

PORTSMOUTH GUILDHALL

weddings



a moment that lasts forever

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weddings



Congratulations on your wedding and thank you for thinking of Portsmouth Guildhall for your special day!

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 wedding breakfast

Tea & coffee served after your meal

Bronze drinks package

Evening buffet

Stunning backdrop for your pictures

Royal entrance using the stunning Bronze Doors

VIP Bride & Groom room

Your own private bar

Master of Ceremonies to run the day

Menu tasting for the Bride & Groom

Personal wedding coordinator

Cake stand and knife

All your crockery, cutlery and glassware

Classic white linen table cloths and napkins



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Drinks Packages

Bronze

Included in the Package Price

- Bucks Fizz or Pimms reception drink
- 1 Glass of house wine with the wedding breakfast
- Prosecco for the toast

Silver

Please add £2.50 to per person cost

- Bucks Fizz or Pimms reception drink
- ½ Bottle of house wine with the wedding breakfast
- Prosecco for the toast

Gold

Please add £7.50 to per person cost

- Prosecco reception drink
- Unlimited house wine served throughout the wedding breakfast
- Champagne for the toast

	2017	2018	2019
Package Price	£55pp	£60pp	£65pp
Children's Price	£15pp	£17pp	£19pp
Reception Room Hire Friday/Saturday*	£1,000	£1,100	£1,250
Reception Room Hire Sun - Thurs	£850	£900	£1,050
Ceremony Room Hire	£350	£400	£500



*Minimum numbers of 50 apply to Fri/Sat

10% discount on room hire for weddings taking place Jan - March



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Wedding Breakfast

Inclusive of per person rate
Choose 1 option per course

Starters

Sweet Potato, Carrot & Coriander Soup with Crispy Onions (v)
Sun Blazed Tomato & Mascarpone Soup (v)
Garden Pea & Mint Soup with Fresh Cream (v)

Goat's Cheese & Beetroot (v)

A beets & blackcurrant emulsion with red chicory, apple & beetroot crisps, fresh garden peas, pickled radish, golden beetroot & goat's cheese topped with edible flowers & beetroot powder

Lemon & Garlic Infused Prawns *

With coriander spiced avocado rolled in pickled cucumber. Served with a citrus cream cheese dressing & micro herbs

Slow Cooked Pork & Duck Terrine

Toasted rye bread, pickled onions, mustard cream, & a green tomato & apple chutney

Picked Vegetable Salad & Quinoa (vg)

Pickled radishes, carrots & shallots in a micro herb salad with herb infused quinoa served with a herb infused yoghurt dressing

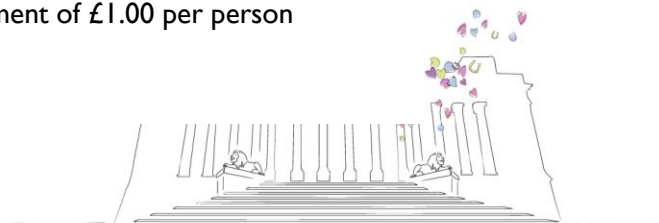
Chicken Liver & Brandy Pate

A chicken liver & brandy pate coated in herbs & sliced upon toasted brioche served with a chilli jam & scorched cherry tomatoes salad

Salmon Trio

A creamy smoked salmon & dill pate topped with shredded smoked salmon slices served with a salmon tartar & a lemon caper salad and toasted brioche croutons

*These starter dishes have a supplement of £1.00 per person



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Mains

Garlic & Thyme Pan Fried Chicken Supreme

With panko coated sweet potato bites, stem broccoli, sautéed chicken infused chestnut mushrooms served with crispy potato straws and a rich chicken gravy

Oven Baked Sea Bass in Lemon Oil

With roasted & sliced garlic new potatoes, balsamic sautéed sprouts & roasted cherry tomatoes served with a drizzle of fresh salsa verde

Hazelnut Crumbed Rack of Lamb

With a sweet potato puree, baby carrots, baby leeks and asparagus tips served with a rich port jus

Asian Spiced infused Slow Roasted Leg of Duck

Resting on a bed of mange tout, pak choi, beansprouts & spring onions served with a hot and sour consommé

Beef Wellington**

Pan fried filet mignon steak brushed in mustard & rolled in a savory pancake with a mushroom duxelle wrapped in crispy puff pastry
Served with dauphinoise potatoes, grilled asparagus & cherry vine tomatoes with a red wine reduction

Thickly Cut Roasted British Beef

Yorkshire pudding, panko roasted potatoes and roasted medley of vegetables and a rich Gravy

Vegetarian Mains

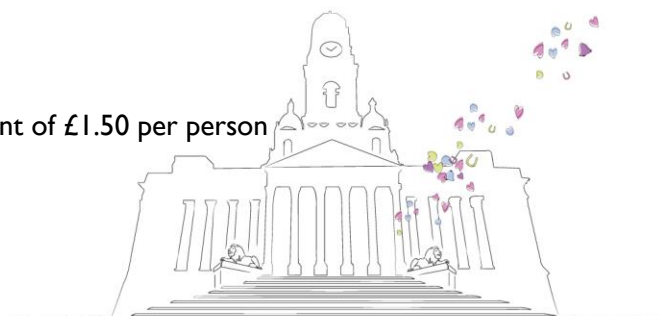
Mushroom & stilton wellington

Wild mushroom ravioli with rocket & parmesan with basil pesto

Spinach & ricotta cannelloni



**These main courses have a supplement of £1.50 per person



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Desserts

Layered Lemon & Lime Mousse Bar

With strawberries, crushed meringue

Tiramisu Teardrop

Tiramisu torte with a coffee flavored mousse set on sheet of savoiardi sponge fingers

Chocolate Crunch Pyramid

Rich chocolate mousse with a crunchy chocolate biscuit center

Clotted Cream Strawberry Shortbread Torte

Rich clotted cream mousse filled with a fruity strawberry sauce with shortbread fingers

Layered Chocolate Orange Truffle Torte

Crisp chocolate biscuit layered with a dark chocolate orange truffle finished with a caramel glaze.

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 £12.50 per head

Choose 5 Items From the Below Choices
Any additional items are £1.00pp per item

Choose 3 Items From the Below Choices
Any additional items are £1.50pp per item

A Selection of Sandwiches, Fresh Rolls and Wraps

Spicy Potato Wedges with Sour Cream

Onion Bhaji with Cool Raita Dip

Mini Vegetable Spring Rolls

Mini Duck & Hoisin Spring Rolls

Spinach and Feta Cheese Brochettes

Fig and Goats Cheese Parcels

Chilli Cheese Straws

Cheddar Cheese & Onion Flutes

Assortment of Mini Desserts

Chipotle Battered King Prawns

Mini Smoked Salmon Bagels

Ginger and Lemongrass Chicken Skewers

Chicken Drumsticks Coated With and Sticky
BBQ Glaze

Honey Glazed Chicken Wings

Mini BBQ Posh Hot Dogs

Individual Warmed Mini Steak and Ale or
Chicken and Tarragon Pies



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

Building Lighting £50

Bespoke the front of the Guildhall by lighting the building in your wedding colours

DJ £300

Dance the night away to our resident DJ

Chair Covers from £2.00 each

Choose from our extensive selection of covers; why not opt for sashes to match your wedding colours!

Canapés £9.00 per person

A selection of canapés to keep your guests hunger at bay

Sharing Cheeseboard for Table £3.50 per person

Continental cheeses, water biscuits & grapes

Sorbet Pallet Cleanser £2.00 per person

Fresh lemon sorbet cleanser after main course

Sweet Buffet £1.50 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:*

- *Friday & Saturday minimum numbers of 50 apply*
- *A deposit of £500 and signed contract.*
- *10% discount Jan – March applies to room hire only, not package price*
- *Prices do not include ceremony fees, please contact Hampshire Registrar service for fees & availability*
- *Menu choices to be confirmed 4 weeks prior to your wedding.*
- *Final numbers for your wedding to be provided 4 weeks before your wedding.*
- *Full payment 4 weeks 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.*
- *All children's prices are for ages 3-12 years. For children under the age of 3 years old, a smaller portion can be ordered for £9.00 or alternatively parents are able to bring their own food.*



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