

## *Your Wedding Day at*



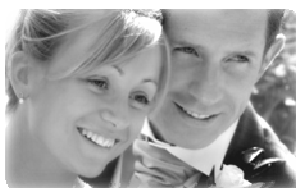
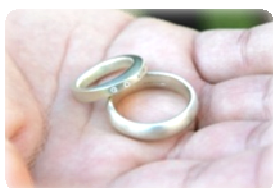
## *The White Swan Hotel, Arundel*

The White Swan Hotel has recently completed a new and exciting total refurbishment and is now one of the best venues to get married in, in West Sussex. The hotel provides a country setting, ideal for photos, yet conveniently on the outskirts of Arundel town. It also has ample free parking for your guests and even room for a Horse and Carriage at the entrance!

We have strived to devise a contemporary setting for this traditional property, with a blend of oak beams, open fires, bold fabrics and striking artwork, which also features the key sites of the town. We have created a relaxing lounge area where guests can unwind after a long day.

From your first sip of Champagne teamed with elegant Canapés through to your delicious Wedding Breakfast, our Chef will delight you and your guests with an array of flavours to suit all tastes.

The White Swan provides the perfect setting for all your wedding needs and we are sure that you and your guests will enjoy every moment of your 'Special Day' here with us.



Should you wish to arrange to discuss your wedding further or come and meet our Coordinator to show you around our beautiful function Suites, please do not hesitate to call the hotel directly.

Our main banqueting room, The Sussex Suite, will accommodate up to 100 guests with room for a variety of evening entertainments. The Sussex Suite also benefits from its own private bar and double doors leading out onto a terrace and garden area that is ideal for drinks receptions and photographs.

For the more intimate reception we also have The Terrace Room. With its high ceiling and light airy feel. The Terrace Room provides a great space for the smaller occasion for up to 20 friends and family. It also has double doors leading out onto the terrace, ideal for Pimm's Receptions in the sun!

The White Swan Hotel, Chichester Road, Arundel, BN18 0AD  
Tel: 01903 882677 Fax: 01903 884154  
[www.pebblehotels.com](http://www.pebblehotels.com)

## *The Wedding Package*

### The Wedding:

All weddings at The White Swan include:-

- A Dedicated Wedding Manager
- Use of the venue
- White table linen
- Complimentary accommodation for the Bride and Groom on the night of the wedding
- Preferential bed and breakfast rate for all your guests



### The Wedding Deluxe:

Deluxe weddings at The White Swan include:-

- A Dedicated Wedding Manager
- Use of the venue
- DJ Lighting and sound equipment
- Resident DJ
- White table linen
- White chair covers (with colour coordinating bows)
- Complimentary accommodation for the Bride and Groom on the night of the Wedding
- Preferential bed and breakfast rate for all your guests



***We will arrange these finishing touches for you for as little as £500, helping to take care of some of your planning.***

We have tried to make it as easy and stress-free as possible for you to plan your ceremony and reception. We have a range of food and drink menus for you to select from, however should there be something in particular that you would like please do not hesitate to discuss this with our Wedding Coordinator and our Head Chef.

To ensure consistent standards of presentation, quality and service we would recommend that your menu selection be kept to two choices from each course. Any special dietary requirement can also be catered for with prior notice. Should you be aware that any of your party have a food allergy please let us know as some of our dishes may contain nut products.

The following pages outline the tempting options of food and drink available for your Wedding or Civil Partnership with everything you need from your after-ceremony drink through to the evening finger buffet.

## *Drinks Package Suggestions*

### ***Silver Drinks Package***

A glass of Pimm's after your ceremony

Two 175ml glasses of Ben & Rudi Scotts Chenin Blanc/Cabernet Shiraz Merlot with your wedding breakfast

A glass of sparkling wine for toasts

**Silver Selection £17.95 per person** (*Extra glass of sparkling wine @ £4.95*)

### ***Gold Drinks Package***

A glass of Bucks Fizz or Pimm's after your ceremony

Two 175ml glasses of Finca Chardonnay/Finca Cabernet Sauvignon with your wedding breakfast

A glass of sparkling wine for toasts

**Gold Selection £18.95 per person** (*Extra glass of sparkling wine @ £4.95*)

### ***Platinum Drinks Package***

A glass of sparkling wine after your ceremony

Two 175ml glasses of Francesco Scritti Pinot Grigio/Santa Rosato Merlot with your wedding breakfast

A glass of champagne for toasts

**Platinum Selection £21.95 per person** (*Extra glass of Champagne @ £7.25*)

***Why not add one of the following to complement your after ceremony drinks reception?***

#### **Classic Canapé Selection**

Chef's mixed canapés

The selection will include a mixture of cured meats, fresh & smoked fish and vegetarian

**Silver** ~ 3 Flavours £2.95 per person

**Golden** ~ 5 Flavours £3.45 per person

**Platinum** ~ 7 Flavours £3.95 per person

*If you have a personal favourite please let us know*

#### **Strawberry Platter with chocolate covering at £2.25per person**

Juicy fresh strawberries dipped in chocolate, ideal with Champagne!



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## *Silver Wedding Breakfast*

### **Soup of your choice**

Finished with crisp savoury croutons  
Choose from roasted tomato & basil, leek & potato or country vegetable

### **Crayfish & Apple Salad**

Fresh crayfish served with cubes of green apple with a classic seafood dressing

### **Smoked Trout or Mackerel Roulade**

Served with a horseradish cream & poppy seed biscuits

### **Stroganoff of Button Mushrooms**

A classic creamed mushroom served on toasted garlic ciabatta

### **Chilled Fan of Honey Dew Melon**

Complimented by a sweet red berry chutney & seasonal fruit coulis

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### **Thai Style Salmon Supreme**

Middle cut of fresh salmon fillet poached with pak choi & glazed with sweet chilli sauce

### **Stuffed Chicken Breast**

Filled with pork, herb & wilted spinach forcemeat served with your choice of sauce  
Choose from classic chasseur sauce or creamy white wine & wholegrain mustard sauce.  
*If you have a personal favourite this can be tailored by our team of chef's for your special day.*

### **Traditional Roast Beef**

Slowly roasted topside of beef with our home-made Yorkshire pudding  
& a peppered watercress purée

### **Fillet of Pork En-croûté**

Pork tenderloin encased in golden puff pastry served with a Somerset cider  
& caramelised onion sauce

### **Herby Lamb Cutlets**

Succulent lamb cooked in golden crumb set on a bed of creamed leeks drizzled with a  
Red wine & redcurrant reduction

***Served with fresh market vegetables and your choice of freshly prepared potatoes***

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### **Creamy White Chocolate Mousse**

Topped with a dark chocolate mint crisp

### **Fresh Fruit Slipper**

Cubes of fresh fruit laced with Bailey's & lashings of fresh cream in a puff pastry slipper

### **Toffee, Banana & Walnut Slice**

A rich chunky parfait set on a crisp biscuit base with a butterscotch cream

### **French Style Lemon & Raspberry Tart**

Served with freshly whipped cream

### **Dutch Apple Pastry**

Served with Chef's famous lumpy custard

*£32.50 per person*

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# *Golden Wedding Breakfast*

## **Home-made Soup of your choice**

Finished with crisp savoury croutons & sour cream  
*Choose from minestrone, cream of Wild Mushroom or carrot & coriander*

## **Fillet of Chicken & Roasted Vegetable Terrine**

Garnished with mixed leaf & avocado mousse

## **Natural Smoked Haddock & Crayfish Risotto**

Accompanied by parmesan cheese straws

## **Salad of Smoked Duck Breast**

Ribbons of smoked duck set on mixed leaves with a spiced mango & tomato salsa

## **Warm Goats Cheese & Poached Pear Brioche**

Caramelised goats cheese layered on tossed wild rocket atop a baked brioche finished with a fan of poached pear

## **Sautéed Field Mushroom**

Topped by roasted cloves of garlic with Sussex blue cheese & port wine glaze

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## **Poached Fillets of Plaice**

Dressed over a mussel & king prawn chowder with wild dill & crab dumplings

## **Corn-fed Breast of Chicken**

Filled with a wild flower honey & asparagus stuffing  
Choose from mushroom & fennel or creamy Dijon mustard sauce.

## **Roasted Rib of Beef**

Slowly roasted on the bone served with our home-made Yorkshire pudding & rich red wine & onion gravy

## **Escalope of Turkey Breast**

Lightly dusted with golden crumb, sautéed with whole chestnuts & served with a mulled cranberry sauce

## **Medallions of Pork Tenderloin**

Succulent slices of pork served over a portabella mushroom & apple stir-fry finished with plum chutney

## **Roasted Rack of Lamb**

Served on a bed creamed leeks & finished with a delicate mint & rosemary drizzle

*Served with fresh market vegetables and your choice of freshly prepared potatoes*

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## **Peach & Apple Tart**

Served with a smooth vanilla custard

## **Home-made Choux Pastry Bun**

Filled with a classic snow ball cream & coated with a silky warm chocolate sauce

## **Fresh Fruit Pavlova**

Crispy meringue filled with exotic fresh fruit & whipped cream topped with a brandy snap crumble

**Local Cheese & Biscuits ~ produced by Sussex Cheese**

*£38.50 per person*

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# *Platinum Wedding Breakfast*

## **Home-made Soup of your choice**

*Choose from vine tomato & chervil with a lemon crab Scone,  
Classic French onion with a caramelised cheese crouton or cream of asparagus & dill weed with a hollandaise swirl*

## **Terrine of New Forest Game**

Garnished with micro leaf salad & a rosemary scented Cumberland jelly

## **Scottish Smoked Salmon Salad**

Roses of smoked salmon with garlic sautéed king prawns & a chive crème fraiche

## **Confit of Duck**

Slowly roasted leg of duck, marinated with fragrant herbs & spices served with warm fruit chutney

## **Avocado & Oriental Tiger Prawn Mousse**

Fanned avocado pear with quinells of tiger prawn, chilli & lime mousse with Chinese leaf & sesame oil brioche

## **Smoked Pigeon Breast**

Slices of smoke pigeon served with a pea shoot & beetroot salad accompanied by a gooseberry jelly

## **Roasted Loin of Monk Fish**

Medallions of fresh monk fish dressed with sautéed queen scallops with a mango & orange butter  
Garnished with crisp Parma ham flakes

## **Ballontine of Chicken & Pheasant**

Breasts of corn-fed chicken & wild pheasant rolled together with fresh herbs & wrapped with streaky bacon  
Served with a Madeira & tarragon sauce.

## **Prime Sirloin of Beef**

Roasted over a mirepoix of root vegetables & shallots served with our home-made Yorkshire pudding &  
Rich horseradish gravy & garnished with parsnip crisps

## **Seared Breast of Gressingham Duck**

Slices of succulent duck breast served with a Cointreau & caramelised orange sauce with a compote of cape gooseberries

## **Pot Roasted Saddle of Lamb**

Cuts of tender lamb with a brandy flamed black pepper sauce with a sage infused shallot purée

## **Haunch of New Forest Venison**

Marinated with red wine, mixed herbs & garlic & roasted with juniper berried,  
served with a rich red wine & red currant sauce

*Served with fresh market vegetables and your choice of freshly prepared potatoes*

## **Warm Chocolate Fondue**

Soft marshmallow, mixed fruit & nuts with a velvety chocolate sauce in a fresh orange goblet

## **Chilled Wild Berry Pudding**

Mixed berries in a timbale of vanilla sponge with saffron infused cream

## **Flambéed Strawberries**

Flash fried strawberries flamed with brandy & cane sugar with caramelised crepes with vanilla pod ice-cream

## **Toffee Apple Tart**

Topped with a highland whisky sauce and sponge sugar strands

**Local Cheese & Biscuits ~ produced by Sussex Cheese**

*£44.50 per person*

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## *A Selection of Fine Dining Ideas*

### **Champagne Poached Lobster Tail**

Served on salad of fruits de mer with zesty lime

### **New Forest Venison Terrine**

Served with baby fennel leaf & cranberry salad

### **Quinells of hand-picked wild mushrooms**

Served on medallions of smoked bacon with tarragon roasted chestnuts & truffle oil

### **Consommé of Chicken**

With a garnish of paysanne vegetables with truffle peelings

### **Fois Gras Brulée**

Set in a golden filo pastry basket lined with glace herbs

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### **Trio of Fresh Fish**

Poached fillets of Turbot, Seabass & Dover Sole set on a lobster bisque with ribbons of white asparagus

### **Breast of Barbary Duck & Guinea Fowl**

Carved over a Foie Gras crouton with a sloe gin & pink peppercorn dressing

### **Roasted Cutlet of Veal**

Served with a beef marrow croustade & a ramato blush with vine roasted cherry tomatoes

### **Fillet of New Forest Beef**

With pressed Ox tongue, sweet bread fritter & a vintage port wine jus

### **Roast Tenderloin & Confit of Belly Pork**

With a roasted crab apple & wild nettle purée finished with a manzana glaze

### **Free Range Fillet of New Forest Lamb**

With a thyme & chicken mousseline & finished with damson wine jus & lardons of Chorizo

***Served with fine green beans wrapped with streaky bacon, char-grilled baby leeks & Honey glazed chantenay carrots and your choice of freshly prepared potatoes***

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### **Poached Williams Pear**

Served on caramelised apple slices with a golden honeycomb & a Cointreau & Seville orange marmalade

### **Dark Chocolate Mousse**

With a crushed Kahlua meringue & home-made shortbread biscuit

### **Trio of Sugared Doughnuts**

With a chilled strawberry & vodka milkshake

### **Crepes Suzette**

Flambéed crepes ladled with an orange & Gran Marnier reduction

### **Local Cheese & Biscuits**

A table of cheeses produced by Sussex Cheese for your guests to choose for themselves

Served with a selection of tempting chutneys & pickles

***This is just a sample of the menu's that can be produced for your special occasion, our Head Chef, will be happy to discuss your individual needs & requirements to ensure the success of your celebration.***

*Create your own individual menu, Guide price £65.95 per person*

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## *Vegetarian Menu*

We have selected a range of items to tempt the vegetarian guests within your party and we would ask that you select a starter along with a main course from this menu

### To Start

**This can be chosen from the standard wedding menus**

### To Follow

#### **Wild Mushroom Stroganoff**

Sautéed wild mushrooms finished in a classic creamy French mustard & brandy sauce

#### **Stuffed Bell Peppers**

Filled with roasted Mediterranean vegetable cous-cous with a smooth tomato and basil concasse

#### **Vegetable Moussaka**

Layers of honey roasted vegetables, sliced potato and rich tomato sauce, topped with a golden creamy cheese sauce

#### **Goats Cheese & Roasted Vegetable Stack**

Layers of goats' cheese, aubergine, courgette & sweet peppers finished with a balsamic glaze

#### **Spiced Tomato and Mushroom Risotto**

Roasted cherry tomatoes, button mushrooms and chilli in finished with parmesan shavings

#### **Sun blushed Tomato & Green Pesto Tagliatelle**

Fresh pasta topped with sun blushed tomatoes blended with sautéed baby onions, mixed olives and green pesto

*Should you or any of your guests have any dietary requirements we will be happy to create a dish to meet your individual needs.*

## *Additional Courses*

### **Sorbet or Iced Shots- £2.95 per person**

Lemon, apple or Midori

### **Cheese Course - £9.95 per person**

Selection of cheeses served with crackers & grapes

### **Fish Course**

Fresh oysters, seared scallops or poached fillet of sole with crayfish mousse

*Market prices: please ask for a quote*

## *Children's Menu Choices*

### **Main Course - £9.95 per child**

**Pork & Leek Sausages** served on creamy mashed potato with gravy and fresh vegetables

**Golden Plaice Goujons** served with chunky chips and crisp cut salad

**Roast Chicken Breast** served with gravy, roasted potatoes & fresh vegetables

**Fresh Penne Pasta** topped with a rich tomato ragu, served with garlic bread and crisp cut salad

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Trio of ice creams with wafers & chocolate sauce or Fresh Fruit Salad

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## *The Evening Receptions*

After your delicious Wedding Breakfast your evening entertainment can commence. It is advisable to provide an evening buffet for any evening guests that you have attending. A finger buffet provides 'light bites' and 'nibbles' for your guests to enjoy more informally throughout the night.

### *Fun Finger Food*

A selection of open Parisienne bread sandwiches

Savoury vegetable filled Choux pastries **V**

Assorted Sussex Cheese rarebits **V**

Home baked sausage rolls

Fresh salmon puffs

BBQ potato wedges **V**

Battered sweet and sour button mushrooms **V**

Tempura battered mixed vegetables **V**

Various mixed quiche savoury / vegetarian **V**

Smoked salmon crostini

Breaded fish platter ~ scampi, plaice goujons, prawns

King prawn roulade

Sweet chilli glazed chicken wings

Mini hot dog wraps

Onion bhaji's with curried dips

Toasted garlic and herb bread

Tomato tarts with goats cheese and pesto **V**

Chicken or vegetable satay **V**

Mini toad in the hole

Potato skins with Cheese & Ham or Sour Cream & Chives **V**

Pigs in blankets

**Silver £11.95 for 6 items**

**Golden £15.99 for 8 items**

**Platinum £19.99 for 10 items**

All prices are per person, we recommend that you cater  
for a minimum of 80% of your reception guests

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## Function Suites

Our function suites are suitable for civil ceremonies, partnerships and receptions.

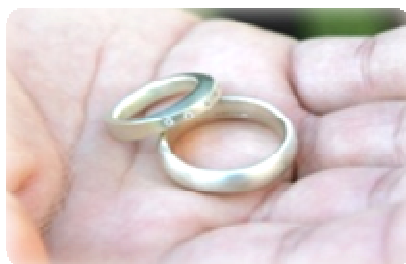
Our Coordinator will be able to advise what rooms are suitable for your specific needs considering the number of guests and table set up you require.

### Room Hire Charges for 2011:

|                          | Civil Ceremony | Wedding Reception |
|--------------------------|----------------|-------------------|
| <b>The Terrace Room</b>  | N/A            | <b>£150.00</b>    |
| <b>The Sussex Suite</b>  | <b>£225.00</b> | <b>£450.00</b>    |
| <b>The Arundel Suite</b> | <b>£150.00</b> | <b>£275.00</b>    |

These prices exclude the registrar fee that you will need to pay.

This will need to be arranged by you directly .



### **Other Venues**

Why not enquire into holding your 'Big Day' at one of our sister hotels? Take a look on our website.

#### **The White Swan Hotel**

Rother Street, Stratford upon Avon, Warwickshire,  
CV37 6WH  
Tel: 01789 297 022

E-mail: [thewhiteswan.stratford@pebblehotels.com](mailto:thewhiteswan.stratford@pebblehotels.com)

#### **The Potters Heron**

Winchester Road, Ampfield,  
Romsey, SO51 9ZF  
Tel: 023 8027 7800

E-mail: [thepottersheron@pebblehotels.com](mailto:thepottersheron@pebblehotels.com)