

Berwick Inn Wedding Packages

Location

- The Berwick Inn is the perfect East Sussex location with great road connections from London, Brighton, Eastbourne & Hastings with ample parking and disabled access. Situated adjacent to the railway station it makes the perfect venue for guests travelling from all areas. There is a great selection of accommodation within a few miles along with onsite camping.
-

Pub Private Hire

- The picturesque gardens are an amazing spot for summer celebrations, and the Berwick Inn also makes a stunning winter wedding venue with its roaring log fires and cosy interiors
 - Exclusive use of the pub and grounds from the moment your guest arrive
 - Seated dining for up to 75 people
 - Inclusive crockery glassware and linen
 - Sound system available
 - November – March Private hire price £2000 April-October £3000
-

Marquee weddings

- Situated Within the grounds of the Berwick Inn we have a private field ideal for weddings that can also accommodate camping. Perfect for a secluded marquee wedding.
- Set up Friday pm / Pack down Sunday am
- Basic Porta loo hire (Can be upgraded)
- Trestle table & chair for hire up to 100 people
- Sound system available
- Heaters available
- fully stocked bar
- £3000 all year round

Berwick Inn Wedding Packages

Food

- Our Sussex location allows our Chef to pick the best seasonal local produce, the highest quality meat and the finest sustainably sourced fish. We take great pride in ensuring every dish is thoughtfully created, freshly prepared and beautifully presented.
 - Bespoke 3 course wedding breakfasts from £20 ph
 - Buffets from £15 ph
 - Hog roasts and Gourmet Bbqs from £12ph
 - Canapés from £5ph
-

Drinks

- The Berwick inn has an extensive list of wines, gins and bubbles to accompany your wedding breakfast. We have plenty of staff to ensure speedy service for your guests with a late license until 1am.
 - Welcome drinks from £3.50ph
 - Table Wine from £4.50ph
 - Toasting bubble options from £4.50ph
 - Bar service is included in venue price
-

Entertainment

- A connection is available for mp3's and we are acoustic music friendly outside and as loud as you want inside.
-

Decorations

- We encourage you to decorated the venue or marquee with your own theme or style

Gourmet BBQ

Bbq options starts at £11ph & includes 2 options

Aromatic Summer Chicken

- Charcoal grilled plump chicken thighs marinated with lime, garlic, chilli, coriander and ginger. •

Butchers Sausages

- Choose between Juicy Pork and leek, spicy Cumberland or French style Toulouse. •

Barbecued Southern Lamb

- Thick cut lamb steak tossed in our mint, garlic and mustard glaze, grilled with fresh rosemary. •

Chargrilled Tandoori Chicken

- Succulent chicken thighs, charcoal grilled and scented with tandoori spices, cumin and yoghurt. spicy mango chutney, mint and cucumber •

Middle Eastern Lamb Koftas

- Skewered, finely chopped lamb flavoured with spring onions, fresh chillies, garlic, coriander, parsley and mint, blended with middle eastern spices. •

Pure Aberdeen Angus Steak Burger

- Finest Scotch Angus beef steak, chopped and seasoned, flame grilled to perfection, Served with sweet caramelised shallots and garlic butter •

Salmon and king Prawn Skewers

- Freshly purchased that morning from our fishmonger & a homemade sweet chilli dip •

Swordfish Steaks with Leafy Garden Herbs

- Chargrilled swordfish steak marinated in extra virgin olive oil, glazed with parsley & chive marinade. •

Portobello Mushroom

- Large, flat, open mushroom, brushed with garlic and parsley butter, filled with chargrilled sweet chillies and topped with goat's cheese and crispy red onions •

Marinated Halloumi Cheese Kebabs

- halloumi cheese marinated with thyme, oregano, rosemary and mint, tossed in garlic olive oil and skewered with baby courgettes, red onion slices, red peppers, bay leaves and sweet potatoes. •

Also included

Crockery, cutlery, condiments, serving chef and staff

Extras

Coleslaw + £1ph

Herby new potatoes +
£1.50ph

Bakers basket + £1ph

Jacket potatoes + £1.50ph

Extra bbq option £4ph

Wedding Canapes

Meat

Chorizo and prawn skewers (gf)

Spicy albondigas (Spanish meatball)

Shredded duck & hoisin spring roll

Pastrami and dill pickle on rye (gf)

Chipolata, mustard & sesame seeds

Chorizo & manchego skewer (gf)

Classic bruschetta with a variety of toppings

Satay chicken skewers with peanut dip (gf)

Mini open cheese burgers

Mini yorkies with roast beef and horseradish

Pulled pork sliders

Veg

Wild mushroom and basil filo tartlets

Goats' cheese & red onion tarts

Roasted butternut squash & feta and mint tarts

Tempura baby vegetables with dipping sauce

Pepper dew peppers stuffed with ricotta gf

Caramelised onion chutney & goats cheese tarts

Sweetcorn fritters with guacamole (gf) •

Spanish tortilla with olive tapenade (gf)

Fish

Smoked salmon terrine (gf)

Thai fish cakes with sweet chilli dip

Smoked salmon, lemon & dill blini

Asian prawn & mango salsa (gf)

Pricing

3 x canapés per person £7.50 - 5 x canapés per person £10.50

Waitress service - £15.00 Per hour (1 waitress per 25 guests)

The Berwick Inn
Wedding buffet menu

{ £15.95 PER HEAD }

DRESSED WHOLE SALMON

- Cucumber scales, lemon and dressings •

HONEY GLAZED GAMMON

- Whole or sliced honey roasted gammon •

SIRLOIN OF SUSSEX BEEF

- Roasted sirloin of beef with horseradish cream •

ORIENTAL STYLE CHICKEN

- Chinese spiced and cooked whole •

VEGETARIAN QUICHE

MIXED GREEN LEAF SALAD

POTATO & RED ONION SALAD

COELSLAW

TOMATO & RED ONION SALAD

HOT NEW POTATOES

RICE SALAD

BAKERS BASKET SELECTION

- Freshly baked that morning •

MINI DESSERT SELECTION

- + 4.95ph •

SUSSEX CHEESE BOARD

- local cheeses with chutneys, breads and grapes •

+3.50PH

- Buffets include all crockery, cutlery and condiments •

The Berwick Inn
Wedding Breakfast Menu

{ £21.95 PER HEAD }

STARTERS

TOMATO & ROASTED RED PEPPER SOUP

- with basil mascarpone •

CHICKEN LIVER PARFAIT

- Served with melba toast & chutney •

CLASSIC PRAWN & AVOCADO COCKTAIL

- served with cheese straws •

MAIN COURSE

ALL SERVED WITH POTATO & VEGETABLE MEDLEY

ROAST SIRLOIN OF BEEF

- Served with a horseradish yorkshire •

SALMON & SPINACH WELLINGTON

- with a bearnaise sauce •

RATATOUILLE STUFFED PEPPER

- served with goats cheese •

DESSERTS

CREME CARAMEL

- with a berry compot •

CHOCOLATE BROWNIE

- served vanilla ice cream •

FRESH FRUIT SALAD

- served with lemon sorbet •

The Berwick Inn
Wedding Breakfast Menu

{ £31.95 PER HEAD }

STARTERS

DUCK & BLOOD ORANGE SALAD

- with a pomegranate dressing •

SMOKED SALMON & NORI ROULADE

- with a sweet chilli & cucumber relish •

ASSOCIATE OF FRESH MELON

- with a Pimms jelly & mixed berries •

MAIN COURSE

ROASTED CHICKEN BREAST WITH POTATO ROSTI

- Asparagus, wilted spinach, leek and smoked bacon cream sauce •

SEARED SEABASS & TIGER PRAWN

- with a thai noodle & vegetable broth •

WILD MUSHROOM & BUTTERNUT SQUASH RISOTTO

- served with spring onion & parmesan •

DESSERTS

STRAWBERRY PANNA COTTA

- with rosemary shortbread •

DARK CHOCOLATE & BAILEYS CHEESECAKE

- served with a creme anglais •

STICKY TOFFEE PUDDING

- with vanilla ice cream •

The Berwick Inn
Wedding Breakfast Menu

{ £44.95 PER HEAD }

STARTERS

VENISON CARPACCIO

- fig & shallot tart tatin, beetroot & raspberry dressing •

WILD MUSHROOM FRICASSE

- with toasted brioche, garlic & thyme saboyon, truffle oil •

SCALLOPS WRAPPED IN SMOKED PANCETTA

- black pudding bonbon, pea & mint puree, caramelised apple •

MAIN COURSE

ROASTED MONKFISH & PARMA HAM WITH WRAPPED
ASPARAGUS

- Apple rosti, lemon & crayfish buerre blanc •

RATATOUILLE MILLE FEUILLE

- with almond potato and sun blushed tomato coulis •

FILLET OF BEEF EN CROUTE

- dauphinoise potatoes, shallot puree, green beans and a rich port jus •

DESSERTS

DARK CHOCOLATE FONDANT

- Raspberry ice cream, marshmallow & honey comb biscuit •

HONEY & PARSNIP CHEESECAKE

- served with a vanilla creme anglaise •

SELECTION OF SUSSEX CHEESES

- biscuits, grapes & a duo of chutneys •