THE SHEPHERDS

WEDDINGS

THE SHEPHERDS

CONGRATULATIONS

ON YOUR FORTHCOMING MARRIAGE

Thank you for your interest in The Shepherds and The Auctioneer as a venue for your wedding day.

You and your guests are certain of a warm welcome and friendly professional service to ensure that you enjoy your day to the full.

Our management team would be delighted to discuss your requirements and help you plan your wedding reception, and our experienced staff will ensure that you have the day of your dreams.

Our attention to detail, combined with the unsurpassed reputation of The Shepherds and The Auctioneer for serving delicious, freshly prepared, locally sourced food means your guests cannot help but be impressed with the hospitality that you have provided for them.

Every wedding reception and evening celebration is individually planned for you and all your special requests will be met wherever possible, leaving you free to concentrate on all the other key issues such as your church or registrar arrangements, wedding dress, bridesmaids, photographers, florists, transport, entertainment, honeymoon, etc.

We cater for up to 100 guests in The Auctioneer Suite and up to 350 in The Shepherds. Each suite is self contained with its own bar and cloakroom facilities.

There is a Lakeland Stone waterfall feature for photographic opportunities and during the summer months the area is ablaze with pink roses and decorative shrubs.

Ample parking is available for cars and coaches.

Please note there is no disabled access to The Auctioneer Suite.

WEDDING PACKAGE

We offer a choice of starters, main courses and desserts for you to create your own menu, details of which you will find overleaf:

THE WEDDING PACKAGE CONSISTS OF

- A welcome drink of buck's fizz, fruit punch, Pimm's, kir royale or sparkling wine
- A three course meal of your choice
- A glass of red or white wine with your meal
- A sparkling wine for the toast
- Coffee with mints

INCLUDED IN THE PACKAGE PRICE WE OFFER THE FOLLOWING:

- Toastmaster
- White linen napkins
- Chair covers complete with bow to match your colour scheme
- Silver cake stand and knife
- Personalised menus
- Table plan
- Changing facilities for the bride and groom
- Red carpet (subject to weather conditions)

SPECIAL DISCOUNT OFFER

10% OFF

Daytime Wedding Reception on Monday – Thursday Inclusive
(Excluding Bank Holidays)

SOUPS & STARTERS

LEEK & POTATO
A classic smooth blended soup, finished with a swirl of cream

MINESTRONE
An Italian soup of fresh vegetables, tomatoes & pasta

FRESH VEGETABLE
A medley of fresh root vegetables and herbs

TOMATO & HERB
A favourite soup served with croutons

MELON WITH SOFT FRUITS
Pieces of melon with raspberries & blueberries

GARLIC MUSHROOM RAMEKIN
Mushrooms in a garlic & cream sauce served with garlic bread

THAI STYLE FISHCAKE
Salmon fishcake served with a honey & garlic glaze

PATE MAISON
Smooth chicken liver pate served with Cumberland sauce & oatcakes

MAIN COURSES

SALMON STEAK WITH LEMON & HERB BUTTER
A poached boneless salmon fillet coated with a lemon & herb butter

SUPREME OF LOCAL CHICKEN
A chicken breast filled with cheddar cheese, wrapped with smoked streaky rashers of bacon and served with a savoury herb sauce

ROAST SILVERSIDE OF LAKELAND BEEF
served with Yorkshire pudding & horseradish sauce

ROAST LOCAL TURKEY
with savoury stuffing, bacon rolls & cranberry sauce

LAKELAND BEEF
with a sauce of red wine, shallots, mushrooms & herbs

BAKED LOIN OF CUMBERLAND HAM
served with a port wine sauce

ROASTED VEGETABLES LINGUINE
with shavings of parmesan cheese and freshly torn basil

NUT ROAST
with apricots and a goat's cheese topping

Seasonal Vegetables served with the above dishes

CHILDREN'S MENU

SOUP OF THE DAY
served with a roll & butter

HONEYDEW MELON WITH RASPBERRIES

BREAST OF CHICKEN WITH CHIPS

GOUJONS OF PLAICE WITH CHIPS

SELECTION OF ICE CREAMS
chocolate – thunder & lightning
vanilla – raspberry pavlova

DESSERTS

STICKY TOFFEE PUDDING
served with caramel sauce & vanilla ice cream

LEMON MERINGUE PIE

TRADITIONAL SHERRY & FRUIT TRIFLE

RICH CHOCOLATE TORTE

SOFT FRUIT PAVLOVA

BAKED RASPBERRY CHEESECAKE

PEACH MELBA ROULADE

FRESH STRAWBERRIES
when in season

ASSIETTE OF SWEETS
chocolate profiteroles – soft fruit cheesecake –
lemon torte – brandy snap basket with vanilla ice cream

APPLEBY CREAMERY CHEESEBOARD
Eden Valley Brie – a white mould ripened soft cheese
Black Dub Blue – a tangy blue veined cheese
Eden Chieftain – a mature style cheddar cheese
served with oatmeal biscuits & crackers

HOT BUFFET

LASAGNE
lasagne verdi with minced beefsteak bolognaise,
smothered with béchamel sauce & served with garlic bread

CHICKEN TIKKA MASALA
marinated pieces of chicken breast in a curry sauce
served with pilau rice, naan bread & mango chutney

CANNELLONI
ricotta cheese and spinach pasta in a
rich herb & tomato sauce

FINGER BUFFET

PLATTER OF SANDWICHES
ON WHITE & BROWN BREAD
savoury cheese, ham, tuna mayonnaise & beef

OPEN EGG & CRESS ROLLS

HONEY & MUSTARD GLAZED
MINI CUMBERLAND SAUSAGE

SELECTION OF INDIAN SAVOURIES
onion bhajis, vegetable & spinach pakoras and
vegetable samosas with pakora sauce

BEER BATTERED ONION RINGS

SAVOURY CHEESE ROLLS IN PUFF PASTRY

BATTERED PIECES OF CHICKEN BREAST

CHEESE & TOMATO PIZZA

HOMEMADE SAVOURY QUICHE

CHIPS OR POTATO WEDGES

HOT ROLLS

ROAST LAKELAND BEEF

CUMBERLAND SAUSAGE

PULLED PORK

all served on a brioche roll with French fries & coleslaw

SOFT FRUIT PAVLOVA

TRADITIONAL SHERRY & FRUIT TRIFLE

THE SHEPHERDS

BOOKING TERMS & CONDITIONS

A booking will only be confirmed when a letter detailing the names, addresses and contact numbers of the bride and groom, together with an address for the recipient of the final account and a cheque for £400 deposit is received and has been acknowledged by our office.

The deposit is non-refundable in case of cancellation. All cancellations must be in writing to the General Manager and a fee may be charged if the wedding is cancelled.

Cancellation Policy

a) If the booking is cancelled more than 12 months before the wedding date there will be no additional charge.

b) If the booking is cancelled 6 – 12 months before the wedding date there will be a charge of 25% of the estimated costs.

c) If the booking is cancelled 3 – 6 months before the wedding date there will be a charge of 50% of the estimated costs.

d) If the booking is cancelled within 3 months of the wedding date there will be charge of 100% of the total costs.

We therefore strongly advise you to take out an insurance policy to cover any eventuality.

Two weeks prior to the wedding date, please arrange an appointment to finalise numbers and table plans.

Prices are subject to fluctuation and any change in price will be confirmed before your wedding.

To ensure compliance with food hygiene legislation, once removed from the temperature control in the kitchen, buffet food may only be left available for consumption for a maximum of two hours. Thereafter all food will be removed and discarded. The Shepherds and The Auctioneer does not permit unused food to be taken by guests for consumption at a later time and no refund is made for discarded items.

Under no circumstances may drinks of any kind be brought into the premises; this also applies to alcoholic favours.

We must be informed of the name and contact details of any entertainment that you book to ensure that the sound system is compatible with our electricity ampage.

Discos and bands must not use smoke machines as they activate our smoke detectors, leading to the evacuation of the building.

We do not allow metallic table confetti to be used, for health and safety reasons.

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