

Boutique Weddings at Cumberland Lodge, 2021/22

Venue hire

Boutique weddings at Cumberland Lodge are held from 12pm noon until midnight on Saturdays, with a full English breakfast for overnight guests on Sunday morning. Wedding couples are supported from day one by one of our experienced wedding co-ordinators.

Our 2021/22 rates are:

£3,000 for up to 15 guests – including exclusive use of our Drawing Room and gardens, weather permitting

£4,000 for 15–30 guests – including exclusive use of our Drawing Room, Ante Room and Sitting Room, and the gardens, weather permitting

Parties of 30 guests or more can enjoy exclusive use of the whole house and grounds, for £10,000. Please enquire about additional accommodation for the Friday night, at our standard bed-and-breakfast rate.

Dining package

Please see overleaf for sample menus. Our dining package for boutique weddings of up to 30 guests includes:

- Selection of canapés on arrival
- Three-course wedding breakfast (table-service, buffet or substantial canapés)
- Light supper during the evening reception

£135 per person

£50 per child under the age of 12, or **£20** for our under-5s menu

£35 per person for additional evening guests who join after the wedding breakfast (provided overall numbers do not exceed the 15- or 30-guest limit for your venue hire package)

Cumberland Lodge is renowned for the quality of its dining. Your wedding menus will be carefully crafted in line with your wishes by our Head Chef, Robert, and his team of long-serving senior chefs. We also have our own team of experienced dining room staff to ensure a smooth and efficient service on the day.

We offer a complimentary menu consultation with Robert, for all bookings over 10 or more guests.

Drinks package

Our drinks package is available from **£22 per person**

This includes:

- Half a bottle of sparkling Lamberti Prosecco per person OR two glasses per person of Pimm's & Lemonade served over ice with summer fruit and fresh mint, for your reception
- One glass of Lamberti Prosecco per person for your toasts (or upgrade to Bergère Brut NV Champagne for a supplement of £2.15 per person)
- Half a bottle of wine per person (choice of red white or rose), for your wedding breakfast:
 - La Delfina Pino Grigio or Wharariki Sauvignon Blanc Marlborough (white)
 - Monte di Cello Pinot Grigio (rose)
 - Butchers of Buenos Aires Malbec Mendoza or Chateau Bel Air Bordeaux (red)
- Chilled, bottled still and sparkling water available throughout the event

All wines are subject to availability.

Additional bottles of wine can be purchased on the day, if required, and charged on consumption.

Sample wedding menus

Canapés

Choice of six from:

Chicken liver parfait with fruit chutney and crispy chicken skin

Smoked salmon with horseradish and soda bread

Hot King prawns in chilli, garlic and ginger

Hot Cumberland sausages in honey and wholegrain mustard

Vegetable spring rolls with hoisin sauce (v)

Sun-blushed tomatoes with basil and mozzarella (v)

Wild mushroom arancini and parmesan mayonnaise (v)

Spiced crab cake with creamed avocado

Vegetable samosa with mango and yogurt (v)

Salmon tartare with cucumber and spring onion

Table-service wedding breakfast

Roast salmon, lobster croquette and shellfish bisque
Asparagus and roasted mushrooms, with poached egg and Hollandaise sauce (v)
London Burrata with roasted figs, port and pine kernels (v)
Smoked salmon with prawn and avocado cocktail, and lime mayonnaise
Herb-glazed cod and smoked haddock risotto, with lemon cream and tomato vinaigrette
Cornish fishcake with Bouillabaisse sauce and herb salad

Fillet of beef Wellington, with truffle mash and Madeira sauce
Roast loin, grilled cutlet and confit shoulder of lamb, with peas and asparagus
Roast breast of guineafowl and pithivier of leg, with tarragon and mustard gravy
Saddle of Great Park venison with venison bon-bons and celeriac puree
Pan-fried turbot, with summer vegetables and Bearnaise sauce
Grilled seabass and lobster cannelloni, with spinach and roast carrot
Chargrilled butternut, with roasted tenderstem broccoli and warm hummus (v)

The wedding cake, with raspberry-ripple ice-cream, fruit compote and meringues (v)
Summer fruit and mascarpone cheesecake, with strawberry sorbet and poached strawberries (v)
Warm chocolate fondant, with coconut sorbet and tropical fruit salsa (v)
Lemon meringue, biscuit and sorbet (v)
Toffee and date pudding, with clotted cream and toffee sauce (v)
Eton mess (v)

Wedding breakfast buffet

Roast sirloin of beef with creamed horseradish

Honey-glazed smoked ham and sweet mustard

Terrine of seafood with sour cream and dill

Grilled chicken marinated in soy and honey

Goats cheese and caramelised onion tart (v)

Roasted peppers, plum tomatoes and basil (v)

Six freshly prepared salads

Hot new potatoes (v)

Home-made flavoured breads (v)

Raspberry and hazelnut meringues (v)

Lavender panna cotta and poached strawberries (v)

Baked blueberry cheesecake (v)

Lemon tart and orange compote (v)

**Substantial canapés
(alternative afternoon option)**

Smoked salmon and horseradish rolls

Warm haddock and leek tarts

Chicken liver parfait and fruit chutney

Spiced crab and Melba toast

Roast vegetable bruschetta (v)

Roast fillet of new season lamb and minted pea puree

Fillet of beef Wellington

Fish and chips

Cheeseburger and tomato salsa

Crab cake and avocado, with papaya salad (v)

Summer fruit tarts (v)

Chocolate profiteroles (v)

Strawberry meringues (v)

Choc-ices (v)

Evening supper

Choice between:

Curry buffet

*Chicken masala, sweet potato and chickpea korma,
onion bhaji, samosa and nan breads*

Hot roast meat sandwich carvery

Hot roast beef and roast shoulder of pork
with freshly baked rolls and sauces

Fish, chips and mushy peas

Hot bacon and Cumberland sausage rolls

Cheese and cured meat buffet

Antipasti with chutneys, breads and biscuits