

# MAGICAL WEDDINGS

Making your day truly special



# Congratulations on your engagement!

We love to create truly memorable wedding days. From the moment you arrive to the time you leave as a newly married couple, we're devoted to making your special day everything you want it to be.

We are delighted that you are considering having your wedding at North Lakes Hotel & Spa, and we look forward to talking through the thoughts and ideas you have for your special day.



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## IT'S THE LITTLE THINGS

When it comes to crafting your special day it's the small details that make a big difference. Which is why you'll find our team obsessive about your planning, working with you to bring your ideas to life. If you've already got the vision, we'll be the blank canvas for you to work with, or if you're still designing your dream day, we can help guide you along the way.

And because we know you'll want to remember your wedding day forever, you'll find some fabulous indoor and outdoor backdrops so you're guaranteed a beautiful photographic record you'll cherish for years to come.





**Cross Fell**  
A spacious, bright and airy room, ideal for up to 150, boasting it's own private bar.



# EXCEPTIONAL STANDARDS

Our priority is your enjoyment and the smooth running of your day:

- ✓ A dedicated Wedding Manager, experienced and highly trained to help you from the planning stage, right through to the big day.
- ✓ Menu tasting so that you can experience the quality of our dishes before making that all important decision for your guests.
- ✓ A red carpet welcome and the services of an informal Wedding Host on the day.
- ✓ Silver cake stand and knife for the presentation of your wedding cake.
- ✓ Luxurious accommodation for the newlyweds, accompanied by a bottle of chilled Champagne and English breakfast the next morning.
- ✓ Preferred accommodation rates and packages so that your guests can also make the most of your special day.
- ✓ Your first anniversary treat – a 1 night dinner, bed and breakfast stay with our compliments (Fairytale package).
- ✓ Room hire of your event suite for the wedding breakfast and evening reception.
- ✓ Minimum numbers apply. The details of the offering may vary depending on the wedding package, please check with our Wedding Manager for more details.







**Cross Fell**  
Versatile and able to be set up in a number of styles.

‘Your wedding venue is more than a setting; it’s a place where memories are made, so set the date and let your imagination take over.’



**Little Martindale**  
A traditional space with wood beams  
and log burning stove, ideal for up to 26.



‘Getting people together  
before the big day.’

## PRE-WEDDING CELEBRATION

Getting friends and family together before the event is all part of the fun, and you'll find we've lots of ways to help you do this. From a deluxe pamper day in the spa to a Champagne breakfast on the big day, family suppers with big sharing platters, or simply an elegant afternoon tea, we've got the spaces and places to meet the other half's nearest and dearest.



# PREFERRED PARTNERS

We've worked with a lot of local suppliers, but there are some in our opinion who stand out from the crowd. On booking your wedding with us, you'll receive access to all of our preferred suppliers, with a personal introduction to help with all of those personal touches you have in mind.

‘Serenity and sophistication come together to create an elegant setting for your special day.’



# DRINKS SELECTION

We source all of our wines through our own in-house wine specialist, often buying from the vineyard. This means we can offer exceptional value on some fantastic wines, but as we buy from season, please forgive us if we can't confirm the exact wines to you until about 6-months from your wedding – but rest assured they will be well worth the wait.



Little Martindale  
Civil Ceremony



## THE CEREMONY

Keeping everything under one roof has lots of advantages, not least no lost guests and no need to worry about the weather outside too.

A range of our suites are licenced which means you can enjoy a seamless transition from the ceremony to celebrations all in one place.

You will need to contact Penrith Registrar Office to check availability of the Superintendent registrar on your preferred date. Contact 0300 3032472.







Cross Fell Civil  
Wedding Ceremony





‘The perfect location for  
the most memorable  
wedding day.’

## Our packages

We have three packages to choose  
from ranging from our Classic,  
where all the small details have  
been covered, through to Fairytale  
which is all you could have  
dreamed of and more.



## For the love of food

Our talented Chefs are obsessed with creating delicious menus that will compliment your celebrations. We use fresh, seasonal ingredients and prepare them with pride on your wedding day. Refer to our menus for some food for thought, but if you have some specific ideas, we'd love to hear them.



‘We love food – it’s as simple as that.’





MENU SELECTIONS

Classic

TO START

- Homemade soup (choose from the soup selection)
- North Lakes prawn avocado and smoked salmon cocktail
- Pressed terrine of ham hock, pea puree, pickled onions, crostini
- Roasted vegetable, pickled beetroot and whipped goat’s cheese, aged balsamic and rocket (V)

MAINS

- Supreme of chicken, tarragon and grain mustard cream sauce
- Four-hour braised blade of beef, caramelised shallots, red wine and thyme jus
- Roasted fillet of cod, vine tomato sauce, crispy pancetta
- Baked stuffed aubergine, roasted Mediterranean vegetables, cheese and herb crumb (V)
- Spinach & ricotta cannelloni, baked with cheese and tomato sauce, dressed rocket and garlic bread (V)
- All the above served with courgette, honey glazed baby carrots, char-grilled broccoli and roast potatoes

DESSERTS

- Chocolate and orange box, chocolate soil, orange syrup
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Mixed berry cheesecake, passion fruit pearls

Please select one dish from each course

Coffee with chocolate mints

DINING AFTER DARK

Finger food

FINGER FOOD MENU

- Platter of freshly made sandwiches and wraps
- Stone baked cheesy garlic bread (V)
- Warm spinach, tomato and pepperoni pizza
- Tomato, chilli, and ricotta pizza (V)
- Cajun chicken wings, BBQ sauce
- Air-dried Woodall’s ham and salami, pickles, olives, roasted vegetables,
- Spicy potato wedges, guacamole and lime (V)
- All served with chopped house salad and fresh homemade slaw

EXTRAS

- Fritto misto of salt and pepper squid, creel prawns and queenie scallops with chilli, spring onions and spices  
£4 per person
- Classic Caesar salad  
Garlic croutons, white anchovies, Parmesan cheese  
£2 per person
- Asian duck spring rolls with hoisin sauce  
£2.25 per person
- Vegetable spring rolls (V)  
£1.50 per person
- Cheshire cheese and red onion marmalade tart (V) or bacon, mature cheddar and spring onion tart  
£1.50 per person
- Honey and mustard roast mini sausages, creamy mash  
£3 per person
- Sweet and sour crispy vegetable tempura (V)  
£1.50 per person
- 4ft homemade sausage roll, cider apple chutney  
£40

\* Finger food – minimum numbers of 20



MENU SELECTIONS

Elegant

TO START

- Heritage tomatoes, goat’s cheese pearls, basil shoots and aged balsamic (V)
- Roasted oak smoked salmon, dill pickled cucumber, capers, horseradish cream
- Baked tart of spinach and Parmesan, rocket, essence of beetroot (V)

MAINS

- Fillet of hand reared pork with three-hour slow-braised belly, with spiced apple puree, cider jus
- Herb roasted sirloin of British beef, Yorkshire pudding, shallots, beef gravy, horseradish cream
- Three-hour slow braised shoulder of Fellside lamb with mini shepherd’s pie, mint jus
- Mixed mushroom & roasted pepper stroganoff, brandy cream, paprika and savoury rice (V)
- Courgette, goat’s cheese and bail tart, vine tomato sauce, herb roasted potatoes (V)
- All served with fresh seasonal vegetables and roasted potatoes

DESSERTS

- Warm Belgian chocolate fondant, vanilla ice cream
- Glazed vanilla crème brûlée, shortbread
- Glazed cirtus tart, clotted cream and raspberries

Please select one dish from each course

- Coffee with vanilla fudge

DINING AFTER DARK

Street food inspired

PLEASE CHOOSE 2 MAINS AND 2 SIDES

Easy going, relaxed style of food served on platters per table or buffet style

MAINS

- Beef burger, Jack cheese, beer sourdough bun, pickle, BBQ sauce
- Gourmet hot dog, fried onions, French’s mustard, ketchup
- Pulled pork, apple mash, BBQ sauce on a gourmet sourdough bap, mayo, pickle
- Hot roast rump of beef baguette, rocket, creamed horseradish, onion confit
- Salt roasted loin of pork baguette, apple sauce, sage and onion, crackling
- Homemade freshly baked sausage roll, cider apple chutney
- Buffalo mozzarella, sun dried tomato and basil flatbread (V) or with pepperoni
- Warm goat’s cheese, roasted red pepper and pesto focaccia, rocket and balsamic (V)

All served with homemade house slaw, relish, sauces and accompaniments and your choice of two side order dishes from the following:

SIDES

- Sweet potato fries
- Chopped house salad, rocket, cherry tomato, bell peppers, cucumber, red onions
- Spicy potato wedges, herbed crème fraîche
- Caesar salad, baby gems, garlic croutons, white anchovies, Parmesan cheese
- Sea salted thick cut chips
- Salad of rocket, balsamic dressing, Parmesan shavings
- Rosemary and garlic roasted Tiny Tot potatoes



MENU SELECTIONS

Fairytale

TO START

Salad of roasted and pickled beets, whipped goat’s cheese, hazelnuts, pea shoots (V)

Salmon gravadlax, Atlantic prawns, white crab mayonnaise

Air-dried Woodall’s ham, British salami, pickles, toasted sourdough

MAINS

Roasted sirloin of beef, Yorkshire pudding, shallots, beef gravy and horseradish cream

North Lakes fish grill – sea bass and salmon crispy queenie scallops, white wine chive cream sauce

Garlic and rosemary infused rump of Fellside lamb, mint jelly, red wine sauce

Wild mushroom, leek & spinach risotto, blue cheese crostini (V)

Roasted squash & sage gnocchi, Parmesan cream (V)

*Your choice of one vegetable and one potato dish from our house selection*

DESSERTS

Raspberry and hazelnut pavlova

White, dark and milk Belgian chocolate mousse vanilla ice cream

Old English lemon posset, strawberries, granola crunch

*Please select one dish from each course*

Coffee with vanilla fudge

DINING AFTER DARK

Big sharing pans

PLEASE CHOOSE 3 MAINS AND 2 DESSERTS

MAINS

BBQ chicken  
Roasted Tiny Tot potatoes, corn on the cob

Tagine of spiced lamb  
Almonds, dried fruits, couscous pearls

Texan beef chilli  
Savoury rice, tortilla, guacamole, sour cream

Cauliflower mac ‘n’ cheese  
Garlic bread, leaf salad (V)

Beef steak and Thwaites ale pie  
Puff pastry lid, thick cut chips, garden or mushy peas

Classic chicken stroganoff  
Savoury rice, garlic bread

Chilli sin carne  
Spicy vegetable chilli, rice, tortilla, guacamole, sour cream (V)

DESSERTS

Baked vanilla cheesecake, seasonal berries

Chocolate profiteroles, toasted hazelnuts

Lemon tart, mascarpone cream

Raspberry and hazelnut meringues

Fresh fruit salad berries, vanilla ice cream



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‘Food is the ingredient  
that binds us together.’





DINING OPTIONS

Vegetable selection

HOUSE VEGETABLE SELECTION

Panache mix  
Fine beans, sugar snaps, baby carrots

Mixed greens  
Peas, mangetout, savoy cabbage, broccoli  
(family served to your table)

Honey-roasted Chantenay carrots, roasted broccoli

Clapshot  
Mashed carrot and swede

Honey-roasted root vegetables, carrot, swede and parsnip

Carrots and garden peas  
(family served to your table)

Why not add cauliflower cheese for £1 per person?

HOUSE POTATO SELECTION

Parsley and chive buttered new potatoes  
(family served to your table)

Gratin dauphinoise  
Baked with garlic, cream and cheese

Creamy mash

Duck fat roasted potatoes

Rosemary and garlic roasted Tiny Tot potatoes

Extra vegetable £2.50-£3.50 (prices may increase year on year)

\* Extra vegetables and potato dishes  
available as a supplement

DINING OPTIONS

Soups and extra courses

HOMEMADE SOUP SELECTION

Please feel free to ask if you have a personal favourite

Country vegetable, spinach muffin (V)  
Roasted vine tomato and basil, cheddar straws (V)  
Leek, watercress and potato, cheese twist (V)

Woodland mushroom white port, garlic dough ball (V)  
Cream of cauliflower, savoury cheddar cheese muffin (V)  
Classic minestrone, garlic bread, Parmesan cheese (V)  
Carrot and coriander, crème fraîche, chive crostini (V)

Roasted parsnip, onion bhaji, curry oil (V)  
Served as a starter or as a taster in a demi-tasse cup  
£6.75 (prices may increase year on year)

INTERMEDIATE COURSES

Selection of sorbets served in a shot glass, lemon, mango, passion fruit, pink Champagne, raspberry  
Or please ask for your own particular flavour

CHEESE AND DESSERTS

Add your very own cheese table to your event  
Farmhouse cheddar, blue and brie with celery, grapes, crackers and biscuits  
Served per table of 10 people or as a cheese course

Choux pastry profiteroles, toasted almonds, chocolate sauce  
Fresh fruit salad and berries with vanilla cream  
Raspberry and hazelnut meringue  
x10 £59 (prices may increase year on year)



DINING OPTIONS

#VILittleP

Choices for younger guests

Please select one dish from each course

TO START

Soup as per grown-ups menu or Heinz Tomato Soup with croutons

Melon, fresh fruit sorbet

MAINS

Grilled fresh salmon, peas, new potatoes

Sausage hot dog, tomato ketchup, mixed leaf salad, chips

Italian pasta, peas, sweetcorn, fresh tomato sauce (V)

Beef burger in a bun, fries and salad

DESSERTS

Fresh fruit yoghurt with berries

Cookie crumbs, ice cream, raspberry sauce

Fresh fruit salad, cream, yoghurt or ice cream

1-5 complimentary

6-12 £18 (prices may increase year on year)

DINING OPTIONS

Extra touches

NIBBLES AND CANAPÉS

Choose from these tempting selection of nibbles or canapés to enjoy with your reception drinks

NIBBLES

Joe and Seph's savoury cheddar cheese gourmet popcorn (V)

Artisan olives (V)

Snaffling Pig pork scratchings

Root vegetable crisps (V)

Baked Parmesan cheese straws (V) cream cheese, herb pâté

£3 (prices may increase year on year)

CANAPÉS

Please select 3 or 6 per person

Smoked salmon, cream cheese and chive tart

Honey chicken teriyaki skewer

Crispy fried chilli prawns

Chilled gazpacho shot glass (V)

Honey mustard chipolatas

Crispy belly pork, hickory smoked BBQ sauce

Spinach gnocchi, red pepper salsa (V)

Goat's cheese and cherry tomato crostini, basil pesto (V)

Yakitori pork, sesame, spring onions, hoisin

Hoisin sauce vegetable spring roll (V)

Thai squid, lime, spring onion

Soup, Intermediate and Cheese

x3 £9 (prices may increase year on year)

x6 £14 (prices may increase year on year)



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‘Once in a while right in the  
middle of an ordinary life...  
Love gives you a Fairytale.’







PRICE LIST

Civil ceremonies

	2022	2023	2024	2025
Little Martindale	£430	£455	£480	£505
Cross Fell	£475	£500	£525	£550





PRICING

Classic

	2022	2023	2024	2025
Jan, Feb, Mar, Nov	£75	£79	£83	£87
Apr, Oct, Dec	£79	£84	£87	£91
May, June, July, Aug, Sept	£84	£88	£92	£96

Prices apply to Sunday – Friday only. If you are looking to have your special day on a Saturday or New Year’s Eve, these are only available on our Elegant Package and Fairytale Packages. Minimum numbers apply. We require 100% of guests to be catered for, on all packages.

INCLUDES:

- Dedicated Wedding Manager

Complimentary menu tasting for the happy couple

Red carpet welcome

Wedding host & informal toastmaster

Drinks reception – a glass of Bucks Fizz on arrival

3 course set wedding breakfast from the Classic menu

Glass of sparkling wine for the toast

Iced water
- 1 x glass of house wine per person

White tablecloths, white linen napkins, glassware, cutlery & china

Use of round mirror plates for tables & tea lights on all tables

Use of cake stand and knife

Evening reception with Finger food menu

Suite for the happy couple

Extra evening guests are charged @ £17.50

PRICING

Elegant

	2022	2023	2024	2025
Jan, Feb, Mar, Nov	£95	£100	£105	£110
Apr, Oct, Dec	£100	£105	£110	£115
May, June, July, Aug, Sept	£112	£117	£122	£127

Sunday – Thursday (excluding bank holidays) 10% off the above rates. New Year’s Eve is subject to availability and at the rates above. Alternative table arrangements available. Minimum numbers apply. We require 100% of guests to be catered for, on all packages.

INCLUDES:

- Dedicated Wedding Manager

Complimentary menu tasting for the happy couple

Red carpet welcome

Complimentary civil ceremony room hire

Wedding host & informal toastmaster

Drinks reception – a glass of prosecco on arrival

3 course wedding breakfast from the Elegant menu

1/2 bottle of house red or white wine per guest

Glass of prosecco or shot for the toast

Iced water
- White tablecloths, white linen napkins, glassware, cutlery & china

Use of round mirror plates for tables & tea lights on all tables

Chair covers

Use of cake stand and knife

Printed tables plan, place cards and menu cards

Evening reception with choice from our Street food menu (2 mains & 2 sides)

Suite for the happy couple, with a bottle of Champagne and chocolates with our compliments

Extra evening guest charged @ £20



PRICING

Fairytale

	2022	2023	2024	2025
Jan, Feb, Mar, Nov	£179	£186	£194	£200
Apr, Oct, Dec	£185	£192	£199	£206
May, June, July, Aug, Sept	£190	£196	£203	£210

Sunday – Thursday (excluding bank holidays) 10% off the above rates.  
New Year’s Eve is subject to availability and at the rates above.  
Alternative table arrangements available. Minimum numbers apply.  
We require 100% of guests to be catered for, on all packages.

INCLUDES:

- Dedicated Wedding Manager

Wedding exclusivity – guaranteed only wedding

Complimentary menu tasting for the happy couple & parents (total of 6)

Hen party for 8 – enjoy luxury spa treatments, afternoon tea, spa use and dinner, bed & breakfast accommodation

6-months spa membership – make sure you’re in tip top shape for the big day – for happy couple

Red carpet welcome

Complimentary civil ceremony room hire

Wedding host & informal toastmaster

Drinks reception – a glass of Champagne & canapés on arrival

3 course wedding breakfast from the Fairytale menu

3 bottles of red & white wine on each table – Fairytale premium wine

Glass of Champagne or cocktail for the toast

Sparkling and still mineral water

White tablecloths, white linen napkins, glassware, cutlery & china
- Use of round mirror plates for tables & tea lights on all tables

Flowers on all tables

Chiavari or Ghost chairs and sashes

£500 towards your wedding cake

Use of cake stand and knife

Printed table plan, place cards and menu cards

Evening reception with choice from our Big Sharing Pans (3 mains & 2 desserts)

Premier bedroom for the happy couple, with a bottle of Champagne and chocolates with our compliments

Disco with our resident DJ

Sweet Cart

Ceiling drapes

Dinner, bed & breakfast anniversary package to celebrate your first year of marriage

Extra evening guest charged @ £22

PRICING AT A GLANCE

	Classic	Elegant	Fairytale
Dedicated Wedding Manager	✔	✔	✔
Red carpet welcome	✔	✔	✔
Wedding host & informal toastmaster	✔	✔	✔
White tablecloths, white linen napkins, glassware, cutlery & china	✔	✔	✔
Use of round mirror plates for tables & tea lights on all tables	✔	✔	✔
Use of cake stand and knife	✔	✔	✔
Complimentary menu tasting for the happy couple	✔	✔	& parents (total of 6)
Drinks reception – 1 glass per person on arrival	Bucks Fizz	Prosecco	Champagne
Toast drinks – 1 glass per person	Sparkling wine	Prosecco or shot	Champagne or cocktail
Wine to accompany wedding breakfast	1 glass of house white or red per person	1/2 bottle of house white or red per person	3 bottles of premium white & red wine per table
Free flowing water	✔	✔	Sparkling & still mineral water
Evening reception	Finger food menu	Choice from our Street food menu (2 mains & 2 sides)	Choice from our Big sharing pans (3 mains & 2 desserts)
Extra evening guest charge	£17.50	£20	£22
Suite for the happy couple	✔	With a bottle of Champagne & chocolates with our compliments	Suite with a bottle of Champagne & chocolates with our compliments
Printed tables plan, place cards and menu cards		✔	✔
Complimentary civil ceremony room hire		✔	✔
Chair covers		✔	Chiavari or Ghost chairs & sashes
Wedding exclusivity – guaranteed only wedding			✔
Hen party for 8 – (enjoy luxury spa treatments, afternoon tea, spa use and dinner, bed & breakfast accommodation)			✔
6 months spa membership for the happy couple			✔
£500 towards your wedding cake			✔
Flowers on all tables			✔
Sweet cart			✔
Ceiling drapes			✔
Disco with our resident DJ			✔
Dinner, bed & breakfast anniversary package to celebrate your first year of marriage			✔



‘The highest happiness on earth  
is the happiness of marriage.’









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