



# DOCKYARD WEDDINGS

A unique location for your special day



## Weddings at the Dockyard



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Discover a truly special venue for a wedding like no other. Portsmouth Historic Dockyard offers a beautiful space licensed for civil ceremonies and a range of venues that make wonderful settings for your wedding reception, with plenty of opportunities for some unique photographs.

With striking surroundings and character-filled venues, delicious cuisine, and staff

who will make sure every detail is covered, we can help you create the wedding of your dreams in the historic dockyard. We can recommend suppliers and will be happy to help source anything else you may need to make your day perfect – nothing is too much effort! We work closely with an excellent supplier who can provide DJs, live bands, casino tables and all manner of entertainment options.

We are proud of our award-winning catering and our Executive Chef has created a selection of delicious, contemporary and classic menus using seasonal and local produce. A completely bespoke menu can also be created for you, tailored exactly to your personal taste. We offer a comprehensive list of cocktails, Champagne and canapés for your guests' arrival.

Whatever your choice, you will be invited to come and sample your dishes along with your chosen wines to ensure the perfect pairing. Working together, we will ensure your wedding breakfast is served just the way you would like it!

## The Dockyard Wedding Package

Our range of wedding packages starts at just **£80.00** per person\* (including VAT) and includes:

- Exclusive venue hire of Boathouse #7 or Boathouse #4
- Glass of sparkling wine on arrival
- Three course wedding breakfast, followed by tea and coffee with petit fours
- Half a bottle of house red or white wine with the meal
- Still and sparkling mineral water during the meal
- A glass of sparkling wine for the toast
- Your choice of either a cash bar or account bar after dinner
- Classic white linen, silver cutlery and glassware
- Dedicated Events Manager and service
- Complimentary tasting for the bride and groom

Why not tailor your special day? We offer a range of additions to the above, from canapés to expanded menus, drink upgrades and evening food. Ask for details and prices.



\*Minimum numbers apply to each venue.  
Please contact the events team to receive your bespoke quote.



The provenance of our ingredients is extremely important to us. That's why we source local produce and quality seasonal vegetables whenever we can, ensuring every dish we serve is at its freshest.

## Evening Event Sample Menu

### Three course seated menu

#### Starters

Salmon, crayfish and Isle of Wight potato salad with tarragon dressing and micro herbs

Slow cooked confit shredded duck leg with plum sauce and crispy pancakes

Parma ham with celeriac remoulade and rocket salad

Hampshire ham hock and chicken terrine with chef's apple chutney and sourdough bread

Smoked duck with cumin roasted beetroot, endive and orange salad

Grilled goats cheese, courgette, tomato and artichoke salad with a rapeseed dressing <sup>(V)</sup>

Tomato and wild mushroom tian with micro basil and truffle oil dressing <sup>(V)</sup>

#### Main Course

Pan-fried Blackmoor guinea fowl with butterbeans, wilted Savoy cabbage, slow roasted vine tomatoes and smoked paprika red pepper drizzle

Slow braised shoulder of Dorset lamb with a carrot, spinach and parmesan potato cake, autumn vegetables and a rich rosemary jus

Funtington reared pork loin on sweet potato and chilli mash with baby pak choi and plum jus

New Forest cider-glazed pork belly with champ mash potato and apple crisp

Oven roasted haddock loin with a curried mussel broth, herb mash, rock cress and popcorn capers

Pan-fried seabream with saffron mash, snow peas and sauce vierge

Mushroom, brie and cranberry Wellington with braised red cabbage, seasonal vegetables, parmentier potato and a pink peppercorn sauce <sup>(V)</sup>

Butternut squash filled with wild mushroom, baby spinach on jeweled couscous <sup>(V)</sup>

Flat mushroom with soft herbs, creamed spinach, braised sweet potato and popcorn caper dressing <sup>(V)</sup>

#### Desserts

Vanilla bean cheesecake with a ship's biscuit base and rum baked pineapple

Chocolate praline truffle tort and Bailey's cream

Raspberry, lemon and thyme crème brûlée served with a Hartley Park Farm lavender and citrus shortbread

Gunpowder green tea infused white chocolate and black cherry trifle

Whisky marmalade tart served with a New Forest ginger and honeycomb ice cream

White chocolate panna cotta with warm rosemary honey baked plums



## Make your big day even more special with our wedding enhancers:

### Evening Buffets from £12.95 per person

- Light Bites £12.95 per person
- Pizza Station £9.50 per person
- Mexican Kitchen £18.50 per person
- BBQ (BH7 Only) £25.00 per person
- Late Night Bites: bacon baps and cheese toasties at £7.50 per person

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### Wedding Essentials (please contact the events team for your bespoke quote)

- Pick & Mix Sweet Station
- Popcorn Cart
- Love Letters
- Flower Wall
- Centre Pieces
- Personalised stationery (menu cards/place cards/table plans)

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All prices are inclusive of VAT



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Please contact our events team for further information and bespoke quote on:

Tel: 02392 731552  
enquiries@dockyardevents.com