



WEDDINGS AT BANNATYNE SPA HOTEL HASTINGS 2018

At Bannatyne Spa Hotel, Hastings we can create an elegant and romantic atmosphere for your wedding. Whether it is an intimate gathering or a celebration on a larger scale, we have an array of locations that would set the tone beautifully.

The Garden, Quebec & Murray Room Ceremony up to 90 | Wedding Breakfast up to 70 | Located in the original country house overlooking our beautiful gardens, the bright and inviting garden suite of rooms offers a more intimate of settings. With its high ceilings and neutral colouring, this is the perfect venue for an indoor ceremony or alternatively, a smaller more intimate wedding breakfast.

Summer House Pavilion Ceremony up to 200 | Our picturesque summer house pavilion is situated in our enchanting gardens where your guests can enjoy your ceremony, photographs and also the beautiful surroundings. The summer house is perfect for all wedding parties no matter how big or small.

The Montgomerie Suite Ceremony up to 300 | Wedding Breakfast up to 260 | Evening Reception up to 300 | The stunning and grand Montgomerie Suite is located adjacent to the main hotel building; overlooking our stunning gardens. This purpose built suite is the ideal wedding venue with direct access to our picturesque gardens for the perfect wedding photographs. This is the quintessential setting for a large celebration and is furnished perfectly with its own bar, stage, surround sound and dance floor, complete with integral lights.



ALL INCLUSIVE PACKAGES 2018

SILVER PACKAGE - £7,000

70 day guests - 100 evening guests

- Red carpet • Glass of Prosecco on arrival • Silver wedding breakfast
- Half bottle of house wine per guest • Half bottle of mineral water per guest • Glass of Prosecco for toasts
- Evening buffet • Wedding room hire • Services of toast master • Silver cake stand and knife • Easel for table plan
- One nights accommodation in our bridal suite

Additional day guests - £99

Additional evening guests - £15

GOLD PACKAGE - £8,500

70 day guests - 100 evening guests

- Red carpet • Glass of Prosecco on arrival • 4 canapés per guest • Gold wedding breakfast
- Half bottle of house wine per guest • Half bottle of mineral water per guest • Glass of prosecco for toasts
- Evening buffet • Wedding room hire • Services of toast master • Silver cake stand and knife • Easel for table plan
- One nights accommodation in our bridal suite

Additional day guests - £115

Additional evening guests - £20

PLATINUM PACKAGE - £10,500

70 day guests - 100 evening guests

- Red carpet • Glass of Champagne on arrival • 6 canapés per guest • Platinum wedding breakfast
- Half bottle of house wine per guest • Half bottle of mineral water per guest • Glass of champagne for toasts
- BBQ Evening buffet • Wedding room hire • Services of toast master • Silver cake stand and knife • Easel for table plan
- One nights accommodation in our bridal suite

Additional day guests - £140

Additional evening guests - £25

In addition to our inclusive packages, we would be delighted to prepare a bespoke quote for you, please contact one of our wedding coordinators for further information



H A S T I N G S H O T E L

Bannatyne

S I L V E R M E N U

Please note that one choice should be made for the entirety of your wedding party, excluding dietary requirements, please contact your wedding coordinator for further information

STARTERS

Prawn and avocado cocktail, toast melba, brandy sauce

Pressed ham and smoked chicken, rye bread, gherkins, capers, turmeric pickled vegetables

Homemade perl wen ravioli, butternut squash, spinach, perl wen, creamy watercress (v)

MAINS

Twice cooked pork belly, parsnip puree, Savoy cabbage, Bramley apple sauce, boudin noir

Saffron chicken nicoise, sous-vide marinated chicken, warm ratte potatoes, runner beans, black olives, soft hen egg, lemon infused oil

Salmon and spinach roulades, pomme mousseline, asparagus, chive sauce

Spinach gnocchi, sun kissed tomato, parmesan, spinach, grana padano (v)

DESSERTS

Raspberry crème bruleé, short biscuit, raspberry compote

Chocolate orange torte, minted creme anglaise, raspberry compote

Tangy pineapple carpaccio, passion fruit, honey chilli, passion fruit sorbet



GOLD MENU

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STARTERS

Seabass ceviche peruvian style, sweet potato, sweet corn, micro herbs, chilli infused oil

Black angus steak tartare, rye bread, gherkins, capers, shallots, quail egg

Wild mushroom and goat cheese melt, puff pastry, wilted spinach, basil pesto (v)

MAINS

Steamed halibut, coriander and pistachio crust, samphire, kale, saffron potatoes

Black angus beef burgundy style, polenta puree, pancetta, morel, vanilla carrots, caramelized baby onions

Two ways cooked duck, confit and sous vide, jerusalem artichoke, salsify, wilted spinach, provençal jus

Baked courgettes and tomato, red quinoa, spinach, goat cheese (v)

DESSERTS

Lemon posset, ginger short biscuit, raspberry compote

Chocolate trifle, dark chocolate, white chocolate, orange confit ice cream

Fruit of forest tart, orange crème pâtissière, passion fruit jelly



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PLATINUM MENU

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STARTERS

Lobster and orange, endive, orange segments, apple celery salad, avruga caviar

Salted venison carpaccio, rocket salad, parmigiano reggiano & black olive dust

Leek and fourme d'ambert tart, frisee salad with balsamic caviar (v)

MAINS

Seared Ahi tuna, sauté bok choy, potatoes, chili & miso dressing

Fillet of Black Angus beef, pomme fondant, roast shallots puree & glazed carrots, wild mushroom duxelles

Three bones rack of lamb, mint crust, truffle crushed new potatoes, provençal jus

Wild mushroom risotto, mascarpone and tarragon, black truffle, micro herbs (v)

DESSERTS

Raspberry strudel, sundae vanilla ice cream and pecan caramel sauce

Deconstructed cheesecake, dark chocolate, mascarpone, cherry caviar

Pear tarte tatin, calvados ice cream, raspberry dust



EVENING BUFFET MENU

SAMPLE FINGER BUFFET MENU

(4 items per person) additional items £3 per person

Selection of freshly made closed sandwiches
Selection of tortilla wraps

Cajun potato wedges, sour cream and guacamole

Buffalo spiced chicken wings

Roast vegetable and mozzarella quiche

Mini wild mushroom and swiss cheese tarts

Chorizo and red onion sausage rolls

Thai chicken kebabs with sweet chilli

SAMPLE CONTINENTAL MENU

Selection of English and continental cheeses, cured roast meats with crusty bread, crackers, grapes and chutneys

SAMPLE HOG ROAST MENU

(supplement cost per person applies)

Hog, apple sauce, crusty bread, potato dish, and 2 salads

Breaded cod fingers with tartare sauce

SAMPLE DESSERTS

(£5 supplement per person)

White chocolate and lemon cheesecake

Citrus tart with clotted cream

Strawberries and Cream

SAMPLE BBQ MENU

Build your own ground beef burger, lettuce, tomato, onion, cheese

Sweet and sticky Jack Daniel's glazed chipolata pork sausages

Chicken thigh marinated in mustard lemon and garlic

Sea bream fillet en papillote, spring onion and fennel butter

Grilled field mushrooms

Grilled corn on the cob with cajun rub

Jacket potatoes, sour cream and chives

New potato salad, crème fraîche and spring onion

Crisp cos lettuce, anchovy mayonnaise, reggiano parmesan, garlic ciabatta croutons

Mixed herb and garden leaves

*Prices based on a minimum of 60 people. Kindly note that our evening buffets are not available as your wedding breakfast, and are booked in addition to any wedding breakfast package - please choose from one menu only. Please note that conditions apply to weddings booked on a Saturday/peak times.



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YOUR NEXT STEP

Please make an appointment with one of our Wedding Co-ordinators,
Monica or Jo for an informal chat and a tour of the hotel and facilities.

If you would like to make a provisional reservation, we can hold your date for up to 10 working days following which, we would require a deposit of £500 to confirm your booking. This payment is non-refundable and non-transferable.

50% of the overall balance minus the deposit is due no later than 6 months prior to your wedding, followed by the final payment which is required 4 weeks before your wedding date.

Please do not hesitate to contact us should you require any further information

Telephone: 0844 248 3836 Email: events.hastingshotel@bannatyne.co.uk