



Lindeth Howe

A STUNNING VENUE

AWARD WINNING FOOD

.... YOUR PERFECT DAY

WE ARE NESTLED ON A HILLSIDE OVERLOOKING LAKE WINDERMERE, SET IN 6 ACRES OF SWEEPING GARDENS, WITH BREATH-TAKING VIEWS OF THE ENGLISH COUNTRYSIDE AND A STUNNING SUN TERRACE. WE ARE A HOTEL WHICH HAS A UNIQUE HISTORY, WITH OVER 30 SPACIOUS, LUXURY BATHROOMS & SUITES, WHICH ALL HAVE THEIR OWN INDIVIDUAL STYLE & VIEWS.

Intimate & Elegant

OUR INTIMATE WEDDING PACKAGE IS PERFECT FOR YOU AND YOUR PARTNER AND UP TO 34 GUESTS.

ROOM HIRE FROM 9AM - 11PM IN OUR HILLTOP ROOM
ROOM FOR CEREMONY & RED CARPET ARRIVAL
BUCKS FIZZ RECEPTION WITH CANAPES
3 COURSE MEAL WITH TEA AND COFFEE
PROSECCO FOR SPEECHES AND TOASTS
1/2 BOTTLE OF HOUSE WINE PER PERSON FOR THE MEAL
PERSONALISED MENU CARDS & PLACE CARDS AND TABLE PLAN
SEASONAL FLOWERS FOR TABLES
LAKE VIEW ROOM FOR BRIDE AND GROOM FOR DAY OF WEDDING
SPONGE WEDDING CAKE (SIZE DEPENDANT ON NUMBERS)

£88.00PP SUNDAY - THURSDAY INCLUSIVE
£500.00 SUPPLEMENT CHARGE FOR FRIDAY AND SATURDAY'S

Romantic Wedding

OUR ROMANTIC WEDDING PACKAGE IS PERFECT FOR YOU AND YOUR PARTNER AND UP TO 80 GUESTS

ROOM HIRE FROM 12NOON - MIDNIGHT IN OUR DINING ROOM
ROOM FOR CEREMONY & RED CARPET ARRIVAL
BUCKS FIZZ RECEPTION WITH CANAPES
3 COURSE MEAL WITH TEA AND COFFEE
PROSECCO FOR SPEECHES AND TOASTS
1/2 BOTTLE OF HOUSE WINE PER PERSON FOR THE MEAL
PERSONALISED MENU CARDS & PLACE CARDS AND TABLE PLAN
SEASONAL FLOWERS FOR TABLES
LAKE VIEW ROOM FOR BRIDE AND GROOM FOR DAY OF WEDDING
WITH A BOTTLE OF CHAMPAGNE
2 TIER SPONGE WEDDING CAKE (SIZE DEPENDANT ON NUMBERS)

£99.00PP SUNDAY - THURSDAY INCLUSIVE
£600.00 SUPPLEMENT CHARGE FOR FRIDAY AND SATURDAY'S

Intimate Winter Wedding

OUR INTIMATE WINTER WEDDING PACKAGE IS PERFECT FOR YOU AND YOUR PARTNER AND UP TO 34 GUESTS.

AVAILABLE NOVEMBER, DECEMBER AND JANUARY.

ROOM HIRE FROM 9AM - 11PM IN OUR HILLTOP ROOM

ROOM FOR CEREMONY & RED CARPET ARRIVAL

MULLED WINE RECEPTION WITH CANAPES

3 COURSE MEAL WITH TEA AND COFFEE

PROSECCO FOR SPEECHES AND TOASTS

1/2 BOTTLE OF HOUSE WINE PER PERSON FOR THE MEAL

PERSONALISED MENU CARDS & PLACE CARDS AND TABLE PLAN

SEASONAL FLOWERS FOR TABLES

LAKE VIEW ROOM FOR BRIDE AND GROOM FOR DAY OF WEDDING.

SPONGE WEDDING CAKE (SIZE DEPENDANT ON NUMBERS)

BACON ROLLS, SLAW & HANDCUT CHIPS FOR THE EVENING

USE OF ROOM IN THE EVENING FOR RELAXED SEATING WITH

ACCESS TO THE IPOD & MP3

£83.50PP SUNDAY - THURSDAY INCLUSIVE

£300.00 SUPPLEMENT CHARGE FOR FRIDAY AND SATURDAY'S

Winter Wonderland

OUR INTIMATE WEDDING PACKAGE IS PERFECT FOR YOU AND YOUR PARTNER AND UP TO 80 GUESTS.

AVAILABLE NOVEMBER, DECEMBER AND JANUARY.

ROOM HIRE FROM 12NOON - MIDNIGHT IN OUR DINING ROOM

ROOM FOR CEREMONY & RED CARPET ARRIVAL

MULLED WINE RECEPTION WITH CANAPES

3 COURSE MEAL WITH TEA AND COFFEE

PROSECCO FOR SPEECHES AND TOASTS

1/2 BOTTLE OF HOUSE WINE PER PERSON FOR THE MEAL

PERSONALISED MENU CARDS & PLACE CARDS AND TABLE PLAN

SEASONAL FLOWERS FOR TABLES

LAKE VIEW ROOM FOR BRIDE AND GROOM

BACON ROLLS, SLAW & HANDCUT CHIPS FOR THE EVENING

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£300.00 SUPPLEMENT CHARGE FOR FRIDAY AND SATURDAY'S

Ultimate Wedding Package

OUR ULTIMATE WEDDING PACKAGE GIVES THE BRIDE AND GROOM EXCLUSIVE USE OF THE HOTEL, FOR UP TO 115 GUESTS.

HERE AT LINDETH HOWE WE HAVE USED OUR EXPERTISE AND FINE TUNED OUR ULTIMATE WEDDING PACKAGE TO MAKE SURE WE HAVE EVERYTHING COVERED.

OUR MANAGEMENT TEAM WILL BE WITH YOU EVERY STEP OF THE WAY TO MAKE SURE YOU HAVE THE PERFECT DAY, IN THE PERFECT VENUE WITH - MOST IMPORTANTLY - THE PERFECT PARTNER!

THIS PACKAGE OFFERS YOU AND YOUR GUESTS A DAY OF LUXURY, WHILST EVERYTHING IS TAKEN CARE OF. ENJOY SUBLIME CUISINE WITH THE FINEST WINE BLENDS AND EXCLUSIVE USE OF THE HOTEL AND GROUNDS,

YOU WILL BE SURROUNDED BY BREATH-TAKING GARDENS IN THE HEART OF A UNESCO WORLD HERITAGE SITE.

RESTAURANT FOR CEREMONY
RESTAURANT FOR WEDDING BREAKFAST & RED CARPET ARRIVAL
LAKE VIEW ROOM FOR BRIDE AND GROOM THE DAY OF THE WEDDING WITH A BOTTLE OF CHAMPAGNE IN THE ROOM
3 TIER SPONGE WEDDING CAKE
USE OF GARDEN FOR PHOTOS
MASTER OF CEREMONIES & WEDDING CO-ORDINATOR
TOP TABLE AND GUEST TABLE FLOWERS
PERSONALISED TABLE MENUS
TABLE PLAN & PLACE CARDS & PA SYSTEM
3 COURSE MEAL WITH TEA AND COFFEE
1/2 BOTTLE OF HOUSE WINE PER PERSON FOR THE MEAL
PROSECCO RECEPTION DRINKS WITH CANAPES
PROSECCO FOR SPEECHES & TOASTS
FREE CORDIALS FOR CHILDREN
FREE ACTIVITY PACKS FOR ALL CHILDREN UNDER THE AGE OF 8
EVENING BUFFET
HOUSE DJ FOR EVENING DISCO

BELOW PRICES ARE BASED ON 100 PEOPLE. £100.00PP

ADDITIONAL DAY GUESTS £95.00PP

ADDITIONAL EVENING GUESTS £10.00PP

THERE WILL BE AN ADDITIONAL CHARGE FOR THE BEDROOMS.

Simply you and me wedding

CEREMONY ROOM & SMALL BRIDAL BOUQUET
BUTTON HOLE FOR THE GROOM
FLOWER ARRANGEMENT FOR THE CEREMONY TABLE
GLASS OF CHAMPAGNE EACH FOR AFTER THE CEREMONY
DINNER FOR 2 IN THE RESTAURANT
MINI SPONGE WEDDING CAKE (SERVES 2)
2 NIGHTS STAY IN THE HOTEL & 2 WITNESSES IF REQUIRED

£750.00 AVAILABLE 7 DAYS PER WEEK.

IF YOU WISH TO BRING YOUR OWN WITNESSES, THEY WILL GET A 1
NIGHT STAY AND JOIN YOU FOR DINNER TO HELP YOU CELEBRATE
PLUS ALL THE ABOVE
£950.00 AVAILABLE 7 DAYS PER WEEK

Build your own!

HERE AT LINDETH HOWE WE EMBRACE DIVERSITY AND WE APPRECIATE THAT EACH COUPLE IS DIFFERENT. THAT'S WHY WE OFFER THE FLEXIBILITY TO CREATE YOUR OWN WEDDING EXPERIENCE WE CAN ALSO PUT YOU IN TOUCH WITH THE FINEST SUPPLIERS

WE HAVE AN IN HOUSE WEDDING COORDINATOR WHO WILL BE WITH YOU EVERY STEP OF THE WAY.

PRICES BELOW ONLY APPLY ON THE BUILD YOUR OWN OPTION.

Handmade Canapes

OUR HEAD CHEF WILL CHOOSE A SUITABLE SELECTION ACCORDING TO THE SEASON. FROM £7.95 PER PERSON FOR A CHOICE OF 4.

THESE MAY INCLUDE THE FOLLOWING:

GOATS CHEESE & TOMATO CHUTNEY TARTLETS
FIG CHUTNEY & BRIE CROSTINI
COURGETTE & PARMESAN FRITTATA
SMOKED SALMON & SOUR CREAM CROSTINI
PARMA HAM CROQUE MONSIEUR
GRAIN MUSTARD & CHEDDAR PASTRY PIN WHEELS
PARMESAN CHEESE STRAWS
SMOKED TROUT & HORSERADISH CREAM BRUSETTA

Menu Selector
Starter from £6.50

LEEK & POTATO SOUP
WITH FRESH CHIVES

PLUM TOMATO & FRESH BASIL SOUP
WITH HOMEMADE PESTO

SPLIT PEA & HAM SOUP
WITH CELERY LEAF & SOURED CREAM

CLASSIC KING PRAWN & PLUM TOMATO COCKTAIL
WITH LOBSTER MARIE ROSE SAUCE

SMOKED SALMON, CREAM CHEESE & AVOCADO ROULADE
WITH GREEN HERB MAYONNAISE

ROLLED GOATS CHEESE PEARLS & BEETROOT TEXTURES
WITH HOMEMADE SEED GRANOLA

SMOOTH CHICKEN LIVER & BRANDY PATE
WITH SOURDOUGH TOASTS & FIG CHUTNEY

CHICKEN, BACON & NEW POTATO SALAD
WITH HONEY DRESSING & SOFT BOILED HENS EGG

FRESH SALMON MOUSSE, TOMATO CONFIT & OLIVES
WITH TOASTED CIABATTA

Menu Selector

Main Courses From £27.95

HERB ROASTED CORN-FED CHICKEN
WITH ROSEMARY ROOT VEGETABLES & CHESTNUTS, DAUPHINOISE
GRATIN, CHEDDAR & SAGE STUFFING

GRILLED SEA BASS FILLET
WITH BUTTERED STEAMED HERITAGE POTATOES & TENDER STEM
BROCCOLI

ROAST RARE BRED PORK CONFIT
WITH HARICOT BEAN CASSEROLE & APPLE SAGE RELISH

ROAST BLADE OF FELL-BRED BEEF
WITH ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL
VEGETABLES & ROAST GRAVY

ROAST SUPREME OF HIGHLAND SALMON
WITH MEDITERRANEAN VEGETABLES, PESTO MASH, WARM PLUM
TOMATO, AND FRESH BASIL VINAIGRETTE

ROAST LEG OF LOCAL LAMB
WITH POTATO DAUPHONOISE, GREEN BEANS AND MINTED ROAST
JUS

CRISPY GRESSINGHAM DUCK CONFIT
WITH SWEET POTATO MASH, PAK CHOI & MARMALADE GLAZE

SPINACH, POLENTA & MUSHROOM STRUDLE
WITH MADERIA CREAM

RISOTTOS
EITHER WILD MUSHROOM OR ASPARAGUS, GOATS CHEESE &
SPINACH

Menu Selector
Desserts From £8.50

DE-CONSTRUCTED WHITE CHOCOLATE & RASPBERRY
CHEESECAKE
WITH RASPBERRY BELLINI JELLY & DARK CHOCOLATE SHORTCAKE
CRUMBLE

STRAWBERRIES & CREAM TOWER
CHANTILLY CREAM, CRISP SUGAR PASTRY, CHOCOLATE AND
TOFFEE SAUCE

EXOTIC FRUIT MARSHMALLOW
WITH PINA COLADA SORBET, TOASTED FLAKED COCONUT, PASSION
FRUIT GEL

PROFITROLES
FILLED WITH TIA MARIA CREAM & HOT CHOCOLATE SAUCE

TRADITIONAL STICKY TOFFEE PUDDING
WITH BUTTERSCOTCH SAUCE & ICE CREAM

HOT CHOCOLATE PUDDING
WITH DOUBLE CREAM & VANILLA BEAN ICE CREAM

CHILLED VANILLA CREME BRULEE
WITH CITRUS SHORTCAKE

CHEESEBOARD
A SELECTION OF LOCAL AND INTERNATIONAL CHEESES, SERVED
WITH HOMEMADE CHUTNEYS, CELERY, GRAPES & BISCUITS
(£8.95PP IF TAKEN AS AN EXTRA COURSE TO FOLLOW DESSERT)

FOLLOWED BY FRESH COFFEE & MINTS

Drinks Reception Menu

CHAMPAGNE
£10.95 PER PERSON
CHAMPAGNE SERVED WITH STRAWBERRIES
£11.50 PER PERSON

SPARKLING WINE
£7.95 PER PERSON
SPARKLING WINE SERVED WITH STRAWBERRIES
£8.50 PER PERSON

BUCKS FIZZ
£6.50 PER PERSON
BUCKS FIZZ WITH TOP UP
£7.95 PER PERSON

PIMMS FRUIT CUP
SERVED TRADITIONALLY WITH FRESH FRUIT & MINT
£4.90 PER PERSON
PIMMS FRUIT CUP WITH TOP UP
£7.95 PER PERSON

CHAMPAGNE COCKTAIL
ALL PRICED AT £11.95 PER PERSON

THE CHAMPAGNE COCKTAIL - WITH ANGOSTURA BITTERS & SUGAR
KIR ROYAL - WITH A SPLASH OF CASSIS
BELLINI - WITH PEACH PUREE
MANGO BELLINI - WITH MANGO PUREE
PINK FIZZ - WITH RASPBERRY PUREE

Evening Buffet Menu Selector

BACON & SAUSAGE BUTTIES
SOFT BACON & CUMBERLAND SAUSAGE BAPS
£9.95PP

CHEESE
A SELECTION OF LOCAL & INTERNATIONAL CHEESES, SERVED WITH
HOMEMADE CHUTNEY, CELERY, GRAPES & BISCUITS
£10.95PP

A SELECTION OF OPEN CIABATTA & FOCACCIA SANDWICHES
WITH SEASONAL SALAD
£10.95PP

HOT BEEF WITH BLUE CHEESE & PULLED PORK
SERVED IN SOFT BRIOCHE WITH GRAVY, APPLE SAUCE &
HORSERADISH SAUCE
£13.95PP

CALL US TO BOOK YOUR SHOW ROUND OR IF YOU HAVE ANY
QUESTIONS.

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