



AN EVENT THAT'S YOU



HOLIDAY INN PORTSMOUTH

From a small and intimate baby shower to an extravagant birthday party, we're proud that Holiday Inn Portsmouth can cater for both, and more. Just let our experienced event planning team know what will make your event perfect and let them take care of the rest.



SOLENT SUITE

For more relaxed receptions, the Solent Suite is the perfect choice. The Suite is located on the first floor with large windows providing ample daylight.

MAXIMUM CAPACITIES

Sit-down dinner	50
Buffet	80



NORMANDY SUITE

The Normandy Suite is conveniently located on the ground floor of the hotel with a private red carpeted entrance and unique features such as a private bar and reception area for arrival drinks, making this the perfect function suite.

MAXIMUM CAPACITIES

Sit-down dinner	100
Buffet	200



FORMAL DINING MENU

Starters

Roasted tomato soup (ve) (gf)
Chive oil
(340 kcal)

Carrot and butternut
squash soup (v) (gf)
Crème fraîche
(323 kcal)

Ham hock and pea terrine
Baguette croûtes, onion pickle
(346 kcal)

Chicken liver & Cognac pâté
Tomato chutney, ciabatta croûtes
(372 kcal)

Trio of crispy prawns
Zesty tomato dipping sauce
£3.50 supplement
(298 kcal)

Chestnut, wild mushroom and
pancetta gnocchi
Baby spinach, rosemary
(483 kcal)

Tomato and
mozzarella salad (v) (gf)
Almond pesto
(535 kcal)

Red onion and goats
cheese tart (v)
Balsamic dressing, rocket
(558 kcal)

Formaggio & sage tortellini (v)
Sage butter
(746 kcal)

Smoked tofu, green bean
& hazelnut salad (ve) (gf)
(413 kcal)

Trio of Melon (ve) (gf)
Mojito Style Syrup
(195 kcal)

All starters include a bread roll, (100 kcal) (ve) (gluten-free alternative available, (253 kcal) (v) (gf)

Choice of butter (188 kcal) (v) (gf) or sunflower spread (50 kcal) (ve) (gf)

Tea & coffee with petit fours - £2.50 per person (129 kcal each) (v/ve)

Sorbet course - £4.00 per person Blood orange (55 kcal) or lemon (48 kcal)

Main course - £27.00 per person

Two-courses - £32.00 per person

Three-courses - £37.00 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option)

Choice menu includes three starters, three main courses and three desserts.

Adults need around 2000 kcal a day

Mains

Lamb shank (gf)
Fondant potato, seasonal greens,
rosemary and red wine gravy
£5.00 supplement
(1417 kcal)

Chargrilled chicken supreme (gf)
Dauphinoise potato, Cacciatore sauce
(693 kcal)

Roast sirloin of beef
Roast potatoes, seasonal vegetables,
Yorkshire pudding, thyme gravy
£3.50 supplement
(1322 kcal)

Stuffed pork belly
Celeriac dauphinoise, roasted
Mediterranean vegetables
(1353 kcal)

Crumb coated cod loin
Herby new potatoes,
tomato sauce.
£3.00 supplement
(629 kcal)

Chimichurri cauliflower
steak (ve)
Sweet potato mash, kale,
toasted seeds
(720 kcal)

Braised beef rib (gf)
Celeriac mash, roasted root vegetables
£3.50 supplement
(1436 kcal)

Butternut squash &
sage risotto (ve) (gf)
(1221 kcal)

Vegan Wellington (ve)
Spiced aubergine cous cous
(1229 kcal)

Desserts

Chocolate clementine
torte (ve) (gf)
Raspberry sorbet
£2.50 supplement
(453 kcal)

Sticky toffee pudding (v) (gf)
Salted caramel ice cream
(629 kcal)

Apple tart tatin (v)
Cinnamon spiced berries
(370 kcal)

Summer pudding (v)
Raspberry sorbet
(202 kcal)

Glazed lemon tart (v)
Vanilla ice cream
(580 kcal)

Vanilla profiteroles (v)
Chocolate Sauce, Irish cream
liqueur cream
(618 kcal)

New York style cheesecake (v) (gf)
Hazelnut praline
£2.50 supplement
(731 kcal)

Chocolate coconut tart (ve) (gf)
Forest fruits
(631 kcal)

Chocolate fondant (v) (gf)
Clotted cream
(740 kcal)

British cheese and biscuits (v)
Crackers, celery and chutney.
£4.00 supplement
£12.00 as an extra course
(984 kcal)

BUFFET MENU

As Standard

Selection of sandwiches, various breads & filling (v/ve options) (gf available on request) (kcal available)

Chips (ve) (gf) (607 kcal per two scoops)

Houmous & crunchy veg dipping platter (ve) (gf) (133 kcal per 100g)

Choose from

Mini jacket potatoes
(ve) (gf) (231 kcal, per three potatoes)
Mini jacket potatoes, sour cream
& chives (v) (gf) (224 kcal, per three potatoes)

Mini mozzarella & cherry tomato
skewers (v) (gf) (252 kcal each)

Vegan sausage rolls (ve) (370 kcal each)

Smoked haddock & spring
onion fishcakes (267 kcal each)

Mini chorizo bites (gf) (422 kcal, per five)

Mini steak & ale pie (406 kcal each)

Sausage rolls (385 kcal each)

Cod goujons, mushy
pea dip (340 kcal, per two)

Spiced sweet potato wedges
(ve) (gf) (373 kcal, per three scoops)

Chicken satay skewers (160 kcal each)

Southern fried chicken
pieces (249 kcal each)

Margherita pizza (v) (184 kcal per slice)

Eight pieces @ £21.95pp

Standard items

7 from selection

Margherita pizza (ve) (168 kcal per slice)

Pepperoni pizza (290 kcal per slice)

Fiorentina pizza (v) (217 kcal per slice)

Spiced chicken drumsticks
(gf) (382 kcal each)

Chicken & chorizo skewers
(gf) (403 kcal, each)

Potato wedges (ve) (gf)
(564 kcal, per two scoops)

Ready salted crisps (ve) (gf)
(368 kcal, per two scoops)

Pigs in blankets (319 kcal, per five)

Honey & mustard cocktail
sausages (414 kcal, per five)

Gala pie (176 kcal, per slice)

Buffet eggs (313 kcal, per four)

Pork pie (338 kcal, each)

Cheese & onion quiche
(v) (200 kcal, per slice)

Ten pieces @ £23.95pp

Standard items

9 from selection

Cheese & bacon quiche
(208 kcal, per slice)

Bakewell tart (v) (gf) (476 kcal, each)

Strawberry cheesecake (v)
(263 kcal, per slice)

Mini jam doughnuts (v)
(300 kcal, each)

Churros, chocolate sauce (ve)
(298 kcal, per three)

Dark chocolate brownie (v)
(284 kcal, each)

Mini éclairs (v) (332 kcal, per four)

Fresh fruit skewers
(ve) (gf) (177 kcal, each)

Mini lemon tart (v) (203 kcal, each)

Triple chocolate muffin
(v) (441 kcal, each)

Blueberry crumble muffin
(v) (372 kcal, each)

Twelve pieces @ £25.95pp

Standard items

11 from selection

SET BUFFETS

£22.00 per person

Asian

(782 kcal, based on all selection)

Vegetable and duck spring rolls,
prawn skewers, vegetable and
chicken gyoza, prawn crackers
served with a selection of dips.

Indian (v/ve)

(1472 kcal, based on all selection)

Beetroot falafel, onion bhajis,
vegetable pakoras, mini vegetable
samosas, mini poppadoms, mini
garlic naan, chapatis, served with
a selection of dips and chutnies.

Hot roast pork rolls

(2615 kcal, based on all selection)

Roast pork & stuffing rolls,
coleslaw, corn salsa, chips,
vegetable & herb salad, served
with a selection of sauces.

Adults need around 2000 kcal a day

CANAPÉS

Any three for £9.00 per person | Any four for £10.00 per person | Any five for £11.00 per person

Feta and parma ham (gf) (70 kcal each)	Blue cheese & pear crostini (v) (168 kcal each)
Chimichurri houmous crostini (ve) (153 kcal each)	Mini rarebit crumpets (v) (74 kcal each)
Mushroom and tarragon bruschetta (ve) (161 kcal each)	Chicken & duck terrine (gf) (51 kcal each)
Smoked mackerel mousse (151 kcal each)	Pea & ham terrine (gf) (22 kcal each)
Goats cheese and red onion crostini (v) (166 kcal each)	Sweet potato falafel & houmous (ve) (gf) (35 kcal each)
Smoked salmon and lemon crème fraîche rolls (gf) (61 kcal each)	Korean BBQ pork belly bites (116 kcal each)
	Marmite cheese straws (ve) (126 kcal each)
	Prosciutto & cheese straws (140 kcal each)

HOT FORK BUFFET

£30.95 per person

Standard items	Choose two	Choose two
Bread rolls (ve) (100 kcal each)	Chinese chicken Singapore style Served with noodles (1018 kcal, 1 skewer, 2 scoops noodles)	Jam sponge pudding (v) Served with custard (515 kcal each)
Soft herb and crisp leaf salad (ve) (gf) (98 kcal per scoop)	Beef meatballs Served with mixed bean ragu (695 kcal, 5 meatballs, 2 scoops ragu)	Spotted dick (v) Served with double cream (705 kcal each)
Heritage tomato and basil salad (ve) (gf) (102 kcal per scoop)	Soy glazed salmon Served with Chinese leaf, rice (1016 kcal, 1 piece salmon, 2 scoops rice)	Churros (v) Served with chocolate sauce (298 kcal, 2 pieces)
Vegetable, soft herb and spring onion salad (ve) (gf) (106 kcal per scoop)	Cumberland sausage (gf) Served with champ mash (753 kcal, 2 sausages, 2 scoops mash)	Apple & blackberry crumble (ve) Served with custard (725 kcal, per piece)
Choose one		Chocolate fudge cake (v) (638 kcal, per piece)
Smoked mackerel, new potato and spinach salad (gf) (242 kcal per scoop)	Sri Lankan sweet potato, coconut & lentil curry (ve) Served with rice (1502 kcal, 2 scoops each, curry and rice)	Chocolate clementine torte (ve) (gf) (423 kcal, per piece)
Chicken, broccoli, sweetcorn and cos salad (gf) (235 kcal per scoop)	Vegan meatballs (ve) Served with mixed bean ragu (662 kcal, 3 scoops)	Coffee and walnut cake (v) (614 kcal, per slice)
Spiced Korean tofu (ve) (179 kcal per scoop)	Baked pollock (gf) Served with new potatoes, fennel (591 kcal, 2 scoops each, curry and rice)	Lemon posset (v) Served with shortbread (663 kcal each)
Harissa roasted roots, baby spinach & goats cheese (v) (gf) (212 kcal per scoop)	Three bean chilli (ve) (gf) Served with rice (723 kcal, 2 scoops each, curry and rice)	Chocolate orange cake (ve) (408 kcal each)

Adults need around 2000 kcal a day

SUNDAY LUNCH

Set menu, served plated

Starters	Mains	Desserts
Roasted tomato soup (ve) (gf) Chive oil (340 kcal)	Roast sirloin of beef Roast potatoes, seasonal vegetables, Yorkshire pudding, thyme gravy £3.50 supplement (1322 kcal)	Chocolate clementine torte (ve) (gf) Raspberry sorbet (453 kcal)
Tomato and mozzarella salad (v) (gf) Almond dressing (535 kcal)	Roast shoulder of pork Crackling, traditional trimmings, thyme gravy (1728 kcal)	Sticky toffee pudding (v) (gf) Salted caramel ice cream (629 kcal)
Formaggio and sage tortellini (v) Sage butter (746 kcal)	Baked salmon (gf) Lemon hollandaise, fondant potato, greens (1150 kcal)	Apple tart tatin (v) Spiced berries (370 kcal)
Chicken liver pâté, Piccalilli, ciabatta croûtes (372 kcal)	Vegan Wellington (ve) Spiced Aubergine cous cous (1229 kcal)	Baked New York style cheesecake (v) (gf) Hazelnut praline (731 kcal)
	Roasted chicken supreme (gf) Italian hard cheese potatoes, seasonal vegetables, sage sauce (794 kcal)	

All starters include a bread roll, (100 kcal) (ve) (gluten-free alternative available, (253 kcal) (v) (gf)

Choice of butter (188 kcal) (v) (gf) or sunflower spread (50 kcal) (ve) (gf)

Tea & coffee with petit fours - £2.50 per person (129 kcal each) (v/ve)

Main course - £23.95 per person

Two-courses - £28.95 per person

Three-courses - £33.95 per person

£5.00 per person to upgrade to a choice menu (must include vegetarian option)

Choice menu includes three starters, three main courses and three desserts.

AFTERNOON TEA

Smoked salmon sandwich (335 kcal each)
Ham and tomato sandwich (309 kcal each)
Egg and cress sandwich (v) (501 kcal each)
Sultana scone, clotted cream, butter and jam (v) (890 kcal each)
Mini éclair (v) (98 kcal each)
Chocolate brownie (v) (gf) (278 kcal each)
Lemon drizzle cake (v) (159 kcal per slice)
Two mini savoury tart (103 kcal each)
Bakewell tart (v) (gf) (476 kcal each)
Tea or coffee (84 kcal)

Standard Afternoon Tea
£19.95 per person

Sparkling Afternoon Tea,
all items including glass of Prosecco
£25.95 per person

Adults need around 2000 kcal a day

HOG ROAST**£16.95 per person**

Hog roast rolls (1415 kcal, per portion)

Apple sauce (25 kcal, per 2 tbsp)

Stuffing (ve) (115 kcal, per 2 tbsp)

Coleslaw (ve) (gf) (173 kcal, per scoop)

Corn salsa (ve) (gf) (160 kcal, per scoop)

Vegetable, soft herb and spring onion salad (ve) (gf) (115 kcal per scoop)

BBQ**£29.95 per person****Additional items £3.00 per person****Always as standard**

Iceberg lettuce (ve) (gf) (3 kcal, per half scoop)

Sliced tomato, cucumber
and onion (ve) (gf) (17 kcal per half scoop)

Corn salsa (ve) (gf) (83 kcal, per scoop)

Vegetable, soft herb and spring
onion salad (ve) (gf) (114 kcal per scoop)

Tomato salsa (ve) (gf) (37 kcal per half scoop)

Coleslaw (ve) (gf) (173 kcal, per scoop)

Bread baskets (ve) (125 kcal, per piece)

Pasta salad (ve) (99 kcal, per scoop)

Potato salad (ve) (gf) (191 kcal, per scoop)

Choose five

Beefburger in a bun (653 kcal each)

Sausage in a roll (559 kcal each)

Chicken thigh (gf) (262 kcal each)

BBQ pork rib (gf) (341 kcal each)

Corn on the cob (ve) (gf) (213 kcal each)

Chicken & chorizo skewers (gf) (403 kcal each)

Plant based burger in a bun (ve) (450 kcal each)

Vegetable skewers (ve) (gf) (154 kcal each)

Halloumi skewers (v) (gf) (488 kcal each)

Fruit skewers and maple syrup (ve) (gf) (177 kcal each)

Chocolate banana (v) (gf) (292 kcal each)

Glazed pineapple (ve) (gf) (147 kcal each)

DRINKS**Choose drinks for arrival, wedding breakfast and toast from the selection below.**

Glass of gin and tonic

£7.00

Bottle of Becks

£4.00

Glass of seasonal cocktail

£7.00

Bottle of Corona

£4.50

Glass of Pimms and lemonade

£5.00

Bottle of Budweiser

£4.00

Glass of sparkling wine

£6.25

Glass of house white wine

£5.00

Glass of Buck's Fizz

£6.00

Glass of house red wine

£5.00

Glass of Prosecco

£6.00

Glass of house rosé wine

£5.00

Glass of fruit juice

£1.75

Half a bottle of house white wine

£11.50

Jug of mocktail (42 - 115 kcal per glass)

£14.00

Half a bottle of house red wine

£11.50

Glass of mocktail (42 - 115 kcal per glass)

£4.00

Half a bottle of house rosé wine

£11.50

Bottle of J20 (52kcal)

£3.50

Bottle of house white wine

£23.00

Jug of squash (12kcal per glass)

£2.75

Bottle of house red wine

£23.00

Glass of mulled wine

£4.00

Bottle of house rosé wine

£23.00**Corkage for wine - £7.50 per bottle****Corkage for Prosecco and Champagne - £10.00 per bottle****MIDNIGHT SNACKS****£7.75 per person****Chips included as standard**

Bacon sandwiches (942 kcal each)

Sausage sandwiches (1083 kcal each)

Vegan sausage sandwiches (ve) (919 kcal each)

Fish goujons (740 kcal each)

All kcal totals include chips.

**A selection of the above can be chosen,
however, this will be split equally based on
guest numbers.****CHILDRENS MENU****£19.95 per child (3-12 years)****Under 3's eat free**

Tomato soup (ve) (gf available) (265 kcal)

Cheesy garlic bread (v) (404 kcal)

Houmous dipper platter (ve) (gf) (118 kcal)

Tomato pasta (ve) (gf) (851 kcal)

Chicken nuggets (471 kcal)

Jumbo cod fish finger (473 kcal)

Fresh fruit salad (ve) (gf) (55 kcal)

Banana pancake (v) (457 kcal)

Arctic roll (v) (240 kcal)

If you have any dietary requirements or require any information on any of the 14 declarable food allergens, then please speak to a member of our team before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. **(v)** Vegetarian. **(ve)** Vegan. **(gf)** Gluten free dishes are produced utilising non-gluten containing ingredients.

Adults need around 2000 kcal a day

RESIDE



HOLIDAY INN PORTSMOUTH

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Email: events@hiportsmouthhotel.co.uk

www.hiportsmouthhotel.co.uk

STAY THE NIGHT

We understand that when you're celebrating a wedding, you never want the day to end. That's why we're delighted to offer your guests a discount from 15% off our best flexible bed and breakfast rate, this includes full English breakfast, use of the leisure facilities and free Wi-Fi*.

At Holiday Inn Portsmouth, we have 173 rooms ranging from our bright and airy standard double and twin guest rooms to our premium rooms. We try to anticipate everything to make sure your stay with us goes as smoothly as possible, from the practical things like an ironing board and tea and coffee facilities in every room, to special touches like the bathrobes, slippers and luxury toiletries found in our premium rooms.

*Rates are subject to availability, accommodation can be reserved from 50 weeks prior to the date of arrival

RELAX AND UNWIND

With our health and fitness facilities located at the hotel, there's no better way to get in shape for your big day. We offer a relaxed, friendly atmosphere as well as the latest equipment and personal training advice. Of course, if you need a little well deserved break from your preparations, you can let your stresses float away in our pool, or lie back and relax in our whirlpool spa, sauna or steam room.

Our fitness club also offers a variety of classes such as yoga, aquafit and Zumba as well as a range of treatments and services including a full body massage, personal training and even dietary analysis.

