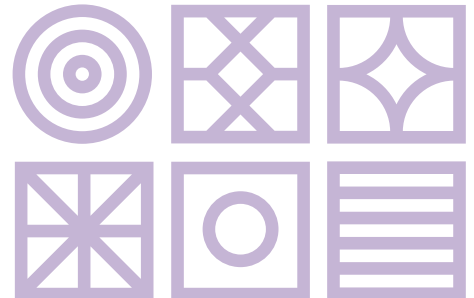


GUILDHALL

WEDDINGS



A STUNNING VENUE, FOR THE
WEDDING OF YOUR DREAMS
IN THE HEART OF PORTSMOUTH



“
**YOUR DEDICATION PUT US
COMPLETELY AT EASE AND
TOGETHER WITH YOUR
BRILLIANT STAFF YOU MADE
OUR SPECIAL DAY PERFECT**
”

Make the most magnificent of entrances through the Grand Bronze doors to your most special of days at Portsmouth Guildhall. Whether you choose to spend all of your day with us, or just a part of it, we have a beautiful array of rooms for you to choose from which can accommodate intimate occasions or large scale receptions for 200.

Our dedicated and experienced event organisers will guide you from initial enquiry until after your wedding to ensure we create the day of your dreams.

Our flexible wedding package offers excellent value for money with a choice of wedding breakfast menus freshly prepared on site by our renowned Head Chef and his team, drinks package and a DJ to dance the night away.



**WE'D LOVE TO
BE A PART OF
YOUR STORY**

Say 'I do' in your dream setting...

We have two stunning ceremony rooms from which you can choose...

Our Ceremony Room Hire is £500 and includes chair covers and sashes for 50 guests. Please contact Hampshire Registrar for their availability and fee.

THE PORTSMOUTH ROOM

An elegant, light-filled space with iconic décor that creates a stunning backdrop for your special day. Licensed for up to 100 people.



THE LORD MAYOR'S BANQUETING ROOM

Rich in history, this decadent room with high ceilings and original features is bathed in natural light from its grand windows, offering a magnificent setting for your ceremony.



Be seated to the most special of wedding breakfasts...
We offer elegant spaces for your wedding breakfast for up to 88 people.

THE ZODIAC GALLERY

Featuring the largest acid-stained glass mural in the world, this exquisite space offers something unique and special for your wedding day.



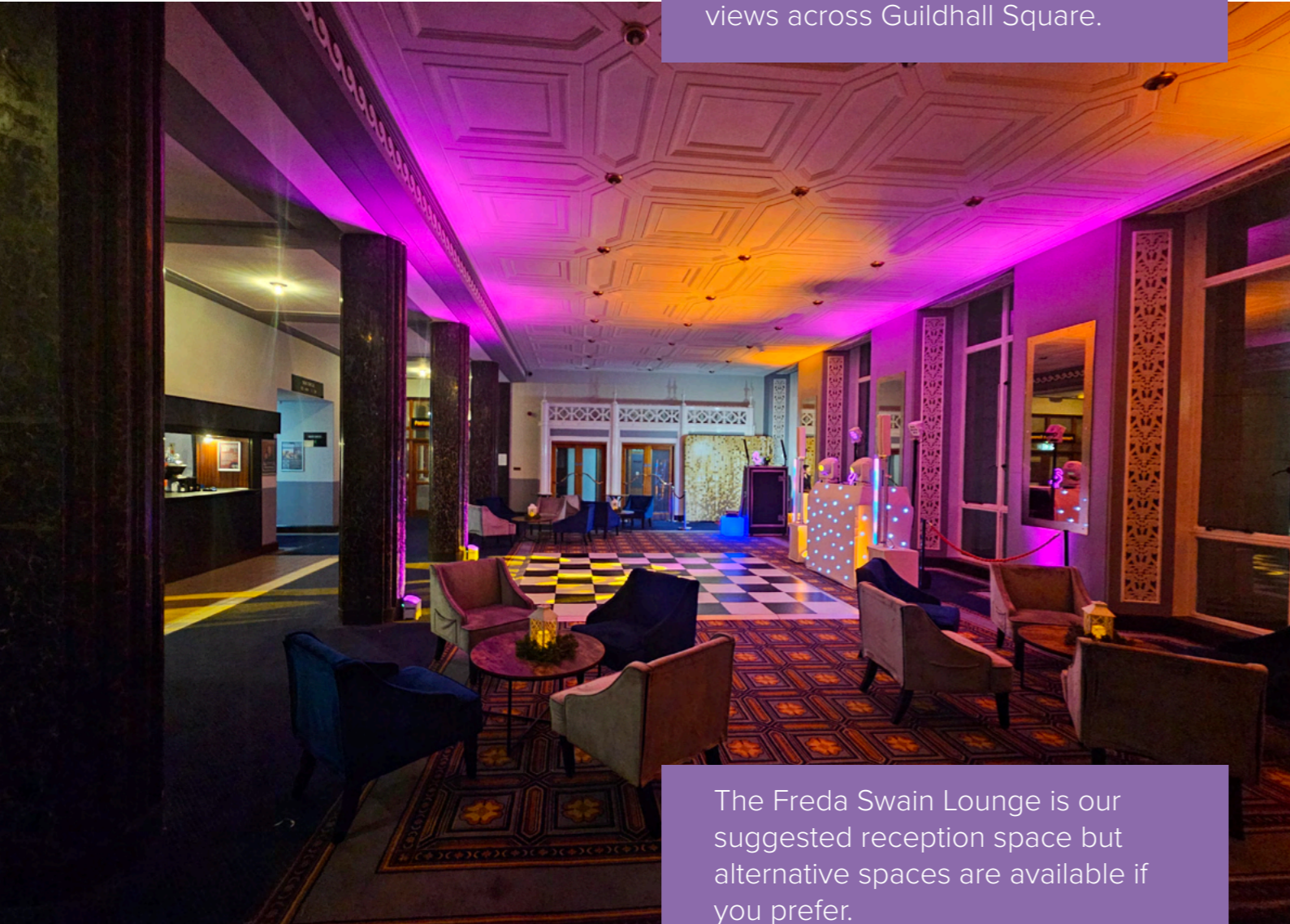
The Zodiac Gallery is our suggested wedding breakfast space but alternative spaces are available if you prefer.

Celebrate with a sensational reception...

How ever you wish to celebrate we offer the perfect reception space for up to 200 guests.

FREDA SWAIN LOUNGE

A charming space with floor to ceiling windows, optional dance floor, fully stocked bar and stunning views across Guildhall Square.



The Freda Swain Lounge is our suggested reception space but alternative spaces are available if you prefer.



OUR OUTSTANDING VALUE WEDDING PACKAGE

Designed with simplicity and transparency in mind to ensure your wedding planning is as straightforward as possible:

Grand entrance using the stunning Bronze Doors

Dedicated Duty Manager to run the day along with a team of experienced staff

Room hire of the Freda Swain & Zodiac lounges for your wedding breakfast & evening reception

Kir Royale on arrival

3 course wedding breakfast with a glass of house wine

Tea & coffee served after your meal

Prosecco toast drink

DJ & dancefloor until 12am

Bacon or sausage baps

Your own private bar

Choice of black or white chair covers with sashes, available in a variety of colours

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

Cake stand and knife

All your crockery, cutlery and glassware.

Classic white linen table cloths and napkins

Menu tasting for the couple

Personal wedding coordinator

Guildhall Inspire Membership for the couple for 1 year

WE DO!

Let us fulfil your wishes for your unique and special day. Our wedding package is flexible to ensure we give you the wedding of your dreams.



AN EXQUISITE WEDDING BREAKFAST TO SUIT ALL TASTES

We offer a wide range of choice within our wedding breakfast menus which are freshly prepared on site by our renowned Head Chef and his team.

You will select your wedding breakfast from our seasonal menu. A sample menu has been included, to view our current menu please do get in touch.

3 COURSE MENU

Choose 1 Selection from Each Course

STARTERS

Soups

Roasted Pepper & Tomato Soup with a Balsamic Glaze
(gf,ve)

Thai Spiced Butternut with Coconut & Coriander Soup
(gf,ve)

Roasted Vegetable with Thyme & Garlic *(gf,ve)*

Salads

Heritage Tomato & Mozzarella *(v)*

A variety of fresh heritage tomatoes and mini mozzarella balls on a bed of mixed rocket & spinach leaves with pomegranate seeds and a citrus dressing
Vegan option available

Guildhall Caesar Salad

Toasted ciabatta croutes with cos lettuce leaves and sliced chicken breast pieces, smoked bacon lardons with a classic Caesar dressing

Guildhall Greek Salad *(v)*

A classic salad consisting of vine tomatoes, cucumber, red onions, olives and crumbled feta with an extra virgin olive oil dressing

Vegan option available

Pates & Terrines

Ham Hock & Leek Terrine *(gf,df)*

Chicken & Wild Mushroom Terrine *(gf,df)*

All served with toasted brioche & chutney

MAINS

Please select one main option and one potato option from the choices below.

Slow Cooked Hickory Smoked BBQ Beef Brisket

Chicken Wrapped in Bacon Stuffed with Chorizo & Boursin

Caramelized Pork Belly with Toffee Apple Pulled Pork Bon Bons

Slow Cooked Lamb Rump with a Rich Red Wine Jus

Herb Crusted Supreme of Salmon

Stuffed Butternut With Peppers, Basil & a Gluten Free Breadcrumb Topping *(ve,gf,df)*

Sweet Potato & Red Onion Marmalade Seeded Tart *(ve,gf,df)*

Cajun Spice Sweet Potato Roulade *(ve,gf,df)*

All main meals are accompanied by Chef's choice of seasonal vegetables and a choice of one of the below potato options:

Creamy Dauphinoise Potato

Fondant Potato

Crushed Minted New Potatoes

Creamed Sweet Potatoes

DESSERTS

Orange, Mango & White Chocolate Delight

A charcoal biscuit base, orange & mango compote with a light white chocolate mousse topped with a fruity orange crème

Honeycomb Cheesecake

Honeycomb cheesecake on a sweet biscuit base

Chocolate & Rum Pistachio Delice

Layers of chocolate mousse, rum soaked chocolate sponge & finished with a mirror glaze

Raspberry & White Chocolate Torte

A sponge base with a layer of raspberry mousse, raspberries white chocolate mousse & finished with a raspberry glaze

New York Baked Cheesecake *(ve,gf)*

A rich Madagascan vanilla cheesecake, baked for great depth of flavour, on a biscuit base

Chocolate Orange Tart *(ve,gf)*

Sweet pastry, filled with rich chocolate ganache & orange marmalade, topped with a chocolate mirror glaze

Cinnamon Swirl Cheesecake *(ve,gf)*

Baked digestive & caramelised biscuit base with a vanilla flavour cheesecake & cassia caramel sauce

All Served with Fresh Coffee or Tea

CATERING FOR YOUR REQUIREMENTS

Our wedding breakfast menus are fully flexible and we can accommodate any dietary requirements – please speak to our team.

(Sample menus may be subject to change)

TERMS & CONDITIONS

- Package is inclusive of 50 guests. Reductions are not offered if actual numbers are less than package inclusion. Includes both adults & child guests.
- A deposit of £500 and signed contract is required to confirm your booking.
- 50% of contracted charges due 6 months prior to the wedding date, with full payment 4 weeks prior to your wedding.
- Prices do not include ceremony fees, please contact Hampshire Registrar service for fees & availability.
- All final details are to be confirmed 4 weeks before your wedding.
- All food and beverage to be provided by Portsmouth Guildhall (excludes wedding cake). Please note we do not offer corkage.
- We are flexible with any suppliers that you would like to help decorate and make your day special. All we ask for are their details to keep on file.
- As we are a unique building, some dates are unavailable. Please ask your wedding planner for more details.
- Menu tasting to be pre-booked minimum of 14 days prior & to take place during lunchtime, mid-week. Evening & Weekend tastings not available.



“
**THANKS TO YOU ALL - OUR
DAY WAS PERFECT. XXX**
”

“
**THE GUILDHALL LOOKED
LUSH, THE STAFF WERE
BRILLIANT AND REALLY
FRIENDLY, IT WAS EVERYTHING
WE DREAMED OF AND VERY
HARD TO FAULT**
”

PORTSMOUTH

GUILDHALL

**WE'D LOVE TO BE A PART
OF YOUR STORY - BOOK A
SHOW ROUND TODAY!**

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