

*Plan your
dream wedding*



THE ROYAL MARITIME HOTEL

Your Big Day

Make it a day to treasure forever.
Our team are on hand to support
you every step of the way.

Choose from one of our wedding packages
for 40 to 300 guests,
or let us tailor a package to suit
you perfectly.

Whatever you need to make your day perfect,
we can accommodate you, just ask.



The Royal Maritime Hotel has been hosting
beautiful weddings for decades. Rich in
heritage and in a wonderful location, our
talented wedding planning team are on hand
to support you every step of the way.

Order of Service



Ceremony

We are a fully licensed wedding venue,
so if you'd like to say your vows somewhere
unique we can arrange everything for you.
If you'd like a church wedding you can come
to us for your wedding reception.

Drinks Reception

Guests will be greeted with welcome drinks,
held in either our Trafalgar Ballroom or our
Nelson Lounge, depending on the size of your
party. This is the time for photos and lovely
conversations among your guests.

Wedding breakfast

Choose from our extensive selection of
dishes to suit your tastes.

Reception

After your meal and speeches, the tables will
be moved away to create a dance floor and
the DJ or a band of your choice can set up for
your evening entertainment. Our trained team
are here to look after you until midnight.

The most perfect
weddings don't just
happen... they're planned.

Our dedicated team will be there to help you
plan every detail, allowing you to enjoy your
Dream Wedding.



	Trafalgar Ballroom		Nelson Lounge		Below Decks	
	80 day guests 100 evening guests		40 day guests 100 evening guests		75 -100 evening guests	
Civil ceremony	💎		💎			
Drinks on arrival	Pimms		Bucks Fizz			
Three course banqueting meal	80		40			
2 glasses house wine per person	💎		💎			
Top table, balcony, presents table and cake table swagging	💎		💎			
White linen tablecloths and napkins.	💎		💎			
Chair covers and sashes in your chosen colour scheme	💎		💎			
Flowers top table and table posies	💎		💎			
Captain's Buffet	100		40		75	
Cake stand and silver handles cake knife	💎		💎		💎	
DJ until midnight	💎		💎		💎	
Staffed bar until midnight	💎		💎		💎	
Delux bedroom for the happy couple with a bottle of Prosecco and full English breakfast	💎		💎			
Wedding Year	24	25	24	25	24	25
Illustrative Cost	£8990	£9550	£4150	£4450	£2690	£3200

Civil ceremony if required +£350

Prices subject to change.



Civil Ceremonies

The Trafalgar Ballroom and Nelson Lounge are licensed to hold ceremonies and can be arranged as an addition to your wedding package.

Registrar fees must be paid directly to the Registrar, who can be contacted at 0300 555 1392 to book your date and time directly.



The Perfect Location

There are many advantages to having your wedding in a hotel. Everyone can stay together after the celebrations. No need for complicated journeys or late-night taxi rides. Our 90-room hotel has plenty of space for all of your wedding guests to stay.



All our rooms come with a full English Breakfast included so your guests can catch up in the morning and relive the best parts of your special day together.



Planning your Big Day

Our expert wedding team is on hand to help you every step of the way.

12 months before

Work out your budget.

Start to work on your guest list and finalise numbers.

Choose a venue and book the date.

Send out a Save the Date notice.

Ask for suppliers' details.

6 months before

Organise your outfits for the bridal party.

Book your hotel room for the night if you haven't already and why not stay the night before too?

Choose your decorations and flowers and place your orders.

3-4 months before

Book in for your tasting menu so you can send out invitations with menus.

Organise transport to get to the wedding.

Meet your photographer.

Book your hair and makeup trial.

1 month before

Confirm everything with your suppliers and double check your plans.

On the day

Relax and enjoy knowing you are in experienced hands.

One year on

Book your complimentary stay and dinner for two for your 1st Anniversary.

Our fully licensed Wedding Venue

Trafalgar Ballroom

Up to 200 Day Guests.

Up to 150 extra evening guests.

Pimms, Prosecco, and wine included.

Crisp white table linen and flowers.

Wedding Breakfast and evening buffet,

DJ and staffed bars.

Nelson Lounge

Up to 65 day guests.

Up to 100 evening guests.

Bucks Fizz and wine included.

Table linen and decorations.

Wedding Breakfast and evening buffet DJ and staffed bars.

Below Deck

Up to 100 evening guests.

DJ until midnight.

Captains Buffet.

So many options...

Our experienced team will help you create a package to suit your budget and help you to design your perfect day.



Banqueting Menu

FIRST COURSE

Duck and Port Pate – Red Onion
Marmalade & Sourdough.

Chicken Caesar Salad with Croutons and Parmesan.

Prawn Salad – Marie Rose Sauce,
Brown Bread & Butter.

Deep Fried Brie with Rocket Salad &
Redcurrant Dressing (V).

Bruschetta, with Onion, Tomato, Pepper, Basil
Served on a Garlic Croute with Balsamic (V, VG).

Cod and Parsley Fishcake, Sweet Chilli Sauce.

Smoked Salmon, Beetroot Puree and
Dill Creme Fraiche.

OR

Homemade Soups.

Broccoli and Stilton (V, GF).

Leek and Potato Soup (V, GF).

French Onion Soup (VG, V, GF).

MAIN COURSE

Chicken Ballotine wrapped in smoked Bacon -
Cranberry cream Jus, Fine Beans & Herb Roasted
New Potatoes.

Supreme of Chicken, Wild Mushroom Risotto Bacon
Crisp and Parmesan.

Roast Topside of Beef – Yorkshire Pudding & Pan
Gravy, Roast Potatoes, Vegetable Medley.

Roasted Leg of Pork, Apple Sauce, Stuffing, Roast
Potatoes, Panache of Vegetables and Pan Gravy.

Braised Paupiettes of Beef, (sage & onion sausage
meat) with Red Wine & Rosemary Jus, Potato &
Celeriac Mash, Roasted Carrots, Fine Beans
(£2.00 Sup).

Homemade Steak, Guinness & Cheddar Pie.

Poached Salmon Supreme with Chive Hollandaise
Fine Beans & Buttered New Potatoes (£2.00 Sup).

Herb Crusted Loin of Cod with Roasted Red Pepper
Sauce, Fine Beans & Buttered New Potatoes.

Grilled Seabass Fillet, Lemon and Caper Butter New
Potatoes, Fine Beans, Crispy Leeks and Pea Puree
(£2.00 sup).

Banqueting Menu

VEGETARIAN OPTIONS

Caramelised Onion and Goats Cheese Bouche
Served with Fine Beans, New Potatoes and Rich
Tomato Sauce.

Roasted Halloumi with a Spiced Mediterranean
Vegetable Ragu & Rice (GF).

Mushroom Stroganoff with Rice & Gherkins (GF)

VEGAN OPTIONS

Butternut Squash and Chickpea Tagine with
Couscous (GF)

Sweet Potato and Red Onion Marmalade Tart
with Fine Beans, New Potatoes and Rich
Tomato Sauce (GF).

Charred Mediterranean Vegetables, Ragu and
Rice (GF).

DESSERTS

Profiteroles filled with Cream – Rich Chocolate
& Toffee Sauce (GF)

Homemade Apple and Blackberry Crumble –
Crème Anglaise.

Sticky Toffee Pudding with Custard.

Lemon Meringue Pie, Raspberry Coulis,
Blueberry & Mint.

White Chocolate & Raspberry Roulade (GF).

Chocolate and Coconut Tart , Raspberry Coulis (VG,).

Chocolate Brownie with Vanilla Ice Cream (GF).

Belgian Chocolate Torte, with Raspberries &
Chocolate Sauce.

Selection of British & Continental cheeses
(supplement £3.00 per person).

Dessert is followed by Coffee or Tea with Mints.

You may choose ONE choice (plus vegetarian option)
for each course.

Supplement Sorbet Course - £3.00 per person.

Little Sailors Menu

Cheesy Garlic Bread or Veggie Sticks with Mayo.

Battered Chicken, Sausages or Fish Cake,
served with Chips, Baked Beans or Peas.

Spaghetti & Meatballs with Cheese and Salad.

Pasta and Tomato Sauce with Cheese and Salad.

Fruit and Chocolate Dip.

Brownie and Ice Cream.

Ice cream served with Chocolate Buttons

Unlimited Fruit Squash during the meal.

£26 PER CHILD



Evening Reception Menus

ADMIRALS BUFFET

Filled Wraps/Sandwiches (Ham & Mustard Mayo, Egg
Mayo & Cress (V), Tuna & Lemon Mayo, Cheese &
Red Leicester Mayo (V).

Beef Meatballs and Salsa.

Glazed Chicken Wings.

Vegetable Spring Rolls & Mango Chutney (Vg).

Margherita Pizza & Garlic Mayo (V).

Breaded Mushrooms & Garlic Aioli (Vg).

Scampi & Tartare .

Roasted Marinated Tofu (Vg).

Mini Pork Pies.

Mini Quiche (V).

Falafel & Vegan Curry Mayo (Vg).

Cup Cake Selection Chocolate & Vanilla (£2.00 sup).

£19.25 PER PERSON

CAPTAINS BUFFET

Filled Sandwiches.

(Ham & Mustard, Egg Mayo & Cress (V), Tuna Mayo
and cucumber, Cheese & Red Onion (V).

Sausage Rolls & Pickle.

Cheese Rolls (V) & Pickle.

Margherita Pizza & Garlic Mayo (V).

Mini Pork Pie & Piccalilli.

Mini Savoury Eggs (V).

Mini Quiche (V).

Falafel & Curry Mayo (Vg).

Vegetable Crudites & Vegan Mayo (V, GF).

Cup Cake Selection Chocolate & Vanilla (£2.00 sup).

£16.50 PER PERSON

MIDNIGHT FEAST

served at 10.30 pm.

Filled Bacon and Sausage Baps £6.50 per head.

Canapés

Served by our waiting team.

Miniature BLT Toasted Bread, Iceberg Lettuce, Crispy Bacon, and Tomato.

Coronation Chicken Naan Bread Croute with Coronation Chicken and Raisin Puree.

Smoked Salmon Cucumber Blini Croute with Smoked Salmon and Horseradish Crème Fraiche.

Hummus (V) Pitta Croute with Hummus and Olives Goats Cheese Bruschetta (V).

Toasted Bread with Goats Cheese, Sun-dried Tomato and Asparagus.

£6.50 PER PERSON

Chocolate Petit Fours

Chocolate Crème Brulee.

Chocolate & Hazelnut Belgian Chocolate Tartlets.

White Chocolate Tartlets.

Chocolate Sponge.

Chocolate Orange.

White Chocolate Crunch.

Éclairs.

£6.50 PER PERSON



Book a tour

We would love to welcome you to take a tour and look around. To book your tour e-mail events@royalmaritimehotel.co.uk



Contact Us



events@royalmaritimehotel.co.uk

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