







Wordsworth Wedding Package

At Merewood we will make your wedding day a truly special day for both you and your guests. With magnificent Lakeland views, luxurious interiors, award-winning food and first class service, Merewood is the perfect venue for your perfect day.

The Wordsworth package tariff:

All tariffs are based on 70 quests.

Summer tariff*

£11,300 - including civil ceremony £9,900 - following church ceremony

Winter tariff**

£10,250 - including civil ceremony £9,250 - following church ceremony

Extra guests charged at £125 per person

Additional evening guests charged at £15 per person

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

Our **Wordsworth** package is our ultimate wedding package filled with wonderful treats ensuring you and your wedding party enjoy five star treatment from start to finish.

The Wordsworth package includes:

- Exclusive use of the hotel and arounds
- ✓ Dedicated personal Wedding Co-ordinator
- Reception drink (Champagne or a cocktail - other options are available)
- ✓ Selection of five canapés
- ✓ Four course wedding breakfast (see over for our menu)
- ✓ Half a bottle of award-winning wine per person
- ✓ Champagne toast
- ✓ Tea, coffee and handmade chocolates
- ✓ Hot evening buffet for your guests (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

Wordsworth Wedding Package

Create your own four-course wedding breakfast - choosing one option from each of these courses.

Starter

Beetroot cured Scottish salmon.

horseradish and mustard mousse. Avruga caviar, mustard frills

Crisp pork belly, apple gel, clams, crisp pancetta

Roasted vegetable terrine, cream cheese, parmesan crisp, pickled walnuts

Intermediate

Smoked haddock brandade, chives. milk foam

King scallop, crisp Cumbrian ham, parsley, micro salad

Pink champagne sorbet

✓ Vegetarian and other dietary options are available upon request

Main

Glazed pork cheek, pork loin, English mustard mayonnaise, dauphine potatoes, confit cabbage, sauce Robert

Roast rump of lamb, pearl barley, roast onions and purée, broccoli, cooking juices, pickled onion and lettuce

Roast crown of Cumbrian beef. lobster and chive tortellini, torched gem lettuce, onion rings, new potato, red wine sauce

Dessert

Gingerbread, lemon curd, raspberry ripple ice cream

Limoncello parfait, poached blackberries, confit lime

Assiette of Baileys cheesecake, ice cream, macaroon





