

COLERIDGE WEDDING PACKAGE

Whatever the weather and whatever the season, Merewood is a magical setting for your special day. Enjoy log fires and twinkling lights in the winter or relax with your reception drinks on the terrace in summer, surrounded by unrivalled fell and lake views.




MEREWOOD
COUNTRY HOUSE HOTEL

The Coleridge package includes:

- ✓ Exclusive use of the hotel and grounds
- ✓ Dedicated wedding team
- ✓ Reception drink:
 - Pimms
 - Bottled beer
 - Prosecco
- ✓ Selection of three canapés
- ✓ Four-course wedding breakfast
- ✓ Half a bottle of premium wine per person
- ✓ Prosecco toast
- ✓ Tea, coffee and chocolates
- ✓ Evening refreshments:
 - Mini fish and chips
 - Pork baps and trimmings
 - Fried chicken and chips
- ✓ Special accommodation rates
- ✓ Master of Ceremonies
- ✓ Stylish ceremony space for your civil ceremony
- ✓ Breakfast in bed on the big day
- ✓ Table linen, napkins, cutlery, crockery and glassware
- ✓ Traditional cake stand and knife
- ✓ Hotel dance floor

	2026	2027	2028
Day & evening	£119	£129	£139
Evening only	£13	£13.50	£14

Create your wedding breakfast, choose from:

Starters

Treacle cured trout

Avruga caviar, dill mayonnaise, beetroot

Caesar salad

Gem, chicken, anchovies, Parmesan, quail's egg

Mushrooms on toast

Woodland mushrooms, brioche, herb crumb

Intermediates

Sorbet – choose from: green apple or raspberry and lime

Soup – choose from: butternut squash, roast vine-ripened tomato, minestrone or pea and ham

Mains

Roast beef striploin

Roast potatoes, Yorkshire pudding, baby vegetables, seasonal greens, gravy

Mozzarella-stuffed chicken breast

Cumbrian ham, grilled vegetables, rich tomato sauce

Crispy porchetta

Roast new potatoes, apple and fennel

Miso cod

Wild rice, pak choi

Desserts

Lemon tart

Fresh raspberries, sorbet, mint

Bread and butter pudding

White chocolate, clotted cream ice cream, citrus Suzette

Eton mess

Berry custard jelly, fennel meringue, lemon verbena cream

*Other dietary options available upon request.