



# ALL IN WEDDING PACKAGE

Love is in the air at Briery Wood - with our All In package, every detail is taken care of. From thoughtful touches to seamless planning, enjoy a magical, stress-free day from the moment you arrive.

## The All In package includes:

- ✓ Exclusive use of the hotel and landscaped gardens
- ✓ Dedicated wedding team
- ✓ Choice of indoor or outdoor ceremony spaces, including the use of our stunning floral arch for a picture-perfect backdrop
- ✓ Complimentary drinks reception the evening before your wedding when you choose one of our delicious buffet dining options — the perfect start to your celebrations
- ✓ Lakeland reception drink & canapés
- ✓ Three-course wedding breakfast - choose from chef's Lake District inspired menu
- ✓ Half a bottle of house wine per person
- ✓ A glass of Prosecco for the toast
- ✓ Evening snack
- ✓ Dance floor
- ✓ 360° photobooth
- ✓ Sweet cart
- ✓ Games console
- ✓ LOVE letters
- ✓ Post box
- ✓ Traditional cake stand and knife
- ✓ White table linen and napkins
- ✓ Table centres and favours
- ✓ Special accommodation rates
- ✓ Breakfast in bed for the wedding couple



**BRIERY WOOD**  
COUNTRY HOUSE HOTEL

Create your wedding breakfast, choose from:

Starters

Pressing of ham hock

Cheddar cheese, tomato chutney, apple salad

Chicken liver parfait

Shallot jam, toasted granary bread

Potted salmon

Crème fraîche, capers, dill, tomato, cucumber salad

Leek and potato soup (V)

Welsh rarebit

Tomato and basil soup (V)

Roasted cauliflower (V)

Raisin purée, roasted cauliflower granola

Mushroom and Madeira pâté (V)

Grilled portobello mushroom

Parmesan and rocket glazed cheddar cheese (V)

Cherry tomato compote

Mains

Roasted chicken supreme

Wild mushrooms, fondant potato, celeriac purée, broccoli

Slow-cooked feather blade of beef bourguignon

Buttered mashed potato, roast carrot, broccoli, red wine sauce

Roasted cod loin

Braised lentils, chorizo, aubergine purée, saffron cream

Slow-cooked belly of pork

Sage crumb, caramelised apple purée, mustard mash, cider

Roast rump of lamb

Roasted root vegetables, dauphinoise potatoes, rosemary gravy

Smoked aubergine (V)

Roasted red pepper lentils, chargrilled sweet potato, green salad, sauce vierge

Desserts

Sticky toffee pudding (V)

Butterscotch sauce, vanilla ice cream

Baked chocolate tart (V)

White chocolate ice cream, raspberries

Baked vanilla cheesecake (V)

White chocolate ice cream, raspberries

Chocolate brownie (V)

Vanilla ice cream

Strawberry Eton mess (V)

Lemon shortbread, treacle tart, bonfire gel, caramel ice cream

\* Other dietary options are available upon request.

\*\*Menus are subject to seasonal changes.

\*\*\*Additional options available at £2.50pp per course (maximum of 2 choices).

|                | 2026   | 2027   | 2028   |
|----------------|--------|--------|--------|
| All In package | £3,760 | £3,920 | £4,080 |

\*Based on 40 guests. Rates can be increased to accommodate up to 70 day guests and 120 evening guests.

|                   | 2026 | 2027  | 2028 |
|-------------------|------|-------|------|
| Additional guests |      |       |      |
| Day guest         | £94  | £98   | £102 |
| Evening guest     | £8   | £8.50 | £9   |