

THE
NATIONAL
MUSEUM



Wedding Packages

at the National Museum of the Royal Navy
Portsmouth & Gosport



Wedding Packages

The Captain's Package (Portsmouth)

Step into the timeless elegance of the Captain's Cabin aboard HMS Warrior, where rich history meets intimate romance. With its elegant design and views across Portsmouth Harbour, this refined space offers a charming and private setting for a truly memorable ceremony.



What's included:

- 3 glasses of prosecco, bottled beer or soft drink per guest
- Six canapés per guest
- Ceremony set-up with tables and chairs
- Registry signing area
- Dedicated event manager & catering staff
- Your music playlist (*or live musicians welcome at your own arrangements from our preferred supplier list*)
- Bring your own flowers & decorations

Package Details:

Capacity: Up to 25 guests including the wedding couple

Time: 3:30pm–6:00pm | Ceremony at 4:00pm

Price: £3,000

Prefer to plan every detail yourself? The Captain's Cabin is available for ceremony-only dry hire at £2,000

Wedding Packages

The Captain's Package

Canapé Menu:

As part of the Captain's Package, you are invited to choose up to **6 canapé options** from the selection below to be served after your ceremony.

Meat

- Dry-cured prosciutto wrap with feta cheese & dried figs
- Skewered chicken breast satay

Fish

- Gravlax and pimento sticks
- Prawn cocktail croustade with Marie Rose sauce
- Mini smoked salmon bagel with lemon & dill

Vegetarian / Vegan

- Falafel with tagine-style sauce
- Piquant cherry peppers
- Goat's cheese & sun-dried tomato crostini
- Skewers of sun-blushed tomato & mozzarella

Dietary Requirements

We're happy to accommodate a wide range of dietary needs. Please inform your event manager of any specific requirements in advance.

Your final **guest list and menu selections must be confirmed no later than 2 weeks** before your wedding day.

Looking for a more customised menu?

Choose our **dry hire** option and work directly with our trusted catering partners to design a bespoke menu.





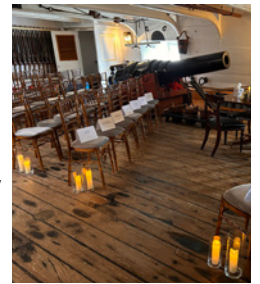
Wedding Packages

The Admiral's Package (Portsmouth)

Step aboard HMS Warrior and immerse yourself in naval history as you say "I do" on the Officers' Half Deck before dining on original mess tables in the Main Gun Deck. As the sun sets, take to the Upper Deck (weather permitting) for stunning photo opportunities with sweeping views of Portsmouth Harbour.

What's included:

- Welcome drink after the ceremony (*Prosecco, bottled beer or soft drink*)
- Three-course meal from our fixed menu with toast prosecco
- Tea, coffee & macarons to finish
- Grazing board in the evening
- DJ & dance floor area
- Full bar service
- Full set-up: tables, linens, glassware, cutlery
- Dedicated event manager & catering team
- Bring your own flowers & decorations



Package Details:

Capacity: Up to 70 day guests including the wedding couple
Up to 50 additional evening guests

Time: 4:30pm–11:30pm | Ceremony at 5:00pm

Price: £12,000 for day guests | £25pp for evening guests

Want full creative control? HMS Warrior is available for dry hire for £6,000 (peak: April–September) or £4,800 (off-peak: October–March)

Wedding Packages

The Admiral's Package

Set Menu:

As part of the Admiral's Package, you are invited to choose one option per course per guest from the selection below to be served after your ceremony.

Starters

- **Potted chicken liver parfait**
Real ale chutney and cherry tomatoes
- **Vegetable anti pasti**
Marinated griddled vegetables with humus and ciabatta
- **Caprese salad**
Interleaved slices of vine plum tomatoes and buffalo mozzarella intermingled with torn basil and dressed with balsamic

Mains

- **Braised blade of New Forest beef**
Slow cooked in a rich stock. Served with sautéed onions and mushrooms on gratin potatoes
- **Roast breast of chicken**
Stuffed with brie, basil and sun-dried tomato. Served on a roasted ratatouille sauce with roasted new potatoes
- **Roast butternut squash**
Filled with roasted vegetables on a rich tomato sauce. With roasted new potatoes

All mains are served with fresh seasonal vegetables

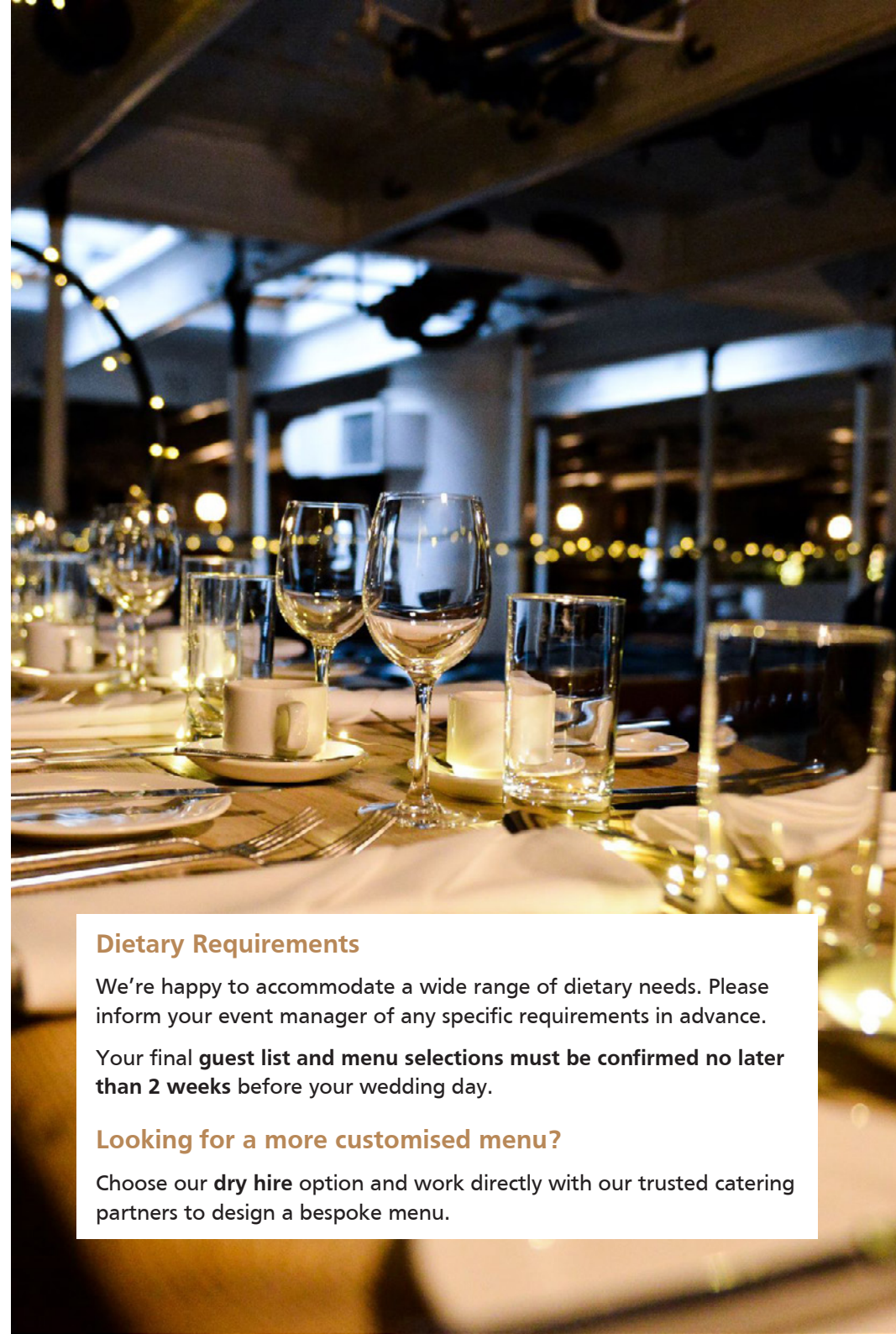
Dessert

- **Strawberry and raspberry Eton mess**
- **Chocolate fudge brownie (gf)**
- **Cheese board**

Evening grazing board

Choose one option for all guests

- **Greek board**
Pitta bread with tzatziki, Cured meats, Thyme marinated feta, Olives, Cucumber and humus, Chargrilled vegetables, On the vine tomatoes, Cream cheese stuffed peppers
- **British Board**
Glazed ham, Chicken liver pate, Pork pie, Mature cheddar cheese, Stilton, Brie, Pickled onions & pickles, Pickled beetroot, Crackers & crusty bread
- **Charcuterie Board**
4 European meats, Flame roasted pimento, Manchego, Sundried tomatoes, Harissa sour cream, Olives, Dried fruits, Ciabatta



Dietary Requirements

We're happy to accommodate a wide range of dietary needs. Please inform your event manager of any specific requirements in advance.

Your final guest list and menu selections must be confirmed no later than 2 weeks before your wedding day.

Looking for a more customised menu?

Choose our **dry hire** option and work directly with our trusted catering partners to design a bespoke menu.



Wedding Packages

Priddy's Package (Gosport)

Step into an 18th-century gunpowder store transformed into an enchanting wedding venue. With vaulted ceilings and exposed brickwork, the Grand Magazine located within the Explosion Museum of Naval Firepower offers a dramatic and romantic backdrop like no other.

What's included:

- Welcome drink after the ceremony (*prosecco, bottled beer or soft drinks*)
- Three-course meal from our fixed menu with toast prosecco
- Tea, coffee & macarons to finish
- Sausage and bacon baps in the evening
- DJ & dance floor area
- Full bar service
- Full set-up: tables, linens, glassware, cutlery
- Dedicated event manager & catering team
- Bring your own flowers & decorations

Package Details:

Capacity: Up to 70 day guests including the wedding couple
Up to 50 additional evening guests

Time: 4:30pm–11:30pm | Ceremony at 5:00pm

Price: £10,000 for day guests | £15pp for evening guests

Prefer to plan every detail yourself? The Grand Magazine is available for dry hire at £2,000

Wedding Packages

Priddy's Package

Set Menu:

As part of the Priddy's Package, you are invited to choose one option per guest from the selection below to be served after your ceremony.

Starters

- **Pressed ham hock terrine**
Spiced apple compote and pickled cucumber
- **Smoked salmon salad**
Lemon syrup, sorrel and Marie Rose sauce
- **Goat's cheese and chilli marinated beetroot**
With caramelised onion, mixed leaf and balsamic glaze

Mains

- **Braised blade of New Forest beef**
Slow cooked in a rich stock. Served with sautéed onions and mushrooms on gratin potatoes
- **Roast breast of chicken**
Stuffed with brie, basil and sun-dried tomato. Served on a roasted ratatouille sauce with roasted new potatoes
- **Leek and mushroom crumble**
Topped with a herb crust. With roasted new potatoes

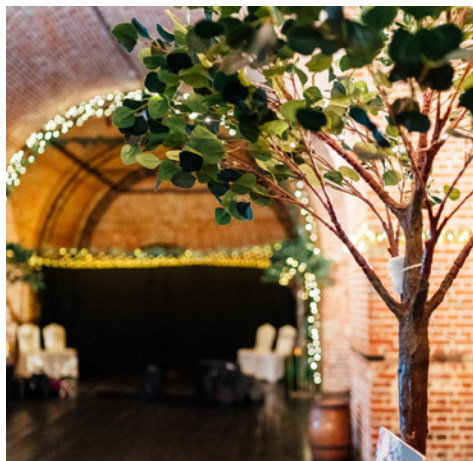
All mains are served with fresh seasonal vegetables

Dessert

- **Tarte au citron**
- **Chocolate mousse with a shortbread biscuit**
- **Cheese board**

Evening Food

- **Bacon and sausage baps**
Vegetarian, vegan and gluten free options available on request



Dietary Requirements

We're happy to accommodate a wide range of dietary needs. Please inform your event manager of any specific requirements in advance.

Your final **guest list and menu selections must be confirmed no later than 2 weeks** before your wedding day.

Looking for a more customised menu?

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Proposal Package (Portsmouth)

Pop the question in style—choose from HMS Warrior or HMS Victory, with stunning views over Portsmouth Harbour. Our team will help you plan the perfect moment, ensuring a unique and unforgettable experience in the heart of Portsmouth Historic Dockyard.

What's included?

- 1-hour exclusive hire for a private proposal
- A celebratory bottle of prosecco and bouquet of flowers
- An event manager to help plan & capture your special moment on your mobile phone if desired

Package Details:

Time: Monday-Sunday

Suitable timings to be discussed with your Event Manager.

Price: From £250

Want to upgrade? We can help you make your moment even more special. Choose from the following for an additional fee:

- Keepsake HMS Warrior or HMS Victory champagne flutes
- String Quartet or Shanty Band
- Professional photographer

Contact Us

Would you like to know more?

Get in touch with us today and we will be delighted to tell you everything you need to know and arrange a visit for you to see the venue.

Visit our website for more information:

www.nmrn.org.uk/venue-hire/weddings

Follow us on:

f in 

specialevents@nmrn.org.uk

02392 891370 EXT: 8013