

Wedding Planning Guide

*Cruises for
weddings from
1 April 24 to
March 25*



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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 largest natural 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
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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**



SEATING
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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**



SEATING
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PHOTO
GALLERY



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**



SEATING
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PHOTO
GALLERY



MV Swift

MV Swift is our newest ship and joined our fleet in late 2020. 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**



SEATING
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TOUR



PHOTO
GALLERY

Our 'steamer' prices

Prices valid 1 April 24 - 31 Mar 25

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.

From Ambleside, Bowness or Lakeside piers	MV Swan/Teal	MV Tern	MV Swift
Saturday, Sunday & Bank Holidays			
7pm - 9pm	From £2,800 [^]	From £2,200*	From £2,500
7.30pm - 9.30pm	From £3,100	From £2,400	From £2,750
8pm - 10pm	From £3,400	From £2,600	From £3,000
Extra hour	£1,200	£1,000	£1,100
Monday to Friday (not Bank Holiday)			
7pm - 9pm	From £2,400 [^]	From £1,900*	From £2,150
7.30pm - 9.30pm	From £2,700	From £2,100	From £2,400
8pm - 10pm	From £3,000	From £2,300	From £2,650
Extra hour	£1,000	£800	£900
Ambleside departure surcharge	£200	£300	£200
Bowness departure surcharge	-	£200	-
Lakeside departure surcharge	-	-	£200
Additional charge to specify Swan or Teal	£300	-	-

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

[^] MV Swan/Teal available at Ambleside from 7:15pm

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

Prices subject to change without notice & all subject to availability and sunset times.



Our 'launch' fleet

Prices valid
1 April 24 - 31 Mar 25

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 after 6pm 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 (departing after 6pm): From £980
- Each additional half hour: £240
- Lakeside Pier departure surcharge: £170



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 (departing after 6pm): From £700
- Each additional half hour: £180
- Lakeside departure surcharge: £170



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



Traditional wooden launches

Prices valid
1 April 24 - 31 Mar 25



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 (departing after 6pm): From £500
- Each additional half hour: £150
- Bowness departure surcharge: £120
- Lakeside Pier departure surcharge: £240



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 (departing after 6pm): From £500
- Additional half hours £150 per hour
- Ambleside Pier departure surcharge: £120



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

Prices subject to availability and can change without notice

Additional charges may apply on Bank Holidays and when multiple boats are on charter at the same time



Catering



2023 Prices

We're awaiting 2024/2025 prices from our caterers



The
Olde Mill
Premier Outside Catering

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

Our recommended supplier Premier Outside Catering 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.

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 - £25.00 (with desserts £31.00)

- 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
- Individual egg mayonnaise with smoked bacon & spring onions
- Pork chipolatas with honey mustard glaze
- Home roasted beef rolls with horseradish cream
- Smoked trout pâté on melba toast
- Selection of sandwiches with fillings of Lake District cheese savoury, our home roasted ham and Cumbrian turkey with sage and onion stuffing
- Selection of our quiches – Using Lake District cheeses, and seasonal vegetables
- Pork & apple pie

Hot Cumbrian Favourites

Pie & Peas - £18.00 (with desserts £24.00)*

- 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 - £19.00 (with desserts £25.00)*

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

Pulled Pork Buns - £19.00 (with desserts £25.00)*

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.

Mariners Brunch- £16.00

- Freshly baked Croissants with ham, cheese and tomato
- Granola Pots with fresh fruit and yogurt.
- Selection of Danish Pastries

Steamers Nibbles - £16.00

- Honey Mustard Chipolatas
- Salt & Pepper Cashews
- Veggie Crisps
- Whipped Feta with honey and pistachios
- Cheesy Twists
- Canary style salted potatoes with Mojo Rojo dip
- Italian Parmesan Dip
- Selection of bread and biscuits

Skipper's Grazing Tables - £27.50

- Stilton & Walnut Macaroons
- Oven roasted Tomatoes with oregano and black pepper
- Cheese bites with apricots, pecans and parsley
- Sweet Chilli Philly
- Selection of cured Meats
- Chicken Liver Pate with orange and thyme
- Parmesan Twists
- Whipped Feta with honey and pistachios
- Oven roasted Almonds
- Potted Spiced Salmon and Prawns
- Presented with a selection of bread, biscuits, herbs and fruit.

Pier Party Pots - £21.00 (with desserts £27.00)

- Prawn Cocktail
- Chicken Caesar Salad
- Beetroot Feta & Toasted Seeds
- Tomato Mozzarella & Basil Pesto

Boaters Buffets - £20.00 (with desserts £26.00)

- Selection of open and closed sandwiches on white and brown bread, with home roasted meats and vegetarian options.
- Cajun spiced Chicken mini fillet
- Mini Sausage Rolls
- Traditional Pork Pie
- Cheese Scones with Philly and Sweet Chilli Jam
- Olde English Cumberland Cocktail Sausage
- Vegetable & Potato Crisps

Lakeland Afternoon Tea - £24.00

- Selection of sandwiches to include prawn and marie rose, home roast ham, beef with wholegrain mustard, cheese savoury and egg and cress mayonnaise
- Pieces of Pork & Apple Pie
- Mini Sausage Rolls
- Fruit Scones with strawberry jam and clotted cream
- Mini Vanilla slices, Chocolate Eclairs, Petite
- Raspberry Pavlovas, dessert Shot Pots
- Fresh Fruit Selection
- Tea/Coffee (or Prosecco + add £6.90)

Sailors Feast with dessert - £26.00

- Sliced home Roast Ham
- Cajun Poached Chicken Fillet
- Fresh Salmon, new Potatoes, Watercress
- Selection of Vegetarian Quiches using Lake
- District cheeses and seasonal vegetables
- Traditional home made Coleslaw
- Roasted Red Pepper, Mozzarella, Tomato salad with Pesto
- Greek Salad with Feta and Olives
- Green Orzo with Toasted Almonds
- Assorted Bread Rolls and Butter
- Chocolate Truffle Torte on an Amaretto Biscuit base.
- Red Cherry Pie
- Fresh Strawberries & Cream

Captain's Banquet with dessert - £33.00

- Fresh Salmon and juicy Prawns on a watercress bed with lemon and horseradish crème fraiche
- Sliced home roast Ham
- Coronation Chicken with fresh coriander and toasted almonds
- Selection of Vegetarian Quiches using Lake District cheese and seasonal vegetables.
- Our own Pork & Apple Pie
- Leafy salad and vinaigrette
- Individual Egg Mayonnaise filled with spring onions and chives

- New Potatoes with garlic and fresh parsley
- Italian Tomato salad with parmesan and basil
- Assorted bread rolls and butter
- Homemade Pavlovas topped with cream and fresh berries
- Chocolate and Baileys Cheesecake
- Pear Frangipane Tart with butterscotch sauce

Quayside Canapes - £20.50

- 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 pate and red onion
- Cucumber, cream cheese and smoked salmon with black pepper
- Honeyed goats cheese balls with parsley, cranberries, and pistachios.
- Beetroot and Goats cheese Terrine
- Mushroom & Tarragon mini choux
- Cherry Tomato, Mozzarella and Pesto sticks
- Roast Beef with horseradish cream rolls
- Olde English spicy Cumberland sausage with wholegrain mustard
- Mini cheese scone with Philly and Chilli jam
- Pesto pin wheels with pine nuts
- Guinness Black Pudding with spicy tomato relish
- Individual Egg Mayonnaise with spring onion and chives
- Smoked Mackerel Pate with melba toast
- Melon with balsamic vinegar with strawberry and poppy seeds

Homemade dessert options

Please choose 3 from below

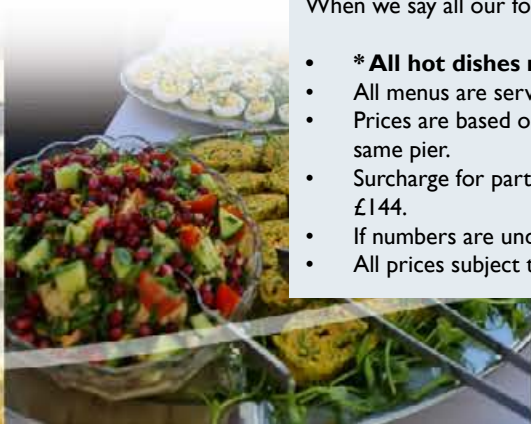
Cheesecakes – Lemon, lime & ginger, Raspberry & Amaretto, Baileys, Chocolate, Ferrero Rocher | Pavlovas topped with fresh fruit | Chocolate Profiterole Tower | Lemon Meringue Tarts | Pear Frangipane Tart with butterscotch sauce | Red Cherry or Apple Pie | Raspberry or Coffee Tiramisu | Raspberry Pannacotta | Lemon Posset | Bannoffee Pots | Topsy Trifle | Fresh Strawberries & Cream

Or Local Cheeses served with biscuits, chutney, grapes and celery (surcharge £2 per head)

About Premier Outside Catering

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 Olde Mill at Bardsea – 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 hot dishes must be a minimum of 40 guests**
- 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 £180, and 30-39 guests is £144.
- If numbers are under 20 please contact us for a special quote.
- All prices subject to notice without change.



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 £10 wine/sparkling wine and £15 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 £10 wine/sparkling wine and £15 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 **Brockhole (Lake District Visitor Centre)**
015394 46601 www.brockhole.co.uk
- 2 **Cragwood Country House Hotel**
015394 88177 www.lakedistrictcountryhotels.co.uk
- 3 **Fell Foot**
015395 31273 www.nationaltrust.org.uk/fell-foot-park
- 4 **Lakeside Hotel**
015395 30001 www.lakesidehotel.co.uk
- 5 **Langdale Chase**
015394 32201 www.langdalechase.co.uk
- 6 **Low Wood Bay**
015394 33338 www.englishlakes.co.uk
- 7 **Silverholme Manor** (short walk to YMCA Pier)
015395 31248 graythwaite.com/silverholme-m Manor
- 8 **Storrs Hall**
015394 47111 www.storrshall.com
- 9 **Town Head Estate**
07951 763590 www.townheadestate.com
- 10 **Windermere Jetty Museum**
01539 637940 lakelandarts.org.uk/windermere-jetty-museum/
- 11 **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



Decoration



Decorate the boat in your own style and to compliment your wedding or party theme.

All of our boats will have a ribbon on the bow (front of vessel) for your special day but please feel free to bring your own individual touches and ideas. We normally arrive 15 minutes before your allocated hire time for any decoration needed. Call us for more information or to discuss your ideas.

If you would rather leave it to the experts, please contact our preferred supplier below:



Timeless Balloons & Blooms

Timeless Balloons & Blooms are an established local business who provide first class service.

Lynne and Sue at Timeless will work with you to provide a bespoke package for your special occasion with Windermere Lake Cruises, always ensuring a keen eye for detail.

We will work to your budget whilst only using the finest quality products available.

Telephone - Lynne on 07702 780778

Telephone - Sue on 07475 168986

Email info@timelessballoons.com

Website: <https://timelessballoons.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 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.

Contact Skylark Aerial Photography

Telephone **07548 023409**

Email info@skylark-aerialphotography.co.uk

Website: www.skylark-aerialphotography.co.uk

For safety, we don't allow the launch of private drones from our vessels.





Contact us



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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 42600

Email: info@windermere-lakecruises.co.uk
WebChat: www.windermere-lakecruises.co.uk

Credits
Many thanks to the following talented professionals: Photo 01: Photography - Marta D.Weddings / Wedding of Jordan & Mikey | Photo 02: Photography - Jo Greenfield / Flowers: Made in Flowers / Models: Shalini & Carl @ TTN Management / Design & Styling - Tebbey and Co / Dress: Charlie Brear via Mia Bridal / Hair & Make-up: Aimee Chorley | Photo 03- David Stubbs Photography / Venue: Storrs Hall / Flowers - Brackens of Bowness | Photo 04: Photography: Gordon Shoosmith / Flowers - Brackens of Bowness | Photo 05, 06, 07 - see Photo 03 | Photo 08, 09 & 10 - Photography - Derwent Photography | Photo 11 - see photo 02. | Photo 12 - see Photos 03