



Portland Weddings





Congratulations on your
engagement, your future
begins here...



A Stunning Venue

Our beautiful woodland venue provides the most spectacular backdrop for your photos, your photographer will be spoilt for choice when it comes to picking the perfect setting.

As a popular, leading venue within the region, we cater for large and small weddings and offer a high quality menu selection and catering service.

Your ceremony can be held in either our Linden, Hawthorn or Eastwood Suites and can accommodate up to 300 guests. Or you can choose to get married outdoors beneath our new Pagoda, set within the Willows Garden.



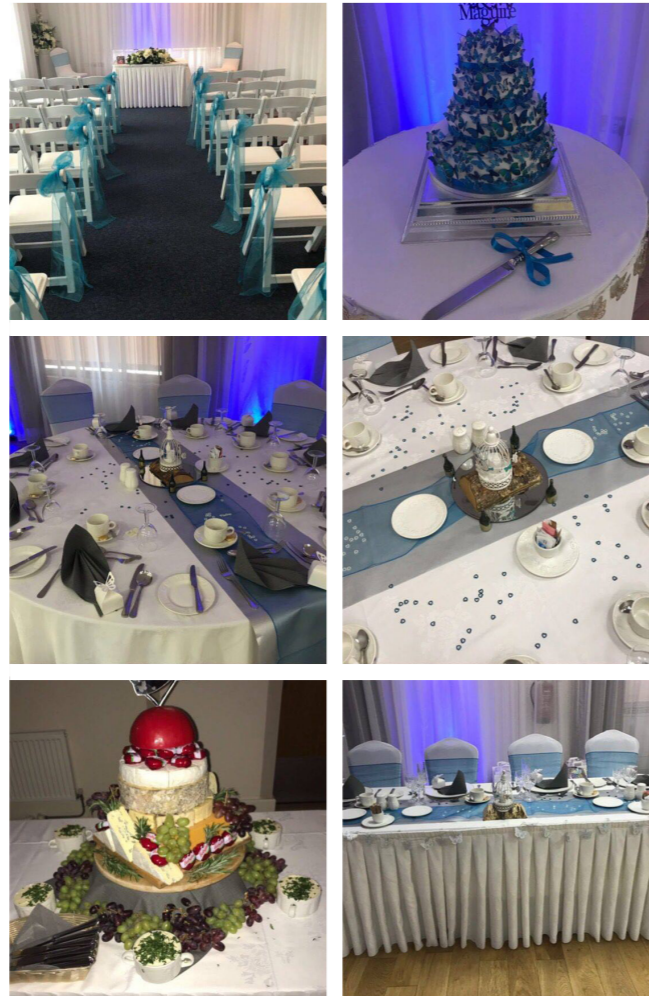
Portland Weddings

Portland Functions is part of Portland Charity, a charity & specialist college for people with disabilities.

Our stunning venue, outstanding catering and unrivalled expertise helps us to deliver magical weddings.

Here at Portland Functions we pride ourselves on giving couples a wonderfully memorable day that exceeds their expectations from initial meeting right through to the special day itself.

Whether you choose our Complete Wedding Package, or build your own package with our range of options, our dedicated team will help you to create a day that's uniquely yours.



Our Complete Package

Make your special day perfect with our Complete Package

Your package will include:

- The choice of our indoor or outdoor ceremony venues
- Exclusive hire of the Eastwood Suite for your wedding breakfast and celebrations
- Reception drinks for 50 guests
- Three-course wedding breakfasts for 50 guests
- White table linen and 50 white chair covers with colour coordinated sashes
- Evening buffet for 100 guests
- Wedding cake stands with matching cake knife and cake cutting service
- Fully licensed bar open until 1:00am
- Full accessibility for people with disabilities
- High chairs and baby changing facilities
- Stunning woodland backdrop for photographs
- Plentiful car parking
- Free WiFi
- Professional in-house catering for all special diets, allergies and intolerances
- Experienced event management team to help with planning your special day



Secure your date today with a £300 deposit.



Create Your Bespoke Package

We want every detail of your special day to be perfect, so our team is on hand to help you create your dream wedding.

Our price list below gives examples of our different options:

- **Room hire.** £1,500 for the wedding reception. If you are having your ceremony with us there is an additional charge of £550 for your choice of an indoor ceremony room or the outdoor wedding pagoda.
- **Arrival drinks.** From £5 per person.
- **3 course meal.** From £32 per person or multi-choice menu from £36 per person.
- **Buffet Option A** £16.50 per person or **Buffet Option B** at £18.75 per person. Add desserts at £8 per person.
- **Children's Menu.** £16 per person.
- **Chair cover hire.** £2.50 each.
- **Disco.** £385.
- **Doughnut wall hire.** £50.
- **Candy cart hire.** £75.
- **Wedding post box hire.** £30.



Making Your Choices

Whichever option you choose, you can reserve your special day with a deposit of £300.

Our team will spend time with you going through all the different options to make sure your wedding is tailored to your exact requirements.

If you choose our Complete Wedding Package, you can select one dish from each course for your Wedding Breakfast from Menu A. Your evening buffet will be from Buffet Menu A.

Or you can build your own package making a selection from any of the menus in this brochure, or by discussing alternative requirements with our team.

We ask for final payment, confirmed numbers and menu choices at least 14 days before your wedding. We also offer payment plans to help you spread the cost, ask the team for more information.



Menu Choices: Menu A, £32 per person

You can select one dish from each course as part of your Complete Wedding Package, or select two dishes if you are creating your own package.

STARTER (Choose one)

Homemade Soup with Warm Roll and Butter

Choose from: Tomato & Basil, Cream of Asparagus, Minestrone, Chicken, Sweet Potato & Coriander or Cream of Stilton & Broccoli

(Other soup choices may be available, please discuss your preferences with our team)

MAIN COURSE (Choose one)

Roast Beef with Homemade Yorkshire Puddings and Rich Madeira Sauce

Roast Breast of Corn-Fed Chicken and Pancetta with Rich Roast Gravy

Roast Loin of Pork, Stuffing, Apple Sauce and Crackling with Grain Mustard Sauce

Oven Baked Salmon with Charred Vegetables and Balsamic Glaze

Roast Leg of Lamb, Spinach and Red Berry Stuffing, Redcurrant And Port Jus

MAIN COURSE VEGETARIAN OR VEGAN OPTIONS

(Choose one of the options from the vegetarian and vegan menu)

Main courses are served with Rosemary Roasted Potatoes,

Chive Mash and Fresh Seasonal Vegetables

DESSERTS (Choose one)

Lemon Meringue Pie with Vanilla Pod Ice Cream and Warm Berry Compote

Strawberry Pavlova with Fruit Coulis

Warm Chocolate Brownie with Raspberry Sorbet

Brioche Bread and Butter Pudding with Crème Anglaise

Baked Vanilla Cheesecake with Salted Caramel Ice Cream

White Chocolate and Raspberry Choux Buns with Meringues and Raspberry Sauce

Warm Individual Toffee and Pear Crumbles with Custard

English and Continental Cheeses with Savoury Biscuits

(£3 Surcharge per plate)

Coffee and Truffles

Menu Choices: Menu B, £36 per person

You can select two dishes from this menu if you are creating your own package.

STARTER (Choose two)

Homemade Soup with Warm Roll and Butter

House Paté with Green Salad, Soused Vegetables and Toasted Ciabatta

Honeydew and Cantaloupe Melon with Parma Ham, Dressed Rocket and Fresh Raspberries

Warm Poached Salmon, Chargrilled Vegetables and Balsamic Glaze

Potted Shrimp with Pickles and Crusty Bread

Brie and Mango Parcels with Little Gem Lettuce and Sweet Chilli Sauce

Chargrilled Halloumi Salad with Orange and Pomegranate

MAIN COURSE (Choose two)

Roast Beef with Homemade Yorkshire Puddings and Rich Madeira Sauce

Roast Breast of Corn-Fed Chicken and Pancetta with Rich Roast Gravy

Roast Loin of Pork, Stuffing, Apple Sauce and Crackling with Grain Mustard Sauce

Oven Baked Salmon with Charred Vegetables and Balsamic Glaze

Roast Leg of Lamb, Spinach and Red Berry Stuffing with Redcurrant and Port Jus

Braised Blade of Beef in Red Wine Sauce

Pan-fried Loin of Cod with Minted Pea Puree and Chorizo

MAIN COURSE VEGETARIAN AND VEGAN OPTIONS

(Choose one of the options from the vegetarian and vegan menu)

Main courses are served with Rosemary Roasted Potatoes,

Chive Mash and Fresh Seasonal Vegetables

DESSERTS (Choose two)

Lemon Meringue Pie with Vanilla Pod Ice Cream and Warm Berry Compote

Strawberry Pavlova with Fruit Coulis

Warm Chocolate Brownie with Raspberry Sorbet

Brioche Bread and Butter Pudding with Crème Anglaise

Baked Vanilla Cheesecake with Salted Caramel Ice Cream

White Chocolate and Raspberry Choux Buns with Meringues and Raspberry Sauce

Warm Individual Toffee and Pear Crumbles with Custard

English and Continental Cheeses with Savoury Biscuits

(£3 Surcharge per plate)

Coffee and Truffles

Menu Choices: Vegetarian and Vegan Options

You can choose one vegetarian dish to compliment menus A or B.

Spinach and Ricotta Cannelloni with Garlic Bread **VE**

Vegetable Wellington with Puy Lentil Broth **VE**

Caramelised Red Onion, Sundried Tomato and Mozzarella Cheese Tartlet

Panzotti with Barlotti Beans and Sage Butter **VE**

Wild Mushroom Risotto with Roast Vegetables and Parmesan Crisp

Beetroot and Goats Cheese Tart

Leek and Gruyere Quiche with Sweet Pepper Sauce **VE**

Thai Green Vegetable Curry with Fragrant Rice **VE**

Roasted Vegetable Lasagne **VE**

Butternut Squash and Beetroot Slice with Kale Pesto **VE**

VE Can be prepared as vegan



Menu Choices: Children's Menu, £16 each

If you have children at your wedding, please choose one option from the menu below.

All children should have the same menu choice, either from the children's menu below, or half portions from the adult menu.

STARTER (Choose one)

Cheesy Garlic Bread
Loaded Potato Skins with Barbeque Dip
Melon with Raspberry Sauce

MAIN COURSE (Choose one)

Meatballs with Penne Pasta and Tomato and Basil Sauce
Baked Chicken Chunks with Twister Fries and Baked Beans
Sausage and Mash, Garden Peas and Onion Gravy

DESSERTS (Choose one)

Fresh Fruit with Ice Cream
White Chocolate and Raspberry Choux Buns
Chocolate Brownie with Ice Cream

**Half portions of main courses are available as an alternative
Vegetarian and vegan options are available**



Menu Choices – Finger Buffet Options

These menus are samples, we can tailor them to meet your individual requirements.

MENU A - £16.50 PER PERSON

Freshly Prepared Sandwiches and Rolls
Mini Pizza Cups filled with Aubergine Parmigiana, Spinach Bechemel, Tomato and Mozzarella
Japanese Style Prawns with Sweet Chili
Chicken Skewers, Satay and Tikka
Sausage Rolls
Cheese and Onion Rolls
Baked Spicy Wedges with Garlic Mayonnaise

MENU B - £18.75 PER PERSON

Assorted Freshly Cut Sandwiches and Rolls
Vegetable Samosas with Raitta
Onion Bhajis with Mango Chutney
Petit Crolines
Assorted Chicken Skewers
Mini Koftas with Mint and Yoghurt Dip
Spiced Potato Wedges with Garlic Mayonnaise

**Compliment your finger buffet
with a selection of mini desserts at £8 per person**

Vegetarian and vegan options are available



Menu Choices – Hot Buffet Options

A delicious alternative to the usual finger buffet.

£21.50 PER PERSON

Choose from two of the following dishes:

Shepherd's Pie
Cottage Pie
Beef Lasagne with Garlic Bread
Roasted Vegetable Lasagne with Garlic Bread
Chicken or Vegetable Korma
Thai Green Chicken or Vegetable Curry
Mushroom Stroganoff
Spinach and Ricotta Cannelloni
Beef and Ale Pie

All dishes are served with your choice of Seasoned Wedges or Rice
Curries are served with Rice and Naan Bread

**Compliment your hot buffet with a selection of Mini Desserts at £8 per person
Alternatively, choose a dessert from Menu A or B at £8 per person**



Afternoon Tea - £20 per person

As assortment of cocktail sandwiches

Smoked Salmon and Cream Cheese

Local Ham with Mustard

Roast Beef and Horseradish

Chicken and Stuffing

Lincolnshire Poacher with Chutney

Free Range Egg and Cress

Warm Scones with Local Preserves and Clotted Cream

A selection of fresh cream cakes

Pots of freshly brewed tea and coffee

Vegetarian and vegan options are available on request



Hog Roast Menu - £21.50 per person

Succulent Roast Pork Joints

Whole Leg, Shoulder and Loin

Local Bakery White and Wholemeal Rolls

Crackling and Apple Sauce

Sage and Onion Stuffing

Rosemary and Garlic Roasted Potatoes

Tossed Green Salad

Coleslaw Salad

Vegetarian and vegan options are available on request



Your Wedding Checklist

We will be here with you every step of the way to make sure your wedding is truly perfect.

Our handy checklist can help you get organised, giving you peace of mind that the special details are in hand.

- | | |
|---|--|
| <input type="checkbox"/> Set your date | <input type="checkbox"/> Decide on transport |
| <input type="checkbox"/> Decide on your budget | <input type="checkbox"/> Choose your wedding cake |
| <input type="checkbox"/> Consider taking out wedding insurance | <input type="checkbox"/> Decide on, and order wedding outfits, accessories and shoes and arrange for alterations if needed |
| <input type="checkbox"/> Reserve your venue | <input type="checkbox"/> Consider booking a hairdresser / make-up artist |
| <input type="checkbox"/> Draft your guest lists | <input type="checkbox"/> Decide on, and order bridal party outfits |
| <input type="checkbox"/> Decide on your theme / colour scheme | <input type="checkbox"/> Buy your wedding rings |
| <input type="checkbox"/> Book catering, entertainment, master of ceremonies | <input type="checkbox"/> Send invitations and collate RSVP list |
| <input type="checkbox"/> Book accommodation | <input type="checkbox"/> Plan Hen or Stag parties |
| <input type="checkbox"/> Send a Save the Date card | <input type="checkbox"/> Finalise your seating plan |
| <input type="checkbox"/> Assign Bridal Party roles | <input type="checkbox"/> Plan your honeymoon |
| <input type="checkbox"/> Research and book your photographer / videographer | <input type="checkbox"/> Get together something old, new, borrowed and blue |
| <input type="checkbox"/> Book your registrar.
Telephone: 0115 804 1132 | <input type="checkbox"/> Confirm final numbers and menu choices with venue |
| <input type="checkbox"/> Book your florist | |

If you'd like to find out more about making your special day perfect with a Portland Wedding, then contact our team on **01623 499105**.

Enquiry Form

Names

Address

Telephone

Email

Date of event / Time of ceremony

Would you like to have your ceremony at Portland?

Yes

Would you prefer an indoor or outdoor wedding?

Indoor

Outdoor

Would you like to book a tour?

Yes

General Data Protection Regulations

The personal details collected will be used solely for the purpose of processing your wedding enquiry unless you opt in to the e-newsletter. All data will be used and stored in-line with General Data Protection Regulations (GDPR).

Tick this box if you consent to us contacting you via email to discuss your enquiry

Tick this box if you consent to us contacting you via phone to discuss your enquiry

Tick this box if you'd like to subscribe to the Portland College e-newsletter

Please return completed form to:

Portland Functions, Portland College, Nottingham Road, Mansfield, Nottinghamshire, NG18 4TJ

To secure your booking you will also need to return a signed copy of our Terms and Conditions.



Thank you for considering a
Portland Wedding





For more information or to book a viewing, call **01623 499105**

E: rachaelrichardson@portland.ac.uk or
davidpowney@portland.ac.uk

Portland College, Nottingham Road, Mansfield,
Nottinghamshire, NG18 4TJ

www.portlandfunctions.com



Portland
Community