

# Weddings at The White Swan Inn, Arundel



At the White Swan, every member of our team takes pride in offering you a genuine and attentive welcome. Our charming inn provides a beautiful country setting ideal for photographs and very conveniently placed on the outskirts of historic Arundel.

Our food focus is on best quality ingredients and great flavors. Our traditional bar serves a carefully kept range of local ales and a full selection of wines and spirits.

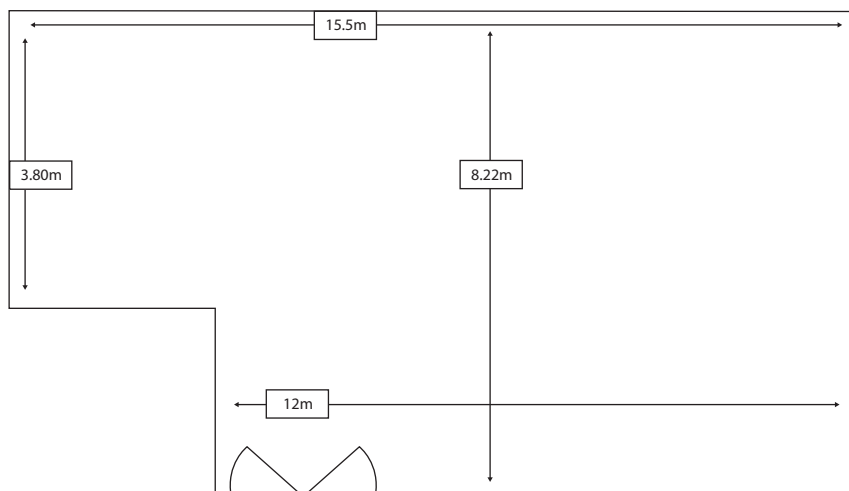
The bedrooms have a relaxing, modern style, muted shades, crisp cotton sheets and fluffy white bathroom towels. Many of the rooms have countryside views.

You will discover that The White Swan provides the perfect setting for your lovely wedding. Our wedding coordinator is available to show you our rooms and help you to plan your wedding day with us. We look forward to welcoming you and your guests.

Jacquie Long  
General Manager

## The Arundel Suite

The Arundel suite has large windows giving an abundance of light and warmth. The decor is neutral and will complement any colour scheme you choose. Up to 60 guests can be seated for the ceremony. The Arundel suite is on the ground floor and leads into the Terrace room.

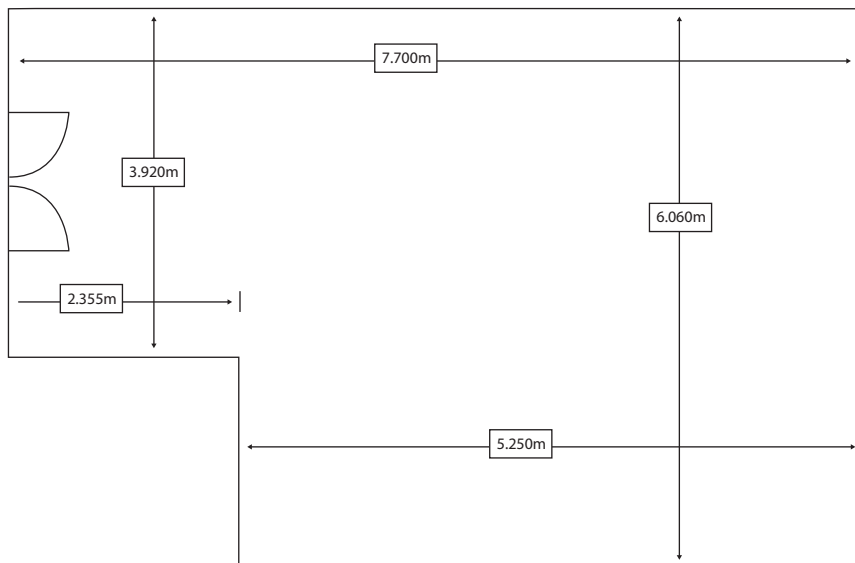


## The Terrace Room

We recommend The Terrace room for a more intimate reception.

With a high vaulted ceiling and light airy feel, it provides a great space for smaller occasions for up to 30 guests.

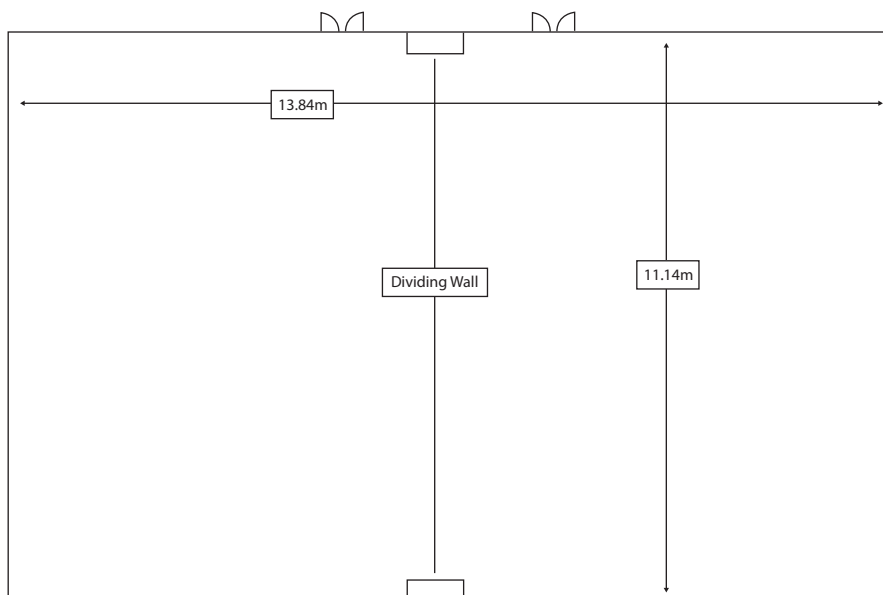
This room is also ideal for welcome drinks and opens onto our terrace.



# The Sussex Suite

The Sussex suite accommodates up to 90 guests for a sit-down wedding breakfast or up to 150 for an evening reception.

The Sussex suite benefits from a private bar and double doors leading to the garden overlooking the beautiful countryside beyond. It's the perfect spot for photographs. Our delightful gazebo is an attractive addition.



## Our Bedrooms

We have sixteen double rooms and four twin-bedded rooms. Six of our bedrooms on the ground floor are suitable for guests using wheelchairs.

All our rooms offer comfortable beds with crisp white cotton sheets and cosy quilts. Each room has an en suite bathroom with a shower over the bath, fluffy towels and gorgeous Mrs White toiletries.

We also have tea and coffee making facilities, a hairdryer and TV in each room.

There is free Wi-Fi throughout the building.

Our standard check-in time is 2pm and check-out is 11am.



## Additional Information

Our wedding coordinator can help you choose the most suitable combination of rooms for your celebration, taking into account the number of guests and room set up that you choose.

### Room Hire Charges

	Civil Ceremony	Wedding Reception
Terrace Room	n/a	£225
Sussex Suite	n/a	£600
Arundel Suite	£375	£225
Arundel Suite (Ceremony only)	£550	n/a

These prices exclude the Registrar's fee. This needs to be arranged and paid directly by you.



## Drinks

### Swan

A glass of Buck's Fizz after your ceremony

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

A glass of Prosecco for toasts

**Swan selection £20.50 per person (extra glass of sparkling £6.95 per person)**

**2018 £21.50 per person (extra glass of sparkling £7.95 per person)**

**2019 £22.50 per person (extra glass of sparkling £8.95 per person)**

### Cathedral

A glass of Buck's Fizz or Pimms after your ceremony

Two 175ml glasses of Unoaked Chardonnay Contesse de Marion /  
Roasato Merlot with your wedding breakfast

A glass of Prosecco for toasts

**Cathedral selection £21.50 per person (extra glass of sparkling £7.95 per person)**

**2018 £23.00 per person (extra glass of sparkling £8.95 per person)**

**2019 £24.50 per person (extra glass of sparkling £9.25 per person)**

### Castle

A glass of Prosecco after your ceremony

Two 175ml glasses of Pinot Grigo /  
Solandia Primitivo with your wedding breakfast

A glass of Champagne for toasts

**Castle selection £24.50 per person (extra glass of Champagne £7.95 per person)**

**2018 £26.00 per person (extra glass of Champagne £9.95 per person)**

**2019 £27.00 per person (extra glass of Champagne £10.25 per person)**

### Non Alcoholic

Orange or Apple juice £5.50 per jug (2018 £6.50 / 2019 £7.50)

Orange or Blackcurrant squash £4.50 per jug (2018 £5.50 / 2019 £6.50)

# Wedding Menu

## Canapés

Smoked salmon and avocado

Serrano ham, olive and pepper

Sausage and mash

Crayfish, cream cheese and chive

Vegetable Sushi rolls

Sussex cheese and vegetable

Salami and tapenade

Roast pepper, cream cheese and mushroom

Roast beef and horseradish cream

Crab pâté and prawn

Three items £4.50 per person  
(2019 3 items £4.95 per person)

Chocolate dipped strawberries (Available May-September)

£4.50 per person  
(2019 £4.95 person)

Please advise us of any allergies or dietary requirements you may have. We will do our best to adapt our dishes.



# Wedding Menu

Please choose one dish for each course from the list below. You can also choose a main course vegetarian alternative for guests who do not eat meat or fish.

## Starters

Pork terrine, malted wheat toast, chutney

French onion soup, cheese crouton, crusty bread

Prawn and coriander cream cheese, Melba toast

## Mains

Haddock, prawn and chive fishcakes, lime and ginger sauce

Roasted lemon chicken, white wine and tarragon sauce

Roast loin of pork, slice of pear stuffing, redcurrant gravy

Served with seasonal vegetables and potatoes

## Desserts

Citrus cheesecake

Eton Mess

Cheese and biscuits

£38.65  
(2019 £42.35)

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# Wedding Menu

Please choose one dish for each course from the list below. You can also choose a main course vegetarian alternative for guests who do not eat meat or fish.

## Starters

Vegetable / leek and potato / carrot and coriander soup

Fan of melon and prawns with Marie Rose sauce

Duck pâté, toast, apricot and orange chutney

Baked mushrooms and Stilton on toasted ciabatta

## Mains

Braised chicken supreme, tomato, mushroom, red wine and baby onion sauce

Slowly roasted beef with homemade Yorkshire pudding and red wine gravy

Leg of lamb infused with garlic and rosemary, mint gravy and Yorkshire pudding

Salmon and spinach Wellington, lemon and dill sauce

Served with seasonal vegetables and potatoes

## Desserts

White chocolate and raspberry mousse, shortbread biscuit

Fresh baked mixed fruit Pavlova and strawberry coulis

Apple tart, toffee and whisky sauce

Profiteroles, chocolate sauce

£42.65

(2019 £46.35)

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# Wedding Menu

Please choose one dish for each course from the list below. You can also choose a main course vegetarian alternative for guests who do not eat meat or fish.

## Starters

Selection of cured meats, olives and ciabatta

Smoked salmon, prawn and Champagne mousse

Chicken and wild mushroom salad

Spinach pancake filled with Brie and leek, tomato salsa

## Mains

Roasted mature rib of beef, Yorkshire pudding, port and onion gravy

Pan fried pork fillet, chicken liver crouton, cider and mushroom sauce

Seared duck breast, Morello cherry sauce, buttered savoy cabbage

Grilled fillet of trout, white wine and spring onion sauce

Served with seasonal vegetables and potatoes

## Desserts

Dark chocolate and almond cheesecake, orange and honey sauce

Sussex cheese and biscuits

Apple, sultana and brandy lattice

Tiramisu

£46.65  
(2019 £50.35)

Please advise us of any allergies or dietary requirements you may have. We will do our best to adapt our dishes.

# Wedding Menu

## Vegetarian Starters

This can be chosen from the standard wedding menus

## Mains

Mushroom and goats' cheese lattice, white wine and tarragon sauce

Stuffed bell peppers, filled with roasted Mediterranean vegetable couscous, smooth tomato and basil sauce

Vegetable moussaka, layers of honey roasted vegetables, sliced potato, rich tomato sauce, topped with creamy cheese sauce

Goats' cheese and roasted vegetable stack, layers of goats' cheese, aubergine, courgette and sweet peppers, finished with a balsamic glaze

Roast tomato, avocado and chick pea salad, croutons, sweet garlic dressing

Vegetable tagine, Mediterranean fruit and vegetable curry, couscous

## Children's Menu

Pork and leek sausages, creamy mash potato, gravy

Golden plaice goujons, chunky chips, salad

Roast chicken breast, gravy, roast potatoes

Fresh penne pasta topped with a rich tomato sauce, garlic bread

## Desserts

Trio of ice creams with wafer and chocolate sauce

Fresh fruit salad

Two courses £12.95 per child  
(2019 Two courses £13.95 per child)

Please advise us of any allergies or dietary requirements you may have. We will do our best to adapt our dishes.

# Wedding Menu

## Evening Finger Buffet Selection

Selection of open sandwiches

Sweet chilli chicken wings

Onion bhaji, coriander dip

White Swan pork pie with chutney

Potato skins with sour cream and chive or ham and cheese

Sussex cheese rarebit

Sausage rolls

Mixed volauvents

Chicken goujons, garlic mayonnaise

Quiches

Filo prawns, tartare sauce

Pigs in blankets

Breaded fish platter

Chicken or vegetable satay

Tomato tart with goats' cheese and pesto

Toasted garlic bread

£14.95 for 6 items / £17.95 for 8 items / £20.95 for 10 items  
(2019 £15.95 for 6 items / £18.95 for 8 items / £22.95 for 10 items)

## Buffet

Bacon and sausage baps with potato wedges or chips  
£10.95 per guest (2019 £11.95)

Cheese and cured meats with bread and crackers, chutney  
£17.95 per guest (2019 £18.95)

Hot pork or roast beef baps with roast potatoes, gravy and relishes  
£12.95 per guest (2019 £13.95)

The White Swan BBQ (May to October) - Please see over

Please advise us of any allergies or dietary requirements you may have. We will do our best to adapt our dishes.

# White Swan Barbeque

Please choose 3 of the following items

Minted lamb burgers

Lamb chops

Beef burgers

Pork sausages

Lincolnshire sausages

Lemon chicken breast

Garlic chicken breast

Sticky pork ribs

Salt and spicy ribs

Salmon parcels

Halloumi and vegetable kebab

2018 £25.95 per person

2019 £26.95 per person

Items included

Floured Baps

Rice salad

Green salad

Coleslaw

Potato salad

Sauces

Please advise us of any allergies or dietary requirements you may have. We will do our best to adapt our dishes.

# Frequently Asked Questions

## **Can we hold our ceremony in the hotel?**

Yes, our Arundel Suite is licensed for weddings.  
Please contact the Registrar directly on 01243 642122.  
A fee is payable directly to the Registrar and is separate from any room hire charged by us.

## **Can we bring our own caterer?**

Sorry, we do not allow other caterers to be brought into The White Swan.

## **Can we bring our own alcohol?**

Yes you can at the managers discretion, corkage fees are £20.00 per bottle of wine and £25.00 per bottle of fizzy

## **Do you charge for tables, chairs, linen, glasses, cutlery and crockery?**

These costs are included in our room hire charges. Our linen is white. You may hire coloured linen if you prefer.

## **Are candles permitted?**

Yes they are although we ask you to sign a candle disclaimer form before your event.

## **Are fairy lights permitted?**

You are welcome to bring fairy lights in the function rooms and gardens. However these must be safely attached and must not damage any part of the building.

## **Is confetti permitted?**

Biodegradable confetti or natural flower petals are permitted in the outside areas only.

## **Are fireworks or Chinese lanterns permitted?**

We do not permit fireworks on our property or grounds. However the cricket club adjacent to The White Swan may allow fireworks. We advise you to contact them directly. Chinese lanterns are not permitted.

## **How many parking spaces do you have?**

We have space for over 100 cars a number of which are designated for disabled drivers.

# Frequently Asked Questions

## **Do you insist on specific suppliers, cake makers for example?**

Absolutely not! Your wedding is unique to you, and you may hire the suppliers you wish to use.

## **Is there disabled or wheelchair access to the venue?**

Yes there is access from the bar. We also have two toilets with wheelchair access.

## **What are your check in/check out times?**

Bedroom check in is 2pm and checkout is by 11am on the day of departure. If your guests require an early check in, we recommend they book into the hotel the night before

## **Can we decorate the reception room the day before?**

This depends on the availability of the room. We generally ask that you arrange for suppliers to decorate from 7.30am on the day.

## **Under 18s?**

Nobody under the age of 18 is allowed to drink alcohol.  
Anyone that looks under the age of 25 may be asked for ID.