



Helvellyn Wedding Package

Located on the shores of Lake Windermere, it's difficult to imagine a more idyllic place than the hidden treasure that is Cragwood. The atmosphere is informal, welcoming and really quite special.



The **Helvellyn** 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*

£5,560 - including civil ceremony
£4,310 - following church ceremony

Winter tariff**

£5,060 - including civil ceremony
£4,060 - following church ceremony

Extra guests charged at £89 per person

Additional evening guests charged at
£7.50 per person

**Summer weddings are April-September*

*** Winter weddings are October-March*

Our **Helvellyn** wedding package is designed to make you feel as though you're home from home. From mouth watering food to comfy bedrooms – we'll ensure you and your guests feel right at home from the moment you step through the door.

The **Helvellyn** package includes:

- ✓ Exclusive use of the hotel and grounds
- ✓ Reception drink
- ✓ Selection of three canapés
- ✓ Three-course wedding breakfast – you choose the starter, main and dessert
- ✓ A glass of sparkling wine for the toast
- ✓ Half bottle of premium 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

Helvellyn Wedding Package

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

Starter

Smoked Mackerel, heritage beetroot, horseradish mousse

Duck Liver Parfait, apricot, hazelnut, red wine jelly, brioche

Compressed Melon, exotic fruits, champagne sorbet

Main

Lamb Rump, pomme gratin, garden pea, lardons, mint gel, lamb jus

Cod Fillet, spice quinoa, charred baby gem, butternut squash purée, brown shrimp beurre noisette

Poussin Two Ways, Anna potato, heritage carrot, pak choi, crispy Cumbrian ham, sherry sauce

Dessert

Strawberry & Vanilla Panna Cotta, granola, mango sorbet

Chocolate Fondant, Bailey's ice cream, orange ganache

Pistachio Crème Brûlée, raspberry salad, raspberry ripple ice cream, biscotti biscuit

✓ Vegetarian and other dietary options are available upon request



Cragwood
Country
House Hotel
& Restaurant

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Social 📷 📘 📺

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