



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 summer.



The Coleridge package tariff:

All tariffs are based on 70 guests.

Summer tariff*

£9,480 - including civil ceremony

£8,080 - following church ceremony

Winter tariff**

£8,430 - including civil ceremony

£7,430 - following church 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

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.

The Coleridge package includes:

- ✓ Exclusive use of the hotel and grounds
- ✓ Dedicated personal Wedding Co-ordinator
- ✓ Reception drink (Pimms No1 or mulled wine - other options are available)
- ✓ Selection of three canapés
- ✓ Four course wedding breakfast (see over for our menu)
- ✓ Half bottle of premium wine per person
- ✓ Prosecco toast
- ✓ Tea, coffee and handmade chocolates
- ✓ Evening snack (mini fish & chips or pork baps - other options are available)
- ✓ Special accommodation rates for your family and friends
- ✓ Master of Ceremonies
- ✓ Stylish ceremony room for your civil ceremony
- ✓ Breakfast in bed on the big day
- ✓ Table linen and napkins
- ✓ Traditional cake stand and knife
- ✓ Hotel dance floor
- ✓ Personal consultation with our professional cake maker

Coleridge Wedding Package

Create your own four-course wedding breakfast – choosing 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, pickled walnuts

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, saag 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

✓ Vegetarian and other dietary options are available upon request



M MEREWOOD
COUNTRY
HOUSE HOTEL
& RESTAURANT

📍 Windermere, Cumbria, LA23 1LH

☎ +44 015394 46484

✉ weddings@merewoodhotel.co.uk

Social   

www.merewoodhotel.co.uk

Merewood Country House Hotel  A stunning venue, perfectly positioned for your unforgettable day