







# Fairfield Wedding Package

Set in 20 acres of award-winning landscaped gardens and nestled on the shores of Lake Windermere, Cragwood is the perfect setting to exchange your vows.

## The Fairfield package tariff:

All tariffs are based on 40 guests. However this can be increased up to 80 day guests and 120 evening guests.

### Summer tariff\*

£4,880 - including civil ceremony £3,630 - following church ceremony

## Winter tariff\*\*

£4,380 - including civil ceremony £3,380 - following church ceremony

Extra guests charged at £72 per person

Additional evening guests charged at £5.00 per person

\*Summer weddings are April-September

\*\* Winter weddings are October-March

Whether you choose to say 'I do' in our ceremony room or in our garden gazebo, our **Fairfield** wedding package includes lots of special touches that will make your wedding day one that you and your guests will cherish forever.

## The Fairfield package includes:

- Exclusive use of the hotel and grounds
- ✓ Reception drink
- Three-course wedding breakfast you choose the starter, main and dessert
- ✓ A glass of sparkling wine for the toast
- ✓ Half bottle of house wine per person
- ✓ Evening refreshments
- ✓ Traditional cake stand and knife
- ✓ White table linen and napkins
- ✓ Master of Ceremonies
- Personal consultation with our in-house professional cake maker
- Breakfast in bed on the morning of the wedding\*
- Special accommodation rates for your family and friends
- Dedicated Wedding Coordinator to help plan and organise your day

\*If choosing to stay at the hotel the night before the wedding

# Fairfield Wedding Package

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

#### Starter

Deconstructed Goats Cheesecake, candied walnut, beetroot texture

Potted Pork Terrine, pineapple relish, black pudding, scotch egg, piccalilli

Citrus Cured Salmon, cucumber, fennel, herb mayo, bread croûte, capers

#### Main

**Corn Fed Chicken Breast,** pomme fondant, sweetcorn, leg meat lollipop, spring cabbage, thyme and Madeira jus

Braised Beef, mash potato, onion family, glazed carrot, red wine reduction

Fillet Of Sea Bream, parisienne potato, cauliflower, radish, samphire, curry foam

## Dessert

Sticky Toffee Pudding, vanilla ice cream

Lemon Posset, sable biscuit, marinated strawberries

Blueberry Bakewell Tart, blueberry compote, ice cream, crème fraîche

✓ Vegetarian and other dietary options are available upon request





