

Making the dream come true...



Jason Chambers

Armathwaite Hall

COUNTRY HOUSE HOTEL & SPA



WEDDING INFORMATION & MENUS 2012/2013



Speaking of romance ...

"Speaking of romance is there anything more romantic than Armathwaite Hall with its lovely habit of drawing Bassenthwaite in a sheet of silver or orange to its door? With the trees to guard it, and the history that inhabits it, and the lake that stretches before it, it is a house of perfect and irresistible charm."

Sir Hugh Walpole

Especially for you...

Exclusive offers for 2013:

- Dedicated wedding co-ordinator to guide you through the preparation of your wedding from your initial enquiry and throughout the day.
- A memento of your day.
- Free bottle of champagne in your room on arrival with matching crystal Armathwaite Hall champagne glasses as our gift to you.
- Bride and Groom loyalty offers.
- Complimentary Club double bedded room for the Bride and Groom on the wedding night based on a minimum number of 15 wedding guests.
- See website for special offers and late availability.

Terms and conditions apply full details on request.

Drinks Packages

Silver

£22.95 per person

Reception Drink

Choice of one of the following:
Pimms, Bucks Fizz, Mulled Wine,
Sparkling Wine, Fruit Punch

Wine

Half a bottle per person of:
White –
Domaine des Pourthie-Terret
Red –
Domaine des Pourthie- Merlot

Toast

One glass of Sparkling Wine

Gold

£26.95 per person

Reception Drink

Choice of one of the following:
Pimms, Bucks Fizz, Mulled Wine,
Sparkling Wine, Fruit Punch

Wine

Half a bottle per person of:
White – Pinot Grigio
Red – Rioja Vega Crianza

Toast

One glass of House Champagne

Platinum

£32.95 per person

Reception Drink

Choice of one of the following:
Kir Royale or Champagne

Wine

Half a bottle per person of:
White –
Marlborough Sauvignon Blanc
Red – Lake Chalice Pinot Noir
Alternatives are available, why not
make an appointment with our
Sommelier to discuss your needs.

Toast

One glass of House Champagne

Non Alcoholic Package

£20.50 per person

Reception Drink

Choice of one of the following:
Fruit Punch or Orange Juice

Wine

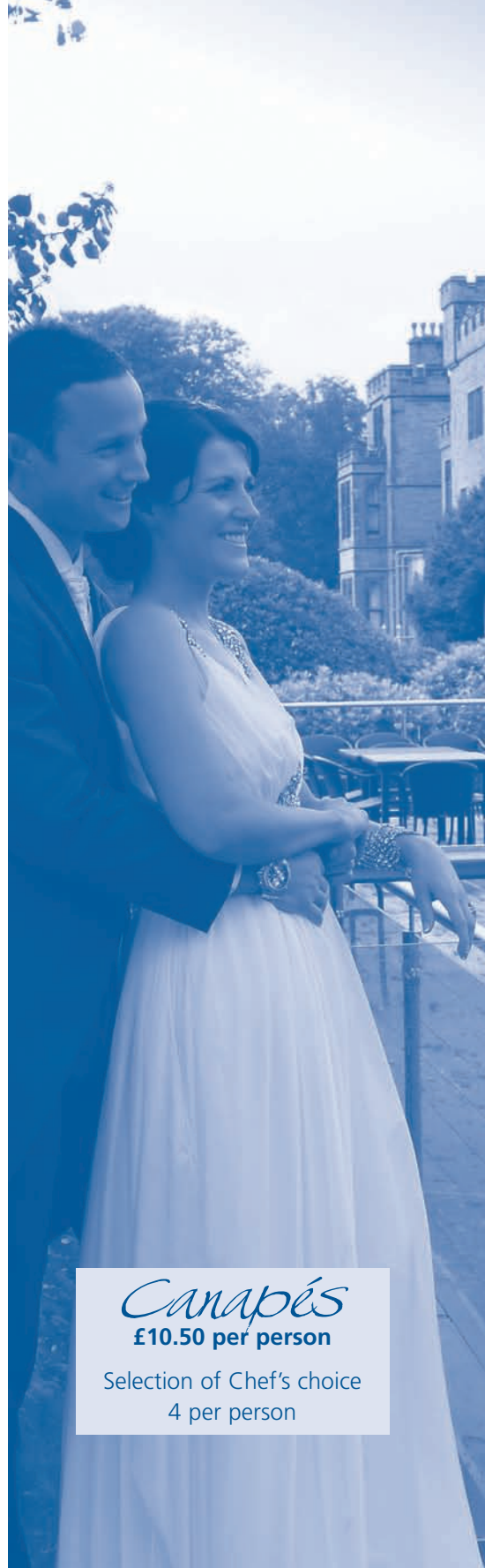
Half a bottle per person of:
White – Carl Jung Premium White
Red – Carl Jung Premium Red

Toast

One glass per person
Carl Jung Sparkling Wine

Prices may be subject to change without
prior notice due to circumstances beyond
our control.

Prices are inclusive of VAT at current rate.



Canapés

£10.50 per person

Selection of Chef's choice
4 per person

Formal Menu

All the dishes are Chef's suggestions and he will be pleased to discuss your specific requirements with you. Should any of your guests require special diets Chef can cater for their needs.

Starters

- Melon, strawberries, raspberries & blueberries set into a grape jelly, orange coulis £8.95
- Gateau of crab & crayfish bound into lemon mayonnaise, quenelle of chive crème fraîche £10.50
- Chicken liver parfait with mixed leaves tomato chutney, toasted sourdough £9.25
 - Cocktail of lobster & prawn with apple Marie rose & cognac sauce £9.95
- Poached lemon chicken, crispy pancetta, soft boiled egg, oven baked tomatoes, Caesar dressing £9.45
- Smoked haddock, spring onion & brie fish cake, aioli sauce £9.95
- Braised potted ham hock, pea puree, micro herb salad £9.25
 - Terrine of duck infused with a confit of duckling, lentil & raspberry dressing £8.75
- Platter of smoked salmon, with roasted smoked salmon, caper berries & crème fraîche £9.50
- Goats cheese panna cotta, asparagus spears, tomato and basil dressing £8.75

Soups

- Cream of tomato & roasted red pepper soup £6.25
- Leek & potato soup, parma ham & sour dough croutons £6.25
 - Cream of chicken & tarragon soup £6.95
- Carrot and parmesan soup, with a cheese croissant £6.25
- Lentil and vegetable broth with a braised ham hock £6.75
- Cream of onion soup with grilled chorizo sausage £6.25
 - Cream of pea & mint soup, crème fraîche £6.25
- Fell bred lamb, vegetable and pearl barley soup £6.95

Sorbets

- All sorbets are £4.85
- Lemon & Lime Sorbet
 - Pink Grapefruit sorbet
 - Orange sorbet
 - Passion fruit sorbet
 - Pink champagne sorbet
 - Pineapple sorbet

Main Courses

- Roasted sirloin of beef, blackberry onion marmalade, Yorkshire pudding, horseradish cream £24.50
- Breast of chicken, with a leek & smoked pancetta butter sauce £22.50
 - Fillet of salmon, filled with a fish mousse encased in puff pastry, tomato butter sauce £23.95
 - Loin of pork, infused with lemon & sage, olive oil mash, cider & apple sauce £22.75
- Roasted turkey, chipolatas, bacon roll, stuffing, cranberry sauce £22.50
 - Fillet of beef Wellington with Madeira sauce £29.95
- Saddle of lamb, wild mushroom & spinach farce, redcurrant jelly, tarragon jus £29.50
 - Baked fillet of halibut & dauphinoise potatoes, parsley hollandaise sauce £25.50

Vegetarian main courses

Price as per chosen main course

- Twice baked goats cheese & squash soufflé, with slow roasted cherry tomatoes
- Mediterranean vegetable tartlette with mozzarella cheese, salad leaves, balsamic dressing
 - Wild mushroom risotto, poached egg & truffle oil
 - Ricotta, spinach, sultana cannelloni, chunky pine nut pate
 - Creamed leek, walnut apple strudel with smoked cheese, sweet and sour sauce
- Spiced lentil rissole, stir fried vegetables, mango and avocado salsa

Desserts

All desserts are £9.50

- Sticky toffee & date pudding, butterscotch sauce & banana ice cream
 - Lemon cheesecake, with a compote of berries
 - White chocolate panna cotta, with balsamic vinegar strawberries
 - Selection of British Farmhouse cheeses, biscuits & fruits
 - Chocolate tart, with rum and raisin ice cream, chocolate sauces
 - Mixed fruit pavlova with mascarpone vanilla cream, strawberry sauce
 - Crème Brûlée, with shortbread biscuits
- Chocolate profiteroles filled with crème patissiere, warm chocolate sauce
 - Iced nougat parfait, orange almond tuille, raspberry coulis
 - Warm apple & sultana strudel calvados cream, toffee ice cream

Coffee and mints £3.95

Sample Menu

Sample Menu for your wedding day

Melon, Strawberries, raspberries & Blueberries set into a grape jelly, orange coulis £8.95

Breast of Chicken with a leek & smoked pancetta butter sauce £22.50

Warm apple & Sultana strudel Calvados cream, toffee ice cream £9.50

Coffee and mints £3.95

Total £44.90

Silver drinks package £22.95

Total £ 67.85

Evening finger buffet £22.50

Grand total per person £90.35

All the dishes are Chef's suggestions and he will be pleased to discuss your specific requirements with you. Should any of your guests require special diets Chef can cater for their needs. Please inform us at least two weeks before the wedding day. Prices subject to change without notice.

Inclusive of V.A.T. at current rate.

Wedding breakfasts must consist of a minimum of 3 courses and a maximum of 6 courses. The wedding cake cannot be taken as a dessert. Please choose only one dish per course. All wedding breakfasts must be taken in conjunction with a drinks package.

The finger & fork buffet menus are available for guests wishing to extend their wedding party into the evening. It is an informal buffet for between 50 and 150 people.

Not available as an alternative to the dressed buffets for the Wedding Breakfast.

Buffet Menu

Buffet Menu A

£38.95 per person

Fanned galia melon with fruits & sauce
Dressed salmon, ham, beef, turkey and pork
Assorted ploughmans pie & quiches
Selection of seasonal salads
Choice of desserts
Coffee and mints

Buffet Menu B

£40.95 per person

Smoked salmon & trout mousse
Dressed salmon, ham, beef, turkey, pork and chicken
Assorted ploughmans pie & quiches
Continental salamis
Selection of seasonal salads
Choice of desserts
Coffee and mints

Buffet Menu C

£45.00 per person

Duck liver parfait flavoured with grand marnier surrounded by a grape marmalade
Dressed salmon, ham, beef, turkey, pork, quiches and chicken
Seafood platter
Selection of 2 hot dishes
Selection of seasonal salads
Choice of desserts
Coffee and mints

Finger Buffet

£22.50 per person

Assorted quiches
Assorted sandwiches
Mini pork pie and pickle
Mini scotch eggs
Prawn bouchées
Onion bhajis
Cumberland sausage rolls
Pastry cup with smoked salmon
Samosa and cucumber dip
Spring rolls and chilli dip
Dim sum and hoi sin dip
Cheese and potato pie
Meat and potato pie
Spiced chicken drumsticks
Selection of pastries and cakes
Tortilla chips

Hot Fork Buffet

£23.50 per person

for a choice of two of the following:

Yellow Thai chicken curry with pilaf rice and popadoms
Hungarian Beef Goulash served with rice and sour cream
Chilli con carne and pilaf rice
Tuna, tomato and basil pasta bake
Indonesian bhumi goreng (pork)
BBQ chicken and potato wedges
Steak and kidney pie with boiled potatoes

If you require additional choices to your selection of two, these will be charged at £9.50 per item per person.

Specialities

Hog roast, stuffing, apricot puree, served with seasonal salads
£22.50 per person

BBQ, (steak, sausage, chicken, spare ribs) served with seasonal salads
£23.50 per person

Please note that due to seasonality and economic fluctuations, items and pricing may vary.

Accommodation

Set in 400 acres of parkland with spectacular views of Bassenthwaite Lake Armathwaite Hall Country House Hotel & Spa has 46 bedrooms of individual style and character, including 3 luxurious studio suites two of which feature roof terraces.

Relax in front of the real log fire in the oak panelled Hall perhaps with a full Cumbrian cream tea, or enjoy a game of snooker, tennis or croquet. A fine dining menu is served in the Lake View Restaurant with a contemporary dining experience offered in the Courtyard Bar and Brasserie Restaurant.

Our multi million pound Spa features a 16 metre infinity pool, hydrotherapy and thermal zone, top of the range fitness suite, sun terrace with outdoor hot tub, leading to the gardens. 10 treatment rooms with private spa lounge.

Wedding Accommodation Tariff

The Wedding Tariff is offered for a maximum of 6 rooms subject to availability, based on two people sharing double or twin bedded room for two nights. This includes dinner in the Lake View Restaurant, bed and full English breakfast for the first night and bed and full English breakfast for the night of the wedding reception.

Club/Spa Double or Twin	£235.00 to £255.00
Deluxe/Lake View Double or Twin	£315.00 to £355.00
Studio Suite	£395.00

Rates listed are per room per night applicable to all weddings to December 2013 and are inclusive of VAT at current rate. It is advisable to reserve accommodation at the time of booking your wedding.

Spa Packages



BRIDAL & BRIDEGROOM PACKAGES

Bridal Package

Pre-Wedding and Wedding Day:

Trial make-up with consultation and make-up on the day of the wedding

Shape and Paint (fingers or toes)

Plus choose ONE of the following:

Reviver Facial

Skin Enhancer Full Body Exfoliation

De-stressing Prescriptive Back, Neck and Shoulder Massage

Package price - £115.00 per person

All extra treatments booked for Bride, Bridegroom, Parents of Bride and Bridegroom, Best Man and Bridesmaids will receive a 10% discount

Bridal Hair Dresser – Price and details on application.

Why not enjoy a glass of champagne with chocolate dipped strawberries whilst getting your make-up done.

See website for pre wedding celebration ideas for the guys and girls including clay pigeon shooting, quad biking and spa days.



Room Hire

Room hire charges for a civil ceremony

Lake Room	£695.00
Lime Tree Suite	£595.00
Estate Office	£350.00

Registrar

Guidance for those who wish to marry on the approved premises of Armathwaite Hall Country House hotel & Spa

1. As soon as a couple have made provisional arrangements for their marriage on approved premises they should be advised to contact the superintendent registrar for the district in which the premises are situated. For Armathwaite Hall please contact:

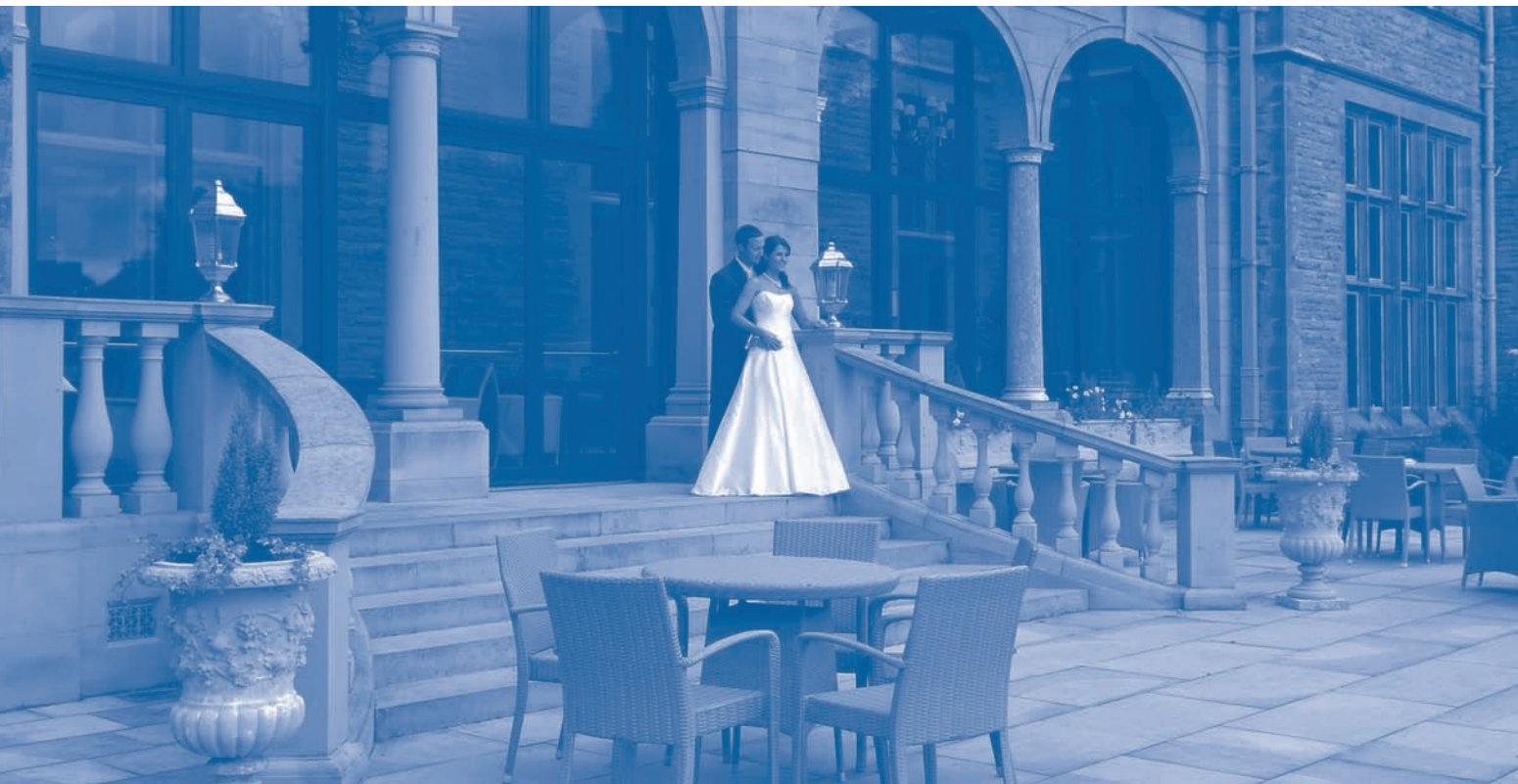
Superintendent registrar,
The Register Office,
College House,
Flatt Walks,
Whitehaven
Cumbria CA28 7RW
Tel: 01946 506190
whitehaven.registeroffice@cumbria.gov.uk

2. Without the presence of a superintendent registrar and a registrar there can be no marriage and any arrangements for the use of the premises depend entirely on their availability. It is therefore, essential that the couple make an advanced booking with the superintendent registrar for his/her attendance at their proposed marriage as soon as a booking can be accepted. A fee for this attendance will be payable direct to the registrar before the ceremony.

April 2012 – March 2013

Monday to Thursday	£275.00
Friday	£295.00
Saturday	£375.00
Sunday & Bank Holidays	£450.00





Jason Chambers

Come and See for Yourself

Our brochure cannot do justice to what we can bring to your very special day, but a personal visit can. Simply contact us at the initial stages of your wedding plans and we will be happy to give you a tour of the hotel and discuss your requirements to ensure a perfect wedding day.

a venue for all seasons

Armathwaite Hall Country House Hotel & Spa

Bassenthwaite Lake, Keswick, Cumbria CA12 4RE

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