

PORTSMOUTH GUILDHALL

# weddings



*a moment that lasts forever*

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Congratulations on your wedding and thank you for choosing Portsmouth Guildhall as your venue choice.

From 10 - 120 guests, we can cater for intimate or large scale weddings with a variety of rooms to choose from. Portsmouth Guildhall provides a majestic backdrop for your wedding pictures and memories. Whether you choose to spend all, or just part of your special day with us, you and your guests will enjoy and never forget the opulent surroundings of Portsmouth's premier wedding venue.

Portsmouth Guildhall is most famous today as the city's leading entertainment venue, but the history of this iconic building also shines a light on the antiquity of the whole city. Originally completed in 1890, the Guildhall fell victim to Second World War bombs in 1941, causing extensive damage to the back and interior of the building; however the front exterior remained undamaged. A building steeped in history; Portsmouth Guildhall proves to be a stunning backdrop for your special day.



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We are delighted to offer you the below package for your wedding day

3 course meal

Drinks reception

Evening buffet

Room hire

Stunning Backdrop for your Pictures

Royal Entrance using the Stunning Bronze Doors

Central Location

VIP Bride and Groom Room

Variety of Stunning Newly Refurbished Rooms to Choose From

Your own Private Bar

Flexible and creative team to assist you

Menu Tasting

Wedding Coordinator

Cake stand and knife

All your crockery, cutlery and glassware

Classic white linen table cloths and napkins

**£52 per head**

**Room hire £960**



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## Drinks Packages

### Bronze

Included in the Package Price  
Bucks Fizz or Pimms on Arrival  
2 Glasses of Wine with the Meal  
Sparkling Wine for the Toast

### Silver

Please add £2.50 to per person cost  
Sparkling Wine on Arrival  
Unlimited Wine Served throughout the Wedding Breakfast  
Sparkling Wine for the Toast

### Gold

Please add £6.50 to per person cost  
Champagne on Arrival  
Unlimited Wine Served throughout the Wedding Breakfast  
Champagne for the toast

If you would like something different we would be delighted to design a bespoke quote for you



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Wedding Breakfast

Inclusive of per person rate  
Choose 1 option per course



## Starters

Roasted Butternut Squash Soup  
Cream of Hampshire Watercress Soup  
Flame Griddled Cherry Tomato & Balsamic Vinegar Soup

**All Served with Fresh Cream and Chives or Smoked Mascarpone**

Suffolk Ham & Leek Terrine  
Smoked Salmon & Prawn Terrine \*  
Oval Plum Tomato, Ricotta & Basil Mousse  
Chicken Liver Parfait

**All of the above served with a Brioche and Hampshire Watercress**

**Caramelised Figs and Mozzarella Balls**  
Aromatic Mint and a Balsamic Reduction

**Carpaccio of Beef on a Whisky Horseradish Puree\***  
With Jellied Rhubarb, Piccalilli Dressing and Lambs Lettuce

**Griddled Asparagus and Free Range Boiled Egg**  
Parmesan Shavings a Concasse of Cherry Tomatoes, Spring Onions and  
Coriander with a Citrus Dressing

**Caesar Salad with Smoked Chicken Breast and Crispy Bacon Shards**  
On a Bed of Baby Gem and Rocket Salad with Anchovies

**Hand Cured Salmon with Pickled Vegetables\***  
Edible Flowers with Watercress Mayonnaise

\*These Starter Dishes have a Supplement of £1.00 Per Person



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## Mains

### **Caramelised Pork Belly on a Bed of Garlic Savoy Cabbage**

Creamed Sweet Potato and Roasted Shallots and Apple with a Creamy Cider Sauce

### **Guildhall Beef Fillet Wellington \*\***

Dauphinoise Potatoes Baton Carrots and Roasted Cherry Tomatoes with a Port Jus

### **Soy Glazed Salmon Supreme**

On a Bed of Shredded Vegetables, Wasabi Mashed Potatoes with a Sticky Hoi Sin Sauce

### **Herb Crusted Lamb Fillet**

On A Spicy Bean, Vegetable and Chorizo Cassoulet with a Port Jus

### **Rolled Chicken Breast Stuffed with a Herb flavored Chicken Mousse**

Wrapped in Parma Ham with Sliced New Potatoes Roasted in Garlic and a Medley of Root Vegetables a Creamy Garlic Sauce

### **Pan Fried Cod on a Bed of Herb Crushed New Potatoes**

Garden Peas, Wild Mushrooms and Peas Shoots with Salsa Verde

### **Thickly Cut Roasted British Beef**

Yorkshire pudding, Turned Potatoes and Roasted Medley of Vegetables and Rich Gravy

### **Thickly Cut Roasted Leg of Pork with Crackling**

Turned Potatoes and Roasted Medley of Vegetables and a Rich Gravy

## Vegetarian Mains

Wild Mushroom, Butternut & Asparagus Wellington

Vegetable Pastry Crown of Roasted Chestnut with Leek, Potato, Spinach and Stilton

Individual Vegetable Pastry Crown of Caramelised Red Onion, Cranberry and Brie

Four cheese Ravioli, Basil Pesto, toasted Pine Nuts

\*\*These Main Courses have a Supplement of £1.50 Per Person



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## Desserts

**Toffee and Pecan Cheesecake**  
With a Toffee Glaze

**White Chocolate Cheesecake**  
Raspberry Coulis and Fresh Raspberry

**Duo Chocolate Teardrop Torte**  
Double Chocolate Torte Drizzled and Chocolate Syrup

**Champagne and Strawberry Torte**  
With Strawberry Coulis

**Tarte Au Citron**  
With Crème Fraîche and Raspberries

**Rum and Raisin Crème Brûlée**  
Rich Vanilla Custard with Torched Sugar Crystals

All Served with Fresh Coffee or Tea



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## Evening Buffet

Price inclusive of per person rate  
Any additional guests are charged at £10 per head



### Choose 5 Items From the Below Choices

A Selection of Sandwiches and Fresh Rolls

Spicy Potato Wedges with Sour Cream

Onion Bhaji with Cool Raita Dip

Mini Vegetable Spring Rolls

Mini Duck and Hoisin Spring Rolls

Courgette, Tomato and Pepper Kebabs

Mozzarella Cheese Coated in a Beer Batter

Spinach and Feta Goujons

Cheddar Cheese and Onion Flutes

Assortment of Mini Desserts

### Choose 3 Items From the Below Choices

Tempura Battered King Prawns with a Sweet Chilli Dipping Sauce

Mini Smoked Salmon Bagels

Oriental Crab Cakes

Marinated Chicken and Chorizo Skewers

Chicken Drumsticks Coated With A Sticky BBQ Glaze

Red Thai Chicken Skewers

Lamb Samosa

Individual Warmed Mini Cottage Pies

Individual Warmed Mini Peppered Steak Pies

Add on £2.50 per person for: Selection of British cheeses, crackers & breads  
Any additional items are £1.00 per item



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*That Little Extra Sparkle*  
*Add a Dash of something different to add to your day*

*Canapés £9.00 per person*

A selection of Canapés to keep your guests hunger at bay

*Ice Cream Pots £2.50 per person*

Choose from our local Ice Cream of Chocolate, Vanilla or Strawberry

*Sharing Cheeseboard for Table £3.50 per person*

Continental Cheeses, Water Biscuits & Frozen Grapes

*Fresh Fruit Platters £3.50 per person*

Seasonal Fresh Fruit Finely Sliced

*Sorbet Pallet Cleanser £2.00 per person*

Fresh Lemon Sorbet Cleanser after Main Course

*Chocolate & Mints Selection £1.50 per person*

Delicious Selection of Chocolates to Finish with Coffee

*Retro Sweet Buffer £2.50 per person*

Buffet Table Filled With Old Fashioned Favorites in Jars with Paper Sweet Bags for Your Guests

*Bacon Rolls to Finish £3.00 per person (Maximum 150 People)*

Offer Your Guests Some Tasty Bacon Baps



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## Terms & Conditions



*When booking your wedding at Portsmouth Guildhall  
we ask for the following:*

- *Saturday Bookings require a full wedding breakfast, drinks package and evening buffet menu.*
- *Sunday through to Friday weddings to have a least one menu option from the package.*
- *A deposit of £500 and signed contract.*
- *Menu choices to be confirmed 2 weeks prior to your wedding.*
- *Final numbers for your wedding to be provided 2 weeks before your wedding.*
- *Full payment 1 month prior to your wedding.*
- *All food and beverage to be provided by Portsmouth Guildhall. Please note we do not offer corkage.*
- *A bespoke menu can be designed for you; however this may increase the price slightly.*
- *We are very flexible with any suppliers that you would like to help decorate and make your day special. All we ask for is their details to keep on our file.*
- *Please note that as we are a unique building, some dates are unavailable. Please ask your wedding planner for more details.*



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