

Contact us.

The Crown Hotel has a long history of serving guests. Originally a farmhouse built in 1700 with its own barn, byres and piggeries, it was converted into an inn in 1838 and then a hotel in 1871. Today, the hotel retains much of its historic charm, but also boasts contemporary comforts in its bedrooms, restaurants and fitness club.



01228 561 888



Crown Hotel, Wetheral,
Carlisle, Cumbria, CA4 8ES



events@crownhotelwetheral.co.uk



Meeting Packages



Our team will take care of everything, from the initial planning stages of your event to drawing up menus, assisting with table plans and finalising the finer details. Leave the stress to us – you are in good hands.

www.crownhotelwetheral.co.uk





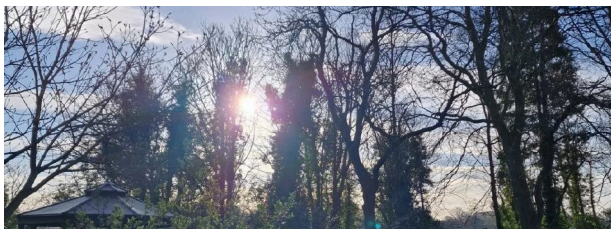
Meeting Packages

All areas can be hired for private lunches and dinners, as well as as meeting and conference spaces. Audio visual equipment, projectors, screens and flip charts are available.

On-site parking
Excellent location
Event spaces to suit your event
Award-winning dining
WiFi & conference equipment
Ground floor, accessible spaces

All our Day Delegate Packages include:

Room Hire.
Wifi.
Screen and projector.
Pens and Pads.
Water.
Cordial.
Afternoon Tea & Coffee served with Cereal Bars
& Savoury Snacks.



What else?

Nestled in the beautiful scenery of Cumbria, surrounded by countryside and greenery, you couldn't ask for a more ideal location for your meetings and break away.



Leisure Center

For our more energetic hotel guests, our newly renovated leisure club, Riverside Fitness.

Rooms

Spacious suites, dreamy beds, beautiful décor – all of those extra little touches.

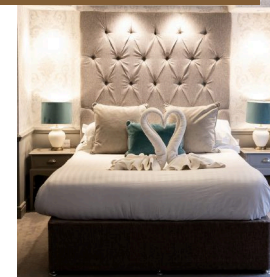
Private Dine

Why not stay the night before or thereafter and enjoy a succulent evening meal.

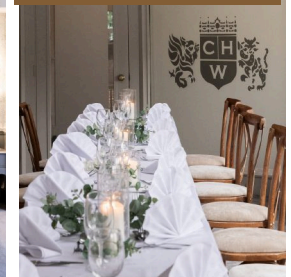
£5.00



from £ 90.00



from £ 39.00





Why not enhance

- Yogurt & Muesli Cups** – £4.50 per person
- Scones with Cream & Jam** – £2.50 per person
- Cereal Bars** – £1.50 per person
- Assorted Mini Pastries** – £2.50 per person
- Smoke Salmon & Cream Cheese Bagels** – £8.50 per person
- Selection of Savoury Snacks** (assortment of quiches and sausages rolls) – £6.50 per person
- Pancakes with a Selection of Fruit & Honey** – £9.95 per person
- Seasonal Smoothie & Fruit Kebabs** – £7.50 per person
- Bacon & Sausages Baps** – £5.50 per person

Important notes:

Our menu changes seasonally to highlight the best local produce. Offers may also change. Please liaise with our sales team when making your booking.



Day Delegate Bronze Package

Arrival Tea, Coffee, Mini Muffins & Fruit Bowl.
Mid-Morning Tea, Coffee & Biscuits.

Working Buffet Lunch – an option that can be served in the Meeting Room or in The Conservatory Restaurant.



Working Buffet Lunch

Individual bowls of homemade **seasonal soup** with a side of fries

Plus buffet (please choose 3 options),
Selection of Sandwiches.
Selection of Wraps.

£40.00 pp



Chevre Croutes – Grilled Goats Cheese on a Toasted Mini Baguette with Red Onion Marmalade
Sun-Dried Tomato Crostini – Slow Sun-Dried Tomatoes with Basil Pesto.

Spicy Meatballs – Buffalo Sauce marinated Meatballs with Blue Cheese Dip.

Margherita Pizza Tartlets

Prawn Bao Buns – Prawns coated in Sweet Chili Sauce.

Lemon & Herb Chicken Kebabs.

Pork Belly Bites – Char-Siu Sauce coated Pork Belly Bites.

Grilled Halloumi & Vegetable Kebabs – Halloumi, Red Peppers & Cherry Tomato Kebabs with a Sweet Chili Dip.

Day Delegate Silver Package

Arrival Tea, Coffee, Mini Muffins & Fruit Bowl

Mid-Morning Tea, Coffee & Biscuits.

Fork Buffet Lunch, an option that can be served in the Meeting Room or in The Conservatory Restaurant.



Fork Buffet Lunch

Smoked Salmon and Cream Cheese Bagels.

Beef Sliders filled with Lettuce, Tomato & Cheese

Sun-Dried Tomato Crostini – Slow Sun-Dried Tomatoes with Basil Pesto

Chicken Wings

Homemade Lasagne

Grilled Halloumi & Vegetable Kebabs served with Sweet Chili Sauce

Green Leaf Salad Bowl

Potato Salad

Individual Fruit Cups
Individual Lemon Possets



£45.00 pp

Day Delegate Gold Package

Arrival Tea, Coffee, Mini Muffins & Fruit Bowl

Mid-Morning Tea, Coffee & Biscuits.

2 Course Sit Down Lunch – (pre-order required on arrival) served in the Terrace or Conservatory Restaurant.



2 Course Sit Down Lunch

Creamy Chicken Stroganoff served with Basmati Rice.

Spinach & Ricotta Cannelloni served with Napoli Sauce & Steamed Green Vegetables (V).

Cumbrian Sausage Marinated in Cumin & Honey served with Herb Crusted Potatoes, Braised Red Cabbage, Crispy Onions & Nduja Cream Sauce.

Pan Fried Seabass served with Confit Baby Leeks, Romanesco, Lyonnaise Potatoes & a Lemon Grass Cream Sauce (GF).

Sticky Toffee Chocolate Pudding served with Clotted Cream Ice Cream.

Rum & Raisin Rice Pudding with Double Cream (GF).

Hot Apple Strudel served with Clotted Cream & Crème Anglaise.

Seasonal Fruit Salad

Selection of Ice Cream or Sorbets



£55.00 pp