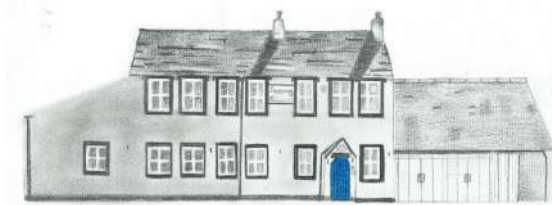




Weddings at Stoneybeck Inn

Your Wedding, Your Way, Our Pleasure





Introduction

Stoneybeck Inn is a contemporary style wedding and banqueting venue on the fringe of the Lake District, just minutes from the town of Penrith. With beautiful views of the Cumbrian fells, it is the ideal setting for your wedding reception.

Your wedding is one of the greatest days of your life. From the moment you place your booking with us, we'll give you all the help and advice you need to arrange and enjoy your special day.

Our Ullswater Suite, with private bar and garden can accommodate 130 guests for a reception meal. If you are planning something smaller and more intimate the Coniston Suite with its stunning views over the Lake District fells is ideal for up to 32 guests.

*For more information or to book an appointment please contact our
Wedding Department.*

*Stoneybeck Inn
Bowskar
Penrith CA11 8RP
01768 862369
weddings@stoneybeckinn.co.uk*



Wedding Ceremonies

Church Ceremonies

Before booking a date and time for your church service please speak to our Wedding Coordinator who will be able to talk you through all the timings of your day to ensure everything runs smoothly.

Civil Ceremonies

Stoneybeck Inn provides an ideal alternative to the registry office, we offer four rooms of varying sizes that are all licenced for civil ceremonies, allowing us to cater for small ceremonies with just two witnesses or much bigger events.

- *Buttermere Suite - Seating for up to 20 guests*
- *Windermere Suite - Seating for up to 30 guests*
- *Coniston Suite - Seating for up to 32 guests*
- *Ullswater Suite - Seating for up to 130 guests*

To hold your civil ceremony at The Stoneybeck Inn, you will need to make formal arrangements with Penrith Registry Office (01228 221122). Timings of a civil ceremony must be approved by Stoneybeck Inn prior to booking.

Please see the pricelist for the cost of room hire for holding your ceremony at Stoneybeck Inn. Licence fees are due direct to the registrar.

Following the ceremony we can offer you a selection of canapés to accompany your chosen drinks reception. These can be served outside should you wish, weather permitting.



Wedding Packages

All of our packages include the following:

- *A dedicated Wedding Coordinator to assist you plan your perfect day*
- *Room hire (charges apply for civil ceremonies)*
- *Red carpet welcome*
- *Use of cake stand and knife*
- *Tea lights and tall vases for your tables*
- *Fresh Flowers for wedding breakfast tables*
- *White chair covers with a large variety of coloured sashes*
- *Crisp white table linen*
- *Informal Toastmaster*
- *Use of i-Pod docking station, DVD player and projector (Ullswater Suite)*
- *Stage & Dance floor for your evening reception*
- *Complimentary One Night stay for the Bride & Groom in our Four Poster Suite on their wedding night*

If you have any special requirements which you feel would help to make your day extra special, our wedding coordinator would be more than happy to discuss these with you.



Hartsoop Menu

Please choose 2 Starters & 1 Soup, 2 Mains & 1 Vegetarian Option, 3 Desserts
Please advise us in advance of any dietary requirements or allergies your guests may have.

Starters

- *Assiette of Melon, Tropical Fruit Salad & Melon Sorbet (v)*
- *Chicken Liver Pate, Cumberland Sauce & Toasted Bread*
- *Ham Hock & Split Pea Salad with Mustard Dressing*
- *Smoked Chicken Caesar Salad with Toasted Garlic Croutons*
- *Wild Mushroom & Spinach Tart, Wilted Greens & Garlic Cream (v)*
- *Oak Smoked Salmon, Potted Prawns, Herb Salad & Lemon Mayonnaise*

Mains

[All mains served with Chef's potatoes & vegetables]

- *Roast Topside of Beef, Yorkshire Pudding & Red Wine Gravy*
- *Roast Ballotine of Chicken with Mushroom & Pancetta Fricassee*
- *Cumberland Sausage Ring, Mustard Mash & Onion Gravy*
- *Smoked Haddock with Cumbrian Rarebit & Hollandaise Sauce*
- *Pan Fried Sea Bass, King Prawns & Gravlax Sauce*
- *Roast Belly of Pork, Apple Fritters & Cider Sauce*

Desserts

- *Dark Chocolate Brownie with Toasted Marshmallows*
- *Homemade Pavlova, Caramelised Banana & Hazelnut Ice Cream*
- *Sticky Toffee Pudding, Fudge Sauce & Vanilla Ice Cream*
- *Lemon & Lime Tart, Pineapple & Mango Salad, Coconut Ice Cream*
- *Caramelised Pear Tart, Candy Oranges & Crème Fraiche*
- *Homemade Bread & Butter Pudding with Rum Custard*



Dove Nest Crag Menu

Please choose 2 Starters & 1 Soup, 2 Mains & 1 Vegetarian Option, 3 Desserts
Please advise us in advance of any dietary requirements or allergies your guests may have.

Starters

- *Smoked Salmon Roulade, Prawn & Tomato Salad with Lemon Dressing*
- *Potted Rabbit Terrine, Carrot & Raisin Coleslaw with Toasted Bread*
- *Carpaccio of Watermelon & Pineapple with Cured Parma Ham & Port Syrup*
- *Breaded Goat's Cheese, Walnut & Chicory Salad with Balsamic & Thyme Dressing (v)*
- *West Coast Mackerel Escabeche, Pickled Vegetable & Baby Leaf Salad*
- *Smoked Duck, Pak Choi & Coriander Salad with Chilli Jam*

Mains

[All mains served with Chef's potatoes & vegetables]

- *Roast Sirloin of Beef with Yorkshire Pudding & Chasseur Sauce*
- *Roast Cumbrian Chicken, Pancetta & Shallot Cream*
- *Grilled Fillet of Cod, Lemon & Thyme Crushed Potatoes, Salsa Verdi*
- *Hay Roasted Leg of Lamb, Apricot & Thyme Stuffing with Red Currant Jelly (at best March-June)*
- *Roast Pheasant Breast, Bacon Braised Lentils & Whisky Cream (at best October – February)*
- *Grilled Trout Fillet, Pine Nut & Basil Crust with Tomato Vinaigrette*

Desserts

- *Bitter Chocolate Mousse with White Chocolate Cookies*
- *Baked Peaches, Homemade Flapjack & Vanilla Ice cream (Only available July-September)*
- *Honey & Raspberry Crème Brûlée with Homemade Shortbread*
- *Pear & Frangipane Tart, Cinnamon Syrup & Clotted Cream*
- *Rhubarb & Custard (at its best March to Early June)*
- *Frozen Vanilla Cheesecake Parfait, Cinder Toffee & Caramelised Apple*



Darling Fell Menu

*Please choose 2 Starters & 1 Soup, 2 Mains & 1 Vegetarian Option, 3 Desserts
Please advise us in advance of any dietary requirements or allergies your guests may have.*

Starters

- *Local Venison Carpaccio, Pickled Mushrooms, Beetroot & Horseradish Salad*
- *Crayfish & Cornish Crab, Brown Crab Mayonnaise with Lemon & Apple Salad*
- *Confit Duck Leg & Braised Lentil Salad with Bramble Vinaigrette*
- *Home Cured Gravlox, Beetroot Salad & Sour Cream Dressing*
- *Charred Pork Belly, Caramelised Pear, Blue Cheese & Walnut Salad*
- *Salad of Plum Tomato, Buffalo Mozzarella, Marinated Olives & Basil Dressing (v)*

Mains

[All mains served with Chef's potatoes & vegetables]

- *Fillet Beef Wellington, Mushroom Duxelle & Red Wine Gravy*
- *Roast Rump of Lamb with Roast Vegetable Provençale*
- *Roast Loin of Pork, Caramelised Pear & Calvados Sauce*
- *Pan Fried Duck Breast, Celeriac Puree and Bramble Sauce*
- *West Coast Salmon en croûte with Beurre Blanc (minimum order of 8)*
- *Grilled Brill Fillet, Baby Onions, Samphire, Bisque Sauce*

Desserts

- *Summer Fruits Poached in Wine, Basil & Mint Salad*
- *Celebration of Strawberries & Cream (at best June-September)*
- *Assiette of Mini Desserts*
- *Chocolate & Praline Delice, Hazelnut Crumb & Pistachio Ice Cream*
- *Pink Peppercorn Bavarois, Coconut Roche & Coconut Ice Cream*
- *Selection of Cheese, Crackers, Grapes, Celery & Chutney*



Vegetarian Options

Mains

- *Baked Brie, Homemade Ratatouille & Garlic Croutons*
- *Aubergine, Lentils & Tomato Stuffed Pepper, Melted Mozzarella & Rocket Salad*
- *Butternut Squash & Chestnut Wellington with Garlic Velouté*
- *Wild Mushroom & Goat's Cheese Risotto with Parmesan Crisps*
- *Chick Pea & Potato Curry with Fragrant Rice & Poppadum*

Homemade Soup Options

- *Garden Pea & Fresh Mint*
- *Classic Broccoli & Stilton*
- *Forest Wild Mushrooms & Spinach*
- *Roast Tomato & Red Pepper*
- *French Onion & Cumbrian Cheese Croutons*
- *Leek & Potato*
- *Spiced Parsnip*
- *Shellfish Bisque & Garlic Croutons*

Sorbet Selection

*Champagne, Raspberry, Lemon & Lime,
Passion Fruit & Mango, Gin & Tonic Granita*



Drink Packages & Canapés

The Loweswater

Bucks Fizz Welcome Drink



Glass of House Wine with Meal



Prosecco Toast Drink

The Grasmere

Prosecco or Bottled Beer

Welcome Drink



Glass of House Wine with Meal



Prosecco Toast Drink

The Bassenthwaite

*Prosecco or Seasonal Welcome Drink
[Pimms, Mulled Wine, Kir Royale]*



Two Glasses of House Wine with Meal



Prosecco Toast Drink

We have an excellent range of wine to choose from. Please talk to our Wedding Coordinator if you would like to upgrade your wine.



Canapé Selection

- *Haggis rolled in Oatmeal*
- *Prawn & Salmon Cocktail*
- *Mozzarella wrapped in Cumbrian Parma Ham*
- *Quail Egg & Ham Tartlet*
- *Curried Vegetable Tempura*
- *Chicken Liver Pate on Toasted Brioche*
- *Mini Honey & Mustard Sausages*
- *Cumbrian Rarebit on Toast*
- *Goat's Cheese & Red Onion tartlet*

Lighter Evening Menu

- *Cumbrian Bacon Baps*
- *Cumberland Sausage Hot Dogs*
- *Mini Beef Burgers & Fries*
- *Mini Fish & Chips*
- *Chip Butties*

Nibbles

- *Bombay Spice Mix*
- *Marinated Olives*
- *Honey Chilli Cashews*
- *Salted Peanuts*

Platter Buffet

- *Cumbrian Sliced Meats*
- *Smoked & Cured Fish*
- *Cheese Board*
- *Pickles & Chutneys*
- *Baby Leaf Salad*
- *Crusty Bread & Crackers*

Dessert Table

*A Selection of Homemade Desserts
and Sweet Sauces*

Buffet 1

- *Selection of Sandwiches*
- *Homemade Quiche (v)*
- *Mini Honey & Mustard Sausages*
- *BBQ Chicken Wings*
- *Tempura Vegetables (v)*
- *King Prawn Kebabs with Sweet Chilli Glaze*
- *Homemade Coleslaw*
- *Potato & Spring Onion Salad*
- *Baby Leaf Salad*
- *Baby Baked Potatoes*
- *A Selection of Dips*

Buffet 2

- *Selection of Sandwiches*
- *Homemade Quiche (v)*
- *Mini Sausage & Black Pudding Rolls*
- *Chicken Teriyaki Skewers*
- *Mini Homemade Fishcakes*
- *Moroccan Lamb Kebabs*
- *Mini Pulled Pork Baps*
- *Wild Mushrooms on Toast (v)*
- *Roast Vegetable Cous Cous (v)*
- *Crisps*
- *Homemade Coleslaw*
- *Tomato & Mozzarella Salad*
- *Baby Leaf Salad*
- *Baby Baked Potatoes*
- *A Selection of Dips*

Evening Buffet Menu



Stay The Night!

The Stoneybeck Inn has its very own Bridal Suite complete with a four-poster bed, the perfect ending to your special day!

With a range of individually designed bedrooms, each with their own well-appointed en suite bathroom, there's room for your guests to stay too!

Why not stay the night before?

Enjoy some quality time with friends and family ahead of the big day with a group meal or have one last sleep over with your bridesmaids and arrange for your hairdresser and beautician to get you ready at the hotel on the morning of the wedding.



Conditions of Booking

1. *A provisional booking will be held for 2 weeks, and will automatically be released unless a completed Booking Form and a deposit of £500 is received.*
2. *Upon receipt of the Booking Form and deposit we will issue a contract detailing your requirements known to date. The signed contract must be returned within 1 week of the date of issue. If the signed contract is not returned by this date we reserve the right to release the booking and re-let the facilities.*
3. *Deposits are non-refundable, in the event of cancellation the following charges apply:-*
 - *6-12 months prior to the event will incur a charge of 25% of the estimated balance*
 - *3-6 months prior to the event will incur a charge of 50% of the estimated balance*
 - *1-3 months prior to the event will incur a charge of 75% of the estimated balance*
4. *Should you need to amend your numbers and/or arrangements, please notify us as soon as possible and confirm them in writing. If you reduce your numbers by 10% or more from those stated in the contract at any time prior to the event you shall be subject to the cancellation charges set out above. If you need to increase your numbers we will do our best to accommodate your additional requirements, but this will be at our discretion and subject to availability.*
5. *Final payment is required 4 weeks prior to your event, by which point numbers must have been confirmed. Any reduction in numbers after payment has been made cannot be refunded.*
6. *You are responsible for guests attending the event and will be held accountable for any damage caused.*
7. *Flower arrangements provided by Stoneybeck Inn cannot be removed from the premises.*
8. *No wines, spirits or food may be brought into Stoneybeck Inn or consumed without written consent from us.*
9. *We are concerned for your health and safety. Please obtain prior written approval if you wish to fix items to the walls, floors or ceilings.*
10. *You are responsible for ensuring that any band, musician or entertainer employed by you complies with the requirements of the Performing Rights Act.*
11. *Function rooms are available at the times specified on your contract, any extension of these may incur additional charges.*



Please contact our Wedding Coordinator to discuss your requirements

*Stoneybeck Inn
Bowscar
Penrith CA11 8RP
01768 862369
weddings@stoneybeckinn.co.uk*