



WEDDINGS WITH A LITTLE COUNTRY LUXURY



The Crown Hotel, Wetheral, Carlisle, Cumbria CA4 8ES
01228 561 888 | weddings@crownhotelwetheral.co.uk | www.crownhotelwetheral.co.uk



Nestled in the picturesque village of Wetheral, on the edge of the Lake District, the team here at the Crown Hotel, LOVE all that is weddings and can promise you a wedding day to remember. Let us amaze your guests with striking spaces, quirky cocktails receptions, fantastic feasts and luxurious bedroom suites.



ME & YOU, JUST US TWO

- Use of our Garden Gazebo for your ceremony
- Exclusivity of our McLaren Suite for your wedding breakfast & relaxed evening reception
- Glass of prosecco for the drinks reception
- 3 Course wedding breakfast
- Tea, coffee & handmade chocolates
- ½ bottle of house wine per person
- Glass of prosecco for toasting
- Evening reception of Bacon & Cumberland sausage baps served with hand-cut chunky chips
- Overnight stay in the Crown Suite on the night of the wedding, for the happy couple with full Cumbrian breakfast
- Ceremony aisle décor & floral table centre pieces
- Wedding Coordinator to assist with the planning of the day
- Use of the hotel's cake stand & knife
- Preferential bedroom rates for your family & friends

Package based on 2 guests (newlyweds)
Available Sunday – Friday's

2 TO 20 GUESTS

2022/23

High Season £699

Low Season £599

Additional Guests at £79 per person

Price applies for bookings up to the end of 2023

ULTIMATELY YOURS

- Use of our Garden Gazebo for your ceremony
- Exclusivity of our Conservatory or Garden suite for your wedding breakfast & Garden suite for your evening reception
- Glass of prosecco for the drinks reception
- 3 Course wedding breakfast
- Tea, coffee & handmade chocolates
- ½ bottle of house wine per person
- Glass of prosecco for toasting
- Evening reception of Bacon & Cumberland sausage baps served with hand-cut chunky chips
- Overnight stay in the Crown Suite on the night of the wedding, for the happy couple with full Cumbrian breakfast
- Ceremony aisle décor & floral table centre pieces
- Wedding Coordinator to assist with the planning of the day
- Use of the hotel's cake stand & knife
- Preferential bedroom rates for your family & friends
- Evening DJ & dancefloor
- Chair covers & sashes

BASED ON 50 GUESTS

2022/23

High Season £5295

Low Season £4695

Additional Guests at £79 per person

Price applies for bookings up to the end of 2023





SPARKLING TEA WITH A TWIST

- Use of our Garden Gazebo for your ceremony
- Exclusivity of our Conservatory or Garden suite for your afternoon tea & Garden suite for your evening reception
- Glass of prosecco for the drinks reception
- Royal Afternoon Tea
- Tea, coffee & handmade chocolates
- Gin & 'high tea' pot cocktail / Boozy tea pot cocktail's
- Glass of prosecco for toasting
- Evening BBQ Banquet
- Overnight stay in the Crown Suite on the night of the wedding, for the happy couple with full Cumbrian breakfast
- Ceremony aisle décor & floral table centre pieces
- Wedding Coordinator to assist with the planning of the day
- Use of the hotel's cake stand & knife
- Preferential bedroom rates for your family & friends
- Evening DJ & dancefloor

BASED ON 50 GUESTS

2022/23

High Season £4795

Low Season £4345

Additional Guests at £79 per person

Price applies for bookings up to the end of 2023

CHRISTMAS WEDDINGS

- Exclusivity of our Conservatory or Garden suite for your ceremony, wedding breakfast & Garden suite for your evening reception
- Glass of mulled wine for the drinks reception
- 3 Course festive wedding breakfast
- Tea, coffee & homemade mince pies
- ½ bottle of house wine per person
- Glass of kir royale for toasting
- Evening reception of giant 'pigs in blankets' on artisan baguettes served with hand-cut chunky chips
- Overnight stay in the Crown Suite on the night of the wedding, for the happy couple with full Cumbrian breakfast
- Ceremony aisle décor & floral table centre pieces
- Christmas crackers on each place setting
- Garlands of greenery, Christmas tree's & twinkling lights decorated beautifully throughout the hotel
- Wedding Coordinator to assist with the planning of the day
- Use of the hotel's cake stand & knife
- Preferential bedroom rates for your family & friends
- Evening DJ & dancefloor
- Chair covers & sashes

BASED ON 50 GUESTS

5th November – 5th January: £4695

Additional Guests at £79 per person

Price applies for bookings up to the end of 2023





TEN REASONS WHY YOU SHOULD BOOK YOUR WEDDING WITH US

- 1 Location ... Situated in the idyllic country village of Wetheral, featuring stunning gardens for that perfect photo opportunity.
- 2 Service ... Our friendly, experienced team can guarantee your day runs without a hitch! Expect a personal service with helpful tips & advice, all along the way & on your special day.
- 3 Food ... Award-winning dining awaits you from our in-house team of chefs. Handmade canapés, 7 course gourmet dinners, extravagant buffets, traditional carveries, grazing stations & more.
- 4 We care ... We truly believe that every wedding is unique and we are thrilled to be part of your day.
- 5 All seasons ... Christmas weddings with twinkling lights, festive decorations & warm mulled wine. Experience every shade of Autumn with spectacular photographs. Summer garden parties on the lawn & Spring celebrations with BBQ feasts galore! A venue that is perfect, anytime of year.
- 6 Flexibility ... Your day, your way! Our wedding collection packages have something for everyone – from intimate runaway ceremonies to grand affairs of up to 150 guests.
- 7 Budget ... With packages & menus to suit everyone, we can guarantee a competitive price, without compromising on quality. After all, this is one of the most important days of your life!
- 8 Beautiful spaces ... Say 'I do' under our garden gazebo, in our light-flooded conservatory or in our grand Garden Suite. Intimate gatherings in our elegant lounges or lavish occasions in our main suite.
- 9 Leisure & Spa facilities ... NEW for 2020, is our fully refurbished swimming pool, state of the art gym & fitness centre, sauna & steam room. We also treat our brides and grooms an exclusive 1 month FREE membership!
- 10 Suppliers ... Leave the stress behind and let us guide you along the way with our fantastic collection of local suppliers. From flowers, cake, cars & photo's, we know all of the local experts!



SAMPLE WEDDING MENU SELECTOR

THE RECEPTION

Nibbles

£2.95 per person

Bowls of Hand-cooked Crisps | Nuts | Olives Canapés

Canapés

3 for £6.95

Please select 3:

- Mini Yorkshire Pudding, Roast Beef, Horseradish
- Smoked Salmon Blinis, Cream Cheese, Dill
- Tempura King Prawns, Sweet Chilli Dip
- Red Onion Marmalade & Goats Cheese Bruschetta
- Cherry Tomato, Olive, Basil & Feta Kebab
- Haggis Bon Bon
- Mini Shepherd's Pie
- Handmade Fruit Scones, Clotted Cream & Jam
- Mini Jacket Potato, Chive Cream Cheese

Grazing Platter

£8 per person

Roast Cumbrian Honey Roast Ham, Salami, Spicy Chorizo, Artisan Breads, Balsamic, Extra Virgin Oil, Hummus, Olives, Lake District Cheddar Cheese

Please note, these are our sample menus at the time of printing; menus & pricing is subject to change. Please speak with your wedding coordinator for current menus.

WEDDING BREAKFAST

Starters: (Please select one)

90's Prawn Cocktail, Baby Gem Lettuce, Marie Rose Sauce, Brown Bread Fingers

Ham Hock Terrine, Homemade Piccalilli, Toasted Sourdough

Grape & Melon Martini, Mint (V)

Griddled Halloumi, Fresh Pineapple Salsa (V)

Spiced Thai Fishcakes, Sweet Chilli, Rocket

Roast Cumbrian Ham & Pea Soup, Onion Croutons

Roast Red Pepper & Vine Tomato Soup, Crème Fraiche (V)

Sticky Pork Belly Skewers, Cucumber, Hoisin Sauce **£2 pp**

Beetroot Cured Salmon Gravalax, English Mustard Mayonnaise, Dressed Rocket **£3 pp**

Main: (Please select one)

A Cumbrian Classic; Cumberland Sausage Swirl, Chive Mash, Red Onion Gravy

Chargrilled Chicken Breast, Seasonal Greens, White Wine Tarragon & Mushroom Sauce

Pancetta Wrapped Chicken Breast, Chasseur Sauce, Seasonal Vegetables

Wild Mushroom, Asparagus & Tomato Lasagne, Vegetarian Parmesan, Truffle Oil (V)

Mediterranean Roast Peppers, Olives, Vegan Cheese, Cous Cous (V)

Thornby Moor Goats Cheese, Roasted Beets, Lentils, Dressed Leaves (V)

Oven Baked Cod, Crispy Kale, Cherry Tomatoes, Lemon, Olive Oil

Pan Fried Salmon Fillet, Spring Onion Mash, Solway Brown Shrimp, White Wine Sauce **£4 pp**

Roast Topside of Cumbrian Beef, Yorkshire Pudding, Horseradish, Seasonal Vegetables, Red Wine Jus **£4 pp**

Desserts: (Please select one)

Classic Sticky Toffee Pudding, Butterscotch Sauce, Lakes Vanilla Ice Cream

Zesty Lemon Tart, Vanilla Crème Fraiche, Berry Compote

Rich Chocolate Truffle, Vanilla Pod Sauce

Strawberry & Prosecco Cheesecake, Vanilla Cream

Blackberry & Apple Crumble, Lashings of Custard

Vanilla Crème Brulee, Shortbread Heart

White Chocolate & 'Lakes Toffee Vodka' Cheesecake, Mini Fudge Chunks, Vanilla Cream **£1 pp**

Trio of Puds; Strawberry Meringue Crown, Zesty Lemon Tart, Crème Fraiche & Triple Chocolate Brownie **£3 pp**

Cheese Platter; Trio of Cumbrian Cheeses, Carr's Water Biscuits,

Claire's Chutney, Grapes, Celery, Pickles **£4 pp** + a glass of Taylor's Port **£2.50 pp**

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THE EVENING

Starters

£inclusive / £11.95 additional guests

Bacon & Cumberland Sausage Swirl in a Bun
Hand-cut chips

Roast Carved Baps

£2 pp supplement / £13.95 additional guests

Please select 2:
Cumbrian Beef, Confit Onions, Horseradish
Pork, Apple, Stuffing
Honey Glazed Ham, Wholegrain Mustard
Served with hand-cut chips

Cumbrian Buffet

£7 pp supplement / £18.95 additional guests

Hand-stretched Pizza Trays
Oriental Chicken Drumsticks
Sandwich Selection
Our Famous Sausage Rolls
Chicken & Red Pepper Skewers (Halloumi V) Rosemary
& Garlic Bread
Skinny Fries
A Selection of Sauces & Relishes

Crown Buffet

£9 pp supplement / £20.95 additional guests

British (Please select 2)
Cumberland Tattie Pot, Pickled Red
Cabbage Shepherd's Pie, Garden Peas, Rich Gravy
Mini Fish & Chip Cones, Homemade Tartare Sauce
Goosey Cheese & Onion Pie, Sweet Potato Fries (V)

Italian

(Please select 2)

Hand-Stretched Pizza Trays;
Margarita, Pepperoni, Veggie Selection
Lasagne Al Forno, Garlic Bread, Parmesan, Mixed Leaves
Spinach & Ricotta Tortellini, Creamy Cheese Sauce, Garlic Bread,
Parmesan, Mixed Leaves (V)

Indian

(Please select 2)

Chicken Tikka Masala
Aromatic Beef Curry
Sweet Potato & Cauliflower Curry
All Served with Basmati Rice, Poppadoms, Chutney,
Onion Bhaji & Samosa's

Garden BBQ

£8 pp supplement / £19.95 additional guests

Please select 2:
Peppered Minute Steak 4oz
Selection of Local Sausages
Handmade Steak Burgers
Hickory Chicken Drumstick
Halloumi & Red Pepper Skewers (V)
Served with; Skinny Fries, Selection of Buns, Sweet Chilli
Corn Cob, Shredded Iceberg Lettuce, Vine Tomato
& Cucumber Salad, Slaw & a Selection of Sauces & Relishes

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CHRISTMAS MENU

Starters

Please select 1
Smoked Bacon & Lentil Broth, Artisan Bread
Duck Liver Parfait, Spiced Apple Chutney
Twice Baked Cheese Soufflé, Chilli Jam

Main Courses

Please select 1
Free-range Local Turkey, Pigs in Blankets,
Crispy Roast Potatoes & all the Trimmings!
Hand-carved 'Christmas' Gammon, Cooked in Cider
Winter Spiced Roast Cauliflower, Spicy Lentils,
Chestnuts, Pomegranate

Desserts

Please select 1
Salted Caramel & Chocolate Tart, Hazelnuts
Boozy Winter Berry Trifle, Chocolate Curls
Sticky Toffee Christmas Pudding, Rich Toffee Sauce
Tea & Coffee with Mini Mince Pies

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AFTERNOON TEA

A Selection of Finger Sandwiches

Our Famous Sausage Roll & Mini Savouries

Warm Fruit Scone, Clotted Cream & Local Jam

A Selection of Homemade Cakes

Gin & ‘High Tea’ Pot’s

Please select 2

‘The Lakes’ Gin & Fever-Tree Mediterranean Tonic,

Garnished with Pink Grapefruit Slices

‘The Lakes’ Classic Gin & Fever-Tree Lemon Tonic,

Garnished with Lime Slices

Boozy Tea Pot’s

Pimm’s Garden Party;

Pimms, Lemonade, Garnished with Strawberries & Mint

Pink Woo Woo;

Vodka, Peach Schnapps, Cranberry Juice, Garnished with Lime

Wedges Passion Fruit Martini Pot, Garnished with Passion Fruit

Inclusive with the Sparkling Tea with a Twist Package

£12 per person

Allocated for 2 Saucer Cups

CHILDREN

Starters

Soup of the Day, Bread Roll

Cheesy Garlic Bread

Melon & Strawberries

Bread Sticks, Carrot & Cucumber Sticks, Cheese Dip

Main Courses

Homemade Chicken Goujons, Peas, Skinny Fries

Chargrilled Chicken, Savoury Rice

Mini Cheese Burger, Skinny Fries

Bangers, Mash, Peas & Gravy

Desserts

Rocky Road Sundae; Local Ice Cream, Marshmallows,

Fudge Chunks, Caramel Sauce

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Homemade Toffee Apple, Popping Candy

Double Chocolate Brownie Fingers, Chocolate Dipping Pot

Please speak with your wedding coordinator for

children & teenager costs

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