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Marriott
PORTSMOUTH

crafted for you

Portsmouth Marriott Hotel

North Harbour | Southampton Road | Portsmouth. PO6 4SH

www.portsmouthmarriott.co.uk

Portsmouth Marriott

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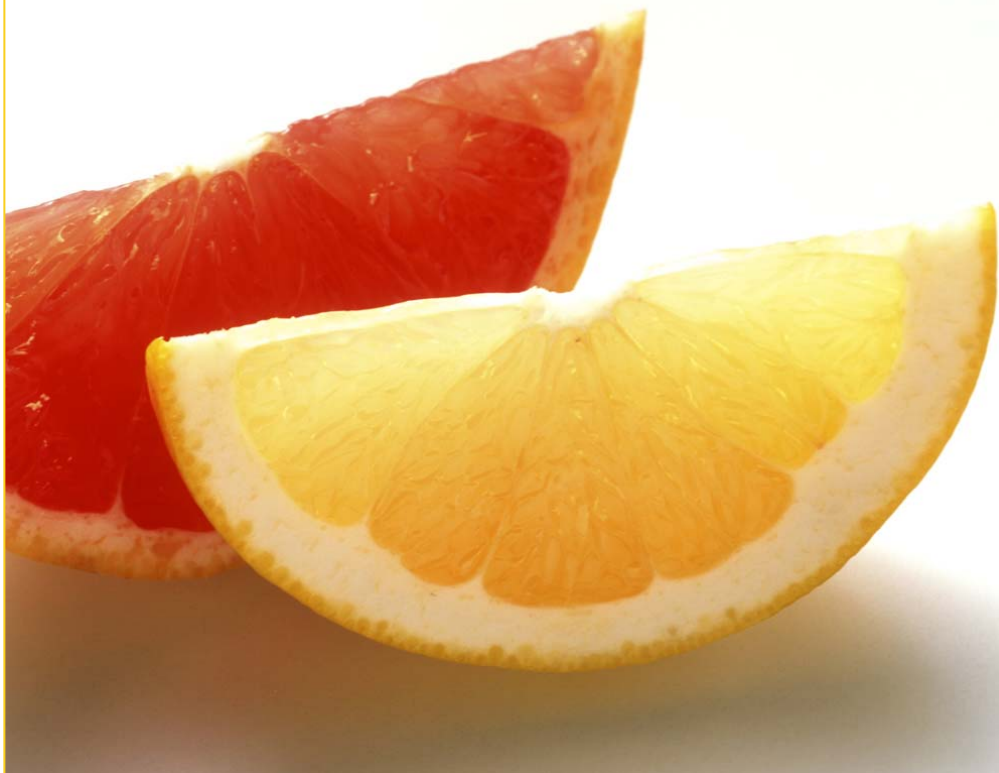
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SEASON

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Continental breakfast

buffet | £9.50

Minimum 20 guests

Orange juice

Home baked Danish pastries

Baked croissants, warm toast with potted fruit preserves

Freshly sliced seasonal fruits

Selection of Kellogg's cereals with milk

Individual danone yoghurts

Sliced breads with continental cheese and sliced continental meats

Freshly brewed coffee and Twinings teas

Enhancements | £3.00

Fried egg and bacon sandwiches

Scrambled egg with smoked Scottish salmon

Home made fruit smoothies

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Full English breakfast

buffet | £13.50

Minimum 20 guests

Selection of fruit juices

Home baked Danish pastries

Baked Croissants with potted fruit preserves

Individual danone yoghurts

Fluffy scrambled egg

Back bacon and smoked streaky bacon

Button mushrooms and grilled tomato

Harsh browns and baked beans

Lincolnshire sausages

Freshly brewed coffee and Twinings teas

Enhancements | £3.00

Poached egg Florentine

Scottish smoked salmon

Homemade fruit smoothies

Grilled kippers with fresh parsley

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Full English breakfast

plated | £13.50

Minimum 10 guests

Orange juice

Fluffy Scrambled eggs

Lincolnshire sausages

Smoked streaky bacon

Grilled tomato and mushrooms

Harsh browns

Baked beans

Basket of home baked pastries

Baked Croissants and warm toast with
potted fruit preserves

Freshly brewed coffee and Twinings
teas

Whole & skimmed milk

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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

> am - morning > pm - afternoon



Refuel and rejuvenate

coffee breaks

Our Executive Chef and team has created some fantastic sweet and savoury coffee breaks for you to enjoy.

These breaks are included if you have chosen a day delegate or residential inclusive package.

Our breaks all include something sweet, savoury and a healthy option all designed to boost and maintain your concentration.

To guarantee variety breaks will change daily.

> am - morning

> pm - afternoon

On arrival – welcome 1

| £2.55

Baked Biscuit Selection

Freshly brewed Coffee

Twinings Tea Selection with a wide variety of herbal and fruit teas

On arrival – welcome 3

| £3.75

Croissants with cheese & ham

Pain au chocolate

Twinings Tea Selection with a wide variety of herbal and fruit teas

On arrival – welcome 2

| £3.75

Home Baked Danish Pastries

Freshly brewed Coffee

Twinings Tea Selection with a wide variety of herbal and fruit teas

On arrival – welcome 4

| £5.75

Sausage, Bacon or Egg Baps served with traditional sauce

Freshly brewed Coffee

Twinings Tea Selection with a wide variety of herbal and fruit teas



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Mid morning 1 Break

- Sliced melon
- Banana smoothy
- Pine-apple beignets
- Ham & cheese croissants

Mid morning 2 Break

- Grapes
- Granola yoghurt glasses
- Danish pastries
- Chocolate doughnuts

Mid morning 3 Break

- Bananas
- Chocolate milkshake
- Blueberry muffins
- Sausage turnovers

Mid morning 4 Break

- Fruit kebabs
- Red berry smoothy
- Cheese croissants
- Nutri-grain bar

Mid morning 5 Break

- Sliced pineapple
- Orange juice
- Pain au chocolate
- Mini savoury lattice

Mid morning 6 Break

- Satsuma's
- Fruit smoothy
- Waffles, chocolate sauce
- Cheese twists

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Afternoon 1 Break

Fruit kebabs
Lemonade
Berry tartlets
Mini savoury roll

Afternoon 3 Break

Satsuma's
Fruit smoothy
Chocolate brownies
Italian bruschetta

Afternoon 5 Break

Kiwi cups
Chocolate smoothy
Sugared doughnuts
Sausage turnover

Afternoon 2 Break

Water melon
Pineapple & coconut smoothy
Mini lemon bites
Cheese scones

Afternoon 4 Break

Red apples
Vanilla milk shake
Fruit scones
Quiche Lorraine

Afternoon 6 Break

Grapes
Strawberry milkshake
Caramel bites
Caesar wraps

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ESSENCE

salads

hamburgers

fish

beef

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desserts

beverages

sandwiches

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We guarantee variety and freshness each day by changing the hot dishes and soup daily

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Sealevel buffet lunch (sample)

Quick and versatile for all appetites

£15.50

Minimum guests

Cold selection

Selection of crisp house salads with dressings and condiments

Selection of sliced cold meats

Smoked fish and seafood platter

Freshly sliced breads for sandwiches

Selection of open sandwiches and wraps

Hot selection

Chef's steaming hot soup

Hot tasty meat, fish and vegetarian dishes

Seasonal vegetables and potatoes

Dessert station

Selection of desserts

Fresh fruit salad with berries

Continental cheese board

Freshly brewed coffee and teas

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Soup and sandwich lunch

£8.50

Minimum 10 guests

Chef's steaming hot soup of the day

Freshly sliced breads

Selection of open sandwiches and wraps

Vegetarian quesadillas

Spicy potato wedges

Tortilla crisps

Mayonnaise and tomato salsa

Freshly brewed coffee and selection of twinings teas

[enhancements](#) | £3.00

Mini Marriott burgers

Club sandwiches

Orange juice

Fresh fruit salad

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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese



>hors d'oeuvre > station > themed > beverage

Canapés and Appetisers

Create your own menu

Minimum 20 guests

Cold | £1.00 per piece

Parma ham & buffalo mozzarella on toasted brioche

Mini crab cakes with sweet chili sauce

Celery topped with blue cheese and grape chutney

Smoked Scottish salmon and cream cheese roulade

Selection of sushi with soy sauce

Warm | £1.00 per piece

Chicken sate, Thai peanut sauce

Seared fillet steak on mustard crustini

Duck spring roll, plum sauce

Champagne battered king prawns

Selection of oriental seafood dim sums -
Thai money bags, samosas, spring rolls

Grilled greenlip mussels, garlic butter

Tiger prawn sate, coconut curry sauce



>hors d'oeuvre > station > themed > beverage

Appetiser assortment one | £7.50

Minimum 20 guests

Parma ham & buffalo mozzarella

Chicken sate, Thai peanut sauce

Blue cheese crostini, grape chutney

Selection of seafood dim sum

Chicken Caesar on little gem leaves

Smoked Scottish salmon roulade

Duck spring rolls, plum sauce

Appetiser assortment two | £9.50

Minimum 20 guests

Champagne battered king prawns

Seared fillet of beef on mustard crostini

Mini crab cakes with sweet chili sauce

Grilled greenlip mussels, garlic butter

Selection of sushi with soy sauce

Parma ham and tapenade on crostini

Cherry tomato stuffed with cream cheese

Tiger prawn Caesar on little gem leaves

Dolcelatte cheese on celery stick

>hors d'oeuvre > station > themed > beverage

Finger buffet

Hot & cold combinations

Minimum 20 guests



One | £13.00 per person

Selection of individual mini sandwiches
Chicken sate with sweet chili sauce
Garlic bread
Spicy chicken wings
Vegetable quesadilla
Vegetable spring rolls with soy sauce
Tortilla crisp with dips
Freshly sliced fruit

Two | £15.50 per person

Selection of individual mini sandwiches
Asparagus wrapped in Parma ham
Battered Japanese king prawns
Smoked salmon canapés
Chicken sate with peanut sauce
Garlic bread with mozzarella cheese
Onion rings with BBQ sauce
Tortilla crisps with dips
Freshly sliced fruit
Profiteroles with chocolate sauce

Three | £17.50 per person

Selection of individual mini sandwiches
Vegetable quesadilla
Tortilla crisps with dips
Battered king prawns
Chicken sate with sweet chili sauce
Duck spring rolls with plum sauce
Selection of Thai dim sums
Selection of mini quiches
Salmon brochettes
Fresh fruit platter
Mini fruit tartlets

Finger buffet

Hot & cold selections

Minimum 20 guests

Sailor's platter

£16.00

Selection of sliced breads

Cold steamed salmon

Meat Plates

Sliced Ham off the bone

Mature Cheddar Cheese

Selection of crisp, house salads

Tortilla crisps with salsa, sour cream

Fruit Chutney and Pickles

Fresh Fruit Platter

Healthy platter

£16.00

Open sandwiches

Poached salmon with prawns

Spinach and mushroom quiche

Vegetable crudité's

Soured cream dips

Light Cheese and Crackers

Baby new potatoes filled with crème fraiche

Selection of crisp house salads

Fresh fruit platter



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Please choose three main course dishes

Fork Buffet | [> plated](#) [> buffet](#) [> a la carte](#)
£24.95

Minimum 20 guests

[starters](#)

Selection of salads, fresh sliced bread

House pate, sliced cold meats

Smoked Scottish salmon, and prawns

[main courses](#) (please select 3 options)

Chicken breast in wild mushroom sauce

Beef lasagne

Beef stroganoff

Pork in sweet & sour sauce

Seafood paella

Vegetable chilli (v)

Vegetable bean casserole (v)

[served with](#)

Steamed rice

Roast potatoes

Seasonal vegetables

[desserts](#)

Fresh Seasonal fruit salad

Profiteroles with chocolate sauce

Selection of mousses

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Barbeque Menu | £19.95 per guest

Minimum 30 guests / maximum 80 guests

Served in the garden

Selection of crisp seasonal salads

Selection of house dressings and dips

Freshly sliced baguettes, bread rolls, burger buns, pitta bread

Chicken skewers in a paprika & herb marinade

Prime Beef burgers

Italian pork sausages

Char-grilled Vegetable kebabs

Jacket potatoes with soured cream and chives

Sautéed onions

Selection of home made desserts

Fresh fruit salad

Enhancement | £5.00 per guest

Whole strip loin of beef (carved by our chef)

Pork baby back ribs

Corn on the cob

Ice cream

> plated > buffet > a la carte

Dinner | Spring / Summer Menu

£30.00 per guest minimum 20 guests

From the following pages select your set menu. Please choose one starter, one main course, one dessert. Freshly brewed coffee and mints are included.



We request that your party chooses a set menu consisting of one starter, one main course and one dessert plus a delicious vegetarian alternative dish.

to start

Minestrone soup, golden herb croutons

Seasonal vegetable soup, cream, parmesan cheese

Plum tomato & buffalo mozzarella salad, basil oil, balsamic syrup

Baked goat's cheese and red onion tart on wild rocket, pine kernels and balsamic syrup

Scottish smoked salmon on horseradish potato salad, cress and beetroot dressing

Prawn and smoked salmon roulade on baby leaves, sweet pea dressing

Parma Ham with a poached pear, wild rocket and honey dressing

Chicken liver pate with red berry jelly and toasted brioche

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We request that your party chooses a set menu consisting of one starter, one main course and one dessert plus a delicious vegetarian alternative dish.

Dinner | Autumn / Winter Menu

£30.00 per guest minimum 20 guests

From the following pages select your set menu. Please choose one starter, one main course, one dessert. Freshly brewed coffee and mints are included.

to start

Roasted pumpkin soup, crème fraiche

Seasonal vegetable soup, cream, parmesan cheese

Poached pear and stilton, walnuts, watercress and spiced syrup

Baked brie and camembert tart on wild rocket, pine kernels and balsamic syrup

Scottish smoked salmon on celeriac salad, cress and beetroot dressing

Prawn and smoked salmon roulade on baby leaves, cress and dill yoghurt dressing

Parma Ham with a fresh fig, wild rocket and honey dressing

Duck liver pate with red berry jelly and toasted brioche

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Intermediate

to cleanse and refresh

Sorbet | £3.00

Raspberry sorbet

Lemon sorbet

Pineapple sorbet

Mango sorbet

Enhancement | £1.00

One sorbet from the above topped with Piper-Heidsieck Brut Champagne

Jelly with sorbet | £4.00

Pimms jelly with diced cucumber, mint and fruit

Raspberry jelly with lemon sorbet

Strawberry jelly with champagne sorbet

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All main courses are served with roast potatoes and seasonal vegetables

Main dishes | Spring / Summer Menu

meat

Char grilled chicken breast marinated in herb & lemon grass, salsa verde

Chicken roulade with spinach, Parmesan cheese sauce

Pork loin wrapped in Parma ham, brandy & grain mustard sauce

Braised brisket of beef, red wine sauce, Yorkshire pudding

Poached lamb rump, fresh mint sauce

Traditional roast turkey, red berry jus

supplement dishes | £3.50 each

Saddle of lamb, mint gravy

Pan fried duck breast, orange & caraway sauce

Pork fillet stuffed with apricot & sage, calvados and herb sauce

Slow roasted sirloin of beef, Yorkshire pudding, Lyonnaise potato, Madeira sauce



All main courses are served with roast potatoes and seasonal vegetables

Main dishes | Autumn / Winter Menu

meat

Char-grilled chicken breast marinated in herb & lemon grass, salsa verde

Pan fried chicken breast, smoked pancetta sauce

Pork loin wrapped in smoked bacon, wild mushroom sauce

Braised brisket of beef, red wine sauce, Yorkshire pudding

Slow roasted lamb rump, rosemary & thyme sauce

Traditional roast turkey, cranberry jus

supplement dishes | £3.50 each

Saddle of lamb, mint gravy

Pan fried duck breast, orange & caraway sauce

Pork fillet stuffed with apricot & sage, calvados and herb sauce

Slow roasted sirloin of beef, Yorkshire pudding, Lyonnaise potato, Madeira sauce



Main dishes | Spring / Summer Menu

fish

Poached salmon fillet, lemon and chervil sauce

Pan fried sea bass fillet, sorrel sauce

Char-grilled tuna steak, fresh tomato salsa

vegetarian

Wild mushroom stroganoff in a cheddar cheese basket

Roasted vegetable strudel, spicy tomato sauce

Baked goats cheese and red onion tart, onion chutney

All main courses are served with roast potatoes and seasonal vegetables

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Main dishes | Autumn / Winter Menu

fish

Roasted cod loin, Parmesan crust, leek sauce

Pan fried sea bass fillet, white wine cream sauce

Grilled salmon fillet, lemon cream sauce

vegetarian

Wild mushroom stroganoff in a cheddar cheese basket

Roasted vegetable strudel, spicy tomato sauce

Baked goats cheese and red onion tart, onion chutney

All main courses are served with roast potatoes and seasonal vegetables

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Desserts | Spring / Summer Menu

to finish

Profiteroles filled with fresh cream, hot chocolate sauce

Sharp Lemon tart, mascarpone cheese and raspberries

Chocolate truffle mousse, strawberries

Baked bread & butter pudding, creamy custard

Vanilla cheese cake, berry compote

Apple tart tatin with vanilla custard

Passion fruit mousse with raspberry coulis

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to finish

Profiteroles filled with fresh cream, hot chocolate sauce

Sharp Lemon tart, mascarpone cheese and raspberries

Trio chocolate mousse, white chocolate sauce

Baked bread & butter pudding, creamy custard

Chocolate mascarpone cheese cake, caramel sauce

Apple tart tatin, cinnamon custard

Treacle tart, clotted cream

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Cheese platter

£20.00 per table

Selection of English & continental cheeses served with crisp celery, grapes, baked crackers

Port & Sherry

Graham's Port - £3.00 (50ml)

Taylor's 10yr Port - £4.00 (50ml)

Cockburn's Ruby Port - £3.50 (50ml)

Harvey's Bristol Cream - £3.75 (50ml)

Tio Pepe - £4.25 (50ml)

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Please choose three main course dishes

Fork Buffet | £24.95 [> plated](#) [> buffet](#) [> a la carte](#)

Minimum 20 guests

starters

Selection of salads, fresh sliced bread

House pate, sliced cold meats

Smoked Scottish salmon, and prawns

main courses (please select 3 options)

Chicken breast in wild mushroom sauce

Beef lasagne

Beef stroganoff

Pork in sweet & sour sauce

Seafood paella

Vegetable chilli (v) & Vegetable bean
casserole (v)

served with

Steamed rice

Roast potatoes

Seasonal vegetables

desserts

Fresh Seasonal fruit salad

Profiteroles with chocolate sauce

Selection of mousses

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Barbeque Menu | £19.95 per guest

Minimum 30 guests / Maximum 80 guests |

Served in the garden

Selection of crisp seasonal salads

Selection of house dressings and dips

Freshly sliced baguettes, bread rolls, burger buns, pitta bread

Chicken skewers in a paprika & herb marinade

Prime Beef burgers

Italian pork sausages

Char-grilled Vegetable kebabs

Jacket potatoes with soured cream and chives

Sautéed onions

Selection of home made desserts

Fresh fruit salad

Enhancement | £5.00 per guest

Whole strip loin of beef (carved by our chef)

Pork baby back ribs

Corn on the cob

Ice cream



white wines

Light, Fresh and Crisp

Chablis Gloire de Chablis £28.00

From the outlying parts of the Chablis region comes this dry, steely white wine. Exceptional value.

Montemarino Pinot Grigio £19.95

A firm favorite, produced just outside Verona. Refreshing pear and citrus notes.

Sun Tree Catarratto £17.95

Clean and fruity, but not too heavy - a really easy to drink wine with lovely ripe peach on the palate.

Emporium Sauvignon Blanc £19.95

A finer, more subtle style of Sauvignon than most New World examples. Delicate and balanced.



white wines

Aromatic and fruity

Kleine Zalze Chenin Blanc **£18.75**

An elegant, full-bodied wine. Aged in new and used French oak. Explosive ripe fruit perfectly balanced with a touch of vanilla and elegant acidity.

Errazuriz Sauvignon Blanc **£21.50**

Grassy-gooseberry and ripe, tropical fruit flavours. Skin contact, coolwhite fermentation in stainless steel as well as 3 months lees-ageing produces great depth of flavour and superb aromas.

Kell's Edge Riesling/Gewurztraminer **£26.25**

Delightful floral combination of Riesling and aromatic Gewurztraminer with hints of lychee and pleasant sweetness on the finish.

Robert Mondavi Twin Oaks Chardonnay **£22.50**

Fermented in stainless steel for added freshness, and then matured in French and American oak, this wine shows attractive and bright zesty citrus fruits with some tropical notes.



rose wines

light and refreshing

Montemarino Pinot Grigio Rosé £19.50

Made in a medium dry style, showing soft strawberry fruit. The colour is a delicate pale pink.

Côtes de Provence Rosé, Robert Skalli £21.75

A dry, fantastically versatile wine (great with food or on its own) that brims with red fruit flavours.



red wines

blush to light intensity

Sun Tree Cabernet

£17.95

Smooth and juicy, hints of blackcurrant. A wine that slips down effortlessly.

Emporium Shiraz

£19.75

More freshness and subtlety than the super-rich style of New World Shiraz.

Côtes du Rhône La Dentelière

£17.95

An elegant Côtes du Rhône made using Grenache, Syrah and Mourvedre. Soft juicy fruit with a touch of pepper spice and a typically warm, ripe flavour.

Faustino VII Rioja Tinto

£23.50

Ever popular wine from Northern Spain's Rioja district. Warm fruit flavours and earthy notes.



red wines

medium to full intensity

Errazuriz Merlot

£21.50

Typically ripe and fruity, with soft, rounded tannins. Half the blend is aged in French and American oak barrels to give extra complexity and depth.

Raimat Tempranillo Costers del Segre

£22.50

This wine truly reflects Tempranillo's reputation as Spain's premium grape variety. Full of dark fruit flavours and barrel aged to give a soft, silky texture on the palate.

Munro Pinot Noir

£20.75

The Pinot Noir grape is ideally suited to lighter style Silky smooth with flavours of wild strawberry.

Robert Mondavi Twin Oaks

Cabernet Sauvignon

£22.50

Succulent and refined, this medium-bodied wine has classic blackcurrant fruit with a silky smooth finish and exhibits lovely lifted aromas of dark berries, redcurrant and oak spice.



sparkling wine and champagne

crisp, dry & bubbly

Codorniu Clásico 1872 Brut, Cava NV £19.50

The family-owned house of Codorniu has winemaking roots dating back to 1551. Their Cava's are some of the best around.

Piper-Heidsieck Brut NV £38.00

Pinot grapes give the wine its now stylish, full-bodied character, while having the hallmark freshness that is a feature of all Piper-Heidsieck wines - soft fruit and a refreshing finish.

Moët & Chandon Brut Impérial NV £49.50

A third each of Pinot Noir, Pinot Meunier and Chardonnay - matured for at least 3 years in the bottle which creates its typical biscuity flavour. A classic - crisp, fresh and elegant.

Veuve Clicquot Yellow Label Brut NV £56.00

Well known for both its full-bodied, biscuity style and its consistency, this wine is very elegant, with touches of green apple and citrus fruit - refined and sumptuous.



cocktails

blended to perfection

Long Island Ice Tea

New Yorker's favorite. This drink is made from Tequila, White rum, Vodka, Cointreau and dash of Coke
£ 6.50

Margarita

Margarita – The Tequila most classic mixed drink famous for its salty taste
£ 7.00

Cosmopolitan

Vodka, Cointreau, cranberry and lime juice. The city girl's favorite
£ 7.00

Seabreeze

One of today's most popular cocktails. Vodka, cranberry and grapefruit juice served tall over ice
£ 6.50

Mojito

The Latino classic. Combination of white rum, muddled mint and syrup, topped with lemonade
£ 7.00



cocktails

blended to perfection

James Bond Martini

The original 007 cocktail. Mix of vodka and Martini served ice cold with an olive and twist of lemon £ 6.50

Heavenly

A wonderful mix of Disaronno Amaretto, Blue Curacao and white wine served on ice and topped with pineapple juice £ 7.00

Manhattan

A great American cocktail made with Makers Mark Bourbon, Martini Rosso and Angostura bitter Served in a chilled martini glass £ 7.00

Tom Collins

Created in the 1880's by a bartender called John Collins, a mix of gin, lemon juice and Gomme syrup shaken and topped off with soda £ 6.50



liqueurs

Baileys Irish Cream	£4.50 (50ml)
Amaretto	£3.50 (25ml)
Cointreau	£3.00 (25ml)
Tia Maria	£2.65 (25ml)
Grand Marnier	£3.60 (25ml)
Drambuie	£3.00 (25ml)

speciality coffee £6.50

rich coffee, laced with your liqueur of choice and topped with freshly whipped cream

Café Italian	Amaretto
Café Seville	Cointreau
Café Irish Cream	Baileys Cream
Café Irish	Irish Whisky
Café Highland	Scotch Whiskey or Drambuie
Café Calypso	Tia Maria
Café French	Brandy
Café Monte Cristo	Kahlua



Whiskey

The Famous Grouse	£2.65 (25ml)
Chivas Regal	£4.25 (25ml)
The Macallan	£3.75 (25ml)
Jim Bean	£3.10 (25ml)
Jameson	£3.10 (25ml)
Jack Daniel's	£3.50 (25ml)

Cognac

Remy Martin VSOP	£3.45 (25ml)
Remy Martin X.O.	£11.50 (25ml)
Courvoisier X.O.	£10.50 (25ml)

Portsmouth Marriott Hotel

North Harbour | Southampton Road | Portsmouth, PO6 4SH
+44 (0)23 9238 3151 | www.portsmouthmarriott.co.uk

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FLAWLESS

lights
camera
action



State of the art technology together with on-hand guidance from our dedicated technical specialists.

7 of our meeting rooms are fitted with built in remote controlled drop down projector screens, these are available complimentary.

LCD Projection Equipment

Hitachi (3500 luminance) £100.00

Hitachi (3300 luminance) £100.00

Tripod Projection Screens

6ft, 7ft and 8ft £10.00



Equipment

PA System: mixer, handheld or lapel microphone and 4 speakers £80.00

Radio Handheld Microphone £20.00

Radio Lapel Microphone £20.00

Flipchart and Pad £10.00

DVD Player £25.00

CD Player £25.00

28 inch TV/DVD £35.00

Conference Phone £50.00

Stage: Max. 8ft x 16ft
Per block of 4ft x 4ft Free

Lectern £20.00