



Thank you for downloading our Celebrations brochure.

We hope it will give you a feel for the hotel and how we might fit in with your plans.

Our approach to events is a simple one - there is no one size fits all, every event is as unique as you are and the day of your dreams doesn't have to cost the earth.

The hotel has 23 years experience in staging celebrations and we'll do everything we can to make your day one to remember. Plus, as part of Daniel Thwaites plc, we have a 200 year old pedigree and are one of a very small number of companies to be given a 'AAA' secure credit rating which means that you can be reassured that you are putting your trust in a reputable company.

Because I know you'll have lots of questions, and really do need to see the rooms and suites in person, I'd like to invite you to come along to the hotel at a time to suit you. I work evenings and weekends and would be delighted to meet with you, to chat through your ideas. There's no hard pressure sale or obligation to sign up there and then - just a chance for us to meet and for you to see how we might be able to help.

Please do call me personally on 01768 860165 to make an appointment or email nlakes.weddings@shirehotels.com

I look forward to hearing from you.

Yours faithfully,

Sharon

Sharon Parkin
Weddings and Event Manager

Thank you for your interest in holding your wedding here at The North Lakes Hotel & Spa situated on the fringe of the Northern Lake District. The hotel is designed on a traditional hunting lodge reflecting the rugged beauty of the Lake District. Local stone, natural wood and open log fires provide a wonderful atmosphere for your special day.

The hotel is light and spacious with beautiful wooden ceilings complete with massive oak beams and wooden floors. Truly a wedding venue with a difference.

You have a choice of rooms licensed for ceremonies and for the wedding breakfast depending on your number of guests. In the evening your celebrations continue in the Voreda Suite with it's own private bar, beautiful lighting effects, stage and dance floor.

The following wedding pack has been designed as a base for you to start planning your wedding. Every wedding held at the hotel is individual, we plan your wedding around you and we will ensure to do our very best to fulfil your wishes to make this the wedding of your dreams.

We can help with all aspects of planning and have a wealth of contacts that we can recommend.

Included in the price of your wedding:

- Services of a dedicated Wedding Coordinator to organise and help you plan your day
- Services of the dedicated Functions Manager who will oversee the day itself
- Postage of your invitations
- An allocation of discounted bedrooms for your guests (dependant upon date of wedding)
- Red carpet welcome
- A choice of cake stands with no hire costs
- Wedding cake knife as a memento of your day
- Aromatherapy facial for the Bride and one guest in North Lakes Spa Treatments
- Changing room if you wish to prepare for your wedding in the hotel
- Table flowers and tea lights
- Choice of white or ivory table linen
- Printed menus
- Seating plan and place cards
- Toastmaster
- Four poster suite including a bottle of chilled Champagne for the bride and groom
- Complimentary dinner, bed and breakfast stay on your first wedding anniversary

Civil Ceremonies

Your wedding ceremony for up to 80 guests can be held in the New Martindale with the drinks reception in the Glass Terrace. The use of this room is dependant on the time of the ceremony and cannot be before 12.30pm, with wedding breakfasts completed by 5.30pm ~ room hire £300.00.

Alternatively, ceremonies for up to 180 can be held in the Voreda Suite which has no time restrictions ~ room hire £350.00.

The Penrith Registrars conduct ceremonies at the hotel, they can be contacted on Monday, Wednesday and Fridays from 9.30am to 1.00pm on 01768 242120 and must be contacted by yourself before confirming dates and times with the hotel.

Rates subject to change by the Registry Office - the persons who are to be married on the approved premises will pay the appropriate fee to the Superintendent Registrar prior to the ceremony.

Prior to the Ceremony

A meeting will take place immediately before the ceremony begins firstly with the groom and the Registrars in the room where the marriage will be performed. After the meeting the guests will be invited to take their seats. The bride will then have her meeting with the Registrars in a separate room so that the guests will not see her before the ceremony, enabling the bride to make a grand entrance.

Music during the Ceremony

We can recommend musicians, string quartets or harpists for the ceremony, alternatively you can supply the hotel with a CD music of your choice to be played as the bride enters the room, the signing of the registers and as the couple depart. As this is a civil ceremony, there must be no religious influence to the chosen music, and the registrar will need to be informed of your choice before hand.

Drinks Reception

Following your ceremony the reception drink can be taken in either the Glass Terrace, or on the patio whilst your photographs are being taken, we can also offer a delicious selection of canapés to complement the chosen drinks.

The Wedding Breakfast

For Saturday Weddings minimum numbers apply, 60 for the daytime and 100 in the evening. We only accept bookings for Saturdays and Bank Holiday Sunday and Mondays during the summer season that include the wedding breakfast, drinks reception and evening buffet. On other Saturdays out of the main season and all other Sundays we do not impose any restrictions with regard to numbers or package requirements.

Wedding Breakfasts

The New Martindale Restaurant holds up to 70 guests and the Voreda Suite up to 180 guests. The finest local ingredients from local suppliers are used to create your wedding breakfast, we enclose menus as a guide, but we do offer flexibility in creating a menu to your own preferences. Our Wedding Co-ordinator will be delighted to liaise with the Head Chef to provide your own favourite dishes.

Evening Receptions

All evening receptions take place in the Voreda Suite, where we can cater for up to 200 guests. There is a dance floor and stage for the evening entertainment. The Voreda Suite bar closes at 12.00am and the entertainment at 12.30am.

Accommodation

A guaranteed allocation of bedrooms, at a preferential rate, will be available for the night of your wedding. This will depend on the season of your wedding. Any additional rooms over this allocation may require a 2 night bed and breakfast stay. The Bride and Groom will have a complimentary Bridal Suite for the night, complete with a bottle of chilled Champagne.

Should you wish to offer your guests a choice of menu, the dishes must be pre-ordered and a supplement will apply, please enquire about this. The following menus include wedding breakfasts, and buffets; please choose one dish from each course for the entire party, we can offer alternative options for vegetarians, vegans or guests with special dietary requirements. If you would like to interchange a starter or dessert with a specified main course please ask, as this may incur a supplementary charge.

Whilst every care is taken, we cannot guarantee that our dishes are free from nuts.

Menus

Selection One

Please choose one dish from each course of the following

Slices of Honeydew Melon with mango coulis

Smooth Chicken Liver Pâté with Cumberland sauce and salad leaves

Cream of Country Vegetable Soup with croûtons

-

Poached Fillet of Scottish Salmon, white wine parsley and prawn cream sauce

Traditional Cumberland Sausage, mashed potatoes, onion gravy and apple chutney

Baked Breast of Local Chicken, white wine, mushroom and chive sauce,
sage and onion seasoning

All main courses served with a selection of fresh vegetables and potatoes

-

Glazed Lemon Tart with raspberries and cream

Rich Chocolate Praline Truffle with orange and vanilla sauce

Fresh Local Strawberries and cream (when in season)

-

Freshly brewed Coffee with chocolates

Selection Two

Please choose one dish from each course of the following

Fresh Tomato Soup with pesto and croûtons

Half Galia Melon filled with Strawberries, seasonal berries and Champagne

Prawn Cocktail with spicy mayonnaise and lemon

-

Honey Glazed Roast Stuffed Loin of Pork, spiced apple sauce, cream gravy and
sage and onion stuffing

Roasted Breast of Cumbrian Turkey, sage and onion, sausage with bacon, roast gravy
and cranberry sauce

Roast Rump of Fellside Beef with Yorkshire pudding, creamed horseradish
and beef gravy

All main courses served with a selection of fresh vegetables and roast potatoes

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Bitter Chocolate Tart with espresso sauce and cinder toffee

Sticky Toffee Pudding with hot butterscotch sauce and cream

Old English Summer Pudding with seasonal berries, raspberry sauce and cream

-

Freshly brewed Coffee with chocolates

Selection Three

Please choose one dish from each course of the following

Terrine of Seafood and Shellfish with horseradish, dill and citrus cream

Salad of Warm 'Thornby Moor' Goats Cheese with rocket, aged balsamic and pine nuts

'The Old Smokehouse' Oak Smoked Salmon Mousse wrapped with smoked salmon
and served with a dill dressing

-

Rosemary Roasted Leg and Stuffed Loin of Fellside Cumbrian Lamb
with mint jelly and lamb gravy

Traditional Roast Sirloin of Fellside Beef with Yorkshire pudding,
cream horseradish and beef gravy

Slow Roast Breast of Duck (served medium) with a traditional Cumberland sauce
of port, oranges and redcurrants

Served with a selection of fresh vegetables and roast potatoes

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Fresh Raspberry Meringue Basket with cream

Cream Filled Profiteroles with a hot Valrohna chocolate and brandy sauce

Salad of Citrus Fruit and Berries with vanilla and orange cream

Blencathra Cumbrian Menu

Brown Silloth Shrimps potted to our own special recipe

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Lythe Valley Damson Sorbet

-

Pan Fried Fillet of Fellside Beef with red wine sauce, glazed shallots and wild mushrooms

Served with a selection of fresh vegetables and fondant potatoes

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Allonby Citrus Syllabub - a light citrus mousse of local berries, pink Champagne and cream

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Freshly brewed Coffee with Penrith 'Toffee Shop' Fudge

Vegetarian Options

If you wish to have a vegetarian option on your menu please choose from one of the following and notify us in advance of the number you will require.

Baked Ricotta and Spinach Cannelloni with tomato sauce and Gruyère cheese

Roast Vegetable and Mozzarella Tart with rocket and sun-dried tomato sauce

Baked 'Thornby Moor' Goats Cheese, Rocket and Watercress Tart with garden herb cream sauce

Fresh Pasta with Field Mushroom, Mascarpone and Parmesan served with garlic bread and a green leaf salad

Sorbet Course

Choose from Orange, Lemon, Mango, Bucks Fizz, Blackcurrant or Champagne

Children's Meals

All children are offered smaller portions of the adult meals, there is no charge for under five year olds, children 6-12 years are charged half price, and over 12 years are full price of the adult meal.

Buffets

Finger Buffet for Evening Wedding Receptions

A selection of freshly made sandwiches

Honey and Mustard Glazed Cumberland Sausages

King Prawns with a chilli dipping sauce

Chicken and Pineapple Skewers with peppers and soy sauce

Vegetable Crudités with Guacamole and Cherry Tomatoes

Thick Cut Chips with Maldon Sea Salt

Mini Three Cheese Pizzas

Cumbrian Farmhouse Finger and Fork Buffet

Freshly Baked Cumberland Sausage Rolls

Local Fresh Salmon Mini Fishcakes with lemon and tartare sauce

Skewers of Minted Fellside Lamb

Assorted Salads and New Potatoes

Apple Pie with Cinnamon Cream

Farmhouse Cheese Buffet

A variety of Farmhouse Cheeses including Mature Cheddar, Blue Stilton and Creamy

Brie with celery, grapes, apple chutney, green salad leaves, oatcakes and crackers

A glass of Port and Fresh Fruit Kebabs

Beacon Cold Buffet

Minimum of 30 guests

Poached Fresh Scottish Salmon

Roast Breast of Cumbrian Turkey

Mustard and Honey Roast Cumbrian Ham

Broccoli Quiche

All served with hot new potatoes, various salads and mixed breads

Please also select two desserts from the Shire Buffet menu

Two Course Hot Fork Buffet

Please choose two dishes from two of the following selection

Spicy Thai Green Chicken Curry served with fragrant rice, pickle and prawn crackers

Traditional Beefsteak and Mushroom Pie slowly cooked with Thwaites Ale topped with puff pastry and served with new potatoes and vegetables

Fellside Lamb Hotpot slowly cooked leg of lamb with root vegetables, topped with sliced herb potatoes and served with red cabbage

Chicken Tikka Masala, tender pieces of chicken in a mild curry cream sauce with spiced rice, mango chutney, poppadoms and yoghurt

Baked Beef Lasagne Al Forno, layers of spinach pasta, bolognese sauce and cheese with garlic bread and parmesan

Gratin of Mediterranean Vegetables with Mozzarella, layers of aubergine, tomato and peppers with mozzarella cheese and oregano, served with garlic bread (v)

Oriental Sweet and Sour Pork, glazed pieces of pork, with peppers, onion and pineapple, lemon rice with prawn crackers

Fresh Penne Pasta with roasted vegetables, tomato sauce, parmesan and served with garlic bread (v)

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Please also choose two desserts from the Shire Table List

If you want to have a more unusual or entertaining evening buffet why not choose a Casino night theme or have a wandering table magician or caricaturist. In the summer months it is possible to have an evening barbecue, prices start from £25.00 per person, do ask about the menu.

Shire Table Buffet

Minimum numbers 40

Please select one appetiser from the following:

Salad of Prawns Marie Rose

Half a Seasonal Melon filled with exotic fruits and Champagne froth

Choice of Soup

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Poached Fresh Scottish Salmon (cold) with cucumber and lemon mayonnaise

Hot Traditional Roast Rump of Fellside Beef, Yorkshire pudding, creamed horseradish
with new potatoes

Hot Glazed Herb Roast Breast of Turkey, cranberry sauce and Cumberland sausages

Mustard and Honey Roast Glazed Ham (cold) with apple chutney

Served with various salads and breads

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Please choose three desserts from the following

Crème Brûlée

Fresh Fruit Salad and Cream

Rich Chocolate Truffle with orange cream sauce

Sticky Toffee Pudding with hot butterscotch sauce and cream

Glazed Lemon Tart with seasonal berries and raspberry sauce

Fresh Local Strawberries with Mascarpone Cream (Summer Only)

Farmhouse Cheeses with celery, grapes and cream

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Coffee with Chocolates

Canapés

Cream Cheese and Herb Tartlets

Duck Spring Rolls with chilli dipping sauce

Oak Smoked Salmon with vodka crème fraîche

Mini Spicy Salmon Fishcakes with tartare sauce

Cumberland Sausage Rolls with mustard mayonnaise

Spiced King Prawn Tempura with soy, ginger and garlic

Smooth Chicken Liver Pâté on toast with Cumberland sauce

Hot Mini Cumberland Sausages with honey and Alston mustard

Drinks Reception

The Drinks Packages are intended as a guide, we can offer other options for your guests including a Banqueting Wine list.

Drinks Selection One

Reception - A glass of Chilled White Wine Punch

Wedding Breakfast - A third of a bottle of House Red or White Wine

Toast - A glass of Sparkling Wine

Drinks Selection Two

(including canapés)

Cream Cheese and Herb Tartlets

Hot Mini Cumberland Sausages with Honey and Alston Mustard

Reception - Pimm's Cocktail or a Glass of chilled White Wine

Wedding Breakfast - Half bottle of House Red or White Wine

Toast - A glass of Sparkling Wine

Drinks Selection Three

(including canapés)

Cream Cheese and Herb Tartlets

Oak Smoked Salmon Blinis with vodka crème fraîche

Reception* - A glass of Bucks Fizz or Sparkling Wine

Wedding Breakfast - Half bottle of specified wine

Toast - A glass of House Champagne

*We can substitute for Mulled Wine for Winter weddings

Booking Information

Event Suites and the use of the hotel facilities

Each suite will have a minimum and maximum numbers for an event - if your numbers fall below the minimum there will be a supplementary room hire charge for this event.

The booking of a function suite for an event does not entitle your guests to automatic use of the public areas of the hotel, other than areas reserved for the wedding or event.

Please also be aware that the client is responsible for the behaviour of their guests whilst they are attending the wedding. Should any loss or damage occur to the Hotel's property including walls, light fittings and equipment (including items hired for their use) or injury to any person including staff, the client shall be held liable.

Room Hire Charges are only payable on Civil Ceremonies, also a charge will be made where numbers fall below the minimum stated for the suite as per the contract.

New Martindale Civil Ceremony Hire Charges £300.00

Voreda Suite Civil Ceremony Hire Charges £350.00

Civil Ceremonies

You must notify the Superintendent Registrar at Penrith Registry Office - Telephone 01768 242120, they will discuss all the details with you. There will be a fee for the Registrars attendance which you will need to settle before the ceremony.

Provisional Bookings and Confirmations

Provisional bookings for all events will be held for 14 days.

To confirm a wedding and/ or civil ceremony booking you will need to pay a £750.00 deposit which is non refundable.

Payment

Thereafter the remaining balance shall be paid as follows:

6 months prior to the date of your Event - a further 50% of the total value of the booking

6 weeks prior to the date of your Event, the balance of the outstanding amount equal to the total value of the booking

Cancellations

Full information on our cancellation policy is contained in the terms and conditions, which we will discuss with you when you make your provisional booking. For peace of mind we do recommend that you take out insurance in case of any unforeseen changes to your plans. Please ask for information regarding wedding insurance.

Prices for Wedding Breakfast Selections

2009-10

Selection One	£27.50
Selection Two	£31.00
Selection Three	£35.00
Blencathra Cumbrian Menu	£46.25
Children under 5 years free -5-12 years half adult price	

Sorbet Course	£3.10
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Evening Reception Buffets	
Finger Buffet	£16.50
Cumbrian Farmhouse Finger & Fork Buffet	£17.50
Farmhouse Cheese Buffet	£18.00

Wedding Buffets	
Beacon Cold Buffet	£29.50
Two Course Hot Fork Buffet	£26.50
Shire Table Buffet	£39.00

Canapès 3 for £6.50 per person 4 for £7.50 per person 5 for £8.50 per person

Reception Drinks Selections	
Drinks Selection One	£14.70
Drinks Selection Two inc canapès	£19.60
Drinks Selection Three inc canapès	£26.00

All prices are per person, Prices include VAT at current rate and may be subject to change. without prior notice.

These menus and prices supersede any previous menus and prices. Dated 4/8/09



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We are pleased to offer a selection of popular wines taken from our main list, which is available upon request

Champagne					Rosé				
1b	Marie Honnet Brut		NV	£37.00	30	Turkey Flat Rosé, Barossa Valley	S. Australia	2007/08	£26.95
1a	Louis Roederer Brut Premier		NV	£46.95	21a	Pinot Grigio Rondinella Rosato Alto Mincio, IGT La Prendina	Italy	2007	£24.45
Sparkling					Red				
7	Segura Viudas Brut Reserva Cava	Spain	NV	£27.95	32	Le Bourgogne Pinot Noir Chanson	Burgundy	2007	£26.25
7b	Prosecco Il Fresco Villa Sandi	Italy	NV	£23.75	42	Merlot Yvon Mau Vin de Pays de L'Aude	S. W. France	2007/08	£15.95
White					46a	Julienas 'La Gentilhommiere', Beaujolais	France	2007	£18.95
8a	Bourgogne Chardonnay Joseph Faiveley	Burgundy	2005	£25.95	47	Montepulciano d'Abruzzo, Moda	Italy	2006	£23.45
9	Chablis, Domaine de Varoux	Burgundy	2007/08	£27.75	50	Bodegas Luis Canas Rioja Reserva	Spain	2002	£29.95
14	Sancerre 'La Croix Au Garde' Domaine Henri Pelle	Loire Valley	2008	£28.95	56	Solander Shiraz	Australia	2008	£19.95
15	Villa Wolf Pinot Gris, Wachenheim, Pfalz	Germany	2007	£19.45	55	Bon Cap 'The Ruins' Syrah, Cabernet Sauvignon, Robertson	South Africa	2007	£24.45
16	Sauvignon Blanc Yvon Mau, Vin de Pays du Comte Tolosan	S. W. France	2008	£15.95	57	Mount Langi Ghiran, 'Billi Billi Shiraz', W. Victoria	Australia	2005	£23.95
20	Pinot Grigio, Colli Orientali di Friuli Vigne Della Rocca	Italy	2007/08	£24.95	Dessert				
22b	Albarino, Lagar de Bouza, Rias Baixas	Spain	2007	£24.95	84	Lake Erie North Shore Vidal Icewein	Canada	2002	5cl £7.35
26	Solander Chardonnay	Australia	2008	£19.95	Mineral Water				
27	Palandri 'Vita Novus' Chardonnay, Margaret River	Australia	2005	£26.45	Still or Sparkling Mineral Water				£2.95

Wherever possible, we have secured sufficient stocks of a particular wine to last the lifetime of the list. If we are unable to offer the wine specified, a suitable alternative will be available.

Prices are valid until December 30th 2010



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MAKE IT EXTRA SPECIAL

Why not make your event extra special? We have lots of experience and have some great contacts to help you make your event one that everyone will remember.

Below are a few of the most popular requests, but do ask if you have any other ideas or plans - we can usually find one of our contacts who can help to make your dream a reality.

Clever Colours

Get us involved right from the start and we can help you to create a perfect palate of colours as your backdrop. Linen chair covers with co-ordinated ribbons, flowers, table linen and lighting can all be used to complement each other and set the scene for your event.

Balloons and Bubbles

Dress the room with stunning balloon displays or a bubble machine to make a magical entrance for your guests. From simple arches and table centres to spectacular sculptures – balloons can make a striking impact on the setting

Midsummer Celebrations

Make the most of the balmy evenings. Let your party spill out on the terraces and liven up the day with a Jazz band or string quartet. Think about eating outdoors, with a seafood bar or summer barbecue for your guests.

Glitz and Glamour

Pink Champagne, canapés and a night at the casino tables with an Elvis impersonator and you could be in Vegas. Or how about a night at the Oscars, with a red carpet, disposable cameras for the paparazzi and a Champagne (or chocolate) fountain for sheer indulgence.

Music Makes the Mood

The grandeur of a solitary piper or the exuberance of an entire steel band. If your event calls for audience participation then think about a 60's and 70's karaoke or for the energetic ones a traditional Irish Ceilidh, where young and old love the feet-tapping rhythm.

Let there be light

Transform an ordinary room into a spectacular one with the use of light. Flame torches, mirror balls, projection lights, light canopies and curtains can all be used to create just the right impact for your event. There's even tree lights, festoon lights and fairy lights for the outdoor events too.

Say it with flowers

Use seasonal blooms to create stunning sights and smells for your guests. Pedestals, chair backs, swags, table tops, the wedding cake and floral favours – all lend themselves to adornment with one of nature's most versatile party accessories.



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One of the oldest traditions is a weekend away with the girls before your wedding celebrations.

If you're looking for a weekend where you can relax, enjoy the company of friends and spend some time pampering ~ then why not visit one of our Spas?

We can tailor one or two night weekend stays to suit your celebrations ~ and including full use of the spa for the weekend and one or two treatments each. Every treatment at Shire Hotels is a totally caring, personalised experience and the ultimate in luxury ~ using ESPA products rich in natural elements and aromatherapy oils, Jessica for nail treatments and polish and Bare Escentuals for stunning make overs. With between 5 and 7 treatment rooms and a luxurious relaxation area it's an ideal venue for parties of up to 12. Choose a theme for the weekend ~ de-stress, holistic, detox or indulge - or let us suggest treatments for you.

Making the hotel your base for the weekend, you can take dinner each night in the stylish restaurant, or even a private room, and a leisurely breakfast each day before you head for the Spa making full use of the indoor pool, sauna, steam room and whirlpool.

Pre wedding pamper stays start from just £124 per person - based on 2 sharing a twin or double room on a one night stay, with one treatment* each and a three course dinner in the restaurant, plus full English breakfast and use of the spa throughout your stay.

* from a selected list

Cottons Spa

Manchester Road, Knutsford, Cheshire WA16 0SU
Telephone (direct) 01565 622133
cottons.spatreatments@shirehotels.com

North Lakes Spa

Ullswater Road, Penrith, Cumbria CA11 8QT
Telephone (direct) 01768 865185
nlakes.spatreatments@shirehotels.com

Special Occasion Days

If it's just a day away you are looking for call and ask about our non-residential midweek spa days for parties of between 4 and 12. Here are a few of our most popular choices, which include full use of the Spa and a light two course lunch.

Revive

This will leave you refreshed and invigorated, help ease away tensions as well as toxins, leaving you feeling completely recuperated. Includes ESPA Aromatherapy Massage and the Ultimate Body Wrap, plus Scalp Treatment.

Recover

For total relaxation to combat the stresses of modern day life. Includes either a Jessica Prescriptive Manicure with Hot Mitts or an Aroma Spa Pedicure, ESPA Intensive Facial, plus ESPA Holistic Aromatherapy Total Body Care.

Re-balance

Designed to balance your energy and soothe mind, body and soul. Includes a Foot Ritual, an Ultimate Body Wrap, plus a Total Holistic Body Treatment.

Indulge

These classic treatments will calm, restore and totally treat your body. Includes an ESPA Lifesaving Back Treatment, Intensive Facial and a Jessica Nail Tidy and Varnish.

Thorpe Park Spa

1150 Century Way, Thorpe Park, Leeds, Yorkshire LS15 8ZB
Telephone (direct) 0113 204 4333
thorpepark.spatreatments@shirehotels.com

Solent Spa

Rookery Avenue, Whiteley, Fareham, Hampshire PO15 7AJ
Telephone (direct) 01489 880027
solent.spatreatments@shirehotels.com

Useful Contacts and Telephone Numbers

Balloons

Balloon Décor Services (Party HQ) 44 Market Place, Cockermouth Tel: 01900 822400

Beauty and Make Up

North Lakes Hotel & Spa Treatments Tel: 01768 868111 www.shirehotels.com

Cakes

Wedding Traditional and Chocolate

Gillian Marr, Sunny Brae, Mealsgate, Wigton CA7 1AN Tel: 016973 71478

Chair Cover Hire

Finishing Touches, chair covers, topiary tree, candelabra and vase hire

Contact Pam on 01900 68609 Mobile: 0782407387 email: fintouchhire@aol.com

Designer Hats

Nicole Wilkinson, Hill House Nook, Durdar, Carlisle Tel: 01228 71130

email: nicolawilkinson@email.com

Entertainment

Dancing in the Dark DJ Tel: 01768 897000 email www.dancing-in-the-dark.co.uk

PC Roadshow Tel: 01254 660231 www.pcroadshows.com

Gentlemen of Jazz Tel: 01228 560152

Alison Horn Tel: 01768 898352

Classic Ensembles Tel: 01539 734721

Lee Michaels Magical Entertainment Tel: 01524 781571

Active8 Events Tel: 01768 892105 www.active8events.co.uk Casino Tables

Favours

Saunders of Penrith www.saunderschocolates.co.uk

The Toffee Shop Tel: 01768 862008 www.thetoffeeshop.co.uk

Florists

Bloomsberry Tel: 01228 526733

Vine and Roses Tel: 01768 862969

Flower World Tel: 01768 864987

Hairdressers

Capelli Studio Tel: 01768 891474

Pamela's Hair Design Tel: 01768 867454

Greg Malloy Tel: 01768 892200

Photographers

Harringtons Tel: 01768 881516

Julie Winspear Photographer Tel: 01228 594809

Places of Worship

Penrith Methodist Church Tel: 01768 862787

St Catherines RC Church Tel: 01768 862273

St Andrews C of E Church Tel: 01768 862867

Transport ~ Cars

Cars of Distinction Tel: 01768 881227 www.lakelandweddingcars.co.uk

Alba Travel Coach Hire Tel: 01768 870219

Transport ~ Horse Drawn

Fred Harrison, Crossing Farm, Cliburn, Penrith Tel: 01931 714237

Wedding Dresses

Country Dreams Bridal House, 2 Cecil Street, Carlisle Tel: 01228 539500

www.countrydreamsbridal.co.uk

The Wedding Warehouse, 36 Lowther Street, Carlisle Tel: 01228 595956

www.bforbride.com

Angel and Co, 10 Friars Court, off Devonshire Street, Carlisle Tel: 01228 532340