

HARVEY NICHOLS

Weddings at Harvey Nichols

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www.harveynichols.com

Are you looking for a wedding reception venue that is both stylish and unique?

The Second Floor at Harvey Nichols Bristol is the answer.

Located in the heart of Bristol, with a commanding view of the city, the Second Floor at Harvey Nichols offers the space for a truly luxurious wedding and dining experience.

Whether you're looking for a larger space or a more intimate affair, we can cater to wedding receptions of different sizes. Each with their own beautiful interior, our three spaces make Harvey Nichols Bristol the perfect setting for your big day.

From classic à la carte, to canapés, sharing platters and afternoon teas, we can create bespoke menus to suit your occasion – along with an extensive drinks list to match.

We'd be delighted to recommend suppliers, such as florists, cake makers, bands and DJs for your special day. A PA, microphone and DJ Equipment are also available to hire.

We look forward to celebrating with you.



Spaces

THE SECOND FLOOR RESTAURANT

With its decadent gold interior and commanding view, the Second Floor Restaurant provides a stylish setting for a wedding reception.

Seated: 70
Standing: 100

THE SECOND FLOOR BAR

The Second Floor Bar, with its silver ceiling and long marbled bar, offers an elegant yet relaxed space. This can be hired along with the restaurant or individually, depending on your event.

Seated: 40
Standing: 50

THE PRIVATE DINING ROOM

For a more intimate lunch or dinner celebration, The Second Floor Private Dining Room provides the perfect space.

Seated: 14

Menus

All menus are samples menus. Both dishes and prices are subject to change.

CANAPÉS

£3.75 each

COLD CANAPÉS

- Goats cheese crostini, roast peppers and caramelised onion (V)
- Smoked salmon, cream cheese and herb pancake
- Pork rillette, apple chutney, crisp toast
- Smoked aubergine and harissa crostini, deep fried yoghurt (V)

HOT CANAPÉS

- Crisp polenta, smoked paprika aioli (V)
- Mini baked potatoes, sour cream and chives (V)
- Mini falafel, cucumber and mint yoghurt (V)
- Chorizo sausage rolls
- Moroccan spiced duck parcels
- Venison kofta, yoghurt, mint and cucumber

DESSERT CANAPÉS

- Mini fresh fruit pavlova
- Mini cupcakes
- Chocolate brownie

À LA CARTE MENU

Menus from £40 per person

STARTERS

- Heirloom tomato and basil bruschetta, toasted sourdough, olive dust (VE)
- Wild mushroom and kohlrabi tortellini, black garlic gel, roasted globe artichoke, vegan Parmesan cream, mushroom dust, chive oil (VE)
- Lyme Bay scallops, sweetcorn purée, sobrasada and samphire (GF)
- Seared pigeon breast, croquette, carrot purée, bacon popcorn, pickled shallot, red wine jus (GF)

MAINS

- Quinoa moussaka, apple tzatziki, crispy capers, vegan smoked cheese, oregano flatbread (VE) (GF*)
- Brixham caught whole plaice, sauce vierge, truffle potatoes, broad beans (GF)
- Cornbury Estate venison loin, venison pie, maple glazed carrots, cavolo nero, redcurrant jus (GF*)
- Hereford Cross sirloin steak, mushroom ketchup, smoked bacon potato rosti, watercress (GF)

DESSERTS

- Coffee and petit fours
- Amaretti affogato (V) (GF)
- Pink peppercorn pineapple, coconut sponge, rhubarb, mojito sorbet (VE)(GF)
- Valrhona chocolate delice, salted caramel mousse, honeycomb
- Local cheeses, membrillo, crackers (V)(GF*)





SET MENU

£35 per person

STARTERS

Roasted butternut, fennel seed and rosemary soup, chilli oil, coconut yoghurt, coriander (VE) (GF)
 Creedy Carver confit duck spring roll, bilberry hoisin sauce, aromatic pickled vegetables
 Brixham mackerel tartar, apple and celeriac remoulade fian, compressed cucumber, radish, dill (GF)

MAINS

Chequers Farm onglet, French fries, duxelles of wild mushrooms, truffle butter, watercress (GF)
 Brixham caught cod, Sauvignon Blanc and green peppercorn beurre blanc, roasted roots, cavolo nero (GF)
 Carrot and pumpkin pastilla, sweet potato and harissa cous cous, sumac yoghurt, pomegranate molasses (VE)

DESSERTS

Dark chocolate, stem gingerbread, and butter pudding, crème anglaise (V)
 Fig and frangipane tart tatin, pistachio, vanilla ice cream (VE)
 Blackberry parfait, poached blackberries, sweetened yoghurt, apple sponge, honeycomb (V) (GF)

EXTRAS AND SHARING PLATES

CHEESE SELECTION

Local cheeses, membrillo, crackers, olives 12

SPANISH DELI PLATTERS

Artisan cured meats, selection of cheese, deli vegetables, bread, and
 crackers for two people 26 / Vegetarian 21 / Vegan 19

NIBBLES

Nocellara and Kalamata olives (VE) (GF) 4
 Homemade bread, olive oil and balsamic (V) (GF*) 5
 Glazed Sichuan soy roasted carrots, sesame seeds, coriander (V) 4
 Andalusian Padron peppers (V) 4

SIDES

Hand cut chips (VE) (GF*) 5
 Rocket salad, shallots, Parmesan, lemon dressing (VE*) (GF) 5
 Crispy sprouts, roast chilli, garlic oil (GF) (VE) 5

BOWL FOOD

£5 per bowl. We recommend three and one dessert.

Mini cottage pie with cheesy mash (GF)
 Mini burgers, dill pickle, brioche bun
 Brixham caught fish and chips and tartare sauce (GF)
 Vietnamese style summer rolls in rice paper with sweet chilli (GF) (VE)
 Onion bhajis with minted riata (VE)
 Broad bean, pecorino and olive risotto (V)
 Beetroot and halloumi sliders with chilli jam (V)
 Mini lemon possets with burnt meringue (V) (GF)
 Strawberry Eton mess with roasted pistachio (VE)
 Chocolate pots, Chantilly cream and raspberries (V) (GF)

AFTERNOON TEA

£35 per person (£45 per person with champagne)

Selection of sandwiches:
Cucumber, poppy seed, and mascarpone (V)
Smoked salmon and cream cheese
Egg and chive mayonnaise (V)

Selection of homemade sweet treats:
Apple and carrot cake (V)
Passion fruit macaroon (V) (GF)
Chocolate pot (V)
Honey madeleines (V)
Homemade scones, clotted cream,
Harvey Nichols jam (V)

HARVEY NICHOLS TEAS:

English Breakfast - The classic smooth rounded blend of the finest Kenyan, Rwandan and Indian tea
Earl Grey - A well-balanced blend with the delicate but subtle bergamot flavour
Afternoon - Full bodied, refreshing, and smooth with hints of wood
Assam - Robust, earthy, spicy with sweet notes
Darjeeling - Light and complex with musky, mossy, citrus and fruity note
Lapsang - Smoky with notes of pine resin, smoked paprika and dried longan
Rose Pouchong - Floral and elegant Chinese blend with rose petals
Hongquin - Chinese green tea with notes of sweet honey, chestnuts and roasted greens
Asagiri - Fresh and aromatic Japanese green tea
Jasmine Pearls - Mellow blend of green tea and jasmine flower with notes of honey glaze

COFFEE

Espresso
Double espresso
Americano
Flat white
Latte
Cappuccino
Macchiato
Mocha
Hot chocolate

A full drinks menu including Prosecco, Champagne, premium beers, cocktails and soft drinks is available on request.





Drinks

DRINKS PACKAGES

Bronze, £25 per person:

1 glass (125ml) of HN Prosecco
½ bottle of HN Chenin Blanc, HN Ensemble or HN Rose Corbiere
Bottle of still or sparkling water (750ml)

Silver, £33 per person:

1 glass (125ml) of HN Champagne
½ bottle of HN Sauvignon Blanc, HN New Zealand or HN Rioja
Bottle of still or sparkling water (750ml)

Gold, £45 per person

1 glass (125ml) of Bollinger
½ bottle of wine from Sommeliers choice of prestige wines
Bottle of still or sparkling water (750ml)

For further information, please contact the Second Floor Reception:
reception.bristol@harveynichols.com, or 0117 916 8898