

THE RIDING HOUSE

The Riding House is the perfect retreat for groups to unwind and connect.

The eight-bedroom accommodation; based in a 17th century stable conversion, has been lovingly restored within the grounds of St Giles House, while maintaining its rich history.

The fabric of the Riding House has been preserved, bringing modern day comfort whilst still maintaining a presence of the original horse stables.

Within the building, there is a first floor lounge, complete with billiard table and well stocked bar.

Downstairs, our fully fitted kitchen is ideal for our preferred list of caterers to prepare a homemade favourite, or impress your guests with their fine dining choices.

Breakfast can be provided by the St Giles team, and we can organise lunch, cheese boards, charcuterie platters and a fridge fill of snacks and soft drinks should you require.

The rustic dining room that seats up to 30 is custom designed for hosting on-site guests. Dress it up for a sit down feast or tone it down for lazy grazing plates with a bottle of local sparkling.

For ease and to ensure a magical stay, we have put together a selection of catering and bar options.

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BEDROOMS

Each unique bedroom is fitted with a standalone shower, roll top baths and beds draped in White Company Egyptian cotton.

Ground Floor

Skewbald - Original stable gates separate the bathroom from the four poster bed, all of which sits on exposed brick floor.

Roan Suite - A separate entrance brings you into the two bed suite, complete with accessible wet room and mezzanine second bed.

First Floor

Chestnut - The only bedroom with a log burner, Chestnut is all set on one level and has views across the courtyard and towards St Giles House.

Bay / Palomino / Dapple Grey / Buckskin / Dun - All similar in layout with a king size bed and mezzanine bathroom, these five bedrooms have individual styling with warm, colourful fabrics.

Amenities

SMART TV HAIRDRYER COPPER BATH WRITING DESK STEP-IN SHOWER TRUE GRACE TOILETRIES EGYPTIAN COTTON BED LINEN WHITE COMPANY TOWELS & BATH ROBES

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LOUNGE

The spacious lounge, billiards table and fully stocked bar lend themselves to a relaxed morning coffee, daytime entertainment or a cosy nightcap.

The bar can be hired inclusive of your chosen drinks, glassware, bar paraphernalia, ice machine, garnishes, and chiller.

If you choose to bring your own alcohol, you will not have access to the bar and all its facilities including chiller and ice machine, and you will need to take all waste bottles home. If you do not remove your empties, you will be charged a £150 recycling fee

Charged per Bottle:

Double Dutch Tonic (200ml) £3 Karma Cola (300ml) £4.50 Gritchie Angels Lore (330ml) £6 Purbeck Blush Cider (500ml) £6.50 House Red/ Rose/ White £15 Prosecco £20 Jagermeister £30 Absolut Vodka £35 Bumbu £40 Havanna club 7YO £40 Jack Daniel's £40 Limencello £40 Courvoisier VS £40 Suntory Toki £50 Belvedere Vodka £45 Conker Gin £45 Glenmorangie 10yr £55 Patron Silver Tequila £55 Chase flavoured Gin $\pounds60$ Talisker £65 Lagavulin £70

This list is not exhaustive, please ask for details.

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NIBBLES

Arrive to a fridge stocked with tasty treats from local farms and gardens. Minimal carbon footprint, maximum taste.

All for 8 guests

Lounge Nibbles - £60

Chips, dips, breadsticks, popcorn, nut selection

Cheese - £80

Local Dorset cheeses; blue, gouda, brie, soft, with chutney, crackers and fresh bread

Charcuterie - £80

Local Dorset charcuterie; sliced fennel & white pepper salami, Hartgrove coppa Ham, Dorset chorizo picante, salami, trout terrine and wild boar pate

Organic Sweet Treats - £40

Rustic 'grab and go' indulgent treats, hand-made from organically grown fruits, nuts and seeds. Free from: refined sugar, gluten, soy, palm oil. 100% Vegan

Sandwiches - £40

Selection of meats and cheeses, separate platters for dietary requirements

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CATERING

We love our recommended

caterers and bars. If an alternative external supplier is needed at the Riding House, there is a surcharge of £250 per supplier, and we will require their contact details in advance so we can vet them and talk them through their liability.

BREAD & FLOWERS

NOURIISH

Salisbury, Wiltshire Colourful Sharing Plates breadandflowers.co.uk T 01722 326581 E enquiries@breadandflowers.co.uk

JUST JANEY

Wimborne Minster, Dorset Farmhouse Feasting justjaney.co.uk T 07786 858535 E info@justjaney.co.uk

RED HERRING CATERING & EVENTS

Brockenhurst, Hampshire Grazing Bowls, Canapes, Formal redherringevents.com T 01590 622222 E info@redherringevents.com

PIZZA WITH LOVE

FLAMES AND FEASTS

Wimborne, Dorset

fire

Poole, Dorset Colourful plant-based food with round the world flavours instagram.com/_nouriish/ T 07710 463395 E sarahrenson@outlook.com

Poole, Dorset Wood fired pizzas served from 'Rosie' the Aistream pizzawithlove.co.uk T 07974 480911 E dorsetrach85@gmail.com

T 01258 880880 / 07464 770965

E lousie@flamesandfeasts.co.uk

Locally sourced food cooked over

To preserve the peace and tranquillity of St Giles, the Shaftesbury family and our Wimborne St Giles neighbours, any outdoor dining / drinking should finish by 10pm, with noise reduced to a minimum after this time.

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MIXOLOGIST OPTION

Two mixologists serving your choice of cocktails for up to 50 guests from their circular pop-up bar.

Prices from £10.50 per Cocktail:

Pimms Raspberry Mojito French Martini Paloma Picante Hugo Espresso Martini Negroni Margarita Cosmopolitan Whisky Sour Moscow Mule

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