

PORTSMOUTH GUILDHALL

Weelenings

a moment that lasts forever



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.



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

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PORTSMOUTH GUILDHALL

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

PORTSMOUTH GUILDHALL

Drinks Packages

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Bronze

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

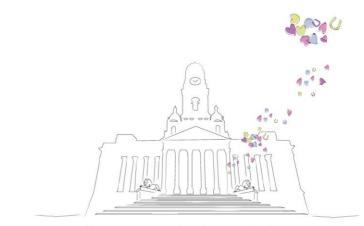
Silver

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





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



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



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





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

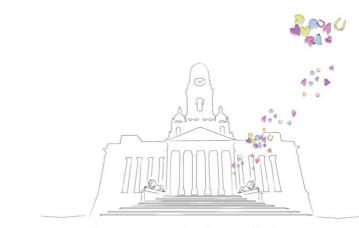
Red Thai Chicken Skewers

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





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

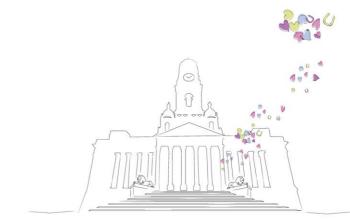
Retro Sweet Buffer £2.50 per person Buffet Table Filled With Old Fashioned Favorites in Jars with Paper Sweet Bags for Your Guests

> Bacon Rolls to Finish £3.00 per person (Maximum 150 People) Offer Your Guests Some Tasty Bacon Baps



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 I 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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