



CONGRATULATIONS



CONGRATULATIONS ON YOUR ENGAGEMENT!

We're beyond excited that you're considering us to host your big day. Our team are absolutely ready to make your celebration as unique as your love story—from that first walk-through to your final dance move (no judgement on the dad dancing, promise).

Picture this: stunning spaces designed with your dream day in mind. Start with the bright and airy Solent Suite for your ceremony, move to the oh-so-inviting Normandy Suite for your wedding breakfast, and keep the party going in our unique bar area—perfect for a bubbly champagne reception. We're all about making things seamless, without causing a budget-induced fainting spell, which means we'll help you find a package that's perfect for you, full of style and good vibes.

To make your celebration even more special, your guests can enjoy exclusive discounts on their stay. They'll appreciate the convenient parking, our cosy bedrooms, our on-site gym (you know, if they're into that) and our welcoming restaurant, perfect for raising a glass to you throughout the weekend.

Ready to start planning the wedding everyone will be talking about? You bring your love, we'll bring the magic.

DROP US A LINE, AND MAKE YOUR DREAM DAY HAPPEN!

OUR VENUE

Ready to say "I do" in a spot that's all historic Old Portsmouth charm with a modern twist?

Holiday Inn Portsmouth is your one-stop shop for your wedding. Whether you're planning a cosy gathering or a big blowout, our flexible spaces are here to make your day feel like the event of the year (because it is).





NORMANDY SUITE

Conveniently located on the ground floor, it comes with its own private red-carpet entrance—because you deserve the VIP treatment. Add in a private bar and reception area for arrival drinks, and you've got the ultimate function suite ready to wow your guests.

MAXIMUM CAPACITIES

Ceremony	150
Wedding breakfast	130
Evening reception	200

VICTORY SUITE

For a cosy celebration with your nearest and dearest, the Victory Suite is just the ticket. Those large glass patio doors flood the space with natural light, giving it a bright and airy feel that's perfect for intimate moments.

MAXIMUM CAPACITIES

Ceremony

40

SOLENT SUITE

Located on the first floor, this light and airy space is flooded with natural daylight, making it the perfect spot for relaxed, feel-good receptions.

MAXIMUM CAPACITIES

Ceremony	80
Wedding breakfast	60
Evening reception	80



CEREMONIES

KEEPING IT CIVIL

Weddings are all about bringing your favourite people together, from saying "I do" to dancing the night away. That's why we've made sure our hotel is fully licensed for Civil Weddings and Civil Partnership ceremonies—so you can celebrate every unforgettable moment all in one perfect spot.

Inclusivity? It's not just a word to us; it's our heartbeat. We're an LGBTQIA+ friendly space where every love story is celebrated and every couple can create their best memories. So, whatever your love looks like, we're here for it, ready to make your big day legendary.

It is the responsibility of the couple to book the registrar for your wedding, the hotel cannot book this for you. All fees due to the registrar are separate to any fees for hire of our ceremony room.

Not all registrars will allow you to book more than 12 months in advance, if you are booking further in advance ensure you book your registrar as soon as their booking window opens.

When you meet with the registrar, you'll need to take proof of your name, age, nationality and address, plus additional documentation if you have been divorced or widowed.

In most cases, for a civil ceremony you also need to give at least 28 days' notice of your marriage. You do this by attending the district register office that is local to where you live, in person, even if it is different to the district in which you will get married. To give notice, you must have lived in the district for at least the past seven days.

PORTSMOUTH REGISTER OFFICE

Milldam House, Burnaby Road, Portsmouth, POI 3AF TELEPHONE: 02392 829041

CIVIL CEREMONY ROOM HIRE £500



CLASSIC 40 DAY AND 70 EVENING GUESTS

2025 - £4,000.00 2026 - £4,100.00 2027 - £4,200.00

ADDITIONAL GUESTS

Day adults £50.00 Day children (aged 3-12 years) £25.00 Evening adults £20.00 Evening children (aged 3-12 years) £10.00



- Room hire for wedding breakfast and evening reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Welcome drink of Prosecco for your day guests
- Glass of house wine per person served with the wedding breakfast
- Two-course set wedding breakfast followed by tea and coffee
- Toast drink of Prosecco for your day guests
- Six item evening buffet
- Resident DJ and dancefloor
- White chair covers and coloured sashes
- White table linen and napkins
- Use of hotel cake stand and knife
- Menu tasting for the wedding couple
- Red carpet arrival
- Complimentary wedding night accommodation for the newly married couple
- Discounted accommodation for your wedding guests

TWILIG HT

2025 - £2,750.00 2026 - £2,850.00 2027 - £2,950.00

ADDITIONAL GUESTS Evening adults £32.00 Evening children (aged 3-12 years) £16.00

- Room hire for evening reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Welcome drink of Prosecco
- Selection of three canapés
- Eight item finger buffet
- Resident DJ and dancefloor
- White table linen and napkins
- Use of hotel cake stand and knife
- Red carpet arrival
- Complimentary wedding night accommodation for the newly married couple
- Discounted accommodation for your wedding guests





INTIMATE

MINIMUM 20 GUESTS, MAXIMUM 40 GUESTS

2025 - £65 per person 2026 - £70 per person 2027 - £75 per person

PACKAGE AVAILABLE SUBJECT TO AVAILABILITY

- Room hire for your reception
- Dedicated wedding planning team to help you every step of the way
- Event host on the day
- Arrival drink of Prosecco
- Two-course set wedding breakfast followed by tea and coffee
- Toast drink of Prosecco
- White table linen and napkins
- Use of hotel cake stand and knife
- Menu tasting for the wedding couple
- Red carpet arrival
- Discounted accommodation for your wedding guests



MULTICULTURAL SELF-CATERED WEDDINGS

Planning a wedding that honours your cultural traditions? We've got you covered! Our venue is all about flexibility, giving you the freedom to celebrate your special day just the way you want—including self-catering options that keep your traditions and tastes front and centre.

With spacious event areas perfect for Sikh, Hindu, Muslim, Jewish, Caribbean, and other diverse celebrations, we're ready to host whatever your heart (and culture) desires. And let's be real, authentic cuisine is a must—so feel free to bring in your own specialised caterers. Need a little help? We've got a trusted list of caterers who know their way around multicultural weddings.

Check out our tailored self-catering package or let's chat about your unique vision. We're here to help you create a wedding experience that's all about your heritage, your traditions and your day.

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Cutlery, crockery and glassware can be rented at £3.50 per person to include washing, it is the responsibility of the organisers to set this. Staff to serve and clear food can be hired and pricing will be advised based on requirements. A charge for security may apply based on your guest numbers. Set up for the day prior may be available subject to availability and pricing will be advised upon enquiry. If providing your own alcohol, you will be required to apply for a Temporary Event Notice (TENs). A professional caterer must be hired and pricof of public liability insurance, level two food hygiene and EHO rating must be provided in advance.



CKAGE INCLUDES

- Function room hire from 09:00 01:00 on the day
- Event host on the day
- Corkage
- Dancefloor
- Tables and chairs
- White linen on the tables
- Basic set up of tables and chairs
- One complimentary bedroom

BESPOKE WEDDINGS

While our packages are designed to make planning a breeze, we're all about creating something totally bespoke if that's what you're dreaming of. With our "Bespoke Weddings" tool, you can customise every detail to build the perfect package that's all you.

Whether it's an intimate afternoon tea, a chilled BBQ vibe, or a lavish, formal celebration, we're ready to make it happen. Minimum spends apply, but don't worry—we'll share all the details once you've picked your date and started crafting your dream day. Let's make magic together!



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

Glass of gin and tonic £8.00

Glass of seasonal cocktail £10.00

Glass of Pimm's No.1 and lemonade £8.00

> Glass of Buck's Fizz £6.25

Glass of Prosecco £5.65

Glass of fruit juice £4.00

Jug of mocktail £12.00

Glass of mocktail £5.00

> Bottle of J20 £3.50

Jug of squash £5.00

Corkage for wine, Prosecco and Champagne - £15.00 per bottle

Bottle of Corona £5.00

Bottle of Budweiser £5.00

Glass of house white wine (175ml) £6.95

Glass of house red wine (175ml) £7.75

Glass of house rosé wine (175ml) £6.45

Half a bottle of house white wine £12.90

Half a bottle of house red wine £14.00

Half a bottle of house rosé wine £12.00

Bottle of house white wine £25.85

Bottle of house red wine £28.00

Bottle of house rosé wine £24.50

WEDDING BREAKFAST MENU

Starters

Roasted tomato soup (ve) (gf) Chive oil

> Carrot and butternut squash soup (v) (qf) Crème fraîche

Ham hock and pea terrine Baquette croûtes, onion pickle

Chicken liver & Cognac pâté Tomato chutney, ciabatta croûtes

Trio of crispy prawns Zesty tomato dipping sauce £3.50 supplement

Chestnut, wild mushroom and pancetta anocchi Baby spinach, rosemary

> Tomato and mozzarella salad (v) (gf) Almond pesto

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

Formaggio & sage tortellini (v) Sage butter

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

Trio of Melon (ve) (gf) Mojito style syrup

Mains

Lamb shank Fondant potato, seasonal greens, rosemary and red wine gravy £5.00 supplement

Chargrilled chicken supreme (af) Dauphinoise potato. Cacciatore sauce

Roast sirloin of beef Roast potatoes, seasonal vegetables, Yorkshire pudding, thyme gravy £3.50 supplement

> Stuffed pork belly Celeriac dauphinoise, roasted Mediterranean vegetables

Crumb coated cod loin Herby new potatoes, tomato sauce £3.00 supplement

> Chimichurri cauliflower steak (ve) Sweet potato mash, kale. toasted seeds

> Braised beef rib (qf) Celeriac mash. roasted root vegetables £3.50 supplement

Butternut squash & sage risotto (ve) (gf)

Vegan Wellington (ve) Spiced aubergine cous cous Desserts

Chocolate clementine torte (ve) (af) Raspberry sorbet £3.00 supplement

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

Eton mess (v) (gf)

Apple tart tatin (v) Cinnamon spiced berries

Glazed lemon tart (v) Vanilla ice cream

Vanilla profiteroles (v) Chocolate sauce. Irish cream liqueur cream

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

Chocolate coconut tart (ve) (gf) Forest fruits

Chocolate fondant (v) (gf) Clotted cream

British cheese and biscuits (v) Crackers, celery and chutney. £4.00 supplement £10.00 as an extra course

EVENING RECEPTION MENU

As Standard Selection of sandwiches, various breads & filling (v/ve options) (gf available on request) Chips (ve) (gf) Houmous & crunchy veg dipping platter (ve) (gf)

Choose from

Mini jacket potatoes (ve) (gf) Mini jacket potatoes, sour cream & chives (v) (gf) Mini mozzarella & cherry tomato skewers (v) (gf) Vegan sausage rolls (ve) Smoked haddock & spring onion fishcakes Mini chorizo bites (qf) Mini steak & ale pie Sausage rolls Cod goujons, mushy pea dip Mini spiced cauliflower pie (ve) Mini pork, apple & black pudding pie Wild mushroom & caramelised onion tartlet (ve) Spiced sweet potato wedges (ve) (gf)

> 10 pieces @ £23.95pp Standard items 7 from selection

12 pieces @ £26.95pp Standard items 9 from selection

Additional items are chargeable at @ £4.00pp

If you have chosen one of our packages, your evening buffet will include -

Classic Package Standard items 3 from selection

All starters include a bread roll (ve) (gluten-free alternative available (ve) (gf) Choice of butter (v) (gf) or sunflower spread (ve) (gf) Tea & coffee with petit fours - £2.95 per person (v/ve) Sorbet course - £4.00 per person Blood orange or lemon Main course - £25.00 per person Two-courses - £30.00 per person Three-courses - £35.00 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.

Fiorentina pizza (v) Spiced chicken drumsticks (gf) Chicken & chorizo skewers (gf) Potato wedges (ve) (gf) Ready salted crisps (ve) (gf) Pigs in blankets Honey & mustard cocktail sausages Buffet eggs Pork pie Cheese & onion quiche (v) Cheese & bacon guiche

Chicken satay skewers Bakewell tart (v) (gf) Southern fried chicken pieces Strawberry cheesecake (v) Margherita pizza (v) Mini jam doughnuts (v) Margherita pizza (ve) Churros, chocolate sauce (ve) Pepperoni pizza Dark chocolate brownie (v) Mini éclairs (v) Fresh fruit skewers (ve) (gf) Mini lemon tart (v) Triple chocolate muffin (v) Blueberry crumble muffin (v) Selection of freshly baked cookies (v)

> 14 pieces @ £29.95pp Standard items 11 from selection

Twilight Package Standard items 5 from selection

HOT FORK BUFFET From £28.95 per person

Standard items

Bread rolls (ve)

Soft herb and crisp leaf salad (ve) (gf)

Heritage tomato and basil salad (ve) (gf)

Vegetable, soft herb and spring onion salad (ve) (gf)

Choose one

Smoked mackerel. new potato and spinach salad (gf)

Chicken, broccoli, sweetcorn and cos salad (gf)

Spiced Korean tofu (ve)

Harissa roasted roots, baby spinach & goats cheese (v) (gf)

> Harissa roasted roots & apple (ve) (gf)

Choose two

Chinese chicken Singapore style Served with noodles

Beef meatballs Served with mixed bean ragu

Soy glazed salmon Served with Chinese leaf, rice

Cumberland sausage (gf) Served with champ mash

Sri Lankan sweet potato, coconut & lentil curry (ve) Served with rice

Penang vegetable curry (ve) Served with rice

Vegan meatballs (ve) Served with mixed bean ragu

Baked pollock (gf) Served with new potatoes, fennel

> Three bean chilli (ve) (gf) Served with rice

Bermese Lemongrass chicken thighs (gf) Served with pomegranate rice

> Coconut piri piri chicken thighs Served with coconut rice

Mexican chilli orange chicken thighs Served with coconut rice

Choose two

Jam sponge pudding (v) Served with custard

Spotted dick (v) Served with double cream

Churros (v) Served with chocolate sauce

Apple & blackberry crumble (ve) Served with custard

Chocolate fudge cake (v)

Chocolate clementine torte (ve) (gf)

Coffee and walnut cake (v)

Lemon posset (v) Served with shortbread

Chocolate orange cake (ve)

Indian (v/ve)

Beetroot falafel, onion bhajis, vegetable pakoras, mini vegetable samosas, mini poppadoms, mini garlic naan, chapatis, selection of dips & chutnies

Asian noodle buffet

Tonkatsu chicken udon noodles, chilli tofu udon noodles (ve), vegetable and duck spring rolls

> Add additional items for Asian Buffets @ £5.00pp Spicy Korean Chicken Shichimi Squid Steamed Pork Mandu Dumplings Steamed BBQ Beef Mandu Dumplings

CANAPÉS Any three for £7.95 per person | Any four for £8.95 per person | Any five for £9.45 per person

> Feta and parma ham (gf) Chimichurri houmous crostini (ve) Mushroom and tarragon bruschetta (ve) Smoked mackerel mousse Goat's cheese & red onion crostini (v) Sweet potato falafel & houmous (ve) (gf) Smoked salmon & lemon crème fraîche rolls (gf) Blue cheese & pear crostini (v) Mini rarebit crumpets (v) Chicken liver & cognac pâté crostini Pea & ham terrine (gf) Korean BBQ pork belly bites Marmite cheese straws (ve) Prosciutto & cheese straws

SET BUFFETS £20.00 per person

Hot roast pork rolls

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

Katsu curry buffet

Crispy chicken katsu curry, crispy tofu katsu curry (ve), vegetable and duck spring rolls

SUNDAY LUNCH Set menu, served plated

Starters

Roasted tomato soup (ve) (gf) Chive oil

Tomato and mozzarella salad (v) (gf) Almond dressing

Formaggio and sage tortellini (v) Sage butter

> Chicken liver pâté Piccalilli, ciabatta croûtes

Mains

Classic roast Choice of sirloin of beef, shoulder of pork or roast turkey breast. All served with roast potatoes, mashed potato, roast parsnips, red cabbage, carrots, green beans, Yorkshire pudding, stuffing, thyme gravy

> Steak & ale pie Mashed potato, green beans, thyme gravy

Baked salmon (gf) Lemon hollandaise, fondant potato, greens

Vegan Wellington (ve) Spiced aubergine cous cous

All starters include a bread roll (ve) (gluten-free alternative available (v) (gf) Choice of butter (v) (gf) or sunflower spread (ve) (gf) Tea & coffee with petit fours - £2.95 per person (v/ve) Two-courses - £25.95 per person Three-courses - £29.95 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

Standard Afternoon Tea £19.95 per person Sparkling Afternoon Tea, all items including glass of Prosecco £25.95 per person

Smoked salmon sandwich Ham and tomato sandwich Egg and cress sandwich (v) Sultana scone, clotted cream, butter and jam (v)

Mini éclair (v) Chocolate brownie (v) (gf) Lemon drizzle cake (v) Bakewell tart (v) (gf) Tea or coffee

All menus are subject to change due to seasonality and product availability.

Desserts

Chocolate clementine torte (ve) (gf) Raspberry sorbet

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

> Eton mess (v) (gf) Spiced berries

Baked New York style cheesecake (v) (gf) Hazelnut praline

MIDNIGHT SNACKS

£8.50 per person Chips included as standard

Bacon sandwiches Sausage sandwiches Vegan sausage sandwiches (ve) Fish goujons

A selection of the above can be chosen, however, this will be split equally based on guest numbers.



BBO From £29.95 per person Additional items £3.50 per person

Always as standard

Iceberg lettuce (ve) (gf) Sliced tomato, cucumber and onion (ve) (gf) Corn salsa (ve) (gf) Vegetable, soft herb and spring onion salad (ve) (gf) Tomato salsa (ve) (gf) Coleslaw (ve) (gf) Bread baskets (ve) Pasta salad (ve) Potato salad (ve) (gf)

Choose five

Beefburger in a bun Sausage in a roll Chicken thigh (gf) BBQ pork rib (gf) Corn on the cob (ve) (gf) Chicken & chorizo skewers (af) Plant based burger in a bun (ve) Vegetable skewers (ve) (gf) Halloumi skewers (v) (gf) Fruit skewers and maple syrup (ve) (gf) Chocolate banana (v) (gf) Glazed pineapple (ve) (gf)

CHILDRENS MENU £20.00 per child (3-12 years) Under 3's eat free

Tomato soup (ve) (gf available) Cheesy garlic bread (v) Houmous dipper platter (ve) (gf)

> Tomato pasta (ve) (gf) Chicken nuggets Jumbo cod fish finger

Fresh fruit salad (ve) (gf) Banana pancake (v) Arctic roll (v)

THE FINISHING TOUCHES

DJ £400

Chair covers and coloured sashes £3.00 per chair

For venue dressing and decorations our nominated supplier is -**Epic Events** www.epiceventhire.co.uk epicchaircovers@hotmail.com

Prices reflect current rates at the time of publication and may be subject to change at the discretion of the supplier.



RESIDE



RELAX AND UNWIND

Our on-site health and fitness facilities are here to get you feeling your best for the big day. With top-notch equipment, plus personal training advice if you need it, we've got everything you need to get weddingready. But hey, it's not all about the sweat sometimes you need a breather. When that wedding planning gets a bit much, let your worries drift away in our pool, or unwind in style in our whirlpool spa, sauna, or steam room. Because self-care is just as important as those dance moves.



STAY THE NIGHT

We're excited to offer your guests an exclusive discount of 15% off our best flexible bed and breakfast rate. This includes a hearty full English breakfast, access to our leisure facilities, and complimentary Wi-Fi*.

At Holiday Inn Portsmouth, we offer 173 rooms designed to make your stay as comfortable as possible. Choose from our bright and airy standard double and twin guest rooms, or indulge in a bit of luxury with our premium rooms. We've thought of everything—from practical touches like an ironing board and in-room tea and coffee to added extras like bathrobes, slippers, and luxury toiletries in our premium rooms. We're here to make sure your stay is seamless and memorable. *Rates are subject to availability, accommodation can be

reserved from 50 weeks prior to the date of arrival



WEDDING CHECKLIST

12+ MONTHS IN ADVANCE:

Who is going to pay for what?
Budget allocation, set the date and book the venue

- □ Set theme
- ☐ Plan and book entertainment
- Start thinking about wedding dresses
- Start compiling the guestlist
- Appoint bridesmaids/Best Man
- Send save the date cards
- Book photographer/videographer
- Book registrar

9-12 MONTHS IN ADVANCE:

- Book wedding cars
- 🗌 Book florist
- Decide and order Wedding dress

6-9 MONTHS IN ADVANCE:

- Book additional entertainment
- Order Wedding cake
- UWedding party suits/dresses
- UWedding favours and stationary
- Send invitations and gift list
- Plan stag and hen do's
- Book honeymoon
- Book hair and make-up

3-6 MONTHS IN ADVANCE:

- Buy Wedding rings
- Agree order of service
- Attend food tasting and finalising menu

2-3 MONTHS IN ADVANCE:

- E Final dress fittings
- Buy gifts for Bridal party
- Choose special song requests
- Buy guestbook

4 WEEKS IN ADVANCE:

- ☐ Write speeches
- Contact entertainment
- Stag and hen do's
- Choose your witnesses
- Chase up guests and finalise seating plan

1 WEEK IN ADVANCE:

- Confirm final numbers
- Confirm final supplier details
- Brief the Bridal party
- Collect suits and dresses

HOLIDAY INN PORTSMOUTH

Pembroke Rd, Port Tel: 03333 Email: events.hiportsmout hiportsmoutl

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