



Lakeland Wedding Package

Make the most of getting married in the Lake District by choosing the Lakeland package. The local theme covers your welcome Lakeland drink and chef's delicious three-course wedding breakfast which showcases the best of our local area.



Package tariff:

All tariffs are based on 40 guests.

Summer tariff*

£5,510 - *including civil ceremony*

£4,010 - *following church ceremony*

Winter tariff**

£4,360 - *including civil ceremony*

£3,360 - *following church ceremony*

Extra guests charged at £79 per person

Additional evening guests charged at £8.00 per person

* Summer weddings are April-September

** Winter weddings are October-March

Package includes:

- ✓ Exclusive use of the hotel and landscaped gardens
- ✓ Lakeland reception drink
- ✓ Three-course wedding breakfast. You choose the starter, main and dessert from chef's Lake District inspired menu
- ✓ A glass of Prosecco for the toast
- ✓ Half a bottle of house wine per person
- ✓ Evening snack
- ✓ Traditional cake stand and knife
- ✓ White table linen and napkins
- ✓ Dance floor
- ✓ Breakfast in bed for the wedding couple on the morning of the wedding
- ✓ Special accommodation rates for your family and friends
- ✓ Dedicated Wedding Team to help plan and organise your day

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You create your own three-course wedding breakfast for your wedding party – simply choose one starter, one main and one dessert from these options:

Starter	Main	Dessert
Pressing of ham hock, Cheddar cheese, tomato chutney, apple salad	Roasted Chicken Supreme, wild mushrooms fondant potato, celeriac purée broccoli	Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Chicken liver parfait, shallot jam, toasted granary bread	Slow-cooked feather blade of Beef Bourguignon, buttered mash potato, roast carrot, broccoli, red wine sauce	Baked chocolate tart, white chocolate ice cream, raspberries
Potted salmon, crème fraîche, capers, dill tomato, cucumber salad	Roasted cod loin, braised lentils, chorizo, aubergine puree, saffron cream	Baked vanilla cheesecake, berry compote, raspberry ripple
Leek and potato soup, Welsh rarebit	Slow-cooked belly of pork, sage crumb, caramelized apple purée, mustard mash, cider jus	Chocolate brownie vanilla ice cream (Vegan)
Tomato and basil soup	Roast rump of lamb, roasted root vegetables, dauphinoise potatoes, rosemary gravy	Strawberry Eton mess, lemon shortbread
Roasted cauliflower, raisin purée, roasted cauliflower granola	Smoked aubergine (V), roasted red pepper lentils, chargrilled sweet potato, green salad, sauce vierge	Treacle tart, bonfire gel, caramel ice cream
Mushroom and madeira paté, grilled Portobello mushroom, vegetarian Parmesan and rocket		✓ Additional options available at £2.50pp (maximum of 2 choices)
Glazed Cheddar cheese soufflé, cherry tomato compote		✓ Other dietary options are available upon request
		✓ Menus are subject to seasonal changes



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