

INTRODUCTION

WEDDINGS AT THE GRAND BRIGHTON

THE GRAND BRIGHTON'S Victorian splendour, stunning architecture and sea views make for the ultimate wedding venue in East Sussex.

Just a stone's throw away from Brighton beach, The Grand is the perfect setting for couples who wish to embrace a sophisticated seaside wedding. The traditional and at times quirky seaside charm, the beautiful bandstand and, of course, the stunning sea views provide the perfect backdrop to capture the memories of such a special day.

Built as a seaside retreat for the London set, The Grand Brighton was designed with flexibility in mind. The four fully-licensed private event rooms can accommodate anything from intimate gatherings to banquets for 500 guests. The traditional Regent Room is the perfect space for smaller ceremonies, before stepping outside for beautiful postcard perfect photographs. For larger wedding receptions dine and dance in the gorgeous Empress Suite, which enjoys stunning sea views.

WE WOULD LIKE TO PROPOSE

- Weddings from 2–500 guests
- Four licensed rooms, some with stunning sea views
- Magnificent architecture and backdrops from the sweeping spiral staircase to the Brighton shores
- Beautiful bedroom suites boasting sea views, some with private balconies and feature bathtubs
- Bridal and male grooming packages available leading up to, and on your special day
- Sophisticated hen party packages – from cocktails and afternoon tea to champagne and pampering in the spa
- GB1 Seafood Restaurant and Bar – the perfect spot for a pre-wedding get together
- The Victoria Lounge, Bar and Terrace for you and your guests to enjoy before and after the wedding
- Private car parking including valet services
- 10 minutes on foot from Brighton station
- Room hire only available for outside catering

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INTRODUCTION WEDDINGS AT THE GRAND BRIGHTON CONTINUED

ESSENTIAL INFORMATION

For more information on holding your wedding ceremony or reception at The Grand Brighton contact:

The Wedding Co-ordinator
Telephone 01273 224 355
Email wedding@grandbrighton.co.uk
www.grandbrighton.co.uk/weddings

CIVIL CEREMONIES

The Grand Brighton has a superb choice of well-appointed rooms in which to hold your private civil ceremony. The Regent and Consort Rooms hold up to 80 guests, while The Albert is a beautiful Victorian room accommodating up to 200 guests. The Empress Suite seats up to 800 for a wedding ceremony.

Our ceremony fee is £750 if followed by a reception and £1000 if you are holding the ceremony only at the hotel.

The arranging of a local registrar to conduct the civil ceremony will be your responsibility. Please contact your local Registrars Office to arrange the details.

OUR LOCAL SUPERINTENDENT REGISTRAR

Linda J. Holm
The Brighton and Hove Register Office
The Town Hall
Bartholomew Square
Brighton, BN1 1JA

Telephone 01273 292 016
Email register.office@brighton-hove.gov.uk
www.brighton-hove.gov.uk/registeroffice



INTRODUCTION

THE GRAND WEDDING PACKAGE

2019 PRICES (INC VAT)
£110 PER PERSON

2020 PRICES (INC VAT)
£120 PER PERSON

For Sunday weddings there will be a discount of 20% off the wedding package price. This applies to parties of 50 or over.

THE WEDDING PACKAGE IS INCLUSIVE OF THE FOLLOWING:

- Drinks reception — two glasses of prosecco per guest
- A selection of canapés
- Three-course wedding breakfast with coffee and mints
- Half a bottle of house wine
- A glass of prosecco for a toast
- Room hire
- Menu cards
- Hire of our silver cake stand and knife for the day
- White table linen and white napkins
- Decorative table centre mirrors and tea light candles
- Stage and dance floor
- A complimentary Deluxe Sea View room on the wedding night
- Menu and wine tasting for two people
- Event Manager on the day
- One complimentary car parking space for 24 hours

EXTRAS

For upgrades to champagne or one bottle of wine per person, please call the Wedding Co-ordinator at The Grand on 01273 224 355.

Chair covers, table dressings, room decoration and entertainment can be arranged for you if required. We can also arrange chauffeur driven cars to bring you to the hotel, and the hire of a Digital Touchscreen Juke Box (visit www.touchscreenjukeboxhire.co.uk) DJ or band for your evening reception.

Special rates are available for bedrooms for wedding guests. Prices on application.

THE SPA AT THE GRAND PRE-WEDDING PAMPERING

- 5 hours' worth of treatments entirely of your choice
- A delicious lunch and glass of bubbles

PRICE
£290 PER PERSON

JUST MARRIED SPA PACKAGE

- Warming massage using Natural Spa Factory oil candles
- Complimentary candle to take away and glass of bubbles per person
- Facilities use

PRICE (MON-FRI)
£110 PER COUPLE

PRICE (SAT-SUN)
£130 PER COUPLE

www.grandbrighton.co.uk/spa

*Prices are subject to increase year by year. Sunday discounts are subject to availability.

THE GRAND WEDDING PACKAGE

CANAPÉS MENU CHOICES

In addition to the 3 canapés included in the package, you may also choose extra canapés.

PRICE FOR EXTRA CANAPÉS
£4.25 EACH

CANAPÉS MENU

- Baguettine with parfait de canard and confit d'orange
- Smoked ham on brown bread with mustard and gherkin
- Open prawn with tomato mousseline on white bread
- Blinis with mascarpone and avruga caviar
- Tuna mousseline with celery and peppers on white bread
- Smoked salmon mousse on madeleine
- Grape with cream cheese and pistachio nut
- Stilton mousse with pecan nut, fig purée on blinis
- Spicy naan with smoked chicken mousse coriander and mango
- Grilled gammon with mixed peppers and curly endive on ficelle
- Smoked salmon tartare with mascarpone on blinis
- Caviar d'aubergine and sweet pepper on Yorkshire pudding
- French bread of mozzarella sunblushed tomato and pesto
- French goat's cheese with chives and red peppers on shortbread



THE GRAND WEDDING PACKAGE

WEDDING MENU CHOICES

SAMPLE MENU

Please choose one starter, main and dessert to create one menu for your party.

STARTER MENU

Choose one starter from the choices below:

CHICKEN	Cajun chicken, cucumber, garlic mayo, tomato, red onion and micro rocket salad
SALMON	Poached salmon, tartare, quail egg, beetroot mayo and tendrils
MUSHROOM (V)	Wild mushroom salad, sauce vierge, smoked paprika and mushroom houmous with olive oil bruschetta
CHORIZO	Sussex chorizo, pickled zucchini, saffron purée, potato and cherry tomato
SOUP	Roasted sweet potato, bacon and Mayfield cheese beignet
SALAD (V)	Spiced butternut, caramelized apple, pine nut, Brighton Blue cheese and green olive vierge
SMOKED SALMON	Smoked salmon, horseradish mousse, anchovies, shallots, capers, parsley oil and rye croutons
PRAWN	Tandoori prawn, cucumber, mango, cherry tomato, iceberg, onion, carrot and coriander
DUCK	Smoked duck breast, pickled radicchio, blackberries, pear purée and hazelnuts
ASPARAGUS (V)	Griddled asparagus, poached egg, brioche and chive butter sauce

MAIN COURSE MENU

Choose one main course from the choices below:

SEA BASS	Fillet of sea bass, pea, olive, feta and parsley risotto, and sauce vierge
CHICKEN	Pan fried corn fed chicken breast, fondant, asparagus, spinach, oyster mushroom, and café au lait sauce
SALMON	Fillet of salmon with bacon, silver skin onions, mushrooms, fish veloute, roast gem, parsley and fondant potato
PORK	Rack of pork, creamed cabbage, grain mustard mash, savoury apricot and sage crumble, and honey caraway roasted carrots
CHICKEN	Roast chicken, potato gratin, carrot purée, creamed leeks, chicken jus, capers, and parsley
BEEF	Roast sirloin, gratin potato, roast sweetheart cabbage, parsnip and horseradish purée, tomato concass, chive, and beef sauce
COD	Wrapped in Sussex charcuterie crumb, fish veloute, brown shrimp, butterbeans, parsley and fennel
LAMB	Roast rump of lamb with smoked pancetta, artichoke, peas, baby onions, mint and red wine sauce, creamed cabbage, spinach, and fondant
DUCK	Magret duck breast, sprout purée, rosti, roast sweetheart cabbage, spinach, and black cherry jus

THE GRAND WEDDING PACKAGE
WEDDING MENU CHOICES
CONTINUED

VEGETARIAN MAIN COURSE MENU

Choose one vegetarian course from the choices below:

CURRY (VE)	Yellow Thai vegetable curry, jasmine rice balls, coriander, coconut and lime yoghurt
TART	Aubergine, grilled Italian vegetables, panko feta cheese, olive purée, and vine tomato ketchup
RISOTTO CAKE	Basil pesto and mozzarella cheese, confit bell red pepper, zucchini, asparagus and cherry tomato salsa
GNOCCHI	With wild mushroom carbonara, walnuts and Sussex Blue cheese fritters
CAULIFLOWER (VE)	Battered and spiced cauliflower, sultana couscous pancake, tagine sauce, smoked almonds heirloom tomatoes and micro coriander

DESSERT MENU

Choose one dessert from the choices below:

BRÛLÉE	Chocolate salted peanut, vanilla cream and peanut brittle
ORANGE	Orange tart, jaffa cake gelato, white chocolate sauce and raspberry powder
COFFEE	Panna cotta, mascarpone cream, amaretto chocolate macaroon and coffee sauce
PINEAPPLE	Fritters with nuts, sultanas and coconut, pineapple sauce, candy floss and coconut gelato
SPONGE	Tonka bean sponge pudding, poached rhubarb, ginger ice cream and oat crumble
TART	Black cherry Bakewell tart, black cherry ripple gelato and almond sauce
CHOCOLATE	Hazelnut and chocolate tart, Nutella ice cream, white chocolate sauce and pistachio
CAKE	Polenta cake, orange, raspberries and elderflower cream
CARROT	Sponge, blueberries ginger nut crumb, yoghurt ice cream and ginger syrup
PUDDING	Choc au pain pudding, saffron custard, banana gelato, chocolate sauce and cinnamon biscuit



THE GRAND WEDDING PACKAGE

WEDDING MENU EXTRAS

For a wedding package upgrade, please choose from the following:

INTERMEDIATE COURSES

- Roast brill, braised celery and lobster sauce
- Seared scallops, butternut purée and crispy bacon crumb
- Chicken and black pudding roulade, creamed leeks
- Pea risotto with Sussex camembert
- Poached salmon, cucumber ribbons, dill butter sauce

PRICE

£13.95 PER PERSON

PETIT SOUP

- Butternut, ciabatta and parmesan cheese soup
- Cauliflower and smoked cheddar soup
- Pea and smoked duck soup
- Chicken velouté with garlic mushroom soup
- Smoked haddock, leek and potato soup
- Wild mushroom velouté, truffle and chive cream

INTERMEDIATE PRICE

£6.00 PER PERSON

STARTER PRICE

£7.50 PER PERSON

SORBETS

- Lemon
- Blackcurrant
- Peach and mango
- Strawberry
- Orange

PRICE

£5.00 PER PERSON

CHEESE PLATTER

- Selection of Sussex and English cheeses
- Served with quince jelly and wheat biscuits, celery, grapes

PRICE

£75.00 PER TABLE OF TEN

CHEESE TOWER

- Five cheese tower of local Sussex cheeses

PRICE

£875.00 PER 100 GUESTS

THE GRAND WEDDING PACKAGE

WEDDING MENU EXTRAS

ACCOMPANIMENTS

- Quince jelly and wheat biscuits, celery, grapes to be served with cheese tower/cake

PRICE

£6.00 PER PERSON

CAKE ASSEMBLY

- To assemble a cake/cheese tower which has been delivered directly to the hotel*

PRICE

£120.00 PER ITEM

PLATE CHARGE

- Portioning and serving of food items to guests.**

PRICE

£6.00 PER PERSON

PETITS FOURS

- Served with coffee

PRICE

£3.95 PER PERSON

* A photograph or full description for the setup of the cake/cheese tower will be required as minimum guidance, along with any decorative food items required such as figs, celery, cake toppers, flowers etc. Including but not limited to Cheese towers/wedding cake/cupcake tower.

** The hotel will waive this fee on one plate per person to allow you to serve your choice of wedding cake.

THE GRAND WEDDING PACKAGE

WEDDING EVENING BUFFET MENU CHOICES

PRICE

£20.00 PER PERSON

SANDWICHES

Choose two from the following fillings served on a selection of breads including bagel, rye, sourdough, wholegrain and ciabatta:

- Chicken, avocado, rocket and mozzarella
- Pastrami, with sauerkraut and dill pickle
- Chopped egg with pumpkin seed, watercress and black pepper (V)
- Poached salmon, chia seed, fennel, caper and lemon juice
- Smoked ham, Sussex Mayfield cheese, and onion chutney
- Sussex Camembert, burnt apple, pecan, blueberries and rocket (V)
- Tandoori chicken, crisp iceberg lettuce, cucumber raita and mango chutney
- Char-grilled zucchini, sun blush tomatoes, houmous, pomegranate and pecan nuts (VE)
- Tiger prawn, lime, ginger, coriander and mango

SNACKS

Choose one from the choices below:

- Quinoa, spinach, feta cheese and coriander (V)
- Polenta chips with pineapple and chilli flakes (V)
- Crushed avocado with piri piri and hard-boiled egg on rye croute (V)
- Arrancini, butternut, harissa, tofu and coconut (V)
- Chickpea and minced Moroccan spiced beef parcel

SKEWERS

Choose one hot item from the choice below:

- Chicken with korma spices and coriander
- Beef Cajun meatballs, lime, chilli and sour cream
- Lamb marinated with ginger, mint and lemon with tzaziki dip
- Chicken five spice barbeque and sesame
- Prawn with satay sauce
- Halloumi with red onion, mushroom, bell pepper and oregano (V)
- Red onion, mushroom, bell pepper and oregano (V)

THE GRAND WEDDING PACKAGE
WEDDING EVENING BUFFET MENU CHOICES
CONTINUED

HOT DISHES

Choose two hot items from the choices below:

- Beef burger, lettuce, tomato and cheese
- Minced lamb, sweet potato, feta cheese and olive samosa with tzaziki dip
- Panko cod and piri piri balls
- Duck with beansprouts, green onion and soya spring roll
- Red onion jam and goats cheese tart (V)
- Battered whiting fillet with tartare sauce
- Spiced cauliflower and onion pakora (V)
- Chicken, smoked bacon and mushroom pie, topped with carrot and parsnip
- Calzone with ratatouille, basil, and mozzarella (V)

DESSERT

Choose one dessert from the list below:

- Hot strawberry Bakewell tart
- Bitter chocolate and coffee delice
- Black cherry, cream and meringue pavlova
- Rhubarb fool, ginger nuts and cream
- White chocolate and raspberry cream pot
- Pineapple, melon, blueberries, coconut and goji berry
- Bramley apple and blackberry crumble



THE GRAND WEDDING PACKAGE

SUPPER AND MIDNIGHT MENU CHOICES

SUPPER MENU

Available from 9.00pm. Choose one of the following:

- Thai chicken curry, jasmine rice
- Beef chilli and rice
- Chicken korma, basmati rice, naan bread
- Fish and chips
- Lamb kofta, pitta bread, salad and chilli sauce
- Beef burger and hot dog (one of each)
- Thai vegetable curry, jasmine rice (V)
- Bean chilli and rice (V)
- Vegetable korma, basmati rice, naan bread (V)
- Battered aubergine and chips (V)
- Tofu kofta, pitta bread, salad and chilli sauce (V)
- Quorn burger and Quorn sausage hot dog (V)

PRICE

£14.00 PER PERSON

MIDNIGHT MENU

Available after 10.00pm. Choose one of the following:

- Bacon bap
- Sausage bap
- Fried egg bap
- Vegetarian bap

PRICE

£5.50 PER PERSON



The Grand's Events menus are modified each spring. Throughout the year additional amendments may take place in line with market conditions.

THE GRAND WEDDING PACKAGE

CHILDREN'S MENU

PRICES*

£20.00 FOR THREE COURSES

£14.00 FOR TWO COURSES

Please select one set menu for all children attending:

LIGHT BITES MENU

- Kiwi egg cup, pineapple fingers and strawberry dip
- Heinz tomato soup, organic crusty bread
- Ham and Philadelphia wrap, mini salad
- Baked beans on toast
- Corn on the cob with garlic bread

MAIN COURSE MENU

- Chicken and vegetable casserole with garden herbs and rice
- Baked pitta bread, meatballs, tomato sauce and Tremain cheddar gratin
- Fish, chips and mushy peas, served with Sarsons' vinegar
- Sussex pork and leek sausage "Toad in the Hole" with onion gravy and creamed potatoes
- 5oz rump steak, chips and minted peas
- Salmon and haddock fishcakes, mixed green vegetables
- Pizza margarita served with side salad and garlic bread

DESSERT MENU

- Warm apple crumble with custard
- Warm chocolate muffin, chocolate sauce and vanilla ice cream
- Northiam fruit yoghurt
- Fresh fruit platter with a raspberry dipping pot
- Ambrosia rice pudding topped with strawberry jam
- Vanilla bean ice cream, strawberry and chocolate sauce

*Menu prices are for children aged 3 to 11 years.

OUTSIDE CATERERS WEDDING PRICES

HIRE OF EMPRESS SUITE AND KITCHENS

THE EMPRESS SUITE seats up to a maximum of 550 guests with a stage and dance floor. We have our preferred suppliers if you wish to use outside caterers. You may bring in your own caterer subject to the hotel's approval.

2019/2020 PRICES (INC VAT)

£10,000 FOR A SATURDAY

£8,250 FOR A SUNDAY (EXC BANK HOLIDAY WEEKENDS)

January to December (Subject to availability)

THESE PRICES INCLUDE

- Hire of the Empress Suite and kitchens from 8.00am to 1.00am the following morning
- Up to 550 chairs, 55 banqueting tables
- Stage and dance floor
- Corkage via the caterer
- Bar facility
- 1 x complimentary Deluxe Sea View bedroom for the bride and groom on the night of the wedding
- 2 x day let changing rooms on the day of the function
- 1 x Event Manager on the day
- 2 x Kitchen Porters

Should additional equipment need to be hired, e.g. projectors, screens, AV equipment charges will apply.

The Grand Brighton waiting and bar staff will be charged at £10 per hour, if required by the caterer. There will be no Grand staff available on the day, unless they have been pre-booked and paid for either by the client or the caterer.

A full bar is available which can be operated on either a cash or account basis. The Grand will provide bar staff at the current rate if required. Alternatively, a free bar will be stocked and run by the caterer.

Any beverages left on hotel premises 48 hours following the function may incur a storage charge.

The Client will be responsible for any costs incurred from damage caused by the wedding party to the fixtures, fittings, carpets in the hotel function rooms, public areas and bedrooms.

The Caterer will be responsible for any costs incurred from damage to kitchen equipment.

A charge of £300 + VAT will be levied to the Caterer if the kitchens are not left in a clean and tidy state. This will be checked by the Event Manager on the day.

OUTSIDE CATERERS WEDDING PRICES
HIRE OF EMPRESS SUITE AND KITCHENS
CONTINUED

ADDITIONAL CHARGES

There are additional charges for:

- Hire of cutlery, crockery and glassware
- Hire of table linen
- Confetti use – clean up charge

Prices on application.

TO CONFIRM A BOOKING

- Written confirmation is required and a contract to be signed by the Client or by the Caterer on the Client's behalf.
- Health and safety disclaimers are to be signed by the Caterer.
- A deposit of £1000 is required on confirmation.

CONTACT

The Wedding Coordinator
The Grand Brighton
97–99 Kings Road
Brighton, BN1 2FW

Telephone 01273 224 355
Fax 01273 720 613
Email wedding@grandbrighton.co.uk



TERMS AND CONDITIONS

1. TERMS OF PAYMENT

A non-refundable deposit of £1,000 will be required to secure the booking. Further payment of all pre-booked items is required as follows:

6 months prior – 25% of the outstanding balance
2 months prior – total outstanding balance

Any outstanding balance is to be settled prior to the day. A credit card number may be given in advance in order that the balance can be charged to the account.

Payment may be made by cheque, credit/debit card, direct bank transfer or cash.

BANK DETAILS

Barclays Bank, 1 Churchill Place, London E14 5HP
Sort Code: 20-00-00
Account Number: 63585174

ACCOUNT NAME

Brighton Grand Hotel Operations Ltd
Company Registration No. 8935930
VAT Registration No. 945674581
Fax 01273 720 613

2. AMENDMENTS AND CANCELLATIONS

Cancellation of a confirmed booking must be in writing. A cancellation fee is payable to The Grand Brighton, calculated on the following basis:

PERIOD OF CANCELLATION NOTICE	CHARGE
6 months or longer	Loss of deposit
Between 2 and 6 calendar months	50% of the rates quoted
2 months and under	100% of the rates quoted

The hotel reserves the right to reallocate the room originally stated, should it be deemed necessary.

Final chargeable numbers will be required 3 weeks prior to the event – these are to be no less than 90% of original numbers.

Account bar charges will be required to be paid on departure.

3. MINIMUM NUMBERS

A minimum number of 20 guests are required in order to take advantage of the wedding packages.

4. EVENING CELEBRATIONS

Where an evening reception follows on from a daytime sit down meal with us, we ask that you cater for at least 80% of the evening guests with a buffet. Should you not wish to have a buffet, a room hire charge may be applicable.

TERMS AND CONDITIONS CONTINUED

5. DAMAGE TO PROPERTY, FIXTURE AND FITTINGS

The hotel will hold the Client responsible for any damage caused through negligence by the Client, the Client's guest or the Client's contractors. An inspection of the premises before and after the event may be requested by contacting the Guests Relations Manager. Details of insurance to cover this and cancellation liabilities are available on request.

6. DRESS CODE

The hotel operates an informal dress code but respectfully requests residents to refrain from wearing jeans, t-shirts, shorts and other similar garments when dining in the restaurant.

7. VAT AND SERVICE

VAT is included at the current rate but is subject to change without notice. We do not levy a service charge, but prefer to leave this to your discretion.

8. OUTSIDE CATERERS

The hotel's health and safety disclaimers must be signed by new caterers before a contract can be signed.

9. BEDROOMS

A preferential accommodation rate will be offered for bedrooms for wedding guests. These rooms will be reserved under a block code. Alternatively, guests may call the reservations line, or book online at the best available rate. Weekend summer bookings are subject to a two night stay policy.

10. CHECK IN TIMES

Check in time for accommodation is from 3.00pm. An early check in can be requested but is not guaranteed. Check out time is by 11am. Late check out can be requested until noon. Late check outs after noon are subject to a charge of £10 per hour.

11. CAR PARKING

Car Parking is provided on a first come first served basis for residents only*. If there are a large number of guests requiring car parking, an arrangement can be made with the NCP next door at a special rate. Numbers will be required two months prior.

12. FIREWORKS AND CONFETTI

Please note that fireworks are not permitted on hotel premises. Confetti is permitted outside the hotel.

13. PRIVACY POLICY

We always treat your personal information with the utmost care and will never sell it on to other companies for marketing purposes. Our Privacy Policy is available to view on our website and provides full information on how we use and store data.

*At a charge of £35 per 24 hours.

The Spa@ The Grand

WEDDING MAKE-UP

Brides Make up - (90 minutes) -£80pp
Mother of the Bride - (45 minutes) - £55pp
Bridal Party - (60 minutes) -£65pp

*Make up brand E.L.F all vegan and cruelty free

** A pre-wedding Make Up trial is recommended for the Bride which includes a full consultation - contact us for more details and pricing

PRE-WEDDING PAMPERING - DESIGN YOUR TIME

The perfect option for busy brides & grooms-to be, this package offers 5 sacred hours' worth of treatments entirely of your choice. The day starts with a calming herbal tea whilst discussing all the pampering options with your personal therapist. From luxury wraps and bespoke facials to all-natural salt scrubs and mani/pedis we'll have you wedding-ready in no time. Includes a delicious lunch and a glass of bubbles.

Available to enjoy from Monday to Friday from 10am until 5pm - £290.

JUST MARRIED SPA PACKAGE

The ultimate way to unwind after the Big Day* our package is designed with pure relaxation in mind. Enjoy a truly indulgent treatment using the heady scent of Natural Spa Factory warming massage candles, the candles are lit and the warming and nourishing oil is used within the treatment itself, soothing tired muscles and easing aches away. Choose a complimentary candle to take away (Honey, Cocoa or Rose) and finish off with a glass of bubbles.

Monday-Friday £110 per couple,
Saturday & Sunday £130 per couple, includes facilities use.

Pre booking essential. Subject to availability. Other T&Cs may apply.

*Available if your wedding is booked at The Grand Brighton.

To book contact: +44 (0)1273 224 300 Opt 5
OR email: spa@grandbrighton.co.uk