

# Making your special day Grand in every way

## Congratulations on your engagement

For such a special day you will naturally want the very best and you can be assured that everyone here will ensure it will be a day to remember...

Enclosed are our wedding menus and prices, which will answer many of your questions, but myself or any of the management team would welcome the opportunity of showing you round the hotel and meeting you personally to discuss your individual requirements in detail.

The menus included in the brochure are for your guidance and we will of course be delighted to tailor a menu to your individual taste and quote accordingly.

The hotel is licensed for a civil marriage ceremony and we can advise on how you arrange this with the local registrar.

Welcome drinks can be served in the Victorian Bar or on a fine day, on the patio or decking area within our beautiful gardens.

We can cater for up to 120 guests for a meal in the Victorian Ballroom, which with its period features, large sprung dancefloor, theatre style stage & balconies is truly a grand setting.

For the evening reception the ballroom can accommodate up to 200 guests.

The hotel has 124 bedrooms and your wedding guests looking to book an overnight stay will receive a special discount off the best available rates.

I very much hope that myself and the team here will have the pleasure of looking after you and your guests on such a special day.

Kind regards

**Mark Ridley**  
General Manager



Lindale Road, Grange Over Sands, Cumbria LA11 6EN

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## **At the Cumbria Grand the menu price includes all of the list below**

- Red carpet on arrival**
- Printing of menus**
- Printed table plan**
- Use of PA system for speeches**
- Changing room the night before for bridal party**
- Use of cake plinth and knife**
- White linen tablecloths & napkins**
- Table sprinkles**
- Master of ceremonies for the day**
- Late bar extension**

In addition if you have more than 60 guests at your meal you will also receive with our compliments:

- Fresh flower arrangement on top table & bud flower vase on all tables**
- The use of our four poster bedroom for the bride & groom on the wedding night**

For Additional Cost we can also arrange the following:  
(Please ask for details and charging)

- Chair covers & coloured sashes**
- Mirror and tea light candles**
- Belgian chocolate boxes for favours**
- Foil helium balloon displays**
- Bubble bottles on tables**
- Extra floral arrangements**

Some of the above additional cost items are arranged through external companies through which the Cumbria Grand have negotiated special prices, all of these items are subject to availability and many need to be arranged well in advance. Please ask if you require further information.

### **Children**

High chairs are available. No charge is made for infants under two years, children up to 12 years are charged at 50% of the adult package. Alternatively a children's menu is available.

### **Prices**

All prices quoted are inclusive of VAT at prevailing rate.

### **Civil Marriage Ceremony**

The hotel takes no part in the arrangement of a civil ceremony.

This must be done directly with the local registrar and any costs involved must be settled with them.

# “The Classic” Wedding Menu Options

*When planning the menu for your special day,  
you may choose from the standard options below:*

**3 starters, 3 main courses (plus a vegetarian option) & 3 desserts**  
Your guests can then choose from these on the day and order at the table

## **Prawn Cocktail**

Marie rose dressing, cherry tomato salad, wholemeal bread & lemon twist

## **Chilled Half Melon**

Citrus sorbet & berries

## **Wild Mushroom Casket**

Fine mushrooms in puff pastry, in a white wine cream sauce

## **Chicken Liver Pate**

Oatcakes, onion chutney, salad garnish

## **Smoked Salmon & Prawn Parcel**

Dressed rocket, capers & lemon

Soup is also available as one of your starter choices (please see list on page 4)



## **Cumberland Chicken Supreme**

Force meat stuffing, Madeira sauce

## **Homemade Steak & Ale Pie**

Tender chunks of prime beef in Ulverston Ale gravy, with puff pastry

## **Salmon En Croute**

Vine tomato & roasted garlic jus

## **Roast Breast of Chicken**

Chicken fillet wrapped in bacon, served with natural gravy

## **Vegetarian Dish** (see choices on page 4)

*All main courses served with roast potatoes or hand cut chips &  
Chef's selection of seasonal vegetables*



## **Sticky Toffee Pudding**

Vanilla ice cream

## **Vanilla Cheesecake**

Fresh berries & fruit coulis

## **Homemade Apple & Cinnamon Pie**

Served with custard

## **Cream Choux Profiteroles**

Chocolate sauce



## **Freshly Filtered Coffee or Tea**

Chocolate mint

# “The Premiere” Wedding Menu Options

*When planning the menu for your special day,  
you may choose from the standard options below:*

**3 starters, 3 main courses (plus a vegetarian option) & 3 desserts**  
Your guests can then choose from these on the day and order at the table

## **Barbecue Chicken Wings**

Little gem leaf, honey & mustard dressing

## **Chilled Half Melon (v)**

Citrus sorbet & berries

## **Goat's Cheese Tartlette**

Tomato & onion salad

## **Smoked Salmon & Prawn Parcel**

Dressed rocket, capers & lemon

Soup is also available as one of your starter choices (please see list on page 4)



## **Prime Roast Beef**

Claret gravy, homemade Yorkshire pudding

## **Cumberland Chicken Supreme**

Force meat stuffing, Madeira sauce

## **Fillet of Sea Bass**

White wine & grape cream sauce

## **Half Chicken Poussin**

Shallot gravy & cranberry sauce

**Vegetarian Dish** (see choices on page 4)

*All main courses served with roast potatoes or hand cut chips &  
Chef's selection of seasonal vegetables*



## **Crème Brulee**

Blueberries & shortbread

## **Baked Alaska**

Fresh raspberries

## **Poached Pear**

Red wine & spices

## **Trio of Fine Cheese**

Red onion chutney, biscuits, grapes & celery



## **Freshly Filtered Coffee or Tea**

Chocolate mint

# “The Modern” Wedding Menu Options

*When planning the menu for your special day,  
you may choose from the standard options below:*

**3 starters, 3 main courses (plus a vegetarian option) & 3 desserts**  
Your guests can then choose from these on the day and order at the table

## **Baby baked Camembert**

Cumberland sauce

## **Devilled Whitebait**

Iceberg & cherry tomato salad

## **Barbecue Ribs**

Sweetcorn relish

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## **Beer Battered Fish Fingers**

Garden peas, hand cut chips

## **Half Chicken**

Roast tomato, chips, natural gravy

## **Cumberland Sausage**

Battered onion rings, grain mustard dip, hand cut chips

**Vegetarian Dish** (see choices on page 4)

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## **Baked Alaska**

Individual classic dessert

## **Banana & Marshmallow Split**

Rum whipped cream

## **Duo of Cheese**

Sweet pickle, silver skin onions, biscuits & grapes

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## **Freshly Filtered Coffee or Tea**

Chocolate mint

## Canapes

*Offer your guests some delicious home-made snacks before the wedding meal*

**Smoked salmon & cream cheese**

**Mini battered Cumberland sausage**

**Roast beef and Yorkshire pudding miniatures**

**Cottage cheese, cherry tomato & basil**

## Vegetarian Dishes

*On the day, a vegetarian main course will be available, select from the following:*

**Home-made Pancakes  
Baked in a cheddar sauce**

**Quorn Chicken  
Creamy peppercorn sauce**

**Vegetable Mince Moussaka  
Salad garnish & Bruschetta**

**Battered Goat's Cheese  
Cranberry Jelly**

**Spinach & Ricotta Tortellini  
Garlic bread**

## Soup

*Soup can be one of your starter options - Served with croutons & crusty bread*

**Potato & leek  
Lentil & vegetable  
Roasted red pepper  
Broccoli & stilton**

**Cream of mushroom  
Minestrone  
French onion  
Pea & Ham**

**Tomato & basil  
Carrot & coriander  
Chicken noodle  
Lentil & bacon**

## Dietary & Allergens

Our kitchen team can cater for all dietary and allergen requirements and all your selected menu dishes can be adapted to be gluten free if required.

We ask at the final planning meeting that you can highlight all dietary and Allergen information on your supplied table plan.

## Children

Full children's menu available for ages 2-10 and older children may have a half Sized portion of the adult wedding menu.

The hotel has high chairs, please highlight requirements on the table plan.

# Wedding Drinks Packages

Below are examples or  
we can tailor a package to your preferences

## The Lakeland

- 1 glass of sparkling Cava on arrival/after ceremony
- 1 glass of house wine with meal
- 1 glass of sparkling Cava for speech toast



## The Bayside

- 1 glass of sparkling Cava on arrival/after ceremony
- 2 glasses of house wine with meal
- 1 glass of sparkling Cava for speech toast



## The Grand

- 1 glass of NV Champagne on arrival/after ceremony
- 2 glasses of house wine with meal
- 1 glass NV Champagne for speech toast

## Corkage

You may if you wish supply your own wine for your wedding day  
A corkage charge will apply for each bottle opened  
Wine 75cl £5 per bottle  
Cava/Sparkling/Prosecco £7 per bottle  
Champagne £10 per bottle  
(Magnum size bottles are double the prices above)

## Bar Account

A bar tab for your guests to order a drink(s) of their choice  
can also be pre-arranged.

# Evening Buffet

## Option 1

Assorted sandwiches & filled half rolls  
white and wholegrain bread including vegetarian fillings

Home-made mini sausage rolls

Breaded fish goujons & tartar sauce

Pigs in blankets

Cheesy garlic bruschetta

Spicy chicken fillets



## Option 2

Filled rolls-choose from

Smoked back bacon

Cumberland sausage wheel

Roast pork & apple sauce

Grand Burger-6oz prime beef burger, salsa, onion ring



## Option 3

Homemade Pie & Peas

Meat & potato or cheese & onion pie  
served with Mushy peas & mixed pickles



# Wedding Price List

All prices per person unless stated & are inclusive of VAT

## Meal

Classic	£36.00
Premiere	£44.00
Modern	£36.00

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## Drinks

Lakeland	£18.00
Bayside	£20.00
Grand	£28.00

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## Other prices

Children's Menu	£9.50
Canapes (3 pp)	£6.95
Evening Buffet	£9.95
Hot Filled Rolls	£5.95
Pie & Peas	£4.95

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## Extras

Chair covers & sashes	£6 per chair
Balloon displays	£POA
Disposable cameras (each)	£5.00
Guest signing book	£25.00
Garden fireworks	£POA

Any price on application items can be discussed in detail at the planning meeting

# Wedding Booking Terms & Conditions

1. The hotel reserves the right to cancel a booking at anytime, if the "making the booking" steps are not adhered to.
2. Once you have received confirmation from the Hotel, should you then have to cancel your event, a charge will be made equivalent to any loss suffered by the hotel, as explained in the following conditions.
3. Cancellation Charges for Weddings will be calculated as a % of the total booking value according to the following notice period given:
  - 50% if cancelled 2-6 weeks out
  - 90% if cancelled less than 2 weeks out
4. Numbers to be charged - Provisional numbers will be asked for at the time of booking and the hotel reserves the right to set a minimum number to be charged for the event.
5. Reduction in number of guests - Any cancellations after final numbers are agreed will be charged at the agreed individual rate unless minimum number charge is applicable.

## Accommodation booked with weddings

6. Any accommodation bookings made for your wedding guests (with the exception of Bride and Groom bedroom) is separate from your event booking. The hotel will ask for individual guest deposits at the time they book accommodation .If you reserve a block of rooms (maximum is 5 rooms), please release any rooms back to us 4 weeks before the wedding date or possible charge will be applied.

## Miscellaneous

7. Cancellation by the hotel. The hotel may cancel the booking:
  - If the hotel or any part of it is closed due to fire, flood, dispute with employees, alteration and decoration or by order of Public Authority.
  - If the customer becomes insolvent or enters into liquidation or receivership.
  - If the customer is more than 32 days in arrears with payment to the hotel of previously supplied services.
  - If it might prejudice the reputation of the hotel.
8. The hotel has the right to out book any event/accommodation to another local establishment of similar or better standard. The hotel must inform the client of this in writing at least two weeks in advance of event.
9. The hotel shall not accept responsibility for any gifts, cards etc which may be left after the wedding reception. Any left over items such as wedding cake, cards etc must be uplifted on the morning after the wedding.
10. Any advice given by the hotel regarding other wedding businesses for example bands, discos, florists is purely to assist in your planning. The hotel accepts no liability in relation to these companies if hired by yourselves.

*Terms and Conditions (continued)*

11. The customer must ensure that the entertainers for the wedding have had all their electrical equipment PAT tested and certificates available to show this.
12. The customer must note that any articles deposited at reception are at their own risk and no responsibility will be accepted by management for loss or damage to the items.
13. We must point out that in the event of the hotels fire alarm sounding during any event held in the premises, it is company policy that the premises be immediately evacuated and fire service are called. No refund or compensation will be made to wedding/event clients should this occurrence happen.
14. The bridal party are liable for the actions of their guests and for any damage caused to the building, fixtures and fittings and bedrooms.

**PLEASE SIGN TO ACCEPT THE ABOVE TERMS AND CONDITIONS**

Bride

Groom

.....

Please print full names below:

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Date of signatures

.....

Date of Wedding

.....



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