

Congratulations

May we congratulate you on your forthcoming wedding or the celebration of your civil partnership and extend our very best wishes for the future.

Your wedding day will undoubtedly be one of the most memorable and important days of your life. The York House Hotel is a unique venue overlooking Eastbourne's famous promenade. This seaside hotel blends traditional Victorian elegance and charm with a tastefully modern interior.

Whether you would prefer a traditional celebration or something more contemporary, our experienced Wedding Co-ordinator will be with you every step of the way to advise and guide if needed.

Should you wish to take advantage of our civil ceremony license, you can exchange your vows in the York Room. Dining can take centre stage in the Verandah Dining Room or our popular Williamson Room. Our wedding menus and drink packages are tailored to reflect seasonality with an emphasis on ethically sourced produce from local farms and producers where possible. Bespoke menus can also be priced and tailored to your needs upon request.

To arrange a viewing of the Best Western York House Hotel, please telephone **01323 412918** and ask to speak to our wedding coordinator or email **events@yorkhousehotel.co.uk**.



Best Western York House Hotel

14-22 Royal Parade, Eastbourne, East Sussex BN22 7AP
01323 412918, events@yorkhousehotel.co.uk
www.yorkhousehotel.co.uk

York House Hotel (Eastbourne) Ltd. Registration No. 336156 VAT GB945 7649 72

Our Services

When booking your tailor-made Wedding Breakfast and Evening Reception at the York House Hotel, you will receive the benefits listed below, many of which you may find are not included with other venues, especially those that use external caterers.

Free venue hire of our wedding banqueting suite
SUBJECT TO TERMS DETAILED ON THE WEDDING INFORMATION PAGE

Free menu tasting for the Bride & Groom

Complimentary overnight accommodation for the Bride & Groom
in a standard room with full English breakfast

SUBJECT TO TERMS DETAILED ON THE WEDDING INFORMATION PAGE
UPGRADE TO A DELUXE ROOM WITH FLOWERS, CHOCOLATES, FRESH FRUIT AND A BOTTLE OF FIZZ
FOR A SUPPLEMENT

Reduced accommodation rates for your wedding guests
SUBJECT TO AVAILABILITY

Free use of our white table linen, napkins, cutlery, crockery and glassware

Complimentary hire of our cake stand and knife

Personalised services of our experienced Wedding Co-ordinator

Full use of our unique open verandah and indoor areas for stunning photographs

There are many advantages when hosting your big day at a hotel over a private hall or a barn. We can provide you with a self-contained 'one-stop-shop' for most of your needs. You may not have to pay expensive venue hire charges or source your meal requirements from a separate third-party catering company at premium rates.

With 80 en-suite bedrooms and discounted room rates for your guests, they can relax and enjoy celebrating the night with you instead of worrying about the costs and logistics of getting home.

Whilst organising a wedding can be a daunting task; our experienced Wedding Co-ordinator will be on-hand to assist you with every aspect of planning your special day. Whether you favour a traditional celebration or something more contemporary, they will be there to advise and guide where necessary and to ensure that your event is a truly special and memorable one.



A La Carte Wedding Menu

3 Courses - 35,00 per person

Please build your menu from the choices below with one selection only per course.
Additional selections can be added at 2,00 per person per course.

Starters

'Bloody Mary' Roasted Tomato Soup
thyme croutons

Smoked Trout and Horseradish Pate
bread sippets, watercress salad

Wild Mushroom Tartlet v
truffle honey dressing

Baby Gem and Avocado Salad VG | GF
red pepper reduction

Willow Lodge Farm Ham Hock Terrine GF
mizuna leaves, honey and grain mustard vinaigrette

Smooth Chicken Liver Pate
toasted organic bloomer, red onion marmalade

Thai Style Crab Cakes
mixed leaves, sweet chilli sauce

Spiced Sussex Beef Carpaccio GF
twineham grange cheese, rocket, balsamic jelly

Smoked Scottish Salmon
pickled cucumber ribbons, soy and sesame dressing

Mains

Slow Roasted Pork Belly from Willow Lodge Farm GF
sweet potato, peas with bacon, cream and cider sauce

Baked Salmon and Rice En Croute
mangetout, dill cream sauce

Chargrilled Aubergine and Potato Stack v
grilled sussex goats cheese, ratatouille

Free Range Chicken Breast GF
fondant potato, broccoli, button mushroom sauce

Roasted Fillet of Sea Bream GF
crushed chick peas, green beans, saffron sauce

Stuffed Roasted Pepper with Spiced Lentils VG | GF
side salad with kentish rapeseed dressing

Roast Rump of Organic Romney Marsh Lamb GF
fondant potato, chantenay carrots, mint jus

Butternut Squash and Sage Risotto v | GF
fine green beans, toasted almonds

Roast Sirloin of Sussex Beef with Yorkshire Pudding
duck fat roast potatoes, seasonal roasted vegetables, pan gravy
2,00 SUPPLEMENT PER PERSON

v = vegetarian | VG = vegan | GF = gluten free

A La Carte Wedding Menu - Continued

Desserts

Sticky Toffee Pudding
toffee sauce

Fresh Mango and Passion Fruit Meringue Mess GF
mint cream

Dark Chocolate Brownie
taywell honeycomb ice cream, pistachio crumb

Bailey's Crème Brûlée
shortbread

Strawberry and Kiwi Tartlet
creme patissiere

Spiced Poached Pineapple VG | GF
taywell coconut sorbet

White Chocolate Cheesecake
mandarin confit

Platter of Fine Cheese from Sussex*
SUSSEX CHARMER | BRIGHTON BLUE | SAINT GILES | SUSSEX GOAT
water biscuits, celery, grapes, nuts, chutneys
3,00 SUPPLEMENT PER PERSON

*Served in the middle of each table to be shared by guests

Seasonal Wedding Menus

Spring & Summer Menu - 32,00 per person

Chilled Gazpacho VG
garlic croutons

Free Range Chicken and Mushroom Terrine GF
sweet paprika dressing

Smoked Trout Fillet
beetroot and horseradish puree, lemon rapeseed oil



Braised Free Range Chicken Leg in Red Wine and Thyme GF
creamed potato, baby spinach

Asparagus and Wild Garlic Risotto V | GF
twineham grange cheese, rocket, truffle oil

Roasted Fillet of Cod GF
sautéed potatoes, green beans, citrus butter

Pork Loin Steak from Willow Lodge Farm GF
fondant potato, pea puree, cider and cream reduction



Dark Chocolate Mousse GF
flaked almonds, caramel sauce

Crème Brûlée
shortbread

Strawberry & Lemon Mascarpone Tartlet
raspberry coulis

Spring & Summer Menu available for weddings that take place between April and September only
Please choose one selection per course, additional selections can be added at 2,00 per person per course

Seasonal Wedding Menus - Continued

Autumn & Winter Menu - 32,00 per person

Chegworth Farm Parsnip & Bramley Apple Soup VG
ginger croutons

Panko Breaded Fishcake
lemon and chive mayonnaise

Smooth Chicken Liver and Cream Cheese Mousse GF
cranberry chutney



Oven Roasted Leg of Free Range Chicken
wild mushroom and potato gnocchi, tender stem broccoli, sweet onion cream

Kentish Mayde Sweet Potato and Goats Cheese Pie V
rosemary carrots, brighton blue cheese sauce

Tian of Plaice GF
saffron crushed potatoes, green beans, lemon rapeseed dressing

Slow Cooked Blade of Sussex Beef GF
horseradish mash, chantenay carrots, button mushroom and thyme sauce



Spiced and Poached Chegworth Farm Pear VG
taywell yuzu sorbet

Lemon Tart
tangerine confit

Dark Chocolate Cheesecake
winter berry compote

Autumn & Winter Menu available for weddings that take place between October and March only
Please choose one selection per course, additional selections can be added at 2,00 per person per course

Additional Menu Items & Courses

Tomato Consommé with Purple Basil Palate Cleanser Course VG | GF - 4,50 per person

Taywell Kentish Sorbet Palate Cleanser Course VG - 3,50 per person
LEMON | BLOOD ORANGE | CHAMPAGNE | LIME | YUZU

Platter of Fine Cheese from Sussex* - 7,00 per person
SUSSEX CHARMER | BRIGHTON BLUE | SAINT GILES | SUSSEX GOAT
water biscuits, celery, grapes, nuts, chutneys

Petit Fours served with Coffee Course - 1,50 per person

*Served in the middle of each table to be shared by guests

Our A La Carte Wedding Menu and Seasonal Wedding Menus include freshly baked bread with the starter
and organic coffee served after the final course

Please advise in writing of any dietary requirements or allergies that you or any of your guests may have
at least a month prior to your event

Children aged 3 years and under are free, aged 4 to 12 years ½ price for ½ portion
A 2 course children's menu is also available upon request

V = vegetarian | VG = vegan | GF = gluten free

Served Buffet & Canapé Menus

Served Buffet - 38,00 per person

Selection of Salads, Cold Cooked Meat and Pate
Platter of Smoked Fish GF

Braised Blade of Sussex Beef GF
button mushrooms and thyme

Panko Breaded Fishcakes
tartare sauce

Kentish Mayde Sweet Potato & Goats Cheese Pies v

BBQ Free Range Chicken Thighs with Sesame Seeds
potato wedges, new potatoes, seasonal vegetables

Profiteroles with Vanilla Cream and Chocolate Sauce

Seasonal Fruit Salad with Cream

Mini Vanilla Cheesecakes

Freshly Brewed Organic Coffee

Canapés - 2,00 each

The ideal choice to accompany your arrival drinks!
Prices are per person per canapé. Please select a minimum of 4 canapés per guest.

HOT CANAPÉS

Seafood Croquettes

Onion Bhajis VG

Bacon and Quails Egg Benedict Muffin

Spicy Free Range Chicken Satay Skewers GF

Welsh Rarebit

Twineham Grange Cheese Straws v

COLD CANAPÉS

Cherry Tomato filled with Houmous VG | GF

Cucumber with Prawns and Dill GF

Sweet Chilli and Cream Cheese Profiteroles v

Chicken Liver Pate & Red Onion Marmalade

Ham Hock Ballotine with Piccalilli Puree

Smoked Salmon & Crème Fraiche Blinnis

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Finger Buffet Menus

Prices are per person per item. Please select a minimum of 7 items per guest from either menu.

Osbourne Finger Buffet – 3,00 each

HOT ITEMS

Homemade Cumberland Sausage Rolls
Grilled Vegetable Skewers with Pesto Dip VG | GF
Brighton Blue Cheese Arancini v
Salmon and Leek En Croute

COLD ITEMS

Creamed Goats Cheese & Beetroot Tartlets v
Fresh Vegetable Crudités with Dips VG | GF
Kent Crisps, Olives and Assorted Nuts VG
Assorted Sandwiches
MATURE CHEDDAR & PICKLE | POLE & LINE TUNA MAYONNAISE
WILLOW LODGE HAM & TOMATO | HOUMOUS, SUN BLUSHED TOMATOES & ROCKET

Williamson Finger Buffet - 3,50 each

HOT ITEMS

Scotch Quails Eggs with Piccalilli
Thai Style Crab Cakes
Spicy Lamb Kofta Kebabs GF
Free Range Chicken and Bell Pepper Skewers GF

COLD ITEMS

Poached Salmon Medallions with Lime Mayonnaise GF
Kentish Mayde Cheddar Cheese & Onion Marmalade Quiche v
Confit Duck, Cucumber & Spring Onion Wraps
Assorted Bridge Rolls
FREE RANGE CORONATION CHICKEN | SMOKED SALMON & CREAM CHEESE
SUSSEX CHARMER CHEESE & FRUIT CHUTNEY | HOUMOUS, GRILLED VEGETABLES, WATERCRESS & TOMATO JAM

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Drink Packages

York Package - 22,00 per person

1 Serving of Bucks Fizz on Arrival
2 Servings of Wine with the Meal
1 Serving of Sparkling Wine for the Toast

Osbourne Package - 25,00 per person

2 Servings of Bucks Fizz or Pimms on Arrival
2 Servings of Monte Verde Wines with the Meal
MERLOT | CABERNET SAUVIGNON | MERLOT ROSÉ | CHARDONNAY | SAUVIGNON BLANC
1 Serving of Prosecco for the Toast

Williamson Package - 29,00 per person

1 Serving of Kir Royale on Arrival
chilled champagne with crème de cassis
2 Servings of Rare Vineyards Pays d'Oc Wines with the Meal
PINOT NOIR | CINSULT ROSÉ | MARSANNE-VIOGNIER
1 Serving of Prosecco for the Toast

Other Items

- Orange Juice: 7,00 per litre jug
- Bottled Mineral Water: 3,50 per litre bottle

Toast Upgrades

If you would prefer a different wine for the toast, we are able to provide:

- Prosecco: 2,00 per person
- Louis Dornier Brut Champagne: 4,00 per person
- Chapel Down Brut or Rosé: 4,50 per person
- Piper Heidsieck N.V. Brut Champagne: 6,00 per person

Weights & Measures

- Champagnes and Sparkling Wines are served in 125ml Champagne flutes
- Pimms is prepared in jugs and served in highball glasses
- Still Wines are served in 175ml wine glasses

Whilst these drink packages are detailed for your selection, we will be happy to include additional drinks should you require it. Prices for additional servings are available upon request.

If you would prefer to tailor your own bespoke wine package, there is an extensive wine list available offering a wide selection of varietals both from the new and old world which can be quoted for accordingly.



Wedding Information

Room Hire	Civil Ceremonies can be held in the York Room for up to 60 guests at a charge of 350,00 No other room hire fees are charged when food and beverage pre-orders total 4500.00. Should your event not reach this amount, a 500,00 charge will apply to hire out the banqueting room.
Food & Drinks	<p>If you would like more than one choice per course, a supplementary charge will apply however some special dietary requirements will be allowed at no additional cost. All menu choices must be finalised and confirmed in writing 7 days prior to the date of your event.</p> <p>Children aged 3 years and under are free, aged 4 to 12 years can be served half portions of the chosen wedding breakfast meal at half price. Alternatively, you can choose 2 courses from our children's menu at a reduced price available upon request. All food and drink packages can be tailored to meet your individual tastes and needs, please ask for further details if you would like a bespoke menu quotation.</p> <p>The hotel must be informed of any dietary or allergen requirements for guests attending the event in writing once all menu options have been confirmed at least a month prior to your event.</p>
Corkage	Still wines are charged at 15,00 per 75cl bottle. Champagnes and sparkling wines are charged at 20,00 per 75cl bottle. All Magnums, larger and litre bottles are charged on a pro-rata basis. Corkage will not be refunded on unused bottles.
Band or Disco	The Hotel can provide a disco at a cost of 350,00 to include the license fee. A 150,00 license fee applies should the customer wish to provide their own disco or band.
License	The Hotel has a license extension until Midnight.
Accommodation	<p>A complimentary standard double room is provided for the Bride and Groom which includes breakfast the following morning when food and beverage pre-orders total 4500.00.</p> <p>For a supplementary charge, this can be upgraded to a Deluxe Room with flowers, chocolates, bottle of fizz and fresh fruit.</p>
Wedding Guests	<p>For the night of the wedding, the nights prior to the wedding and after, a special tariff is available to family and friends of the Bride and Groom, subject to availability - please ask for details.</p> <p>Check-in time is from 14.00. Whilst every effort is made to allow for an earlier check-in, no guarantees can be made until the day of arrival. Check-out time is 11.00am prompt. If late check-out has not been prearranged, and guests vacate rooms after 11.00am, additional charges will be incurred.</p>
Accounts	<p>A non-refundable deposit of 1000,00 is required to confirm the reservation together with written confirmation. The final balance must be paid 1 month prior to the date, together with confirmed final numbers. Please note that the hotel cannot accept cheques.</p> <p>All deposits and pre-payments are strictly non-refundable under any circumstance. We strongly recommend that couples take out wedding insurance from a reputable supplier before any supplier deposits are paid to cover all eventualities including cancellation or rearrangement due to death, illness or failure of suppliers.</p>

All prices and terms in our Wedding Pack are inclusive of VAT at the prevailing rate, are subject to our Schedule of Conditions which is available upon request and to change without prior notice.