



Lakeland Wedding Package

Make the most of getting married in the Lake District by choosing the Lakeland package. The local theme covers your welcome Lakeland drink and chef's delicious three-course wedding breakfast which showcases the best of our local area.

Package tariff:

All tariffs are based on 40 guests.

Summer tariff*

£4,041 - including civil ceremony

£3,541 - following church ceremony

Winter tariff**

£3,391 - including civil ceremony

£3,041 - following church ceremony

Extra guests charged at £69 per person

Additional evening guests charged at £5.50 per person

* Summer weddings are April-September

** Winter weddings are October-March

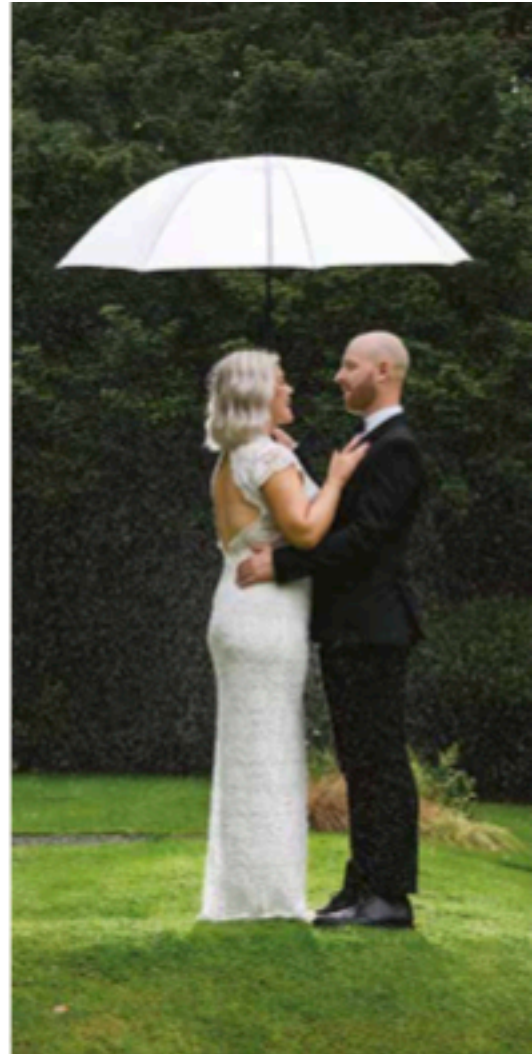
Package includes:

- ✓ Exclusive use of the hotel and landscaped gardens
- ✓ Lakeland reception drink
- ✓ Three-course wedding breakfast. You choose the starter, main and dessert from chef's Lake District inspired menu
- ✓ A glass of Prosecco for the toast
- ✓ Half a bottle of house wine per person
- ✓ Evening snack
- ✓ Traditional cake stand and knife
- ✓ Ivory table linen and napkins
- ✓ Dance floor
- ✓ Breakfast in bed for the wedding couple on the morning of the wedding
- ✓ Special accommodation rates for your family and friends
- ✓ Dedicated Wedding Team to help plan and organise your day

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

Starter	Main	Dessert
<p>Pressing of ham hock, Cheddar cheese, tomato chutney, apple salad</p>	<p>Roasted Chicken Supreme, wild mushrooms fondant potato, celeriac purée broccoli</p>	<p>Sticky toffee pudding, butterscotch sauce, vanilla ice cream</p>
<p>Chicken liver parfait, shallot jam, toasted granary bread</p>	<p>Slow-cooked feather blade of Beef Bourguignon, buttered mash potato, roast carrot, broccoli, red wine sauce</p>	<p>Baked chocolate tart, white chocolate ice cream, raspberries</p>
<p>Potted salmon, crème fraîche, capers, dill tomato, cucumber salad</p>	<p>Roasted cod loin, braised lentils, chorizo, aubergine puree, saffron cream</p>	<p>Baked vanilla cheesecake, berry compote, raspberry ripple</p>
<p>Leek and potato soup, Welsh rarebit</p>	<p>Slow-cooked belly of pork, sage crumb, caramelized apple purée, mustard mash, cider jus</p>	<p>Chocolate brownie vanilla ice cream (Vegan)</p>
<p>Tomato and basil soup</p>	<p>Roast rump of lamb, roasted root vegetables, dauphinoise potatoes, rosemary gravy</p>	<p>Strawberry Eton mess, lemon shortbread</p>
<p>Roasted cauliflower, raisin purée, roasted cauliflower granola</p>	<p>Smoked aubergine (V), roasted red pepper lentils, chargrilled sweet potato, green salad, sauce vierge</p>	<p>Treacle tart, bonfire gel, caramel ice cream</p>
<p>Mushroom and madeira paté, grilled Portobello mushroom, vegetarian Parmesan and rocket</p>	<p>✓ Other dietary options are available upon request</p>	
<p>Glazed Cheddar cheese soufflé, cherry tomato compote</p>	<p>✓ Menus are subject to seasonal changes</p>	



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