



THE GRAND
BRIGHTON

*Write your love story
by the sea...*







Photo: Inbetween Days Photography



“COME WITH ME,
MY LOVE TO THE SEA...”

Anon

Photo: Sara Reeves Photography

WEDDINGS AT THE GRAND BRIGHTON

With stunning sea views, unforgettable character, and luxurious little touches, The Grand Brighton is the perfect setting for couples looking to host a sophisticated seaside wedding. Known as the original palace by the sea, our iconic Victorian building is home to more than 155 years of incredible stories and memories.

Now it's time to write your most exciting chapter together by the sea, and bring it all to life at The Grand Brighton...



SAY I DO WITH A SEA VIEW

Originally built as the ultimate luxury seaside break for aristocrats, The Grand Brighton was designed with flexibility in mind. The venue's fully-licensed private event rooms double up as ceremony spaces as well as reception areas and can accommodate anything from intimate gatherings to banquets for 500 guests.

The traditional Regent Room is the perfect space for smaller ceremonies, before stepping outside for beautiful postcard photographs. For larger wedding receptions, dine and dance in the gorgeous Empress Suite - the largest sea-facing suite in the country...

EMPRESS SUITE

- ◇ CEREMONY - min 100 / max 900
- ◇ RECEPTION - min 100 / max 500

ALBERT

- ◇ CEREMONY - min 50 / max 200
- ◇ RECEPTION - min 50 / max 200

ALBERT II

- ◇ CEREMONY - min 35 / max 120
- ◇ RECEPTION - min 35 / max 60

REGENT

- ◇ CEREMONY - min 35 / max 80
- ◇ RECEPTION - min 35 / max 60

FIRST FLOOR SUITES (NAPOLEON AND EUGENIE)

- ◇ CEREMONY - min 10 / max 35
- ◇ RECEPTION - min 10 / max 24



“TOGETHER IS
A WONDERFUL
PLACE TO BE”

Anon



CEREMONIES

The Grand Brighton is fully licensed to host civil wedding ceremonies, allowing you to get all the legal bits sorted along with the celebratory reception in the same place.

The Brighton & Hove Registrar is available to conduct civil ceremonies seven days a week, including Bank Holidays. Our ceremony fee is £750 if followed by a reception and £1,000 if you are holding a ceremony only at the hotel.

Once you've chosen your date and checked room availability with us, you can book the registrar on **01273 292016**.

Photo: Kristian Leven Photography





“COME GROW OLD
WITH ME. THE BEST
IS YET TO BE.”

William Wordsworth

Photo: Brightonweddingphotography.com





“AS THE SEA HAS
NO END, SO DOES
MY LOVE FOR YOU”

Anon

PARTY PACKAGES

Curate your wedding just the way you've always dreamed it to be. Start with our flexible party package, and your wedding coordinator will work with you up until the big day to refine the details to make it a truly unique event.

Our wedding coordinator will also be there to hand to help inspire you throughout the planning process with their extensive knowledge of the local area and contact list of suppliers in the East Sussex area.

SAMPLE
PACKAGE

PRE-WEDDING

- ◇ Tour of the venue and area
- ◇ Three course menu and wine tasting ahead of event for two people*

THE BIG DAY

- ◇ Drinks reception (two glasses of prosecco per guest)
- ◇ A selection of canapés (three per person)
- ◇ Three-course wedding breakfast with coffee
- ◇ Half a bottle of house wine per guest (with options to upgrade)
- ◇ A glass of prosecco for a toast
- ◇ Dedicated Event Manager and team for the day
- ◇ Room hire
- ◇ Stage and dance floor
- ◇ White table linen and napkins
- ◇ Menu cards
- ◇ Silver cake stand, decorative mirrors and tea light candles
- ◇ A complimentary parking space for 24 hours*

POST-WEDDING

- ◇ Complimentary wedding night stay in our Deluxe Sea View room for the bride and groom*
- ◇ Special room rates available exclusively for wedding guests
- ◇ A team to help you clean down!

*Available only for weddings groups of 50 people or more.



CANAPÉS AND CATERING

They say wedding guests always remember the food, so let them dine well! Our Executive Chef, Alan White, is available to help you create a bespoke menu and canapés for your big day. Choose from our sample menus or try a taste of the Grand experience before your wedding to help you decide...

AFTERNOON TEAS

Winner of the Best Afternoon Tea in the Brighton Restaurant Awards 2019. The Grand Afternoon Tea is a not only a celebration of tea and scones, but of the glorious traditions that form part of this famous ritual.

COCKTAIL EXPERIENCES

Celebrate your engagement over a cocktail or a few, in our traditional Victorian bar with offerings of classic and signature show-stopping cocktails.

BOTTOMLESS BRUNCH

A wonderful way to celebrate with friends, why not indulge with a bright and beautiful brunch at Cyan. Our tempting menu includes everything from poached eggs and avocado to plant-based dishes with the option to go bottomless with free-flowing prosecco, bloody Marys, espresso martinis, and Non-Conformist Lager.

PRIVATE DINING AND REHEARSAL DINNERS

Whether you're planning a private dining experience or a rehearsal dinner, our Regent, Consort and first floor suites provide the perfect atmosphere for a pre-wedding get together.



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“ONE CANNOT
THINK WELL, LOVE
WELL, SLEEP WELL,
IF ONE HAS NOT
DINED WELL.”

Virginia Woolf



MAKE THE MAGIC LAST

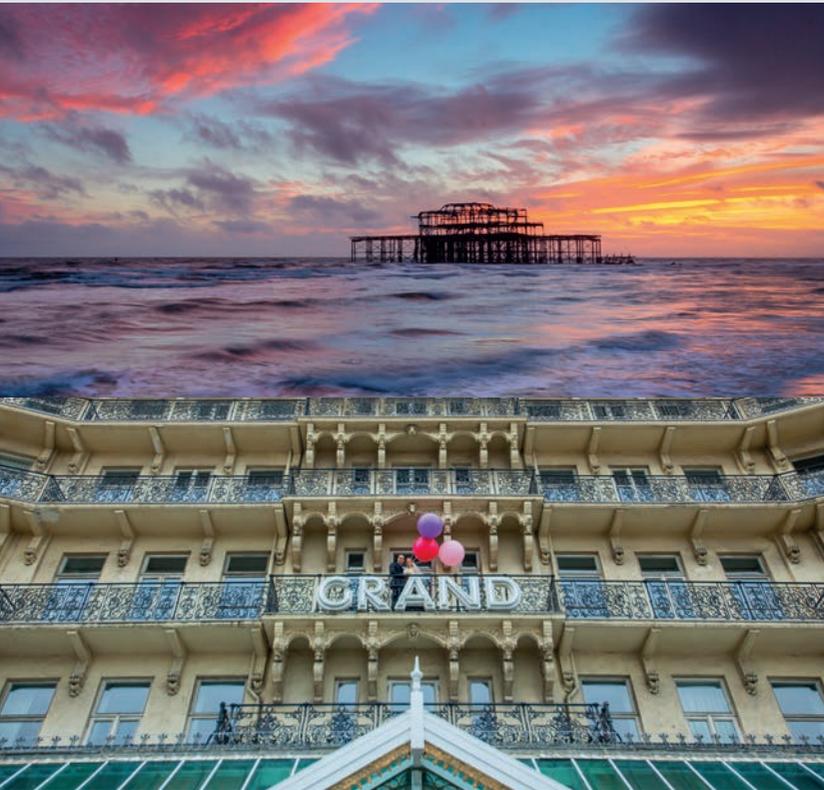
ACCOMMODATION

Our beautiful bedroom suites boasting sea views are made for a just married couple. Some suites even include private balconies and feature bathtubs and, with luxury bathrobes and room service to hand, why would you need to leave?

We also offer bridal and male grooming, hair and make-up services leading up to and on your special day and preferential bedroom rates for wedding guests.



Top left photo: Matthew Scott. Bottom right photo: Lesley Bwdett



A BRIGHTON MINI-MOON

The hotel is uniquely positioned in the heart of Brighton's colourful, creative and vibrant city. Hop off our doorstep to the nearby Palace Pier or historic Royal Brighton Pavilion, or head just beyond Brighton for romantic walks along the South Downs and Sussex coastline.

The Grand Brighton is also the only hotel in the city with a concierge team who can help you book restaurants in advance, plan out your travel routes and have a whole host of local knowledge between them for your stay...



FREQUENTLY ASKED QUESTIONS

WHERE CAN WE PARK?

We have a number of parking spaces available for guests including valet services provided by the hotel's Concierge team. These are available on a first come, first served basis for a fee. Our wedding coordinator can also advise on local car parking prices and discounts.

WHAT TIME WILL OUR WEDDING FINISH?

The party goes on until 11pm in our Regent room and first floor suites, and until 1am in the Albert room or Empress Suite.

DO YOU HAVE OUTSIDE SPACE WHERE WE CAN TAKE PHOTOS?

The Grand Brighton is conveniently located within walking distance of the seafront's most photographic sites. Take your pick of scenic views from The Bandstand to the less crowded shores in Hove. Within the hotel itself, the iconic spiral staircase and sea views from our balconies provide an epic backdrop to photographs. However, please liaise with your wedding coordinator if there is a particular area of the hotel you'd like to use.

SHOULD WE TAKE OUT WEDDING INSURANCE?

Yes, we recommend our couples take out wedding insurance to give you peace of mind that everything is covered for your big day from unlikely cancellations to any damage caused to the venue.

DOES THE VENUE ALLOW CONFETTI?

Of course, we fully encourage wedding parties to throw environmentally friendly and biodegradable confetti outside on the hotel's entrance. Please note that for confetti cannons, there is an additional clean-up fee of £250 per cannon if found outside depending on the amount left behind.

CAN WE HAVE LIVE MUSIC OR A BAND?

We think live music is a great way of bringing wedding guests together on the dance floor and have a list of local artists we can recommend for your reception in Empress suite and Albert room, from jazz quartets to contemporary DJs.





THE GRAND

BRIGHTON

97-99 Kings Road,
Brighton, East Sussex,
BN1 2FW

01273 224355
wedding@grandbrighton.co.uk
grandbrighton.co.uk/weddings

RECOMMENDED

EXTERNAL CATERERS



THE GRAND

BRIGHTON

GREENLEAF EVENTS

Contact: Sammir Saroya
28–32 Norwood Road, Southall,
Middlesex UB2 4DL
020 8574 7779
greenleafservices.com

SAPNA

Contact: Mr Tariq
W1 Grand Union Enterprise Park,
Bridge Road, Middlesex UB2 4EX
T020 8965 5145
sapna.co.uk

THE CLAY OVEN

Contact: Viva
197 Ealing Road, Wembley,
Middlesex HA0 4LW
020 8903 8800
theclayoven.co.uk

INDIAN/ASIAN CUISINE: RAGASAAN

Contact: Shruti, Ami & Raman
Northolt Trading Estate
Belvue Road, Northolt UB5 5QZ
sales@ragasaan.com
ragasaan.com

ANNA PURNA

Contact: Ash Patel
199 Plashet Road, Upton Park,
London E13 0QZ
020 8471 6249
info@annapurnacaterers.co.uk
annapurnacaterers.co.uk

KOSHER CUISINE:

JAMES ZIMMER KOSHER CATERING

Unit 21 Atlas Business Centre
Oxagate Lane, London NW2 7HJ
020 88308330
jameszimmer.co.uk

LITKE

Contact: Judith
02033320555
1st Floor, 49 Mowbray Rd,
Edgware HA8 8JL
judith@litke.co.uk
litke.co.uk

RECOMMENDED SUPPLIERS



CAKES

BRIGHTON CAKES

Contact: Fay
Unit 20, Hove Enterprise Centre,
Basin Road North, Portslade BN41 1UY
01273 499960
info@brightoncakes.com
brightoncakes.com

PURITA HYAM

Jacksons Farmhouse, Hammerpond Road
Horsham, West Sussex, RH13 6PE
01403 891494
07973 177091
purita@chocolateweddingcakes.co.uk
chocolateweddingcakes.co.uk



BRIDALWEAR

ATELIER GOLD

Contact: Roxy
80B St James Street, Brighton, BN2 1PA
07775258220
Roxy@ateliergold.co.uk
ateliergold.co.uk



EVENT DECORATIONS

DAZZLING DÉCOR

Contact: Vicki
Unit 10A, Newhaven Workshops, Beach
Cl, Newhaven BN9 0BY
07984 097658
info@dazzlingdecor.co.uk
dazzlingdecor.co.uk



THE GRAND BRIGHTON

REVERIES

Contact: Emily & John
Unit C2, Dolphin Enterprise Centre,
Evershed Way, Shoreham By Sea,
West Sussex BN43 6QB
01273 455332
info@reverieevents.co.uk
reverieevents.co.uk/weddings

JUST OCCASIONALLY LIGHT-UP LETTERS

01273 041684
zoe@justoccasionally.co.uk
justoccasionally.co.uk
airmagination.co.uk



RECOMMENDED SUPPLIERS



FLORIST

TONY DUNN

56 Craignair Avenue, Brighton, BN1 8UH
info@tonydunnflowers.co.uk
tonydunnflowers.co.uk



HAIR & MAKE UP

We have our own contacts via the hotel spa. Please enquire with your wedding co-ordinator.



PHOTOGRAPHY

EMMA MAY

07817675565
info@emmamayweddings.com
emmamayweddings.com

LIZA O'MALLEY

07957693916
lizaomalleyphotography@gmail.com
lizaomalley.com



ENTERTAINMENT

UNITY TALENT - DJ & PHOTOBOOTHS

Contact: Paul Budd
07910583211
info@unitytalent.co.uk
unitytalent.co.uk

SARAH SUSSEX VIOLINIST

07871697649
Sarah_violin@hotmail.co.uk
sarahsussexviolin.co.uk



THE GRAND

BRIGHTON

ALEXANDRA KING HARPIST

07810 327509
contact@harpistalex.co.uk
harpistalex.co.uk

WILL MAVIN MUSIC - SINGER

07884181832
willmavinmusic@gmail.com
lastminutemusicians.com

JOOGLEBERRY - ENTERTAINMENT AGENCY

07930 160737
acts@joogleberry.com
joogleberry.com

PARTY PACKAGES AND UPGRADES



PRICES

2020 / 2021 | **£120 per person**

Choose a Sunday wedding celebration and receive a 20% discount off the package price*

PARTY PACKAGE

PRE-WEDDING

- ◇ Tour of the venue and area
- ◇ Three course menu and wine tasting ahead of event for two people*

THE BIG DAY

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- ◇ A selection of canapés (three per person)
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- ◇ White table linen and napkins
- ◇ Menu cards
- ◇ Silver cake stand, decorative mirrors and tea light candles
- ◇ Dedicated Event Manager and team for the day
- ◇ A complimentary parking space for 24 hours*

POST-WEDDING

- ◇ Complimentary wedding night stay in our Deluxe Sea View room for the bride and groom*
- ◇ Special room rates available exclusively for wedding guests
- ◇ A team to help you clean down!

*Available only for weddings groups of 50 people or more. Prices are based on parties of 50 people or more. Prices are subject to increase year on year and discounts are subject to availability. Smaller wedding packages for 10 to 20 guests can be arranged on request.



LET US HELP YOU TAILOR YOUR DAY WITH A SELECTION OF PREMIUM UPGRADES...

GENERAL UPGRADES

- Additional bedroom upgrades from Deluxe Seaview are available on request | **From £180 per night**
- Chair covers and sashes
- DJ and Entertainment
- Chauffeur and car services
- Room decoration
- Ceremony room hire
- Celebratory favours

DRINKS UPGRADES

- Upgrade from prosecco to;
- Ridgeview Cavendish Sussex Sparkling Wine
- Moët & Chandon Champagne | **Additional available on request**
- A selection of house wines

SPA PACKAGES AND BRIDAL PARTY PAMPERING



THE GRAND
BRIGHTON

DESIGN YOUR TIME

The perfect option for busy brides and grooms-to be, this package offers 5 sacred hours' worth of treatments entirely of your choice. The day starts with a calming herbal tea whilst discussing all the pampering options with your personal therapist. From luxury wraps and bespoke facials to all-natural salt scrubs and manicures and pedicures we'll have you wedding-ready in no time. Includes a delicious lunch and a glass of bubbles.

Available to enjoy from Monday to Friday from 10am until 5pm for £290.

BRIDAL MAKEUP

- ◇ Brides Make up (90 minutes) **£80pp**
- ◇ Mother of the Bride (45 minutes) **£55pp**
- ◇ Bridal Party (60 minutes) **£65p**

We use E.L.F products which are all vegan and cruelty free. A pre-wedding make up trial is recommended for the bride which includes a full consultation, please contact us for more details and pricing.

JUST MARRIED SPA PACKAGE

The ultimate way to unwind after the Big Day, our package is designed with pure relaxation in mind. Enjoy a truly indulgent treatment using the heady scent of Natural Spa Factory warming massage candles, the candles are lit and the warming and nourishing oil is used within the treatment itself, soothing tired muscles and easing aches away. Choose a complimentary candle to take away (Honey, Cacao or Rose) and finish off with a glass of bubbles. Monday-Friday £110 per couple, Saturday & Sunday £130 per couple, includes facilities use.

Pre booking essential. Subject to availability. Available if your wedding is booked at The Grand Brighton.

To book contact: **+44 (0) 1273 224 300 Opt 5**,
or email: spa@grandbrighton.co.uk

CANAPÉS



THE GRAND
BRIGHTON

SAMPLE MENU

Three canapés are included in the standard package. Additional canapés | **£5 per canapé**

- ◇ Baguettine with parfait de canard and confit d'orange
- ◇ Smoked ham on brown bread with mustard and gherkin
- ◇ Open prawn with tomato mousseline on white bread
- ◇ Blinis with mascarpone and avruga caviar
- ◇ Tuna mousseline with celery and peppers on white bread
- ◇ Smoked salmon mousse on madeleine
- ◇ Grape with cream cheese and pistachio nut
- ◇ Stilton mousse with pecan nut, fig purée on blinis
- ◇ Spicy naan with smoked chicken mousse coriander and mango
- ◇ Grilled gammon with mixed peppers and curly endive on ficelle
- ◇ Smoked salmon tartare with mascarpone on blinis
- ◇ Caviar d'aubergine and sweet pepper on Yorkshire pudding
- ◇ French bread of mozzarella sun-blushed tomato and pesto
- ◇ French goat's cheese with chives and red peppers on shortbread

DRY HIRE EMPRESS SUITE



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The Empress suite, seating is the UK's largest sea-facing seats up to a maximum of 550 guests with a stage and dance floor. We have our preferred suppliers if you wish to use outside caterers.

PRICES

2020/2021 Prices for dry hire:

£10,000 for a Saturday

£8,250 for a Sunday

(excluding bank holiday weekends)

Dry hire packages include

- ◇ Room hire from midday until midnight
- ◇ Hire of the Empress Suite and kitchens from 8am to 1am
- ◇ A dedicated Event Manager and team for the day
- ◇ Up to 550 chairs and 55 banqueting tables
- ◇ Stage and dance floor
- ◇ Corkage via the caterer
- ◇ Bar facility
- ◇ One complimentary Deluxe Sea View bedroom for the bride and groom on the night of the wedding
- ◇ Two additional function rooms for daytime use on the day of the wedding
- ◇ Two kitchen porters

EXTERNAL CATERING AND BAR USE

We have a list of recommended suppliers if you wish to use external caterers, and a full bar is available which can be operated on either a cash or account basis. Alternatively a free bar will be stocked and run by the caterer.

With dry hire packages, no staff will be provided unless they have been pre-booked. Additional waiting and bar staff can be hired at The Grand Brighton for £10 per hour.



DRY HIRE EMPRESS SUITE



THE GRAND
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ADDITIONAL CHARGES

- ◇ Hire of cutlery, crockery and glassware
- ◇ Hire of table linen
- ◇ Confetti use (clean up charge)
- ◇ AV equipment

Please contact the wedding coordinator for prices

TO BOOK A DRY HIRE EVENT

- ◇ Written confirmation is required and a contract to be signed by the Client or by the Caterer on the Client's behalf
- ◇ Should you wish to supply your own caterer, full health and safety paperwork will be required and signed off by our Executive Chef before we can confirm the booking
- ◇ A deposit of £1000 is required on confirmation

Terms and conditions

Please note that any beverages left on hotel premises 48 hours following the function may incur a storage charge. The Client will be responsible for any costs incurred from damage caused by the wedding party to the fixtures, fittings, carpets in the hotel function rooms, public areas and bedrooms. The Caterer will be responsible for any costs incurred from damage to kitchen equipment. A charge of £300 + VAT will be levied to the Caterer and taken from the deposit if the kitchens are not left in a clean and tidy state. This will be checked by the Event Manager on the day. Please note that if your caterer does not supply up-to-date health and safety documentation, a £75 fee is applicable to re-submit the documents before processing the booking.

TERMS AND CONDITIONS

1. TERMS OF PAYMENT

A non-refundable deposit of £1,000 will be required to secure the booking. Further payment of all pre-booked items is required as follows: 6 months prior – 50% of the outstanding balance 1 month prior – total outstanding balance

Any outstanding balance is to be settled prior to the day. A credit card number may be given in advance in order that the balance can be charged to the account.

Payment may be made by cheque, credit/debit card, direct bank transfer or cash. Should you wish to arrange a monthly payment plan with your wedding coordinator this can be discussed upon booking.

BANK DETAILS

Barclays Bank, 1 Churchill Place, London
E14 5HP. Sort Code: 20-00-00
Account Number: 63585174
Account name: Brighton Grand Hotel
Operations Ltd Company
Registration No. 8935930
VAT Registration No. 945674581
Fax 01273 720 613

2. AMENDMENTS AND CANCELLATIONS

Cancellation of a confirmed booking must be in writing. A cancellation fee is payable to The Grand Brighton, calculated on the following basis:

PERIOD OF

CANCELLATION NOTICE	CHARGE
6 months or longer	Loss of deposit
Between 2 and 6 calendar months	50% of the rates quoted
2 months and under	100% of the rates quoted

The hotel reserves the right to reallocate the room originally stated, should it be deemed necessary.

Final chargeable numbers will be required 3 weeks prior to the event – these are to be no less than 90% of original numbers.

Additional account bar charges will be required to be paid on departure.

3. MINIMUM NUMBERS

A minimum number of 20 guests are required in order to take advantage of the full wedding packages. A minimum of 50 guests is required

for additional package options, and wedding of between 10 to 20 people will be subject to bespoke package charges which can be discussed upon enquiry.

4. EVENING CELEBRATIONS

Where an evening reception follows on from a daytime sit down meal with us, we ask that you cater for at least 80% of the evening guests with a buffet. Should you not wish to have a buffet, a room hire charge may be applicable.

5. DAMAGE TO PROPERTY, FIXTURE AND FITTINGS

The hotel will hold the Client responsible for any damage caused through negligence by the Client, the Client's guest or the Client's contractors. An inspection of the premises before and after the event may be requested by contacting the Guests Relations Manager. Details of insurance to cover this and cancellation liabilities are available on request. We always recommend arranging wedding insurance externally to cover any unexpected costs.



THE GRAND
BRIGHTON



TERMS AND CONDITIONS

6. VAT AND SERVICE

VAT is included at the current rate but is subject to change without notice. We do not levy a service charge, but prefer to leave this to your discretion.

7. OUTSIDE CATERERS

The hotel's health and safety disclaimers must be signed by new caterers before a contract can be signed. A £75 fee may apply to check documents from new suppliers.

8. BEDROOMS

A preferential accommodation rate will be offered for bedrooms for wedding guests. These rooms will be reserved under a block code. Alternatively, guests may call the reservations line, or book online at the best available rate.

10. CHECK IN TIMES

Check in time for accommodation is from 3.00pm. An early check in can be requested but is not guaranteed. Check out time is by 11am. Late check out can be requested until noon. Late check outs after noon are subject to a charge of £10 per hour.

11. CAR PARKING

Car Parking is provided on a first come first served basis for residents only. If there are a large number of guests requiring car parking, Please check with your wedding co-ordinator for local facilities and discounts.



THE GRAND

BRIGHTON

12. FIREWORKS AND CONFETTI

Please note that fireworks are not permitted on hotel premises. Indoor fireworks or performers must be discussed with your wedding coordinator in advance, with the relevant insurance and health and safety documents supplied. Confetti is permitted outside the hotel, but please note there is a £250 clean up fee levied depending on the amount.

13. PRIVACY POLICY

We always treat your personal information with the utmost care and will never sell it on to other companies for marketing purposes. Our Privacy Policy is available to view on our website and provides full information on how we use and store data

PACKAGE BANQUETING MENU



THE GRAND
BRIGHTON

Choose ONE starter, ONE main and ONE dessert to create a set menu for your entire party, plus vegetarian or vegan options included in banqueting packages

STARTERS

Choose ONE starter from the choice below:

CHICKEN

Cajun chicken, cucumber, garlic mayo, tomato, red onion, and micro rocket salad

SALMON

Poached salmon, tartare, quail egg, beetroot mayo, and tendril

MUSHROOM (V)

Wild mushroom salad, sauce vierge, smoked paprika and mushroom hummus with olive oil bruschetta

CHORIZO

Sussex chorizo, pickled zucchini, saffron purée, potato, and cherry tomato

SOUP

Roasted sweet potato, bacon and Mayfield cheese beignet

SALAD (V)

Spiced butternut, caramelized apple, pine nut, Brighton Blue cheese, and green olive vierge

SMOKED SALMON

Smoked salmon, horseradish mousse, anchovies, shallots, capers, parsley oil, and rye croutons

PRAWN

Tandoori prawn, cucumber, mango, cherry tomato, iceberg, onion, carrot, and coriander

DUCK

Smoked duck breast, pickled radicchio, blackberries, pear purée, and hazelnuts

ASPARAGUS (V)

Griddled asparagus, poached egg, brioche, and chive butter sauce

MAINS

Choose ONE main from the choice below:

SEA BASS

Fillet of sea bass, pea, olive, feta and parsley risotto and sauce vierge

CHICKEN

Pan fried corn fed chicken breast, fondant, asparagus, spinach, oyster mushroom and café au lait sauce

All prices exclude VAT. The Grand's events menus are modified each spring. Throughout the year additional amendments may take place in line with market conditions.

PACKAGE BANQUETING MENU



THE GRAND
BRIGHTON

SALMON

Fillet of salmon with bacon, silver skin onions, mushrooms, fish velouté, roast gem, parsley and fondant potato

PORK

Rack of pork, creamed cabbage, grain mustard mash, savoury apricot and sage crumble and honey caraway roasted carrots

CHICKEN

Roast chicken, potato gratin, carrot purée, creamed leeks, chicken jus, capers and parsley

BEEF

Roast sirloin, gratin potato, roast sweetheart cabbage, parsnip and horseradish purée, tomato concass, chive and beef sauce

COD

Wrapped in Sussex charcuterie, fish velouté, brown shrimp, butter beans, parsley and fennel

BEEF

(Supplement £10) Medallion of beef fillet, roast parsnips, mushroom risotto, duxelle, horseradish crème fraiche

LAMB

Roast rump of lamb with smoked pancetta, artichoke, peas, baby onions, mint and red wine sauce, creamed cabbage, spinach and fondant

DUCK

Magret duck breast, sprout purée, rosti, roast sweetheart cabbage, spinach and black cherry jus

CURRY (VE)

Yellow Thai vegetable curry, jasmine rice balls, coriander, coconut and lime yoghurt

TART (V)

Aubergine, grilled Italian vegetables, panko feta cheese, olive purée and vine tomato ketchup

RISOTTO CAKE (V)

Basil pesto and mozzarella cheese, confit bell red pepper, zucchini, asparagus and cherry tomato salsa

GNOCCHI (V)

With wild mushroom carbonara, walnuts and Sussex Blue cheese fritters

CAULIFLOWER (VE)

Battered and spiced cauliflower, sultana couscous pancake, tagine sauce, smoked almonds heirloom tomatoes and micro coriander

All prices exclude VAT. The Grand's events menus are modified each spring. Throughout the year additional amendments may take place in line with market conditions. VE = Vegan V= Vegetarian

PACKAGE BANQUETING MENU



THE GRAND
BRIGHTON

DESSERTS

Choose ONE dessert from the choice below:

BRÛLÉE

Chocolate salted peanut, vanilla cream and peanut brittle

ORANGE

Orange tart, jaffa cake gelato, white chocolate sauce and raspberry powder

COFFEE

Panna cotta, mascarpone cream, amaretto chocolate macaroon and coffee sauce

PINEAPPLE

Fritters with nuts, sultanas and coconut, pineapple sauce, candy floss and coconut gelato

SPONGE

Tonka bean sponge pudding, poached rhubarb, ginger ice cream and oat crumble

TART

Black cherry Bakewell tart, black cherry ripple gelato and almond sauce

CHOCOLATE

Hazelnut and chocolate tart, Nutella ice cream, white chocolate sauce and pistachio

CAKE

Polenta cake, orange, raspberries and elderflower cream

CARROT

Sponge, blueberries ginger nut crumb, yoghurt ice cream and ginger syrup

PUDDING

Choc au pain pudding, saffron custard, banana gelato, chocolate sauce and cinnamon biscuit

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CHILDREN'S MENU



THE GRAND

BRIGHTON

PRICES

£20.00 for three courses

£14.00 for two courses

Please select one set menu for all children attending:

LIGHT BITES MENU

- ◇ Kiwi egg cup, pineapple fingers and strawberry dip
- ◇ Heinz tomato soup, organic crusty bread
- ◇ Ham and Philadelphia wrap, mini salad
- ◇ Baked beans on toast
- ◇ Corn on the cob with garlic bread

MAIN COURSE MENU

- ◇ Chicken and vegetable casserole with garden herbs and rice
- ◇ Baked pitta bread, meatballs, tomato sauce and Tremain cheddar gratin
- ◇ Fish, chips and mushy peas, served with Sarsons' vinegar
- ◇ Sussex pork and leek sausage 'Toad in the Hole' with onion gravy and creamed potatoes
- ◇ 5oz rump steak, chips and minted peas
- ◇ Salmon and haddock fishcakes, mixed green vegetables
- ◇ Pizza margarita served with side salad and garlic bread

DESSERT MENU

- ◇ Warm apple crumble with custard
- ◇ Warm chocolate muffin, chocolate sauce and vanilla ice cream
- ◇ Northiam fruit yoghurt
- ◇ Fresh fruit platter with a raspberry dipping pot
- ◇ Ambrosia rice pudding topped with strawberry jam
- ◇ Vanilla bean ice cream, strawberry and chocolate sauce

*Please note that the children's menu prices are available for children aged 3 to 11 years old.

SUPPER AND MIDNIGHT MENU CHOICES



THE GRAND
BRIGHTON

FINGER BUFFET £20 PP

SUPPER MENU

£14 PP. Available from 9.00pm.
Choose one of the following:

- ◇ Thai chicken curry, jasmine rice
- ◇ Beef chilli and rice
- ◇ Chicken korma, basmati rice, naan bread
- ◇ Fish and chips
- ◇ Lamb kofta, pitta bread, salad and chilli sauce
- ◇ Beef burger and hot dog (one of each)
- ◇ Thai vegetable curry, jasmine rice (V)

- ◇ Bean chilli and rice (V)
- ◇ Vegetable korma, basmati rice, naan bread (V)
- ◇ Battered aubergine and chips (V)
- ◇ Tofu kofta, pitta bread, salad and chilli sauce (VE)
- ◇ Quorn burger and Quorn sausage hot dog (V)

MIDNIGHT MENU

£5.50 PP. Available after 10.00pm.
Choose one of the following:

- ◇ Bacon brioche bap
- ◇ Sausage brioche bap
- ◇ Fried egg brioche bap
- ◇ Vegetarian brioche bap

£15 Per pizza

Choose one of the following:

- ◇ Margherita
- ◇ Pepperoni
- ◇ Vegetable supreme
- ◇ Meat feast

MIDNIGHT FRIES

£4 PP

