

STRATHMORE
— HOTELS —
Cumbria Grand

Weddings





Congratulations to you both 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...

Our management team of wedding experts would welcome the opportunity of showing you round the hotel and meeting you personally to discuss your individual requirements in detail.

The popular dishes on the menus use the best in local produce, however we can tailor a menu to your exact requirements.

The hotel is licensed for a civil marriage ceremony and we can advise on how you arrange this with the local registrar, should you wish to have your ceremony at the hotel.

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 fixed price wedding rate.

We do hope that the team here will have the pleasure of looking after you and your guests on such a special day.

*Making your special day
Grand in every way*



Wedding Package

Our package prices include the following:

- Room hires for Ceremony Room, Wedding Meal and Evening Reception
- Use of ivory carpet runner for ceremony
- Menus printed to your colour scheme
- Use of roving microphone for speeches and PA system for background music
- White linen table cloths
- White chair covers and coloured sash
- Use of cake plinth and cake knife
- Master of ceremonies
- Four poster bedroom for your wedding night
- Fresh top table flower arrangement

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

Wedding Menu

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 Marie Rose

Atlantic prawns bound in a seafood sauce, iceberg & vine tomato salad
Wholemeal bread & lemon

Melon Pearl Cocktail

Melon balls with fruit sorbet & Midori coulis

Saute Wild Mushrooms with Garlic

Crispy bread croute & parsley

Chicken Liver & Brandy Pate

Oatcakes, red onion chutney, salad garnish

Smoked Salmon & Cream Cheese Roulade

Dressed rocket, capers & lemon

Soup is also available as one of your starter choices (please ask for the options)

Roast Prime Beef

Homemade Yorkshire pudding, rich pan juice gravy & creamed Horseradish

Cumberland Chicken

Supreme breast of chicken, stuffed with Cumberland sausage forcemeat with a
Crushed pink peppercorn cream sauce

Homemade Steak & Ale Pie

Individual short crust pastry pie with rich gravy

Darne of Salmon Veronique

Steamed fillet of salmon with a white wine & grape cream sauce

Fillet of Sea Bass

Garlic Citrus Butter

Roast Rump of Lamb

Garlic & Rosemary marinade, red wine jus

Vegetarian Dish (please ask for details of vegetarian, vegan and other dietary requirements)

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



Desserts

The Original Cartmel Sticky Toffee Pudding®
Lakes® vanilla ice cream & butterscotch sauce

Baked Vanilla Cheesecake
Chantilly cream & seasonal berries

Homemade Apple Pie
Vanilla Custard

Cream Choux Profiteroles
Chocolate sauce

Eton Mess
Strawberries bound in fresh cream with crushed meringue & fruit drizzle

Cheese & Biscuits
Trio of fine cheese, celery, grapes & fruit chutney

Freshly Filtered Coffee or Tea
Chocolate mint



Evening Buffet

Choice of evening food below:

Traditional
Assorted sandwiches and filled half rolls
White and wholegrain bread including vegetarian fillings.
Homemade mini sausage rolls
Cheesy garlic bread
Spicy chicken wings
Filled Vol au Vents

Hot Filled Rolls
Smoked back bacon
Cumberland Sausage
Falafel Burger

Pie 'n' Peas
Homemade tray baked Meat and Potato and Cheese and Onion pies
Served with mushy peas and mixed pickles

Wedding Drinks Packages

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

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

Bar Account
A bar tab for your guests to order a drink(s) of their choice



STRATHMORE
— H O T E L S —
Cumbria Grand

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T & C apply on all wedding packages