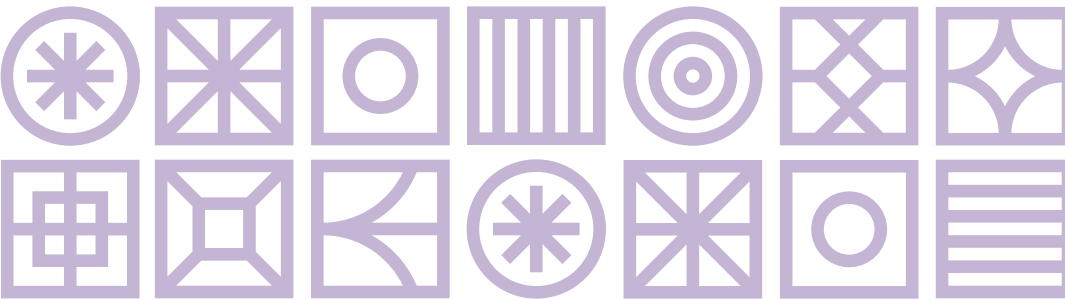
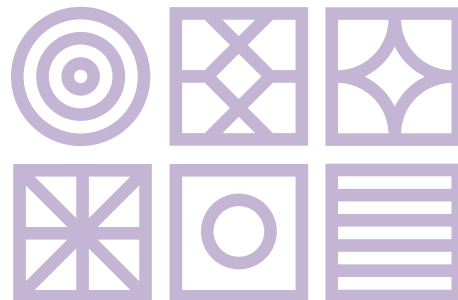




GUILDHALL WEDDINGS

**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 and suites 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. From flowers, table settings and full venue decoration to special extras such as lighting the Guildhall in your wedding colours, we will make your day even more magical.

Our flexible all-inclusive 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...

The first of our two exquisite ceremony rooms from which you can choose...

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.



Our Ceremony Room Hire is £400 and includes chair covers and sashes for 50 guests. Please contact Hampshire Registrar for their availability and fee.

Say 'I do' in your dream setting...
Our second exquisite ceremony room
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.



Our Ceremony Room Hire is
£400 and includes chair covers
and sashes for 50 guests. Please
contact Hampshire Registrar for their
availability and fee.

**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.



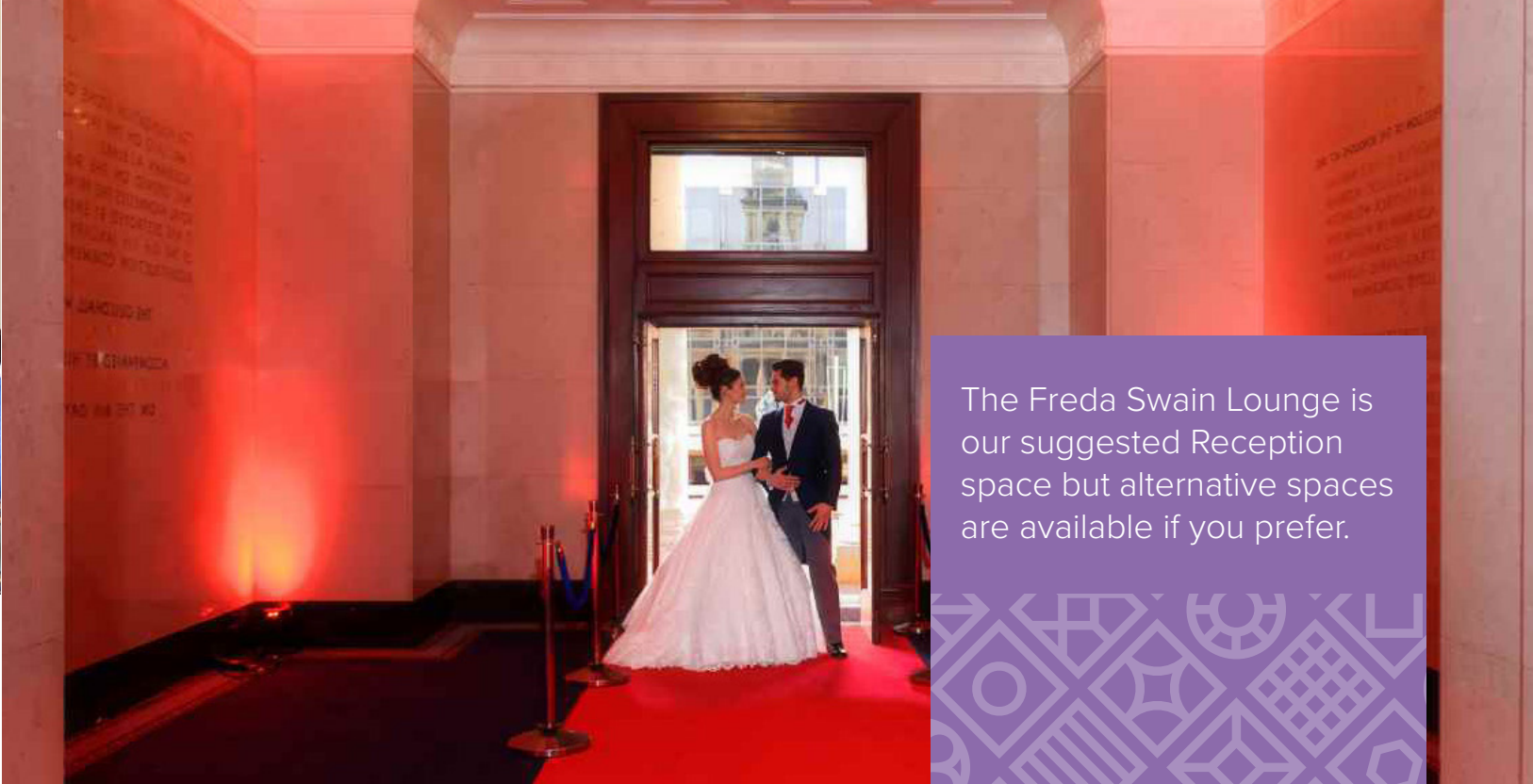
The Zodiac Gallery is our suggested
Wedding Breakfast space but
alternative spaces are available if
you prefer.

Celebrate with a sensational Reception...

However you wish to celebrate we offer the perfect Reception spaces 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 in your wedding colour*

*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 Sustain Membership for
the couple for 1 year*



WE DO!

Let us fulfil your wishes for your
unique and special day. Our
Wedding package is fully 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.

3 COURSE MENU

Choose 1 Selection from Each Course

STARTERS

Spiced Lentil & Butternut Squash Soup with Sliced Red Chilis (v)

Green Pesto Minestrone Soup with Shaved Parmesan (v)

Roasted Cherry Tomatoes & Balsamic Soup with Basil Cream (v)

Tomato & Feta Salad (v)
with fresh mint, a honey & lime dressing and pomegranate seeds

Ham Hock with Griddled Courgette & Goats Cheese
on a bed of pea shoots with a mustard & tarragon dressing

Pickled Vegetable Salad & Quinoa (vegan)
pickled radishes, carrots & shallots in a micro herb salad with herb infused quinoa served with a salsa verde

Duck & Champagne Terrine
sliced upon toasted brioche served with a chilli jam & scorched cherry tomatoes salad
Smoked Salmon, Spinach & Kiln Roasted Salmon Layered Terrine
with toasted ciabatta & a golden beetroot piccalilli

Sliced Chicken Liver Confit
on a bed of mixed leaves & crunchy red cabbage with toasted pecans & a chilli oil

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

MAINS

Supreme of Chicken Stuffed with Asparagus & Pea Mousse
served with a seared potato fondant, garlic roasted chantenay carrots & a sun blazed red & yellow pepper confit

Slow Cooked Shank of Beef
glazed with a rich bourbon jus, creamed celeriac & thyme potato served with baby carrots & roasted shallots

Oven Roasted Supreme of Salmon
on a spiced samphire salad with crab infused crushed potatoes & a dill & wild mushroom sauce

Peppered Pork Tenderloin
with caramelised sweet potato & apple, served with sautéed red cabbage & crushed cherry tomatoes with a seasoned gravy

Traditional Roast Dinner
Choose from Thick Cut Beef, Chicken or Pork all with a Yorkshire pudding, panko roasted potatoes and roasted medley of vegetables and a rich gravy

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

Sliced Seared Lamb Loin Rolled in Asian Spices**
served with a leek & potato bake, poached baby beetroots & a mint & tomato compote

***These main courses have a supplement of £2.50 per person.*

VEGETARIAN & VEGAN MAINS

Mushroom & Stilton Wellington (V)

Wild Mushroom Ravioli with Rocket & Parmesan with Basil Pesto (V)

Spinach & Ricotta Cannelloni (V)

Carrot & Cashew Wellington with Spiced Marmalade (Vegan)

Roasted Butternut Squash Stuffed with Mediterranean Vegetables (Vegan & Gluten Free)

DESSERTS

Gin & Elderflower Bar
Ginger biscuit base topped with a gin & elderflower flavour cheesecake with an elderflower flavour glaze & lime zest

Baked White Chocolate & Lemon Cheesecake
White chocolate baked cheesecake with swirls of lemon sauce & a caramelised finish

Cherry, Coconut & Chocolate Rich Torte (GF)
Baked cherry, chocolate & coconut filling on a chocolate biscuit base swirled with cherry sauce & finished with a chocolate topping

A Trio of Chocolate Desserts
Selection of mini desserts made with Belgian chocolate. Double chocolate mousse, white chocolate & raspberry mousse, chocolate & orange tartlets.

Mango & Passionfruit Cheesecake
A coconut and oat biscuit base topped with oven-baked vanilla cheesecake finished with a passion fruit and mango swirl.

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)

**ADD A LITTLE EXTRA
SPARKLE TO MAKE
YOUR DAY EVEN MORE
MEMORABLE!**



ADDITIONAL DAY GUESTS

Adult £55 each
Children (under 12s) £17 each

ADDITIONAL EVENING GUESTS

£10.00 per person

DRINKS UPGRADES

½ bottle of wine per person £5.00 per
person
Toast drink from Prosecco to Champagne
£3.50 per person

CANAPÉS

A selection of canapés to keep your guests
hunger at bay - £6.00 per person

SHARING CHEESEBOARD FOR TABLE

Continental cheeses, water biscuits & grapes
- £3.50 per person

SWEET BUFFET

Buffet table filled with old fashioned
favorites in jars with paper sweet bags for
your guests - £1.50 per person

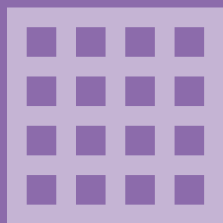
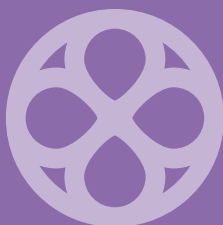
TERMS & CONDITIONS

- 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.
- 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.
- 50% of contracted charges due 6 months prior to the wedding date, with full payment 4 weeks prior to your wedding.
- All food and beverage to be provided by Portsmouth Guildhall (Excludes wedding cake). Please note we do not offer corkage.
- 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.
- 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**
”



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

Victoria Campbell-Phillips

Conference & Events Sales Manager

Tel: 023 9387 0182

Gemma Rigby

Conference & Events Sales Co-ordinator

Tel: 023 9387 0187

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