



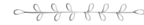
*Your*  
*Happily Ever After*  
BEGINS HERE







*Your*  
HAPPILY EVER AFTER



*A wedding lasts one day, memories last forever*

Nestled in 1,100 acres of beautiful East Sussex countryside lies East Sussex National, a stunning 4 star resort where your dream wedding can become a reality.

Renowned for our excellent service, delicious food and superb facilities, we provide a personal touch to each and every wedding.

As we hold a ceremony licence, you can enjoy your special day, from beginning to end, all under one roof. As well as a variety of stunning rooms for both ceremony and reception, we also have a beautiful outdoor area for those warm summer days.

However you wish to enjoy your big day, our dedicated and professional wedding team will make sure your day is truly magical.



# *Your Perfect*

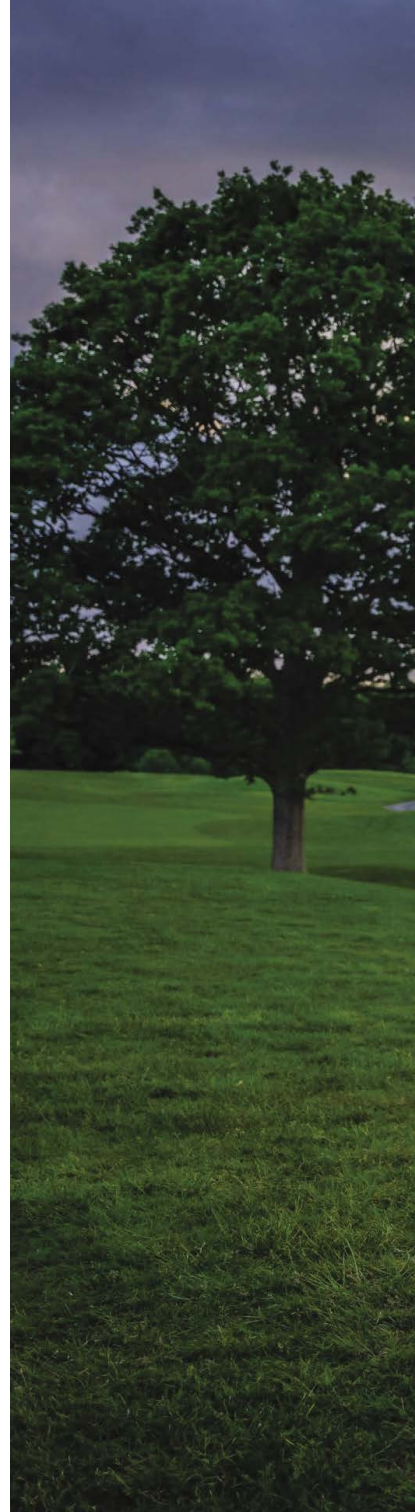
## BESPOKE LOVE STORY



At East Sussex National, we pride ourselves on providing a tailor made experience to make your special day uniquely yours. Whether it's planning the perfect reception with drinks and canapés, indulging in an afternoon tea or savouring a traditional wedding breakfast, bringing your dream day to life.

Our dedicated wedding team are committed to delivering a truly personal service. From the initial stages of planning to the big day itself, they will provide guidance and expertise, ensuring that your wedding unfolds seamlessly, becoming the most magical and memorable moment of your life.

We would be honoured to be a part of your story. After perusing this brochure, we invite you to meet our team and personally experience the style and elegance of East Sussex National.







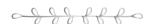


Mr  
Pete  
Maxim



# *Mouth Watering*

## CUISINE



With a 2 AA rosette restaurant, we pride ourselves on providing outstanding food and service, consistently, to suit all tastes and palettes. Whether it's a wedding breakfast for 300 or a more intimate blessing for close family and friends, you can be confident your chosen menu will be second to none.

Dining at East Sussex National is a great experience and your first meal as a married couple will be a moment you'll cherish forever.

# *Opulent*

## CELEBRATION SPACES



### *Elegant Ceremonies*

We have 4 spaces which are licensed for ceremonies: the Pavilion Restaurant, with sweeping panoramic views of the grounds, the Lynx Suites, ideal for intimate weddings, and the Clubhouse Ballroom. In addition, our beautiful 'Birdcage' is perfect for outdoor ceremonies.









\*New rooms available Spring 2025





# *Your Luxury*

## ACCOMMODATION

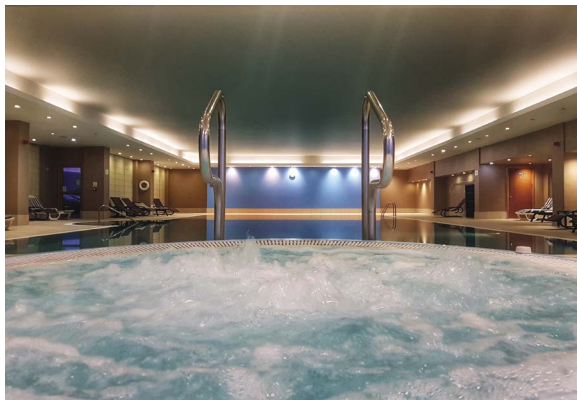


### *A relaxing stay with superb facilities*

As the happy couple, you can relax and unwind in one of our gorgeous luxury suites.

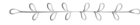
We also offer preferential rates for your guests too.

While you are with us, why not indulge in one of the many treatments in our fantastic spa; feel pampered with a manicure and massage. Enjoy our 20m pool with sauna, steam room and jacuzzi. If you're feeling more energetic, try the well-equipped gym or perhaps a round of golf on one of our esteemed championship courses.



# *Packages*

& M E N U S



*Choose the perfect package for your big day*

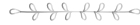
Take a look through our packages and exclusive options to make your perfect day exactly how you'd like it.

We understand that your wedding is unique. Our experienced wedding team are on hand, every step of the way, to help guide you through the planning process, ensuring we create your dream wedding, together.



# *Happily Ever After*

## PACKAGE



Menu and wine tasting for the couple  
Cream or red carpet arrival  
Exclusive use of your chosen function suite  
A glass of Bucks Fizz or Pimms on arrival  
Three course seasonal Wedding Breakfast to include tea and coffee  
Half a bottle of wine per person chosen from our house selection  
Prosecco to toast the happy couple  
Dancefloor  
Cake stand and knife  
Bridal Suite for night of wedding  
White table linen and napkins  
Bacon rolls with chips evening buffet  
Dedicated wedding coordinator

2025	2026	2027
£110 per person	£115 per person	£120 per person
Fridays (May - August) £115 per person	Fridays (May - August) £120 per person	Fridays (May - August) £125 per person
Saturdays (May - August) £120 per person	Saturdays (May - August) £125 per person	Saturdays (May - August) £130 per person

### *Off Peak - 10% Discount Available*

Sundays (excluding bank holiday weekends) • Thursdays all year round  
• Fridays & Saturdays in January • April & September - December

Minimum numbers of 50 adults

# Love is in the Air

## P A C K A G E



- Menu and wine tasting for the couple
- Cream or red carpet arrival
- Exclusive use of your chosen function suite
- A glass of Prosecco or Pimms on arrival
- Canapés during the reception drinks (3 per person)
- Three course seasonal Wedding Breakfast to include tea and coffee
- Half a bottle of wine per person chosen from our house selection
- Prosecco to toast the happy couple
- Dancefloor
- Cake stand and knife
- Bridal Suite for night of wedding
- White table linen and napkins
- Fish and chips evening buffet
- Dedicated wedding coordinator

2025	2026	2027
£120 per person	£125 per person	£130 per person
Fridays (May - August) £125 per person	Fridays (May - August) £130 per person	Fridays (May - August) £135 per person
Saturdays (May - August) £130 per person	Saturdays (May - August) £135 per person	Saturdays (May - August) £140 per person

### Off Peak - 10% Discount Available

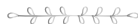
- Sundays (excluding bank holiday weekends) • Thursdays all year round
- Fridays & Saturdays in January • April & September - December

Minimum numbers of 50 adults



# Once in a Lifetime

## PACKAGE



Menu and wine tasting for the couple  
Cream or red carpet arrival  
Exclusive use of your chosen function suite  
A glass of Champagne or Pimms on arrival  
Canapés during the reception drinks (5 per person)  
Four course seasonal Wedding Breakfast to include sorbet, tea and coffee  
Bottled still and sparkling table water  
Half a bottle of wine per person chosen from our house selection  
Champagne to toast the happy couple  
Dancefloor and DJ (7pm - Midnight)  
Cake stand and knife  
Complimentary £200 bar tab  
Bridal Suite for night of wedding  
White table linen and napkins  
Evening finger buffet (6 items)  
Dedicated wedding coordinator

2025	2026	2027
£130 per person	£135 per person	£140 per person
Fridays (May - August) £135 per person	Fridays (May - August) £140 per person	Fridays (May - August) £145 per person
Saturdays (May - August) £140 per person	Saturdays (May - August) £145 per person	Saturdays (May - August) £150 per person

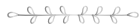
### *Off Peak - 10% Discount Available*

Sundays (excluding bank holiday weekends) • Thursdays all year round  
• Fridays & Saturdays in January • April & September - December

Minimum numbers of 50 adults

# *Twilight*

## P A C K A G E



Ceremony venue hire

Drinks reception

Canapés (3 per person)

BBQ or buffet

Bridal Suite for the night of the wedding

Evening room hire

Dancefloor and DJ (7pm - midnight)

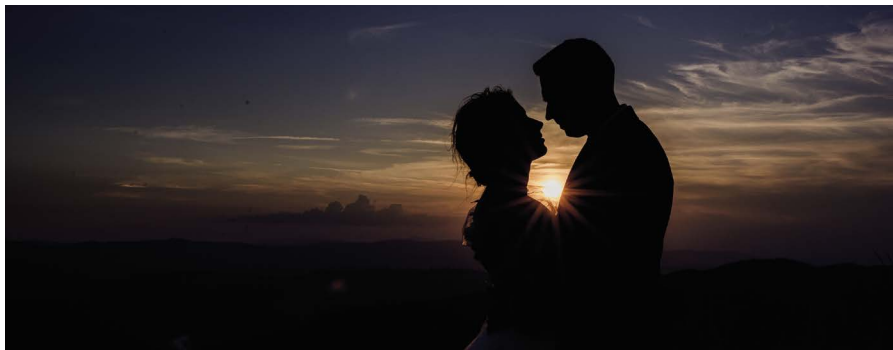
Cake stand and knife

*from £5000*

(price is based on 50 guests, minimum guest numbers and pricing is dependent on the day of the week and time of the year)

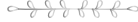
*The Package is available*

Monday - Thursday during the months of March to October



# *Renew your Vows*

## P A C K A G E



Private room hire for your day  
Limewash chivari chairs  
Glass of prosecco for after the ceremony  
Canapés (3 per person)  
Afternoon Tea or 2-course Wedding Breakfast  
Dedicated event coordinator

*£1500*

price is based on 20 guests for afternoon tea  
(Additional guests £75 per person)

*£1650*

price is based on 20 guests for 2-course meal  
(Additional guests £82.50 per person)

## *Add on options*

Pimp my prosecco station - £10 per person  
Hot chocolate station - £6.50 per person  
(Chantilly cream, marshmallows and all the trimmings)  
Personalised cocktail making night prior - from £25 per person  
Cake of cheese - £ dependant on type of cheese  
Croque en bouche celebration cake - £ dependent on number of guests  
Evening room hire - from £850  
DJ - from £750  
Evening finger buffet - £25 per person / Munchies - £10 per person  
Doughnut wall - from £100  
Flower wall or flower hoop - from £275  
Overnight accommodation in a suite - from £250



*Venue Hire at*  
EAST SUSSEX NATIONAL



**If you are looking to provide your own caterer,  
then take advantage of our venue hire package to include:**

Room hire of your chosen suite from 07:00 - 00.00

Space for up to 700 guests (seated)

One set up including tables, table cloths and chairs

Lower floor preparation kitchen for your external caterer

Dedicated Duty Manager for your wedding

Bridal Suite for night of wedding

*Venue hire only from £7000*

# *Ceremony*

## PACKAGE



**East Sussex National is registered with Lewes Registry Office.**

To book a registrar, please contact them on 0345 608 0198

or email: [lewes.registrar@eastsussex.gov.uk](mailto:lewes.registrar@eastsussex.gov.uk)

A charge for the Registrar service is applicable and is  
payable to the registry office directly.

*Ceremony room hire from £800*

# Canapé

## SELECTION



*£10 per person for 5 items*

*£16.50 per person for 9 items*

Goats cheese and pesto quiche\* (*egg, gluten, nuts, dairy*)

Mini sausage rolls with piccalilli\* (*gluten, egg, dairy*)

Watermelon with lime and feta (*dairy*)

Smoked mackerel and horseradish crouton\* (*fish, gluten, mustard*)

Mini duck spring rolls, hoisin glaze (*soya, gluten*)

Caesar salad tartlets\* (*gluten, fish, mustard*)

Duck parfait, apple chutney, crouton\* (*gluten, eggs*)

Basil, sundried tomato and cream cheese choux bun (*gluten, dairy, eggs*)

Crispy mozzarella sticks, parmesan mayo (*gluten, dairy, eggs*)

\*Can be adapted to be gluten free



# Evening

## BUFFET MENU



### *Choose 6 items*

*(Extra items can be added at £2.50 per item)*

Thai chicken kebabs with coconut and sweet chilli sauce

Hummus and crudities (*sesame*)

Panko breaded prawns with lime mayonnaise (*shellfish, gluten, eggs*)

Cheese and tomato focaccia pizza (*gluten, dairy*)

Vegetable samosas with mango chutney (*gluten*)

Selection of mini filled baguettes\* (*egg, gluten, dairy, fish, sesame, shellfish*)

Mac and cheese bites (*dairy, egg, gluten*)

Hot dogs (*gluten*)

Spiced potato wedges

Sweet chilli corn on the cob (*dairy*)

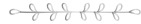
Pakora's with raita (*gluten, dairy*)

Cured meats and hummus with olives (*sesame*)

\*Can be adapted to be gluten free

# Banqueting

## M E N U S



### Starters

- Smoked trout with lime, hummus, cucumber, herb oil and flatbread\* (*fish, nuts, sesame, gluten*)
- Roasted tomato soup, pesto crouton, basil oil\* (*nuts, dairy, gluten*)
- Curried parsnip soup with coriander and chickpeas (*v/ve*)
- Baked Parma ham, poached pear, pea shoots and walnut dressing (*nuts, mustard*)
- Duck liver parfait, red onion marmalade and toasted brioche\* (*gluten, eggs, dairy*)
- Grilled goats cheese, apple purée, baked oats and baby watercress, honey vinaigrette\* (*Gluten, mustard, dairy*)
- Charred vegan feta, provencal dressing, mixed herb salad (*ve/v*)

### Main Courses

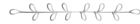
- Roasted chicken supreme, fondant potato, charred courgette, glazed carrot and red wine sauce (*dairy*)
- Pork loin chop, dauphinoise potato, tenderstem, lentil Jus, glazed carrot (*dairy*)
- Roasted salmon pave tomato and basil crushed potatoes, saffron cream and tenderstem (*fish, dairy*)
- Roasted hake with herb creamed potatoes, leeks and shellfish bisque (*fish, shellfish, dairy*)
- Guinea fowl supreme, roasted celeriac, boulangère potato, mustard café au lait (*dairy, mustard*)
- Roasted cauliflower, grilled red peppers, hummus, roasted sweet potato and shallot dressing (*ve/v*) (*sesame*)

### Desserts

- Ginger crème brûlée, cinnamon biscuit and green apple sorbet\* (*dairy, eggs, gluten*)
- Mixed berry meringue with vanilla chantilly and raspberry purée (*eggs, dairy*)
- Dark chocolate cheesecake, salted caramel sauce and vanilla ice cream\* (*dairy, eggs, gluten*)
- Almond and raisin frangipane, vegan ice cream, raspberry compote (*ve/v*) (*nuts*)

# Set Buffet

## M E N U   O P T I O N S



### *Mexican Theme Buffet - £22 per person*

Tacos and wraps, sour cream, salsa, guacamole, cheese, jalapenos\*

Spiced Mexican mince beef and Mexican spiced vegetable taco stew (*gluten, dairy*)

### *Cheese Boards - £90 per table*

Cheese presentation with British and local cheese, grapes, quince

chutney, celery, breads and biscuits\* (*gluten, dairy*)

### *Build your Own Burgers - £18 per person*

Beef patty, brioche burger buns, relish, mayonnaise, cheese, gem lettuce\*

Vegan / Vegetarian eco burgers, vegan cheese, vegan mayonnaise, relish, gem lettuce\*

Fries and onion rings (*gluten, dairy, eggs*)

### *Fish and Chips Buffet - £17.50 per person*

Battered haddock, chips, tartar sauce, mushy peas,

None “Fish and Chips” (*v/ve*)

Bread rolls and butter (*gluten, eggs, fish, dairy*)

### *Indian Theme Buffet - £22 per person*

Chicken tikka masala, sweet potato, spinach korma, braised pilaf rice, raita, mango chutney\*

Papadums, naan breads, vegetable pakoras and salad\* (*gluten, dairy, eggs*)

\*Can be adapted to be gluten free



# Children's

## WEDDING MENU



### *Starters*

Watermelon sticks with mango dipping pot

Hummus and vegetable sticks with flat bread\* (*sesame, gluten*)

Cheesy garlic bread\* (*dairy, gluten*)

### *Main Course*

Cheese burger in a bun or beef burger with cheese, fries and ketchup\* (*dairy, gluten, egg*)

Chicken nuggets, peas and fries\* (*gluten, eggs*)

Tomato pasta with grated cheddar and garlic bread\* (*gluten, dairy*)

### *Desserts*

Mixed berry sundae with raspberry sauce and vanilla ice cream (*eggs, dairy*)

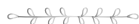
Chocolate brownie, chocolate sauce and chocolate ice cream\* (*eggs, dairy, gluten*)

Fresh fruit salad with raspberry sorbet

\*Can be adapted to be gluten free

*Make it*

Y O U R S



*Take a look at some extras, available to add to your package:*

Additional arrival drinks from £7 per person

Additional wine from £30 per bottle - (please ask for our wine selection)

Upgrade to house Champagne for toast drinks from £8 per glass

Add cheeseboards from £90 per table - (Serves 8-10 guests)

Add a sorbet course for £5 per person

Add extra canapés throughout your drinks reception for £4 per person, per item

Limewash chivari chairs from £4 per chair

*Late Night Munchies £5.50 per person*

Bacon rolls\* (*gluten, egg, dairy*)

Sausage rolls\* (*gluten, egg, dairy*)

Grilled tofu, roquette & chutney rolls

Hot dogs\* (*gluten, egg, dairy*)

\*Can be adapted to be gluten free

# *Accommodation*

## AT EAST SUSSEX NATIONAL



After the excitement of the day, many guests will be ready to kick off their shoes and fall into a comfy bed. With 104 beautiful en-suite bedrooms at preferential rates, your guests can completely relax into the evening without the worries of getting home.

### *Choosing your bedroom*

Classic Double / Twin room - from £180 per room, bed & breakfast per night\*

Club Double / Twin room - from £200 per room, bed & breakfast per night\*

Family Room - from £240 per room, bed & breakfast per night\* (maximum of 2 adults and 2 children up to the age of 16)

Luxury Suite - from £255 per suite, bed & breakfast per night\*

A block of 20 bedrooms can be held and linked to your wedding for your guests. Bedrooms blocks will be held until 8 weeks prior to the wedding date. Any rooms not taken by this time will be automatically released.

For guests to reserve a bedroom on the allocated block please contact our reservations team directly on **01825 880 088** or email **reservations@eastsussexnational.co.uk** with your discount code.

Check in from 2pm on the day of arrival. Early check in is subject to availability and cannot be guaranteed.  
Check out by 11am.

Credit card details are required to confirm all bookings.

\*Rates above are based on 2025 prices, and may be subject to change.

Please note that we cannot guarantee bedroom availability for the night prior to the wedding or additional rooms once the bedroom block has been filled.





\*New rooms available Spring 2025



01825 880 088 | [weddings@eastsussexnational.co.uk](mailto:weddings@eastsussexnational.co.uk) | [www.eastsussexnational.co.uk](http://www.eastsussexnational.co.uk)

Little Horsted, Uckfield, East Sussex, TN22 5ES