







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 guests.

Summer tariff*

£11,550 - including civil ceremony £10,150 - following church ceremony

Winter tariff**

£10,500 - including civil ceremony £9,500 - following church ceremony

Extra guests charged at £125 per person

Additional evening guests charged at £17.50 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 grounds
- ✓ Dedicated wedding team
- ✓ Reception drink:
 - Champagne
 - Cocktails
- ✓ Selection of five canapés
- ✓ Four course wedding breakfast (see over for our menu)
- ✓ Half bottle of award-winning wine p/person:
 - Chardonnay
 - Malbec
 - · Rosé (on request)
- ✓ Champagne toast
- ✓ Tea, coffee and chocolates
- ✓ Evening refreshments:
 - Themed buffet
 - Bespoke buffet
 - Finger buffet
- 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, napkins, cutley, crockery and glassware
- ✓ Traditional cake stand and knife
- ✓ Hotel dance floor

Wordsworth Wedding Package

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

Starter

Tasting of duck, parfait, smoked terrine, fig jam, micro salad, pickled raisins

Salmon teriyaki, vegetable noodles, wasabi, cabbage, sesame, soy and mirin dressing

Beetroot terrine, horseradish cream, beetroot salad

Intermediate

Champagne sorbet, strawberry textures

White onion cider soup, Cheddar cheese beignet

Monk cheek nugget, garlic aioli, micro salad

✓ Vegetarian and other dietary options are available upon request

Main

Cumbrian venison loin, potato terrine, truffled pear, artichoke purée, crisp kale, rich red wine sauce

Roast crown of Cumbrian beef, lobster and chive tortellini, torched gem lettuce, onion rings, new potatoes, Bordelaise sauce

Lamb rump, confit of shoulder, Dauphinoise potato, celeriac, seasonal greens, Madeira sauce

Dessert

Chocolate tart, pistachio ice cream, candied pistachios

Bailey's cheesecake, coffee meringue, chocolate mousse, Bailey's ice cream, honeycomb

Banana parfait, peanut caramel mousse, coconut marshmallows





