



## Chatsworth Hotel WORTHING

# *Your Wedding Ceremony and Reception 2012/2013*

Set in the heart of Worthing, the Chatsworth Hotel is an ideal wedding venue. Our hotel holds a civil wedding licence and, with the choice of three elegant ceremony rooms, offers you the convenience of enjoying the whole of your day under one roof.

For a quiet, intimate gathering, renewal of vows or a full sit down wedding celebration, we can help create your perfect day. Whether you choose one of our inclusive packages or to tailor-make your day we welcome your ideas and suggestions to ensure your day is unique to you.

### *Civil Ceremonies and Partnerships*

Our Chanctonbury, Hartington or Cissbury rooms can be hired solely as a ceremony venue from £300.00. The guest capacity varies depending on the room chosen; the maximum number of guests is 70.

Please note, all arrangements for civil ceremonies must in law be made by the couple themselves with the officiating Priest or Registrar and we advise you to check the Registrar's availability prior to finalising your date.

### *Wedding Breakfast and Evening Reception*

Our Devonshire and Georgian suites are the most favoured rooms for wedding breakfasts and evening receptions, the room required would depend upon your number of guests and wedding format.

For a sit down wedding breakfast, our Devonshire Suite seats up to 100 guests. This spacious ground floor room has its own separate bar and offers impressive views over Steyne Gardens. With a large dance floor for that all-important first dance!

If you have decided on a more intimate celebration our Georgian Suite can accommodate up to 60 guests for a wedding breakfast.

We can arrange musical entertainment for your Reception, from a harpist or string quartet, to bands and discos.

### *Mid-Week Weddings:*

**Monday – Thursday : £500 off the Chatsworth Wedding Package!  
(subject to availability)**

# *Chatsworth Package*

## *Includes the following:-*

- ♥ Use of a dedicated function room for the Wedding Breakfast and Evening Reception
- ♥ Use of a private function room for the night before and the day of your wedding (for storage of place cards, luggage, gifts, favours etc.)
- ♥ Dedicated Wedding Organiser who will be on hand to offer advice and assist with all your arrangements from start to finish leading up to your wedding day
- ♥ Three course Wedding Breakfast (**Menu A**) followed by Coffee & Mints
- ♥ Half a bottle of House Wine per adult to be served during the Wedding Breakfast  
**Please note:** upgrades available on choice of wine at a supplement – see full Wine List
- ♥ Our Manager to act as Master of Ceremonies to ensure proceedings run smoothly
- ♥ Cake Stand & Cake Knife
- ♥ Evening Buffet (Buffet 1)  
**Please note:** if additional evening guests are invited, evening buffet must be provided for 75% of your overall numbers attending.
- ♥ Complimentary double room for the night of the Wedding for the Bride & Groom
- ♥ Additional complimentary double room for the night of your Wedding for a selected guest.
- ♥ White linen table cloths and napkins in the colour of your choice
- ♥ Discounted accommodation rates for your guests
- ♥ \*VAT at the current rate

*All for £3,500!*

**The above package is based on the required minimum number of 60 adult guests attending.**

Additional Guests @ £50.00 for whole package  
Children charged at £16.95 for Meal and Soft Drinks  
Additional Evening Guests from £10.50 per person

**\*Please note:** The prices in this Wedding Pack are for all weddings held prior to 31<sup>st</sup> December 2013. All prices quoted are based on VAT at its current rate. In the event of a VAT increase, prices may be subject to an appropriate increase in line with this.

# *"2012 Olympic" Wedding Package*

- ♥ Licensed room for your Civil/Partnership Ceremony
- ♥ Use of a dedicated function room for the Wedding Breakfast and Evening Reception
- ♥ Use of a private function room for the night before and the day of your wedding (for storage of place cards, luggage, gifts, favours etc.)
- ♥ Dedicated Wedding Organiser who will be on hand to offer advice and assist with all your arrangements from start to finish leading up to your wedding day
- ♥ Three course Wedding Breakfast (**Menu A**) followed by Coffee & Mints
- ♥ Half a bottle of House Wine per adult to be served during the Wedding Breakfast  
**Please note:** upgrades available on choice of wine at a supplement – see full Wine List
- ♥ Our Manager to act as Master of Ceremonies to ensure proceedings run smoothly
- ♥ Cake Stand & Cake Knife
- ♥ Evening Buffet (Buffet 1)  
**Please note:** if additional evening guests are invited, evening buffet must be provided for 75% of your overall numbers attending.
- ♥ Complimentary double room for the night of the Wedding for the Bride & Groom
- ♥ White linen table cloths and napkins in the colour of your choice
- ♥ Discounted accommodation rates for your guests
- ♥ \*VAT at the current rate

*All for £2012!*

**The above package is based on the required minimum number of 40 adult guests attending.  
This package excludes the Devonshire Suite on Saturdays, May through to September**

**Gold Drinks Package @ £10.50**

- 1 glass of Kir Royale on arrival
- 1 glass of Champagne for Toast

**Silver Drinks Package @ £9.50**

- 1 glass of Pimms or Bucks Fizz on arrival
- 1 glass of Sparkling wine for Toast

**Bronze Drinks Package @ £8.00**

- 1 glass of House wine on arrival
- 1 glass of Sparkling wine for Toast

Additional Guests @ £50.00 for whole package  
Children charged at £16.95 for Meal and Soft Drinks  
Additional Evening Guests from £10.50 per person

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# *“Nearest & Dearest” Package*

## *Includes the following:-*

- ♥ Licensed room for your Civil/Partnership Ceremony
- ♥ Use of a dedicated function room for the Wedding Breakfast
- ♥ Use of a private function room for the night before and the day of your wedding (for storage of place cards, luggage, gifts, favours etc.)
- ♥ Dedicated Wedding Organiser who will be on hand to offer advice and assist with all your arrangements from start to finish leading up to your wedding day
- ♥ Selection of Canapés for your Welcome Reception
- ♥ Our Platinum Drinks Package (a reception drink and Champagne for toasts)
- ♥ Three course Wedding Breakfast (**Menu A**) followed by Coffee & Mints
- ♥ Half a bottle of House Wine per adult to be served during the Wedding Breakfast  
**Please note:** upgrades available on choice of wine at a supplement – see full Wine List
- ♥ Our Manager to act as Master of Ceremonies to ensure proceedings run smoothly
- ♥ Cake Stand & Cake Knife
- ♥ Complimentary double room for the night of the Wedding for the Bride & Groom
- ♥ White linen table cloths and napkins in the colour of your choice
- ♥ Discounted accommodation rates for your guests
- ♥ \*VAT at the current rate

*All for £1,200!*

**The above package is based on a maximum of 20 adult guests attending, subject to availability, Monday to Thursday's only.**

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# *Extra Special Touches...*

## *Drinks Packages :*

### *Platinum Package*

Enjoy a Reception drink and glass of Champagne for the toasts: £10.50 per guest

### *Gold Package*

Enjoy a Reception drink and glass of Sparkling Wine for the toasts £ 9.00 per guest

Please choose one of the following Reception Drinks:-

- Pimms and Lemonade
- Bucks Fizz
- Sparkling Rosé Wine
- Sea Breeze Cocktail (Vodka/Cranberry & Grapefruit Juice/Lime)
- Chatsworth Fruit Punch – non alcoholic (Ginger Ale/Orange & Pineapple Juice)

## *Arrival Canapés*

We can prepare a beautiful selection of canapés for your guests to enjoy on arrival.  
(Or following a Civil/Partnership Ceremony).

- Large plump Green and Black Olives Marinated in a Basil and Olive Oil dressing (V) £1.60 per guest
- Bread Sticks served with an Avocado Dip and Parmesan & Chive Dip (V) £1.80 per guest
- Cheese, Tomato & Basil Brushetta (V) £2.25 per guest
- Classic Canapé Selection** £10.75 per guest  
*Served on individual Crostinis / Brioche / Blinis* (8 pieces per guest)

*A sample of the selection available:-*

- Courgette, Basil & Goats Cheese on Crostini
- Crab & Lemon
- Prawns, Cream and Cumin on Brioche
- Smoked Trout, Cheese & Egg on Blini
- Salmon, Cheese, Basil & Leek
- Goats Cheese, Tomato & Almond



# Tailor-Make Your Wedding

In addition to our packages, we are happy to tailor-make your Wedding Day.  
Our individual options are detailed below:-

Civil Ceremony Rooms We have three licensed rooms seating up to 70 guests	from:	£ 300.00
Devonshire Suite Room Hire	from:	£ 650.00
Georgian Room Hire	from:	£ 300.00
<b>Per Person Rates:</b>		
Wedding Breakfast – 3 course menu Please see our menu pages	from:	£ 22.95
Reception Buffets Please see our Reception Buffet Page	from:	£ 10.50
Welcome Drink (Glass of Bucks Fizz/Pimms/Sparkling Rosé/Sea Breeze Cocktail)	from:	£ 4.30
Meal Drink (Glass of 175 ml house Red, White or Rosè Wine – see Wine List – upgrades available at a supplement)	from:	£ 4.25
Toast Drink (Glass of Sparkling Wine)	from:	£ 4.70
Welcome Nibbles	from:	£ 1.60
Canapés	from:	£ 10.75
Evening Reception Disco	from:	£ 325.00
Flower Arrangement Packages	from:	£ 250.00
Accommodation per room, per night, (Inclusive of Full English breakfast)	from:	£ 80.00

These rates are based on a Saturday Wedding – we are happy to discuss discounted charges on any other day booked.

# MENU A

## *Wedding Breakfast (£22.95 per person)*

Our inclusive **Menu A** includes **one** choice of Starter, **one** Main Course, **one** Vegetarian option and **one** Dessert, followed by Coffee and Mints for your guests to enjoy.

Please find our Menu below from which to make your selection.

### *Starters*

Chef's Soup of the Day (v)  
(Please ask for selection)

Marinated Roasted Pepper and Plum Tomato  
Roasted in Olive Oil and Garlic, served with Rocket Salad in a Basil Dressing (v)

Fan of Melon in a Raspberry Coulis (v)

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### *Main Courses*

Lemon and Thyme Chicken Breast  
with a Sausage & Herb Stuffing, Cranberry & Lemon Sauce

Roast Loin of Pork  
with Apple Sauce, Cider and Port Jus

Pan-Fried Turkey Escalope  
served in a White Wine and Tarragon Sauce

*(Please see Menu B for Vegetarian options)*

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### *Desserts*

Raspberry and Lemon Syllabub

Apple Crumble  
served with Cream

Chocolate Brownie  
served with Vanilla Ice Cream and Chocolate Sauce

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Freshly Brewed Coffee and Mints

*\*\*You can upgrade to Menu B for an additional £6.50 per guest\*\**

We aim to be flexible where possible, so please talk to us if you have a particular menu choice not listed here or any specific dietary requirements.

## MENU B

### *Wedding Breakfast (£28.95 per person)*

Upgrading to **Menu B** offers you a choice of **two** Starters, two Main Courses, a Vegetarian option and **two** Desserts, followed by Coffee and Mints.

Please find below our Menu from which to make your selections.

### *Starters*

Chef's Vegetable Soup (V)

Cream of Wild Mushroom Soup (V)

French Onion Soup topped with Cheese and Croutons

Leek and Potato Soup (V)

Mixed Seafood Platter

Prawns, Salmon and Squid served with a Dill Mayonnaise

Smoked Chicken and Bacon Salad  
served with Raspberry Vinaigrette

Chicken Liver Pate  
served with Cumberland Sauce and toasted Granary Bread

Simply Chilled Galia Melon  
served with Fresh Strawberries (V)

Classic Caesar Salad  
served with Cos Lettuce, Golden Croutons, Lardons of Bacon and Parmesan Cheese with an Anchovy and Garlic Mayonnaise

Galia Melon Surprise  
Chilled Melon filled with Crayfish and Avocado

## *Main Courses*

Breast of Chicken  
topped with Smoked Bacon and Tomato Sauce

Supreme of Chicken  
Breast of Chicken served with a Wild Mushroom Sauce

Roasted Poussin  
with a Sage and Lemon Butter drizzled with Paprika Sauce

Chicken Escalope  
Breast of Chicken filled with Stilton Cheese and wrapped in Bacon  
With a creamed Leek Sauce

Roast Shoulder of Lamb  
slow-cooked with Haricot Beans, Garlic & Rosemary

Braised Beef Steak  
cooked in a Red Wine Sauce with Mushrooms and Onions

Poached Salmon Fillet  
with Orange, Basil and a Hollandaise Sauce

Baked Fillet of Hake  
topped with Mushrooms and Asparagus, drizzled with a Cheese Sauce

Salmon and Spinach Encroute  
Salmon and Spinach in a Puff Pastry Casing

## *Vegetarian Options*

*(Menu A & B)*

Mushroom Stroganoff (V)  
Sautéed Mushrooms in a Cream Sauce with Rice

Vegetable Hot Pot  
braised with a Selection of Root Vegetables with a Sliced Potato Topping (V)

Savoury Vegetable Casserole  
served with Dumplings (V)

Mushroom and Spinach Tart  
served with a Mixed Salad (V)

## *Desserts*

### *Cold Desserts*

Chocolate & Orange Tart  
Baked Orange Custard topped with Chocolate finished with Mandarin Segments

Chocolate Fudge Brownie  
served with Vanilla Ice Cream and Chocolate Sauce

Strawberry Shortbread Layer  
with fresh Strawberries & finished with Cream Rosettes

Banoffee Pie  
Homemade Toffee and fresh Banana covered with Banana Crème

Please choose from our selection of sumptuous Gateaux or Tortes:

Coffee & Walnut Gateau  
Luxury Black Forest Gateau

Toffee & Hazelnut Torte  
Raspberry Rhapsody Gateau

Traditional Fresh Fruit Salad (*V*)

Selection of Ice Cream

A Selection of Cheese & Biscuits

### *Hot Desserts*

Traditional Apple Pie or Apple Crumble  
served with either Custard or Cream

Warmed Pear and Almond Flan  
A traditional Bakewell Tart with glazed pear halves  
served with Chantilly Cream

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**Why not offer your guests an additional Cheese course at a supplement of £5.00 per person:**

### *Cheese Board*

A Selection of Cheese & Biscuits

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Freshly Brewed Coffee and Mints

# Children Welcome

We are pleased to welcome your younger guests and have created the menu below especially with them in mind. **Please choose one Starter, one Main Course and one Dessert for all children attending.**

Guests aged 3 – 12 are classed as children - 13 and over are classed as adults. Half portions are available from our main Wedding Breakfast menus at half price.

## Children's Menu (16.95 per child)

### Starters

Chef's Soup of the Day

Melon & Strawberries (V)

Chicken Goujons with Lemon Mayonnaise

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### Main Courses

Tomato and Three Cheese Pizza (V)  
With French Fries and side Salad

Tomato Pasta  
With Garlic Bread

Sausages  
With French Fries & Baked Beans or Peas

*Alternatively, we can prepare a child's portion if chosen from the  
Adult Menu*

\*\*

### Desserts

Selection of Ice Cream  
or

*Please see Adult Menu for further Dessert choices*

### Drinks

Lemonade/Coke	£1.45 per glass
Orange Juice	£6.75 per Jug

(Unlimited squash included in Children's Meal package)

## Reception Buffets

*(Evening Buffets must be offered if you are having an Evening Party at 75% minimum numbers attending)*

### Buffet 1 £10.50 per person

Potato Skins with Sour Cream & Chive Dip  
and a Red Pepper and Tomato Salsa (V)  
Turkey pieces in Batter with a Sweet & Sour Sauce  
Spinach & Mushroom Quiche  
Sausage Rolls  
Bite-size Meat Balls on Skewers with a Tomato & Mild Chilli Dip  
Selection of Sandwiches

### Buffet 2 £13.95 per person

Prawn & Asparagus Quiche (V)  
Cocktail Sausages with Honey and Sesame Seeds  
Luxury Sausage Rolls  
Chicken Tikka  
A Selection of Dim Sums with Plum Sauce (V)  
Garlic Bread (V)  
Selection of Sandwiches

### Buffet 3 £18.95 per person

*Hot buffet. Choose 2 options for a minimum of 20 guests*

## Continental Dishes

Braised Leg of Lamb in Red Wine, Garlic & Cream  
Beef Stroganoff  
Chicken a la King  
Beef Bourguignon  
*All the above served with Rice*

Or

Italian Chicken in Tomato, Oregano, Pepper & Onion Sauce  
*Served with Pasta*

## *Curries*

*All Served with Basmati Rice & Poppadoms*

Lamb Tikka                      Prawn Korma  
Vegetable Madras (V)        Beef Madras

## *Vegetarian Options*

Mushroom & Sweet Pepper Stroganoff (V)  
Three Bean Chilli Served with Tortillas (V)  
Sweet & Sour Mushroom with Mangetout & Spring Onion (V)  
*All the above are served with Rice*

*Buffet 4 £23.95 per person*

## *Cold Platter Selection*

Roast Sliced Prime of British Beef  
Fillet of Salmon with a Dill and Lemon Mayonnaise  
Sliced Honey Roast Gammon

Mediterranean Roasted Vegetable Platter with Olive Oil, Basil and Garlic served with Rocket Salad (V)

The Platter is served with a selection of seven varieties of Salads  
Including Leaf Salad with Tomatoes and Cucumber

Hot Minted and Buttered Potatoes

Warm baked bread rolls

## *Reception Snacks (Evening Only)*

French Fries	£2.25 per person
Sandwiches (choices below)	£4.90 per person
Hot Dog with Mustard or Tomato Sauce	£5.25 per person
Beef Burger with Onions in a Sesame Bun	£5.25 per person
Bacon Roll with Tomato Sauce	£5.25 per person

## *Sandwich Fillings*

Smoked Salmon & Cucumber  
Tuna Mayonnaise  
Egg Mayonnaise  
Ham & Mustard  
Cheese & Pickle (V)  
Roast Beef & Horseradish  
Chicken Tikka

## *Love is..... Sweet!*

For those of you with a sweet tooth, why not complement your Buffet with some yummy treats?!

Jelly Babies	£4.85 per person
Maltesers	£4.85 per person
Profiteroles with a sumptuous Chocolate Dip	£6.75 per person
Lemon Sponge Cake	£6.75 per person
Strawberry Tart	£6.75 per person

*(Maximum of two choices per Buffet)*

# *The Big Day ~ Your Questions Answered*

## *We have got a date in mind for our wedding, what's the next step?*

Please contact us as soon as possible to check availability. We occasionally have dates available up to the last minute, especially for less traditional days, such as weekdays and Sundays, so it's always worthwhile giving us a call.

We can then arrange for you to come and visit the hotel to have a look around and discuss your general requirements without obligation.

## *You have the availability on our favoured date, how do we confirm our booking?*

We will provisionally hold the date for you for up to 14 days. To confirm your booking, all you need to do is sign and return a copy of the Wedding Contract which we will send to you, together with your deposit of £750.00 and an indication of the numbers attending. We strongly recommend that you take out a comprehensive insurance policy, as once deposits are paid they are non-refundable.

## *When do we discuss the final details?*

Please contact Rebecca Doherty or Liz Tait, our Wedding Organisers, 6-8 weeks prior to your wedding day to discuss all final arrangements.

## *When do we need to agree our final numbers and pay the final balance?*

Payment is in two instalments. 25% of the estimated total bill is payable 6 months prior to the reception and the remaining balance (less the deposit) is due on confirmation of final numbers. Final guest numbers are required 2 weeks prior to the reception date. In the unfortunate event of cancellation, the cancellation charge is the sum of money you have already paid to the hotel. You may well consider arranging comprehensive wedding insurance.

## *Are we able to offer our guests preferential rates on accommodation if they wish to stay?*

Take advantage of our special accommodation rates for your wedding guests so that they can have the convenience of staying at the hotel after your wedding.

We are happy to offer your wedding guests the following special wedding rate (subject to availability) inclusive of full English breakfast:

£125.00 per room/night	Sea view Double/Twin
£105.00 per room/night	Double/Twin Room for two guests
£ 85.00 per room/night	Sole occupancy

## *Are you able to assist with additional requirements?*

We would be delighted to offer advice on photographers, entertainment, room decoration, chair covers, etc. and would be happy to recommend trusted suppliers. Please do not hesitate to ask.

# Flower Arrangements

## *Ceremony Room Package*

from £250.00

- 1 Top Table Arrangement for Registrars Table
- Foliage Garlanding for Registrars Table
- 2 Pedestal Arrangements and Pedestal Hire

Colours of your Choice

## *Devonshire Suite Package A*

from £300.00

- 1 Top Table Arrangement
- Foliage Garlanding for Top Table and Cake Table
- 8 Table Posies
- 2 Balloons in each Arrangement

Colours of your Choice

## *Devonshire Suite Package B*

from £350.00

- 1 Top Table Arrangement
- Foliage Garlanding for Top Table and Cake Table
- 8 Hand Tied Designs in Vases for Table Centres
- 2 Balloons on Top Table and with Vases
- 2 Pedestal Arrangements and Pedestal Hire

Colours of your Choice

## *Devonshire Suite Package C*

from £600.00

- 1 Luxury Long & Trailing Top Table Arrangement
- Luxury mixed Foliage Garlanding for Top Table and Cake Table
- 8 Hand Tied Designs in Vases for Table Centres
- 2 Balloons on Top Table and with Vases
- 2 Large Trailing Pedestal Arrangements with Pedestal Hire
- 2 Balloon Clusters for Entrance or Top Table

Colours of your Choice

**Variations on these packages are available  
to suit your requirements.**