



WEDDING BROCHURE

THE QUEENS HOTEL

Parisment

WEDDINGS PLANNED TO PERFECTION

Located in the heart of Southsea and only a stone's throw from the beach, The Queens Hotel is an iconic local landmark where weddings have been hosted for over 100 years.

With a variety of spaces to choose from, each with its own unique heritage charm, you are sure to find the perfect setting for your dream day.

Our award winning events team was the regional winner in The Wedding Industry Awards. Nationally more than 1000 entries were received for the high profile industry awards – and our brides and grooms helped us to secure this top industry award.





WEDDING PACKAGES

2024-2025



SANDRINGHAM PACKAGE 2024/2025

Hire of the space until midnight
Glass of prosecco on arrival / post-ceremony
Three-course wedding breakfast
Glass of house white or red wine with the meal
Glass of prosecco for the toasts
Late night baps for the evening reception (100 guests)
DJ for the evening reception
Menu tasting
Honeymoon suite on the wedding night with breakfast
White table linen and cloth napkins
Coloured chair sash to match your decor
Decorative cake stand and knife
Decorative easel for table plan and welcome sign display
Preferential accommodation rates for your guests
Dedicated wedding coordinator
Dedicated operations team on the day

ADDITIONAL INFORMATION

ELIZABETH BALLROOM

GUESTS - 60 DAY / 100 EVENING
PRICE - £7,000

Additional daytime guests £100 pp
Children £25 pp
Max guests - 120 day / 200 evening

ROYAL SUITE

GUESTS - 30 DAY / 80 EVENING
PRICE - £5,100

Additional daytime guests £100 pp
Children £25 pp
Max guests - 60 day / 150 evening

SANDRINGHAM MENU 2024/2025

Sourdough baguette, sea salt & chive butter

STARTER

HAM HOCK TERRINE

*Balsamic onion chutney,
fresh baked sourdough*

BEETROOT CURED SALMON

*Horseradish snow, watercress,
pickled shallots*

SMOKED DUCK BREAST

*Baby gem, apple, walnut,
grapes, blue cheese, herb oil*

ROASTED BUTTERNUT

SQUASH SOUP (V)
Cheddar croute

MAIN COURSE

ROAST SUPREME OF CHICKEN

*Fondant potato, tenderstem
broccoli, pea purée, chicken jus*

ROAST LOIN OF COD

*Crushed new potatoes, lemon &
caper beurre blanc, green beans*

BRAISED BEEF

FEATHER BLADE
*Chive mash, wilted greens,
red wine jus*

ROASTED VEGETABLE

WELLINGTON (VG)
*Tomato & basil sauce, roasted
new potatoes, wilted spinach*

DESSERT

VANILLA CRÈME BRÛLÉE

Orange shortbread

WHITE CHOCOLATE &
RASPBERRY CHEESECAKE

Fresh raspberries, raspberry gel

MILLIONAIRE
SHORTBREAD TART

*Shortbread crumb,
chocolate mousse ice cream*

RASPBERRY ETON MESS (VG)

Tea, coffee & petit fours

BALMORAL PACKAGE 2024/2025

Hire of the space until midnight
Glass of prosecco on arrival / post-ceremony
Canapé reception
Three-course wedding breakfast
Half a bottle of house white or red wine with the meal
Glass of prosecco for the toasts
Finger food buffet for the evening reception (100 guests)
DJ for the evening reception
Menu tasting
Honeymoon suite on the wedding night with breakfast
White table linen & cloth napkins
Coloured chair sash to match your decor
Decorative cake stand & knife
Decorative easel for table plan & welcome sign display
Preferential accommodation rates for your guests
Dedicated wedding coordinator
Dedicated operations team on the day

ADDITIONAL INFORMATION

ELIZABETH BALLROOM

GUESTS - 60 DAY / 100 EVENING
PRICE - £9,500

Additional daytime guests £120 pp
Children £25 pp
Max guests - 120 day / 200 evening

ROYAL SUITE

GUESTS - 30 DAY / 80 EVENING
PRICE - £5,800

Additional daytime guests £120 pp
Children £25 pp
Max guests - 60 day / 150 evening

BALMORAL MENU 2024/2025

Sourdough baguette, sea salt & chive butter

STARTER

ROAST CHICKEN &
PROSCIUTTO TERRINE

*Lemon & parsley mayonnaise,
pickled carrot, micro herb salad*

SALMON & CRAYFISH
CANNELLONI

*Lemon & chive cream cheese,
watercress emulsion*

ROASTED CAULIFLOWER SOUP

*Pan fried chorizo, chorizo
soda bread*

HEIRLOOM

TOMATO SALAD (VG)

*Basil, sourdough croutes,
gazpacho jelly*

MAIN COURSE

ROAST SUPREME OF CHICKEN

*Potato terrine, roasted onion
purée, green beans, honey &
mustard sauce*

PAN FRIED SALMON

*Pea purée, pea & pesto dressed
gnocchi, parsley velouté*

ROAST BREAST OF DUCK

*Charred broccoli, dauphinoise
potatoes, honey roasted parsnip
purée, port jus*

ROOT VEGETABLE

PITHIVIER (VG)

*Celeriac purée, spiced roasted
cauliflower, vegan jus*

DESSERT

BLACK FOREST PARFAIT

*Cherry purée, chocolate soil,
Chantilly cream*

PINEAPPLE & PASSION FRUIT
PAVLOVA

*Roasted pineapple, fresh passion
fruit, coconut whipped cream,
passion fruit sorbet*

SALTED CARAMEL CUSTARD

Apple caramel, crème fraîche

BANOFFEE TRIFLE (VG)

*Banana sponge, toffee sauce,
toffee set custard, whipped cream*

Tea, coffee & petit fours

BUCKINGHAM PACKAGE 2024/2025

Hire of the space until midnight
Glass of Champagne on arrival / post-ceremony
Canapé reception
Three-course wedding breakfast
Half a bottle of house white or red wine with the meal
Glass of Champagne for the toasts
Cheese & charcuterie station for the evening reception*
DJ for the evening reception
Menu tasting
Honeymoon suite on the wedding night with breakfast
White table linen & cloth napkins
Coloured chair sash to match your decor
Decorative cake stand & knife
Decorative easel for table plan & welcome sign display
Preferential accommodation rates for your guests
Dedicated wedding coordinator
Dedicated operations team on the day
(*100 guests)

ADDITIONAL INFORMATION

ELIZABETH BALLROOM

GUESTS - 60 DAY / 100 EVENING
PRICE - £11,000

Additional daytime guests £150 pp
Children £25 pp
Max guests - 120 day / 200 evening

ROYAL SUITE

GUESTS - 30 DAY / 80 EVENING
PRICE - £6,700

Additional daytime guests £150 pp
Children £25 pp
Max guests - 60 day / 150 evening

BUCKINGHAM MENU 2024/2025

Sourdough baguette, sea salt & chive butter

STARTER

LOBSTER & PRAWN COCKTAIL
Charred baby gem, paprika, aioli

PAN FRIED SCALLOP
SERVED IN ITS SHELL
*Roasted apple & cider purée,
Granny Smith, pickled golden
raisin, watercress oil*

CORONATION CHICKEN
CRUMPET
*Spiced roasted chicken, coriander
& lemon mayonnaise, sherry &
raisin jam, spiced seeds*

SMOKED
BABY AUBERGINE (VG)
*Beetroot hummus, Isle of Wight
tomato, toasted seeds,
coriander cress*

MAIN COURSE

BEEF WELLINGTON
*Truffle mash, balsamic roast
shallot, celeriac purée, green
beans, port & thyme jus*

ROAST HALIBUT
*Pea purée, potato terrine,
pancetta, beurre blanc*

BUTTER POACHED LOBSTER
& XO PORK BELLY
*Charred broccoli, pickled
mooli, puffed pig skin, five
spice plum ketchup*

TRUFFLE & CEP RISOTTO (V)
*Parmesan crisp, tarragon oil,
king oyster tempura*

DESSERT

TIRAMI CHOUX
*Giant choux bun filled with
tiramisu, mascarpone ice cream,
gold leaf*

RASPBERRY PANNA COTTA
*Raspberry fudge cake, fresh
raspberries, raspberry tuille,
white chocolate soil*

CHAMPAGNE POACHED
STRAWBERRY TART
*Crème Pâtissière, aged balsamic,
basil, crème fraîche ice cream,
edible flowers*

CHERRY BAKEWELL
CUSTARD SLICE (VG)
*Almond custard, griottines
cherries, puff pastry, whipped
cream, vanilla ice cream*

Tea, coffee & petit fours

HAMPTON PACKAGE 2024/2025

Wedding breakfast only

Hire of the space for 6 hours
Glass of prosecco on arrival / post-ceremony
Three-course wedding breakfast (Balmoral menu)
Half a bottle of house white or red wine with the meal
Glass of prosecco for the toasts
Menu tasting
Honeymoon suite on the wedding night with breakfast
White table linen & cloth napkins
Coloured chair sash to match your decor
Decorative cake stand & knife
Decorative easel for table plan & welcome sign display
Preferential accommodation rates for your guests
Dedicated wedding coordinator
Dedicated operations team on the day

ADDITIONAL INFORMATION

ELIZABETH BALLROOM

GUESTS - 60
PRICE - £6,300

Additional guests £100 pp
Children £25 pp
Maximum guests - 120

ROYAL SUITE

GUESTS - 30
PRICE - £4,000

Additional guests £100 pp
Children £25 pp
Maximum guests - 60

HIGHGROVE PACKAGE 2024/2025

Evening reception only

Hire of the space from 6 pm until midnight

Glass of prosecco on arrival

Finger food buffet

DJ for the evening

Honeymoon suite on the wedding night with breakfast

White table linen & cloth napkins

Decorative cake stand & knife

Decorative easel for table plan & welcome sign display

Preferential accommodation rates for your guests

Dedicated wedding coordinator

Dedicated operations team on the day

ADDITIONAL INFORMATION

ELIZABETH BALLROOM

GUESTS - 100

PRICE - £4,500

Additional guests £25 pp

Maximum guests - 200

ROYAL SUITE

GUESTS - 80

PRICE - £3,500

Additional guests £25 pp

Maximum guests - 150

OSBORNE PACKAGE 2024/2025

Intimate weddings only

Hire of the space until midnight
Glass of prosecco on arrival / post-ceremony
Three-course wedding breakfast (Balmoral menu)
Half a bottle of house white or red wine with the meal
Glass of prosecco for the toasts
Menu tasting
Honeymoon suite on the wedding night with breakfast
White table linen & cloth napkins
Coloured chair sash to match your decor
Decorative cake stand & knife
Decorative easel for table plan & welcome sign display
Preferential accommodation rates for your guests
Dedicated wedding coordinator
Dedicated operations team on the day

ADDITIONAL INFORMATION

VICTORIA ROOM
Monday to Thursday only

GUESTS - 10
PRICE - £1,600

*Additional guests £100 pp
Children £25 pp
Maximum 20 guests*

LIBBY'S ROOM

GUESTS - 10
PRICE - £1,600

*Additional guests £100 pp
Children £25 pp
Maximum 30 guests*

CANAPÉ MENU

2024

2025

*Please select 4
from the following*

ASPARAGUS SPEAR
*Pickled radish, lemon, ricotta,
edible flowers*

HAM HOCK TERRINE
Soft quail eggs, truffle crisp

COMPRESSED CUCUMBER
*Smoked salmon,
horseradish mousse*

GOAT'S CHEESE &
FIG TARTLET
Candied walnut

OX CHEEK CHILLI TACO
Sour cream, chive, lime

TRUFFLE & GALLYBAGGER RAREBIT
Pickled radish, chervil

TIGER PRAWN SKEWER
Sweet chilli glaze, coriander cress

PUFFED PIG'S SKIN
Char siu pork, pickled carrot

VEGAN CHILLI TACO
Spiced corn & lime

SMOKED DUCK
Tapioca cracker, charred pineapple

LAMB BON BON
Potato & goat's cheese velouté

CRAB TARTLET
*Crème fraîche, tomato, cucumber,
parsley cress*

EVENING
RECEPTION
MENUS

2024
2025

LATE
NIGHT
BAPS

BACON

SAUSAGE

VEGAN SAUSAGE

FISH FINGER

Sides:

Slow cooked onions

Ketchup

Brown sauce

Tartare sauce

CHEESE &
CHARCUTERIE

SELECTION OF FRESHLY BAKED BREAD,
SOURDOUGH & CRACKERS (VG)

LEG OF IBERICO HAM

CHORIZO, COPA, BRESAOLA

CHICKEN LIVER PARFAIT

SOMERSET BRIE, LONG CLAWSON
STILTON & WOOKEY HOLE CHEDDAR

KALAMATA & GORDAL OLIVES
Marinated in orange and fennel

FRUIT & CHUTNEYS (VG)

CAPERBERRIES, CORNICHONS,
PICKLED SHALLOTS (VG)

FINGER
FOOD
BUFFET

2024
2025

SELECTION OF FILLED SANDWICHES & BRIOCHE BUNS

CHICKEN SATAY

CUMBERLAND SAUSAGE ROLLS

VEGAN SAUSAGE ROLLS (VG)

SEASONED
POTATO WEDGES (VG)

VEGETABLE SAMOSAS (V)

CHICKEN GOUJONS

KOREAN FRIED
CAULIFLOWER (VG)

MOROCCAN FRIED
CAULIFLOWER (VG)

CHIPOLATAS
Honey and mustard glaze

VEGETABLE KEBABS (VG)

BREADED KING PRAWNS

VEGETABLE GYOZA (VG)

SELECTION OF QUICHES (V)

*Upgrade to a taco station or roast meat feast buffet.
Speak to our wedding coordinators for more details.*

CHILDREN'S MENU

2024

2025

STARTERS

HUMMUS & VEGETABLE STICKS

HALLOUMI FRIES

MAINS

SAUSAGE, MASH & PEAS

Vegan option available

GRILLED CHICKEN BURGER & FRIES

Lettuce, tomato, mayonnaise, brioche bun

BEEF BURGER & FRIES

Lettuce, cheese & brioche bun

MINI STEAK & FRIES

Rocket salad

BATTERED FISH & CHIPS

Crushed peas

DESSERTS

CHOCOLATE BROWNIE

Vanilla ice cream

SELECTION OF ICE CREAM OR SORBETS

Includes unlimited jugs of squash throughout the day

ELIZABETH BALLROOM

The perfect place to gather with friends and family to celebrate your special day in style, the Elizabeth Room can host every element of your wedding, from the ceremony through to the evening reception.

With its glittering gold ceiling that sparkles from the light of the chandeliers, this beautifully elegant space provides a majestic setting in which to capture memorable moments.

The Elizabeth Room also has its own private bar and dance floor as well as access to the garden, which can be enjoyed as part of your celebrations.





ROYAL SUITE

A wedding in our Royal Suite will have an air of exclusivity and privacy. Our Royal Suite comprises the Windsor and Victoria Rooms along with the delightful Charlotte's Bar. Our exclusive use package also includes access to our garden.

Photos include Charlotte's Bar and Windsor Room.





VICTORIA ROOM

The Victoria Room, which is part of our Royal Suite, makes a real statement with its dramatic wood panelling and mid-century styling. Accessed via its own private entrance and cosy lobby with private bar, the Victoria Room will provide the perfect setting for an intimate wedding.





LIBBY'S ROOM

Full of character and charm with its warm wooden panelling, marble pillars and high ceilings, Libby's Room is the perfect setting for a more intimate wedding breakfast and evening reception.





GARDEN MARQUEE

Our beautiful marquee offers space and flexibility. You can work with our experienced events team to ensure your guests have the perfect al fresco wedding experience. Please note, our garden marquee is only available for wedding bookings from October to March, for up to 300 guests, for a wedding breakfast and reception (no ceremony), subject to availability.

Price dependent on requirements – speak to the events team for your bespoke quote.



ADDITIONAL ITEMS & FEES

Ceremony coordination fee - £500

Honeymoon suite night before the wedding - £275
(for getting ready with your bride tribe)

Additional DJ hours - £90 per hour

White chair covers - £5 per chair



TERMS & CONDITIONS

Packages are quoted based on adult guest numbers.

Children are charged separately.

The happy couple are included in the numbers.

The DJ plays from 7pm until midnight with set-up from 6pm.

Access to the event space for supplier set-up is at 8am on the wedding day.

Menu tastings can be scheduled no earlier than 3 months prior to the wedding date and are for the couple only.

Bedroom check-in is from 3pm for all rooms.

Bedroom checkout is 11am for all rooms.

It is very likely that there will be other events and/or wedding bookings in the hotel at the same time as you.

All of our events have dedicated coordinators and teams on the day.

Deposits - Elizabeth room £1,000, Royal Suite & Osborne package £500.



PHOTOGRAPHY CREDITS

Charlotte Florence Photography
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Weddings by Tom Langford
Dan Akerman Photography
Joanna Cleeve Photography
Hayley Savage Photography
Carla Mortimer Photography
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THE QUEENS HOTEL

Portsmouth