

*Your Wedding*  
*at*



**NETHERWOOD**  
HOTEL & SPA

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## CIVIL CEREMONY OR CHURCH?

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

*inclusive of two large Netherwood Urns\*, registrars low oval\*\**

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## PRICES PER PERSON

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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*

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## ALL WEDDINGS INCLUDE...

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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



# NETHERWOOD

HOTEL & SPA  
WEDDINGS

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## EXTRA TOUCHES

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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

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## CANAPES

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*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



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## RECEPTION DRINKS

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*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**

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## WINE WITH MEAL

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### 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*



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## SPRING SAMPLE MENU

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**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*

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## SUMMER SAMPLE MENU

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**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

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**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*

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## WINTER SAMPLE MENU

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**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 ice-cream, 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

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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

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### I'M INTERESTED, WHAT DO I DO NOW?

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Call our friendly reception team on 015395 32552

or email us [enquiries@netherwood-hotel.co.uk](mailto: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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