

WEDDINGS



Pheasant Hotel

Holt



WELCOME

The Pheasant is set in the heart of North Norfolk,
in an area of outstanding natural beauty and provides
the perfect setting for your country house wedding.

With beautiful bedrooms, elegant interiors and landscaped
gardens, we can provide the perfect backdrop for your special day.

Whether you are looking for an intimate celebration or a lavish exclusive
event, we can help your wedding dreams become a reality.

Why not visit us to discuss how we can make your wedding day
everything you dreamed of? To arrange a chat please
call 01858 438301 or email weddings@innmail.co.uk.



EXCLUSIVE USE PACKAGE

Ceremony room hire

Exclusive use of all function suites and grounds

A bedroom the night prior for the Bridal party

Prosecco and bottled beers after the ceremony

Chef's selection of canapés

A delicious three-course Wedding Breakfast

Toast drink for those memorable speeches

Use of glassware, cutlery, tableware, cake stand and knife

Crisp white table linen and napkins

Evening buffet

Deluxe Suite for the happy couple, including
a freshly cooked breakfast the next morning

A discounted rate for 32 bedrooms
for your guests to book

£19,999.00

Available October – May.

Date restrictions apply.

Based on 70 guests.

THE PHEASANT PACKAGE

Ceremony room hire

Day and evening reception room hire

Three choices of canapés

A delicious three-course Wedding Breakfast

Evening buffet

Deluxe Suite for the happy couple, including
a freshly cooked breakfast the next morning

£4,999.00

Non-exclusive use of the hotel and grounds.

Based on 40 guests.

MENUS

Canapés

Select three options for £9.00pp

Smoked salmon and crème fraîche blini · Confit duck spring roll · Mini fish and chips
Beef carpaccio crostini · Tempura prawns · Saffron chorizo arancini · Tempura vegetables v
Watermelon and feta v · Caramelised onion and goat's cheese tart v

Winter Wedding

Caramelised cauliflower and truffle soup v/ve

Game terrine, winter chutney, melba toast

Smoked mackerel pâté,
beetroot ketchup, toasted brioche

Smoked apple bonbons, red onion marmalade v/ve

Wild garlic mushrooms, brioche toast,
crispy quail eggs, hollandaise sauce

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Choice of roast beef, pork, lamb
or chicken supreme, roast potatoes,
Yorkshire pudding

Herb crushed cod, crushed potatoes,
burnt butter hollandaise sauce

Roasted butternut squash risotto,
dried cranberries, crispy kale

Shallot and chestnut wellington, pickled walnut,
parmesan salad v/ve **OPTION AVAILABLE**

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Apple and pear crumble, custard, ice cream **VE**

Dark chocolate cheesecake, winter berry coulis **VE**

Sticky toffee pudding, candied pecans,
toffee sauce, vanilla ice cream **VE** **OPTION AVAILABLE**

Blackberry panna cotta, blackberries soaked in sloe gin

Ice cream and sorbet selection plate **VE**

Summer Wedding

Soup of the day v/ve

Wild garlic mushrooms, brioche toast,
crispy quail eggs, hollandaise sauce

Smoked haddock and leek fishcakes,
saffron mayonnaise, crispy leeks

Smoked ham hock terrine, pickled vegetables,
spring onion salsa, garlic crostini

Smoked apple bonbons, red onion marmalade v/ve

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Chicken supreme, fondant potato,
mushroom and tarragon sauce

Fillet of salmon, crushed mint peas, dressed new potatoes,
pickled courgette, burnt noisette butter sauce

Roast lamb, roast potatoes, Yorkshire pudding

Summer vegetable tart tatin, caramelised red onion,
dressed mixed leaf salad, balsamic glaze v

Sweet potato korma, mango chutney, naan, basmati rice v

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Coconut panna cotta, kiwi compote, coconut crisps

Dark chocolate brownie, vanilla ice cream

Sticky toffee pudding, candied pecans,
toffee sauce, vanilla ice cream

Lemon posset, cinnamon shortbread

Ice cream and sorbet selection plate **VE**

Main course served with seasonal vegetables unless otherwise stated.

BUFFET MENU

Select five options for £20.00pp

Additional items from £3.00pp

Selection of sandwiches

Falafel bites, hummus dip **V/VE**

Chunky chips **V/VE**

Onion bhajis, mint yoghurt dip **V**

Duck spring rolls,
hoisin and sesame dip

Vegetable samosas,
curried mayonnaise **V**

BBQ marinated chicken wings

Sausage rolls

Mini fishcakes, lemon tartare

Beef burger slider

Buttermilk chicken goujons

Salt and pepper squid,
red pepper, sweet chilli jam

Mini brownie bites **V**

Fresh fruit skewer **V/VE**

Dipped profiteroles

Petit fours

A full list of allergens is available on request.



THE LITTLE DETAILS

Should you choose to book your special day with us exclusively, you will have use of the Pheasant to include the staffing team, the function rooms, beautiful grounds, and 32 bedrooms to hire for your guests to have a comfortable stay with a freshly cooked breakfast the next morning.

In order to secure your date we will require a non-refundable booking fee of £5,000, then 50% of the balance is due 9 months before the big day, 75% six months before and the final balance 1 months before.

Once your date is confirmed, 32 bedrooms will be held so your guests can call the reservations team and book and pay for these direct. This way all your guests' specific needs can be accommodated. Please note any bedrooms not booked six months before the big day will be added to your wedding account for payment.

Dietary requests can be catered for on request. All requests and menu options must be received four weeks before the big day.

To make an
enquiry, please call
01858 438301



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