



LAKELAND WEDDING PACKAGE

Briery Wood's all-inclusive Lakeland wedding package lets you make the most of getting married in the Lake District. Our local theme covers everything from your welcome drinks to Grasmere Gingerbread favours, and of course Chef's delicious three-course wedding breakfast showcases the best of our local area. Our inclusive package has no hidden costs, meaning that you have more time to concentrate on the finer details of your perfect day.



**BRIERY WOOD
COUNTRY
HOUSE HOTEL
& RESTAURANT**

Tel 015394 33316
www.brierywood.co.uk

OUR ALL-INCLUSIVE WEDDING PACKAGE INCLUDES:

Exclusivity of the entire hotel and our landscaped gardens for your ceremony, wedding breakfast and evening reception

Civil wedding ceremony in one of our licensed rooms or garden gazebo

Reception drink - choice of local drinks
eg Kir Royale made with damson gin, Lakes Distillery vodka punch or Hawkshead Brewery lagers or ales

Grasmere Gingerbread wedding favours

Three course wedding breakfast - you choose the starter, main and desert from Chef's Lake District inspired menu (see over)

A glass of sparkling wine for the toast

Half a bottle of house wine per person

Tea and coffee served with handmade chocolates

Evening snack - your choice of Cumberland sausage or bacon baps or mini fish and chips

Traditional cake stand and knife

Ivory table linen and napkins

Master of Ceremonies

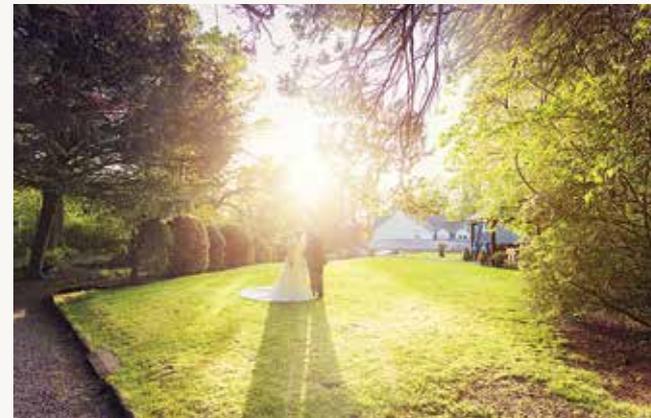
Personal consultation with our in-house professional cake maker

Dance floor

Breakfast in bed for the bride on the morning of the wedding

Dedicated wedding co-ordinator to help plan and organise your day

TARIFF Starts from £2,990 for 40 guests • Extra guests charged at £66 per person • Additional evening guests charged at £5.50 per person



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You create your own three-course wedding breakfast – please choose one starter, one main and one dessert from these options:

STARTER

Gilcrux smoked trout and potato salad

Pickled cucumber

Lakeland Gold battered wedges of brie

Damson gin chutney

Cumbrian ham and pea soup

White truffle oil and golden croutons

Chicken liver parfait

Cumberland sauce, melba toast

Duo of melon, seasonal fruits

Longtons of Skiddaw gin and tonic foam

MAIN

Cumberland sausage

Creamed potato, rich red wine sauce, caramelised onion gravy

Grilled fillet of Lakeland char

Beetroot and horseradish potato cake, tarragon and saffron sauce

Slow braised Lune Valley shoulder of lamb

Boulangere potato, roast leek, lamb reduction

Cumbrian Five Hop glazed chicken

Bubble squeak potato cake, seasonal vegetables, roast chicken reduction

Allerdale goats cheese and red onion tartlet

New season potatoes, salad

More vegetarian dishes are available upon request

DESSERT

Briery Wood's sticky toffee pudding

Toffee sauce, vanilla ice cream

Lemon posset

Grasmere Gingerbread, strawberries

Warm chocolate sponge

White chocolate sauce, Kendal Mint Cake ice cream

Damson gin jelly, damson gin sorbet

Raspberry meringue, shortbread

Blackberry cheesecake

English Lakes apple crumble ice cream

Briery Wood's freshly made coffee

Served with chef's handmade chocolates