

A day for You
Made by Us



PORTAL
GOLF & SPA RESORT



THE WEDDING THE HEART OF *Your Day*

The perfect wedding requires a stunning setting and Portal Hotel, Golf & Spa is the perfect choice for your celebration. The beautiful grounds, waterfall and 330 acres of Cheshire countryside are a gorgeous backdrop for your wedding day and for those all-important photographs.

Our expert wedding planners will be delighted to help you every step of the way to create the day of your dreams. From a wedding breakfast or a delicious buffet, choosing wines to compliment your menu or recommending local suppliers, all to tailor make your day.

Whether you are looking for an intimate get together or a lavish banquet, at Portal Hotel, Golf & Spa we have the perfect setting and with years of experience, we certainly know how to throw a good party. We offer award-winning cuisine, impeccable service

and comprehensive wedding packages, making sure that we exceed your expectations for the most memorable day of your lives.

Our experienced team is ready to guide you every step of the way and if you need some ideas for your pre-wedding party, take a look at our spa and golf breaks.

We look forward to hosting your big day at Portal Hotel, Golf & Spa.

Best regards and congratulations!

We honestly couldn't have picked a better venue. The place looked perfect, and our wedding day was perfect. Thank you so much for going above and beyond.

- Mr & Mrs Fletton

WHERE TO Say "I do"

You've found each other, now it's time to celebrate. Every wedding is unique and we'll work with you to make sure everything is exactly as you want it. We offer a range of packages to suit every budget and style. Whatever your special day consists of, we can help tailor make your perfect package to suit you and your guests.

Set in beautiful countryside amidst rolling hills, the luxurious and elegant Portal Hotel, Golf & Spa near Chester provides some of the finest luxury accommodation in the Cheshire area. You can always expect excellent service and the finest dining experience within our stunning country location.

The Castle Suite and Waterstones Suite are stunning rooms with full length windows and doors opening into the magnificent gardens, the perfect setting for the wedding of your dreams and picture-perfect backdrop for your wedding photographs.

THE CASTLE SUITE

Our self-contained suite boasting a private bar and dance floor. The cocktail bar reception area is perfect to host your arrival drinks and keep your guests in suspense before the grand unveiling of the room for your special day. The Castle Suite can accommodate up to 180 guests for ceremony and wedding breakfast and up to 200 evening guests.

THE WATERSTONE SUITE

The octagonal suite offers its own private bar and balcony with sweeping views across the premier golf course, private estate and the Cheshire Plain. Able to accommodate an intimate reception for 50 guests, to a wedding breakfast of 150 guests, and up to 200 evening guests.

CEREMONIES

The registrar will need to be booked directly by the couple. Booking is possible up to two years to the day prior to your wedding date, external charges will apply.

Contact the Registrar directly for available dates and further guidance.

Chester Registry Office
0300 123 7037
[chesterregisteroffice](mailto:chesterregisteroffice@cheshirewestandchester.gov.uk)
[@cheshirewestandchester.gov.uk](mailto:chesterregisteroffice@cheshirewestandchester.gov.uk)





YOUR FIRST MEAL AS A *Married Couple*

WEDDING BREAKFAST & RECEPTION

An elegant extravaganza, beautifully simple ceremony or a bespoke wedding breakfast, we can accommodate all. For your first meal as a married couple be inspired by our chef's passion for food. It is the little details that make all the difference, and that is why when it comes to quality they only use the finest seasonal ingredients and source only the best produce. After the meal, party the night away in one of our evening function suites.

PRE & POST-WEDDING DINNER OPTIONS

Start the celebrations early and arrange a dinner for the wedding party the night before. Similarly, have one last toast to the newlyweds the morning after with a private breakfast for you and your guests.

ADD YOUR OWN *Finishing Touches*

Pre-wedding get together, soothing spa days and private dining are all on our menu of extras just for you.

HEN & STAG PARTIES

Not only do we love having you here for your big day, but your big night too. We've got some great ideas and we know how stressful it can be to organise the perfect Hen and Stag party to impress everyone. See our insert pages for hen and stag party packages including spa days and adrenaline pumping activities.

SPA DAYS

Rejuvenate your mind, body and soul with a well-deserved day of relaxation after weeks of wedding planning, a hen party or just a treat for the bride and her bridesmaids, our spa is the perfect way to prepare for the big day. From advanced precision facials to aroma envelopes, relaxing full body massages to hot stone treatments, the choice is yours.

Gift vouchers can also be purchased as a thank you for loved ones and can be printed and personalised ready to hand out on your big day.

GOLF

At Portal Hotel, Golf & Spa we are proud to offer three premier courses.

Premier Course The Premier Course was opened in 1990 by former European Tour Professional, Andrew Murray. Each hole has a distinct and unique character, which provides 18 very individual challenges.

Championship Course The Championship Course opened in 1990, was named 'Golf Course of the Year' in 1995 and is the star of Portal's golfing complex. Designer Donald Steel has created a challenge that is characterized by unique and distinctive holes, expansive water hazards and cascading waterfalls are among the tests.

Arderne Course Nestled in the tranquil Cheshire countryside is our hidden gem, the Arderne Course. Designed to test and improve the game of experienced players whilst also providing the ideal practice facility for those of all ages.

To reserve a tee time and enjoy our courses please contact 0344 879 9082.



AT THE END OF THE *Night*

Portal Hotel, Golf & Spa boasts 85 spacious rooms with beautiful views of the grounds. Keep your family and friends close and have your guests stay over at the hotel.

OUR ROOMS

We offer a complimentary room for the newlyweds and two complimentary upgrades to one of our superior rooms for your nearest and dearest. We have several room types to cater for all requirements including suites, executive, family and accessible rooms. All rooms are en-suite, non-smoking and offer the following:

- Flat screen TV
- Direct dial telephone
- Tea and coffee making facilities
- Iron and ironing board
- 24hr room service
- Free Wi-Fi
- Full use of the leisure facilities during your stay. Please note, there are children's swim times at our Vital Spa.

Additional items are included in upgraded rooms including:

- Bath robes
- Slippers
- Nespresso coffee machine

We offer discounted rates for your wedding guests and that can be booked alongside your wedding. Your wedding coordinator will discuss rates booking terms and conditions.



To hear more about our packages or talk us through your ideas,
contact our wedding coordinator on:

PORTAL HOTEL, GOLF & SPA
COBBLERS CROSS LANE, TARPORLEY, CHESHIRE, CW6 0DJ

0344 879 9082
macdonaldhotels.co.uk/portal
specialevents.portal@macdonald-hotels.co.uk

PORTAL
GOLF & SPA RESORT

PLANNING YOUR *Wedding*

We know that your wedding day is one of the most important days of your life and our years of experience in creating unforgettable memories in the stylish and beautiful setting of our resort is a reassuring thought for you, your family and friends.

PROVISIONAL BOOKINGS

Once you have decided on Portal Hotel, Golf & Spa and have set the date, you can make a provisional booking without obligation, which will be held for 7 days.

CONFIRMING YOUR BOOKING

To confirm your booking, we will require a £1,000 deposit along with a signed agreement. The deposit is non-refundable and non-transferable.

FINAL DETAILS

Your dedicated wedding coordinator will be available to contact throughout your planning journey and will meet with you around eight weeks prior to your wedding to discuss your day in detail.

ACCOMMODATION

We offer a complimentary night stay with some of our wedding packages, which will be booked when your wedding is confirmed. An initial allocation of up to 20 classic bedrooms for the night of your wedding can be held on your behalf, if this is of interest please request this with your wedding coordinator. Additional accommodation is subject to availability at the time of booking and can be booked at the best available rate.

Check-in time is 15:00 on the day of arrival. We try our best to accommodate early check ins, however these cannot be guaranteed.

Please contact your wedding coordinator who will confirm your discounted wedding rate, book your rooms and provide you with a unique booking code. Guests should call the hotel with the unique booking code to guarantee the discounted rate and reserve a room in their name, plus a non-refundable deposit will be required to secure their booking. Any bedrooms unnamed eight weeks prior to your wedding date will be released.

Your guests can contact the reservations team during office hours on 0344 879 9082.

macdonaldhotels.co.uk/portal

PORTAL
GOLF & SPA RESORT

LUXE Package

FROM £199 PER PERSON

- Room hire of our Castle Suite
- A glass of champagne per person for your arrival drink
- Four per person canapes during the drinks reception
- 'Luxury' three-course wedding breakfast
- Half bottle of upgraded wine during the wedding breakfast
- A glass of champagne per person for your toast
- Dedicated wedding co-ordinator
- Use of our golf buggy for your wedding photos
- Five item fork buffet for evening reception
- Menu tasting for two
- One year anniversary stay (Valid for 18 months)
- Suite for the night of the wedding for the couple
- Crockery, cutlery and glassware
- Use of cake stand and knife
- White table linen and napkins
- White chair covers
- Use of our 330 acres of grounds for your photos
- 10% off beauty treatments at the Leisure Club and Spa
- Six months use of our leisure facilities for the couple
- Professional toastmaster for your special day
- Sabrage experience

macdonaldhotels.co.uk/portal

PORTAL
GOLF & SPA RESORT

LOVE *Package*

FROM £140 PER PERSON

- Room hire of our Castle Suite
- A glass of sparkling white wine per person for your arrival drink
- 'Love' three-course wedding breakfast
- Half bottle of house wine during the wedding breakfast
- A glass of sparkling white wine per person for your toast
- Dedicated wedding co-ordinator
- Use of our golf buggy for your wedding photos
- Five item finger buffet for evening reception
- Menu tasting for two
- Suite for the night of the wedding for the couple
- Crockery, cutlery and glassware
- Use of cake stand and knife
- White table linen and napkins
- White chair covers
- Use of our 330 acres of grounds for your photos
- 10% off beauty treatments at the Leisure Club and Spa
- Three months use of our leisure facilities for the couple

macdonaldhotels.co.uk/portal

PORTAL
GOLF & SPA RESORT

LACE *Package*

FROM £100 PER PERSON

- Room hire of our Castle Suite
- A glass of sparkling white wine per person for your arrival drink
- 'Lace' three-course wedding breakfast
- A glass of house wine during the wedding breakfast
- A glass of sparkling white wine per person for your toast
- Dedicated wedding co-ordinator
- Use of our golf buggy for your wedding photos
- Bacon or sausage barm with potato wedges for evening reception
- Menu tasting for two
- Suite for the night of the wedding for the couple
- Crockery, cutlery and glassware
- Use of cake stand and knife
- White table linen and napkins
- Use of our 330 acres of grounds for your photos

macdonaldhotels.co.uk/portal

PORTAL
GOLF & SPA RESORT

TWILIGHT *Wedding Package*

FROM £65 PER PERSON

- Civil ceremony room hire
- Glass of Bucks Fizz per person after the wedding ceremony
- Delicious barbeque or hot & cold buffet
- Glass of sparkling wine for the toast
- Evening room hire until 1am
- Complimentary bridal suite including breakfast for the happy couple on the night of their wedding
- White table linen and napkins
- Use of our cake stand and knife
- Use of our cream metal post box

Certain dates and minimum numbers apply. Package prices are valid for 2024 weddings, increase of 10% year on year.

macdonaldhotels.co.uk/portal

PORTAL
GOLF & SPA RESORT

CANAPÉ

Menu

£2.50 PER ITEM
minimum 25 item per canapé selected

COLD CANAPÉS

- Chicken liver mousse
smoked bacon crumble
- Pressed ham hock
piccalilli gel
- Bruschetta crostini
baked feta
- Roasted beetroot
whipped goat's curd,
rye cracker
- Smoked salmon blini
dill crème fraîche
- Smoked mackerel pâté
en crouste

HOT CANAPÉS

- Mini croque monsieur
- Confit duck croquette
spiced plum jam
- Parmesan and mushroom
velouté parmesan crumb
- Truffled cheese gougères
burnt onion jam
- Smoked haddock Arnold
Bennet tartlet
- Tempura cod cheeks
pea purée

DESSERT CANAPÉS

- Mini lemon meringue
- Apricot and almond tartlet
- Chocolate delice
- Passion fruit bavaois
- Raspberry eclair
- Pistachio financiers

All details are correct at time of going to print, however may be subject to change.
If you have any questions regarding our ingredients, or if you have a food allergy or intolerance,
please speak to your wedding coordinator

macdonaldhotels.co.uk/portal

PORTAL
GOLF & SPA RESORT

LACE WEDDING

Breakfast Menu

£35 PER PERSON

maximum 2 choices per course

STARTERS

- Roasted vine tomato soup
basil crème fraîche
- Chicken liver parfait
apple chutney, toasted
sourdough
- Ham hock terrine
chilled pea purée, pickled
shallots, rye shards
- Salmon fishcake
creamed leeks, caviar
- Smoked mackerel pâté
pickled cucumber, crostini

MAINS

- Pan-fried chicken breast
potato, greens, wild mushroom,
café au lait sauce
- Braised blade of beef
horseradish mash, cep purée,
onion, bacon, red wine sauce
- Hake fillet herb crust, green
beans, crushed dill potato,
beurre blanc
- Sea trout beetroot semi gel,
roasted beets, charred leek,
olive crumb, herb oil
- Sautéed gnocchi
ratatouille, pesto

DESSERTS

- Warm chocolate brownie
vanilla ice cream
- Sticky toffee pudding
butterscotch sauce, clotted
cream ice cream
- Apple and cinnamon pie
crème anglaise
- Selection of ice cream
and sorbet
- Wild berry Eton mess

All details are correct at time of going to print, however may be subject to change.
If you have any questions regarding our ingredients, or if you have a food allergy or intolerance,
please speak to your wedding coordinator

macdonaldhotels.co.uk/portal

PORTAL

GOLF & SPA RESORT

LOVE WEDDING

Breakfast Menu

£45 PER PERSON
maximum 2 choices per course

STARTERS

- Warm cheddar and leek tartlet
onion jam
- Whipped chicken liver parfait
fig, gingerbread shards
- Beef shin roulade potato layer,
béarnaise espuma, crispy
shallots
- Smoked haddock fishcake
egg yolk purée, watercress
velouté
- Salmon gravadlax compressed
cucumber, buttermilk, micro
leaves

MAINS

- Roast sirloin of beef
Yorkshire pudding, potato,
crushed roots, red wine sauce
- Pressed pork belly
roast fillet, Hispi cabbage,
potato, burnt apple purée,
cider jus
- Cod loin chickpea, chorizo,
sundried tomato cassoulet
- Sea bass mustard crust,
parmentier potato, pancetta,
spinach, red wine sauce
- Artichoke risotto
Romanesco florets, puffed rice

DESSERTS

- Chocolate delice Namelaka,
cardamom ice cream
- Fig tart damson gel, brown
sugar meringue
- Apple tarte tatin
Calvados brandy, vanilla
ice cream
- Glazed lemon tart
clotted cream, preserved lemon
- Grand Marnier crème brûlée

All details are correct at time of going to print, however may be subject to change.
If you have any questions regarding our ingredients, or if you have a food allergy or intolerance,
please speak to your wedding coordinator

macdonaldhotels.co.uk/portal

PORTAL
GOLF & SPA RESORT

LUXE WEDDING

Breakfast Menu

£60 PER PERSON
maximum 2 choices per course

STARTERS

- Duck rilette** shaved fennel, walnut, fig, crostini
- Chicken and foie gras terrine**
Waldorf garnish, melba toast
- Crab tian** compressed cherry tomatoes, gazpacho, micro leaves
- Seabass ceviche**
chilli, lime, coriander
- Marinated beetroot**
whipped goats' curd, pine nut, Cabernet Sauvignon reduction

INTERMEDIATE

- Seared scallop**
roasted cep purée, king oyster mushroom, split sauce
- Cured sea trout**
nori, soy gel, wasabi
- Leek and potato velouté**
leek ash, gruyere croute
- Yuzu sorbet** lemon thyme

MAINS

- Fillet of beef** whipped liver parfait, brioche, truffled potato, bone marrow sauce
- Corn-fed chicken ballotine**
black pudding farce, potato purée, apple, celeriac
- Halibut** artichoke, sea vegetables, brown shrimp, spinach purée
- Cod loin** prawn tortellini, courgette and basil purée, shellfish bisque
- Swede, onion and cheese dartoise tart**

DESSERTS

- Chocolate mousse**
honeycomb, Parma Violet powder, milk crisps
- Manchester tart**
- Cox apple mille-feuille**
brown butter ice cream
- Salted caramel tart**
roasted banana, vanilla ice cream
- Yoghurt parfait**
pistachio, blood orange gel

All details are correct at time of going to print, however may be subject to change.
If you have any questions regarding our ingredients, or if you have a food allergy or intolerance,
please speak to your wedding coordinator

macdonaldhotels.co.uk/portal

PORTAL
GOLF & SPA RESORT

BUFFET

Menus

FINGER BUFFET MENU

Selection of sandwiches

Cheddar and pickle
Tuna and lemon mayo
Ham and mustard
Egg mayo and rocket

Selection of salads

Caesar salad
Garden salad
Pesto pasta salad

Coleslaw

Seasoned wedges

BBQ chicken wings
with blue cheese dip

Selection of pizza

Margherita
Pepperoni
Rustic vegetable

Gala pie with piccalilli

INDIAN FORK BUFFET

Pakora, onion bhaji
Poppadums
Onion salad, mint yoghurt, mango chutney
Basmati rice, pilaf rice
Chicken curry
Tikka masala
Rogan Josh
Madras
Naan breads

MEXICAN FORK BUFFET

Tortilla chips
Guacamole, sour cream, tomato salsa
Chicken enchiladas
tomato, spices, peppers
Beef chilli
Cumin, paprika, coriander
Three bean braised rice
Vegetable fajitas

ITALIAN FORK BUFFET

Caprese salad
Mozzarella, tomato, basil
Beef lasagne
Parma chicken
Spaghetti pomodoro
Mediterranean vegetable ciambotta stew
Garlic bread
HOG ROAST
Whole spit roasted pig
Floured baps
Apple sauce
Mixed leaf salad
Tomato, rocket, red onion salad
Coleslaw
Seasoned wedges

All details are correct at time of going to print, however may be subject to change.
If you have any questions regarding our ingredients, or if you have a food allergy or intolerance,
please speak to your wedding coordinator

macdonaldhotels.co.uk/portal

PORTAL
GOLF & SPA RESORT

WEDDING BREAKFAST

Menu

GOLD PACKAGE

STARTERS

Fan of Galia melon berry compote, seasonal sorbet (V)

Ham hock and apricot terrine apple chutney, ciabatta wafer

Homemade leek and potato soup crispy leek topping (V)

MAINS

Roast outdoor reared freedom approved pork loin apple and sage jus

Pan fried corn-fed free-range chicken breast field mushroom and brandy sauce

24 hour braised shin of Scottish beef pearl onion and smoked bacon jus

DESSERTS

Vanilla panna cotta strawberry homemade shortbread

Warm chocolate brownie vanilla ice cream

Classic lemon tart lemon curd, crushed meringue

Fair trade tea & coffee with chocolate mints

PLATINUM PACKAGE

STARTERS

Chicken liver parfait red onion chutney, toasted brioche

Poached petit darn of salmon spinach, tomato and red onion dressing

Roast tomato and basil soup basil pesto (V)

MAINS

Slow roasted shoulder of Highland lamb red currant jus

Pan fried Shetland salmon white wine and dill sauce

21-day aged roast topside of Scottish of beef Yorkshire pudding, pan gravy

DESSERTS

Sticky toffee pudding vanilla ice cream, toffee sauce

Lemon posset berry compote, homemade shortbread

New York style baked cheesecake mixed berry compote, berry gel

Fair Trade tea and coffee with chocolate mints

DIAMOND PACKAGE

STARTERS

Confit free-range chicken and wild mushroom terrine walnut and raisin

John Ross Jnr smoked salmon traditional garnish

Butternut squash, sage and honey soup (V)

MAINS

Highland lamb rump red wine and rosemary sauce

21-day aged roast rib of Scottish beef Yorkshire pudding, thyme jus

Wild cod fillet with parsley crust wholegrain mustard sauce

DESSERTS

Strawberry cheesecake strawberry gel, Chantilly cream

Chocolate ganache tart raspberry gel, toffee ice cream

Vanilla crème brûlée homemade shortbread

Fair Trade tea and coffee with chocolate mints

All details are correct at time of going to print, however may be subject to change.
If you have any questions regarding our ingredients, or if you have a food allergy or intolerance,
please speak to your wedding coordinator

macdonaldhotels.co.uk/portal

PORTAL
GOLF & SPA RESORT