



Weddings

AT THE ANGLESEY

Where Love, Meets Elegance

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Welcome to The Anglesey Hotel

Welcome to The Anglesey Hotel, where timeless elegance meets bespoke nuptial celebrations. Nestled in the heart of Alverstoke on the picturesque Gosport peninsula, our Georgian building, dating back to the 1830s, offers a romantic backdrop for your special day.

At The Anglesey Hotel, we understand that your wedding day is a reflection of your love story. That's why we offer intimate wedding settings, catering for up to 45 guests for ceremonies and wedding breakfasts in our sophisticated A La Carte restaurant. Our venue exudes charm and sophistication, creating a beautiful ceremony setting that will be cleared and prepared to your specific requirements.

Following your civil ceremony, your guests can mingle in the bar area or stroll through the Crescent Gardens for photo's and drinks while our dedicated team transforms the restaurant into a elegant space for your wedding breakfast. Whether you desire a finger buffet or a seven-course superior dinner, there is no limit to what we can cater. Our wedding brochure includes sample menus, and we are more than happy to tailor these to suit your needs.





Ceremonies

VENUE OVERVIEW

The Anglesey Hotel: A Sanctuary for Enduring Love and Treasured Memories

Situated along the scenic Crescent Road in Gosport, England, The Anglesey Hotel serves as a captivating venue for wedding ceremonies. Here, love stories come to life amidst an elegant and naturally beautiful setting. As the sun casts its golden light over the crescent gardens, couples begin their journey towards forever

OUR OFFERINGS:

Civil Ceremonies: With a license to host civil ceremonies, The Anglesey Hotel invites couples to exchange vows in an intimate setting. The charming interior accommodates up to 45 guests, ensuring an atmosphere of warmth and closeness.

PRICING

Civil Ceremony without Catering:
£625.00 + VAT (£750.00) (venue hire only)

Civil Ceremony with Catering:
£400.00+ VAT (£480.00)

Booking

Booking your wedding at The Anglesey Hotel is a delightful experience. Our charming venue offers an intimate setting for your special day. The dedicated staff will guide you through the process, ensuring every detail aligns with your vision. Whether you choose a civil ceremony, wedding breakfast or both, The Anglesey Hotel provides personalised service, customisable menus, and a warm ambiance that will make your wedding truly memorable.

Visit The Anglesey Hotel to explore the beautiful building and grounds and discuss then vision with our team. Decide on the wedding date and confirm availability.

BOOKING PROCESS:

Contact The Anglesey Hotel to book your wedding date and pay the required non-refundable deposit of
£100.00

A registrar must be present at your ceremony, you can book this through Hampshire registration.

CUSTOMISATION:

The dedicated staff at The Anglesey Hotel will tailor the experience to your preferences.
Adjust sample menus to suit your taste.
Discuss any special requests or themes.





Menu Selection

When planning a wedding, selecting the perfect menu is crucial. Not only does it satisfy your guests' palates, but it also adds sophistication to your special day.

At The Anglesey Hotel, our wedding menus offer a delightful culinary experience for your guests. Choose from a variety of starters, main courses, and desserts or one of our luxury buffet options. Whether you prefer classic flavours or more adventurous options, our team can tailor a menu to your liking.

Here are some factors to consider when crafting an elegant wedding menu:

Dietary Restrictions and Allergies: Take into account any dietary restrictions or allergies your guests may have. Ensure that your menu caters to various needs, including vegetarian, vegan, and gluten-free options.

Menu Styles: Choose a menu style that suits your wedding theme. Traditional sit-down dinners create an elegant atmosphere, while buffet-style allows for interaction. Food stations, family-style dining, and cocktail-style receptions offer unique experiences.

Balanced Flavours: Create a well-balanced menu with a variety of flavours and textures. Start with delightful picture hour bites, followed by starters, main courses, and delectable sides. Conclude with mouth-watering desserts.

Beverage Pairings: Select beverages that complement your menu. Offer signature cocktails, mocktails, and a curated wine and champagne selection.

Collaborate with our team to ensure a memorable culinary journey for your guests on your special day. Remember, presentation and execution play a vital role in leaving a lasting impression!

Bon appétit!

Welcome Drinks

When selecting a welcome drink for your wedding, consider a refreshing blend that invigorates guests and sets the tone for a joyous celebration.

You have the delightful option of selecting from our curated wine list, which includes a choice of wines, sparkling wines, or champagne. Alternatively, you may explore the following options:

Bucks Fizz: £4.00 pp

Prosecco: £5.00 pp

Pimms: £5.00 pp

Kirs Royal: £5.50 pp

Bottled Beer: For those who prefer beer, we offer a selection of fine bottled brews.

Cocktail of choice – prices vary

Additionally, guests are welcome to choose their preferred soft drinks or request a custom beverage of their liking.

Canapés

Dry cured Prosciutto wrap with feta cheese and dried figs

Buffalo hot sauce soaked crispy chicken

Mini yorkie with beef and horseradish

Vegetable spring rolls with sweet chilli sauce

Tempura prawns

Prawn cocktail croustade with Marie rose

Mini smoked salmon bagels with lemon and dill

Falafel with tagine style sauce

Arancini with Marinara Sauce

Onion Bhajis with mango chutney

Goat's cheese and sun-dried tomato crostini

Skewers on sun blushed tomato and mozzarella

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

£8.00 for 4 canapés





Starters

Tomato Basil Bruschetta (V)

Grilled baguette slices topped with a mixture of diced tomatoes, fresh basil, and garlic.

Arancini with Marinara Sauce (V)

Risotto balls stuffed with cheese, breaded, fried, and served with marinara sauce.

Chicken liver pate

With chutney and vine cherry tomatoes and toasted sourdough

Goat Cheese and Fig Crostini (V)

Crunchy crostini topped with creamy goat cheese and sweet fig preserves.

Buffalo Cauliflower Bites (V)

Crispy cauliflower florets tossed in spicy buffalo sauce, served with blue cheese or ranch dip

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

Smoked Salmon Blinis with Dill Cream

Delicate blinis topped with silky smoked salmon and a dollop of dill-infused cream.

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

Prawn Cocktail with Spicy Cocktail Sauce

Plump and juicy prawns, served chilled with a zesty cocktail sauce that has a hint of spice

Thai Chicken Lettuce Wraps

Flavourful chicken mixed with Thai spices, served in crisp lettuce cups

Homemade soup (V, GF and Vegan option available)

A selection of flavours available served with fresh crusty bread

Main Courses

Chicken Supreme with Wild Mushroom Risotto

Juicy chicken breast, served on a bed of creamy wild mushroom risotto.

Twice cooked belly pork

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

Roasted Lamb Shank with Rosemary Jus (+£4.00)

Tender lamb shank, slow-roasted and served with a fragrant rosemary jus and garlic mashed potatoes

Exquisite Cumberland Sausages

Grilled to golden perfection, served on velvety mashed potatoes. Accompanied by caramelized red onion and balsamic reduction, freshly picked parsley, and honey-roasted figs.

Baked Salmon with Dill and Citrus Cream Sauce

Moist baked salmon, topped with a creamy dill and citrus sauce with Lemon herb rice and grilled courgette.

Traditional roast dinner

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

Vegetable Wellington with Thyme Gravy (V)

Puff pastry filled with a savoury vegetable mixture, served with a rich thyme gravy with Parsnip purée and sautéed spinach.

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 sautéed onions, mushrooms and crispy bacon served on gratin potatoes

Chicken leek and bacon pie

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

Duo of roasted peppers (V)

Stuffed with roasted ratatouille and Moroccan cous cous. Finished with a sweet cherry tomato sauce

Poached haddock (GF)

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

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

Poached strawberries and white chocolate sauce

Biscoff crumbs and biscoff sauce

Zesty lemon curd and meringue

Chocolate and cherry

Hot chocolate fudge brownie

Vanilla ice cream and fudge pieces

Key Lime Pie

Tangy key lime pie with a biscuit crust, topped with a swirl of whipped cream and a slice of fresh lime.

Citron Tart

With fresh fruit and raspberry coulis

Panna Cotta with Berry Compote

Creamy panna cotta topped with a vibrant berry compote.

Sticky toffee pudding

Served to your table with creamy custard

Warm Waffle

With biscoff crumbs, biscoff sauce and vanilla ice cream

Profiteroles with Vanilla Cream Filling

Light choux pastry filled with vanilla cream and drizzled with chocolate sauce

Classic Eton Mess

A classic dessert that combines crunchy meringue, soft whipped cream and fresh berries

Peach Cobbler

Sweet and juicy peach cobbler topped with a buttery biscuit crust and served warm with vanilla ice cream

Lemon Meringue Pie

With raspberry coulis

Chocolate Fondue Pot

Warm, velvety chocolate fondue served with an array of fresh strawberries, bananas, and fluffy marshmallows and waffle pieces for dipping

Platter of cheese and biscuits

A selection of local and European cheese's with our own chutney (+£3.00pp)

Pricing and Choices

As you curate your menu, we invite you to select two options each for starters, main courses, and desserts. Our culinary offerings are designed to inspire and serve as a foundation; however, should you desire a bespoke dish or have specific culinary preferences, we are at your service to accommodate your requests.

We kindly ask for a finalised pre-order from you and your guests no later than two weeks prior to your event.

Our pricing is as follows:

A three-course meal, inclusive of tea and coffee, is priced at £34.95 per guest.

A two-course meal, also inclusive of tea and coffee, is offered at £29.95 per guest.

We are pleased to offer personalised menu options to align with your budgetary considerations.

For our younger guests, we can provide reduced portions of most dishes, or alternatively, we are happy to discuss their individual preferences to ensure their delight.





Afternoon Tea

Selection of sandwiches and croissants

Pick 3 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

Mini Tarts and Macaroons

Selection of traybakes (3 varieties)

One glass of Pimm's

OR

One glass of Prosecco per person

Freshly brewed tea/coffee

Decorated with fresh fruits

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

£24.50 per person

Trio of Meats Buffet

Pork, Beef and Gammon

With apple sauce, sage and onion stuffing, artisan bread, hot new potatoes and assorted dressings

(Vegetarian option available if required)

Accompanied with (choose 5 salads)

Leaf salad with a mint pesto

Caesar 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, cheesecakes, gateau's and profiteroles (3 options)

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

Minimum 30 guests







# Hot Fork Buffet

Pick 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 and hot new potatoes. Plus appropriate accompaniments for each dish

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Selection of tarts, cheesecakes, gateau's and profiteroles (3 options)
Accompanied with fresh local double cream and fresh fruit salad

£29.50

Minimum 30 guests

Grazing Table

Meats and Cheeses grazing table

Glazed ham

Chicken liver pate

A selection of Italian and Spanish meats

Pork pies

Pigs in blankets

Mini quiches

Sausage rolls

A selection of cheeses

A selection of pickles

Crackers

Artisan breads

Chutneys

Sundried tomatoes

Olives

Fruits

A selection of crudities and dips

£16.50 per person

Minimum 30 guests





Finger Buffet

Please choose 6 items you would like on your buffet. (Extra items can be added at £1.00 per item)

£16.50 per person including tea/coffee (More GF and Vegan options can be available on request)

Selection of sandwiches

Cheese and onion sausage rolls

Jumbo pork sausage roll

Classic pork pie

Chicken tikka samosas

Hot n spicy breaded prawns

Hot mozzarella sticks

Smoked salmon bagels

Onion bhaji's

Butterflied breaded prawns

Southern fried chicken goujons

Savoury scotch eggs

Vegetable Spring rolls

Vegetable samosas

Mini chicken skewers

Assortment of quiches

Duck and hoi sin spring rolls

Beetroot falafel

Selection of sponge and fruit cakes

All of our finger buffets come with china plates and coloured napkins of your choice.

Accommodation

The Anglesey Hotel in Gosport features a selection of tastefully decorated rooms, each showcasing its own distinct character.

Guests can choose from the following options:

Premier Suites – £160 per night

Premier Rooms – £120 to £150 per night

Executive Double Rooms – £106 per night

Standard Double Rooms – £95 per night

Family Rooms – £106 per night for two guests,

£115 per night for three guests

Single Rooms – £85 per night

Breakfast is available as an additional option:

£10 for a continental breakfast or £15 for a full breakfast.



Frequently Asked Questions

Can we have our wedding ceremony as well as the reception at the hotel?

The Anglesey Hotel can cater for wedding ceremonies and breakfast only, we do not allow for wedding receptions

How many guests can the venue accommodate for a wedding ceremony and breakfast?

For ceremonies we are licenced for up to 45 guests, this is also the number we accommodate for sit down meals

Are there any restrictions on music or entertainment for the wedding events?

We do not allow live or amplified music at the hotel

Can the hotel provide catering for our wedding, and what options are available?

We can provide catering for your wedding some options are outlined in this brochure however other options can be discussed with our team

Is there a minimum spend required for booking the venue for a wedding?

We have a minimum spend on Fridays and Saturdays of £750.00, however with the cost of venue hire for your ceremony and meal after, this limit is easily exceeded

Are children welcome at the wedding events, and are there any time restrictions for them?

We welcome children of all ages, however, our due to licensing restriction we do not allow children in our bar after 7pm. Children must also be supervised at all times.

Do you offer any special accommodations for the bride and groom or wedding guests?

Yes we offer a honeymoon suite for the Bride and Groom's use at an additional cost. We also have 27 other hotel bedrooms for your guests if required.

What is the booking and cancellation policy for wedding events?

Deposits are non-refundable, if cancelled before 1 month prior to your booking, you will incur no additional charge.

Can we bring our own decorations, and are there any limitations?

Yes we allow for you to bring in your own decorations, all we ask is the nothing is stuck to our walls



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