



CONFERENCE
& EVENTS

Weddings

AT THE 1ST CENTRAL COUNTY GROUND





Let us take you on a journey

TOWARDS THE BEST DAY OF YOUR LIFE.

With a history spanning three centuries, our venue has been a jewel in the heart of Brighton & Hove since 1871. With stunning event facilities which encompass both the traditional and modern, you can find your perfect day tailor made to suit your requirements.

When booking your wedding with us at The 1st Central County Ground, Hove you benefit from complimentary car parking, a dedicated event manager and experienced team who will assist you on every step of your journey.



THE VENUE

Within the Spen Cama Pavilion we have two event spaces that can hold up to 120 guests and outside of the pavilion we have a space that can hold up to 240 guests.

THE LONG ROOM

Licensed for weddings and civil partnerships, the room has a traditional feel with memorabilia and a classic style featuring natural daylight, an outdoor balcony and bar facility within.

THE DINING ROOM

An ideal wedding breakfast venue with classic decoration, warm tones and natural daylight.

THE BOUNDARY ROOMS

A large tented facility situated on the boundary of the pitch. Holding up to 240 guests, the space is licensed for weddings and civil partnerships and features natural daylight, an outside terrace and bar facility.





WEDDING PACKAGES

We have three wedding packages that you can choose from but we can also work with you in creating a bespoke package to suit your budget and requirements.

PACKAGE *A*

£65.00 PER PERSON

- A glass of Prosecco or Elderflower Fizz on arrival or after your ceremony
- Choose a set menu from our wedding menu A or BBQ menu A
- ½ bottle of house wine per person
- A glass of Prosecco or Elderflower Fizz for the toasts

Also included

- Room hire
- Microphone & pa system for speeches
- Table linens



PACKAGE *B*

£70.00 PER PERSON

- A glass of Prosecco or Elderflower Fizz on arrival or after your ceremony
- Choose a set menu from our wedding menu B or BBQ menu A
- ½ bottle of house wine per person
- A glass of Prosecco or Elderflower Fizz for the toasts

Also included

- Room hire
- Microphone & pa system for speeches
- Table linens



PACKAGE *C*

£75.00 PER PERSON

- A glass of Prosecco or Elderflower Fizz on arrival or after your ceremony with a selection of nibbles
- Choose a set menu from our wedding menu C or BBQ menu B
- ½ bottle of house wine per person
- A glass of Prosecco or Elderflower Fizz for the toasts

Also included

- Room hire
- Microphone & pa system for speeches
- Table linens



DELICIOUS MENUS

- Choose one option per course (plus a vegetarian option) for all of your guests
- All menus include coffee and mints to follow.
- To have up to 3 options (including a vegetarian option) per course, please add £4.00 per person
- To add a Local Cheeseboard to Menu A or B for £7.00 per person

Allergen advice: for full details of all allergen content please contact conferenceandevents@sussexcricket.co.uk and a full data sheet will be forwarded to you



MENU *A*

MOROCCAN SPICED PUMPKIN SOUP (V)
Sweet potato bhaji, yoghurt, curry oil

CHICKEN LIVER PATE
Toasted brioche, spiced apple chutney

WATERMELON, FETA AND MINT SALAD (V)
Toasted pumpkin seeds

HERB GNOCCHI (V)
Wild mushrooms, blue cheese

CONFIT PORK BELLY
Pulled pork & herb croquette, roasted apple compote, Savoy cabbage, cider jus

PAN ROASTED SUPREME OF CHICKEN
Crispy black pudding, tarragon mashed potatoes, chantenay carrots, bacon gravy

PULLED LAMB SHOULDER BALLOTINE
Grilled Mediterranean vegetables, parmentier potatoes & feta, lemon & mint oil

CRISPY SKIN SALMON FILLET
Ratatouille, herb potato cake, pea shoots tarragon velouté

SPINACH & PEPPER GOATS CHEESE FILO ROLL (V)
Herb couscous, pomegranate, tomato dressing

LEMON & LIME CURD TART,
Raspberry vodka coulis, baby basil

MANGO & PASSION FRUIT ETON MESS

BITTER CHOCOLATE MOUSSE,
Caramelised mango, ginger biscuit

SHORTBREAD
Macerated strawberries, whiskey cream, mint sugar

MENU *B*

ROASTED TOMATO & RED PEPPER SOUP (V)
Parmesan toast, basil oil

CRISPY HAM HOCK TERRINE
Piccalilli, pea shoot salad

OPEN MACKEREL SANDWICH
Olives, tomato concasse, confit garlic oil

HERITAGE TOMATO TART (V)
Sweet confit onions, basil

SHIN OF BEEF COOKED IN ASIAN AROMATICS
Pak choi, mange touts, noodles, spring onions, soy & ginger beef dressing

DUO OF LAMB – RUMP & CONFIT SHOULDER
Garlic & rosemary crushed potatoes, mint & caper jus

8 HOUR SLOW ROASTED PORK SHOULDER
Duck fat fondant potatoes, red cabbage, long stem broccoli, star anise jus

ROASTED COD FILLET
Chorizo & chickpea peperonata, samphire, confit garlic & basil oil

HALLOUMI WELLINGTON (V)
Duxelle of mushroom, red onion jam, roasted new potatoes, wild mushroom sauce

BANANA BAVAROIS
Salted caramel, banana puree, brown butter shortbread

PEANUT BUTTER BROWNIE
Dark chocolate sauce, peanuts, pretzels

ESPRESSO CRÈME BRÛLÉE
Hazelnut & oat cookie, chocolate coffee beans

COCONUT & LEMONGRASS PANNA COTTA
Mango, chilli & lime salsa, coriander cress

MENU *C*

VENISON SALAMI
Broad beans, mint, parmesan, truffle oil

MINTED PEA & LEMON ARANCINI (V)
Petit salad, herb chutney

SMOKED SALMON RILLET
Beetroot chutney, sourdough toast

FALAFEL BALLS (V)
Coriander & mint oil, petit salad

BRAISED FEATHERBLADE OF BEEF
Chorizo, horseradish mashed potatoes, charred broccoli, baby onions, red wine jus

MADRAS SPICED RUMP OF LAMB
Bombay potatoes, mini onion bhajis, lime & coriander yoghurt dressing

ROASTED PORK LOIN
Provençal vegetables, confit garlic potatoes, wild garlic & basil emulsion

COLD SMOKED SALMON FILLET
Marinated king prawns, warm potato salad, dill aioli

GOLDEN BEETROOT TART TATIN (V)
Ricotta, crispy shallots, spinach & new potato salad

CHOCOLATE FONDANT
Orange mascarpone, dark chocolate crumb

STRAWBERRY TART
Chantilly cream, strawberry gel

CHERRY CLAFOUTIS
Raspberry sorbet, toasted almonds

LOCAL CHEESEBOARD
House pickles, house chutney, crackers



BBQ MENUS

- All menus include coffee and mints to follow.
- To add a Local Cheeseboard to BBQ Menu A or B for £7.00 per person

MENU *A*

MEDITERRANEAN VEGETABLE ANTIPASTI PLATTER

Marinated aubergine, grilled courgette,
sweet onions, hazelnut oil

6OZ SUCCULENT 100% BEEF BURGER

PORK SAUSAGE

LIME AND CHILLI MARINATED CHICKEN LEG

FIELD MUSHROOMS WITH GOAT'S CHEESE
& RED ONION JAM (V)

CREAMY COLESLAW

NEW POTATO SALAD

SELECTION OF BREADS, RELISHES & SAUCES

PROFITEROLES, PRALINE CREAM,
SALTED CHOCOLATE SAUCE

MENU *B*

MEDITERRANEAN VEGETABLE ANTIPASTI PLATTER

Marinated aubergine, grilled courgette,
sweet onions, hazelnut oil

6OZ SUCCULENT 100% BEEF BURGER

PORK SAUSAGE

LIME AND CHILLI MARINATED CHICKEN LEG

FIELD MUSHROOMS WITH GOAT'S CHEESE
& RED ONION JAM (V)

CHOICE OF 3 OF THE FOLLOWING SALADS:

Coleslaw, Tomato & red onion / Seasonal green leaves
Potato salad / Fennel, pea & mint slaw
Served with a selection of breads, relishes and sauces

MANGO & PASSION FRUIT ETON MESS



“I married my soul mate

AT THE CRICKET GROUND ON SATURDAY
AND I WANTED TO THANK EVERYONE INVOLVED
WITH MAKING THE DAY AMAZING.”

————— Graham & Sarah —————



“Everyone loved the food

AND THE VENUE, I LITERALLY
HAD THE BEST DAY.”

————— Dana & Henry —————





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Please feel free to contact us on
0844 264 1736 or conferenceandevents@sussexcricket.co.uk
for more information or to book an appointment to view the facilities.

Sussex Cricket Conference & Events
The 1st Central County Ground
Eaton, Road, Hove, BN3 3AN
