

## Holiday Inn Brighton – Seafront Wedding Brochure

Here at the Holiday Inn Brighton–Seafront we are proud of our reputation, built up over the years for hosting superb wedding celebrations in Brighton. We offer a combination of **elegant surroundings, attractive menus, fine wines** and seamless services that will enable you to relax and enjoy your day in the knowledge that everything is going exactly the way you planned.

The Holiday Inn Brighton-Seafront provides an **excellent backdrop for photos on its terrace** that features the **beautiful Brighton beach** only metres away.

Our Holiday Inn Brighton-Seafront **wedding co-ordinators** are here to help and will assist you in planning a day that is **tailor made to you**. You'll have a **team of experts** to advise you on everything from table decorations to the choice of entertainment; and a **Wedding Manager** who will be there on the big day to guide you throughout.



**Pearl Package**

Red Carpet on arrival

Personal host throughout the day

Pre wedding menu experience

Three course menu consisting of one course chosen from the pearl package menu selector\*

Use of cake stand and knife

Complementary accommodation for the bride and groom for the night of the wedding in one of our standard guest bedrooms including full English breakfast

Room hire of the Arundel suite or Seafront restaurant\*\*

4 page customised website that you can personalise with information, photos and messages – everything your guest needs to know for your big day.

Use of the seafront terrace for drinks receptions

\*\*\*\*

Enhance your classic package by offering your guests a drinks reception and a wine package to accompany their menu

\*Vegetarian and dietary requirements accommodated

\*\*Subject to minimum numbers

Seasonal melon and citrus fruits  
Accompanied by ginger and mint syrup

Plump prawn cocktail  
Atlantic prawns bound with a marie rose sauce and presented with a seasonal salad  
and citrus fruit

Roasted vine tomato and basil  
Accompanied by toasted croutons

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Herb crusted pork loin  
Served with a wholegrain mustard cream and an apple garnish.

Parma wrapped chicken  
Breast of chicken, stuffed with spinach, mushrooms and smoked bacon, wrapped in  
Parma ham and accompanied by a mushroom cream and white wine sauce

Salmon supreme  
Poached salmon fillet served with a mild mustard and chardonnay sauce

Accompanied by chefs selection of vegetable and potatoes

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White chocolate and raspberry brulee cheesecake

Traditional apple and sultana crumble with crème anglaise

White and dark chocolate mousse served with a white chocolate garnish

\*\*\*\*

Freshly prepared coffee or tea accompanied by mints

**Amethyst Package**

Red Carpet on arrival

Personal host throughout the day

Pre wedding menu experience

Canapés on arrival – choose 4 items from our wide selection\*

Drinks reception – choose from our welcome drinks packages

Three course menu consisting of one course chosen from the amethyst package menu selector\*\*

2 glasses of red or white wine to accompany your wedding breakfast –

1 glass of sparkling wine to toast

Personalised menus for tables

Use of cake stand and knife

Complementary accommodation for the bride and groom for the night of the wedding in one of our standard guest bedrooms including full English breakfast and a bottle of champagne

Room hire of the Arundel suite or Seafront restaurant\*\*\*

4 page customised website that you can personalise with information, photos and messages – everything your guest needs to know for your big day.

Use of the seafront terrace for drinks receptions

\*based on four per person

\*\*Vegetarian and dietary requirements accommodated

\*\*\*Subject to minimum numbers

Cream of asparagus  
Garnished with fresh asparagus pieces and a swirl of cream

Smoked salmon and prawn parcel  
Accompanied by a cucumber and coriander salad drizzled with chive oil

Mediterranean vegetable tart  
Filled with goats cheese and served on garden leaves drizzled with basil infused oil

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Pan fried sea bass fillets  
Pan fried sea bass fillets glazed with a soya and ginger glaze

Slow cooked sirloin of beef  
Glazed with a gratin mustard and topped with field mushrooms accompanied by a burgundy jus

Roasted supreme of chicken filled with a mushroom and thyme mousse, finished in a red wine jus

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Caramelised pear tatin served with Chantilly cream

Chocolate profiteroles served with lashings of chocolate or butterscotch sauce and fresh cream

Tiramisu – traditional Italian sweet, sponge, cream and Marsala presented with a coffee cream

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Freshly prepared coffee or tea accompanied by mints

**Diamond Package**

Red Carpet on arrival

Personal host throughout the day

Pre wedding menu experience

Canapés on arrival – choose 4 items from our wide selection\*

Champagne drinks reception

Four course menu consisting of one course chosen from the Diamond package menu selector\*\*

2 glasses of red or white wine to accompany your wedding breakfast –

1 glass of champagne to toast

Personalised menus for tables

Use of cake stand and knife

Complementary accommodation for the bride and groom for the night of the wedding in one of our executive guest bedrooms including full English breakfast and a bottle of champagne

Room hire of the Arundel suite or Seafront restaurant\*\*\*

4 page customised website that you can personalise with information, photos and messages – everything your guest needs to know for your big day.

Use of the seafront terrace for drinks receptions

\*based on four per person

\*\*Vegetarian and dietary requirements accommodated

\*\*\*Subject to minimum numbers

Smoked pepper mackerel mousse  
Served with a horse radish bruschetta and spring leaves

Smoked salmon and prawn parcel  
Accompanied by a cucumber and coriander salad drizzled with chive oil

Spicy butternut squash  
Served with toasted lentils

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Grilled lemon sole served with white wine sauce and garnished with grapes

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Beef Wellington  
Beef fillet wrapped in Parma ham, topped with mushroom deluxe and encased in a  
pastry case, accompanied by a Madeira sauce

Rump of lamb  
Accompanied by a spring onion champ and a red wine jus  
Poached paupiette of plaice

Plaice fillets stuffed with a spinach mousse and accompanied by a creamy crab sauce

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Chocolate marquise served with strawberry coulis

Platter of local Sussex cheeses with an apple and cider jelly  
White chocolate and lemon mousse

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Freshly prepared coffee or tea accompanied by petit fours

**Welcome reception**

Why not chose one of the following drinks to greet your guests and celebrate your special. These can be served on our seafront terrace so that you can enjoy the view, Alternatively if you have a particular drink that you wish us to served then please let us know and we will do our upmost to accommodate.

Bucks Fizz  
Sparkling wine  
Kir Royale  
Mulled wine  
Non alcoholic punch  
Fresh fruit juice – Orange, Grapefruit or apple

Should your welcome reception be included within your package, you can upgrade your drinks to one of the following for a small charge

Champagne  
Cocktails  
Bottled beers or alcopops  
Pimms

To accompany your drinks reception why not offer your guests a selection of canapés – chose from:

Stuffed cherry tomatoes with herbed goats cheese  
Smoked salmon and watercress mousse  
Mini Yorkshire puddings with beef fillet and horseradish  
Caramelised pear and Sussex blue tartlets  
Cheese polenta with tomato, black olive and basil  
Mini fish and chips in cones  
Mini pate on toast  
Breaded crab cakes  
Marinated seared tuna  
Mini cheese on toast  
Mozzarella, pesto and sundried tomato sticks  
Tomato and onion bruschetta  
Field mushroom with stilton and topped with breadcrumbs

**Ivory drinks packages**

2 glasses of fresh fruit juice  
Non alcoholic wine to toast

**Gold drinks package**

2 glasses of Echo Falls Chardonnay or Echo Fall Merlot  
1 glass of sparkling wine to toast

**Platinum drinks package**

2 glasses of Champagne or wine of choice  
1 glass of champagne to toast  
Wine list

The below is a selection of our best selling wine, if you are unable to find what you are looking for, please let us know so we can provide you with a more extensive list

**Evening reception all inclusive package**

Available for 40-300 guests  
Finger buffet consisting of 8 items from the selector  
Disco  
Balloons for the table (one cluster per table consisting of 3 balloons – choice of colours)  
Room hire for the Arundel suite or Seafront restaurant (7pm – midnight)

**Entertainment**

An extensive range of entertainment can be booked on your behalf, please ask your wedding coordinator for suggestions and prices

An administration charge of £50 will apply for organising your own entertainment. In addition the entertainment will need to provide a copy of their current public liability insurance 14 days prior to the event.



**Holiday Inn**

BRIGHTON - SEAFRONT

## Holiday Inn Brighton-Seafront

### **Finger buffet selector**

Selection of sandwiches or open rolls  
Lamb kofta skewers with tomato salsa  
Smoked Salmon and hollandaise tarts  
King prawns wrapped in filo pastry with sweet chilli dip  
Crab cakes with chilli dipping sauce  
Lime and coriander chicken skewers  
Mini scotch eggs  
Crudities with dips  
Warm sausage rolls 2"  
Potato wedges with sour cream dip  
Selection of quiche  
Vegetable spring rolls with a soya sauce dip  
Balsamic vegetable skewers  
Breaded garlic mushrooms served with a garlic & curry dip  
Goujons of plaice with tartare sauce  
Vegetable samosas  
Nachos with melted cheese and dips  
Pizza wedges – triple cheese, pepperoni  
Garlic and cheese bread

Chocolate éclairs  
Mini fruit tartlets  
Mini vanilla slices  
Mini doughnuts served with a sweet raspberry sauce  
Fresh fruit kebabs

Finger buffet A - 6 items, Finger buffet B - 8 items, Finger buffet C - 10 items

### **Something different**

Why not make your evening reception a little bit different and ask your wedding coordinator about the following options

Barbeque  
Chocolate fountains  
Champagne fountains  
Cheese platters  
Bacon / sausage baps

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<b>Finger buffet menu (price per person)</b>	<b>2010</b>	<b>2011</b>
Finger buffet A	£12.95	£13.95
Finger buffet B	£14.95	£15.95
Finger buffet C	£17.95	£18.95
Ivory Drinks Package	£6.50	£7.00
Gold Drinks Package	£9.00	£9.50
Platinum Drinks Package	£12.00	£12.50

**Welcome drink reception**

**We can personalise your drinks reception with any of the below**

Prices start from £3.95 per person

Glass house red/ white wine 125ml

Bucks Fizz (125ml)

Sparkling wine (125 ml)

Kir Royale

Mulled wine (175ml)

Non alcoholic punch (175ml)

Fresh fruit juice Orange, Grapefruit or apple (175ml)

Champagne (125 ml)

Cocktails (175ml)

Bottled beers or alco pops (330ml)

Pimms (175ml)

(If you are upgrading your included drinks package then please add an additional £1.50 per person)