



*Weddings & Private Functions at  
The Anglesey Hotel*



# General information about our functions

Thank you for considering the Anglesey hotel as the venue for your upcoming function. Situated at the end of the crescent overlooking the beautiful Crescent Gardens we are a truly unique venue.

This brochure is intended only as a guide to the many facilities and services that are available to you and we would welcome the opportunity to tailor make a package to suit your individual needs.

Our kitchen is well equipped to deal with any special requirements your guests may have. When you have selected your menu a firm costing will be given based on numbers attending and any extra services that are required.

We strive to make your special occasion perfect and we'll help guide you before and during your event to make it a very memorable occasion.

**We cannot cater for evening wedding receptions, only your ceremony and wedding breakfast can be held at the Anglesey**

## CHILDREN

We welcome children and will provide smaller portions, or special menus if required. Unfortunately due to our licence we cannot allow children in the Bar area after 9pm or infants (under 3) after 7pm however they are welcome to stay as long as needed in our restaurant.

## FLOWERS

Freshly cut flowers in bud vases to compliment your colour scheme can be provided or if you prefer, you can provide your own centre pieces

## MUSIC

**Unfortunately, we do not allow live / loud or amplified music in our restaurant; we do however have a Bluetooth speaker at your disposal or you are more than welcome to bring your own device to play your music. This can be played at a reasonable level of loudness so not to disturb hotel guests.**

## DEPOSITS

To secure your booking we require a non- refundable £150.00 deposit at the time of booking.

## PRICES FOR RESTAURANT HIRE FOR PRIVATE FUNCTIONS

Hire prices will vary depending on the service and meal options you require.

**For Fridays and Saturdays, we have a £600.00 minimum spend on food and drink for lunch and/or evening functions, this does not include the cost of having your wedding ceremony with us, this is a separate cost.** Lunch functions must be finished by 5pm.

The minimum spend applies to lunch or evening functions. If the minimum spend is not reached, the rest will be charged in room hire. If you do not require full use of the restaurant, only partial, this minimum spend does not apply.

**Hire charge for buffets Monday - Thursday £100.00 / No hire charge or minimum spend Monday - Thursday for sit down meals**

**We do not do private hire of our restaurant on Sundays.**





The Anglesey Hotel Is licensed to hold civil ceremonies.

All seated (rows) x45 including the bride and groom. (Minimum guests 20) *This limit cannot be exceeded due to the terms in our licence*

Across the road there is the Crescent Garden perfect for your welcome drinks and wedding photos.

**Anglesey Hotel Fees:**

- ❖ Civil ceremony without catering £750.00+ VAT (£900.00)
- ❖ Civil ceremony with catering £500.00 + VAT (£600.00)  
*(This price is for venue hire only)*

Please get in contact for more details or date availability for wedding ceremonies.

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**To book your ceremony you will need to contact Hampshire registration directly on 0300 555 1392 or email: [ceremonies.southhants@hants.gov.uk](mailto:ceremonies.southhants@hants.gov.uk)**

**Hampshire registration fees: Payable to Hampshire registration**

**Giving notice**

A fee of £35.00 each is payable for giving notice.

**Marriage and civil partnership ceremonies**

A non-refundable booking fee of £71.00 (included in quoted fee) is payable when you make provisional booking at a Hampshire venue. This secures your selected date/time. If you change the date, time or venue of your provisional booking you will be charged a further booking fee.

Fees quoted include the cost of two certificates and a non-refundable booking fee.

**Approved venue ceremony prices:**

- ❖ Monday - Thursday: £510.00
- ❖ Friday: £585.00
- ❖ Saturday: £669.00
- ❖ Sunday / Bank Holidays: £714.00

You will be required to pay in full three calendar months ahead of the date of your ceremony. **\*Prices correct as of 1<sup>st</sup> April 2022**

## Room Rates - All rates are inclusive of breakfast and vat

| RM  | TYPE                                    | Normal Rate               | Single Occupancy |
|-----|-----------------------------------------|---------------------------|------------------|
| 101 | Premier Room (Garden View)              | £140.00                   | £120.00          |
| 102 | Premier Room (Garden View)              | £115.00                   | £105.00          |
| 103 | Standard Double                         | £95.00                    | £90.00           |
| 104 | Family Room                             | £102.00 (2) / £110.00 (3) | £95.00           |
| 105 | Standard Double                         | £95.00                    | £90.00           |
| 106 | Executive Double                        | £102.00                   | £95.00           |
| 107 | Standard Double                         | £95.00                    | £90.00           |
| 108 | Executive Double                        | £102.00                   | £95.00           |
| 201 | Premier Room (Garden / Sea View)        | £125.00                   | £115.00          |
| 202 | Premier Room (Garden / Sea View)        | £115.00                   | £105.00          |
| 203 | Single Room                             | £86.00                    | N/A              |
| 204 | Family Room                             | £102.00 (2) / £110.00 (3) | £95.00           |
| 205 | Standard Double                         | £95.00                    | £90.00           |
| 206 | Executive Double                        | £102.00                   | £95.00           |
| 207 | Standard Double                         | £95.00                    | £90.00           |
| 208 | Executive Double                        | £102.00                   | £95.00           |
| 301 | Executive Double (Garden / Sea View)    | £102.00                   | £95.00           |
| 302 | Single Room (Garden / Sea View)         | £86.00                    | N/A              |
| 303 | Executive Double (Garden / Sea View)    | £102.00                   | £95.00           |
| 304 | Standard Double                         | £95.00                    | £90.00           |
| 305 | Family Room                             | £102.00 (2) / £110.00 (3) | £95.00           |
| 306 | Executive Double                        | £102.00                   | £95.00           |
| 307 | Standard Double                         | £95.00                    | £90.00           |
| 308 | Premier Suite (Portsmouth Harbour View) | £155.00                   | £135.00          |
| 401 | King Studio (with kitchenette)          | £125.00                   | £115.00          |
| 402 | King Studio (with kitchenette)          | £125.00                   | £115.00          |
| 403 | King Studio (with kitchenette)          | £125.00                   | £115.00          |
| 404 | Executive Double                        | £102.00                   | £95.00           |



## Welcome Drinks

We can provide welcome drinks for when you and your guests arrive.

You can either choose wine, sparkling wine or champagne from our wine list or pick one of the following options:

- Bucks fizz - £4.00
- Prosecco - £4.50
- Pimms - £4.50
- Kirs Royal - £4.50
- Bottled beer

Or a drink of your choice / a selection of soft drinks can also be provided

## Canapé Selection

- Skewered satay chicken breast (GF)
- Mini smoked salmon blinis
- Cranberry and brie parcels
- Skewers of sun blushed tomato and mozzarella
- Mini tartlets with various fillings
- Mini bruschetta topped with tomato and mozzarella
- Chilli prawn and mango sticks
- Filled celery with lemon cream cheese
- Beetroot falafel
- Mini beef and horseradish stuffed yorkies
- Goat's cheese and sun-dried tomato crostini
- Spring rolls with dip
- Goat's cheese and sun-dried tomato crostini (V)
- Tempura prawns and vegetables
- Chicken tikka sticks (GF)

*Choose 4 canapés from the list above- comes with a selection of dips*

£7.50 for 4 canapés



# Sit down meal options

When creating your menu please choose a selection of 2 starters, 2 main courses and 2 desserts. These menus are just a guide; if there is something specific you are looking for then please let us know. We will require a pre order from all of your guests no later than 2 weeks before your function.

**3 Courses including Tea/Coffee £33.00 per person or £27.50 for 2 courses including Tea/ Coffee**

We can also tailor make a menu to fit your budget within reason. We can provide smaller portions of most dishes for children or you can let us know what they like to eat.

## Starters

### **Beef tomato and boccachini salad**

Wild rocket, pesto and olive tapenade

### **Tea smoked breast of duck**

Rocket, and a sweet red currant and onion relish

### **Pork apple and Stilton course pate**

Real ale chutney and vine cherry tomatoes

### **Roasted duck salad**

Spring onions, cucumber and a hoi sin dressing

### **Trio of smoked fish**

Hampshire trout, smoked salmon and peppered mackerel. Horseradish cream, micro herbs

**Anglesey Mezze** (*Can also be done a sharing platter for table*)

Italian and Spanish meats (GF option available)  
With sundried tomatoes, olives, Manchego and warm ciabatta

### **Salt and pepper squid**

With mixed leaves and a sweet chilli dipping sauce

### **Classic prawn cocktail (GF)**

On crunchy salad leaves with slow roasted cherry tomatoes and a spicy prawn Marie Rose sauce

### **Caprese salad (V, GF)**

Interleaved slices of vine plum tomatoes and buffalo mozzarella intermingles with torn basil and dressed with balsamic

### **Refreshing Caesar salad**

A classic served with griddled chicken and croutons

### **Creamy garlic and tarragon mushrooms**

(V, Vegan and a GF option is available)  
Served on a toasted crostini

### **Future of the classic prawn cocktail**

Tiger prawns, micro herbs, ciabatta crisps, bloody Mary salsa, gin cream

### **Goats cheese salad**

Chilli beetroot, lambs lettuce, toasted walnuts and balsamic reduction

**Homemade soup** (V, GF and Vegan option available)

A selection of flavours available served with fresh crusty bread



# Main Courses *All main courses are served with seasonal vegetables*

## **Italian chicken**

Poached in garlic butter with field mushrooms and tomato concasse. Roasted new potatoes and Italian sauce

## **Twice cooked belly pork**

Slow braised then pan fried until crispy. Served with pork sausage balls, creamy mash potato and rich gravy

## **New Forest rump of lamb**

On smoked garlic sautéed potatoes and a red currant gravy

## **Roast fillet of salmon**

Simply served with a classic hollandaise, roasted new potatoes and cherry tomatoes

## **Traditional roasts**

Choice between rib of beef, belly pork, gammon or lamb (Lamb + £1.00). With their classic accompaniments, Yorkshire pudding, roast potatoes and rich gravy

## **Trio of roasted peppers (V)**

Stuffed with braised chick peas, roasted ratatouille and Moroccan cous cous. Finished with a sweet cherry tomato sauce

## **Roast breast of chicken**

Stuffed with brie, basil and sundried tomato. Served on roasted ratatouille sauce with roasted new potatoes

## **Braised blade of New Forest beef**

Slow cooked in a rich stock. Served topped with sauteed onions and mushrooms on gratin potatoes

## **Chicken leek and bacon pie**

Served in a crisp pastry base with a puff pastry lid with creamy mash and gravy

## **Roast saddle of lamb**

Rolled with an apricot and thyme farce. On champ with a red wine reduction

## **Wild mushroom croustade**

Fluffy puff pastry filled with wild mushrooms flavoured with brandy and cream.

## **Classic beef wellington (+£6.00)**

With a rich red wine gravy and roast potatoes

## **Poached haddock (GF)**

Rolled with pesto and a squeeze of lemon and served on crushed potatoes, braised tomatoes, lemon and dill butter

## **Mushroom and pesto linguini (VEGAN)**

Mushroom and pesto. Tomato sauce with fresh herbs

## **Wild mushroom and chestnut cottage pie (V, GF and Vegan)**

A comforting vegan dish served with seasonal vegetables



# Desserts

## **Our own potted cheesecakes**

With one of the following toppings

- Cherry
- Poached strawberries and white chocolate sauce
- Biscoff crumbs and biscoff sauce
- Zesty lemon curd and meringue

## **Chocolate fudge brownie**

Whipped cream and raspberry coulis

## **Tarte aux citron**

With fresh fruit

## **Vanilla panna cotta**

Berry compote

## **Sticky toffee pudding**

Served to your table with creamy custard

## **Warm Waffle**

With biscoff crumbs and vanilla ice cream

## **Potted tiramisu**

Flavoured with brandy and amaretto

## **Potted Eton Mess**

## **Potted Trifles**

- Strawberry
- Raspberry
- Tropical fruits

## **Caramel Apple Pie (GF)**

Served with custard

## **Lemon Meringue Pie**

With raspberry coulis

## **Anglesey's Apple Crumble**

Served to your table with custard

## **Platter of cheese and biscuits**

A selection of local and European cheese's with our own chutney (+£2.00)







# Afternoon Tea

**Selection of cocktail sandwiches**

**Pick 4 fillings from the options below or let us know what you would prefer:**

*Sliced Beef and horseradish*

*Sliced glazed Gammon, mustard and tomato*

*Chicken tikka, coronation or mayonnaise*

*Classic BLT (Bacon, lettuce, tomato)*

*Cheddar and chutney*

*Brie and cranberry*

*Smoked Salmon and cream cheese*

*Tuna mayonnaise and cucumber*

*Egg mayonnaise and cress*

*Avocado, lettuce and tomato*

**Homemade sausage rolls**

**Homemade scones with clotted cream and jam**

**Macaroons**


**Selection of traybakes**

**One glass of Pimm's OR one glass of prosecco each**

**Freshly brewed tea/coffee**

Gluten free, vegetarian and vegan options can also be provided if required.

£19.50 per person



# Served Buffet Menu 1

Your choice of starter from the “starter” section

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Dressed salmon  
Decorated with tiger prawns and other selected seafood

Honey roasted gammon  
Glazed with orange marmalade and demerara sugar

Sliced teriyaki marinated beef  
Cooked to the pink

Selection of quiches

Accompanied with (choose 5 salads)

Leaf salad with a mint pesto  
Egyptian carrot and chick pea salad  
Caprese salad  
Roast beetroot walnut and goats cheese salad  
Tomato, chilli and basil salad  
Greek salad  
Creamy coleslaw  
Mediterranean pasta salad  
Moroccan cous cous  
Red salad

Plus

Artisan breads  
Selected dressings

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Your choice of dessert from the “dessert” section

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Tea/coffee  
Accompanied with chocolate mints

£43.50

# Served Buffet Menu 2

Your choice of starter from the “starter” section

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Steamed chicken breast with coronation mayonnaise  
A classic dish with almonds and dried fruits

Anti Pasti of salami, mortadella, chorizo and Serrano ham  
With marinated olives and sun dried tomatoes

Duo of salmon  
Smoked salmon and Gravalax  
Drizzled with a horseradish crème fraiche

Selection of quiches

Accompanied with (choose 5 salads)

Leaf salad with a mint pesto  
Egyptian carrot and chick pea salad  
Caprese salad  
Roast beetroot walnut and goats cheese salad  
Tomato, chilli and basil salad  
Greek salad  
Creamy coleslaw  
Mediterranean pasta salad  
Moroccan cous cous  
Red salad

Plus

Artisan breads  
Selected dressings

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Your choice of dessert from the “dessert” section

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Tea/coffee  
Accompanied with chocolate mints

£40.00

# Classic Trio of Roasted Meats

(2 course)

Pork, beef and gammon

With apple sauce, sage and onion stuffing, artisan bread, hot new potatoes and assorted dressings  
(Vegetarian option will be available)  
Accompanied with (choose 5 salads)

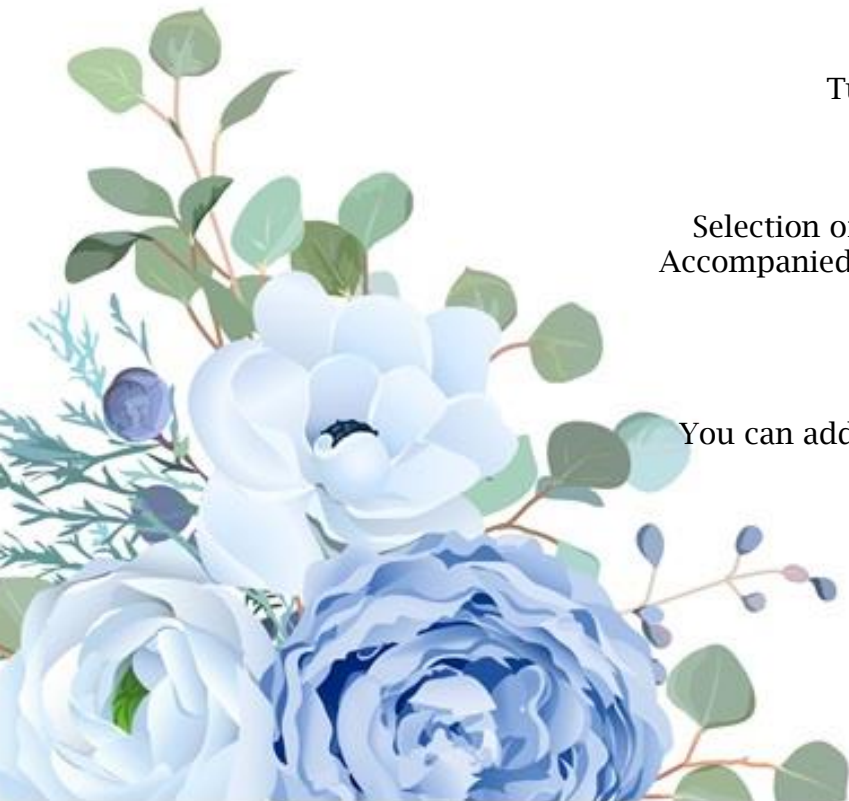
Leaf salad with a mint pesto  
Egyptian carrot and chick pea salad  
Caprese salad  
Roast beetroot walnut and goats cheese salad  
Tomato, chilli and basil salad  
Celery, apple and walnut salad  
Creamy coleslaw  
Mediterranean pasta salad  
Mediterranean vegetable cous cous  
Tuscan bean salad with lemon vinaigrette

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Selection of tarts, tortes, cheesecakes, roulades and gateau's  
Accompanied with fresh local double cream and fresh fruit salad

£29.50

You can add canapés or a starter to this menu at an extra cost



# Hot Fork Buffet Menu

(2 course)

**Please choose 3 dishes**

Hungarian beef goulash

Classic Greek moussaka

Lamb Rogan josh

Thai red chicken curry

African beef stew with butternut squash

Baked aubergines with tomato and Parmesan

Beef dansak

Slow cooked beef in red wine and chorizo

Lime scented chicken with mushrooms and cream

Sweet and sour chicken

Spanish albondigas

Sweet potato Balti

Pork cannellini bean and chorizo chilli

Penne pasta "Al Amatriciana"

All of the above are served with rice, crusty bread, mixed leaf salad, hot new potatoes and crusty bread. Plus appropriate accompaniments for each dish

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Selection of tarts, tortes, cheesecakes, roulades and gateau's  
With fresh local double cream and fresh fruit salad

(Our hot fork buffets are presented in stainless steel chafing dishes so you can be assured your food will be piping hot when served to you)

£29.50