



The View at Seaford Head Wedding Brochure

The View at Seaford Head occupies an enviable position on Seaford Head golf course with spectacular views of the golf course, Seaford Head, the rooftops of Seaford and out to sea.



Wedding days are special so celebrate in a special venue



We cater for weddings of all sizes so please allow us show you around this beautiful venue





The View Wedding Package

Exclusive use of the venue is for a minimum of 50 guests

Under 50 guests the reception will be held in a private function room and the venue will be open to other customers

Included in your Wedding Package:

- Venue and Function room hire for your wedding breakfast and Evening reception
- Use of the outdoor terrace area, during Summer months
- Welcome drink (Bucks Fizz) served with 3 canapes per person
- White table linen and cloth napkins
- 3 Course Wedding Breakfast and coffee
- 2 glasses of house wine per person
- Glass of Prosecco for the Toasts
- 6 item Finger Buffet for evening guests
- A private menu tasting for the Bride & Groom 3 months prior to the date
- Free parking for all guests
- PA system for speeches



Optional Extras

Extra evening guests charged for food only

Table Decorations (Dazzling Décor list – can be forwarded to couples)

DJ for the evening – we have recommendations for a DJ we can forward details

Sweet Cart and Photo Booth



Prices

June – September	£70.00 per person
October and April - May	£60.00 per person
November - March	£55.00 per person

Please contact Rebecca at The View, to arrange a meeting and discuss your requirements.

Telephone 01323 890139, email rebecca.sandalls@the-view.co.uk website www.the-view.co.uk



The View Wedding Menu

Starters: choose 1 meat and 1 vegetarian

Homemade country pate, chutney and toast

Smoked salmon rose, whiskey dressing and baby leaves

Crispy parmesan polenta, pickled vegetables, parsley oil

Wild mushrooms, cream and brandy on toast

Warm salad of chorizo and crispy bacon

Prawn cocktail, brown bread and butter



Main course: choose 1 meat and 1 vegetarian

Roast; choice of beef topside, pork loin, lamb shoulder or nut roast with roast potatoes and vegetables

Chicken breast, with mushroom and thyme sauce, parmentier potatoes, broccoli and carrots

Confit duck leg, fondant potato, creamed savoy cabbage and Port jus

Baked fillet of cod, potato gratin, broccoli, tomato salsa

Twice baked cheddar soufflé, potato gratin, carrot puree, butter sauce



Desserts: please choose one

Double chocolate brownie, chocolate sauce, vanilla ice cream

Lemon posset, lavender shortbread

Eton Mess

Apple pie, custard

Cheese and biscuits, celery, grapes