



# COLERIDGE WEDDING PACKAGE

Whatever the weather and whatever the season, Merewood is a wonderful venue for your special day. Log fires and twinkling lights in winter, Pimms on the terrace with unrivalled fell and lake views in the summer. Our interior layout offers our couples and their guests a number of varied - yet equally grand - reception rooms, which serve to create an informal relaxed atmosphere.

Our Coleridge wedding package brings together some of our most popular wedding menus, favourite tipples and evening buffet options to delight you and your guests.

## TARIFF

All tariffs are based on 70 guests.

### SUMMER\*

£8,080 following church ceremony  
£9,480 including civil ceremony

### WINTER\*\*

£7,430 following church ceremony  
£8,430 including civil ceremony

Extra guests charged at £99 per person  
Additional evening guests charged at £10 per person



\* Summer weddings are April-September. \*\* Winter weddings are October-March



MEREWOOD  
COUNTRY  
HOUSE HOTEL  
& RESTAURANT

Tel 015394 46484  
[www.merewoodhotel.co.uk](http://www.merewoodhotel.co.uk)

## OUR COLERIDGE WEDDING PACKAGE INCLUDES:

Dedicated personal wedding coordinator  
Reception drink (options include Pimms No1 or mulled wine)  
Selection of three canapés  
Four course wedding breakfast (see over for our menu)  
Half a bottle of premium wine per person  
Glass of Prosecco for your toast  
Tea, coffee and handmade chocolates  
Evening snack (options include mini fish & chips or pork baps)  
Exclusive use of the hotel and grounds

Special accommodation rates for your family and friends  
Master of Ceremonies  
Stylish ceremony room for your civil ceremony  
Breakfast in bed for the bride and bridesmaids on the big day  
Table linen and napkins  
Traditional cake stand and knife  
Hotel dance floor  
Personal consultation with our professional cake maker





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You create your own four-course wedding breakfast – you just need to choose one option from each of these courses

## STARTER

Confit of chicken terrine

*Piccalilli, crisp skin, pickled mustard seeds*

Grilled fillet of mackerel

*Niçoise salad, olive tapenade*

Pea and leek tartlet

*Egg yolk purée, horseradish,  
shallot vinaigrette, seasonal leaves*

## INTERMEDIATE

Jerusalem artichoke velouté

*White truffle essence and chives*

Gin and tonic sorbet

Roast vine tomato soup

*Parmesan profiteroles*

## MAIN

Roast striploin of cumbrian beef

*Yorkshire pudding, roast potatoes, roast gravy,  
seasonal vegetables*

Stone bass

*Aubergine byaldi, sag aloo, crisp onions,  
saffron reduction*

Honey glazed duck breast

*Chou croute, pressed potato, carrot purée,  
broccoli, green peppercorn sauce*

## DESSERT

Strawberry eton mess

Treacle tart

*Tonka bean ice cream*

Chocolate tart

*Flavours of orange*

*Served with tea, coffee and  
Chef's handmade chocolates*

(vegetarian options are available).