

THE ROYAL MARITIME HOTEL

W E D D I N G S



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HOTEL

WELCOME TO THE ROYAL MARITIME
HOTEL

*Where Timeless Elegance
Meets Your Happily Ever After*



YOUR STORY BEGINS HERE

Nestled in the heart of Portsmouth's historic maritime district, a stone's throw from the Historic Dockyard, the Royal Maritime Hotel has hosted unforgettable weddings for generations.

Your wedding day is one of the most meaningful days of your life. By choosing to host your wedding here, you are supporting a venue that creates a lasting legacy not only for you as a couple but also for others. Your special day will help support the armed forces, the merchant navy and veterans' charities.

Imagine exchanging vows where naval and maritime history are etched into the very fabric of the building. A compass set in the grand floor below a high, domed ceiling is perfect for photography, while the Trafalgar Ballroom and Nelson Lounge offer space for 40 to 260 guests. From intimate gatherings to grand receptions, we seamlessly blend tradition with modern sophistication to create a day you will remember forever.





LOVE IS IN THE AIR

THE ROYAL EXPERIENCE

Effortless Celebrations

Licensed for civil ceremonies in the Trafalgar Ballroom and Nelson Lounge, you can choose between an intimate or grand setting.

Timeless Memories

Historic architecture and the nearby waterfront provide the perfect backdrop for stunning photographs.

Stay in Style

With plenty of accommodation for everyone, there is no need to worry about carriages at midnight.





A TOAST TO FOREVER

YOUR WEDDING DAY

Your Ceremony

Exchange vows in our fully licensed venue or join us after your church ceremony for a beautiful reception. Our elegant spaces provide the perfect backdrop for your very special day.

Your Drinks Reception

Guests will be greeted with welcome drinks in either our Trafalgar Ballroom or Nelson Lounge. This is the perfect time to take photographs and engage in conversations as you begin your celebration.

Wedding Breakfast

Please select from our extensive menu to create a memorable dining experience that perfectly suits your tastes and preferences.

Evening Reception

After speeches, your evening guests can join you on the dance floor with your DJ or band. Our team will take care of you until midnight as you dance the night away. We offer a choice of venues to suit your evening reception and can also provide these as standalone celebrations if you are having your wedding ceremony elsewhere.

No need for carriages at midnight

Your Bridal Suite is included in your booking, with a bottle of prosecco awaiting you. Additionally, we offer a selection of 90 bedrooms, available to your guests at a discounted rate. You can all enjoy a Full English or Continental breakfast together the next day, choosing between Horatio's Restaurant or the Quarterdeck, our private dining room, which accommodates up to 16 people.





THE TRAFALGAR BALLROOM

Our Ballroom is an ideal venue for larger weddings, accommodating between 100 and 260 guests. You can hold your ceremony in our fully licensed ballroom, followed by a drinks reception, wedding breakfast and live entertainment, all within this charming space and the adjacent Bar 1805.

Our team will personalise the décor to match your theme, creating a seamless blend of your style within this historic venue. With a dedicated stage and spacious dance floor, it's the perfect setting to celebrate with live music and dance the night away.



THE NELSON LOUNGE

The Nelson Lounge can host up to 65 guests during the day and up to 100 guests for your evening reception. It is fully licensed for wedding ceremonies and allows you to enjoy private dining for your Wedding Breakfast. You will enjoy complete privacy and the option to take photographs in the nearby Compass foyer, which has a grand balcony above - perfect for group shots and the happy couple to take centre stage.

Equipped with a bar and a small dance floor, the Nelson Lounge provides everything you need for an intimate wedding celebration.



THE COMPASS

The grand foyer leads to the Compass, which is embedded in the floor below a grand domed ceiling.

This serves as a beautiful photography location for you and your guests, with the mezzanine serving as a great vantage point for your photographer.



BELOW DECKS

For an evening reception of 70 to 100 guests, Below Decks provides a lively atmosphere with options for dining and dancing.

This hidden gem is located beneath the hotel's grand reception area. It includes a bar and ample space for guests to enjoy a delicious evening buffet and dance the night away. Adjacent to the venue, there is a secret skittles alley for your private use.

Your DJ can play music until midnight, allowing everyone to unwind and get a good night's rest before coming together for a delicious breakfast the following morning.



BAR 1805





BAR 1805

This newly refurbished bar, with its wood-panelled walls, soft lighting, and leather armchairs provides a beautiful and calm space for 25-50 guests to relax and catch up between the ceremony and the Wedding Breakfast.

Bar 1805 also provides additional space in the evening for those who do not wish to dance the night away in the Ballroom, but prefer to sit and catch up with family and friends.

Bar 1805 is available to couples who choose the Ballroom for their wedding. It can also be booked separately for an evening reception on selected dates.



WEDDING PRICING EXAMPLES

The examples provided on the following pages serve as a general guide to our pricing. We can work with you and your budget to help you create the wedding of your dreams.

Please don't hesitate to ask us for recommendations on suppliers. For instance, the photography used in this brochure was generously provided by three wedding photographers, all of whom we highly recommend.

Photography credits
alloccasionsphotography.co.uk
goblephotography.co.uk
murrayclarke.co.uk



SILVER BANQUETING MENU

Please choose one option (plus a vegetarian option) for each course.

First Course

Smooth chicken liver parfait, toasted brioche, onion marmalade, dressed garden leaves

Sticky soy and ginger glazed belly pork, oriental salad and spring onion flower

Cold water prawns, Bloody Mary ketchup, baby leaves and ciabatta wafer

Courgette, pea and mint risotto, herb salad and pea shoots

Marinated watermelon and feta salad, toasted walnuts and a martini and mint dressing

Roasted vine garlic tomato bruschetta, drizzled with thyme oil and salad leaf shoots

Creamy garlic forest mushrooms, on a toasted croute with baby watercress

Main Course

All mains come with seasonal vegetables.

Slow roast loin of Suffolk pork, apricot stuffing, Lyonnaise potatoes, cider and apple gravy

Roast breast of chicken on the bone, sage and onion roast potatoes, chicken jus and bread sauce

Pot roast beef, Yorkshire pudding slice, horseradish mash and pan gravy

Pan-roasted hake loin, slow-roasted vine cherry tomatoes, baby potatoes and tarragon salsa verde

Dessert

Crème Brûlée with forest berries, and clotted cream

Classic sherry trifle, with toasted almonds and raspberries

Lime cheesecake, blackcurrant puree and white chocolate shavings

St Clement's Eton mess, crushed meringue, lemon curd, vanilla cream and mandarin puree

Baked Vanilla cheesecake, red berry fruit compote, mango coulis and gingerbread crumb

Warm chocolate Brownie, chocolate ice cream and chocolate sauce

Freshly brewed coffee or tea with dinner mints



GOLD BANQUETING MENU

Please choose two options (plus a vegetarian option) for each course.

First Course

Pressed ham hock and pea terrine, toasted croute, piccalilli and apple salad

Smoked Salmon Roulade, melba toast, pickled cucumber and beetroot with a lemon crème fraîche

Caramelised Red onion tart, topped with melted brie, spring onion and radish salad

Prawn and crab Bruschetta, drizzled with Avocado and lime dressing

Marinated watermelon and feta salad, toasted walnuts, and a martini and mint dressing

Roasted vine garlic tomato bruschetta, drizzled with thyme oil and salad leaf shoots

Creamy garlic forest mushrooms, on a toasted croute with baby watercress

Main Course

All mains come with seasonal vegetables.

Seared lamb steak, braised leeks, garlic cream mash, red wine reduction

Lemon, honey and thyme chicken supreme, wilted tender stems, crushed new potatoes and mushroom ragu

Pot roast beef, Yorkshire pudding slice, horseradish mash and pan gravy

Pan-roasted pork loin steak, with creamy shallot and rosemary potatoes

Fresh herb pesto crumbed salmon fillet, warm potato and spring onion salad, shaved fennel and drizzled with caper and orange vinaigrette

Dessert

Crème Brûlée with forest berries, and clotted cream

Classic sherry trifle, with toasted almonds and raspberries

Lime cheesecake, blackcurrant puree and white chocolate shavings

St Clement's Eton mess, crushed meringue, lemon curd, vanilla cream and mandarin puree

Baked Vanilla cheesecake, red berry fruit compote, mango coulis and gingerbread crumb

Warm chocolate Brownie, chocolate ice cream and chocolate sauce

Freshly brewed coffee or tea with dinner mints





PLATINUM BANQUETING MENU

Please choose two options (plus a vegetarian option) for each course.

First Course

Smooth chicken liver parfait, toasted brioche, onion marmalade and dressed garden leaves

Sticky soy and ginger glazed belly pork, oriental salad, spring onion flower

Cold water prawns, bloody Mary ketchup, baby leaves ciabatta wafer

Marinated watermelon and feta salad, toasted walnuts and a martini and mint dressing

Roasted vine garlic tomato bruschetta, drizzled with thyme oil and salad leaf shoots

Garden pea risotto, courgette ribbon, Mint and herb oil

Creamy garlic forest mushrooms, on a toasted croute with baby watercress and mandarin puree

Main Course

All main courses come with seasonal vegetables

Roasted Sirloin of Beef, Yorkshire pudding slice, horseradish mash and pan gravy

Slow roast loin of Suffolk pork, apricot stuffing, Lyonnaise potatoes and cider and apple reduction

Pan-fried supreme of chicken, olive oil, potato puree, mushroom and tarragon fricassee

Slow-braised duck leg, garlic and herb potatoes, braised red cabbage, baby onion and star anise jus

Oven-baked hake loin, slow-roasted vine cherry tomato, baby mint potatoes, and tarragon salsa Verde

Vegetarian and Vegan Options

Cumin-roasted Cauliflower steak, jewelled cous cous and masala coconut broth

Pan-fried potato gnocchi, roasted squash, wilted rocket and charred lemon

Portabella Mushroom croute, spring greens, rich tomato sauce and basil pesto

Beetroot wellington, mint pea puree, dressed garden herbs and leaves and grated horseradish

Roasted Mediterranean stroganoff, pilaf rice and crisp basil leaves

Dessert

Crème Brûlée with forest berries, and clotted cream

Classic sherry trifle, with toasted almonds and raspberries

Lime cheesecake, blackcurrant puree and white chocolate shavings

St Clement's Eton mess, crushed meringue, lemon curd, vanilla cream and mandarin puree

Warm chocolate Brownie, chocolate ice cream and chocolate sauce

Freshly brewed coffee or tea with dinner mints

WEDDING PRICING EXAMPLES

Platinum



Civil ceremony
English sparkling wine on arrival.
Three-course banqueting menu, with two options plus a vegetarian option
Half a bottle of wine per person and a glass of sparkling wine for the toast.
Tea/ coffee served after the meal
Select an evening menu.

Room hire
Top table, presents table and cake table swagging
White linen table cloths and napkins.
Chair covers/sash/balcony swagging (ballroom)
Three additional upgrades worth £500 each from our list

DJ until midnight
Staffed bar until midnight
Executive room with Prosecco in the rooms and a full English breakfast for the Bride and Groom
20% discount on bedrooms for all guests

Ballroom (80 people)

£11,500.00

Nelson Lounge (40 people)

£5,900.00

£100 per additional day guest

£30 per additional evening guest

Gold



Civil ceremony
Prosecco on arrival.
Three-course banqueting menu, 2 options plus vegetarian option
Half a bottle of wine per person and a glass of sparkling wine for the toast.
Tea/ coffee served after the meal
Evening Rolls -
bacon/sausage/halloumi rolls with seasoned fries.

Room hire
Top table, presents table and cake table swagging
White linen table cloths and napkins.
Chair covers/sash
Two additional upgrades worth £500 each from our list

DJ until midnight
Staffed bar until midnight
Executive room with Prosecco in the rooms and a full English breakfast for the Bride and Groom
20% discount on bedrooms for 5 guests

Ballroom (80 people)

£9,900.00

Nelson Lounge (40 people)

£4,750.00

£95 per additional day guest

£20 per additional evening guests

Silver



Civil ceremony
Bucks Fizz on arrival.
Three-course banqueting menu, 1 option plus vegetarian option,
Half a bottle of wine per person and a glass of sparkling wine for the toasts.
Tea/ coffee served after the meal
Evening Rolls - bacon / sausage / halloumi rolls with seasoned fries.

Room hire
Top table, presents table and cake table swagging
White linen table cloths and napkins.
Chair covers/sash

DJ until midnight
Staffed bar until midnight
Executive room with Prosecco in the rooms and a full English breakfast for the Bride and Groom
10% discount on bedrooms for 5 guests

Ballroom (80 people)

£6680.00

Nelson Lounge (40 people)

£3,350.00

£85 per additional day guest

£20 per additional evening guests

BANQUETING ADDITIONS

Soup course

(£6.50 per person supplement)

All our soups are gluten-free, and the bread can be substituted for gluten-free croutons on request.

Homemade soups

Green pea and mint velouté, pancetta, herb croutons
Roasted root vegetables, brioche sippets and beetroot crisps
Cream of leek and potato soup, ciabatta wafer and spinach oil
Roasted plum tomato and red bell pepper with croutons and basil oil
Baked sweet potato soup, grated apple, ginger and coriander

Sorbet course

(£3.00 per person supplement)

All sorbets come with a garnish of fresh seasonal berries and mint sprigs

Sorbets

Mediterranean lemon sorbet
Blood orange sorbet
Raspberry sorbet
Mango sorbet
Cherry cola sorbet



EVENING MENU

Ploughman's Buffet

(£19.50 per person upgrade or included in the Platinum package)

Sliced Gala Pie
Carved Hampshire Ham
Mature Cheddar cheese
IOW brie cheese
Shropshire blue
Herb coleslaw
Potato and egg salad
Mixed garden baby leaves,
Piccalilli and pickled onions
Celery sticks
Freshly baked breads
Savoury crackers

Mariners Chip Shop Supper

(£19.50 per person upgrade or included in the Platinum package)

Mini battered fillets of haddock
Breaded fish cakes
Battered sausages
Breaded fish fingers
Chunky chips
Katsu curry sauce, minted
mushy peas and gravy

Slider buffet

(£19.50 per person upgrade or included in the Platinum package)

Mini beef burgers
Smoked back bacon
Black pepper and sage sausage
patties
Vegetable falafel
Grilled halloumi
Sweet chilli, chunky tomato and herb
ketchup
Salt and pepper wedges
Cheesy coleslaw
Fried onion and leafy salad

Evening Rolls

(Included in silver and gold packages)

Smoked back bacon and beef tomato
Cumberland sausage and onion
patties
Grilled halloumi and roasted bell
pepper
Seasoned fries, fried onions, ketchup
and brown sauce





UPGRADES

Photo Booth

Our fun photo booth comes with prints for guests to take home, along with a digital gallery for you to cherish. Complete with quirky backdrops and props for seamless fun all evening.

Toast Master

A seasoned Toast Master will gracefully orchestrate your reception—announcing speeches, guiding traditions, and ensuring impeccable timing. Perfect for adding timeless elegance to your festivities.

Canapés on Arrival

Impress your guests with stylish delicious canapés served upon arrival. A gourmet welcome that sets the tone for culinary excellence.

Floral Enhancements

Beyond bouquets, our florists craft bespoke installations—ceremony arches dripping with blooms, table runners of seasonal petals, or floral chandeliers. Tailored to your colour story for breathtaking ambience.

Sweet Cart and Chocolate Fountain

We will roll out a vintage-style cart laden with sweets and a silken chocolate fountain (dark, milk, or white). Guests drizzle strawberries, marshmallows, and more—a sweet finale they'll adore!

LITTLE SAILORS MENU

£30 per additional child as a day guest

First Course

Tomato soup and croutons (V + VE)

Melon boat (V + VE)

Vegetable crudites and dip (V + VE)

Main Course

Sliced Roast chicken breast, mashed potato, vegetable medley and gravy

Toad in the hole, mashed potato, gravy

Battered mini haddock filet, chips, garden peas and lemon wedge

Baked macaroni cheese and salad leaves (v)

Cherry tomato and basil penne pasta with salad leaves (V GF)

Desserts

Chocolate brownie sundae (GF)

Sweet Pancake, banana slices, strawberries, and chocolate spread

Trio of ice creams with fruit coulis (V + GF)

Fruit jelly and ice cream (GF)





BEGIN YOUR WEDDING JOURNEY TODAY

Our dedicated wedding team is excited to help you create the celebration of your dreams and give you a personalised tour of the venue.

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www.royalmaritimehotel.co.uk

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