

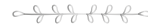


Your
Happily Ever After
BEGINS HERE





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 add a personal touch to 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

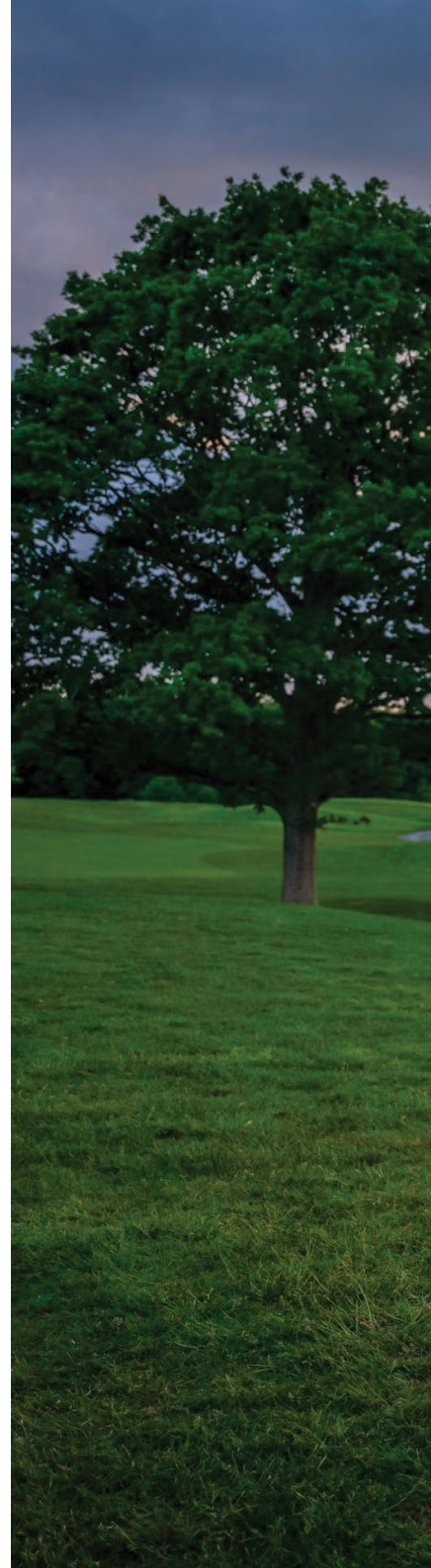
BESPOKE LOVE STORY



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
Pate
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.

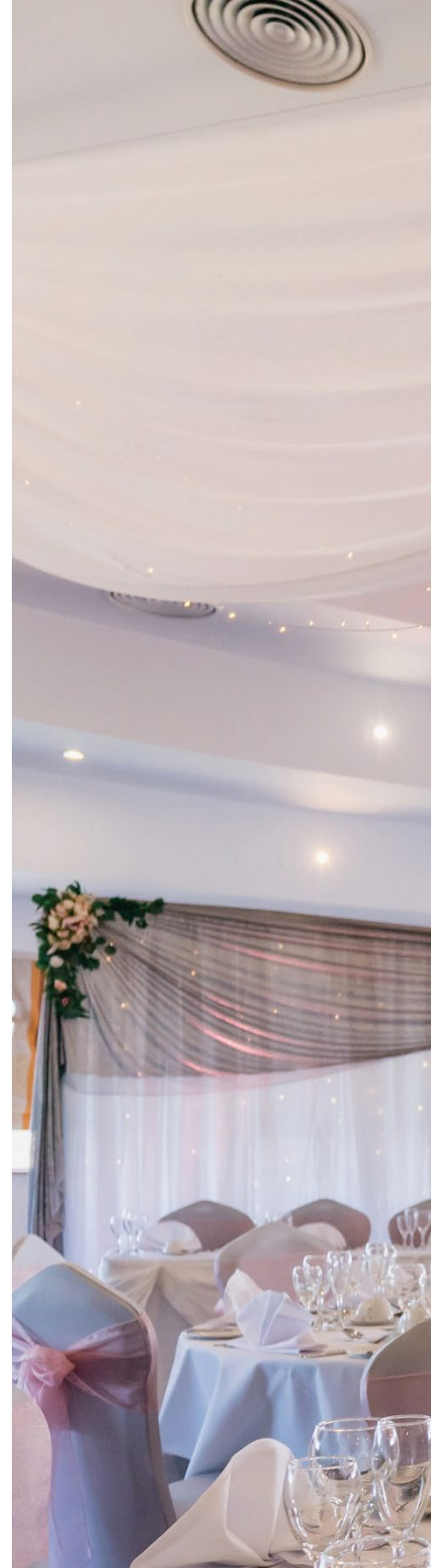
Opulent

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 National Suite & Lynx Roundall. In addition, our beautiful 'Birdcage' is perfect for outdoor ceremonies.









Your Luxury

ACCOMMODATION

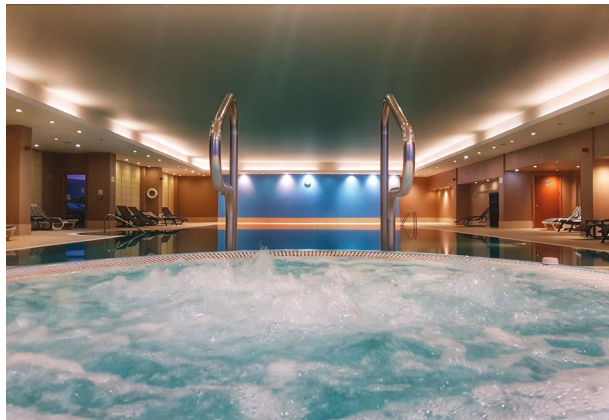


A relaxing stay with superb facilities

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

& MENUS



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
- 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

2026	2027	2028
£115 per person	£120 per person	£125 per person
Fridays (May - September) £120 per person	Fridays (May - September) £125 per person	Fridays (May - September) £130 per person
Saturdays (May - September) £125 per person	Saturdays (May - September) £130 per person	Saturdays (May - September) £135 per person

Off Peak - 10% Discount Available

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

Minimum numbers of 50 adults

Love is in the Air

PACKAGE



Menu and wine tasting for the couple
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

2026	2027	2028
£125 per person	£130 per person	£135 per person
Fridays (May - September) £130 per person	Fridays (May - September) £135 per person	Fridays (May - September) £140 per person
Saturdays (May - September) £135 per person	Saturdays (May - September) £140 per person	Saturdays (May - September) £145 per person

Off Peak - 10% Discount Available

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

Minimum numbers of 50 adults

Once in a Lifetime

PACKAGE



Menu and wine tasting for the couple
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

2026	2027	2028
£135 per person	£140 per person	£145 per person
Fridays (May - September) £140 per person	Fridays (May - September) £145 per person	Fridays (May - September) £150 per person
Saturdays (May - September) £145 per person	Saturdays (May - September) £150 per person	Saturdays (May - September) £155 per person

Off Peak - 10% Discount Available

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

Minimum numbers of 50 adults

Twilight

PACKAGE



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 £5,500

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

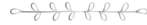
The Package is available

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: ceremonieshub@eastsussex.gov.uk

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

Ceremony room hire from £1000

Canapé

SELECTION



£12 per person for 5 items

£20 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



£17 per person for 6 items

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

Cold Bites

- Smoked salmon blinis with cream cheese & dill (*gluten**, *dairy*, *fish*, *eggs*)
- Caprese skewers – cherry tomato, mozzarella, basil (*dairy*)
- Mediterranean vegetable focaccia, pesto drizzle (*nuts*, *dairy*)
- Mini Greek salad cups – feta, olive, cucumber, tomato (*dairy*)
- Chicken Caesar salad wraps (mini) (*gluten**, *dairy*, *fish*, *eggs*, *mustard*)
- Mini beetroot & goat cheese tartlets (*gluten**, *dairy*, *eggs*)
- Prosciutto & melon skewers
- Prawn cocktail cups (*shellfish*, *dairy*, *eggs*)
- Hummus, tzatziki & vegetable crudité (*sesame*, *soya*)
- Mini sandwiches (*gluten**, *dairy*, *mustard*, *fish*, *celery*)
- Avocado & crab crostini, (*gluten**, *dairy*, *fish*)
- Mini caponata on toasted ciabatta (*gluten**)

Hot Bites

- Mini chicken satay skewers – peanut sauce (*nuts*, *soya*, *sulphites*, *eggs*)
- Mini beef sliders with caramelised onion (*gluten**, *dairy*, *eggs*, *mustard*)
- Mini sausage rolls – pork & sage (*gluten**, *dairy*, *eggs*, *mustard*)
- Mini quiche – spinach & feta (*gluten**, *dairy*, *eggs*)
- Mac & cheese bites (*gluten**, *dairy*, *eggs*)
- Mini veggie samosas – mint chutney (*gluten**, *soya*)
- Mini lamb koftas with yogurt dip (*dairy*, *eggs*, *mustard*)
- Halloumi fries with harissa dip (*dairy*)
- Mini fish goujons with tartar sauce (*gluten**, *fish*, *dairy*, *eggs*)
- Mini pizza bites – pepperoni & mozzarella (*gluten**, *dairy*)
- Mini tempura vegetables with soy dipping sauce (*gluten**, *soya*, *sesame*)
- Mini chorizo & cheese croquettes (*gluten**, *dairy*, *eggs*)

*Can be adapted to be gluten free

Banqueting Menus

Starters

- Heritage tomato salad, mozzarella, basil, balsamic glaze (*dairy*)
- Chicken liver parfait, sourdough toast, red onion chutney (*gluten**, *dairy*, *eggs*)
 - Trio of salmon, mixed leaves, lemon (*fish*, *dairy*)
- Beetroot and goats' cheese salad, rocket, balsamic glaze (*dairy*)
- Classic prawn cocktail, gem lettuce, Marie Rose sauce (*cream*, *eggs*, *mustard*)
- Mushroom and thyme arancini, tomato relish (*gluten**, *dairy*, *eggs*)
- Ham hock terrine, sourdough toast, piccalilli (*gluten**, *mustard*)
- Caprese salad, vine tomatoes, mozzarella, basil (*dairy*)
- Creamy tomato and basil soup, basil oil (*dairy*)
- Crispy halloumi fries, harissa yoghurt, roasted red pepper sauce, micro herbs (*dairy*)
- Roasted red pepper and tomato tart, balsamic glaze (*gluten**, *dairy*, *eggs*)
- Spiced cauliflower cheese soup, pumpkin seeds (*dairy*, *nuts*)

Main Courses

- Roast chicken supreme, fondant potato, honey-glazed carrots, seasonal greens, creamy herb sauce (*dairy*, *mustard*)
- Slow-braised beef brisket, creamed potatoes, buttered carrots, green beans, red wine sauce (*dairy*, *celery*)
- Pork loin steak, dauphinoise potato, root vegetable puree, savoy cabbage, roasted apple, cider sauce (*dairy*, *mustard*)
- Pan-roasted cod fillet, new potato crush, peas and spinach, roasted cherry tomatoes, lemon butter sauce (*fish*, *dairy*)
- Crispy pork belly, creamy mash, braised red cabbage, seasonal greens, port wine sauce (*dairy*, *mustard*)
- Pan-seared sea bass fillet, crushed new potatoes, fine green beans, courgette ribbons, white wine and herb sauce (*fish*, *dairy*)
- Pan-seared hake fillet, saffron potatoes, roasted fennel, wilted spinach, lemon and caper sauce (*fish*, *dairy*)
- Fish pie, creamy mash topping, buttered greens, roasted carrots (*fish*, *dairy*)
- Vegetable lasagne, garlic sourdough toast, dressed leaf salad, tomato and basil sauce (*dairy*, *gluten**)
- Mushroom and spinach risotto, garlic sourdough toast, rocket salad, parmesan (*dairy*)
- Chickpea and sweet potato curry, steamed rice, warm naan bread, coconut sauce (*gluten**)
- Beef and ale pie, creamy mash, buttered peas, roasted carrots, red wine sauce (*gluten**, *dairy*, *celery*)
- Cauliflower steak, spiced lentils, roasted Mediterranean vegetables, tomato and tahini sauce (*gluten**, *sesame*)

Desserts

- Sticky toffee pudding, vanilla custard, butterscotch sauce (*gluten**, *dairy*, *eggs*)
 - Vegan chocolate brownie, chocolate sauce (*gluten**, *sesame*)
 - Lemon posset, shortbread crumb (*gluten**, *dairy*)
 - Apple crumble, vanilla custard (*gluten**, *dairy*, *eggs*)
 - Vanilla cheesecake, berry compote (*gluten**, *dairy*)
 - Seasonal fruit pavlova, whipped cream (*dairy*, *eggs*)
 - Rice pudding, nutmeg, jam sauce (*dairy*)
 - Profiteroles, chocolate sauce (*gluten**, *dairy*, *eggs*)
 - Eton mess, strawberries, meringue (*dairy*, *eggs*)
 - Ice cream trio, fruit coulis (*dairy*)
 - Fresh fruit and sorbets (*vegan*)
- Chocolate and orange tart, whipped vanilla cream (*gluten**, *dairy*, *eggs*)

*Can be adapted to be gluten free

Set Buffet

MENU OPTIONS



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,
Non-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*
poppadoms, 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, 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

YOURS



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

Additional arrival drinks from £7 per person

Additional wine from £32 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*)

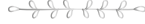
Grilled tofu, rocket & chutney rolls

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 £190 per room, bed & breakfast per night*

Club Double / Twin room - from £220 per room, bed & breakfast per night*

Family Room - from £260 per room, bed & breakfast per night* (maximum of 2 adults and 2 children up to the age of 16)

Luxury Suite - from £290 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 2026 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.





01825 880 088 | weddings@eastsussexnational.co.uk | www.eastsussexnational.co.uk

Little Horsted, Uckfield, East Sussex, TN22 5ES