



# 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\***

£6,210 - *including civil ceremony*  
£4,960 - *following church ceremony*

### **Winter tariff\*\***

£5,710 - *including civil ceremony*  
£4,710 - *following church ceremony*

Additional evening guests charged at  
£8.00 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
- ✓ 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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