



Dear Guest,

Thank you for your interest regarding holding your wedding celebration at The Mercer Collection Southsea. The following information is representative of the style and quality that you can expect on your special day here both at our Gastro Pub “The Florence Arms” and the hotel group too.

Wedding Breakfast:-

Our wedding menus are offered with either a pre-order or Bride & Groom’s choice option –

Individual guest pre order – We will provide you with a pre order sheet and menus for you to circulate round your guests. They will then indicate their menu choices. If this option is chosen, we would require the completed pre order, with all guest choices returned to us, no less than four weeks in advance of the wedding day.

Bride & Groom’s choice – You will pick the starter, main & dessert for the whole party. Let us know of any special dietary requirements you or your guests may have, dishes can be tailored to accommodate most dietary needs.

We can offer everything from arrival champagne, to table wine and more. We can also match wine to each course of your menu, and are happy to assist you in your choices.

In all cases, a non- refundable deposit will be required to secure your booking, and full payment is required no less than **4 months** prior to the day. Please note a 12% service charge is applicable for wedding parties.



Arrival

Canape reception

£21.95 per head including a glass of Prosecco/Non-alcoholic Cocktail

Baked Bruschetta with Buffalo Mozzarella, Sun Dried Tomato & Basil

Parmesan & Chive Sable topped with a Goat's Cheese Mousse, Caramelized Red Onion Chutney & Crispy Shallots

Chicken Breast with Cumin & Lemon Balm on Sourdough Croute

Duck Liver Parfait with Burnt Orange

(Additional glasses of Prosecco available at £7.50 per glass)











Sample Menu A - £39 per person

STARTERS

MACKEREL

Chargrilled mackerel, root vegetable tartare, salsa verde

HAM HOCK

Ham hock terrine, house piccalilli, sourdough croutes

ASAPARAGUS

Chargrilled asparagus, poached duck egg, chervil & chive hollandaise

MAINS

STONE BASS

Pan fried fillet of stone bass, samphire & herb gnocchi, green pesto

CHICKEN SUPREME

Oven baked chicken supreme stuffed with sundried tomatoes, basil & garlic with Mediterranean vegetables & sautéed new potatoes

SPRING GREEN RISOTTO

Spring green risotto, aged parmesan crisps, green vegetables, green herb puree

DESSERTS

CRÈME BRULÉE

Classic crème brulee, fresh raspberries

CHOCOLATE MOUSSE

Dark chocolate mousse, salted caramel sauce, biscotti

APPLE CRUMBLE

Chilled apple crumble



Sample Menu B - £45 per person

STARTERS

CURED SALMON

Summer berry cured salmon with orange & fennel salad

CHICKEN LIVER PARFAIT

Chicken liver & Madeira parfait, homemade caramelised onion chutney, sourdough croutes

GOAT'S CHEESE

Goats cheese mousse, oat & poppy seed crumb, glazed pearl onions, port syrup

MAINS

BAKED LING

Oven baked ling, risetti, sea vegetables, sauce vierge

DUCK

Oven roasted breast of duck, confit duck leg, puy lentils, squash, roasted jus

RAVIOLI

Sundried tomato & ricotta, Provençale sauce, aged parmesan

DESSERTS

LEMON TART

Classic lemon tart with clotted cream & fresh raspberries

STRAWBERRY CHEESECAKE

Strawberry cheesecake, baked white chocolate & lime sorbet

DARK CHOCOLATE PARFAIT

Dark chocolate & cherry parfait, textures of chocolate, cherry & kirsch sorbet

Add Mercer cheese tasting selection & a glass of Port for an additional £9.50 per head



Buffet Options

Menu A

£16.95 per head

A selection of sandwiches
BBQ chicken drumsticks
Sun blush tomato & feta quiche
Fish goujons
Homemade sage & onion sausage rolls
Coleslaw
Mixed green salad

Menu b

£21.95 per head

"Posh" fish finger sandwiches
BBQ pulled pork sliders
Moroccan spiced bean burgers
Marinated lamb kebabs with yoghurt & mint dip
Wild mushroom & tarragon quiche
Spiced couscous salad
Classic Caesar salad
Raisin & apple coleslaw

Hot fork buffet

£29.95 per head

Choose 1 meat, 1 fish & 1 vegetarian option

Thai green chicken curry
Beef stroganoff
Market fish pie
Sweet potato & butternut squash tagine
Mediterranean vegetable ratatouille

The above dishes are served with artisan bread & butter & appropriate accompaniments.



Dessert Buffet

Add a dessert option to any of our buffet menus for £6 per head

Warm Chocolate Brownie, Crème Chantilly
Tiramisu
Lemon Posset, Shortbread Biscuit

Beverage

Here at The Florence Arms, we can arrange your whole drinks package, from jugs of Pimm's & Lemonade on arrival, to Champagne toast drinks and after dinner *digestif* if you wish. Below are examples of what we can offer.

Arrival Drinks

Prosecco - £7.50 per glass
Pimms No1 cup - £16.50 per jug (5 glasses)
Kir Royale - £9.50 per glass
Champagne - £9.00 per glass





Accommodation Requirements

Here at The Mercer Collection we have 7 boutique properties to accommodate you and your guests. Below is a brief overview:

[Florence House Hotel](#) – 6 rooms

[Somerset House Hotel](#) – 8 rooms

[Florence Suite Hotel](#) – 8 rooms

[Florence Gardens Hotel](#) – 6 rooms

[Stattons Hotel](#) – 12 rooms

[Number Four Hotel](#) – 11 rooms

[The Clarence Hotel](#) – 8 rooms

The properties are very closely located to one another. With Florence House, Somerset House, Florence Suite, Florence Gardens sharing a reception and breakfast room. Stattons Hotel is also located on the same road and The Clarence just 1 minutes' walk away. Number Four Hotel is a 3 minute drive from The Florence Arms and the other hotels.

We are always happy to discuss your accommodation needs and arrange a tour.





Little extras

Having worked with many wedding couples over the years we are happy to recommend some contacts we have worked with before and we can liaise with them to provide little touches to make your day unique.

Floral Arrangements

We are happy to assist with arranging flowers for the restaurant tables alongside our bespoke hotel florist, Shelley. With 25 years' experience Shelley works independently using the finest flowers from Covent Garden flower market.

Chocolate Favours

Mick Collins at "Chocablock Ltd" can provide boxed handmade chocolates as favours for your guests. Mick uses the finest Spanish chocolate "Chocovic" and flavours range from the traditional to Rose, Hot Chilli or Watermelon & Mint.

Wedding Cakes

The Tenth Hole Tearooms offer fabulous cakes at very good value for smaller weddings. Our guests have never been disappointed with their innovative creations.

For any questions you may have please contact Reservations at The Mercer Collection/The Florence Arms via email on info@themerccollection.co.uk or phone 02392 009009