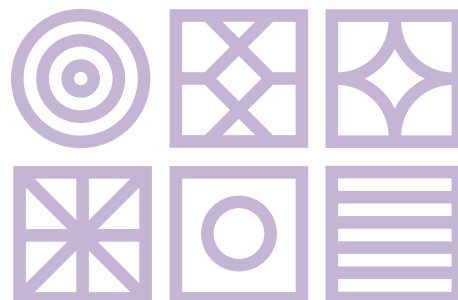


# GUILDHALL WEDDINGS

**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**

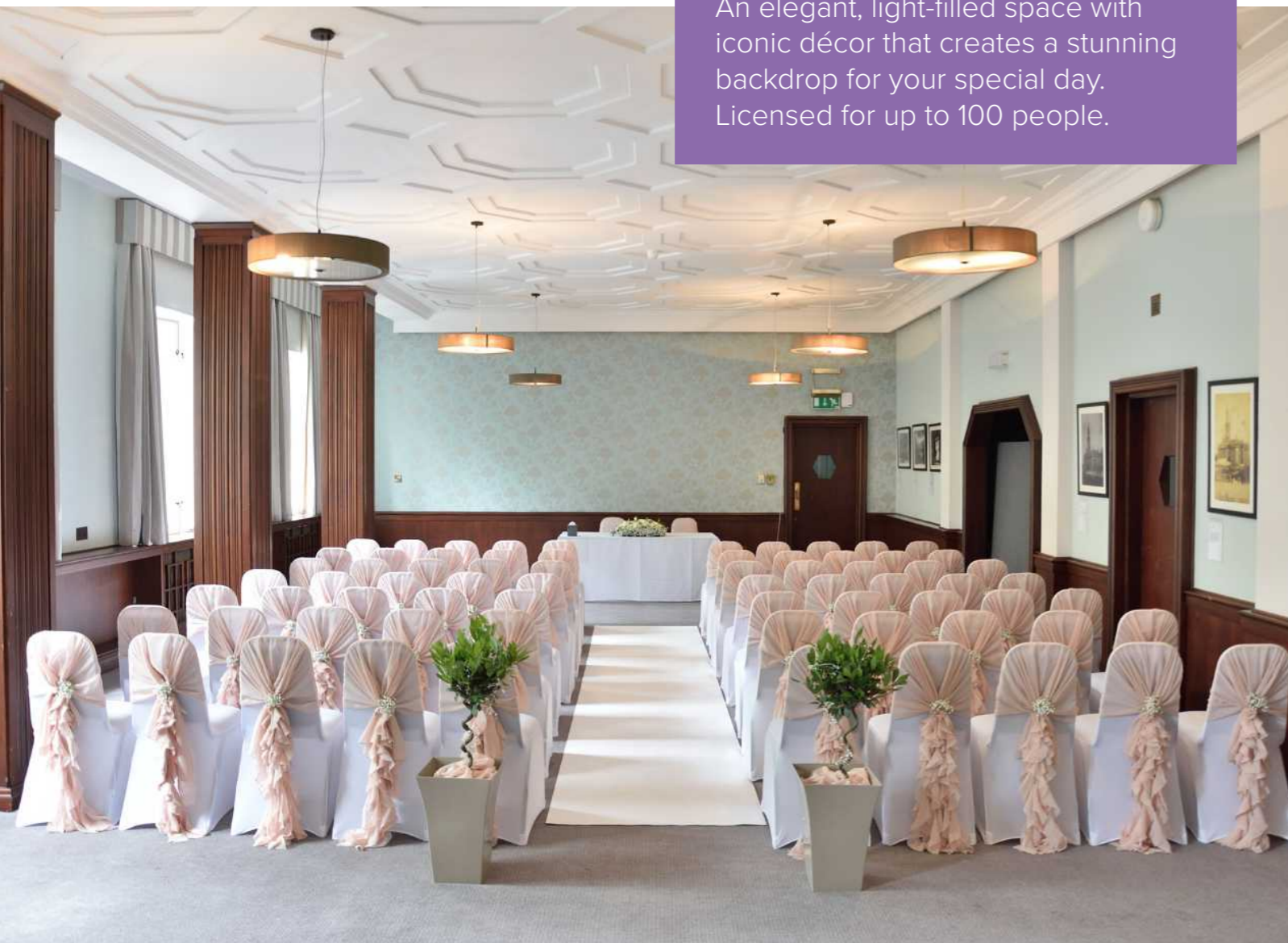


**Say 'I do' in your dream setting...**

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.

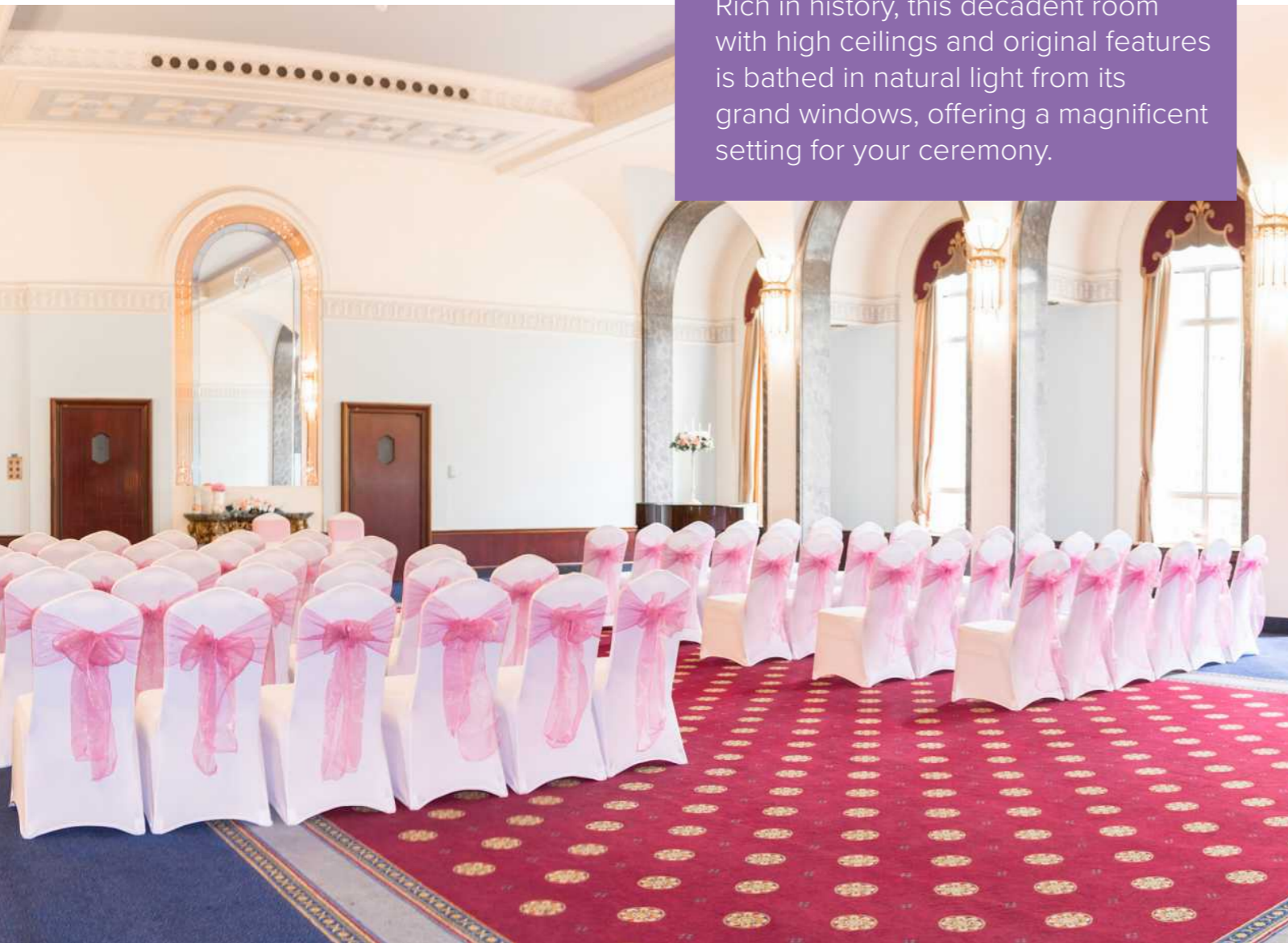


Our Ceremony Room Hire is £475 and includes chair covers and sashes for 50 guests. Please contact Hampshire Registrar for their availability and fee.

**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.

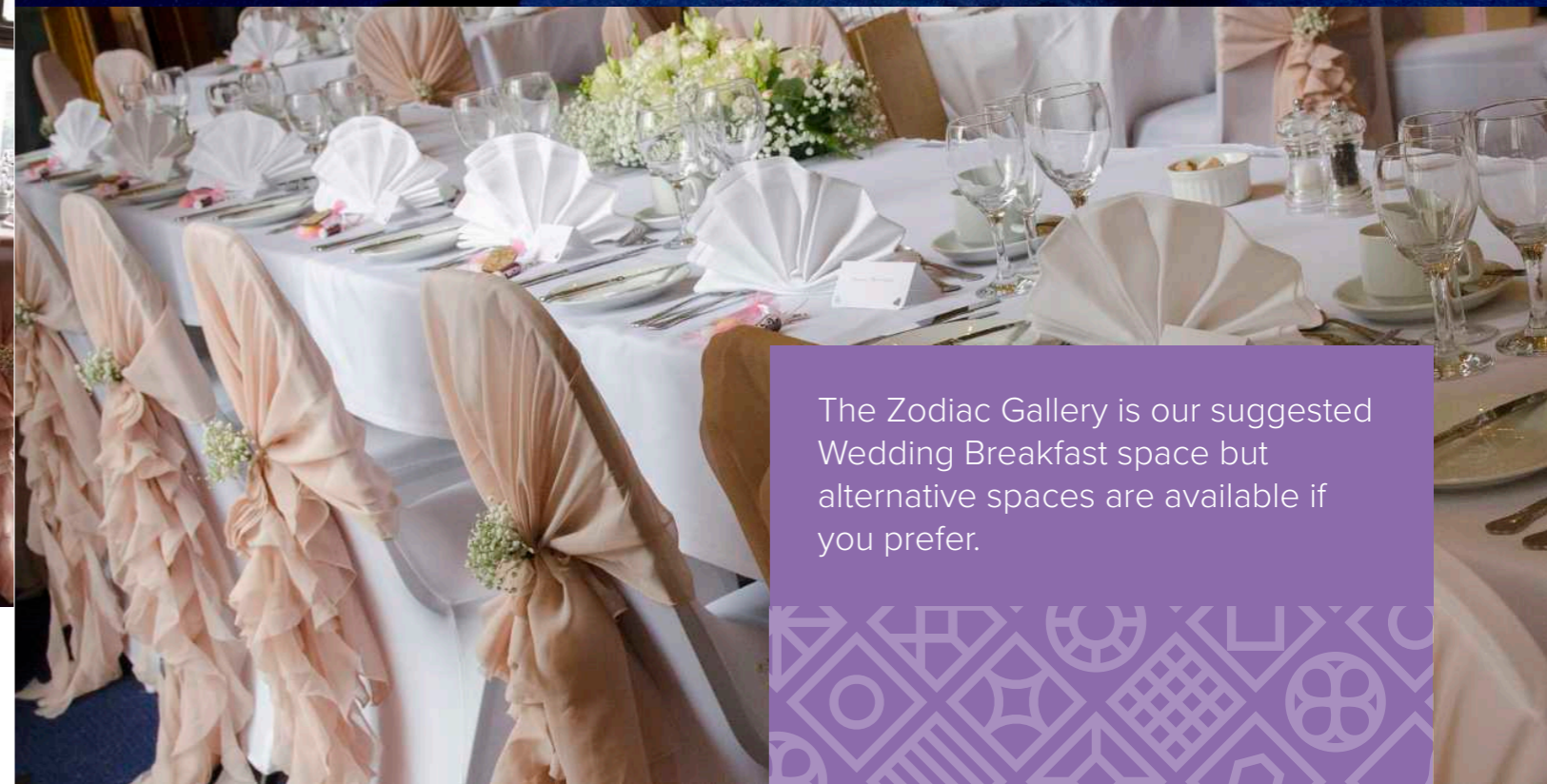
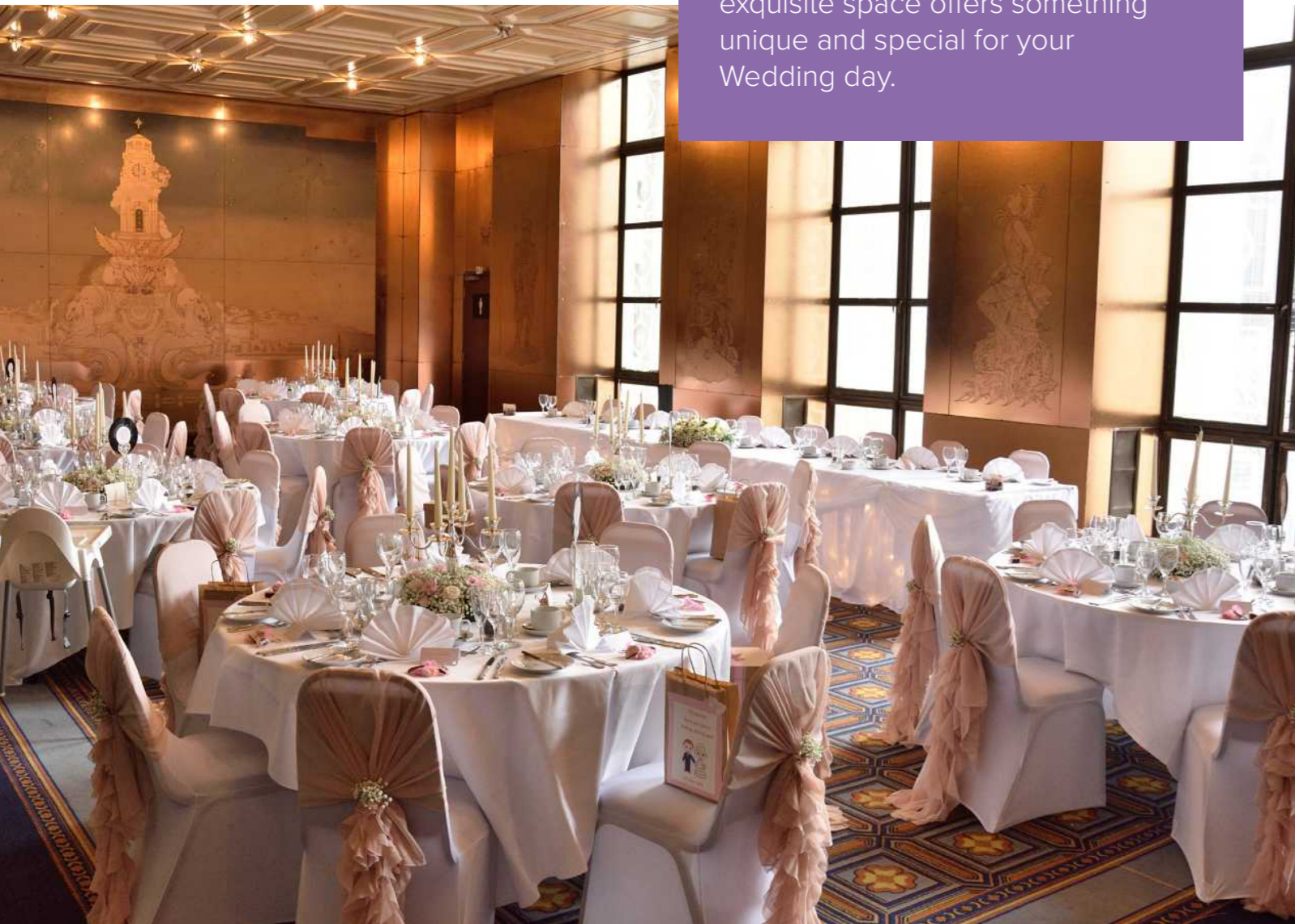


Our Ceremony Room Hire is  
£475 and includes chair covers  
and sashes for 50 guests. Please  
contact Hampshire Registrar for their  
availability and fee.

**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.



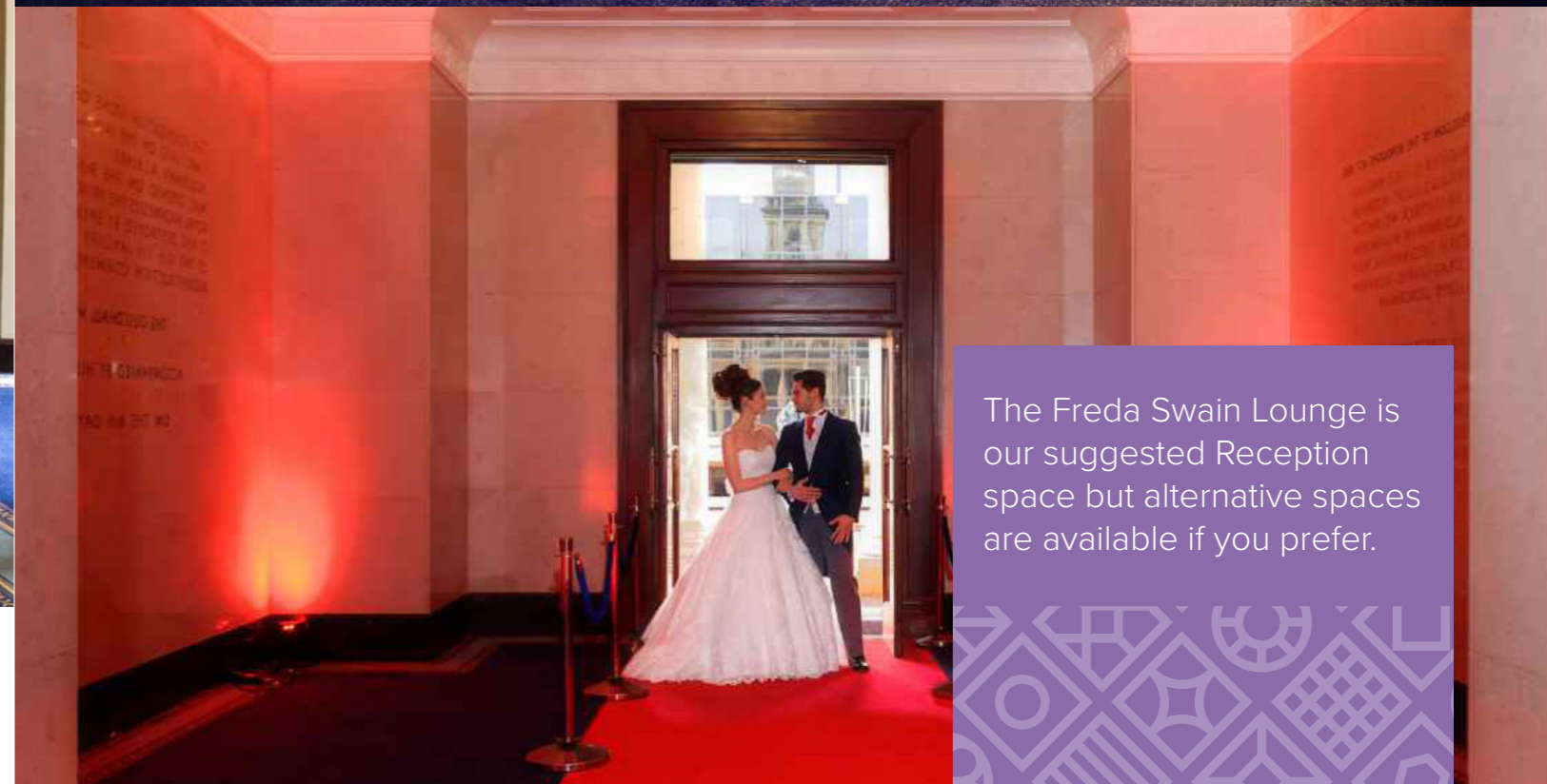
The Zodiac Gallery is our suggested  
Wedding Breakfast space but  
alternative spaces are available if  
you prefer.

## 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**

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Adult £65 each

Children (under 12s) £20 each

## **ADDITIONAL EVENING GUESTS**

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£12.50 per person

## **DRINKS UPGRADES**

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½ bottle of wine per person £7.50 per person

Toast drink from Prosecco to Champagne £4 per person

## **CANAPÉS**

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A selection of canapés to keep your guests hunger at bay - £9.00 per person

## **SHARING CHEESEBOARD FOR TABLE**

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

## **SWEET BUFFET**

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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 £9.50 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**  
”

PORTSMOUTH

GUILDHALL

**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

**[enquiries@portsmouthguildhall.org.uk](mailto:enquiries@portsmouthguildhall.org.uk)**

**[www.portsmouthguildhall.org.uk](http://www.portsmouthguildhall.org.uk)**