

the

LIBERTINE

W E S T B O U R N E

Save the Date

Our Bookable Spaces



The Forge

Originally a forge, this rustic space exudes charm and character, making it an ideal setting for wedding breakfasts. Adorned with an array of artwork, log burner and plush rugs, this enhances the celebratory atmosphere. Whether you're looking for a warm gathering with loved ones or a picturesque backdrop for your special day, this unique space offers the perfect blend of artistry and rustic elegance.

SEATS 30 / STANDING 40

The Gallery Room

The Gallery Room is a beautifully curated, art-filled space that offers a warm and inviting atmosphere, making it an ideal choice for cosy, intimate wedding breakfasts. This charming space is also perfect for hosting small drink gatherings, whether before or after the main event, allowing guests to relax and celebrate in a stylish and creative setting.

With its unique artistic ambiance, the Gallery Room provides a memorable backdrop for your special moments.

SEATS 15 // STANDING 22



Wedding Tipples



After the ceremony, smiles and possibly tears of joy, a drink is most certainly called for. Whether a glass of champagne, prosecco or a crafted cocktail - we can cater to your taste. The biggest draw to having your wedding in a pub - the range of drinks available. Our extensive wine list features wines from all over the globe, and together with our wide choice of beers and spirits we'll ensure you and your guests never go thirsty.

Tempio Prosecco DOC - £32.25

Izzaro Rosé Provence Sparkling - £37.5

Nyetimber Classic Cuvee - £63

Nyetimber Rosé - £73

Paul Dangin et Fils Brut Champagne £48

Veuve Clicquot Brut Yellow Label Champagne £87

We allow for 6 glasses per bottle of Champagne or Prosecco

Please ask to see our full wine list or pop in and sample our extensive list.



Sample Wedding Menu

3 Courses - £49.95 per person
2 Courses - £38.00 per person



Cauliflower + Onion Fritters (vg)
Curried yoghurt

Treacle Cured Salmon
horseradish creme fraiche, pickled
capers

Ham HockTerrine
Piccalilli, Toasted
Sourdough

Pan Roasted Duck Breast
Potato Terrine, Crushed Celeriac, Red Wine Jus

Seabass Fillet
Crushed Lemon Potato Cake, Samphire & Salsa Verde
Butter

Chicken Supreme
Roast garlic mash, hispi cabbage, crispy bacon, jus

Butternut Squash Wellington (vg)
Herd Roasted Potatoes, Hispi cabbage, vegan
gravy

Fruit Fool
Shortbread

Chocolate Torte
Blackberry sauce

Lemon Posset (vg)
Shortbread Biscuit



All menus are samples and subject to seasonal changes. We are happy to cater for any dietary requirements, please speak to us upon booking. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Fish dishes may contain bones.

Evening Buffet Menu



£24.95 per head

Crudites & Hummus

Cumberland Scotch Egg

Pork & Fennel Sausage Rolls

Buttermilk Chicken Goujon

Harissa Chicken Flatbread

Fig & Feta Flatbread



Additional Cheese Wedding Cake Board
£250

Baron Bigod

Davidstow Cheddar

Long Clawson Blue

Cornish Yarg

Served with Chutneys, Crackers and Seasonal fruit



Sharing Dessert Trays
£50 per tray (serves 16)

Tiramisu

Seasonal Cumble
with Custard

Trifle



Late Night Buffet

Bacon Rolls

£7pp

T's and C's

Securing your booking

In order to confirm your booking, we require a pre-authorisation from a credit/debit card for the amount of £10 per guest. No money will be taken unless you fail to turn up for your booking or cancel within 24 hours of the booking. Once we have received the deposit, we can confirm the booking.

Confirmation, deposit and pre-payment

Once the booking is confirmed and all details finalised we require a 50% deposit of the total amount. The deposit is fully refundable up to 14 days prior to your bookings date, any later than this and we're afraid it becomes non-refundable. The remaining balance is payable two weeks prior to the date of your bookings via card or cash payment. Unfortunately we cannot take payments by cheque.

Guest Numbers & Pre - Ordering

We reserve the right to amend your quotation should your guest numbers and/or catering requirements dramatically alter between paying your deposit and balance. Amendments to guest numbers made after payment of the balance must be confirmed to the venue in writing and at least 14 working days prior to your event.

Minimum Spend

All bookings require a minimum spend dependant on the day of your booking and the bookable size.

Service Charge

We charge a reasonable 12.5% service charge to your final food and drinks bill. We think that by the end of your event you'll agree our staff deserve it.

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.