

Broughton Craggs

HOTEL & RESTAURANT

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# Welcome to Broughton Craggs Hotel

Julie and Derek would like to congratulate you on your forthcoming wedding and are delighted you are considering Broughton Craggs Hotel as your wedding venue.

We understand that your wedding is the most important and exciting day of your life and we care as much as you do about it being a truly magical experience.

As a family run hotel we can assure you of the best possible service, food and facilities and are always happy to discuss your own special wishes and provide advice if necessary to ensure your celebration is a total success.





Set above the banks of the River Derwent with rolling views over the Lakeland fells, Broughton Craggs Hotel provides the most beautiful and tranquil setting for your special day.

The hotel itself is nestled amongst its own extensive grounds and gardens, an ideal location for a marquee or hosting a champagne reception.

The garden terrace also offers the perfect spot for you and your guests to relax, socialize and enjoy the wonderful surroundings.





# The wedding venue

At Broughton Craggs we are licensed to hold your wedding ceremony in three areas:

Craggs Lounge (Up to 20 guests)

This cosy room with fireplace and easy access to the terrace and gardens, provides the perfect setting for a smaller more intimate ceremony.

**Craggs Restaurant** (Up to 30 guests) An intimate space with garden views for small ceremonies.

**Craggs Function Room** (Up to 100 guests) This light and spacious room is ideal for holding a larger ceremony and reception.

(An additional 20 guests can be accommodated in the restaurant area adjacent to the function room if required).

Perfect for hosting your wedding from daytime through to evening the Craggs function room also boasts its own private bar and access to the gardens via the veranda.





# Catering for your wedding needs

We offer a variety of menus to cater for your wedding.

A selection of wedding breakfast, evening reception and drinks packages are available. These include everything from dressed buffets to formal meals and champagne receptions.

As a family run business we are flexible and can accommodate any special needs or attain to meet any changes to menus supplied and budget needs you may have.





## A Place to stay

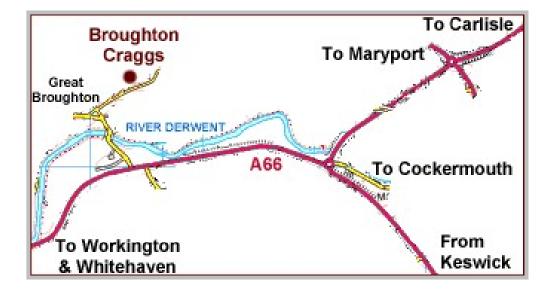
We have a total of 14 bedrooms in our hotel, all with en-suite, TV and tea/coffee making facilities.

As soon as your wedding is booked, the night of your function is automatically reserved for your guests and should they wish to stay we offer them at a discounted rate.

If holding your day and evening receptions at the hotel you will receive the bridal suite with our compliments.



### How to find us



Leave the M6 Motorway at Penrith J40.

Travel west along the A66 for 30 miles by passing Keswick and Cockermouth.

OR

From Carlisle, travel along to the A595 by passing Cockermouth.

From the roundabout after Cockermouth, stay on the A66 in the direction of Workington for 1 mile.

Take the first right off the A66 to Great Broughton.

Cross the River Derwent and drive up the short steep hill straight ahead where the main road swings left.

Turn right at the top of the hill to a warm welcome at Broughton Craggs Hotel.

# Wedding Reception

On your special day you want to be free to enjoy every minute, secure in the knowledge that every detail is being looked after by a team of professionals who genuinely care.

Prices include the following for all Wedding Breakfast packages:

- Dedicated wedding planner.
- Venue Hire. (Unless an Evening Buffet Only reception is selected, £500 room hire applies for evening only receptions)
- Toast Master from our management team.
- White cloths and white linen napkins.
- Cake Table with silver cake stand and knife.
- Assistance with table plan and seating arrangements.
- Gift Table.
- Free bridal suite on your wedding night should you select our Wedding breakfast and Evening Buffet.
- Discounted bedroom rates for family and friends.
- Free car parking.

# Now available:

All Inclusive use of the hotel and grounds for your wedding

Book a wedding breakfast with a minimum of 65 covers, Evening buffet with a minimum of 100 covers and a minimum of 10 bedrooms on the Friday night and all 14 rooms on Saturday night, Entitles you, your family and friends the sole use of our hotel and grounds from Friday 3pm to Sunday 11am

### **Booking Your Reception**

A provisional booking can be kept for up to Two weeks only.

A Non-refundable deposit of  $\pounds 500$  is required to secure your required date.

Final payments are due Six weeks before your wedding date.

All payments made are non-refundable or transferable.

Minimum Guest Requirements :

Wedding Breakfast and Evening Buffet.

Wedding Breakfast Only – Minimum 60 Guests.

Evening Buffet Reception only – Minimum 80 Guests. (£500 room hire applies)

All guests attending wedding breakfast and evening buffets are to be catered for.

# **Optional Extras Available**

Fresh floral decorations From  $\pounds 35$  per head Table decorations From  $\pounds 10.00$  per table Three tier balloon packages From  $\pounds 4.95$  per table of 8 • White Chair Covers  $\pounds$ 1.00 per chair Chair Sash (You Choice of colour) 50p per sash Candy Cart Price available on request Offering Sweet Package Cheese and Biscuit Package Mini Desserts Wedding Arch. £28 Red carpet for wedding isle. £39 Disco with video wall for music from 8:00pm to  $\pounds 275$ midnight.

# **Civil Ceremony**

At the Broughton Craggs Hotel, we are licensed to hold the civil ceremony in our Function Room or Restaurant.

Accommodating up to 100 in the Function Room or up to 30 in the Restaurant guests including registrars table for  $\pounds$ 300.00

Prior to any confirmed bookings you will need to contact your local Registrar who will assist your needs regarding the legal aspects of your wedding ceremony and license

The registrar's fees for between 1st April 2017 and 31st March 2018 are as follows:

Day	Fee
Monday to Friday	£330
Saturday	£430
Sunday & Bank Holidays	£500

Cumbria Registration Service: E Mail: registrationservice@cumbria.gov.uk Tel: 0300 303 2472

# Your Very Special Day

Suggested top Table Seating Plan

Best	Groom's	Bride's	Groom	Bride	Bride's	Groom's	Chief
Man	Father	Mother		Dride	Father	Mother	Bridesmaid

#### Wedding Breakfast Line Up

The Bride's parents, followed by the bridegroom's parents, then the Bride and Bridegroom. Optional best man and chief bridesmaid.

This line-up enables both families the opportunity to speak to all the guests.

#### **Toast and Speeches**

These normally take place at the end of the wedding breakfast after coffee.

The Bride and bridegroom cut the cake allowing distribution of the wedding cake.

Speech and toast to "The Bride and Bridegroom". This is normally proposed by the bride's father or person of your choice.

Speech and Toast to "The Bridesmaids". This is normally proposed by the bridegroom following his response to the first toast.

The best man would then respond to the bridegroom's speech followed by his speech.

# Accommodation

We offer a discounted rate if your wedding guests wish to stay over at the hotel. 10% discount is applied for stays on the night of the function and 5% for any further nights stayed.

When your wedding is booked the night of your function is reserved for your guests. A  $\pounds 15$  non-refundable deposit is required per room booked.

If any rooms are not booked 3 months before your day then they will be open to the general public. Room Information

#### **Room Number**

1 and 15 2,3,4,5 and 6 7 8,9,10,12 and 14 11 Bridal Suite **Type** Double and Single Bed Ensuite with Shower Ensuite with Bath Ensuite with Bath Ensuite with Bath Room Family Double Twin Double 4 Poster

Choose one item from each course or

Choose two items from each course with pre-orders

### Menu A

#### **Starters**

**Chefs Soup of your choice** Served with a crusty roll and butter

**Fan of Melon** Chilled honeydew melon, fresh fruit and raspberry coulis

#### Egg Mayonnaise

Boiled egg topped with creamy mayonnaise and rose marie sauce served with a seasonal salad.

**Farmhouse Pate** Triangles of pate served with an onion chutney, seasonal salad and roll and butter.

> **Fruit Juice** Of your choice.

#### **Main Course**

**Roast Beef** Served with a Yorkshire pudding

**Roast Turkey** Served with a sausage and bacon wrap

**Roast Chicken** Served with sage and onion stuffing

#### Trio of Sausage

Local Cumberland sausage wrapped in bacon

**Roast Ham** Served with a Yorkshire pudding

**Steak Pie** Tender steak encased in a shortcrust pastry

All main courses served with seasonal vegetables and rich gravy

#### Desserts

Homemade Sticky Toffee Pudding Warm Chocolate Fudge Cake Apple Pie Profiteroles with chocolate Sauce Homemade Crumble and Custard Ice Cream.

#### Coffee with mints or shortbread biscuit

## £32.00 per head.

Choose one item from each course

or

Choose two items from each course with pre-orders

### Menu B

#### Starters

**Chefs Soup of your choice** Served with a crusty roll and butter

**Duo of Pate** 

Served with onion chutney, Crusty roll and butter

**Prawn Platter** 

Atlantic prawns topped with creamy marie rose sauce with brown bread

Garlic Mushroom Pot

Sautéed mushrooms served in a creamy garlic sauce in a puff pastry pot Fan of Melon

Chilled honeydew melon, fresh fruit and raspberry coulis

#### Prawn and Egg Mayonnaise

Freshwater prawns and boiled egg, served on a bed of crispy lettuce topped with mayonnaise and Marie Rose sauce

Chicken Goujons

Stacked on a seasonal salad drizzled with a sauce of your choice

#### Main Course

 Poached Salmon

 Served with a sauce of your choice

 Chicken A la Crème

 Fillet of chicken in a creamy leek and bacon sauce

 Roast Beef

 Served with a Yorkshire pudding

 Roast Turkey

 Served with a sausage and bacon wrap

 Roast Lamb

 Served with a minted gravy (£2.50 Supplement)

 Duo of Roast Ham and Pork

 Served with a Yorkshire pudding

All main courses served with seasonal vegetables and rich gravy

#### Desserts

Homemade Sticky Toffee Pudding Warm Chocolate Fudge Cake Fruit Cheesecake Apple Pie Caramel Apple Pie Toffee Crunch Daim Bar Cake Fresh Fruit Meringue with Whipped Cream Profiteroles with Chocolate Sauce Homemade Crumble and Custard Duo of Ice Cream.

#### Coffee with mints or shortbread biscuit

## £37.00 per head.

### Menu C

Please make a selection of 4 choices including a vegetarian option.

Broccoli cream cheese bake Cheese Tomato and mozzarella pasta bake Beef Lasagne Chilli con carne Chicken Curry Chicken Strips and pasta swirls in a tomato and herb sauce Steak Tendar Chicken Breast wrapped in bacon in either a spicy BBQ sauce or sweet chilli sauce Vegetable Curry Vegetable Lasagne Chicken and Leek pie Steak Pie

> All served with a choice of 2 of the below: Savoury Rice Garlic Slices Seasoned Potato wedges Chips New Potatoes

> > Including : A Selection of Cream Cakes Pastries and Cup Cakes

£32.00 per person Children under 10 years £22.00

# Menu D Finger Buffet

A selection of freshly cut sandwiches Plus: Choose from up to 6 dishes below creating a buffet exclusive to you.

> Southern Fried chicken strips with BBQ sauce Breaded Garlic Mushrooms with mayonnaise Battered vegetables with a sweet chilli sauce Indian and oriental parcels Warm sausage rolls & cheese rolls Breaded Scampi with tartare sauce Mini Sausages Spicy potato wedges or Homemade Chips Cheese and pineapple sticks Tortilla Chips and Dips Selection of Pork Pies Assortment of Quiche Meat and Potato Pie Pizza Selection Sausage wrapped in bacon Homemade Coleslaw Pasta Salad An array of mini desserts

> > $\pounds 32.00$  per person Children under 10 years  $\pounds 22.00$

# **Children's Wedding Menu**

Please choose one option from each course.

Soup of the Day

Fan of Melon with Fresh Fruit

Smaller Portion of the chosen Wedding Starter Course

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Southern Fried Chicken Strips, Chips and Peas

Sausage, Chips and Beans

Smaller Portion of the chosen Wedding Main Course With potatoes and vegetables

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Ice Cream (Vanilla and Strawberry)

Chocolate Fudge Cake

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#### £21.00 per child

The above menu is suitable for children up to aged 10 years only.

### **Bronze Evening Buffet**

Freshly cut Assorted Sandwiches Selection of Homemade Quiche Warm Sausage Rolls Pork Pie Southern fried chicken strips Seasoned Potato Wedges Sticky Sausage

 $\pounds$ 16.00 per head.

# **Silver Evening Buffet**

Freshly cut Assorted Sandwiches Selection of Homemade Quiche Warm Sausage/cheese rolls Pork Pie Southern fried chicken strips Spicy Crab Cakes Duck Spring Rolls Pizza Selection BBQ Sausage Curley Fries or Homemade Chips

### £20.00 per head.

### **Gold Evening Buffet**

Home Cooked Ham Home Cooked Turkey Pork Pie Selection of Homemade Quiche Coronation Chicken Egg Mayonnaise Seasonal Salad Bowl Pasta Salad Homemade Coleslaw Bread Rolls Pickles and Sauces

### $\pounds 23.00$ per head.

# Canapes

Canapes are available to offer your guests to complement their arrival drinks or during your wedding photography

Choose from the selection below:

Mixed Crolines Mini Quiche Selection Duck Spring Rolls Butterfly King Prawns Mixed Crolines Mini Cake Selection Spicy Crab Cakes Brie and Cranberry Parcel Vol-au-vents selection Smoked Salmon and soft cheese Pate cup Mini Indian Selection Mini sausages wrapped in bacon Mini pizza selection

Choice of 3 Canapes £7.00 per person Choice of 4 Canapes £8.50 per person Choice of 5 Canapes £10.00 per person

# **Drinks Package**

<b>Bronze</b> A Glass of Bucks Fizz on arrival A Glass of White or Red wine during the meal A Glass of Sparkling Wine for the toast	£19.00 per person
<b>Silver</b> A Glass of Cava on arrival A Glass of White or Red wine during the meal A Glass of Prosecco for the toast	£21.00 per person
<b>Silver</b> Prims on arrival A Glass of White or Red wine during the meal A Glass of Prosecco for the toast	£23.00 per person
<b>Platinum</b> A Glass of Prosecco on arrival A Glass of White or Red wine during the meal A Glass of Champagne for the toast	£27.00 per person
Soft Drinks for children Additional Bottles of Chardonnay or Merlot House Wine	As per Bar Tariff £19.00
If you would prefer we would be happy to tailor a Drinks Package to yo	our own specific

requirements.

# Terms and Conditions of Booking

All rates as quoted within this brochure are inclusive of VAT at the current rate of 20% and we reserve the right to amend our rates should that rate change. All quoted prices for 2023 are correct at the time of going to press and are valid until 31st December 2023, however the hotel reserves the right to change these prices at the managements discretion should it be necessary.

Provisional bookings are held for 2 weeks only, after which a £500 non-refundable non-transferable deposit is required to confirm the booking.

We will require final arrangements and numbers 8 weeks prior to your wedding at which point a final invoice shall be submitted and the full balance payable 6 weeks prior.

No refunds will be permitted for a decrease in numbers after final bill has been paid. Any increase in numbers must be paid prior to the wedding.

Broughton Craggs Limited shall not be liable for delays etc. as a result of any causes beyond its control

Broughton Craggs Limited shall not be liable or responsible for damage or loss of any property left on the premises

I/we the undersigned agree to the terms and conditions as above

Print Name(s)	
Signature(s)	
Date	
Function Date	
Telephone Number	·
Address	
E-mail	
	Revision 10 <sup>th</sup> January 2023
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