



EVENTS & CELEBRATIONS



Set in the heart of Worthing and a stones throw from the beach, Chatsworth Hotel is an ideal venue for your private events and celebrations.

It's celebrations such as christenings, naming ceremonies, birthdays and anniversaries that bring families together. And that's why at Chatsworth Hotel, we do all we can to make your family celebration even more special.

We have nine function rooms, traditional in style, with the majority boasting views over the promenade and Steyne Gardens. We can cater for every budget from small, informal gatherings to grand parties for up to 110 guests.

To enquire about holding your event at Chatsworth Hotel or to arrange an appointment to view our facilities, please call our Events Manager, Liz, on 01903 236103.

or email: liz.tait@chatsworthworthing.co.uk

or send an enquiry via our website:

www.chatsworthworthing.co.uk



Private Dining

The Chatsworth Hotel is the perfect place to hold a private dining event. We have a number of elegant rooms that are available to suit different parties. Our restaurant staff provides attentive and professional service to ensure your event is enjoyable.

If you have a particular menu or dish in mind which is not featured in this pack, we would be happy to prepare a bespoke price for you.

We offer three options for those wishing to hold an event with us:

Option A

Suitable for 15 guests or fewer:

A table can be booked for you in our Pebble Beach Brasserie. Arrival drinks and canapés must be ordered prior to arrival if required. Wine and food can be ordered and paid for on the night of your event. We will require credit card details to confirm the booking.

Option B

Suitable for any larger parties:

We will arrange a room for private dining. Please find in this pack our set menu options from which you can pre-order. Room hire for three hours includes a dedicated member of staff to look after you and your guests and a staffed bar for the duration of your function. Arrival drinks, canapés, wine and refreshments must be ordered prior to arrival. Full payment will be required two weeks before the event.

Option C

Suitable for any size parties:

We offer a range of buffet options from a simple Afternoon Tea to a hot & cold Buffet should your party require a less formal setting.

Private Dining Room Hire (inclusive of VAT)

1 - 60 guests £150.00

60-100 guests £300.00

Includes:

Dedicated Pre-Event Coordinator

Staffed Bar

Attentive and dedicated member of staff to welcome your guests and ensure your event runs smoothly

Discounted accommodation rates (subject to availability, see page 7)

VAT at the current rate

Leisure Facilities

Why not include a visit our newly refurbished **Games Room** on the lower ground floor offering a **Skittle Alley, two full-sized Snooker Tables and Pool Table, Darts Board and Table Tennis**.



The Games Room can be hired exclusively from £25.00 per hour. It can also be booked with either of the Buffet Options on page 6 (minimum of 15 guests).

Private Lunches

Lunch Menu 1

Three Course Lunch
£17.50 per person
(two courses £12.50)

Starters

Chef's Soup of the Day (please ask for choices available)

Fan of Melon

Served with Raspberries, Rocket Salad and
Balsamic Dressing (v)

Avocado & Prawn Cocktail
With Brown Bread

Mains

Breast of Chicken

Topped with Smoked Bacon and Tomato Sauce

Lincolnshire Pork Sausages

With Spring Onion Mashed Potatoes and Onion Gravy

Roasted Mediterranean Peppers

With Plum Tomatoes, Basil, Garlic, Olive Oil
and French bread (v)

Desserts

Apple Crumble & Custard

Lemon Cheesecake with Chantilly Cream

Fresh Fruit Salad (v)

Selection of Ice Creams

Freshly brewed Tea/Coffee/Mints



*All dishes may contain nuts or nut traces, please ask for more details.
We are happy to cater for special diets with advance notice.*

Lunch Menu 2

Three Course Lunch
£19.95 per person
(two courses £14.95)

Starters

Chef's Soup of the Day (please ask for choices available)

Chef's Chicken Liver Pate

Served with Orange and Port Sauce

Classic Caesar Salad

With Parmesan Cheese, Bacon and Croutons

Mains

Supreme of Salmon

Stuffed with Cream Cheese and Spinach
Served with Basil Dressing and Roasted Pine Nuts

Braised Shoulder of Lamb

Served with a Shallot & Rosemary Sauce

Traditional Roast Beef & Yorkshire Pudding
with Red Wine Jus

Lentil & Mushroom Cottage Pie with
Sweet Potato Mash

Desserts

Fresh Fruit Salad (v)

Apple Crumble & Custard

Mandarin Cheesecake with Chocolate Sauce

Selection of Ice Creams

Freshly brewed Tea/Coffee/Mints

***Please choose one set menu for all your guests or
you may wish to choose three Starters,
three Main Courses plus a Vegetarian option
and three Desserts for your guests
to choose from.***

***All choices must be advised two weeks before
the event date.***

YOUNG GUESTS

We are pleased to welcome your younger guests. Aged 0-3 - free of charge. 4-12 classed as Children. 13 and upwards classed as adult guests.

We are happy to provide a suitable Menu for the children or half portions are available from our Lunch or Dinner menus at half price.

Please note young guests must be closely supervised at all times.

Afternoon Teas

Cream Tea

Warmed Scone served with Jam and Cream

Tea or Coffee

£6.00 per person

High Tea

Cucumber Sandwiches

Warmed Scone served with Jam and Cream

Selection of sliced Cakes

Tea or Coffee

£11.00 per person

Royal High Tea

Choice of Sandwich from Sandwich Menu

Warmed Scone served with Jam and Cream

Selection of sliced Cakes

Tea or Coffee

175ml bottle of chilled Prosecco

£18.00 per person

Please note all Teas are served in our Public Lounge in a buffet/self-service style. A private room can be booked, subject to availability, prices start from £50.00.



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Special Occasion Afternoon Tea

This package is perfect for a quintessentially British and unique special occasion at the Chatsworth Hotel.

It includes the following for 40 guests:-

Use of a dedicated function room for the Afternoon Tea until 6pm.

White Chair Covers and Sashes in for the Afternoon Tea function room.

Harpist to provide music during your Tea, adding that extra special touch to your event (subject to availability)

Bucks Fizz Drinks Reception and a glass of Prosecco for the Toasts

Selection of Canapés served with your

Bucks Fizz Drinks Reception

Traditional Afternoon Tea for up to 40 guests

White linen table cloths and Napkins

Silver Cake Stand & Cake Knife

Silver or Gold Table Plan Stand

Complimentary double room with Breakfast for the night of the event for the Organiser or any guest(s) they choose.

Discounted accommodation rates for your guests

*VAT at the current rate

TOTAL: £2,500.00

Additional guests: £50.00

This package is based on 40 adult guests.

Traditional Afternoon Tea Menu

A selection of freshly prepared finger sandwiches

Warm scones with clotted cream and preserves

A variety of mini fresh Cream Cakes

A selection of sliced Cake

Freshly brewed Tea and Coffee

Sandwich Fillings:

Cucumber

Egg Mayonnaise with Cress

Smoked Salmon with Cream Cheese

Coronation Chicken

Ham and Mustard

Private Dinner Menus

Dinner Option 1

£24.95 per person

(two courses £19.95)

Starters

Chef's Soup of the Day (v):

Please choose **one** from the following:-

Chef's Vegetable Soup

Carrot & Coriander

Leek and Potato

Lentil and Vegetable

Stilton & Broccoli

French Onion

Minestrone topped with Parmesan

Cream of Wild Mushroom

Marinated Roasted Pepper & Plum Tomato (v)

Roasted in Olive Oil and Garlic, Served with a Rocket Salad in a Basil Dressing

Fan of Melon (v)

In a Raspberry Coulis

Main Course

Chargrilled Breast of Chicken with a Sausage Meat stuffing
Served with Roasted Tomato & Garlic Sauce

Roast Leg of Pork

With an Apple and Cider Puree and Madeira Jus

Pan-Fried Escalope of Turkey

Served in a Cream and Mushroom Sauce

Aubergine Cannelloni

Chargrilled Aubergine filled with Spinach & Ricotta in a rich
Tomato & Garlic Sauce (v)

Desserts

Raspberry & Lemon Syllabub

Apple Crumble

Served with Cream

Roasted Peaches in Toffee Sauce

Served with Crème Fraiche

Freshly Brewed Coffee and Mints

Dinner Option 2

£28.95 per person

(two courses £23.95)

Please choose **THREE** from each course (plus Mains Vegetarian) for all your guests to choose from.

Starters

Pea & Ham Soup

Pumpkin & Butter Bean Soup (v)

Broccoli & Stilton Soup (v)

Tomato & Roasted Pepper Soup (v)

Smoked Chicken & Orange Salad with Pomegranate Dressing, topped with a Pancetta crisp

Melon, Cucumber and Raspberry Cocktail with Champagne and fresh Mint (v)

Smoked Mackerel with Dill pickled Cucumber, Horseradish Mayonnaise served with Granary Bread

Main Course

Slow-roasted Belly of Pork with an Apricot and Orange Stuffing and finished with a Sage Jus

Chargrilled Breast of Chicken with a Sausage Meat stuffing
Served with Roasted Tomato & Garlic Sauce

Roasted Sea Bass fillet served with a warm Broad Bean, Fennel and New Potato Salad
finished with a Wholegrain Mustard Dressing

Chargrilled Peppers filled with Halloumi Cheese, Tomatoes, Mushrooms & Basil
Served on a bed of Rocket leaves (v)

Desserts

Warm sticky Chocolate Brownie with Cornish
Vanilla Ice cream and fresh Raspberries

Apple Crumble with a crunchy Oat topping served with
Raspberry Sorbet or fresh Cream

Zesty Lemon Posset topped with fresh Blueberries
and Shortbread

Freshly Brewed Tea, Coffee and Mints

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ask for more details.*

We are happy to cater for special diets with advance notice.

Buffets & Memorial Receptions

Buffet Option 1

£12.00 per person

Beer-battered Onion Rings (v)

BBQ Chicken Wings

Jalapenos filled with Cheese, Sour Cream & Chives (v)

Seasoned Potato Wedges with

BBQ dipping Sauce (v)

Home-made Mini Pizzas including Vegetarian (v)

Breaded Butterfly Prawns with

Sweet Chilli Dipping Sauce

Crisps

Buffet Option 2

£14.50 per person inclusive of VAT

Selection of Quiches including Vegetarian (v)

Sausage Rolls

Homemade Mini Pizzas including Vegetarian (v)

Barbecue Chicken Wings

Cocktail Sausages in Honey and Sesame Seeds

Vegetarian Spring Rolls and Samosas (v)

Selection of Crudities and Dips (v)

Selection of Sandwiches:

Tuna & Red Onion Mayonnaise

Egg Mayonnaise (v)

Roast Beef & Horseradish

Coronation Chicken

Roasted Peppers, Cream Cheese & Rocket (v)

Mini Chocolate Eclairs (v)

We recommend with Buffets that you cater for 75% of confirmed guests attending.

Memorial Receptions

The Chatsworth Hotel provides a warm welcome and discreet service for you and your guests to celebrate the lives of those close to you.

Sample Menu

Selection of Quiche including Vegetarian option

Selection of Sandwiches on brown & white bread:

Egg Mayonnaise

Roast Beef & Horseradish

Ham Salad

Warmed Scone

Served with Cream and Jam

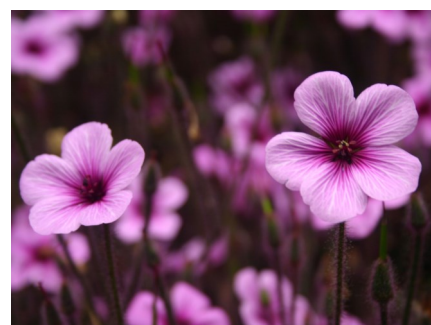
Assorted sliced Cakes

Freshly Brewed Tea & Coffee

£14.50 per person inclusive of VAT

We are happy to host these events in our Devonshire Lounge for groups of between 2 and 20. The Lounge would be reserved for your Reception.

For groups of over 20 a private room would be required. Room Hire starts from £80.00 inclusive of VAT.



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Arrival Drinks & Canapés

Start your event in style with a glass of Fizz and selection of home made Canapés. Please select one arrival drink from the list below. If you would prefer something that is not listed we will do our best to accommodate you.

For £4.60 per glass: House Wine 175 ml (Red, White or Rosé)

For £5.00 per glass: Bucks Fizz, Pimms, Sparkling Rose Wine, Mulled Wine

Chatsworth Hotel offers three different Canapé packages:

For £7.50 per guest please select 3 Canapés

For £9.50 per guest please select 4 Canapés

For £11.50 per guest please select 5 Canapés

The Canapés are prepared on the premises and our mouth-watering selection is listed below:-

'Chatsworth Canapés'

Goats Cheese, Cherry Tomato, Basil on specialty Cracker

Smoked Salmon, Cream Cheese and Chive on crunchy Crouton

Duck Pate and Orange Mini Tart

Roast Vegetable and Parmesan Crostini

Parma Ham, Sundried Tomato, Basil on specialty Cracker

Prawn and Lemon infused Cream Cheese on Crostini

Feta, Tomato and Olive on Mini Tart

Overnight Guests

For any of your guests wishing to stay overnight, a special accommodation rate can be offered dependent upon season and availability at the time of booking. All of our 97 ensuite bedrooms have WI-FI internet access, Freeview TV, tea/coffee tray, trouser press, hairdryer and a desk. We offer double or twin rooms for single occupancy to all guests and many rooms also have sea or garden views and air-conditioning. The hotel has two lifts servicing three floors.

| <u>Preferential Accommodation Rates</u> | Tariff- including Full English Breakfast | |
|--|--|----------|
| | 1 Adult | 2 Adults |
| Refurbished Sea View with Four-Poster Double Bed or Twin | £107 | £136 |
| Refurbished Double or Twin | £65 | £94 |
| Classic Double or Twin | £61 | £88 |
| Refurbished Family Room (based on 2 adults and 2 children) | £112 | |
| Classic Family Room (based on 2 adults and 2 children) | £105 | |



Terms & Conditions

The Conditions detailed below apply to the booking of any event at the Chatsworth Hotel. We have tried to keep them as simple as possible, but if any point is unclear please do not hesitate to contact Chatsworth Hotel – 01903 236103.

Confirmation

All bookings are provisional until confirmed in writing by both parties and you may be asked to guarantee your booking with a credit card or deposit. Confirmation constitutes a valid contract between Chatsworth Hotel and yourselves. Once a booking is accepted, you will remain liable to Chatsworth Hotel for the agreed price, but if you cancel any part of the booking then cancellation charges apply as detailed over.

Deposits

All private functions require a deposit of 20% and is required and payable together with written confirmation. The deposit is non-refundable in the event of any cancellation. Any booking which is taken within four working days of the event will be settled in full.

Payments

All rates quoted are subject to VAT at the applicable rate. VAT will be applied to your final bill at the time of your event. All residents will be required to provide credit card details at check in for any credit placed against the account during their stay. All residents are requested to settle their accounts on departure. Please note that if any account reaches £500.00, payment will be requested before further credit will be given. Organizers of functions are requested to pay the balance of their accounts in full one week prior to the function date, unless alternative arrangements have been agreed. Credit or charge cards may be used to guarantee a booking, confirm a booking or settle the balance of an account.

Cancellations

The following cancellation conditions apply based on the estimated total cost of the function, Conferences, Banqueting, Exhibitions, Weddings and Events.

1 - 30 Days 100%

31 - 90 Days 50%

Bedrooms - The first night's charge will be incurred for bookings cancelled within 48 hours of arrival. For groups of 5 rooms or more, 7 days notice is required or the first night's charge will be incurred. Chatsworth Hotel reserves the right to cancel bookings, or change the function room, if any part of the property is unavailable due to circumstances outside its control.

Final Numbers

Final numbers for conference and catering must be received two weeks before the function date. This will be the minimum numbers that will be charged for the event.

Damage and Insurance

Any damage caused to Chatsworth Hotel property will be charged to the company or person concerned who is responsible for the booking – i.e. the organizer. Chatsworth Hotel cannot accept responsibility for loss or damage to guests belongings. Chatsworth Hotel operates a noise management plan to ensure guests and neighbours are not disturbed. This allows Chatsworth Hotel to reduce/limit music provided by external contactors in line with acceptable levels in compliance with EHO recommendations 35 decibels.

