

**WINDERMERE
LAKE CRUISES**

Wedding Planning Guide

A magical day to remember
on England's finest lake

Welcome

Make your wedding day even more special with a scenic cruise on England's longest lake.

Give your guests a trip to remember on board a private boat whilst enjoying the finest views of the Lakeland Fells. Our cruises are the perfect way to relax after your ceremony and can be adapted for wedding parties large and small. As well as receiving the best of Lakeland hospitality from our uniformed crews, we can offer refreshments, entertainment, catering and decor to perfectly match your wedding day.

We hope you find this wedding pack useful and informative in planning your perfect cruise with us. Please call us to speak to our dedicated booking team on **015394 43360** for more information or to book a show-round of any vessel in our fleet.

Planning your celebration

- **Pages 3 - 6** Picking a vessel that best suits the size and needs of your wedding party
- **Pages 7 - 10** Refreshments & catering - Pick from the finest local catering to be served on board
- **Page 11** Drinks on board
- **Page 12** Wedding venues and piers around Lake Windermere
- **Page 13** Decorating your boat and recommended suppliers
- **Page 14** Entertainment
- **Page 15** How to contact us



Our 'steamer' fleet

Our iconic 'steamers' are available to hire during the summer months from 7pm onwards for a minimum of 2 hours



MV Teal

The Teal is one of the largest of our traditional 'steamers' and has been carrying passengers on Windermere since 1936. The ship has three decks that include a refreshment bar, licensed bar, view stations, centrally heated saloons and toilets. All facilities excluding toilets and licensed bar are wheelchair accessible on this boat. The outdoor promenade top deck is perfect for entertainment and a dancefloor area.

Capacity

- With catering/entertainment: around **180 people**
- Without catering/entertainment: around **220 people**

Cost

- Prices vary with time of day - see price sheet.

 [photos online](#)



MV Swan

The sister ship to the Teal joined the fleet in 1938 and is identical except for internal furnishings, layout and lower deck windows. The ship has three decks that include a refreshment bar, licensed bar, view stations, centrally heated saloons and toilets. All facilities excluding toilets and licensed bar are wheelchair accessible on this boat. The outdoor promenade top deck is perfect for entertainment and a dancefloor area.

Capacity

- With catering/entertainment: around **180 people**
- Without catering/entertainment: around **220 people**

Cost

- Prices vary with time of day - see price sheet.

 [photos online](#)



MV Tern

Our oldest 'steamer' has been operating since 1891 and has a design based upon a Canadian Canoe. Often referred to as our most beautiful 'steamer' it includes 2 decks both indoors and outdoors. Passenger facilities include a licensed bar and refreshments, a centrally heated saloon and toilets. Unfortunately the facilities on this boat are not wheelchair accessible.

Capacity

- With catering/entertainment: around **80 people**
- Without catering/entertainment: around **100 people**

Cost

- Prices vary with time of day - see price sheet.

 [photos online](#)

Our 'steamer' prices

Prices valid 1 April 16 - 31 Mar 17

Pick a cruise from Ambleside, Bowness or Lakeside Pier

	MV Swan/Teal	MV Tern
Saturdays		
7pm - 9pm	£1,670	£1,210*
7.30pm - 9.30pm	£1,830	£1,300
8pm - 10pm	£1,990	£1,400
Extra hour	£620	£480
Wednesdays, Thursdays and Fridays		
7pm - 9pm	£1,540	£1,160*
7.30pm - 9.30pm	£1,700	£1,260
8pm - 10pm	£1,860	£1,360
Extra hour	£550	£460
Sundays, Mondays and Tuesdays		
7pm - 9pm	£1,420	£1,090*
7.30pm - 9.30pm	£1,580	£1,190
8pm - 10pm	£1,740	£1,280
Extra hour	£530	£420
Ambleside departure surcharge	-	£120
Additional charge to specify Swan or Teal	£110	-

* Bowness or Ambleside departure only - for Lakeside departure, please call us to discuss availability

Prices subject to change without notice and all subject to availability



Our 'launch' fleet

Prices valid 1 April 16 - 31 Mar 17



Miss Lakeland I / Miss Lakeland II

Our Miss Lakeland vessels are extremely popular with wedding parties and comfortably seat up to 70 people indoors. Other facilities include outdoor seating/viewing deck, licensed bar, refreshments, heated lower deck and toilets.

Capacity

- With/without catering or entertainment: around **70 people**

Cost

- First hour: £580
- Each additional half hour: £145
- Lakeside Pier departure surcharge: £100

 [photos online](#)



Miss Cumbria I/II/III/IV

Our Miss Cumbria vessels are perfect for admiring the Lakeland views with huge glass windows and can comfortably sit up to 50 people indoors with tables. Other facilities include a licensed bar, refreshments, heated lower deck and toilets.

Capacity

- With/without catering or entertainment: around **50 people**

Cost

- First hour: £430
- Each additional half hour: £105
- Lakeside departure surcharge: £100

 [photos online](#)



Silverholme

Silverholme is a great vessel for smaller wedding parties or parties on a budget. The boat is simply furnished but offers all of the facilities of our larger Cumbria class; including a licensed bar, refreshments, heated lower deck and a single toilet. The layout on the outer deck is unique and offers face-to-face seating, great for chatting with friends and loved ones.

Capacity

- With/without catering or entertainment: around **40 people**

Cost

- First hour: £370
- Each additional half hour: £90
- Lakeside departure surcharge: £100

 [photos online](#)

Additional charges may apply on Bank Holidays and other peak times.
Prices subject to availability and subject to change without notice

Traditional wooden launches

Prices valid
1 April 16 - 31 Mar 17



Queen of the Lake / Princess of the Lake

These beautiful traditional wooden launches were built in 1949/1950 and are often considered the most romantic of all of our fleet. They have no bar or toilets on board but are perfect for small scale celebrations or calling into hotel piers at the north of the lake.

Capacity

- Around 25 people

Cost

- First hour: £250
- Each additional half hour: £60
- Bowness departure surcharge: £50
- Beech Hill Hotel departure surcharge: £80
- Lakeside Pier departure surcharge: £110

 photos online



Muriel II / Sunflower

With their distinctive white hulls, these pretty traditional wooden launches are popular with small, romantic weddings. There are no toilets or bar on board but are great for accessing smaller hotel piers in the south of the lake.

Capacity

- Around 25 people

Cost

- First hour: £250
- Additional half hours £60 per hour
- Beech Hill Hotel departure surcharge: £25
- Ambleside Pier departure surcharge: £50

 photos online



Catering

2016 Prices



Menus provided by
**The Farm Shop
at Baycliffe**
Traditional
homemade produce

Choose from a selection of fine local food, all served fresh on board.

Our selection of local caterers can cater for any size of wedding party and are experienced in working on board our vessels. Whether its a light finger buffet or a three course meal, they have the experience to make your day a success.

Below is a selection of menu options from our recommended suppliers but all can be customised to suit specific dietary requirements. You are welcome to provide your own caterer, but there will be a £2/person surcharge if you decide to do this.

Something Special

Captains Cumbrian Treat - £17.80 (with desserts £22.20)

- Morecambe Bay Potted Shrimp Tartlets
- Homemade Cumberland Sausage with Hawkshead Relish
- Our Guinness Black Pudding with wholegrain mustard dip
- Piri Piri spiced Cumbrian Chicken Strips
- Our own Free Range Individual Egg Mayonnaise with Smoked Bacon & Spring Onion
- Pork Chipolatas with Cumbrian Honey Glaze
- Home Roast Beef rolls with Horseradish Cream
- Smoked Trout Pate on Melba Toast
- Selection of Sandwiches with fillings of Organic South Lakes Cheddar Cheese Savoury, Our Home Roast Ham & Cumbrian Turkey with Sage & Onion Stuffing
- Selection of our own quiches – organic South Lakes cheddar, red onion & tomato, Broccoli & Lakes blue cheese, Ham and Appleby smoked cheese
- Pork & Apple Pie Pieces

Hot Cumbrian Favourites

(All hot dishes must be a minimum of 40 guests)

Pie & Peas £10.95 (with desserts £15.35)

- Individual meat & potato or cheese savoury pies served with real mushy peas, mince & onion gravy and a selection of pickles including sliced beetroot, red cabbage and onions.

Hot Pot £12.30 (with desserts £16.70)

- Traditional Lamb hotpot made with or without our homemade Guinness black pudding, or vegetarian cheese hotpot served with a selection of pickles including sliced beetroot, red cabbage and onions.

Cumbrian Pulled Pork Buns £11.90 (with desserts £16.30)

Choose either:

- 1) Traditional style pulled pork shoulder served with homemade apple sauce/sage & onion stuffing or
- 2) Marinated in our own BBQ spicy marinade

Both served in bread rolls and accompanied by crunchy coleslaw, corn salsa, crispy leaves, spicy tomato chutney and new potato, spring onion & chive salad.

An English Tradition

Lakeland Luxury Afternoon Tea - £13.60

- Selection of sandwiches to include salmon with marie rose, home roast ham, beef with wholegrain mustard, cheese savoury and egg & cress mayonnaise.
- Pieces of our own pork & apple pie
- Mini sausage rolls
- Fruit scones with strawberry jam & fresh cream
- Fresh fruit selection
- Mini vanilla slices
- Petite raspberry pavlovas
- Tea and coffee

Boaters Buffet- £10.60 (with desserts £15.00)

- Assorted sandwiches on white and brown bread
- Cajun spiced chicken mini fillet
- Mini sausage rolls
- Selection of quiches – cheddar, red onion & tomato, broccoli & stilton, roasted red pepper & brie
- Traditional pork pie
- Cocktail Cumberland sausage
- Cheddar & cherry tomatoes
- Vegetable & potato crisps

Skippers Selection - £13.90

- Assorted sandwiches on white & brown bread
- Cajun spiced chicken strips
- Individual egg mayonnaise with spring onion & chives
- Cumberland sausage with wholegrain mustard
- Roasted red pepper hummus with celery carrot and cucumber sticks
- Cucumber, cream cheese & smoked salmon
- Petite chocolate choux buns filled with fresh cream
- Mini hazelnut pavlovas topped with strawberries
- Tiramisu Shot Pots

Mariners Treat - £12.30 (with desserts £16.70)

- Slices of Home Roast Ham
- Assorted Local Cheeses
- Traditional homemade Coleslaw
- Beetroot, Toasted Pine Nut & Mint Coleslaw
- Chopped Fresh Salad
- Spicy Tomato Chutney
- Selection of Grapes, Celery Sticks, Pickles, Bread Rolls, Biscuits & Butter

Dessert options. Please choose 3 from below;

- Cheesecakes – Lemon & Ginger / Raspberry & Amaretto / Chocolate & Baileys / Chocolate
- Pavlovas topped with Fresh Fruit, Chocolate Profiterole Tower, Lemon Meringue Pies,
- Red Cherry or Apple Pie, Chocolate Truffle Torte, Topsy Trifle, Banoffee Pie,
- Black Forest Gateau, Pannacottas, Tiramisu

Sailors Feast - £16.40

- Sliced Home Roast Ham
- Piri Piri Spiced Chicken Portion
- Fresh Salmon, New Potatoes & Watercress
- Selection of quiches – cheddar, red onion & tomato, broccoli & stilton, roasted red pepper & brie
- Our own Pork & Apple Pie
- Traditional Homemade Coleslaw
- Roasted Red Pepper, Tomato & Fresh Mozzarella Salad & Pesto
- Greek Salad with Feta & Olives
- Cucumber Salad, fresh Parsley & Lemon Juice
- Assorted Bread Rolls & Butter
- Chocolate Truffle Torte on an Amaretto Biscuit Base
- Red Cherry Pie
- Fresh Strawberries & Cream

Captains Banquet - £25.30

- Roast Topside of Beef with Mustard & Black Pepper
- Dressed Fresh Salmon with Lemon & Parsley
- Sliced Home Roast Ham
- Coronation Chicken with Fresh Coriander & Toasted Almonds
- Penne with Avocado, Prawns, Chilli & Garlic
- Selection of quiches – cheddar, red onion & tomato, broccoli & stilton, roasted red pepper & brie
- Our own Pork Pie
- Fresh Beetroot & Feta Salad
- Egg Mayonnaise with Cucumber & Paprika
- New Potato, Spring Onion & Chives
- Tomato, Red Onion & Basil Salad
- Assorted Bread Rolls & Butter
- Homemade Pavlovas topped with Fresh Berries
- Chocolate Profiterole Tower
- Traditional Banoffee Pie

Quay Side Canapes - £12.90

- Roast Beef & Horseradish Cream Rolls
- Morecambe Bay Potted Shrimp Tartlets
- Celery Sticks with Blue Cheese
- Piri piri Chicken Bites
- Carrot with Roasted red Pepper Hummus
- Melba Toast with Chicken Liver Pate & Red Onion
- Cucumber, Cream Cheese & Smoked Salmon
- Mushroom & Tarragon Mini Choux
- Cherry Tomato, Mozzarella & Pesto Sticks
- Olde English Spicy Cumberland Sausage with Wholegrain Mustard
- Herb Marinated Feta with Honeydew Melon
- Guinness Black Pudding with Spicy Tomato Relish
- Individual Egg Mayonnaise with Spring Onion & Chives
- Watermelon, Parma Ham & Honey
- Tomato Gazpacho Shots with Crème Fraiche & Pesto
- Crab, Lime & Chilli Cases

We can offer a selection of sweet canapes if you so desire!

About The Farm Shop, Baycliffe

Specialising in local produce, perfect presentation and service with a smile. Established over the past 25 years Martin and Helen Barlow along with their daughter Nicola have been supplying outside catering from The Farm Shop Baycliffe – an award winning butchers and bakers - for corporate events, wonderful weddings and perfect parties throughout Cumbria and South Lakeland. We cook all our own meats supplied from our butchers department, produce our own pastries, pies, cakes and desserts in our bakery and salad items are freshly chopped by hand. When we say all our food is homemade it means exactly that!

- All menus are served on crockery.
- Prices are based on the cruise sailing from and returning to the same pier.
- Surcharge for parties of 21-29 guests is £100, and 30-39 guests is £75.
- If numbers are under 20 please contact us for a special quote.



Catering

2016 Prices



Menus provided by
**Southcotts
Catering**
Fresh, locally
sourced food for
every occasion

Afternoon Tea Menu - £11.70 per person

An English tradition

- Selection of Sandwiches
- (Roast beef and horseradish, cheese and chutney, roast ham, egg & cress)
- Potato & root vegetable crisps
- Scones with strawberry jam and clotted cream
- Lemon drizzle cake
- Toffee & Pecan Loaf Cake

Home-made Canapés £8.75

- Goats cheese, sweet and sour cherry tomato
- Morecambe Bay potted shrimps
- Thai coriander and lime chicken
- Classic smoked salmon and cream cheese Bellini's
- Chicken satay skewers
- Prawn cocktail bamboo boat

The Waterhead - £10.20 per person

A light finger buffet

- Assorted sandwiches (roast beef, savoury cheese, roast ham, egg & cress)
- Mini pork pies with tomato and garlic chutney
- Potato & root vegetable crisps
- Roasted red pepper and vintage cheddar quiche
- Honey & mustard glazed Cumberland sausage
- Sweet pickled cucumber

The Belle Isle - £8.95 per person

Soup and sandwiches

- A choice of home-made soup from:
 - - Cream of vegetable
 - - Roasted tomato and basil
 - - Cream of mushroom
 - - Curried parsnip
- Assorted sandwiches (roast beef, savoury cheese, roast ham, egg & cress)
- Potato & root vegetable crisps
-

The Storrs Temple - £16.75 per person

A popular fork buffet of two courses

- Cajun spiced chicken fillet
- Honey baked Cumbrian ham
- Caramelised red onion and goats cheese quiche
- Spring onion and mint potato salad
- White and red cabbage slaw
- Beetroot salad
- Summer leaves
- Tandoori rice salad
- Tomato and basil pasta salad
- Crusty Bread
- Mayonnaise & French dressing
- A pudding of your choice

Catering

These menu options are only available on our 'steamer' vessels. Lakeside menus only available on Teal and Swan.

The Rampholme - £25.30 per person

A substantial fork buffet of two courses

- Rare roast Lakeland Beef
- Tarragon roasted chicken fillet
- Fresh poached salmon fillet
- Local pork pies
- Mediterranean roasted vegetable tart
- Tossed salad
- White and red cabbage slaw
- Couscous salad
- Pasta salad
- Crusty Bread
- Mayonnaise and French dressing
- A pudding of your choice

The Fell Foot - £32.95 per person

A sumptuous spread fit for the Captain's table, featuring Cumbrian classics with Mediterranean favourites.

- Garlic and thyme roast sirloin of beef carved at the buffet
- Honey baked Lakeland ham
- Dressed fresh salmon
- Caramelised red onion and goats cheese tarts
- Supreme of chicken with a ricotta and herb dip
- New potato salad
- Tossed salad
- Feta cheese, sun blushed tomatoes & black olives
- Spiced tomato pasta salad
- White and red cabbage slaw
- Rice & vegetable salad
- Crusty Bread
- Mayonnaise, pickles & dressings
- Choice of two puddings

BBQ Menu - £22.70 per person

A summer classic whatever the weather!

- Cumberland sausage
- Marinated sirloin steak
- Cajun spiced chicken fillet
- Lakeland burger
- Charred Mediterranean vegetables
- White and red cabbage slaw
- Couscous with roasted vegetables
- Spring onion and mint potato salad
- Tossed salad
- Crusty Bread
- Relish/mustard/ketchup/dressings

Hot Classics - £9.95 per person

- Home made steak and vegetable "slab" pie, our own pickled red cabbage, mushy peas, caramelised red onion gravy, beetroot and pickled onions
- Home made lamb hot pot with our own pickled red cabbage and pickled onions

Additional starters - £4.50 per person

- Chicken liver pate with Cumberland sauce
- Salmon & dill mousse
- Sun-dried tomato and pepper soup
- Flookburgh potted shrimps
- Honeydew melon with mulled fruits

Additional puddings - £3.75 per person

- Profiteroles with chocolate sauce
- Chocolate fudge cake
- Apple pie with cream
- Summer pudding
- Sherry Trifle
- Fresh strawberries and cream
- Vanilla Crème Brûlée

British cheese and biscuit selection £4.35 per person



The above prices are inclusive of VAT and are based on departing and returning to the same pier.

For parties of 1-20 guests there will be a surcharge of £2.35 per person

For parties of 21- 40 guests there will be a surcharge of £1.20 per person.

All meals are served on crockery. All menus must be booked and paid directly with Windermere Lake Cruises.

Prices subject to change without notice.

Drinks

Relax and unwind with a fine selection of beer, wine and soft drinks that are available from our larger vessels' bars. Alternatively supply your own welcome drink, we'll chill it beforehand and have a glass ready for your guests to pick up as they board the boat.

We also can provide a fine selection of house wines to be served on your cruise, just call us for a wine list or more information.

	'Steamer'	Modern Launch	Wooden Launch
Bar	Fully licensed bar with draught lager and ale (pay & account bar options available).	Fully licensed bar serving bottles (pay & account bar options available).	No bar.
Hot drinks	Wide selection of hot drinks.	Hot drinks.	Not available
Provide your own welcome drink	A drink of your choice will be chilled and ready for when you board. A £7.50 wine/sparkling wine and £10 champagne per bottle corkage fee applies. We can provide glasses too.	A drink of your choice will be chilled and ready for when you board. A £7.50 wine/sparkling wine and £10 champagne per bottle corkage fee applies. We can provide glasses too.	Bring your own drinks and glasses. Please serve yourself and take your empties home. No corkage fee.
House wines	A large selection of house wine is available on request, please ask us for a wine list.	A large selection of house wine is available on request, please ask us for a wine list.	Not available
Bar snacks	A selection of bar snacks, crisps and ice-cream is available on board.	A small selection of confectionary and snacks.	Provide your own picnic style nibbles. Please note there are no tables on these vessels.



Venues

The following venues are perfect locations to choose when planning a wedding breakfast or celebration on our boats.

Ask the venue's wedding co-ordinator for information about their pier or call us direct for more information.

Wedding venues with piers

- 1 **Beech Hill Hotel**
(traditional wooden launches only)
015394 42137 www.beechhillhotel.co.uk
- 2 **Brockhole (Lake District Visitor Centre)**
015394 46601 www.brockhole.co.uk
- 3 **Cragwood Country House Hotel**
015394 88177 www.lakedistrictcountryhotels.co.uk
- 4 **Fell Foot**
015395 31273 www.nationaltrust.org.uk/fell-foot-park
- 5 **Lakeside Hotel**
015395 30001 www.lakesidehotel.co.uk
- 6 **Langdale Chase**
015394 32201 www.langdalechase.co.uk
- 7 **Low Wood Bay**
015394 33338 www.englishlakes.co.uk
- 8 **Storrs Hall**
015394 47111 www.storrshall.com
- 9 **Windermere Motor Boat Racing Club**
015394 43284 www.wmbrc.co.uk

Venue further away?

For convenient travel to any of our piers, it makes sense to go by goat. Mountain Goat offers minibus travel across the Lake District.
www.mountain-goat.co.uk

THE MOUNTAIN
GOAT



Decoration



Decorate the boat in your own style and to compliment your wedding or party theme. We have a selection of local suppliers who are experts in decorating the boats to match your colour scheme and wedding theme.

All of our boats will have a ribbon on the bow for your special day but please feel free to bring your own individual touches and ideas. Call us for more information or to discuss your ideas.



Brackens of Bowness

Providing beautiful flowers and floral decoration to suit every wedding style, size or budget. Brackens of Bowness can provide elegant flowers to decorate all of our vessels including table centres, arches or garlands.

Telephone: **015394 42869**

Email: info@brackensofbowness.com

Website: www.brackensofbowness.com



Balloons in the Lakes

Balloons in the Lakes can provide a range of balloon decoration to fit on any of our vessels. ranging from £60 to £200.

The balloon colours can be closely matched to compliment your own personal theme and samples can be sent on request.

Telephone **015394 44771**

Email jestersballoons@ukjuggling.com



Sure to surprise you

Lake District wedding and event organisers based in Windermere. As well as wedding planning and party planning, they can hire and decorate any boat with vintage crockery, table decorations, cutlery and glassware.

Telephone **07909 683969**

Email hello@suretosurpriseyou.co.uk

Website: www.suretosurpriseyou.co.uk



Entertainment

Many of our boats can accommodate musicians and acts to keep your guests amused during the duration of their cruise. We have a number of local entertainers to suit any budget or size of vessel ranging from 5 piece jazz bands, solo performers, magicians or comedians. Just call us to discuss the style of music or act required.

Many of our boats are also fitted with high quality PA systems that can provide an informative commentary to your lake cruise or play your own music via digital music player or iPod.

Vessel	Live entertainment	Bring your own entertainment
MV Teal & MV Swan	Space for a medium/large group or performers. Seats and tables can be moved on top viewing deck to provide a large, dancefloor area.	Commentary can be provided upon request or iPod/MP3 audio player can be plugged into the main PA system.
MV Tern	Space for a medium group or performers. Space for a small dancefloor on board	Commentary can be provided upon request or iPod/MP3 audio player can be plugged into the main PA system.
Modern launch	Space for a 2-3 person group on outside deck	Commentary can be provided upon request or iPod/MP3 audio player can be plugged into the main PA system.
Traditional wooden launch	Limited space for possible solo act. Please call us to discuss.	No electric on board, but battery powered audio system can be brought on board.



Aerial Video



Record your wedding day cruise with an amazing aerial video & photographs.

A drone with high-definition camera can follow your cruise across Windermere and the footage can be provided as a standalone video or inserted into your wedding day video. Our skipper and trained drone pilot can work together to capture the entire cruise and in high-res video and high definition still images.

Get treated to an amazing wedding photo of you and your wedding party on the upper deck with the Lakeland fells behind. - it really is a magical way to record your cruise.

Contact Skylark Aerial Photography

Telephone **07548 023409**

Email info@skylark-aerialphotography.co.uk

Website: www.skylark-aerialphotography.co.uk





Contact us



For more information about booking a cruise with us or to arrange a visit to see our boats, please contact our Events and Reservations Team.

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Bowness on Windermere
Cumbria LA23 3HE

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