



CROWN & MITRE HOTEL

Carlisle

Weddings

& RECEPTIONS





Welcome

TO YOUR PERFECT WEDDING VENUE

**A historic Carlisle hotel,
with outstanding features,
charm and Edwardian grandeur**

Congratulations on your engagement! Your wedding day is one of the biggest days of your life and here at the Crown and Mitre we have a dedicated Wedding Coordinator who will help you create your perfect day from start to finish. We are always on hand to help with any questions and advice.

Our Wedding Packages have been thoughtfully curated to include everything you need for a truly memorable day. We can also work together to create a bespoke package just for you.



CROWN & MITRE HOTEL

Carlisle

English Street, Carlisle CA3 8HZ
01228 525491

events@crowndandmitre-hotel-carlisle.com



Be Mine

WEDDING PACKAGE

2025 **£6,500** | 2026 **£7,000**

- 50 Day Guests plus an additional 50 Evening Guests
- Ceremony Room Hire (registrar prices not included)
- Meal Package A*
- Drinks Package A*
- Supper Menu A for 100 Guests*
- 1 Night's Accommodation

- Chair Covers for Ceremony & Wedding Breakfast
- Hotel Centrepieces
- Post-Box in either Ivory, Silver, Blue or Red
- Top Table and Cake Table Light Up Swag
- Light Up LOVE Letters (subject to availability)
- Personalised Table Plan, Place Cards and Favours for Day Guests
- DJ Services for Evening Reception
- LED Backdrop
- Balloon Garland
- Sweet Cart for 100 Guests

*Menu upgrades are available for an additional charge

Additional day guests per, person: 2025 **£65.00** | 2026 **£70.00**

Additional evening guests, per person: 2025 **£22.50** | 2026 **£25.00**



Forever yours

WEDDING PACKAGE

2025 **£7,500** | 2026 **£8,000**

- 50 Day Guests plus an additional 50 Evening Guests
- Ceremony Room Hire (registrar prices not included)
- Meal Package B*
- Drinks Package B*
- Supper Menu B for 100 Guests*
- 2 Night's Accommodation

- Chair Covers for your Ceremony, Day and Evening
- Hotel Centrepieces
- Post-Box in either Ivory, Silver, Blue or Red
- Top Table and Cake Table Light Up Swag
- Light Up MR & MRS (subject to availability)
- Personalised Table Plan, Place Cards and Favours for Day Guests
- DJ Services for Evening Reception
- LED Backdrop
- Balloon Garland
- Sweet Cart for 100 Guests

*Menu upgrades are available for an additional charge

Additional day guests per, person: 2025 **£85.50** | 2026 **£90.00**

Additional evening guests, per person: 2025 **£35.50** | 2026 **£40.50**



Happily ever after

WEDDING PACKAGE

2025 **£9,500** | 2026 **£10,000**

- 50 Day Guests plus an additional 50 Evening Guests
- Ceremony Room Hire (registrar prices not included)
- Canapes during Drinks Reception
- Deluxe Meal Package C*
- Deluxe Drinks Package C*
- Deluxe Supper Menu C for 100 Guests*
- 2 Night's Accommodation for the Happy Couple

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| <ul style="list-style-type: none">• Chair Covers for your Ceremony, Day and Evening• Hotel Centrepieces• Post-Box in either Ivory, Silver, Blue or Red• Top Table and Cake Table Light Up Swag• Light Up Surname Letters (subject to availability) | <ul style="list-style-type: none">• Personalised Table Plan, Place Cards and Favours for Day Guests• DJ Services for Evening Reception• LED Backdrop• Balloon Garland• Sweet Cart for 100 Guests |
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*Menu upgrades are available for an additional charge

Additional day guests per, person: 2025 **£99.50** | 2026 **£106.00**

Additional evening guests, per person: 2025 **£40.50** | 2026 **£46.00**



Let's Party!

EVENING ONLY PACKAGE

2025 **£4,000** | 2026 **£4,500**

- 100 Evening Guests
- Glass of Prosecco on arrival
- Cold Meats Supper, as per below menu
- 1 Night's Accommodation

- Chair Covers
- Post-Box in either Ivory, Silver, Blue or Red
- Cake Table
- Light Up MR & MRS Letters (subject to availability)
- DJ Services for your Evening Reception

Please choose 2 Cold Meats, and 4 Side Dishes:

Cold Meats:

Sliced Topside of Lakeland Beef
Sliced Free Range Turkey Crown
Sliced Honey & Mustard
Roast Gammon
(Roast Mediterranean Vegetable
& Halloumi Skewers Available
for Vegetarians on Request)

Side Dishes:

Triple Cooked Chips
Warm Potato Salad
Roast New Potatoes
Jacket Potatoes
Mac & Cheese
Cauliflower Cheese
Tomato &
Mozzarella Salad
Vinegar Slaw
Mixed Salad
Beetroot Salad
Pasta Salad
Rice Salad
Egg Salad
Pickled Red
Cabbage

Additional guests, per person: 2025 **£37.50** | 2026 **£42.50**

Wedding Menu A

*Pick 1 choice from Each Section for all of your guests,
plus 1 extra vegetarian main.*

STARTERS

Homemade Soup with Sourdough Croutons: Tomato & Red Pepper,
Leek & Potato, Cauliflower & Stilton or Curried Vegetable
Garlic Mushrooms on Sourdough Toast
Chicken Liver Pate with Red Onion Chutney & Sourdough Toast
Tomato, Mozzarella & Basil Salad with Sourdough Croutons
Ham Hock Terrine with Piccalilli & Sourdough Toast
Melon with Tropical Fruits and Fruit Coulis
Caesar Salad with Anchovies & Croutons
Smoked Mackerel Pate with Horseradish Mayo & Toast

MAINS

Slow Cooked Beef Featherblade & Red Wine Sauce
Free Range Chicken Breast Tarragon Cream Sauce
Sliced Topside of Lakeland Beef with Yorkshire Pudding, Gravy & Horseradish
Sliced Free Range Turkey Crown with Stuffing, Gravy & Cranberry
Local Pork Loin with Crackling, Apple Sauce & Stuffing
Pan Fried Cod in a Chive Sauce
Roast Mediterranean Vegetable Filo Parcel in a Tomato Sauce
Shallot Tarte Tatin with Goats Cheese Sauce
Herb, Wild Mushroom & Parmesan Gnocchi

All served with Roast & Mashed Potatoes, and Seasonal Vegetables

DESSERTS

Vanilla Panna Cotta with Ginger Crumb and Seasonal Fruit

Lemon Posset with Shortbread & Raspberries

Chocolate Mousse with Chantilly Cream and Boozy Cherries

Chantilly Filled Profiteroles with Chocolate Sauce & Honeycomb

Strawberry Eton Mess with Italian Meringue & Basil

Seasonal or Tropical Fruit Salad with Fruit Sorbet

Vanilla Cheesecake with Seasonal Fruit Compote

Sticky Toffee Pudding with Salted Caramel Sauce & Vanilla Ice Cream

Supper Menu A

Back Bacon

OR

Cumberland Sausage Baps

With Fries and Dips

For any queries on dietary requirements, please contact our events co-ordinator

Wedding Menu B

*Pick 2 Choices from Each Section for your guests to choose from,
plus 1 extra vegetarian main.*

STARTERS

Homemade Soup with Sourdough Croutons: Tomato & Red Pepper,
Leek & Potato, Cauliflower & Stilton or Curried Vegetable
Garlic Mushrooms on Sourdough Toast

Chicken Liver Pate with Red Onion Chutney & Sourdough Toast
Tomato, Mozzarella & Basil Salad with Sourdough Croutons
Ham Hock Terrine with Piccalilli & Sourdough Toast
Melon with Tropical Fruits and Fruit Coulis
Caesar Salad with Anchovies & Croutons
Smoked Mackerel Pate with Horseradish Mayo & Toast

MAINS

Slow Cooked Beef Featherblade & Red Wine Sauce
Free Range Chicken Breast Tarragon Cream Sauce

Sliced Topside of Lakeland Beef with Yorkshire Pudding, Gravy & Horseradish
Sliced Free Range Turkey Crown with Stuffing, Gravy & Cranberry
Local Pork Loin with Crackling, Apple Sauce & Stuffing
Pan Fried Cod in a Chive Sauce

Roast Mediterranean Vegetable Filo Parcel in a Tomato Sauce
Shallot Tarte Tatin with Goats Cheese Sauce
Herb, Wild Mushroom & Parmesan Gnocchi

All served with Roast & Mashed Potatoes, and Seasonal Vegetables

DESSERTS

Vanilla Panna Cotta with Ginger Crumb and Seasonal Fruit

Lemon Posset with Shortbread & Raspberries

Chocolate Mousse with Chantilly Cream and Boozy Cherries

Chantilly Filled Profiteroles with Chocolate Sauce & Honeycomb

Strawberry Eton Mess with Italian Meringue & Basil

Seasonal or Tropical Fruit Salad with Fruit Sorbet

Vanilla Cheesecake with Seasonal Fruit Compote

Sticky Toffee Pudding with Salted Caramel Sauce & Vanilla Ice Cream

Supper Menu B

A selection of sandwiches as follows:

Coronation Chicken

Ham & Red Onion Marmalade

Free Range Egg Mayonnaise & Watercress

Cheese & Bacon Quiche

Cheese & Spring Onion Quiche

Miniature Yorkshire Pudding, Slow Cooked Beef & Horseradish

Pork, Sage & Apple Sausage Rolls

Fries and Dips

Deluxe Wedding Menu C

*Pick 2 Choices from Each Section for your guests to choose from,
plus 1 extra vegetarian main.*

STARTERS

Homemade Soup with Sourdough Croutons: Tomato & Red Pepper,
Leek & Potato, Cauliflower & Stilton or Curried Vegetable
Garlic Wild Mushrooms on Sourdough Toast
Duck Liver Pate with Beetroot Chutney & Sourdough Toast
Whipped Goats Cheese Salad with Beetroot, Hazelnut, Honey
Ham Hock Terrine with Piccalilli & Sourdough Toast
Caesar Salad with Anchovies & Croutons
Prawn Cocktail with Marie Rose and Bloody Mary Dressing
Smoked Salmon Mousse with Herb Creme Fraiche and Rye Bread

MAINS

Slow Cooked Beef Featherblade & Red Wine Sauce
Barbary Duck Breast in a Port Jus
Roasted Rump of Lakeland Beef with Yorkshire Pudding, & Red Wine Jus
Sliced Free Range Turkey Crown with Stuffing, Gravy & Cranberry
Best End of Lakeland Lamb with Redcurrant Sauce
Pan Fried North Sea Cod in a Shetland Mussel Cream Sauce
Pan Fried Salmon with a Brown Shrimp Butter Sauce
Roast Mediterranean Vegetable Filo Parcel in a Tomato Sauce
Shallot Tarte Tatin with Goats Cheese Sauce
Herb, Wild Mushroom & Parmesan Gnocchi

All served with Pommes Anna, Mashed Potatoes, & Seasonal Vegetables

DESSERTS

Vanilla Panna Cotta with Ginger Crumb and Seasonal Fruit

Lemon Posset with Shortbread & Raspberries

Strawberry Eton Mess with Italian Meringue & Basil

White Chocolate & Raspberry Cheesecake

Sticky Toffee Pudding with Salted Caramel Sauce & Vanilla Ice Cream

Chocolate Delice with Chantilly Cream, Chocolate Crumb & Honeycomb

Chocolate & Coffee Opera Gateaux with Salted Caramel Ice Cream

Assiette of Desserts - any 3 desserts
presented in miniature form for all of your guests

Deluxe Supper Menu C

Please Choose 2 Main Items & 4 Side Dishes from the list below

Main Items:

Miniature Lakeland Beef Slider in Homemade
Brioche Bun, with Lettuce, Gherkin & Relish

Buttermilk Fried Chicken in Miniature
Homemade Brioche Bun, with lettuce & Mayo

Battered Cod in Homemade Miniature Brioche
Bun with lettuce & Tartare Sauce

Slow Roast Pork in Homemade Miniature
Brioche Bun with lettuce & Apple Sauce

Fried Halloumi in Homemade Miniature
Brioche Bun with lettuce & Sweet Chilli Sauce

Side Dishes:

Triple Cooked Chips

Warm Potato Salad

Roast New Potatoes

Mac & Cheese

Vinegar Slaw

Mixed Salad







Canapes

£6.75 per person

Please choose a selection of two

Tomato & Basil Bruschetta

Whipped Goats Cheese,
Beetroot & Hazelnut Crackers

Miniature Yorkshire Puddings Filled
with Pulled Beef & Horseradish

Cumberland Sausage Skewer with
Honey & Wholegrain Mustard Dressing

Ham & Cheese Croquettes with Red Onion Jam

Halloumi Skewers with Sweet Chilli Sauce

Tempura Cauliflower with Curried Aioli

Optional Extras

Canapes for day guests

Ice cream cart, donut wall,
chocolate fountain

Bespoke centrepieces

Photo booth/selfie mirror
(subject to availability)

Please discuss with your Wedding Coordinator

Add some fizz

Our Drinks Packages have been designed to combine the most popular drinks to suit all tastes. However, should you require something different, we will be delighted to assist you in putting your own selection together.

DRINKS PACKAGE A

For your Arrival: Bucks Fizz

With your Wedding Breakfast:

One Glass of House Wine (Red, White or Rosé)

For the Toast: A Glass of Chilled Sparkling Wine

DRINKS PACKAGE B

For your Arrival: Sparkling Wine

With your Wedding Breakfast:

Two Glasses of House Wine, (Red, White or Rosé)

For the Toast: A Glass of Chilled Sparkling Wine

DELUXE DRINKS PACKAGE C

For your Arrival: A glass of Kir Royale

With your Wedding Breakfast:

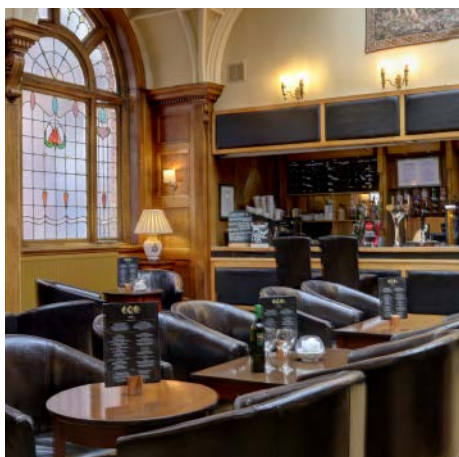
Half a Bottle of House Wine, (Red, White or Rosé)

For the Toast: A Glass of Chilled Lanson Black Label Champagne

ACCOMMODATION

Do you have guests coming from far and wide? We offer special rates to all of your guests so they don't need to stress about finding somewhere to stay for your special day!

For current prices please speak to your Wedding Coordinator.



MAKING YOUR BOOKING

1. Once you have your date and have discussed your day with your wedding coordinator you can make a provisional booking that we can hold for two weeks. In this time you need to confirm and secure your wedding ceremony – either church service, at the registrar’s office or a registrar coming to the hotel.
2. We then require a £500.00 non-refundable deposit to secure your booking. After this you will be sent out a preliminary contract which will contain confirmed time of ceremony, minimum numbers and your contact details. You will need to sign a copy of the contract and return to the hotel.
3. You can arrange a meeting with your wedding coordinator at anytime to go over any details or answer any questions you have. Usually 6-8 weeks before your wedding your Wedding Coordinator will arrange a meeting to go through the final details of your day.
4. A minimum of two weeks prior to the function we require all final details and full payment.

WITH THANKS TO

Keltic Rose Photography
Four Counties Photography
PixL Photography
So Sweet Trees
Bridal Wishes
Ellie June Photography

Carlisle Balloons
Northern Love Letters
Mark Ingram Photography
Emma Stoszkowski Photography
Sam Hindmoor Graphic Design
CreativeNess



CROWN & MITRE HOTEL

Carlisle

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