

ESTD 1865



THE **QUEENS**  
HOTEL

*Portsmouth*

**CONFERENCE BROCHURE**





Thank you for considering the Queens Hotel Portsmouth to host your Event. We pride ourselves on delivering complex and quality events.

The Queens Hotel Portsmouth boasts elegant and unique Edwardian surroundings, a superb central location and ample onsite car parking. Our unique venue, combined with our world class customer service and attention to detail make this the ideal venue for your event.

We have three function spaces available for private hire; offering expertly designed packages, as well as bespoke quotes to fit your individual needs and budget.



## P A C K A G E S

### BREAKFAST MEETING

£19.95 p/p

(10ppl min)

Available From 7.00am-10.00am

#### ***Price includes:***

- Conference Room Hire
- Welcome Tea and Coffee
- Hot Buffet Breakfast, including Continental Option
- Projector and Screen, Flipchart and Pens, PA system and microphone
- Paper and Pens

### DAY DELEGATE RATE

£37.95 p/p

(10ppl min)

#### ***Price Includes:***

- Conference Room Hire
- Three Rounds of Tea and Coffee, with biscuits
- Pastries and Fresh Fruit available with Morning Serving of Tea and Coffee
- Jugs of Iced Water and Cordials
- Projector and Screen, Flipchart and Pens, PA system and Microphone
- Paper and Pens
- 2 Course Buffet Lunch (please see menus') in Princess Restaurant



## RESIDENTIAL DELEGATE RATE

(10ppl min)

£138 per person Single Occupancy

£145 per person Double Occupancy

£165 per person Single Occupancy in a Double Room

### ***Price Includes:***

- Conference Room Hire
- Three Rounds of Tea and Coffee, with Biscuits
- Pastries and Fresh Fruit available with morning serving of Tea and Coffee
  - Jugs of Iced Water and Cordials
- Projector and Screen, Flipchart and Pens, PA system and microphone
  - Paper and Pens
- 2 Course Buffet Lunch (please see menus') in Princess Restaurant
- 3 course dinner from Set Menu (please see menus') In Princess Restaurant
- Overnight accommodation with Buffet Breakfast the following morning



## ROOM HIRE

ELIZABETH ROOM      £1,000

The Elizabeth Ballroom is the largest of our private suites. This elegant space offers a unique setting for your event and can accommodate up to 170 seated delegates.





## QUEENS ROOM

£400

The Queens Room boasts excellent natural sunlight and hard wooden flooring, with the décor incorporating the Queens Edwardian history with a modern twist. The room can hold up to 60 seated delegates. Please note that our Queens room is located on the mezzanine level of the hotel and does not have disabled access.



## THE LIBRARY

£200

Boasting hard oak flooring, natural sunlight and modest interior; The Library is the perfect space for intimate meetings, or small boardroom meetings of up to 14 delegates.





## EXTRAS

Photocopying	£0.20 per sheet (£0.50p per colour sheet)
Projector and Screen	£75.00
Flipchart	£15.00
PA system and Microphone	£30.00

## REFRESHMENTS

3 servings of Tea and Coffee, including Biscuits	£2.95
Jugs of Orange Juice	£8.00 per jug
Mineral Still Water (1 Litre)	£3.70
Sparkling Bottled Water (1 Litre)	£3.70

## FOOD

(Per Person)

Hot Sausage or Bacon Breakfast Baps	£6.95
Cream Tea; Tea or Coffee, Two Homemade Scones served with Clotted Cream and Jam	£8.00
Sandwiches and Chips	£7.50
Hot and Cold Finger Buffet (Five Items)	from £14.95
Two course Hot Buffet/ Healthy Alternative Lunch	£18.95



## CONFERENCE MENUS

### TWO COURSE HOT BUFFET LUNCH MENUS

£18.95

#### MENU ONE

##### Main Course

Chicken Chasseur

Vegetable Lasagne

Boiled Rice

Selection of Salads

##### Dessert

Yogurt Panna Cotta with Berry Compote

Fresh Fruit Salad with Cream

#### MENU TWO

##### Main Course

Beef Lasagne

Tomato, Aubergine and Vegetable Mousakka

Garlic Bread

Selection of Salads

##### Desserts

Chocolate Parfait with Chantilly Cream

Fresh Fruit Salad



### M E N U   T H R E E

#### Main Course

Chicken Balti with Fresh Coriander  
Vegetable Korma  
Boiled Rice  
Naan Breads, Poppadoms, Mango Chutney  
Selection of Salads

#### Desserts

Pear & Almond Tart with Raspberry Coulis  
Fresh Fruit Salad with Cream

### H E A L T H Y   T W O - C O U R S E   B U F F E T   L U N C H      £18.95

#### First Course:

Lebanese Chicken marinated in Natural Yogurt, Tomatoes, Coriander and Garlic;  
served with Mint Yogurt and Pita Bread  
Spicy Vegetable Kebabs with Cumin and Ginger, served with Lemon and Paprika  
Noodles  
Tomato and Mozzarella Salad, with a Basil Dressing  
Roasted Vegetable Couscous  
Mixed Leaf Salad

#### Second Course:

Fruit Salad  
Baked Apples with Cinnamon and Apricot

*We would ask that One Menu is chosen for ALL delegates.*

*Any Dietary requirements can be catered for, please make us aware of  
these at the time of booking*

## THREE COURSE EVENING MEALS

£24.95

### MENU ONE

#### Starters

Tomato and Roast Pepper Soup with Toasted Croutons  
Chicken Liver Pate with Melba toast and Red Onion Chutney  
Seafood Salad with Mixed Leaves and a Chive & Lemon Dressing

#### Main course

Blade of Braised Beef served with Horseradish Mash and a Rich Red Wine Gravy  
Grilled Tuna Steaks served with Roasted Vegetable Couscous and Pesto Dressing  
Roasted Butternut Squash Gnocchi served with Sage Cream and Parmesan Shavings

#### Desserts

Glazed Lemon Tart with Clotted Cream  
Chocolate Tart Fruit Compote Complimented with Chocolate Sauce  
Selection of Ice Cream

### MENU TWO

#### Starters

Sweet Potato and Lentil Soup with Herb Croutons  
Smoked Chicken, Red Onion and Raspberry Salad with Fresh Dill and Yogurt  
Dressing  
Seafood and Spring Onion Tartlet with Beetroot and Pepper Salad

#### Main Course

Pan Fried Breast of Chicken Wrapped in Parma Ham served with a Basil Cream  
Sauce and Tomato Couscous  
Grilled Fillet of Salmon with Pea Risotto, Cherry Tomato, and Wilted Spinach  
served with an Herb Oil  
Sun Dried Tomato and Three Cheese Tart with Buttered New Potatoes Compliment  
with an Herb Dressing

#### Desserts

Banana Crumble Tart served with Vanilla Pod Ice Cream  
Eton Mess  
Selection of Ice Creams and Sorbets

## M E N U T H R E E

### Starters

Carrot and Coriander Soup with Herb Croutons  
Smoked Mackerel with a Citrus Fruit Salad served with Tomato and Pineapple  
Chutney  
Ham Hock Terrine served with Piccalilli Sauce and Onion Bread

### Main Course

Roast Loin of Pork served with New Potatoes and a Pear and Tarragon Sauce  
Grilled Pollock with a Spicy Bean Casserole Compliment by a Chilli and Herb Oil  
Tian of Goats Cheese and Roasted Vegetables served with Couscous and Pesto  
Cream

### Desserts

Warm Treacle Tart served with Custard  
Rich Chocolate Mousse complimented with Honeycomb Cream  
Selection of Ice Creams and Sorbets

*We ask for individual menu choices a minimum of 7 days prior to the event taking place.*

*We can cater for any dietary requirements if we are made aware at the time of booking.*



*Tel: 023 9282 2466*

*Email: [Events@queenshotelportsmouth.com](mailto:Events@queenshotelportsmouth.com)*

*The Queens Hotel*

*Clarence Parade*

*Southsea*

*PO5 3LJ*