



WEDDINGS

BANNATYNE SPA HOTEL HASTINGS

Off Peak Package

*Available any day January, February, March, October, November
or Sunday - Thursday April - September*

Based on 50 Guests throughout the day

Ceremony Room Hire
Red carpet as your aisle
PA system for your ceremony music
A glass of House wine or beer on arrival
Wedding Breakfast room hire
Three course Silver wedding breakfast
A glass of Prosecco to toast the happy couple
A glass of house wine per person for the table
Jugs of iced water
Silver Cake Stand and Knife
Easel
White table linen and napkins
Evening Reception Room Hire
Dancefloor
Evening Buffet - Bacon rolls
Dedicated Wedding Coordinator
Preferential accommodation rates for your guests

Additional Day Guests - £75

Additional Evening Guests - £8

**Available any day January, February, March, October, November
or Sunday - Thursday, April - September*

	2022	2023
Sunday - Thursday*	£4200	£4400
Friday or Saturday*	£4400	£4600



WEDDINGS

BANNATYNE SPA HOTEL HASTINGS

Off Peak Menu - 2022

*Please select one starter, one main and one dessert
Plus a vegetarian or vegan alternative if required*

Starters

Carrot and coriander soup (V, Ve, gf)

Classic Prawn and Crayfish cocktail, Marie Rose and toast Melba (gf*)

Chef's sustainable fish cakes with lemon and dill mayonnaise

Chicken liver parfait, red onion marmalade and toasted briôche (gf*)

Mains

Slow cooked Chinese five spiced pork belly, sage mash, braised red cabbage, Bramley apple sauce, black pudding and cider jus (gf*)

Supreme of chicken, pommes fondant, carrot crème, French beans and mushroom and thyme jus (gf)

Roast fillet of sea bass, green beans, tomato and pea vinaigrette and basil crusted potatoes (gf)

Baked courgette with Tuscan vegetables and Israeli couscous, fresh tomato basil sauce (V, Ve, gf*)

Desserts

Brioche and butter pudding with warm custard

Bailey's Crème Brûlée, all butter shortbread (gf*)

Chocolate cheesecake with orange Chantilly cream

Vegan chocolate brownies and raspberry fondue (V, Ve)

Tea/Coffee

Tea/Coffee - £2.50 per person

Tea/Coffee and Petit Fours - £4 per person

Additional Courses

Cheese

(£8 per person or £4 supplement per person in place of dessert)

A selection of British and European cheeses with grapes, crackers and accompaniments

Sorbets

(£3 per person)

Lemon, Raspberry, Mango

v: vegetarian, ve: vegan, gf: gluten free, gf*: gluten free option available

Dishes from the menu may contain traces of allergens, including nuts. Please ask one of our teams if you require further information about the allergens contained in our dishes.

Should ingredients not be available, a similar substitution may be used.



WEDDINGS

BANNATYNE SPA HOTEL HASTINGS

Gold Package

Available any day all year round

Based on 70 day guests and 100 Evening Guests

- Menu tasting for the couple
- Ceremony Room Hire
- Red carpet as your aisle
- PA system for your ceremony music
- A glass of Prosecco or Pimms on arrival
- Wedding Breakfast room hire
- Three course Gold wedding breakfast, followed by Tea/Coffee
- A glass of Prosecco to toast the happy couple
- Half bottle of House wine per guest for the table
- Jugs of iced water
- Silver Cake Stand and Knife
- Easel
- White table linen and napkins
- Evening Reception Room Hire
- Dancefloor
- Evening Buffet - Four Item Finger Buffet
- Dedicated Wedding Coordinator
- Toastmaster
- 1 Nights Bed and Breakfast in our Bridal Suite
- Preferential accommodation rates for your guests
- 12 months Bannatyne Gym membership for the couple,
with exclusive discounts on spa treatments

Additional Day Guests - £105

Additional Evening Guests - £16

2022	2023
£7600	£7800



WEDDINGS

BANNATYNE SPA HOTEL HASTINGS

Gold Menu - 2022

*Please select one starter, one main & one dessert
Plus a vegetarian or vegan alternative if required*

Starters

(Inclusive for Gold & Platinum packages)

- Roasted pepper and vine tomato soup with roquette pesto (ve,gf*)
- Chilled fan of melon; fresh Galia melon served with a mixed berry coulis (ve,gf)
- Salad caprese - Sliced fresh mozzarella, tomatoes and sweet basil (v,gf)
- Rillettes of mackerel paté, pickled carpaccio of cucumber and beetroot salad (gf)
- Home cooked ham hock and pâté terrine with English pickled vegetables and ciabatta croutes

Mains

(Inclusive for Gold & Platinum packages)

- Pan-fried farmed sea bass, crushed new potatoes, asparagus and saffron chive sauce (gf)
- Roast pork loin with roast potatoes, crackling, panache of vegetables, Yorkshire pudding and gravy
- Char-grilled paprika marinated free-range chicken supreme, potato fondant, broccolini and creamy mushroom sauce (gf)
- Miso and red chilli glazed baked aubergine, steamed rice and fresh coriander with spring onions and roasted pepper salad (ve,gf)
- Spinach and ricotta bake with tomato and basil sauce(v)

Desserts

(Inclusive Gold & Platinum Packages)

- Warm sticky toffee pudding, toffee sauce, honeycomb ice cream
- Vanilla bean panna cotta, strawberry soup and fresh berries (gf)
- Twice cooked chocolate brownie, clotted vanilla ice cream and raspberry coulis (gf)
- Eton mess; classic dish of strawberries, Chantilly cream and meringue (gf)
- Exotic fruit salad with lemon sorbet (ve,gf)

Additional Courses

Cheese

(£8 per person or £4 supplement per person in place of dessert)

A selection of British and European cheeses with grapes, crackers and accompaniments

Sorbets

(£3 per person)

Lemon, Raspberry, Mango

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WEDDINGS

BANNATYNE SPA HOTEL HASTINGS

Platinum Package

Available any day all year round

Based on 70 day guests and 100 Evening Guests

- Menu and Wine tasting for the couple
- Ceremony Room Hire
- Red carpet as your aisle
- PA system for your ceremony music
- A glass of House Champagne on arrival
- Wedding Breakfast room hire
- 4 Canapes per guest on arrival
- Four course Platinum wedding breakfast, followed by Tea/Coffee
- A glass of house Champagne to toast the happy couple
- Half bottle of House wine per guest for the table
- Jugs of iced water
- Silver Cake Stand and Knife
- Easel
- White table linen and napkins
- Evening Reception Room Hire
- Dancefloor
- Evening Buffet - BBQ Menu
- Dedicated Wedding Coordinator
- Toastmaster
- 2 Nights Bed and Breakfast in our Bridal Suite
- Preferential accommodation rates for your guests
- Private breakfast room for your guests the following morning
- 12 months Bannatyne Gym membership for the couple,
with exclusive discounts on spa treatments

Additional Day Guests - £140

Additional Evening Guests - £30

2022	2023
£11,200	£11,400



WEDDINGS

BANNATYNE SPA HOTEL HASTINGS

Platinum Menu - 2022

*Please select one starter, one main and one dessert
Plus a vegetarian or vegan alternative if required*

Starters

(inclusive for Platinum packages or £4 supplement per person)

Lobster bisque, saffron rouille on parmesan croute

“Hors d’oeuvre”; Quails egg mayonnaise and cucumber spaghetti, cream cheese and prosciutto cocktail bites, smoked salmon roulade, hummus and sun kissed tomato croute

Assam chai smoked duck breast with cold pad Thai salad (gf)

Hot smoked salmon salad with a roasted shallot and chilli dressing (gf)

Sorbets

(£3 per person)

Lemon, Raspberry, Mango

Mains

(inclusive for Platinum packages or £4 supplement per person)

Oven roasted salmon fillet, pavé potatoes, asparagus and hollandaise sauce

Confit duck leg on herbed mashed potatoes, pancetta savoy cabbage and rich port jus (gf)

Garlic and thyme roasted lamb rack, pumpkin purée, roasted chat potatoes and Romanesco

Desserts

(Inclusive Gold & Platinum Packages)

Sticky treacle tart, lime curd and Cornish clotted cream

Banoffee cheesecake

Dark Belgian chocolate and orange torte, cherry purée and sweet cream

Apricot and pear crumble with Chantilly cream

Raspberry tartelette, macaroons and Chantilly cream

Classic lemon posset, strawberry sorbet and shortbread crumb

Exotic fruit salad with lemon sorbet (ve,gf)

Additional Courses

Cheese

(£8 per person or £4 supplement per person in place of dessert)

A selection of British and European cheeses with grapes, crackers and accompaniments

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