



WEDDINGS 2022

Dalston Hall is a magnificent Grade II* listed building full of character and charm with beautiful gardens which provide photo opportunities galore.

As a family run venue for over 20 years, we pride ourselves on our wealth of experience and our impeccable and friendly service; creating a truly bespoke, beautiful and unforgettable wedding day with our personal attention and assistance at all times.

Dalston Hall really does have everything you could want to host the perfect country house wedding.

Your Ceremony

Dalston Hall provides the most magical backdrop for your wedding ceremony. There are two different locations to choose from: either indoors in The Great Hall for up to 150 guests or outdoors in our beautiful hand-carved stone gazebo for up to 100 guests.

It is very important that you book your ceremony with Cumbria Registrars at the earliest moment.

Telephone 0300 303 2472 or email registrationservice@cumbria.gov.uk

Please choose any time from 1pm onwards for your ceremony





LUXURY MARQUEE PACKAGE

Dalston Hall's bespoke design marquee offers a unique backdrop for you to celebrate your special day with your family and friends.

Designed with the modern bride in mind with angled glass sides, contemporary white linings, solid oak parquet flooring and star lit dance floor ceiling, black and white dance floor along with built sound system and disco lights help create a fantastic evening party atmosphere.

There is a soft seating to relax on as well as an outside patio area complete with bespoke white thrones for the Bride & Groom for the wedding breakfast.

Your ceremony to take place in The Great Hall or Gazebo
Hire of the Marquee for your drinks reception, wedding breakfast and evening celebration until midnight
Use of our stunning silver five branch globe crystal candelabras for your centrepieces
White linen tablecloths and napkins
Cutlery, crockery and glassware
Round or square silver cake stand with knife
Easel for your table plan
White post box for your cards
Bridal suite including Full English breakfast
Our resident DJ

Day Guests

Prosecco, Bucks Fizz or bottled beer per guest
Three course wedding breakfast
Freshly ground coffee and mints
Half a bottle of house wine per person
A glass of Prosecco for the toast

Additional Day Guest : £60

Evening Guests

Cumberland sausage and bacon rolls
with chip cones

Upgrades available

Additional Evening Guest: £12

£5500

Based on 50 day guests and 100 evening guests



WEDDING BREAKFAST

Starters

Smoked salmon and prawn cocktail, lemon and capers
Aromatic duck terrine, spring onion & cucumber salad, sweet chilli sauce
Mozzarella, roasted tomato & basil with dressed leaf salad and balsamic vinaigrette
Smooth liver pate infused with brandy, red onion chutney and toasted brioche
Ham hock terrine with piccalilli
Roasted butternut squash soup
Leek and potato soup

Main Course

Roast rump of English lamb with rosemary and redcurrant sauce
Corn fed breast of chicken with tarragon and truffle sauce
Seared fillet of Scottish salmon with lemon dill sauce
Roast Cumbrian beef with red wine gravy
Breast of Gressingham duck with plum sauce
Vegetable wellington with tomato coulis (v)

Mains served with a selection of seasonal vegetables and potatoes for the table to share.

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream
Fresh fruit meringue with fresh cream and raspberry sauce
Fresh strawberries and cream with shortbread biscuit
Glazed lemon tart with raspberry coulis
Profiteroles with chocolate sauce
Strawberry cheesecake

Please choose one choice for your starter, main course and dessert

If you would like to offer guests a choice of two dishes per course there is an additional charge of £4 per person. You would then need to send these choices out with invitations and ask your guests to pre-order when they RSVP.



CANAPES

The perfect accompaniment to your drinks reception.

Please choose 4

Mini bangers with honey mustard glaze
Smoked salmon and dill crème fraiche crostini
Chicken liver pate & redcurrants on toasted brioche
Tomato & basil bruschetta
Mini Melton Mowbray pork pie topped with caramelised onion chutney
Roasted pepper & gruyere mini quiche
Duck spring rolls with hoisin sauce
Vegetable spring rolls with sweet chilli sauce
Wild mushroom and truffle tartlet
Mini cottage pie

£7 per person

CHILDREN

Please choose from the following options for the children (under 12);
Both include and orange or blackcurrant fruit shoot on arrival and with the wedding breakfast.

Two Course Children's Meal

Please choose one option from the following;

Breaded chicken nuggets with chips and beans
Fish fingers with chips and peas
Cheese & tomato pizza and chips
Sausage and mash with peas and gravy
Roast chicken, chips and beans

All served with ice cream sundae

£15

Smaller Portion Three Course Meal

Smaller portion of the three course meal chosen for your adult guests

£25



SUGGESTED TIMELINE

1.00pm The Groom and Best Man to arrive for some pre-ceremony photographs

1.30pm Guests begin to arrive and take their seats

1.40pm Bride to arrive via private entrance

2.00pm Wedding ceremony

2.30pm Drinks Reception – the perfect time for photographs

4.00pm Dinner call, guests to be seated and Bride & Groom to make their grand entrance as husband and wife

4.30pm Wedding breakfast and speeches

7.00pm Evening guests to arrive

8.00pm Cake cutting and first dance

9.00pm Evening buffet served

11.00pm Live bands to finish and DJ to play until midnight

Midnight Carriages

If your ceremony is at church you should allow for travelling to and from the church and about one hour for your ceremony and photographs at the church.

BOOKING

We are able to provisionally hold a date of your choice for two weeks.

To confirm your booking we request that you return the signed contract along with a non-refundable deposit payment of £500

All prices are based on VAT at 20%

Weddings held on Saturdays are subject to a minimum spend of £5500 and weddings held on New Year's Eve and Christmas Eve are subject to a minimum spend of £10,000