

MAKE EVERY EVENT UNFORGETTABLE



MERCURE BRIGHTON SEAFRONT HOTEL

WELCOME TO MERCURE BRIGHTON HOTEL



Just a pebble's throw from the beach, overlooking the sea and promenade, Mercure Brighton Seafront Hotel is an elegant Grade II listed Victorian Hotel. The grade II listed Mercure Brighton Seafront Hotel has stuccoed Regency frontage, original mirrors, chandeliers and a high-ceilinged ballroom for celebrations. Our Victorian Ballroom with original chandeliers, is perfect for any event.

The Mercure Brighton Seafront Hotel offers an iconic Regency style building with a stunning view across the sea, making it the ideal place to hold your event. Whether it's a private party or wedding celebration, we would be delighted to cater for you.

Our main event room, The Ballroom is classically decorated to reflect the Regency style with chandeliers and wall mirrors holding up to 150 guests. With neutral tones throughout, this room can be washed in colour and themed according to your every needs.

We love to be flexible and have 5 other rooms some with breathtaking views of the sea and coastline which can be set up and adapted to suit you and your event.

We look forward to meeting you soon.

OUR EVENTS ARE AS UNIQUE AS YOU



You might be looking for somewhere to have a sit down dinner for 20, or a casino themed party for 150. Whatever your requirements we're here to make sure every moment is perfect. From the decorations, to the music and the dance floor, you can trust us to take care of everything.

When it comes to food, your wish is our command. We can organise canapés, a sit down meal or a buffet. Over the page are a few ideas of what we offer, but of course we are more than happy to provide a bespoke menu especially tailored to your event.

With a dedicated event planner to help everything run smoothly

Our goal is to take the pain out of organising an event. A dedicated team will work with you to create a unique event to suit your needs and budget. On the day a member of our team will be on hand to make sure everything goes according to plan.

PACKAGES

Our team will be happy to create a bespoke package to suit your needs.

All our event packages include:-

- Professional event planner
- Designated car parking and accessible entrance for disabled guests
- Limited onsite parking – Chargeable
- Red carpet arrival if required
- Dedicated Event Ambassador to meet and greet
- Free high speed WiFi throughout the hotel
- Exclusive use of the banqueting suite
- A choice of suggested menus or tailored menus to suit

Of course, everyone has their own individual tastes – so our team will be happy to create a bespoke package to suit you.

Please call us or visit the hotel to discuss your requirements.



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PRE-EVENT

Start your evening off in style with cocktails and canapés on arrival.

Prices listed are per person

COCKTAILS

- Signature G&T** (Bartender's favourite) £9.00
Tanqueray gin, cloudy apple juice, tonic, rosemary sprig, lime
- Bellini** £8.50
Galanti Prosecco, Peach Purée
- Aperol Spritz** £8.00
Aperol, Fantinel Prosecco, ice, topped with soda
- French Martini** £9.00
Ketel One vodka, Chambord, pineapple juice
- Classic Mojito** £8.50
Bacardi muddled with mint, lime, cane sugar, soda
- Elderflower Collins** £8.50
Tanqueray Gin, elderflower, lemon juice, soda



CANAPÉS

A fantastic start to any event

3 assorted canapés per person, please select from below: £6.00

Meat & seafood

- Prawn with avocado & coriander blinis
- Carpaccio of beef
- Smooth liver parfait with onion marmalade
- Smoked salmon with crème fraîche blinis
- Mini bacon & Aberdeen Angus cheeseburger
- Mini Yorkshire pudding with beef & horseradish
- Chicken & mushroom vol-au-vent

Vegetarian

- Peppered goats' cheese en croûte
- Roast peppers & mozzarella bruschetta
- Mushroom ragout with a touch of truffle tarts
- Sun blushed tomato, mozzarella & basil oil crostini
- Wild mushroom & parsley bruschetta
- Roasted courgette, pesto & basil en croûte

(v) Vegetarian

EU Food allergen information contained within menu items is available on request.

MENU SELECTION

Build your own three or four course menu from the choices below. Should you not find exactly what you are looking for, our team will be more than happy to discuss your ideas.

TO START

Soups

Slow roast tomato soup, basil pesto, cream (v)	£6.00
Spiced butternut squash soup, sage & onion, crème fraîche (v)	£6.00
Broccoli & stilton soup (v)	£6.00
Chestnut mushroom & celeriac soup, truffle oil (v)	£6.00
Sweet potato, chilli & coconut cream soup, coriander (v)	£6.00
Garden pea & mint soup, crunchy croutons (v)	£6.00
Cauliflower cream soup, crispy bacon & chives	£6.00



Starters

Prawn & crayfish cocktail, Bloody Mary sauce, rustic bread	£7.25
Beetroot salmon gravlax, potato & dill salad, dressed watercress	£8.00
Slow cooked belly pork & confit duck terrine, apple & cider chutney	£7.50
Goats' cheese, maple caramelised walnuts, balsamic beetroot, spinach, red apple (GF) (v)	£7.00
Smoked salmon plate, black pepper cream cheese, capers & shallots	£8.25
Pimm's marinated melon, raspberry sorbet (v)	£6.50
Warm goat's cheese & caramelised onion tart, herb salad, balsamic dressing (v)	£7.50
Smoked duck, radish & sesame seed salad, pickled ginger & lime dressing	£7.50
Ham hock & pea terrine, pickled red onion salad, mustard dressing	£7.00



INTERMEDIATE COURSE

Soups are also offered as an intermediate course, alternatively choose

Green apple sorbet, mint & apple matchsticks (v)	£3.00
Champagne sorbet (v)	£3.00
Raspberry & mint sorbet (v)	£3.00



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THE MAIN EVENT

Choose one main course from the list below for your event, as well as a vegetarian alternative.

MAINS

Roast chicken supreme, red onion & thyme stuffing, roast chicken gravy	£16.00
Prosciutto wrapped chicken breast, mushroom & tarragon sauce	£18.00
Honey roast loin of pork, sea salt crackling, sage & onion stuffing, apple sauce	£16.00
Duo of pork, roast fillet & slow cooked pork belly, crispy sage & cider jus	£18.00
Roast rump of lamb, pistachio crust, port wine sauce	£23.50
Lamb two ways, mini shepherds pie & confit lamb shoulder, mint & redcurrant jelly	£19.50
Slow cooked brisket of beef, local ale, caramelised onion gravy	£17.00
Roast sirloin of beef, Yorkshire pudding, creamed horseradish	£24.00
Honey roast duck breast, caramelised plums, Chinese spiced plum sauce	£19.00

Confit duck leg, smoked bacon & lentil sauce	£18.00
Pan fried sea bass, sea salt & rosemary potatoes, red pepper butter	£17.50
Seared salmon, crispy leeks, champagne sauce	£16.00
Grilled cod loin, mussels, peas, lemon beurre blanc	£20.00
Roast Mediterranean vegetable & goat's cheese wellington, basil cream sauce (v)	£16.00
Asparagus & creamed leek tartlet, herb sauce (v)	£16.00
Wild mushroom gnocchi, rocket pesto (v)	£18.00
Beetroot & blue cheese risotto, candied walnuts, thyme (v)	£16.00

MAIN COURSES WITH A TWIST

Fish & chips, beer battered cod fillet, chips, pea puree, malt vinegar reduction	£18.00
Sausage & mash, trio of sausages, buttered mash potato, crispy shallot rings, balsamic jus	£18.00
Pizza, stone baked pizza with a topping of your choice	£16.00
The Slider, trio of mini burgers, bacon, chilli mayo, melting cheese, chips & crunchy slaw	£16.00



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THE FINALE

“You can’t buy happiness but you can buy dessert, and that’s kind of the same thing.”

DESSERTS

Glazed lemon tart, raspberry & mint compote	£6.00
Sticky toffee pudding with stickier toffee sauce	£6.00
Warm chocolate brownie, cappuccino ice cream	£6.50
Rhubarb & custard Eton mess	£6.00
Chocolate orange profiteroles, orange cream filled, dark chocolate	£6.00
French apple flan, vanilla ice cream dusted with cinnamon sugar	£6.50
Vanilla panna cotta, strawberry & cracked black pepper salsa	£6.50
Baileys crème brûlée, handmade shortbread	£6.00
Chocolate assiette	£8.50
Individual apple, pear & walnut crumble, vanilla custard	£6.00
Strawberry shortcake, vanilla cream	£7.50
Chocolate ganache torte, salt caramel sauce, toffee popcorn	£6.50



Baked vanilla New York cheesecake, apple & blackberry compote	£6.00
White chocolate & apricot bread & butter pudding, caramel sauce	£6.50
Selection of cheeses, biscuits, celery & chutney	£9.00

CHEESE PLATTERS

Cheese served as a extra course, suitable for up to 10 persons:

Cheese platter, biscuits, celery, chutney	£50.00
Baked Camembert for the table to share, warm crusty breads	£50.00
Long clawson stilton, red onion marmalade, walnut & celery salad	£50.00
Mature cheddar, piccalilli, pickled red onion & grape salad	£50.00



COFFEE & TEAS

Coffee, tea & mints	£3.00
Coffee, tea & petit fours	£4.00



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TIME FOR A SNACK

Prices listed are per person

LATE NIGHT SNACK

Hot dog, caramelised onions, mustard	£4.50
Mini fish & chip cones	£4.50
Stone baked boxed pizza, selection of toppings	£3.50
Slider burger platter, pickles & sauces	£4.50
Pulled pork slider platter, spiced apple sauce	£3.50
Grilled chicken mini pitta kebab, chilli sauce & garlic mayo	£3.50
Fish finger sandwich, tartare sauce	£3.50

Treat your guests with something to feed the late night munchies.



WINE LIST

CHAMPAGNE & SPARKLING WINE

Taittinger Brut Réserve, France <i>Elegant and refined Champagne - the perfect fizz!</i>	£65.00
Louis Dornier Brut House Champagne, France <i>Crisp, fresh and dry Champagne</i>	£50.00
Galanti Prosecco, Italy <i>Apples, pears with creamy bubbles</i>	£25.00
Galanti Spumante Rose, Italy <i>Fresh, fruity pink sparkler</i>	£25.00
Chapel Down Classic Brut, England <i>Champagne-esque sparkling from the garden of England</i>	£48.00



WHITE WINE

Caves Road Chardonnay, Margaret River, Australia <i>Tropical fruit and a buttery richness</i>	£35.00
Vidal Sauvignon Blanc, New Zealand <i>Fresh gooseberry, passion fruit and lemon citrus</i>	£33.00
Errazuriz 1870 Sauvignon Blanc, Chile <i>Fresh herbs, cut grass and tropical fruit</i>	£30.00
Kleine Zalze Cellar Bush Vines Chenin Blanc, Coastal Region South Africa <i>Citrus, guava, pineapple and peach</i>	£27.00
Antonio Rubini Pinot Grigio, Italy <i>Apple, pear, white peach and elderflower</i>	£24.00
Talevera Macabeo-Sauvignon, Spain <i>Zesty citrus, apple and pineapple tropical fruit</i>	£22.00

RED WINE

MMM Macho Man Monastrell, Spain <i>Concentrated red and black fruits and a lick of spicy oak</i>	£38.00
Rare Vineyards Pinot Noir, France <i>Cherry, strawberry and sweet cinnamon spice</i>	£29.00
Lunaris by Callia Malbec, Argentina <i>Cherry, plum, blueberry and warming spice</i>	£27.00
Nederburg The Manor Cabernet Sauvignon, Western Cape South Africa <i>Ripe berry, chocolate and delicate oak spice</i>	£26.00
Talevera Tinto Cariñena, Spain <i>Forest-fruits, sweet spice and raspberry</i>	£22.00
Los Romeros Merlot, Chile <i>Spiced plum and dark berry fruit</i>	£24.00

ROSÉ

Talevera Garnacha-Syrah Rosado, Spain <i>Redcurrant and cherry aromas and flavours</i>	£22.00
Rare Vineyards Cinsault Vieilles Vignes Rosé, France <i>Raspberry and cherry summery fruit flavours</i>	£27.00

MINERAL WATER

330ml Still Mineral Water	£2.80
330ml Sparkling Mineral Water	£2.80
750ml Still Mineral Water	£4.20
750ml Sparkling Mineral Water	£4.20

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FORK BUFFET MENU

Choose two items from the 'Mains' selection*, two items from the 'Sides & Salads' selection and one 'Dessert' item for £17.50 per person

Choose three items from the 'Mains' selection*, two items from the 'Sides & Salads' selection and two 'Dessert' items for £25.00 per person

Additional main course items can be added for £5.00 per person, sides or salads at £2.50 per person, desserts at £2.50 per person

* It is recommended that at least one of the main items selected is suitable for vegetarians



MAIN ITEM SELECTION:

Chicken tikka balti, coriander basmati rice

Fillet of salmon, ginger, garlic & soy dressing, stir fried noodles

Moroccan chickpea & vegetable tagine, couscous, minted yoghurt (v)

Tex Mex chilli beef, tortilla chips, rice, guacamole

Fish, chips & mushy peas

Vegetable burrito, sour cream, guacamole (v)

Shepherds or cottage pie, cheddar cheese topping

Seafood pie, soft herb mash

Spinach & ricotta tortellini, light cheese sauce, toasted hazelnuts (v)

Jerk chicken, coconut rice, peas, basmati rice

Beef & local ale pie, caramelised onion mash

Smoked salmon, spinach, cream cheese, pasta, pine nut & herb crust

Thai green chicken curry, sticky rice

Thai green vegetable curry, sticky rice (v)

Chicken, asparagus & sun blush tomato lasagne, garlic, mozzarella ciabatta

SALADS & SIDES:

Caesar salad (v)

Cherry tomato & rocket salad (v)

Baby gem tuna nicoise

Beetroot & butternut squash salad, toasted hazelnuts, bramble vinaigrette (v)

Pea, mint & feta salad (v)

Grilled courgette & tomato salad, basil & olive dressing (v)

Potato, wholegrain mustard, red onion salad (v)

Penne pasta, marinated mushroom, pine nuts, basil (v)

Green garden salad, balsamic dressing (v)

Warm green bean, bacon & shallot salad

Roast root vegetables with honey & thyme (v)

Roast new potatoes, rosemary & rock salt (v)

Cheddar cheese mash (v)

Buttered new potatoes, mint (v)

Roast carrots, sesame seed dressing (v)

Steamed greens, ginger & soy dressing (v)

DESSERTS:

Mini strawberry & cream pavlova

Fresh fruit skewers, chocolate dipping sauce

Strawberry & marshmallow skewers, white chocolate dipping sauce

Fresh fruit platter

Treacle tart

Chocolate mousse shot

Chocolate brownie

TEA & COFFEE

Tea or coffee £2.50

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FINGER BUFFET MENU

The price per head includes a selection of sandwiches on brown & white breads from the list below, PLUS your choice of:

5 Items – £16.50

6 Items – £17.50

7 Items – £19.00

8 Items – £20.00

FINGER BUFFET SELECTION

Vegetable crudities, selection of dipping sauces (v)

Chorizo bites

Sticky onion & cheddar cheese quiche (v)

House made sausage rolls

Chicken fillet skewers, sweet chilli dipping sauce

Mini pork pie, pickle

Teriyaki salmon skewers

Lamb kofta, mint yoghurt dip

Roast tomato & herb quiche (v)

BBQ chicken wings, sour cream & chive dip

Greek feta & cherry tomato bite (v)

Chinese vegetable spring rolls, hoisin dipping sauce (v)

Stone baked pizza slices (v)

Pigs in blankets, honey mustard dip

Smoked salmon & cream cheese brushetta

Mojito chicken skewers

Smoked haddock & spring onion fishcake

Tomato, olive & basil brushetta (v)

Skinny fries, sea salt (v)

Cajun potato wedges (v)

SANDWICH SELECTION

Honey roast ham, wholegrain mustard

Chicken caesar salad

Tuna, cucumber, lemon mayonnaise

Cheddar cheese, pickle (v)

Egg, cress, black pepper (v)

Grilled mediterranean vegetables with cream cheese (v)



MINI DESSERT SELECTION

Chocolate brownie

Mini strawberry & cream pavlova

Fresh fruit skewer, chocolate dipping sauce

Strawberry & marshmallow skewer, white chocolate dipping sauce

Fresh fruit platter

Treacle tart

Chocolate mousse shot

(v) Vegetarian

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FROM OUR HAPPY CUSTOMERS

‘The pre-event planning was exceptional and completed in a thoroughly professional and detailed manner, which continued throughout...’

‘Hotel personnel are extremely obliging, anticipate your needs and always go that extra mile.’

‘We received a very warm welcome both from the staff taking our coats and greeting us with trays of champagne. The whole atmosphere in the hotel was one of fun and excitement and we were made to feel very special.’

If you're planning an event, get in touch with your event planner today:

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Seafront Hotel**

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With hotels located across the country – from city centre hotspots to countryside retreats and coastal locations – there’s a Mercure hotel that’s perfect for your every need.

Over 70 hotels in the UK and 700 worldwide.

