



VENUE PRICING

To ensure your day is unique, our approach to pricing is bespoke to your specific requirements. Should you wish to discuss the hire of our 1912 Restaurant for your wedding or exclusive use of the whole hotel, please speak with Theresa.

Ceremony	£350
Wedding Breakfast	£500
Evening Reception	£500

If having the ceremony, wedding breakfast & evening reception with us. The total cost for room hire is £1,000



FRIENDS OF THE LANSDOWNE

You have the perfect venue, here's a selection of our trusted suppliers for your consideration

Bridal wear

Claire de Lune Bridal

07826 048 440

info@clairedelunebridal.com

Florists

Grand Flowers

01323 736 968

orders@grandflowers.co.uk
www.grandflowers.co.uk

Handpicked

01323 737 704

info@handpickedflowers.co.uk
www.handpickedflowers.co.uk

Wedding stationery

La la Card

wedding invitations & stationery

Isabelle +44 07969803370

wedding_invites@hotmail.co.uk
www.perfect-invites.co.uk

Photography

The Soul of My Lens

0730 579 3424

£150 off when booking the Lansdowne
as your wedding venue
www.thesoulofmylens.co.uk

Sarah Carmody

07973 450 379

www.sarahcarmody.co.uk

The Brass Photobooth

01424 563 040

info@brassphotobooth.co.uk
www.brassphotobooth.co.uk

Hair & make up

Nikki & Stacey

0774 888 6457

nikkiandstaceymakeup@outlook.com

Entertainment

1066 DJs

07900958984

info@1066djs.co.uk

Martin's Mobile Disco

07809 591 031

martincavie@hotmail.com

Tom Fitzpatrick

Swing & Soul Singer

10% off when you book your wedding
at The Lansdowne

07878 163 027

tomfitzpatrickuk@gmail.com

Alexander James

Magician

07540 612 362

hello@alexanderjamesmagic.com

Venue dressing

Inflated Creations

Bespoke Balloon Decorations

07754 382 785

creations21@yahoo.com

Flutterby Events

Party & Event planners

07970 065 083

miranda@flutterbyevents.me.uk



SAMPLE DINING **£39 per person** for 3 courses

Starters

Smoked Salmon

Caviar, rocket & lime dressing

Crab Cakes

Herb emulsion, cucumber, radish & dill salad

Meze Plate Cured Meats

Olives, feta, grilled Mediterranean vegetables, focaccia bread
(Vegan Available)

Smoked Ham Hock Terrine

Celeriac remoulade

Smoked Aubergine

Peppers, walnuts & pomegranate salad (Vegan)

Please advise us of any allergies or specific dietary requirements.

Mains

Butternut Squash Tarte Tatin

Goats cheese & balsamic
(Vegan Available)

Beer Batter Haddock, Chunky Chips

Mushy peas & remoulade

Roasted Supreme of Chicken

Seasonal vegetable, saffron pomme purée & red wine jus

Grilled Fillet of Seabass

Seasonal vegetables, sauté potatoes & Salsa verde

Sirloin of Beef with Yorkshire Pudding

Roast potatoes, roasted root veg & Madeira gravy

Cumberland Sausage & Mash

Caramelised red onion & port gravy

Desserts

Triple Chocolate Brownie

Chocolate ganache & chantilly cream

Sticky Toffee Pudding

Salted caramel ice cream

Passion Fruit Cheesecake

Passion fruit coulis, meringue
(Vegan available)

Lemon and Lime Tart

Lemon macaroon, lemon sauce

Additional courses

Sorbet £3 per person

Cheese Platters £8 per person

Tea and Coffee £4 per person

Our chef would be delighted to discuss your menu requirements and design a bespoke menu tailor made for your special day. Examples include an Afternoon Tea served as your wedding breakfast

DRINKS

Drinks packages to include a welcome cocktail, ½ bottle of wine per person with wedding breakfast, and a glass of Joseph Perrier Champagne or Nyetimber Classic Cuvée, English Sparkling Wine.

Available from **£32 per person**



Cocktails & Mocktails

- Cosmopolitan
- Passion Fruit Martini
- Espresso Martini
- Mojito
- Aperol Spritz
- Pimms & Lemonade
- Virgin Tom Collins
- Non-Alcoholic Mojito
- Non-Alcoholic Passion Fruit Martini
- Virgin Tropica Exotica

Champagne & English Sparkling

- Joseph Perrier Cuvée Royale Brut NV
- Nyetimber Rosé, English Sparkling Wine +£2pp supplement
- Nyetimber Classic Cuvée, English Sparkling Wine

Non-Alcoholic

Made by award winning UK makers in Germany. Suitable for vegans and those on Gluten Free diets

Wild Idol Sparkling White or Rosé

White Wines

- Vino Blanco, Maximo, Spain +£2pp supplement
- Sauvignon Blanc, Ladera Verde, Chile +£2.5pp supplement
- Pinot Grigio, Veneto, Italy +£2.5pp supplement
- Picpoul De Pinet, Languedoc-Roussillon, France +£3pp supplement
- Sauvignon Blanc, Trinity Hill Sauvignon Blanc, Hawkes Bay, New Zealand +£5pp supplement

Red Wines

- Vino Tinto, Maximo, Spain
- Cabernet Sauvignon, Ladera Verde, Chile +£2pp supplement
- Merlot, Ponte Pietra, Italy +£2.5pp supplement
- Malbec, Calchaqui Valley, Argentina +£3pp supplement
- Rioja, Vina Berceo, Spain +£5pp supplement

Rosé Wines

- Pato Torrente Rosé, Chile
- White Zinfandel, Snowdown, USA
- Creation Soleil Des Alpes Rosé, Provence, France +£4.5pp supplement

BUFFET

Finger Buffet

£12 per person

Choose 3 items

- Halloumi fritter
- Selection of sandwiches
- Spicy chorizo
- Sweet chilli prawns
- Patatas Bravas
- Mini quiche selection
- Vegetable samosas with dips
- Spiced meatballs in sweet chilli Sauce
- Mini pig in blankets
- BBQ pulled chicken sliders
- Pork sausage rolls
- Mini pizzas

Additional items available for £3 per item

Please advise us of any allergies or specific dietary requirements.

Platters

£14 per person

Charcuterie

Selection of cured meats, marinated olives, hummus, feta, crudites, focaccia bread & sun-kissed tomatoes

Seafood

Selection of seafood, crab pate, smoked salmon, marie rose prawns, peppered smoked mackerel, marinated olives, hummus, feta, crudites, focaccia bread & sun kissed tomatoes

Cheese

Selection of Sussex Cheese Sussex old, brighton blue, sussex brie, seven sister, marinated olives, hummus, feta, crudites, focaccia bread & sun kissed tomatoes

BBQ Buffet

£16 per person

Choose 2 hot & 2 sides

- Mini BBQ pulled pork sliders
- BBQ chicken wings
- Tandoori chicken kebab & flatbread
- Mixed vegetable & halloumi
- Marinated salmon in soy sauce
- Our butcher classic pork sausages

Sides

- Mediterranean salad with feta
- Zesty coleslaw with capers
- Jalapeno creamed corn
- Mac'n'Cheese
- Potato salad

Served with hummus, BBQ sauce and tzatziki

Big Pot Buffet

£20 per person

Choose 1 option

- Shepherd's Pie & veg
- Chilli Con Carne with rice
- Chicken tikka with rice
- Vegan spinach & butternut squash curry with rice
- Lamb Tagine with couscous & Applewood bacon
- Mac'n'Cheese



THE PACKAGE IS...

THERE IS NO PACKAGE

At The Lansdowne we believe your wedding should be totally unique, none of this gold silver or fairytale listing. Your big day should be one of a kind. Intimate, elegant and always joyous. Just the way you dreamed it should be. With this in mind all we ask is you contact our dedicated wedding consultant, Theresa, tell her all the things you'd love (and things you certainly don't want) and leave it all up to our team. Theresa will advise you of cost. We work within a wide range of budgets from small intimate unions to grander affairs. Your big day is yours and yours alone.

