

**WINDERMERE
LAKE CRUISES**

**Private
Charter
Pack**



**Enjoy your own special cruise
on England's finest lake**

For private charters from 1 April 2020 to 31 March 2021

Welcome

Special events, celebrations, corporate functions and evening cruises - a cruise on Windermere is perfect for any occasion.

Give your guests a trip to remember on board a private boat whilst enjoying the finest views of the Lakeland Fells. Our cruises can range from 1 to 4 hours and can be adapted for groups of all sizes. As well as receiving the best of Lakeland hospitality from our uniformed crews, we can offer refreshments, entertainment, catering and decor to perfectly suit the occasion.

We hope you find this 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 private charter

- **Pages 3 - 6** Picking a vessel that best suits the size and needs of your party
- **Pages 7 - 10** Refreshments & catering - Pick from the finest local catering to be served on board
- **Page 11** Drinks on board
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Explore more of our boats online at
www.windermere-lakecruises.co.uk



PHOTO
GALLERY

Every vessel has its own
image gallery online



VIRTUAL
TOUR

Use your mouse to move
around some of our boats

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**



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**



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**



MV Swift- New for 2020

MV Swift is our newest ship and was custom-built to our designs in 2019. The boat has three decks but is shorter than our other steamers allowing it to access many more hotel piers around the lake. This boat is fully accessible for wheelchairs, can operate 364 days a year and has toilets and a licensed cafe/bar on board.

Capacity

- With catering/entertainment: around **80 people**
- Without catering/entertainment: around **180 people**

Our 'steamer' prices

Prices valid 1 April 20 - 31 Mar 21

Our best value rates are during off-peak times when are boats are not on timetabled tourist cruises on Lake Windermere. 'Off-peak' is generally most evenings and out of school or bank holidays.

All prices below are our off-peak rates. Please call us for a quote if you would like a boat at any other time.

From Ambleside, Bowness or Lakeside piers	MV Swan/Teal	MV Tern	MV Swift
Saturdays			
6pm - 8pm	-	-	From £1570+
7pm - 9pm	From £1,820^	From £1,320*	From £1570
7.30pm - 9.30pm	From £2,000	From £1,420	From £1710
8pm - 10pm	From £2180	From £1,530	From £1860
Extra hour	£660	£520	£590
Wednesdays, Thursdays and Fridays			
6pm - 8pm	-	-	From £1470+
7pm - 9pm	From £1,670^	From £1,270*	From £1470
7.30pm - 9.30pm	From £1,840	From £1,370	From £1610
8pm - 10pm	From £2,030	From £1,480	From £1760
Extra hour	£590	£500	£550
Sundays, Mondays and Tuesdays			
6pm - 8pm	-	-	From £1360+
7pm - 9pm	From £1,540^	From £1,180*	From £1360
7.30pm - 9.30pm	From £1,720	From £1,300	From £1510
8pm - 10pm	From £1,890	From £1,390	From £1640
Extra hour	£570	£460	£520
Ambleside departure surcharge	-	£130	-
Lakeside departure surcharge	-	-	£110
Additional charge to specify Swan or Teal	£120	-	

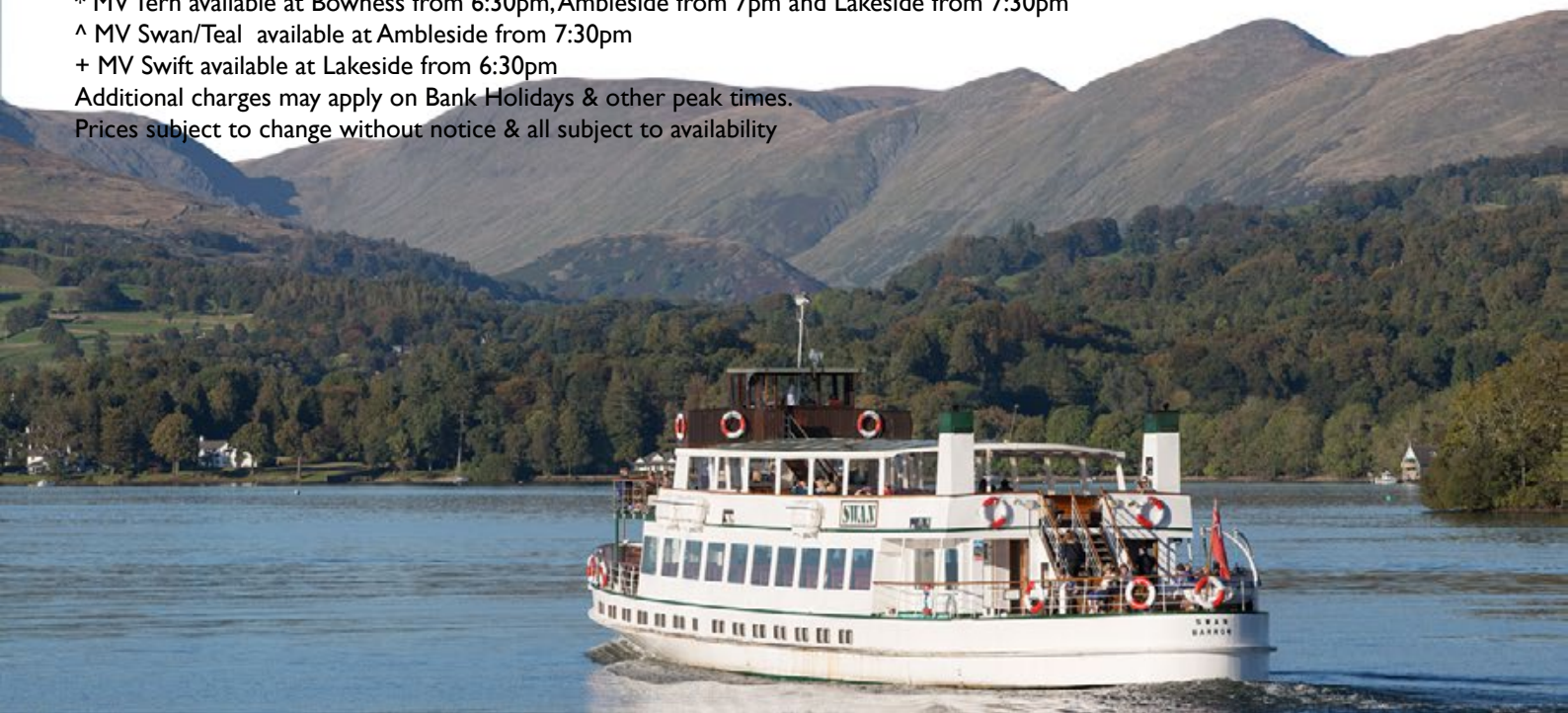
* MV Tern available at Bowness from 6:30pm, Ambleside from 7pm and Lakeside from 7:30pm

^ MV Swan/Teal available at Ambleside from 7:30pm

+ MV Swift available at Lakeside from 6:30pm

Additional charges may apply on Bank Holidays & other peak times.

Prices subject to change without notice & all subject to availability



Our 'launch' fleet

Prices valid 1 April 20 - 31 Mar 21

Our best value rates are during off-peak times when our boats are not on timetabled tourist cruises on Windermere. 'Off-peak' is generally most evenings and out of school or bank holidays.

All prices below are off-peak rates.



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: From £680
- Each additional half hour: £170
- Lakeside Pier departure surcharge: £110



Miss Cumbria I/II/III/IV or Miss Westmorland

Our Miss Cumbria/Westmorland 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: From £490
- Each additional half hour: £120
- Lakeside departure surcharge: £110



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 20 - 31 Mar 21



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: From £330
- Each additional half hour: £80
- Bowness departure surcharge: £60
- Beech Hill Hotel departure surcharge: £95
- Lakeside Pier departure surcharge: £130



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: From £330
- Additional half hours £80 per hour
- Beech Hill Hotel departure surcharge: £30
- Ambleside Pier departure surcharge: £60



Additional charges may apply on bank holidays and other peak times.
Prices subject to availability and can change without notice.



Catering



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 it's 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

Captain's Cumbrian Treat - £19.20 (with desserts £23.50)

- 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-roasted beef rolls with horseradish cream
- Smoked trout pâté on melba toast
- Selection of sandwiches with fillings of Appleby Creamery cheddar cheese savoury, our home roast ham & Cumbrian turkey with sage & onion stuffing
- Selection of our own quiches – Organic Appleby Creamery cheddar cheese, 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 £11.95 (with desserts £16.25)*

- 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 £13.70 (with desserts £18.00)*

- 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 £12.50 (with desserts £16.80)*

Choose either:

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

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

An English Tradition

Lakeland Luxury Afternoon Tea - £14.95

- Selection of sandwiches to include prawn 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, Chocolate eclairs, Petite raspberry pavlovas
- dessert shot pots
- Tea and coffee

Boaters Buffet- £11.70 (with desserts £16.00)

- Assorted sandwiches on white and brown bread
- Cajun spiced chicken mini fillet
- Mini sausage rolls
- Selection of quiches – Cheddar cheese, red onion & tomato | Broccoli & stilton | Leek & Lancashire cheese
- Traditional pork pie
- Olde English Cumberland cocktail sausage
- Cheddar cheese & cherry tomatoes
- Vegetable & potato crisps

Skipper's Selection - £15.20

- 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 pavlovas topped with fresh fruit
- Lemon posset shot pots

Mariner's Treat - £13.70 (with desserts £18.00)

- 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

Home-made dessert options. (minimum 40 bookings)

Please choose 3 from below;

- Cheesecakes – Lemon, lime & ginger, Raspberry & Amaretto, Baileys, chocolate, Ferrero Rocher | Pavlovas topped with fresh fruit | Chocolate profiterole tower | Lemon meringue tarts | Red cherry or apple pie | Chocolate truffle torte | Topsy trifle | Banoffee pots | Lemon possets | Raspberry pannacottas | Coffee and chocolate or raspberry and sherry tiramisu | Pear frangipan tart with butterscotch sauce | Strawberries and cream.
- or local cheeses, served with chutney, grapes, celery and biscuits (surcharge £2 per head)

Sailor's Feast - £17.50

- Sliced home roast ham
- Cajun poached chicken fillet
- Fresh salmon, new potatoes & watercress
- Selection of quiches – Cheddar cheese, red onion & tomato | Broccoli & Stilton cheese | Leek & Lancashire cheese
- Our own pork & apple pie
- Traditional homemade coleslaw
- Roasted red pepper, tomato & fresh mozzarella salad and 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

Captain's Banquet - £26.20

- Fresh salmon and juicy prawns on a watercress bed with lemon and horseradish crème fraiche
- Sliced home roast ham
- Coronation chicken with fresh coriander & toasted almonds
- Waldorf pasta
- Selection of quiches – Cheddar cheese, red onion & tomato | Broccoli & Stilton cheese | Leek & Lancashire cheese
- Our own pork & apple pie
- Leafy salad & vinaigrette
- Courgetti with chilli, ricotta and mint
- Egg mayonnaise with cucumber & paprika
- New potatoes, crème fraiche spring onions and chives
- Tomato, red onion & basil salad
- Assorted bread rolls & butter
- Homemade pavlovas topped with fresh berries
- Chocolate profiterole tower
- Pear frangipan tart with butterscotch sauce

Quay Side Canapes - £14.20

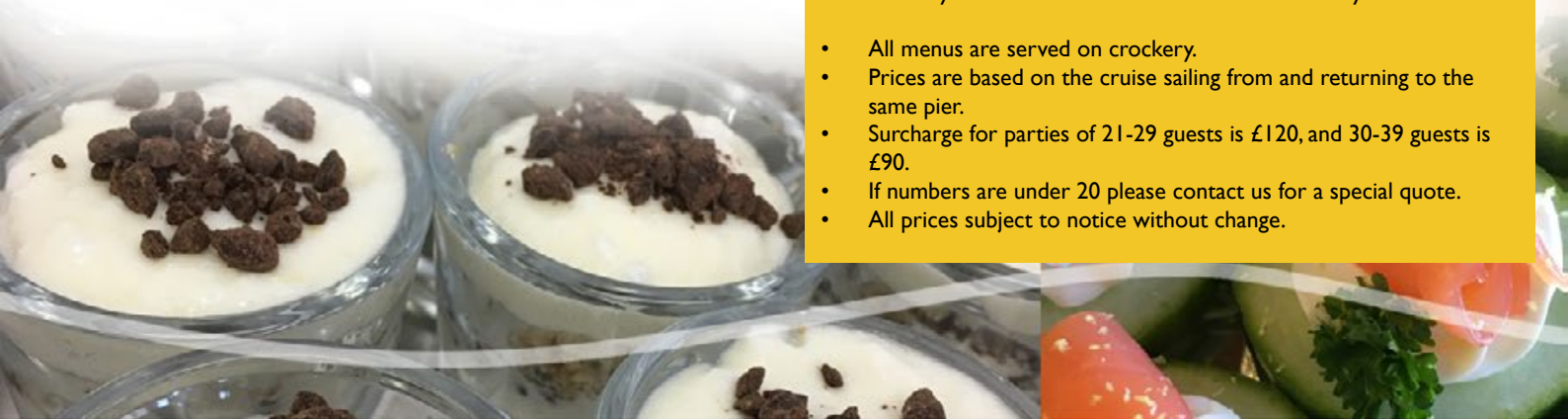
- Morecambe Bay potted shrimp tartlets
- Celery sticks with blue cheese and caramelised nuts
- Bruschetta with tomato and basil salsa
- Piri-piri chicken bites
- Honey mustard pork chipolatas
- Melba toast with chicken liver pâté & red onion
- Cucumber, cream cheese & smoked salmon with black pepper & lemon
- Beetroot & goats cheese terrine
- Mushroom & tarragon mini choux
- Cherry tomato, mozzarella & pesto sticks
- Roast beef & horseradish cream rolls
- Mini toast with guacamole and prawns
- 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
- Smoked mackerel pâté with melba toast
- 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 30 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 £120, and 30-39 guests is £90.
- If numbers are under 20 please contact us for a special quote.
- All prices subject to notice without change.



Catering



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

Afternoon Tea Menu - £11.95 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 (choose 4) £11.85 p/p

- Goats cheese, sweet and sour cherry tomato
- Parmesan and rosemary sablés
- Thai coriander and lime chicken
- Classic smoked salmon and cream cheese blini's
- Chicken satay skewers
- Ham hock terrine with spiced apple chutney
- Honey and mustard glazed sausage
- Roast beef and horseradish on bruschetta

The Waterhead - £10.60 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 - £16.95 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 - £23.40 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 puddings - £5.20 per person

- Chocolate fudge cake with cream
- Apple pie with cream
- Summer pudding
- Sherry trifle
- Fresh strawberries and cream
- Raspberry crème brûlée
- Cheese and biscuits

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.
- Surcharge for parties of 21-29 guests is £120
- Surcharge for parties of 30-39 guests is £90.
- For smaller parties please contact us for a quotation.
- All bookings for hot menus must have a minimum of 40 guests.
- Includes all necessary cutlery, crockery and staffing. 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 function on our boats and many have function rooms and conference facilities.

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 **Silverholme Manor** (short walk to YMCA Pier)
015395 31248 graythwaite.com/silverholme-manor
- 9 **Storrs Hall**
015394 47111 www.storrshall.com
- 10 **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 event or party theme. We have a selection of local suppliers who are experts in decorating the boats to suit any size or budget.

Please feel free to bring your own individual touches and ideas. Call us for more information or to discuss your requirements.



Brackens of Bowness

Providing beautiful flowers and floral decoration to suit every occasion. 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**

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 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.





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.

Windermere Lake Cruises
Glebe Road
Bowness on Windermere
Cumbria LA23 3HE

Tel 015394 43360
info@windermere-lakecruises.co.uk
www.windermere-lakecruises.co.uk

Credits

Many thanks to the following for their contributions to this booklet:

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