

Weddings at Cumberland Lodge – 2023

Venue hire

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

Many wedding parties choose to hire Groom's House, the seven-bedroom Georgian house next to the main Lodge, for overnight accommodation on the Friday.

£10,000 for 30–100 guests – with *exclusive use* of the house and gardens during your stay, and three deluxe en-suite bedrooms for the wedding party, including our stunning bed bridal suite.

£4,250 for parties of 15-30 guests – with sole use of the Drawing Room, Sitting Room, and grounds (weather permitting).

£1,650 for exclusive use of Groom's House the night before the wedding, including a Continental breakfast the morning of the wedding. Groom's House sleeps up to 11 of the bridal party and features seven en-suite bedrooms, a self-contained kitchen, dining room, lounge, and additional room suitable for hair & make-up artists.

Dining package

Please see overleaf for sample menus. Our dining package includes:

- Complimentary menu consultation with our Head Chef, to discuss your requirements
- Selection of canapés on arrival
- Three-course wedding breakfast
- Light supper during the evening reception

£135 per adult

£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

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.

Drinks package

Our drinks package is available from **£25 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 £2.35 per person)
- Half a bottle of wine per person (choice of red white or rose), for your wedding breakfast.
- 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