

# Weddings and Civil Partnerships at Deans Place 2012/2013

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# Weddings and Civil Partnerships at Deans Place

Alfriston, one of England's prettiest villages is nestled at the foot of a particularly beautiful part of the South Downs.

Deans Place has four function suites, seating 10 - 130 guests, an elegant restaurant and garden terrace.

The hotel is licensed for civil marriage ceremonies both indoors and outside in our gardens, it provides a most beautiful setting, located in the Cuckmere Valley with views towards Windover Hill.

## Wedding Licence

The Wedding Garden (Gazebo), Alfriston Suite and Garden Suite have all been licensed for wedding ceremonies. The charge for holding your ceremony at the hotel is 2012 is £375.00 and in 2013, £400.00. Arrangements for your civil ceremony should be made with Eastbourne Register Office: Telephone 01323 464780



### Alfriston Suite

Our largest room from which there are magnificent views of the South Downs and surrounding landscape. The Alfriston Suite is adjacent to the pool and patio area; an ideal location for your reception drinks, it also has its own bar.

The suite will accommodate 150 guests for your wedding breakfast and up to 200 guests for your evening reception.

### The Wedding Garden

This is set within the hotel grounds with the South Downs providing a beautiful backdrop, offering a unique location for your wedding day. With space for up to 150 guests this is an ideal setting for a summer wedding.



### Garden Suite

This room offers panoramic views of the gardens and South Downs. We can accommodate up to 50 guests for a formally seated meal.



### Terrace Lounge

With views over the croquet lawn and Garden Terrace, the lounge is ideal for a more intimate ceremony or wedding breakfast.

# Charges for 2012/2013

Your wedding should be unique - we offer a very personal service and based on our considerable experience we will help to plan your wedding day, offering a quotation based on your individual requirements.

## Minimum Spends

Minimum spends are in place on certain dates, throughout the peak season. Charges for room hire and food and beverage services must total the minimum spend during these times.

	2012			2013		
	Jan-Mar	May-Sept	April & Oct - Dec	Jan-Mar	May-Sept	April & Oct - Dec
<b>Mon-Thurs</b>	Minimum spend waived	Minimum spend waived	Minimum spend waived	Minimum spend waived	Minimum spend waived	Minimum spend waived
<b>Fri-Sat</b>	Minimum spend waived	£8100	£6480	Minimum spend waived	£8500	£6800
<b>Sunday</b>	Minimum spend waived	£6480	£6480	Minimum spend waived	£6800	£6800

Room Hire - included in minimum spend where appropriate

	2012	2013
<b>Terrace Lounge</b>	£350	£450
<b>Garden suite</b>	£450	£500
<b>Alfriston suite</b>	£1200	£1500

## EXCLUSIVE USE

Subject to availability you may be able to enjoy 'exclusive use' of the Hotel for your celebration which allows private use of the Hotel, gardens and facilities. The charges below which include all bedrooms on a bed and breakfast basis will be added to the cost of your wedding ceremony and reception.

	2012			2013		
	Jan-Mar	May-Sept	April & Oct - Dec	Jan-Mar	May-Sept	April & Oct - Dec
<b>Sun - Thurs</b>	£3000	£6000	£3000	£4000	£7000	£4000
<b>Fri - Sat</b>	£5000	£8000	£5000	£6000	£8500	£6000

Prices for food and drink do fluctuate and whilst we endeavour to hold prices, they may vary between the time of booking and your final quotation. However the minimum spends detailed above are set.

All prices are inclusive of VAT @ 20%

# Reception Drinks and Canapés

## Reception Drinks

*We recommend that two glass are offered*

Bucks Fizz £4.00

*Freshly squeezed orange juice & sparkling wine*

Bucks Fizz £5.00

*Freshly squeezed orange juice & Champagne*

Sparkling Wine £4.00

Pimms £5.50

*Pimms & lemonade, mint, cucumber, orange & apple*

Kir Royal £5.50

*Crème de cassis & sparkling wine*

Kir £5.00

*Crème de cassis & white wine*

Winter Pimms £5.50

*Warm Pimms & apple juice, cinnamon, orange & apple*

Mulled Wine £5.00

*Red wine heated with cinnamon sticks and spices*

(Priced by the glass)

## **Non-Alcoholic**

Jug of Orange Juice £6.75

Jug of Apple Juice £6.75

Jug of Cranberry Juice £6.75

Jug of Fruit Punch £7.50

Jug of Sparkling Elderflower Cordial £7.00

(6 glasses to a jug)

## Selection of Canapés

*Please select a minimum of 4 items.*

*All Canapés are £1.50 each*

Goats Cheese Tartlets, Red Onion Marmalade

Smoked Salmon Blinis

Filo Prawns, Chilli Dip

Duck or Vegetarian Spring Rolls

Mini Vegetable Samosas

Rosti Potato and Feta Cheese

Mini Mozzarella and Tomato Skewers

Chicken Skewer with Soy and Ginger Glaze

Scallops, Pesto Creamed Potato  
(£1.00 supplement)

Lightly Curried Chicken and Mango, Pastry Spoon

All prices are inclusive of VAT @ 20%

# Banqueting Selector

## Appetisers

Goats Cheese, Walnut and Crisp Watercress Salad  
Bramley apple dressing (v) £8.25

Warm Feta and Pesto Tartlet  
Roquette with balsamic glaze (v) £8.50

Chicken And Wild Mushroom Terrine  
Spring onion and wholegrain mustard dressing  
£8.50

Slow Roasted Vegetable Salad, Parmesan Flakes  
Roquette, spiced chick pea relish (v) £7.50

Parma Ham and Sun-dried Tomato Salad  
Seasonal leaves, pesto dressing £8.50

Plum Sweetened Duck Breast,  
Pak Choi salad, soy and sesame dressing £9.50

Classic Smoked Salmon from a Local Smokery  
Dill cucumber salad, caper dressing £8.25

Home Cured Gravdax  
With classic mustard and dill sauce £8.25

Locally Grown Asparagus  
With hollandaise sauce (Market Price)  
Seasonal: (Mid May - June)

## Main Courses

Pan-Fried Breast of Chicken, Sweetcorn and Spring Onion Rosti  
White wine herb sauce £22.00

Oven Roasted Breast of Chicken Stuffed with Sun-dried Tomatoes  
Wrapped in serano ham, basil crushed potatoes, thyme jus £22.00

Pan-Fried Local Guinea Fowl Breast  
Fondant potatoes, cranberry jus £22.00

Pink Roasted Breast of Duck, Apricot & Thyme Stuffing  
Apple Potato Cake, Burgundy Jus £24.00

Confit Leg of Duck, Crushed New Potatoes  
Citrus jus £22.00

Herb Crusted Tenderloin of Pork  
Celeriac and sage mash, bramley apple puree, pan juices £22.00

Roasted 'Sussex' Lamb Rump  
Dauphinoise Potato, redcurrant rosemary jus £24.00

Sussex Beef Fillet, Fondant Potato,  
Madeira and forest mushroom sauce £28.00

**Seasonal: (September – January Only)**  
Pink Roasted Saddle of Venison, Cranberry and Orange Scented  
Potato

Red cabbage, juniper jus £28.00

Slow Braised Feather Blade of Beef in Harveys Ale  
Creamed horseradish potato £24.00

## Dessert

Dark Chocolate Mousse  
Mocha custard £7.50

White Chocolate Truffle Torte  
Raspberries £7.50

Madagascan Vanilla Baked Cheesecake  
Lemon scented crème fraiche £7.50

Apple and Calvados Tart Tatin  
Cinnamon cream £7.50

Toffee Apple Crumble Tart  
Custard sauce £6.50

Glazed Lemon and Blueberry Tart  
Lime cream £6.50

British Cheeses with Salted Celery  
Quince paste, water biscuits  
(Tremaine's cheddar, Sussex blue, Cornish brie)  
£8.00

As an additional course a table platter can be  
served. £5.50 per guest

**Seasonal: (May - September Only)**

Summer Pudding  
Lime mascarpone £7.50

Seasonal Berries  
Rose wine jelly, clotted cream £7.50

Freshly Brewed Coffee & Petit Fours £3.00

All prices are inclusive of VAT @ 20%

# Banqueting Selector continued.....

## *Soups*

£6.50

Wild Mushroom Soup,  
Truffle oil (v)

Potato and Leek  
Crème fraiche and nutmeg (v)

Roast Tomato & Basil (v)

### *For the Summer:*

Chilled Gazpacho

Chilled Vichyssoise

## *Fish Courses*

Roasted Salmon Fillet,  
Garden pea and prawn fricassee £9.50

Grilled Fillet of Seabass,  
Chive cream velouté £12.50

'Paupiette' of Lemon Sole, filled with Salmon Mousse,  
White wine sauce £9.50

Pan-Fried Scallops,  
Cauliflower puree, citrus dressing £12.50  
(Maximum of 30 guests)

## *Intermediate Courses*

*Locally produced sorbets*

Citrus, Mango, Blackcurrant £3.50

Champagne £7.50

(Other flavours are available on request)

## *Fish and Vegetarian Main Courses*

Grilled Fillet of Seabass  
Citrus scented potato, chive cream velouté £23.00

Roasted Salmon Fillet, Parsley and Sorrel Mash  
Garden pea, prawn fricassee £21.00

Mediterranean Vegetable Tart with Dolcelatté  
Roasted artichokes and roquette leaf (v) £16.95

Fragrant Thai Vegetable Curry, Coconut Rice £16.95

Roast Vegetables set in a Filo Collar  
With sun-dried tomato dressing £16.95

Croustade of Plum Tomato & Mozzarella Roasted with Pesto  
Served with basil coulis (v) £16.95

\*All dishes are served with seasonal vegetables.

Spring/Summer - garden peas, broad beans, broccoli, and green  
beans

Autumn/Winter- roasted honeyed roots, swede, carrots, parsnips, and  
celeriac

All prices are inclusive of VAT @ 20%

# Dressed and Finger Buffets

## Dressed Buffet

*Minimum number of guests to be catered for 40*

All guests take their seats for a served appetiser chosen from the banqueting selector. Your guests are then served from an elaborate display of hot and cold foods from the buffet, followed by a dessert again chosen from the banqueting selector

## Your choice of appetiser

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## Main Courses

Mediterranean Vegetable Tart with Dolcelatté (v)

Cold Rare Sirloin of Beef, Honey Glazed Ham

Chicken Tagine with Rice

Salmon en Croute

Buttered New Potatoes with Garden Mint

## *Served with the following Salads;*

Panzanella Salad with Olives & Croutons

Feta, Mozzarella, Plum Tomato & Mint Dressing

Walnut, Pear & Crispy Bacon Salad

Seasonal Leaves

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## Your choice of dessert

£38.00 per person

## Finger Buffet Selection

### Assorted Sandwiches

*Honey Roast Ham with Wholegrain Mustard,*

*Roast Beef with Horseradish,*

*Egg Mayonnaise*

Or

### Tortilla Wraps

*Cajun Chicken, Chinese Style Pork with Beansprouts,*

*Roasted Mediterranean Vegetables with Pesto*

Plus 5 Items @ £15.50

Plus 8 Items @ £18.50

### *Additional items can be added @ £1.50 per item*

Fish Goujons In Sea Salt

Prawns Wrapped in Filo Pastry

Crispy Salmon Brochettes

Lamb samosas

Chicken Skewers marinated in Soy & Ginger

Duck & Hoisin Spring Rolls

Chicken Wings in a BBQ Sauce

Spinach Pakoras

Mini Vegetable Spring Rolls

Mini Assorted Quiches

Potato & Parmesan Frittata

Mini Assorted Fruit Tarts

Mini Chocolate Éclairs

Mini Patisserie Selection

# Evening Barbeque & Alternative Evening Menus

## Evening Barbeque Menu 1

£22.50

Minute Steaks, Mustard Mayonnaise

Cajun Spiced Chicken Skewers

Lamb and Mint Sausages

Vegetarian Sausages and Burgers

Fillet of Salmon, Ginger and Lemon-grass

Baked Jacket Potato, Crème Fraiche

Salads:

Coleslaw, Mixed Baby Leaf  
Sliced Tomato and Red Onion  
Greek Salad

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Chocolate Marquise

Strawberries or Mixed Berries and  
Cream

## Evening Barbeque menu 2

£25.00

Chargrilled Local Sausages, Red Onion  
Relish

Minute Steaks, Green Peppercorn Sauce

Char-grilled Aubergine and Haloumi  
Rolls

Fresh Tuna Steaks, Mango, Tomato and  
Lime Salsa

Oriental Chicken Kebabs

Jacket Potatoes, Sour Cream

Salads:

Traditional Green Salad  
Tomato and Mozzarella Pesto Dressing  
Pear, Parma Ham and Roquette

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Seasonal Berries, Crème Fraîche or  
Clotted Cream

Baked Vanilla Cheesecake, Citrus Fruit  
Compote

## Alternative Evening Menus

*If these options are selected we strongly recommend that all  
guests  
should be catered for.*

Bacon Baps

Sausage Baps

Served with Tomato Ketchup & Brown Sauce  
£8.50 per guest

Individual Fish & Chips (Max 70)  
(4oz piece of cod or haddock)

Served with Tomato Ketchup & Brown Sauce  
£8.50 per guest

Cheese Tower  
Serves 80-100 guests

A tiered display of 5 whole decorated cheeses, dressed with  
grapes & celery  
accompanied with local chutneys, water biscuits & assorted  
breads  
£650.00

# Sample House Wine List

Our wine list is updated on a regular bases, and is subject to vintage and price fluctuations.

## White Wines

1. Finca Vieja, Chardonnay Torrontes (Argentina) 16.95  
*A straw coloured wine with an attractive nose of citrus and honey. Not too dry with a fresh, fruity palate and a pleasant aftertaste.*
2. Vin de Pays, Sauvignon Blanc, Remy Pannier (France) 17.95  
*Sauvignon Blanc from the Val de Loire region of France gives this wine a lovely crisp citrus palate and appley finish.*
3. Captains Table, Semillon Chardonnay (Australia) 18.95  
*Rich Semillon and full flavoured Chardonnay have been blended to create a wine with melon and grapefruit flavours and a crisp, well rounded palate.*
4. Pinot Grigio, Altana di Vico (Italy) 18.95  
*Fresh, stylish, medium dry Italian white with a fragrant bouquet and a light approachable style.*

## Rosé Wines

5. Rioja Vega Rosado (Spain) 17.95  
*Made from pure Garnacha - not too dry but with a lovely soft finish of berry and cherry flavours.*
6. Domaine de Pellehaut Rosé  
Vin de Pays du Cotes de Gascogne (France) 17.95  
*Delicious, summery, pale pink wine with a refreshing, light flavour and a hint of sweetness – made in the modern Californian style.*

## Red Wines

7. Finca Vieja, Shiraz Malbec (Argentina) 16.95  
*A soft, nicely structured red wine with a smooth style, a bright colour & plenty of rounded fruit.*
8. Merlot, Vin de Pays d'Oc, Resplandy (France) 17.95  
*Merlot grown in the Southern French vineyards of the Pays d'Oc give this wine its ripe juicy flavour. It is rich and velvety and full of flavour.*
9. Volandas Cabernet Sauvignon (Chile) 18.50  
*Generous, robust red wine from the sundrenched vineyards of the Chilean Central Valley.*
10. Captain's Table Shiraz Cabernet (Australia) 18.95  
*The premium sunny vineyards of South East Australia produce an easy drinking red wine. The spicy warmth of Shiraz is blended with the richness of Cabernet Sauvignon.*

## Champagne & Sparkling Wines

11. Baron Albert Brut Tradition (France) 37.95  
*Crisp, fresh, dry Champagne matured in bottle and shipped direct from an excellent family run producer.*
2. Montesquius Cava Brut Nature 23.95  
*Top quality Cava with a rich toasty flavour and lively sparkle.*
13. Ackerman Sparkling Cabernet Rosé (France) 23.50  
*Traditional French sparkling Rosé – medium dry and packed with flavours of summer fruits.*
14. Prosecco Casa Vinicola, Botter 23.50  
*Top quality Italian, with a soft floral finish*

\*ALL PRICES ARE INCLUSIVE OF VAT\*

If a quoted wine is not available a suitable alternative will be offered