

*Get into
the Festive
Spirit*

2011

EXCLUSIVE RESIDENTIAL & PARTY PACKAGES
AT THE PORTSMOUTH MARRIOTT HOTEL





Our Festive Celebration Packages

Celebrate this Christmas and New Year at the Portsmouth Marriott Hotel and we promise you a festive season to remember.

From fun filled Christmas parties to welcoming the New Year in true style, we have a dazzling variety of events planned throughout December to suit every taste and budget. Whether you are joining us with colleagues, family or friends, here at the Portsmouth Marriott Hotel you will find mouth-watering food, a fabulous festive atmosphere and the warmest of welcomes.

In the following pages we outline all our Christmas & New Year Packages. If you have any questions or would like help with planning your party then please call us on 023 9231 6126 between 8:00am and 6:00pm – Monday to Friday. To make a residential booking for any of the packages visit PortsmouthMarriott.co.uk

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Residential & Party Accommodation

Your free time is precious and never more so than over the Christmas and New Year season. At the Portsmouth Marriott Hotel experience the ultimate in rest and relaxation over the festive period and let us take care of you and your family. Every room features a thicker more supportive mattress, soft linens and oceans of fluffy pillows to make your festive stay one to remember.



CHRISTMAS RESIDENTIAL PACKAGE

Only £150.00 per room per night for two adults sharing to include; accommodation, full Marriott breakfast and a sumptuous Christmas Day lunch in our Mary Rose Suite. Please quote code XMA when booking.

NEW YEARS EVE RESIDENTIAL PACKAGE

Welcome in 2012 in true Marriott style for just £220.00 per room per night for two adults sharing to include; accommodation, full Marriott breakfast and a decadent New Years Eve, four course, gala dinner plus entertainment and dancing until late. Please quote code XMA when booking.

PARTY AND STAY

Save your taxi fare! After all those celebrations the Marriott's luxurious bedding awaits you. We offer special overnight accommodation rates for all our party nights; inclusive of accommodation and full Marriott breakfast from just £50.00 per room per night (single) and £60.00 per room per night (double). Please quote code FN7 when booking.

All rates are subject to availability at the time of booking. All reservations must be guaranteed by credit card.

SPECIAL OFFER

To say a big thank you for your booking we would like to offer your group one complimentary bedroom on a bed and breakfast basis, for the night of your party. This offer is valid for any single booking of 30 or more people!

This offer is subject to availability.



Boogie Nights

Calling all you disco divas and groovy movers - join us for an evening of all your favourite disco classics from the last three decades. You and your guests can enjoy fabulous food and a fantastic party atmosphere to dance the night away to. Why not pick an era and come in fancy dress?

Dates: 3rd, 7th, 8th, 13th, 14th, 19th, 20th December 2011

Prices: £31.00 per person including Disco and festive novelties

STARTERS

Roasted Tomato and Red Pepper Soup, Mascarpone Cheese (v)

Scottish Smoked Salmon, Celeriac Salad, Horseradish Dressing

MAIN COURSES

Traditional Turkey Breast, Stuffing, Chipolata Sausage,
Roasted Baby Potatoes, Carrots, Parsnip, Mange Tout, Gravy

Grilled Seabass Fillet, New Potatoes, Carrots, Parsnip, Mange Tout,
White Wine Sauce

Goats Cheese Tart, New Potatoes, Carrots, Parsnip, Mange Tout,
Onion Marmalade (v)

DESSERTS

Traditional Plum Pudding, Rum Custard

Dark Chocolate Tart, Clotted Cream, Raspberry Sauce

Coffee, Mince Pie

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.





Bop Til You Drop

Experience the ultimate party night to share with friends and colleagues alike – re-live those disco memories and create brand new ones. With all your favourite dance floor tunes, fabulous food and a fun festive atmosphere what more could you want!

Dates: Sunday 4th, 11th, 18th December 2011

Prices: £21.00 per person including Disco and festive novelties

MAIN COURSES

Traditional Turkey Breast, Stuffing, Chipolata Sausage, Roasted Baby Potatoes, Carrots, Parsnip, Mange Tout, Gravy
Goats Cheese Tart, New Potatoes, Carrots, Parsnip, Mange Tout, Onion Marmalade (v)

DESSERTS

Traditional Plum Pudding, Rum Custard
Dark Chocolate Tart, Clotted Cream, Raspberry Sauce
Coffee, Mince Pie

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.





Take That Tribute

Back for good! The fabulous 5 are reunited for one night only at the Portsmouth Marriott. Which ever one of the boys is your favorite you won't be disappointed as you sing and dance along with their great hits.

Dates: Thursday 8th December 2011

Price: £39.00 per person including Tribute Act, Disco and festive novelties

STARTERS

Roasted Tomato and Red Pepper Soup, Mascarpone Cheese (v)

Scottish Smoked Salmon, Celeriac Salad, Horseradish Dressing

MAIN COURSES

Traditional Turkey Breast, Stuffing, Chipolata Sausage, Roasted Baby Potatoes, Carrots, Parsnip, Mange Tout, Gravy

Grilled Seabass Fillet, New Potatoes, Carrots, Parsnip, Mange Tout, White Wine Sauce

Goats Cheese Tart, New Potatoes, Carrots, Parsnip, Mange Tout, Onion Marmalade (v)

DESSERTS

Traditional Plum Pudding, Rum Custard

Dark Chocolate Tart, Clotted Cream, Raspberry Sauce

Coffee, Mince Pie

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.





Glitz & Glamour

Once again its time to put on the Glitz! Our ever popular Glitz & Glamour evening allows you to dress to impress whilst enjoying the great sound from our live band and our gourmet dinner.

Dates: Saturday 10th & Friday 16th December 2011

Price: £46.00 per person including Live Band and festive novelties.
One glass of Sparkling wine on arrival



(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.

ON ARRIVAL

One Glass of Sparkling Wine

STARTERS

Chicken Liver Pâté, Melba Toast, Red Currant Jelly

Roasted Pumpkin Soup, Parmesan Cheese Bread Stick (v)

INTERMEDIATE

Lemon Sorbet

MAIN COURSES

Roulade of Norfolk Turkey, Roasted Baby Potatoes, Carrots, Parsnip, Broccoli, Red Wine Gravy

Grilled Lemon Sole Fillet, New Potatoes, Carrots, Parsnip, Broccoli, Chive Cream Sauce

Goats Cheese Tart, New Potatoes, Carrots, Parsnip, Mange Tout, Onion Marmalade (v)

DESSERTS

Cinnamon Bread and Butter Pudding, Vanilla Custard

Dark Chocolate Cheese Cake, Fruit Compote

Coffee, Mince Pie



Abba Tribute

Knowing me knowing you- you will have a fantastic evening reliving some of the great songs by ABBA! The evening includes your festive 3 course dinner with coffee & mince pies, followed by the everlasting sound of ABBA and a Disco until the early hours. Why not come along in fancy dress?

Dates: Thursday 15th December 2011

Price: £39.00 per person including Tribute Act, Disco and festive novelties

STARTERS

Roasted Tomato and Red Pepper Soup, Mascarpone Cheese (v)

Scottish Smoked Salmon, Celeriac Salad, Horseradish Dressing

MAIN COURSES

Traditional Turkey Breast, Stuffing, Chipolata Sausage, Roasted Baby Potatoes, Carrots, Parsnip, Mange Tout, Gravy

Grilled Seabass Fillet, New Potatoes, Carrots, Parsnip, Mange Tout, White Wine Sauce

Goats Cheese Tart, New Potatoes, Carrots, Parsnip, Mange Tout, Onion Marmalade (v)

DESSERTS

Traditional Plum Pudding, Rum Custard

Dark Chocolate Tart, Clotted Cream, Raspberry Sauce

Coffee, Mince Pie

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.





Casino Royal

Is lady luck with you? Join us for an entertaining evening of great music and the excitement of a flutter on our casino tables. You will enjoy a festive 3 course dinner and some great party music to rock the night away.

Dates: Saturday 17th & Wednesday 21st December 2011

Price: £38.00 per person including Casino tables, Disco and festive novelties



STARTERS

Roasted Tomato and Red Pepper Soup, Mascarpone Cheese (v)
Scottish Smoked Salmon, Celeriac Salad, Horseradish Dressing

MAIN COURSES

Traditional Turkey Breast, Stuffing, Chipolata Sausage,
Roasted Baby Potatoes, Carrots, Parsnip, Mange Tout, Gravy
Grilled Seabass Fillet, New Potatoes, Carrots, Parsnip, Mange Tout,
White Wine Sauce
Goats Cheese Tart, New Potatoes, Carrots, Parsnip, Mange Tout,
Onion Marmalade (v)

DESSERTS

Traditional Plum Pudding, Rum Custard
Dark Chocolate Tart, Clotted Cream, Raspberry Sauce
Coffee, Mince Pie

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.



Christmas Day Lunch

Share Christmas Day with the Portsmouth Marriott Hotel and experience great food and a dazzling festive atmosphere. Choose from either a sumptuous four course lunch in our Sealevel restaurant or for family festivities a delicious three course lunch in our Mary Rose Suite.

SEALEVEL RESTAURANT

Dates: Sunday 25th December 2011

Timings: Sitings at 12:30pm and 2:30pm

Price: £60.50 per person



ON ARRIVAL

One Glass of Champagne

STARTERS

Winter Vegetable Chowder, Parmesan Cheese Bread Sticks (v)

Ham Hock Terrine, Piccalilli, Pea Shoots

London Cured Salmon, Watercress, Dill Dressing, Melba Toast

INTERMEDIATE

Lemon Sorbet

MAIN COURSES

Roulade of Norfolk Turkey stuffed with Cranberry and Chestnuts,
Roasted Baby Potatoes, Chipolata Sausages, Red Wine Gravy

Grilled Brill Fillet, Potato Gratin, Wild Mushroom Cream Sauce

Roasted Pumpkin and Squash Risotto, Parmesan Cheese,
Truffle Dressing (v)

*All main courses are served with Brussels Sprouts, Red Cabbage,
Chantenay Carrots, and Roasted Parsnips*

DESSERTS

Cinnamon Bread and Butter Pudding, Vanilla Custard

Praline Chocolate Mousse, White Chocolate Sauce

Apple Tart Tatin, Vanilla Bean Ice Cream

Coffee, Mince Pie

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.



Christmas Day Lunch

MARY ROSE SUITE

Dates: Sunday 25th December 2011

Times: Sitings at 1:00pm and 3:00pm

Price: £41.50 per person (children between the age of 4yrs & 12yrs are half price, under 3's eat free), including a visit from Santa

ON ARRIVAL

One Glass of Bucks Fizz

STARTERS

Roasted Tomato and Red Pepper Soup, Mascarpone Cheese (v)

Scottish Smoked Salmon, Celeriac Salad, Horseradish Dressing

MAIN COURSES

Roulade of Norfolk Turkey stuffed with Cranberry and Chestnuts,
Roasted Baby Potatoes, Chipolata Sausages, Red Wine Gravy

Grilled Seabass Fillet, Potato Gratin, Chive Cream Sauce

Goats Cheese Tart, Potato Gratin, Red Onion Marmalade (v)

*All main courses are served with Brussels Sprouts, Red Cabbage,
Chantenay Carrots, and Roasted Parsnips*

DESSERTS

Traditional Plum Pudding, Rum Custard

Dark Chocolate Tart, Clotted Cream, Raspberry Sauce

Coffee, Mince Pie

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.





Boxing Day Lunch

Relax, recuperate and experience Solent chic in our Sealevel restaurant. After all the hard work is over let us wine and dine you in style and join friends and family after a busy Christmas day.

Dates: Monday 26th December 2011

Timings: 12:30pm – 3:00pm in the Sealevel Restaurant

Price: £29.00 per adult (children between the age of 4yrs & 12yrs are half price, under 3's eat free)



(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.

ON ARRIVAL

One Glass of Sparkling Wine

STARTERS

Sealevel Clam Chowder, Smoked Pancetta

Sealevel Crab Cakes, Wild Rocket, Citrus Dressing

Chicken Liver Pâté, Melba Toast, Red Berry Jelly

Grilled Tiger Prawns, Aioli, lemon

Baked Rosary Goats Cheese, Roasted Beets, Frisée, Balsamic Syrup (v)

MAIN COURSES

PLATED MAIN COURSES

8oz Sirloin Steak

Herb Rubbed Chicken Breast

Sealevel Fish Pie

Roasted Pumpkin and Squash Risotto, Parmesan Cheese, Truffle Dressing (v)

CARVERY MAIN COURSE

Roast Turkey, Leg of Lamb, Honey Roasted Gammon Ham

All served with Roasted Potatoes and Seasonal Vegetables

DESSERTS

Sealevel Apple Crumble with Vanilla Ice Cream

Hot Chocolate Fondant with Clotted Cream

Passion Fruit Mousse with Raspberry Sauce

English Cheese Board with Grapes, Celery and Crackers

Coffee, Chocolate Mints



New Years Eve Gala Dinner

Join us to welcome in 2012 in style, we look forward to celebrating in the New Year in true Hogmanay style with a traditional Piper and Scottish fayre. Dance the night away with the great sounds from our live band and fabulous DJ.

MARY ROSE SUITE

Dates: Saturday 31st December 2011

Time: Arrival drink from 7:30pm, Dinner will be served at 8:00pm in the Mary Rose Suite, with carriages at 1:00am

Price: £80.00 per person including a traditional Piper, Live Band, Disco and festive novelties

Dress Code: Strictly Black Tie

ON ARRIVAL

One Glass of Champagne

APPETIZER

Haggis Roll

STARTER

Celeriac and Wild Mushroom Soup, Truffle Cream (v)

INTERMEDIATE COURSE

Lemon Sorbet enhanced with Sparkling Wine

MAIN COURSES

Angus Fillet of Beef, Gratin Potato, Swede and Carrot Puree, Glenfarclas Whiskey Sauce

Roasted Pumpkin and Squash Risotto, Parmesan Cheese, Truffle Dressing (v)

DESSERT

Warm Sticky Toffee Pudding, Caramel Ice Cream

Coffee, Chocolate Truffles

(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.





New Years Affair

Dates: Sunday 1st January 2012

Time: 13:00pm – 3:30pm in the Sealevel Restaurant

Price: £35.00 per person including Live music



(v) Suitable for Vegetarians.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT. Gratuities are at your discretion. All dates are subject to availability at the time of booking.

ON ARRIVAL

One Glass of Sparkling

STARTERS

Sealevel Clam Chowder, Smoked Pancetta

Sealevel Crab Cakes, Wild Rocket, Citrus Dressing

Smoked Scottish Salmon, Poached Egg, Hollandaise sauce

Smoked Duck Rilette, Chervil Mayonnaise, Melba Toast

Baked Camembert, Sourdough Bread, Cranberry Sauce

MAIN COURSES

PLATED MAIN COURSES

8oz Sirloin Steak

Herb Rubbed Chicken Breast

Sealevel Fish Pie

Asparagus and Pea Risotto, Parmesan Cheese (v)

CARVERY MAIN COURSE

Roast Rib of Beef, Leg of Lamb, Honey Roasted Gammon Ham

All served with Roasted Potatoes and Seasonal Vegetables

DESSERTS

Sealevel Apple Crumble with Vanilla Ice Cream

Apple Tart Tatin with Cinnamon Custard

Trio Chocolate Mousse with Raspberry Sauce

English Cheese Board with Grapes, Celery and Crackers

Coffee, Chocolate Truffles



PreOrder WineList

We offer an excellent selection of wines and champagnes carefully selected from wine growers across the globe. Our team of knowledgeable wine experts would be delighted to discuss your requirements for this special occasion. By ordering your wines in advance, we can ensure that we have sufficient supplies and deliver seamless service. Please contact the hotel direct to discuss your wine requirements.

PreDinner Cocktails

Here at the Portsmouth Marriott we offer a wide selection of classic, modern & unique cocktails made by our knowledgeable cocktail waiters. Using only the finest liquors and blending flavours to create taste sensation cocktails. Why not join our cocktail hour with fantastic promotional deals on cocktails in the Sealevel Lounge.

Terms & Conditions

PORTSMOUTH MARRIOTT HOTEL

- All packages are subject to availability.
- All alterations to a booking are to be confirmed in writing.
- Christmas residential and New Year events require a deposit of £50.00 per person with the remaining balance due by 1st December 2011.
- All monies paid in advance are strictly NON-REFUNDABLE and cannot be used to pay for any other goods or services. It is the responsibility of the party organizers to inform all members of their party of this policy.
- Any bookings made after 11th November 2011 require full and immediate payment.
- Prices quoted at the time of booking are inclusive of VAT at the current rate and are subject to alteration should the VAT rate change.
- All party night bookings will require food and wine pre-orders no later than 14 days prior to the event and these must be paid in advance.
- All party night bookings will be treated as provisional and will be held for no more than 7 days pending receipt of the completed booking form and a deposit of £15.00 per person. The remaining balance is due by 11th November 2011.
- All prices and information were correct at time of going to press and are subject to change without notice.
- The Management reserves the right to amalgamate parties or move events to a smaller room to ensure optimum numbers.
- The Management reserves the right to amalgamate different groups together on to one table to ensure maximum capacity for the event.
- The Management reserves the right in unusual circumstances or in case of under subscription to cancel or re-arrange events. In this case an alternative date or venue will be offered or a full refund given.
- Should beverages be brought into the hotel by guests attending any of the events they will be charged corkage at the relevant corkage fee. Or, alternatively, the beverages will be held by the Hotel Management and returned to the guests after the event.
- All special diets should be notified to the hotel at least 7 working days before the event. No additional cost will be incurred for these meals provided they are within the cost of the meal chosen. When notification is given less than 3 days or no notice is given, an additional charge may be levied. Please note menu choices cannot be changed due to preference but only in the case of a dietary requirement.
- All accommodation bookings must be guaranteed with a credit card.
- Any outstanding accounts must be settled on departure.
- The Management reserves the right to refuse admission and to escort a guest off the premises whose behavior is inappropriate.
- Children under 18 years cannot be admitted to any Christmas party night or New Year's Eve party.

Please retain a copy of these Terms and Conditions for your reference.

Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring.

*Treat yourself to an unforgettable
Christmas or New Year with a choice of
57 Marriott hotels across the UK and Ireland.
For information on our party nights and Christmas
and New Year celebrations visit Marriott.co.uk
for details of your nearest hotel.*



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