



Scafell Wedding Package

For couples dreaming of a Lakeland wedding, Cragwood is the ideal venue to say "I do". With its spectacular views, charming rooms and exceptional food there could be no better setting for your special day.



The **Scafell** 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*

£7,250 - including civil ceremony
£6,000 - following church ceremony

Winter tariff**

£6,750 - including civil ceremony
£5,750 - following church ceremony

Additional evening guests charged at
£17.50 per person

**Summer weddings are April-September*

*** Winter weddings are October-March*

The **Scafell** package includes:

- ✓ Exclusive use of the hotel and grounds
- ✓ Reception drink
- ✓ Selection of five canapés
- ✓ Four-course wedding breakfast – you choose the starter, intermediate, main and dessert
- ✓ A glass of Champagne or sparkling wine for the toast
- ✓ Half bottle of 'Managers special' 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

Our **Scafell** wedding package is our ultimate package filled with fabulous features that will add magic to your celebrations.



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

Starter

King Scallops, butternut squash, apple, braised pig cheeks, sage jus

Asparagus & Feta Cheese Tartlet, salad, asparagus velouté

Quail Breast, carrot, smoked bacon popcorn, girolles, quail jus

Intermediate

Champagne Sorbet

Mango Sorbet

Roasted Red Pepper & Tomato Soup, basil foam

✓ Vegetarian and other dietary options are available upon request

Main

Duck Breast, dauphinoise potato, pickled red cabbage, parsnip, blueberry gastrique, bay leaf jus

Pork Neck, grain mustard, mash, apple, savoy cabbage, smoked bacon crumb, calvados sauce

Herb Crust Lamb Loin, sweet potato, spinach, salsify, goats cheese beignet, rich lamb & rosemary jus

Dessert

Tasting Of Chocolate, cheesecake, ice cream, meringue

Twice Baked Strawberry Soufflé, white chocolate ice cream

Spiced Pear Crumble Tart, honeycomb ice cream, salty caramel sauce



**Cragwood
Country
House Hotel
& Restaurant**

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