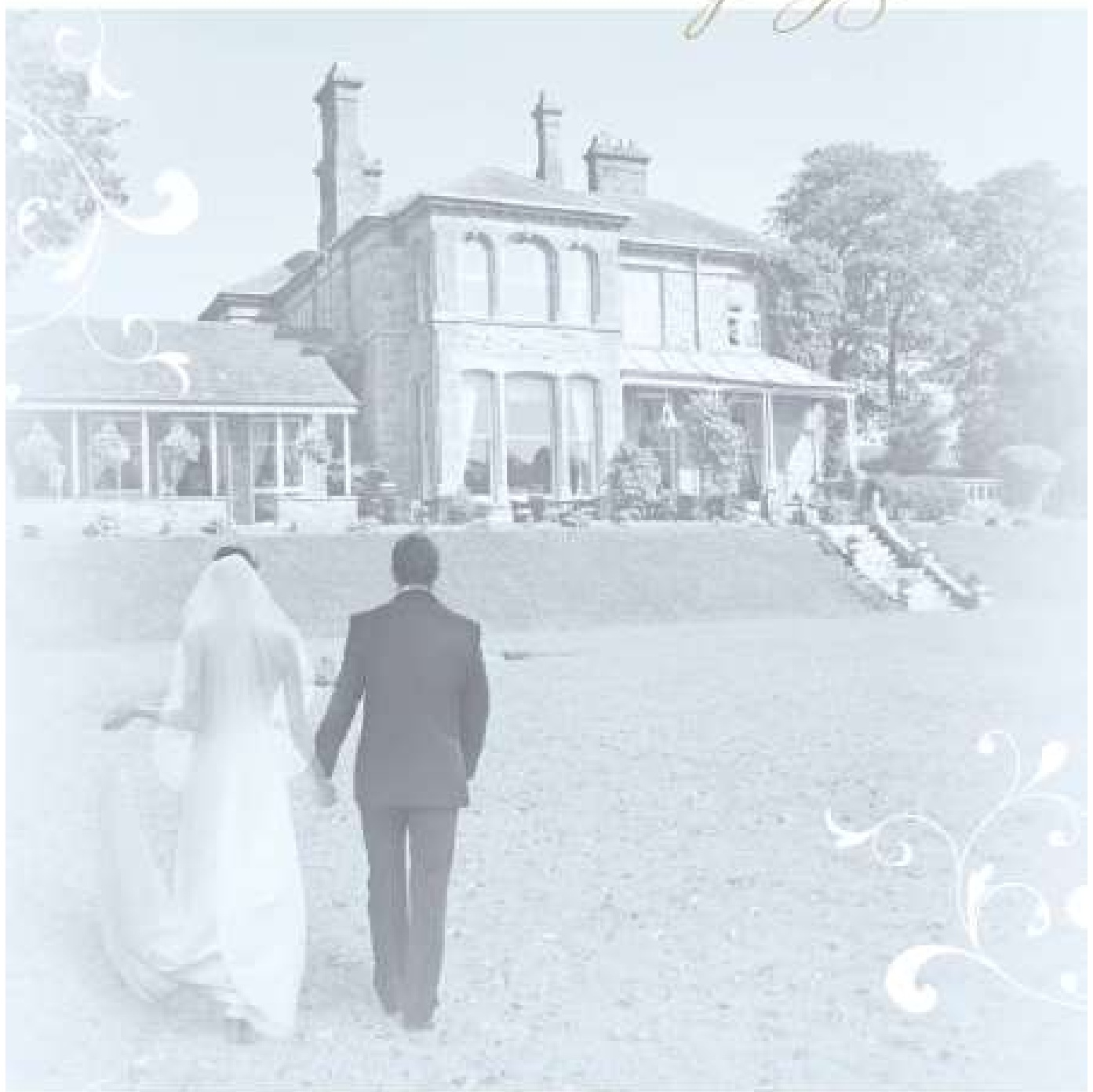


Wedding Guide



*Broughton
Craggs*
HOTEL & RESTAURANT
★ ★ ★ ★

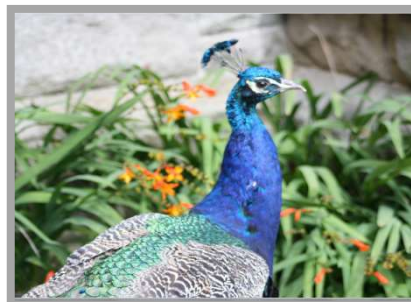


Welcome to Broughton Craggs Hotel

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

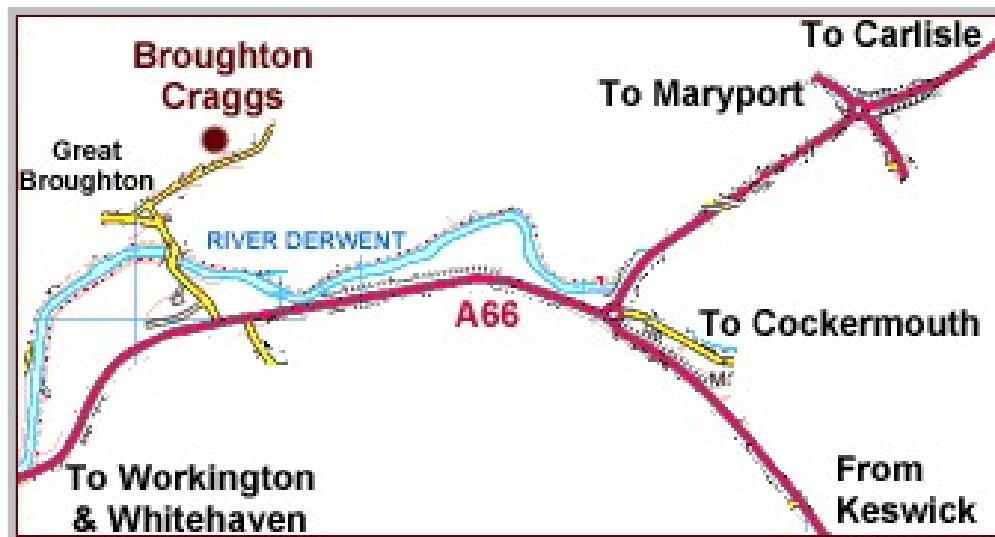
We have a total of 14 bedrooms in our hotel, all with en-suite, TV and tea/coffee making facilities.

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 £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 £35 per head |
| • Table decorations | • From £10.00 per table |
| • Three tier balloon packages | • From £4.95 per table of 8 |
| • White Chair Covers | • £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 midnight. | • £275 |

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 £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 Man	Groom's Father	Bride's Mother	Groom	Bride	Bride's Father	Groom's Mother	Chief 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 £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

Wedding Breakfast

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.

£35.00 per head.

Wedding Breakfast

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.

£39.00 per head.

Wedding Breakfast

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 Tender
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

£38.00 per person
Children under 10 years £25.00

Wedding Breakfast

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

£35.00 per person

Children under 10 years £25.00

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

Southern Fried Chicken Strips, Chips and Peas

Sausage, Chips and Beans

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

Ice Cream
(Vanilla and Strawberry)

Chocolate Fudge Cake

£25.00 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

£20.00 per head.

Silver Evening Buffet

Freshly cut Assorted Sandwiches

Selection of Homemade Quiche

Warm Sausage/cheese rolls

Pork Pie

Southern fried chicken strips

Duck Spring Rolls

Pizza Selection

BBQ Sausage

Curley Fries or Homemade Chips

£22.00 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

£28.00 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 Chicago Style Canapes

(Mandarin and Prune with Smoked Duck on White Bread / Artichoke and Tomato on White Bread / Prawn, Basil flavoured Cheese and Tomato Mini Brioche / Fourme D'Ambert Blue Cheese, Pear and Fig on Special Grain Bread / Trout Roe, Smoked Trout and Cucumber on Black Bread / Vegetables on Nordic Bread / Ham, Fig Butter on Olive Bread / Smoked Salmon, Lemon-flavoured Cheese and Cucumber Mini Brioche)

Mini Quiche Selection

Duck Spring Rolls

Mini Cake Selection

Vol-au-vents selection

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

Bronze

£20.00 per person

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

Silver

£22.00 per person

A Glass of Cava on arrival

A Glass of White or Red wine during the meal

A Glass of Prosecco for the toast

Silver

£24.00 per person

Prims on arrival

A Glass of White or Red wine during the meal

A Glass of Prosecco for the toast

Platinum

£28.00 per person

A Glass of Prosecco on arrival

A Glass of White or Red wine during the meal

A Glass of Champagne for the toast

Soft Drinks for children

As per Bar Tariff

Additional Bottles of Chardonnay or Merlot House Wine

£19.00

If you would prefer we would be happy to tailor a Drinks Package to your 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 2024 are correct at the time of going to press and are valid until 31st December 2024, 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 19th January 2024



Broughton Craggs Ltd

Craggs Road, Great Broughton, Cockermouth, Cumbria, CA13 0XW

Tel: 01900 824400 Fax: 01900 825350

Email: broughtoncraggs@aol.com www.broughtoncraggs.co.uk



Broughton Craggs Ltd

Great Broughton, Cockermouth, Cumbria, CA13 0XP

Tel: 01900 824400 Fax: 01900 825350

[Email: broughtoncraggs@aol.com](mailto:broughtoncraggs@aol.com)

www.broughtoncraggs.com