

Three newly refurbished venues are available to hire for corporate events, team building days, private parties and weddings on the iconic Brighton Palace Pier

Horatio's Bar / Palm Court Restaurant / Victoria's Bar

Exclusive use of the seaward end of the pier which includes The Dome Arcade, The Rides & Sideshows and Horatios Bar can also be hired for up to 3,000 guests

The Funfair, one third of a mile out to sea, offers over twenty different rides and sideshows that can be hired exclusively

You can even try your luck at commentating on our Famous Dolphin Derby Brighton Palace Pier has a range of both savoury and sweet food options for you to create your own casual dining menu or sit down for a formal dinner in our Palm Court restaurant (capacity 300)

See your company colours take over the famous Brighton Pier Sign

When you hold an event on Brighton Palace Pier, our famous signs with LCD lights can be set to match your company colours and light up the city



We offer exclusive use of our newly refurbished Horatio's with its amazing terrace, fantastic sea views and outdoor Cocktail Bar

Capacity 350

Drinks Packages

We have an extensive range of alcoholic and non-alcoholic beverages available in both Horatio's Bar and Palm Court Restaurant

Prosecco & Cocktails add fizz to any event

Menus

In addition to our famous hotdogs, burgers, pizzas, donuts, candyfloss and ice creams, Horatio's Bar can also offer bespoke events menus to suit every need and price point

Newly installed audio system with roving mics available and extensive list of live entertainment contracts can be provided to suit every taste

BRIGHTON YOUR NIGHT



We offer exclusive use of our newly refurbished Palm Court restaurant with a surrounding terrace and the best views of the city from both sides of the Pier

Capacity of up to 300 seated inside and up to 400 with outside seating

A perfect venue for a summer pary or a Christmas feast

Drinks Packages

We have an extensive range of alcoholic and non-alcoholic beverages

Add sparkle to your night with our cocktail and prosecco offers

Menus

One, two or three course menus available as well as buffets and casual dining

BRIGHTON YOUR NIGHT



Canapés (Can be served in both venues) Choose 2 hot & 2 cold

Cold

Smoked Salmon & Cream Cheese Roulade Duck & Orange Pate Crab Sticks, Marie-Rose Sauce Assorted Mini Quiche

Hot

Spring Rolls, Sweet Chilli Dip Vegetable Samosa, Relish Calamari, Tartare Sauce Breaded Brie, Onion Marmalade

Alternatively, we can offer a Brighton Pier Favourite

Fish & Chip Cones

A Variety of **Hot Platters** are also available to be served in all venues including Seafood Platters, Vegetarian Platters, and Combo Platters





Starters

Horatio's Prawn Cocktail, Cos Lettuce, Marie Rose Sauce Breaded Mozzarella Sticks, served with Salad Garnish and Salsa

Main Course (Takeaway)

Prime Cod Fillet (6-7oz) served with Chips and Mushy Peas Falafel served with Chips and Mushy Peas

Dessert

Chocolate and Salted Caramel Tart, served with your choice of Vanilla Ice Cream or Cream

The Palace Pier Sundae – Brighton Rock Ice Cream, Doughnut Pieces, Candy Floss, a Waffle Cone and Cream

Starters

Classic Prawn Cocktail – Prawns, Cos Lettuce, Marie Rose Sauce Soup of the Day – Seasonal Soup, Crusty Bread Calamari – Crispy Squid Rings, Aioli & Lemon Whitebait – Lightly breaded, Tartare Sauce & Lemon Chicken Skewers – Dips, Salad Garnish Breaded Brie Wedges - Red Onion Marmalade, Side Salad (V)

Traditional Fish & Chips

Each fillet is coated in our famous crispy batter and served with your choice of our freshly cut chips, creamy mash potato or salad ...and mushy peas.

Prime Cod Fillet 8-10oz Prime Cod BIG FISH 10-12oz Haddock Fillet 8-10oz Plaice Fillet 8-10oz

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Classics

Half BBQ Chicken – Half a spit-roasted British Chicken coated in BBQ Sauce and served with Freshly Cut Chips & our very own Coleslaw

Steak Pie – Premium British Beef in a Rich Gravy encased with Suet Pastry, served with Freshly Cut Chips or Creamy Mash Potato & Garden Peas

Brighton Sausage Company Premium Cumberland Sausages – served with creamy Mashed Potato & Gravy

Battered Jumbo Brighton Sausage Company Sausage, coated in our Famous Crispy Batter & served with Freshly Cut Chips and Tomato Chutney

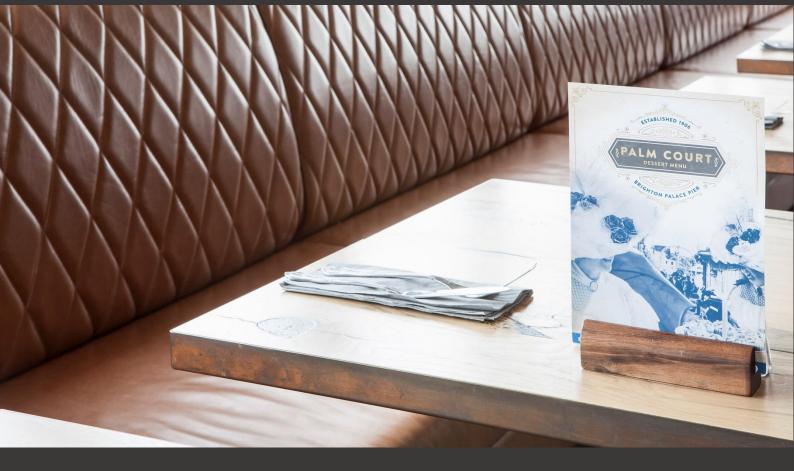
Homemade Vegetarian Lasagne – Roasted Mediterranean Vegetables in a rich Tomato Sauce, topped with Mozzarella and Cheddar and served with Freshly Cut Chips or Salad (V)

Salads

Chicken Caesar Salad – Griddled Chicken Breast on a bed of crisp Romaine Leaves & Herb Croutons with a Creamy Caesar Dressing

Prawn Salad – Succulent Prawns, Crisp Leaves, Tomato, Cucumber and Marie-Rose Sauce

Greek Salad – Crisp Leaves, Feta Cheese, Olives, Tomato, Cucumber, and Onion with an Oregano Dressing (V)



From the Sea

Whole Tail Scampi, lightly bread crumbed, Tartare Sauce, Freshly Cut Chips

Fillet of Salmon, oven baked and served with Freshly Cut Chips or Creamy Mash Potato & Salad Garnish

Homemade Fishcakes, lightly crumbed and served with Freshly Cut Chips and Tartare Sauce

Homemade Fisherman's Pie – Cod, Salmon, Haddock & Prawns in a creamy sauce topped with Mash Potato and served with Salad Garnish and Garden Peas

Burgers

All our premium burgers are served with freshly cut chips and our very own coleslaw

Palm Court Stack – British Beef Patty, Streaky Bacon, Cheddar Cheese, Freshly Battered Onion Rings, Lettuce & Tomato in a Brioche Bun

BBQ Chicken – Lightly breaded Chicken Fillet, BBQ Sauce, Lettuce & Tomato in Brioche Bun

Ultimate Fish Finger Sandwich – Prime Cod Goujons battered in our Famous Crispy Batter, Tartare Sauce, Lettuce & Tomato in a Brioche Bun

Vegetarian – Breaded and Fried Halloumi, Tomato Chutney, Lettuce & Tomato in a Brioche Bun (V)

Desserts

Chocolate Cookie Melt – Two delicious Chocolate Chip Cookies moulded around an oozing chocolate centre, served with locally produced Vanilla Ice Cream and lashings of Chocolate Sauce

Peach Melba Torte – Light & Fruity Torte served with locally produced Ice Cream and Strawberry Sauce

Eton Mess Cheesecake – Classic Cheesecake topped with Meringue Pieces, Raspberry and White Chocolate Flakes, served with locally produced Ice Cream and Strawberry Sauce

