

Weddings At The Pheasant Hotel 2019



Hidden away in its own quiet corner of Harome village, The Pheasant is a unique location which is perfect for special occasions, and particularly perfectly suited for intimate weddings – from 20 to 80 people! This beautiful, sixteen-bedroomed Country Hotel has stylish, but cosy, public rooms for entertaining your guests and great locations for photographs, all in striding distance. Add to this delicious food, friendly service and superb facilities, including a heated indoor swimming pool, and the package is hard to beat.





Wedding and Civil Ceremonies

The Pheasant Hotel is licensed for wedding and civil ceremonies in either the conservatory, dining room or terrace. The ceremony rooms can hold a maximum of 60 people or there is also the option of a traditional church wedding at Saint Saviour's in Harome, literally opposite the hotel. For civil ceremonies at The Pheasant Hotel, you will also need to arrange the registrar with Malton Registry Office on 01609 780720 or alternatively email registrars.malton@northyorks.gov.uk. For traditional weddings at St Saviour's Church.

Facilities

In good weather, the Terrace at the Pheasant is the ideal setting for your ceremony or drinks reception with canapés, and allows guests to mingle and relax, whilst the 'newly weds' pose in the garden, near the mill pond or any number of other locations, for romantic wedding photographs.

We can also offer a bell tent for a fee of £250, for the little ones to play or adults to relax.

If you hold your wedding at the Pheasant we keep the entire hotel exclusive to your party for a fee of £1,750 for under 50 guests and £1,250 for 50 plus guests and we require all 16 bedrooms to be taken by the wedding party for the evening of the wedding.

Having exclusive use of the Hotel means that all of the public areas are at your disposal, including the cosy bar, stylish conservatory, comfy lounge and beautiful gardens and not forgetting our indoor heated swimming pool, which is perfect for groups of family and friends over a variety of age groups.

Where the length of stay permits, there are a good number of walks in the area, as well as tourist attractions, such as Helmsley Castle, Rievaulx Abbey, Nunnington Hall and Castle Howard all in close proximity – and the North Sea coast is less than an hour away.

The wedding breakfast price is £67.50 per person. A tasting session of three courses for the bridal couple prior to the wedding is included. Additional guests are welcome to sample the menus at a cost of £35 per head.



Accommodation

You and your guests will be spoilt for choice with the rooms at the Pheasant – both in the main hotel building and in the courtyard. A number of our rooms have been furnished to allow for flexibility permitting additional guests, some even canine guests. The latest addition to the hotel is the ‘Pheasant Suite’, which has private accommodation over two floors: a lounge on the ground floor and bedroom and bathroom to the first floor, perfect for the bridal party to prepare in.

Plum Cottage, tucked away with its own entrance off a secluded corner of the courtyard, is often used as our honeymoon suite. It has a private terrace accessed from the French doors opening directly from the bedroom, with a table for two, ideal for a quiet breakfast or a long, leisurely evening drink. The bedroom has a king size bed, freestanding bath, walk-in shower and separate toilet, and television mounted on the wall.

Mallards and Peartree, both of which comprise of a double bedroom, a second bedroom for up to 2 children and a small sitting room with a mini-kitchen – they are also ideally positioned for access to the swimming pool!



	Bed & Breakfast Sun to Fri (Based on 2 people sharing)	Bed & Breakfast Saturday (Based on 2 people sharing)
Luxurious Suite Pheasant Suite	£270 £240 single occupancy	£290 £250 single occupancy
Romantic Hideaway Plum Cottage	£210 £180 single occupancy	£230 £190 single occupancy
Family-friendly Courtyard Rooms Mallards Peartree	£210 £180 single occupancy +£35 per child B&B/£30 dog	£230 £190 single occupancy +£35 per child B&B/£30 dog
Four Poster Rooms Beckdale Farndale Kirkdale Rudland	£200 £170 single occupancy +£35 per extra guest/child	£220 £180 single occupancy +£35 per extra guest/child
Pond View Rooms Hodge Harland Loskey	£200 £170 single occupancy +£35 per extra guest/child	£220 £180 single occupancy +£35 per extra guest/child
Large Double Rooms Bilsdale Bransdale	£200 £170 single occupancy	£220 £180 single occupancy
Standard Double Rooms Blakey Ashdale – Ground floor	£180 £150 single occupancy	£200 £160 single occupancy
Single Room Riccardale	£95 single occupancy	£105 single occupancy



The Pheasant Hotel bedroom Set Up

<u>Rooms</u>	<u>Details</u>
Rudland	4 poster king size, pond view
Loskey	Super king, pond view, walk in shower no bath
Hodge	Super king , pond view, can twin, sofa bed
Harland	Super king, pond view, can twin, sofa bed
Blakey	Double room, pond view
Riccaldale	Single room, double bed, walk in shower
Kirkdale	4 poster king size, sofa bed, interconnecting with Riccaldale
Farndale	4 poster king size, courtyard view
Bransdale	Super king size, courtyard view, sofa bed, can twin
Bilsdale	Super king size, courtyard view, can twin
Beckdale	4 poster king size, courtyard view, sofa bed
Ashdale	Ground floor, walk in shower wet room, can twin
Pear Tree	Court yard ground floor can be twined and has bunk beds in second bedroom
Mallards	Court yard first floor, can be twined and has single child cabin beds in second bedroom
Plum Cottage	Court yard, free standing bath and walk in shower in main bedroom, out side terrace, double bed
Pheasant Suite	Split over 2 floors, can be twined and has sofa bed



Wedding Reception Drinks

Please note drinks are available by the glass or by the bottle depending on beverage.

Wine/Champagne served by the bottle serves approximately 6 glasses per bottle.

Reception drinks by the glass

Prosecco	£9.00
Champagne	£12.00
Bucks Fizz	£9.50
Classic Pimms lemonade, Summer Fruits	£8.00
Winter Pimms No.3, warm apple juice	£8.00
Wild Strawberry Fizz - Champagne, Wild Strawberry Liqueur	£14.50
Mulled Wine (served warm)	£8.00
Mulled Yorkshire Cider (served warm)	£7.00
Non Alcoholic Fresh Fruit Juice	£4.00
Elderflower Pressé	£4.00
Bottled lagers	£5.00

Sparkling Wines

Sacchetto, Prosecco Extra Dry Fili NV (White or Rosé)	£30
Gusbourne, Blanc de Blanc 2013	£75
Champagne, Jules Feraud Réserve, S.C. Vincelles (France)	£46
Champagne, Collet Brut 'Art Deco' NV	£55

Wines

House white (own label)	£24
House red (own label)	£24
House rosé	£24

Please see the full wine list for other options





Canapés

£9.00 per person

(Please choose 4 options from the following)

Dale end cheddar and truffle arancini

Tartare of salmon, coriander, lime and soy

Smoked haddock fish cake, sauce gribiche

Tempura king prawns, sweet chilli dipping sauce

Breaded ham hock fritters, deviled mayonnaise

Candied walnuts, spiced red pepper, black onion seed crisp

Lemon and herb cream cheese gougeres

Heather honey and mustard glazed pigs in blankets

Mini yorkshire pudding, beef and horseradish

Goat's cheese and asparagus, red onion quiche

3 Course Wedding Breakfast £67.50 per person

Starters

Locally smoked Scottish salmon, pickled beetroot, cucumber, trout caviar creme fraiche, dill oil

Pressed confit duck, liver parfait, spiced apricot, bread crisps

Dressed Whitby crab, marinated courgettes, lightly curried mayonnaise, oat cracker

Ham hock terrine, piccalilli, sourdough toast, roasted mulled pineapple

Asparagus and quail egg salad, crispy speck, lovage mayonnaise

King prawn and pink grapefruit, heritage tomato salad

Chicken liver parfait, riesling jelly, brioche, apple chutney, herb salad

Isle of mull scallops, spiced pigs cheek, peas and mint, pork scratching (£5pp Supplement)

North sea lobster thermidor, pickled green salad (£10pp supplement)



Mains

60 Day aged sirloin, caramelised onions, fondant potato, romanesco cauliflower

Roasted loin of venison, carrot and cumin puree, confit beetroot, red currant sauce

Scottish organic salmon, broccoli and hazelnut mash, brown butter sauce, conference pear

Pilmoor herb fed chicken, salt baked celeriac, wild mushroom, truffle sauce

Ox cheek bourguignon, roasted roots, smoked bacon, grain mustard mash

Fillet of 60 day aged beef, chestnut mushroom, pommes anna, watercress (£10pp Supplement)

Loin of Gloucester old spot pork, smoked butter mash, black pudding fritter, cider sauce

Spiced lamb shoulder, rosemary pearl barley, sauce vierge

Stone bass, pea, asparagus and brown shrimp salad, mint hollandaise

Vegetable Accompaniments

Potatoes

(Please choose one)

Garlic and rosemary roast potatoes

Dauphinoise potato gratin

Pink and fir potatoes with mint and black pepper butter

Creamed potatoes with smoked butter

Vegetables

(Please choose two)

Baked cauliflower cheese

Root vegetable horseradish gratin

Green beans with truffle and hazelnuts

Mixed seasonal greens with lemon and basil

Heritage tomatoes, watercress and broad bean salad



Desserts

Vanilla and orange crème brûlée, macadamia nut ice cream

Blueberry and tonka bean cheese cake, blueberry sorbet

Spiced bramley apple crumble, vanilla custard, lemon thyme ice cream

Warm pistachio cake, mulled pineapple, coconut milk and lemon grass sorbet, lime and pistachio puree

Warm chocolate tart, lemon thyme ice cream, cocoa crisp

Summer berry pavlova, salted caramel cream, strawberry and rose sorbet

Sicilian lemon posset, passion fruit, raspberry sorbet

Sticky toffee pudding, toffee sauce, crème fraîche ice cream

Selection of farmhouse cheeses (£10 per person for additional course)

Coffee and chocolates £5.00 per person

Vegetarian Options

Starters

Pickering watercress and potato soup, dale end cheddar dumplings

Poached hens egg, ratatouille, pumpkin seeds, black truffle

Risotto of garden herbs, ogleshield cheese, confit onions, peas and mint

Mains

Cauliflower and truffle mac and cheese, roasted hazelnut and pickled carrot salad

Red pepper and chick pea tagine

Spiced aubergine, yorkshire feta, lentils and confit tomatoes



Evening food

Snacks

Gloucester old spot bacon and sausage ciabatta buns and chips
(red pepper and mozzarella toasted ciabatta)

£15 per person

Fish and chips with crushed minted peas
(tempura vegetables with spiced mayonnaise)

£15 per person

Gloucester old spot pork buns with coleslaw and
spiced apple chutney

£15 per person

Hog roast, apple sauce, selection of salads
(minimum 40 people)

£20 per person

A selection of cheeses with all the trimmings

£15 per person

Finger buffet

£17.50 per person

Helmsley pork pies and homemade sausage rolls

Scottish organic salmon, roasted rump of beef, and cream cheese and cucumber finger sandwiches

Mini prawn cocktails and smoked chicken caesar salads

Goats cheese and pistachio crostini



Cold buffet

£27.50 per person

Platter of poached and smoked salmon, brown shrimp mayonnaise, sea greens

Cured meats and cheeses, homemade pickles and chutneys

Roasted rump of beef and roasted loin of gloucester old spot pork,
globe artichoke, mozzarella and sweet pepper

Spiced rice salad, golden raisins, wild mushrooms

Penne pasta salad with confit chicken, tomato and olives

Coleslaw and potato salad, green salad

Homemade bread buns

Hot buffet

Chicken curry, fragrant rice, cucumber salad, mango chutney, yoghurt and mint dip, poppadoms
(spinach, coconut and oyster mushroom curry)

£15 per person

Cumberland sausages in onion gravy, smoked butter mash, roasted roots
(spicy bean burgers)

£15 per person

Sixty day aged forerib of beef with horseradish and yorkies

£17 per person



Children's Menu

3 courses £25

Starters

Baked garlic bread

Crudités with red pepper houmous or mayonnaise

Pea and ham risotto

Mains

Bangers 'n' mash

Fish, chips, mushy peas

Penne pasta with tomato sauce and cheddar cheese

Desserts

Ice cream sundae

Milk chocolate mousse with summer berries

Bananas and custard

Wedding Cakes

Great british cheesecake with homemade chutneys, celery, grapes and crackers

From £130

Pheasant Hotel triple chocolate wedding cake

From £300

To view the Pheasant and for an informal chat, please contact The Pheasant Hotel on 01439 771241 and make an appointment to see Hotel Director, Jacquie Pern

We would like to thank the following photographers (as well as the couples who have happily permitted us to use their personal photographs to illustrate this document: Barnaby Aldrick Wedding Photography, Morgan Photography, Annemarie King Photography, Gary Carlton and Karen Ross Photography.



Recommended Partners

We work with local and recommended florists, hairdressers, entertainment-providers, musicians, chauffeurs, photographers, cake-makers... in fact, a full team who will work alongside us behind the scenes to make your wedding day as perfect as possible.

Wedding List/Gifts: Peter Silk of Helmsley www.petersilk.co.uk 01439 771500

Bridal Gowns: Little Pearl Bridal Boutique www.thelittlepearlbridalboutique.co.uk 01751 798080

Make Up: Shazia Brierley www.shaziabrierley.com 01609 760421
Vikki Adams 07506 763071 vikkiadamsmakeupartist@gmail.com

Photographers: Emma Dodsworth Photography www.emmadodsworth.co.uk 01439 772008
Barnaby Aldrick Wedding Photography www.barnabyaldrick.com 07929 087982

Flowers: Busy Liz's Florists www.busylizs.co.uk 01751 430009

Cakes: Celebrate Country Cake Design www.celebrate-countrycakedesign.co.uk 07974 487644
Apple Charlotte www.applecharlotte.co.uk 07800 631199

Chauffeur: The Yorkshire Chauffeur Company www.theyorkshirechauffeurcompany.co.uk 07933 784306

Taxis: Rural Chauffer robert@ruralchauffer.co.uk 01439 610550
RED Taxis 07760 160244

Accommodation: Cross House Lodge, Harome (The Star Inn) www.thestaratharome.co.uk 01439 770397
Croft House B & B, Harome www.crofthouseharome.co.uk 01439 772320

Music: The Arts Barge Collective (Christian Topman) www.abcollective.co.uk 07773 799763
Costello Cello www.costellocello.co.uk 07774 439330
DJ Ollie www.djollie.co.uk 07946 438578
Val Boyers Music www.valboyersmusic.co.uk 01642 949391
The After Hours Quintet www.theahq.com theafterhoursquintet@gmail.com