonade or House Champagne on arrival

75% of total day and evening guests must be catered for in the evening, by means of our buffet menu. Guests who have attended the wedding breakfast, the cost of the evening buffet is included in the package. Guests only attending the evening aren't included in the package, but are priced individually (pls see our package tariff).

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# CAVENDISH HOTEL

## EASTBOURNE

### DIAMOND PACKAGE

Glass of Champagne  
served with Canapés on arrival  
(5 items from a selection per person)

Red Carpet on arrival

Toastmaster to oversee the smooth running of the day

4 course Wedding Breakfast with Coffee and Mints  
(additional cheese may be added at an additional cost)

Half bottle of House Wine per person with Meal

Glass of Champagne for toast

Table Plan, Place Cards and Menus

Flowers - Top Table, Posies per table

Cake Stand and Knife

Evening Buffet

(A choice of eight items per person)

Disco

Suite for Bride and Groom

Sea View Room for both sets of Parents

#### **Evening Guests**

Includes Buffet and glass of Bucks Fizz or House Champagne on arrival

75% of total day and evening guests must be catered for in the evening, by means of our buffet menu. Guests who have attended the wedding breakfast, the cost of the evening buffet is included in the package. Guests only attending the evening aren't included in the package, but are priced individually (pls see our package tariff).

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## EASTBOURNE

### PLATINUM PACKAGE

A glass of Moët et Chandon, Brut Imperial Champagne  
served with Canapés

(6 from a selection per person)

Red Carpet on arrival

Toastmaster to oversee the smooth running of the day

4 course Wedding Breakfast with Coffee and Petit Fours  
inc Continental Cheese Platter per table

Half bottle of Wine from the Wedding Wine Menu per person with Meal

Glass of Veuve Clicquot Champagne for toast

Flowers - Top Table, Posies per table

Cake Stand and Knife, Table Plan, Place Cards and Menus

Evening Buffet

(A choice of 10 items per person)

Disco

Suite for Bride and Groom

Executive Sea View Room for both sets of Parents

#### **Evening Guests**

Buffet and glass of Moët et Chandon, Brut Imperial Champagne on arrival

75% of total day and evening guests must be catered for in the evening, by means of our buffet menu. Guests who have attended the wedding breakfast, the cost of the evening buffet is included in the package. Guests only attending the evening aren't included in the package, but are priced individually (pls see our package tariff).

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## EASTBOURNE

### VINTAGE PACKAGE

Glass of Laurent Perrier Rose on arrival  
served with Canapés

(8 from a selection per person)

Red Carpet on arrival

Toastmaster to oversee the smooth running of the day

4 Course Wedding Breakfast with Coffee and Petit Fours

Half bottle of H. Blin Vintage Brut per person with the meal

Glass of Dom Perignon Champagne for toast

Flowers - Top Table,

Guest Table, Cake Table & Two Pedestals

Cake Stand and Knife, Table Plan, Place Cards and Menus

Disposable Camera for each table to be developed by  
the venue with photo album

Evening Buffet

(A choice of 12 items per person)

and a spectacular Croquembouche

A selection of Continental Cheeses served with Port

Evening Disco

Suite for Bride and Groom

A Bottle of Dom Perignon Champagne and Bouquet of Flowers.

Breakfast served to your room followed by a Morning Massage.

Suites for both sets of Parents

#### **Evening Guests**

Buffet and glass of Moet et Chandon, Brut Imperial Champagne on arrival

75% of total day and evening guests must be catered for in the evening, by means of our buffet menu. Guests who have attended the wedding breakfast, the cost of the evening buffet is included in the package. Guests only attending the evening aren't included in the package, but are priced individually (pls see our package tariff).

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## EASTBOURNE

### CANAPÉ MENUS

Oriental King Prawn wrapped In Filo Pastry with a Sweet Chilli Dipping Sauce

Cajun Spiced Chicken Fillets with Homemade Salsa Sauce

Baked Crostini Bread topped with Smoked Chicken and Strawberrys

Smoked Salmon and Dill Paté served in a Savoury Pastry Shell  
with Cracked Black Pepper

Breaded Mini Lobster Tails served with Homemade Tartare Sauce

Grilled Tandori Chicken Skewers drizzled with a Coriander Yoghurt Marinade

Tempura Battered King Prawns served with Soy Sauce

Baked Mini Yorkshire Puddings filled with Sausages,  
topped with Red Onion Chutney

Baked Crostini Bread topped with Tomato and Garlic Butter,  
Garnished with Parma Ham

A selection of Smoked Salmon Canapés garnished with Fresh Lemon and Dill

Smoked Salmon Tartlets with a Chive Crème Fraiche

Smoked Chicken and Sweet Tarragon Pate served on a Roasted Garlic Croute

Lime and Coriander Mini Chicken kebabs with a Sweet Chilli Dipping Sauce

Aromatic Peking Duck Rolls served with Hoi Sin Dressing

Thai Battered King Prawns served with a Sweet Chilli Dipping Sauce

### CANAPÉS MENU ITEMS SUITABLE FOR VEGETARIANS

Vegetable Falafel served with a Garlic and Mint Dressing (V)

Breaded Lemon Button Mushrooms with a Basil and Lime Dip (V)

Caramelised Red Onion and Goats Cheese Tartlets served warm  
with Chopped Flat Leaf Parsley (V)

Baby Mozzarella and pan-fried Cherry Tomato Skewers marinated  
in Basil and Olive Oil (V)

Stuffed Jalapeño Peppers with a Roasted Vegetable and Houmous Dip (V)

Goats Cheese and Sun Dried Tomato Tartlets (V)

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### STARTERS

- Fan of Seasonal Melon served with a Compote of Woodland Berries
- Sliced Honeydew Melon served with a Prawn and Chervil Salad, dusted with a Paprika and finished with Fresh Burnt Lemon
- Traditional Caesar Salad served with Fresh Shaved Parmesan, Garlic Roasted Croutons, Fresh Marinated Anchovies, Crisp Fried Bacon, drizzled with a Classic Dressing and garnished with Pan Fried Cherry Tomatoes with Basil  
(Can be served vegetarian)
- Tomato, Mozzarella and Red Onion Salad sliced onto a Continental Leaf salad with Fresh Basil, drizzled with a Pesto Oil Dressing
- Smooth Chicken and Liver Pork Paté with Port and Brandy Jelly served with a Red Onion and Sultana Relish and Toasted Ciabatta Bread
- Smoked Bacon and Chicken Salad Bound in a Tarragon Mayonnaise set on a bed of Mixed Leaves with Sweet Roasted Peppers
- Poached Salmon Terrine served with a Pesto Mayonnaise set on a bed of Continental Leaves with Fresh Lemon
- Caramelised Red Onion and Sultana Jam served warm topped with Goats Cheese and Cracked Black Pepper with a Rocket and Beetroot Salad
- Oak Smoked Salmon set on Toasted Garlic Croute with a Pickled Cucumber Salad, Lime Mayonnaise and drizzled with a Red Wine and Balsamic Dressing

### SOUPS

- Parsnip and Potato Soup Finished with Pancetta Bits,  
sprinkled with Crisp Parsnips
- Roasted Chicken and Mushroom Soup finished with Fresh Tarragon
- Celery and Stilton Soup served with Wholemeal Croutons (V)
- Cream of Vegetables Soup flavoured with Fresh Thyme (V)
- Carrot and Coriander Soup finished with Herb Sippets (V)
- Leek and Potato Soup scented with Snipped Chives (V)
- Tomato and Basil Soup served with Garlic Croutons (V)

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### MAIN COURSES

Baked Breast of Chicken wrapped in Smoked Streaky Bacon set on a Leek and Spring Onion Mash with Baton Vegetables and a Red Wine Sauce

Pan Fried Chicken Breast set on Mashed Carrot and Swede garnished with a Medley of Green Vegetables served with a Mushroom and Tarragon Sauce

Thai Green Chicken Breast set on a Bed of Coconut and Coriander Rice with Diced Sweet Peppers, Baby Corn and a Lime and Chilli Sauce

Baked Loin of Pork topped with an Apricot and Herb Stuffing served with Hongroise Potatoes and a Medley of Seasonal Potatoes

Grilled Pork Steak served with an Apple and Sultana Chutney, Sweet Potato and Parsley Mash, Braised Red Cabbage and Green Beans

Braised Rump of Lamb served with Roasted Root Vegetables, Delmonico Potatoes and a Redcurrant and Garlic Sauce

Moroccan Style Lamb served with Saffron Rice, a Ragout of Sautéed Sweet Mixed Peppers with Red Onion and Fresh Basil, drizzled with a Minted Cucumber and Garlic Yoghurt

Pan-Fried Rib Eye Steak served with a Cracked Black Pepper Sauce, Cabbage Mash and Seasonal Vegetables

Seared Fillet of Beef topped with a Shitake Mushroom and Herb Farce, wrapped in Filo Pastry, glazed with Garlic and Thyme Butter served with a Medley of Seasonal Vegetables and Dauphonise Potatoes

### ROAST DISHES

Sliced Roast Sirloin of Beef served with Yorkshire Pudding and Roast Gravy with Roasted Root Seasonal Vegetables, Potatoes and Horseradish Sauce

Sliced Roast Leg of Lamb infused with Garlic and Rosemary served with Fondant Potatoes, Seasoned Vegetables and Mint Sauce

Traditional Roast Chicken Flavoured with Fresh Thyme and Lemon Served with Roast Potatoes and Seasonal Vegetables

Traditional Roast Breast of Turkey served with all the Trimmings, a Medley of Seasonal Vegetables, Roasted Potatoes and Cranberry Sauce

Roast Loin of Pork topped with a Mustard and Sage Crumb served with Roasted Potatoes, Baton Vegetables and Apple Sauce

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### FISH ENTRÉES DISHES

Seared Back of Salmon set on a Saffron Mash with a Lemon and Dill Hollandaise and Diced Seasonal Vegetables

Baked Salmon filled with Creamed Leeks wrapped in Filo Pastry and served with a Tomato and Red Onion Ragout, Fluted Courgettes Buttered New Potatoes

Cajun Spiced Salmon Steak served with Citrus Flavoured Vegetables and a Parsley and Mushroom Mash

Roasted Smoked Haddock served with Wilted Greens, topped with a Rich Cheese Sauce and Garnished with Pearls of Spiced Potatoes

Griddled Thai Tuna Steak with Crushed New Potatoes, Roasted Garlic and Black Olives served on a Hot Nicoise Salad

### ENTRÉE DISHES SUITABLE FOR VEGETARIANS

Mille Feuille of Vegetables served with a Mushroom and Tarragon Fricassee

Stroganoff of Mushrooms and Courgettes set in a Crisp Flour Basket with Saffron Rice garnished with Mange Tout and Baby Corn

Sautéed Spinach, Wild Rocket & Diced Sweet Pepper Tart topped with a Cheese and Fine Herb Crumb served with Ratatouille

Char Grilled Vegetables set on a bed of Savoury Cous Cous, drizzled with a Split Balsamic & Garlic Dressing with Caramelized Shallots

Rice Noodles with Chinese Mushrooms served with Stir Fried Tofu and Pickled Ginger

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### DESSERTS

Summer Fruit Cheesecake served with Chocolate Dipped Strawberries dusted with Coco Powder and Drizzled with Strawberry Sauce

A Short Crust Pastry case filled with Thick Double Chocolate Mousse Garnished with Poached Kumquats, served with Chocolate Sauce

A Citrus Lemon Mousse with Sweet Raspberries set in a Vanilla Sponge served with a Spiced Compote of Woodland Berries

Coconut & Mango Cheesecake set on a Crunchy Chocolate Biscuit Base finished with Fresh Passion Fruit Sauce, served with a Lime Crème Fraiche

Baked Banana and Toffee Sponge Pudding served with Vanilla Ice cream and a Caramel Sauce

A Rich Chocolate Brownie base layered with Chocolate Truffle Mousse topped with Marbled Chocolate Ganache served with Pan Fried Strawberries, drizzled with A Rich Chocolate Sauce

Traditional Summer Pudding with Marinated Fruits, Berries and Spices served with flocked Cream dusted with Snow Sugar

A Crisp Tuille Basket Filled with a Strawberry and Ginger Cream garnished With Fresh Strawberries, drizzled with Chocolate Sauce

Bread and Butter Pudding served warm, coated in a Sweet Marmalade Glaze served with Vanilla Flavoured Custard

### ADDITIONAL CHEESE SELECTION TO FINISH OFF YOUR MEAL

A Selection of Mature Cheddar, Brie and Stilton with Celery, Grapes and Biscuits

**£5.95**

A Continental Cheese Board of Camembert, Dolcelatta and Chaume served with Bread and Grapes

**£6.95**

### FOR THAT LITTLE EXTRA

A selection of Petit Fours

**£2.95**

OR

Continental Truffle selection

**£3.25**

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### FINGER BUFFET MENU CHOICES

Oriental King Prawns in Filo Pastry with a Sweet  
Chilli Dipping Sauce

Cajun Spiced Chicken with a Homemade Salsa

Smoked Salmon and Cream Cheese Tartlets topped with Picked Fresh Dill

Japanese Style King Prawns served with a Sweet Chilli Dipping Sauce

Baked Mini Yorkshire Puddings filled with Sausages and  
topped with Red Onion Chutney

Aromatic Peking Duck Rolls served with Spring Onion and Cucumber Salad  
served with Hoi Sin Dressing

Smoked Salmon and Prawn Mousse scented with Dill,  
served in a Savoury Pastry Shell

Grilled Tandoori Chicken Skewers drizzled with a Coriander Yoghurt Dressing

Smoked Salmon & Avocado Mousse  
served on a Toasted Garlic & Olive Oil Crostini Bread

Breaded Mini Chicken Fillets  
rolled in Cajun Spice with a Homemade Tomato Salsa

Selection of Mini Sweet Desserts served with warm Chocolate Sauce

Sliced Fresh Fruit Platter with a Fruit Yoghurt Dressing

### FINGER BUFFET MENU ITEMS SUITABLE FOR VEGETARIANS

Caramelised Red Onion & Goats Cheese Tartlets (V)

Vegetables and Chickpea Falafel Served with Tzatzikki Dip (V)

Assorted Mini Savoury Quiches with a Pesto Dressing (V)

Baby Mozzarella and Pan-Fried Cherry Tomato Skewers  
marinated with Fresh Basil and Olive Oil (V)

Crisp Fried Potato Wedges rolled in Sea Salt and Cracked Black Pepper (V)

Mini Vegetable Savoury Parcels with a Tomato and Onion Chutney (V)

Fresh Baton Vegetables served with a Spiced Avocado Dip (V)

Assorted Mini Tartlets and Pastries with Chocolate Sauce (V)

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## WEDDING PACKAGES WINE LIST

### CHAMPAGNES

**Jules Feraud, Cuvee de Reserved**

Highly regarded, award winning Champagne

**H Blin Vintage Brut**

A mature, multiple award winning plump Champagne

**Moet et Chandon, Brut Imperial**

Lively, clean and expressive

**Veuve Clicquot**

Full flavoured with a long fruity aftertaste

### WHITE WINES

**Pinot Grigio, Altana de Vico**

Refreshingly dry with lemon and lime fruit

**Chenin Blanc, Kleindal**

Medium dry, soft gooseberry flavours

**Muscadet, Chateau la Touche**

Fresh zesty. A superb single estate dry Muscadet

**Chablis, Jean Marc Brocard**

Green apple fruit, flinty dry with minimal oak

**Mountbridge Reserve Chardonnay**

Light toasty oak, rich tropical fruit and a creamy finish

**Sancerre Premiere selection Saget**

Flinty dry. Intense peach flavours

### RED WINES

**Rioja vega, Tinto**

Black fruit with vanilla. Soft and approachable

**Mountbridge Reserve Merlot**

Plums, damsons and raisins. Incredibly smooth

**Chateau le livey Bordeaux Superieur**

Soft and balanced with hints of plum fruit

**Cotes du Rhone St Michel**

Full bodied, beefy wine, peppery and tangy

**Lomas Cabernet Sauvignon**

Warm cassis flavours with a hint of eucalyptus

**Clancy's Shiraz Cabernet Merlot**

Ripe plum & mulberry flavours with a hint of oak

### ROSE

**Elysium Black Muscat**

Rich sweet honey fruit. An award winning wine.

### HOUSE WINES

**Rothchild Chardonnay Vins de Pays d'Orc**

Rich, Crisp, Aromatic with Tropical Fruit Flavours

**Volandas Sauvignon Blanc**

Dry and crisp, with citrus fruit flavours

**Remy Pannier Cabernet Sauvignon**

Lovely Deep Colour, with Soft Hints of Cassis

**Volandas Merlot**

Very easy drinking, soft, round and plummy

**There may be alterations to our wine menu each year due to availability,  
please ask your wedding co-ordinator.**

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# CAVENDISH HOTEL

## EASTBOURNE

### PACKAGE PRICES

#### RUBY PACKAGE

2012	2013	2014
£108.00 per person	£110.00 per person	£112.00 per person
£40.00 per child under 12	£42.00 per child under 12	£44.00 per child under 12
£35.00 per evening guest	£37.00 per evening guest	£39.00 per evening guest

#### DIAMOND PACKAGE

2012	2013	2014
£137.00 per person	£130.00 per person	£135.00 per person
£47.00 per child under 12	£49.00 per child under 12	£51.00 per child under 12
£37.00 per evening guest	£39.00 per evening guest	£41.00 per evening guest

#### PLATINUM PACKAGE

2012	2013	2014
£172.00 per person	£174.00 per person	£176.00 per person
£47.00 per child under 12	£49.00 per child under 12	£51.00 per child under 12
£42.00 per evening guest	£44.00 per evening guest	£46.00 per evening guest

#### VINTAGE PACKAGE

2012	2013	2014
£222.00 per person	£224.00 per person	£226.00 per person
£47.00 per child under 12	£49.00 per child under 12	£51.00 per child under 12
£52.00 per evening guest	£54.00 per evening guest	£56.00 per evening guest

#### **Please read Terms & Conditions for Wedding Packages**

75% of total day and evening guests must be catered for in the evening, by means of our buffet menu, Guests who have attended the wedding breakfast, the cost of the evening buffet is included in the package. Guests only attending the evening aren't included in the package, but are priced individually

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## TERMS & CONDITIONS FOR WEDDING PACKAGES

Please note the following requirements before confirming your reservation.

1. The minimum number required for your Wedding Reception is detailed according to the venue in which it will be held as detailed below. Should your numbers fall below this, you will be charged for the minimum number of adults.

Coronet Suite                      60 Adults

Sussex Suite                        80 Adults

Marine Restaurant                120 Adults

2. Prices are guaranteed until 31st December 2012, 2013, 2014 respectively.
3. Once you have provisionally booked your date with us, a signed contract in agreement with these and our business terms and conditions, a non refundable deposit of £1000.00 is required within 14 days to secure your booking. This will be deducted from the final balance.
4. The balance of the account is to be settled 14 days prior to the event. A final Sundries invoice must then be settled on departure.
5. Children are charged as follows: 0-2 yrs, free of charge. 3 - 12 yrs please see our package Tariff. Children over 12 yrs are full price. Children must be supervised at all time. Children are not to be given alcohol. Parents or guardians will be deemed responsible for children.
6. Civil Ceremony room hire is an additional charge of £350.00. This price does not include the use of this room in the evening.
7. In the event of cancellation the following charges will be made: Cancellation of a confirmed booking - loss of deposit. Cancellation with less than six months notice - 100% of estimated total charge.
8. All prices include VAT at the prevailing rate.
9. The Cavendish Hotel Ltd must supply all beverages.
10. 75% of total day and evening guests must be catered for in the evening, by means of our buffet menu, Guests who have attended the wedding breakfast, the cost of the evening buffet is included in the package. Guests only attending the evening aren't included in the package, but are priced individually.
11. Tables are set with white linen and napkins, staffing costs are included in the price.
12. Place name cards, menus and a table plan produced by the Cavendish Hotel are included in the package price if required.
13. Under the Health Act 2006 it is a criminal offence to smoke in a place of work as of 1st July 2007. Designated areas are available for smokers. Offenders may be liable to prosecution.



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