

Your Wedding
at



NETHERWOOD
HOTEL & SPA



CIVIL CEREMONY OR CHURCH?



Ballroom*	600
Deakin Suite*	500
Residents Lounge**	350
Library**	250

inclusive of two large Netherwood Urns, registrars low oval**
arrangement and fireplace decor*



PRICES PER PERSON



Full Day - Saturday	85
- Friday	80
- Sunday - Thursday	75
Additional Evening Guests	15
Children - half adult price (4-15 years)	

Saturday weddings are for a minimum of 50 guests



ALL WEDDINGS INCLUDE...



One wedding per day policy	Sparkling wine for toasts
Wedding co-ordinator	Personalised stationary
Master of ceremonies	Evening buffet
Use of music system for ceremony	Silver cake stand and knife
Reception drinks	Table linen
4 course wedding breakfast	Special accommodation rates
Handpicked wine with wedding breakfast	Complimentary bridal suite



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EXTRA TOUCHES



Chair covers and sashes	6.5
Cast iron royal mail post box	30
Choice of 3 canapes	5.85
Silver candelabra with 5 candles	5
Reception drink for evening guests	5
Netherwood DJ <i>(subject to availability)</i>	300
Bar closes @ 12.00pm <i>(add. hours)</i>	400
Tasting menu for up to 6 guests	120



CANAPES



Choose 3 of the following

MEAT

Ham and old applebain cheese croquettes
Chistora, bay leaves, rioja
Boudin blanc, wild mushroom, parsley
Beef carpaccio, blue cheese
Streaky lamb, salsa verde

FISH

Smoked haddock, hash brown, tomato
Teriyaki tuna, sesame
Salt cod brandade, lemon aioli
Smoked salmon, blinis, hollandaise
Prawn beignet, romesco

VEGETABLE

Falafel, tzatziki
Lancashire rarebit, spiced date
Aubergine and feta pastille
Zatar marinated halloumi, pomegranate
Whipped stilton, port, grissini

DESERT

Victoria sandwich
Scones
Choux buns
Marshmallows
Whole orange sponge



RECEPTION DRINKS

Choose from the following

1 x glass of prosecco with frozen berry

1 x house gin and tonic

1 x glass of pimms

1 x glass of mulled wine

1 x bottle of peroni

Orange juice and water will be provided

Other drinks available upon request

WINE WITH MEAL

WHITE

Bad Eye Deer Sauvignon
Blanc - France

*Crisp and refreshing with tangy
citrus fruits and floral notes*

Lyric Pinot Grigio - Italy

*Tempting apricot, peach and
melon fruit*

RED

Bad Eye Deer Shiraz Cabernet
Sauvignon - Australia

*Gutsy red wine with juicy red berry
fruit and plenty of spice*

Lyric Merlot Corvina - Italy

*A light fruity red wine with delicious
cherry and plum flavours*

ROSE

Bad Eye Deer Zinfandel Rosé - California

*Light and sweet with loads of juicy strawberry
fruits and a refreshing finish*

Lyric Pinot Grigio Blush - Italy

*A light delicate pink pinot grigio that is off-dry on
the palette*

SPARKLING WINE - TOASTS

Lyric Prosecco Extra Dry - Italy

*A good mousse is followed by green fruit on the
nose and an off dry but citrusy palate*

Ponte Prosecco Rosé Extra Dry - Italy

*Cherry pink in colour with a decent amount of
sparkle, this is a light and off-dry sparkling rosé*





SPRING SAMPLE MENU



New Season Asparagus *lakes pancetta, wild mushrooms, hollandaise sauce*

Crispy Lamb *rhubarb, ginger, coriander, peashoots*

Beetroot *orange, goats cheese, tarragon and hazelnut*

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Roast Dry Aged Sirloin of Beef *roast potatoes, carrot and swede, fine beans, yorkshire pudding, red wine jus*

Cumbrian Chicken *boulangere potatoes, tomato, pea, broad bean and majoram broth*

North Sea Hake *crushed jersey royals, sauce choron, chorizo, spring onion*

Purple Sprouting Broccoli *blue cheese, pinenut, crispy kale*

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Crème Brulee *biscotti*

Coconut Chiboust *caramelised pineapple, toasted coconut*

Lime Sponge *baked white chocolate pave, lime ice*

Blood Orange Sable *cremeux, puree, walnut and thyme*



SUMMER SAMPLE MENU



Hot Smoked Salmon *(served cold) red peppers, capers*

Roast Peach *crisp ham, lemon thyme dressing*

Summer Vegetable Minestrone *home-baked bread*

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Roast Dry Aged Sirloin of Beef *roast potatoes, carrot and swede, fine beans, yorkshire pudding, red wine jus*

Confit Pork Belly *pineapple, chilli, red onion, crushed white beans, fenugreek*

Whole Mackerel *hot potato salad, charred lemon, fennel and orange*

Pan Fried Polenta *piperade, parmesan, squash, pinenuts*

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English Strawberry Mousse *charred sabayon, raspberry jelly, almond crumb*

Dark Chocolate Dust *tuille and iced soufflé, baked white chocolate*

Natural Yoghurt *vanilla, watermelon, mint ice, granola*

Crème Brulee *citrus shortbread*



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AUTUMN SAMPLE MENU

Pressed Ham Hock *tomato and apple chutney, sourdough*

Roast Celeriac *chicken and apple soup*

Fresh Mackerel Pate *ceviche, seared fillet, blackberry and pear, sweet toast crumb*

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Roast Dry Aged Sirloin of Beef *roast potatoes, carrot and swede, fine beans, yorkshire pudding, red wine jus*

Autumn Lamb *hot pot potatoes, cauliflower, pickled beetroot, rosemary and lemon jus*

Baked Cod *parmesan, parsley crumb, spinach and nut butter risotto*

Spiced Chick Pea *cous cous, tzatziki, pomegranate, coriander, almond*

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Blueberry and Hazelnut Cheesecake *blueberry jelly, vanilla ice-cream*

Poached Peaches *lemon curd, cinder toffee, lemon sorbet*

Sticky Toffee Pudding *butterscotch sauce, vanilla ice-cream*

Plum Pave and Jelly *dark chocolate, frozen damson parfait*

WINTER SAMPLE MENU

Cod, Salmon, Prawn and Clam Bouillabaisse *aioli, focaccia*

Blue Cheese *walnut, pear salad, spiced red wine*

Roast Jerusalem Artichoke Soup *home-baked bread*

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Roast Dry Aged Sirloin of Beef *roast potatoes, carrot and swede, fine beans, yorkshire pudding, red wine jus*

Cartmel Valley Venison *damson, anise, carrot, anna potatoes*

Loch Fyne Salmon *spinach, new potatoes, curried mussel broth*

Wild Mushroom Pithivier *parsnip, chestnut, hazelnut and cranberry*

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Caramel Pannacotta *apple puree and crisp, praline*

Dark Chocolate Parfait *peanut butter sorbet, peanut granola*

Sticky Toffee Pudding *butterscotch sauce, vanilla ice-cream*

Gingerbread *cranberry mousse, vanilla and almond*

*These are sample menus and can be changed, altered and tailored to your requirements.
The menus may vary due to availability of produce*



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LATE AVAILABILITY PACKAGE



50 Guests	1950
Half price civil ceremony	300
Additional day guest	25
Additional evening guest	10

Please enquire to see what dates we have available as this package is subject to availability

WHAT IS INCLUDED?

Sparkling wine reception drink

2 course wedding breakfast

Tea, coffee and mints

Glass of house wine with wedding breakfast

Silver cake stand and knife

Wedding co-ordinator

Master of ceremonies

Evening buffet

Complimentary bridal suite



I'M INTERESTED, WHAT DO I DO NOW?



Call our friendly reception team on 015395 32552

or email us enquiries@netherwood-hotel.co.uk

If you wish to hold a date we are more than happy to do so for a short time

To secure a date we require a £20.00 deposit per guest

Book an appointment to come and see us!



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