

# *Special Occasions*



*Lakeside Lodge Golf &  
Country Club*

**2021 - 2022**

*Birthdays. Anniversaries. Parties. Celebrations. Christenings.  
Retirements.  
Family & Friend Reunions. Wakes. Charity Fundraising Events.*

When there is a special occasion that calls for family, friends or work colleagues to come together, we have a versatile venue, friendly staff and a choice of menus that will compliment all tastes and budgets. After deciding which meal option is most suitable for your party and we have confirmed availability for your chosen date, we can then arrange an appointment with one of our experienced Function Co-ordinators will happily show you around the 1<sup>st</sup> floor Woodhurst Function Room, discuss finer details, Terms and Conditions and answer any questions you may have.

Our Chefs are happy to discuss alternative meal options to suit all needs. We can cater for all dietary requirements and food intolerances. Many dishes can be adapted to suit specific dietary needs. Please discuss options and choices with your Function Co-ordinator.

Should any of your guests require an overnight stay we have 64 en-suite bedrooms located throughout the complex. All have en-suite shower/bath and tea/coffee making facilities plus TV. Our detached 2-storey Lodges are extremely popular for families and large groups. Details of these and our Fairways rooms are available on our website [www.lakeside-lodge.co.uk](http://www.lakeside-lodge.co.uk)

We look forward to hosting your next Special Occasion

The Lakeside Lodge Team

## **IN-HOUSE DISCO CHARGE**

There is an additional charge of £320.00 for our In-house DJ

Please speak to one of our Function Co-ordinators regarding your music preferences.

We can then pass on your preferred style/genre or playlist of music to the DJ.

## **ROOM HIRE**

Our Woodhurst Room can comfortably hold a total of 150 guests on an informal basis or, depending on the occasion and your seating plan, up to 100 for a formal seated meal.

Please note that if you wish to accommodate more than 100 for a formal seated occasion or 150 people for an informal style function you would have the use of the adjoining Warboys Room (free of charge) giving you a total maximum seating capacity of 120 for a formal meal.

The Woodhurst Room is ideally suited for Birthday Parties, Luncheons, Celebrations, Private Functions and Corporate Entertaining. Leading off the room is a large attractive balcony with panoramic views of the lakes and Golf Course. The room offers full bar facilities and a dance floor.

# ROOM HIRE RATES

**For functions of 50+ for a Formal Meal or Carvery for 80+ guests or a Buffet or Hog Roast  
Please note evening room hire commences 19:00 until Midnight**

Woodhurst Room Hire for Luncheons £100.00

Woodhurst Room Evening Hire £125.00

**Rates for 49 guests or below for a Formal Meal or Carvery  
for 79 guests or below for a Buffet or Hog Roast**

Woodhurst Room Hire for Luncheons £150.00

Woodhurst Room Evening Hire £200.00

If numbers are significantly less, the ground floor Green Room can  
be hired exclusively for your Function £50.00

**Please note to extend the Function and Disco finish time to 01:00 there is a  
supplement of £200.00**



## **GOLD DRINKS PACKAGE**

**£21.00 per head**

**Served on Arrival**

Please choose from

**A Pimm's & Lemonade  
Bottle of Budweiser / Corona  
Glass of Prosecco  
An Orange Juice or J20**

**&**

**Two Glasses of Wine  
White or Red**

**&**

**Glass of Prosecco**

## **SILVER DRINKS PACKAGE**

**£16.00 per head**

**Two Glasses of Wine  
White or Red**

**&**

**Glass of Prosecco**

# CANAPES £7.00 per head

Please select three cold and three hot options to be served on arrival from the following choices.

## COLD CANAPES

**Spicy Mini Vegetable Taco Bites** with Guacamole Quenelle (VE) (GF)

**Bloody Mary King Prawns Shots** with Lemon Twist (GF) (DF)

**Teriyaki Beef and Lettuce Cups** with Pickled Ginger (GF) (DF)

**Smoked Salmon and Cream Cheese Blinis** with Micro Herbs

**Roasted Grape and Goats Cheese Tarts** (V)

**Sweet Chilli, Prawn and Mango Skewers** (GF) (DF)

**Charcuterie Meat and Cheese Skewers** with Olives, Peppers and Semi Dried Tomatoes (GF)

**Vegan Rainbow Spring Rolls** (VE)

**Mini Chicken Tikka Poppadums** with Mango, Cucumber and Mint Raita (GF) (DF)

**Chilli Philly Potato Cakes** with Semi Dried Tomato and Parmesan Crumb (GF)

## HOT CANAPES

**Glazed Chicken Satay Skewers** with Sticky Peanut Dressing (GF) (DF)

**Mini Cheeseburger Sliders** in a Mini Bun

**3 Cheese Potato Croquettes** with Chives in a Panko Crumb (V)

**Asian Pulled Pork Slider** with Apple Slaw

**Duck Bon Bons** with Hoi Sin and Coriander

**Sundried Tomato and Basil Arancini Balls** in a Panko Crumb (V)

**Pan Fried Sticky Chilli and Sesame King Prawn** (GF) (DF)

**Moroccan Chickpea Cake** (VE) (GF) (DF)

**Curried Cauliflower Fritters** with Curried Mayonnaise (GF) (DF) (V)

**Sticky Bourbon Glazed Pork Belly Bites** (GF) (DF)

**Thai Style Mini Fishcakes** scented with Lime, Chilli and Coriander (GF)

# TABLE D'HOTE

3 Courses for £28.00 | 2 Courses for £22.00 | 1 Course for £16.00 per head  
Please advise of numbers and choices 3 weeks before

## STARTERS

Freshly made Soup of the day served with warm crusty bread **(V) (VE) (GF available)**

Homemade Spiced Crab cakes served with dill mayonnaise & mixed leaf salad

Satay Chicken Skewers served with peanut dipping sauce with Asian slaw **(GF)**

Slow Braised Bourbon glazed Pork Belly squares served with a spicy mango citrus slaw **(GF)**

Box Baked Camembert with garlic, thyme served with focaccia bread sticks & caramelised onion chutney **(V) (GF available)**

Chicken & Ham Hock Terrine served with tarragon mayonnaise, mixed leaf salad, honey & mustard dressing

## MAINS

Slow Braised Roll of Belly Pork, stuffed with apple & black pudding stuffing, creamed mash, cider & thyme gravy

8oz Sirloin Steak served with chunky chips, onion rings, field mushrooms, roasted tomatoes & peppercorn sauce **(GF available) (£2.00 supplement)**

Pan Fried Lamb Rump served with roasted carrots, rosemary potatoes, wilted spinach, red wine & redcurrant jus **(GF)**

Chicken Chasseur served with garlic roasted potatoes & vegetable medley

Beer Battered Fish & Chips served with mushy peas & tartar sauce **(GF available)**

Sweet Potato, Chickpea & Cauliflower Jalfrezi served with boiled rice, naan bread, poppadoms & mango chutney **(V) (GF available)**

## DESSERTS

Apple & Berry Crumble served with custard

Tangy Lemon Posset served with vanilla shortbread biscuit

Banoffee & Mixed Nut Sundae with whipped cream & banana ice cream **(GF)**

White Chocolate & Raspberry Cheesecake

Chocolate Torte served with double chocolate chip ice cream & chocolate shavings **(GF)**

Cheese Plate with Copys Cloud, Binham Blue, Norfolk Dapple, celery, apple, grapes, crackers & onion chutney **(V) (GF available) (£2.00 supplement)**

# CARVERY

3 Courses for £30.00 | 2 Courses for £26.00 per head

For Starters or Desserts please select 3 choices from the Table D'Hote Menu  
Vegetarian options available on request & Children under 10 half price portions

Please choose a maximum of two meats from the following choices

## **Roast Rump of Beef**

served with Yorkshire Puddings & Horseradish Cream

## **Norfolk Turkey**

served with Sausage Meat Stuffing & Cranberry Sauce

## **Roast Loin of Cambridgeshire Pork**

served with Apple Sauce, Crackling & Sage & Onion Sauce

## **Baked Ham**

Glazed with Honey & Dijon Mustard

## **Roast Leg of Welsh Lamb**

served with Fresh Mint Sauce

## **Goats Cheese Portobello Mushroom and Cranberry Wellington**

### **All the above is served with**

Maris Piper Roast Potatoes  
Cooked in Herb & Goose Fat

Homemade Yorkshire Pudding

Roasted Root Vegetables

Buttered Carrots

Savoy Cabbage

Braised Red Cabbage

Red Wine Pan Gravy

3 Cheese Cauliflower and Broccoli Bake



# HOG ROAST

Our locally sourced pig is slow cooked for 10 hours to produce a tender and succulent hog roast

For parties of 60 or more we will source a whole pig

For parties of 59 or less we will provide slow cooked pork shoulder

For Starters or Desserts please select 3 choices from the Table D'Hote Menu

## HOG ROAST OPTION 1

**£10.00 per head**

Whole Hog sliced in front of your guests

Floured Rolls

Crackling, Apple Sauce, House Slaw & Potato Salad

## HOG ROAST OPTION 2

**£13.50 per head**

Whole Hog Sliced in front of your guests

Floured Rolls

Crackling, Apple Sauce

Potato & Chive Salad

House Slaw

Chargrilled Corn on the Cob with Ribbon Vegetables

Couscous Salad with Sunblush Tomatoes, Roasted Squash, Peppers, Feta  
Cheese and Fresh Basil

# CHILDRENS MENU £16.00 per head

18 months – 10 years

Alternatively, Children may select a main from the Main Menu as a half portion

Please discuss this with your co-ordinator

## STARTERS

Deep fried Breaded Mushrooms with Garlic Mayonnaise

Mac and Cheese Bites with Tomato Relish

Homemade Tomato Soup with Rustic Bread and Butter

Garlic and Mozzarella Flatbread

Cheese Twist with Crudities and Dips

Vegetable Spring Rolls with a Honey and Soy dip

Homemade Pepperoni Pizza dippers

Mini Prawn Cocktails with Brown Bread

## MAINS

Meatball Marinara Sub Roll with a Rich Tomato Sauce and Mozzarella Melt served with Fries and Salad (GF Available)

Macaroni Cheese served with Fresh Baked Garlic Bread and Salad (GF Available)

Panko Coated Chicken Tenders with Chips, Salad and Potatoes

4oz Burgers with Chips

Homemade Margarita Pizza

Homemade Cod Goujons with Chips and Salad

Pork Sausages with Creamy Mashed Potato, Gravy and Fresh Market Vegetables (GF) (DF)

Penne Pasta in a Bolognese Tomato and Herb Sauce with Garlic Bread (GF Available)

Homemade Cottage Pie with Freshly Steamed Vegetables (GF) (DF)

## DESSERTS

Banana Split with Vanilla Ice Cream

Chocolate Brownie with Vanilla Ice Cream

Chocolate Trifle with Vanilla Cream and Marshmallows

Old School Fudge Tart with Cream

White Chocolate and Raspberry Baked Cheesecake

Caramel and Banana Crepes with Ice Cream

Fresh Fruit and Ice Cream

## **HOT FORK BUFFET £17.00 per head**

Please select two options only from the following choices  
We ask for confirmed numbers of each choice at least 3 weeks in advance

For Starters/Desserts please select 3 choices from the Table D'Hote Menu for an additional charge  
Vegetarian options available on request

Cottage Pie with a Crisp Cheddar & Parsley Crumb  
Tikka Masala served with Pilau Rice, Naan Bread & Mango Chutney  
Beef Lasagne with Garlic Bread  
Spaghetti Bolognese  
Minted Lamb Hotpot  
Beef Stew with Herb Dumplings  
Chicken, Bacon and Leek Casserole  
Chilli Con Carne served with Rice, Tortillas & Sour Cream

## **BRONZE BUFFET £10.00 per head**

Selection of Sandwiches  
Homemade Quiche Selection  
Homemade Sausage Rolls  
Chipolatas  
Southern Fried Chicken  
Selection of Pasta Salad, Potato Salad & Coleslaw

## **PLATINUM BUFFET £15.00 per head**

Selection of Sandwiches  
Homemade Quiche Selection  
Homemade Sausage Rolls  
Chipolatas  
Panko Chicken Tenders  
Selection of Pasta Salad, Potato Salad & Coleslaw  
Sliced Beef & Ham  
Cheese Selection  
Italian Meat Selection

## Terms and Conditions. Please read carefully.

There must be regulations to protect us both should something un-planned or very unusual occur. By booking an event at Lakeside Lodge our client is deemed to have accepted the following terms and conditions.

**NUMBERS.** We ask that you keep us informed and updated of any significant variation in numbers from those originally booked. We reserve the right to relocate the event if numbers fall below, or increase above, those reasonable for the space being held. You only need to confirm the final number of guests at least 3 weeks before the event. This will be the minimum total charged for.

**PRICES and MENUS** may be subject to change without notice, but in the unlikely event that this happens beyond expectation we will be as flexible as possible in offering you an alternative choice. Every effort will be made to hold prices quoted from receipt of your booking confirmation i.e. when your deposit has been paid. All prices include VAT at the current rate, but this too may be subject to Government change.

**DAMAGE & LIABILITY.** We do everything possible to look after our guests and their belongings. Unfortunately, we cannot take responsibility for damage or loss before, during or after the event. Sorry, but we regret that material such as signs, banners or posters cannot be attached to the wall as this is likely to cause damage. The Organiser will be held financially responsible for any damage caused by guests to property or fittings. We ask you to nominate one person to be responsible for your guests' behaviour throughout your function who can be approached if any problems occur and remove any unruly guests from the premises if necessary.

**MISCELLANEOUS.** With the exception of your celebration cake you may not bring food or drink onto the premises.

**CORKAGE & MEALS.** We regret Wine and Champagne corkage is not available but if you have a particular favourite please ask and will be happy to try and source this for you. Food must be included in your booking.

**PROVISIONAL BOOKING.** Following your viewing of the complex, we will be happy to provisionally hold a booking for you for a maximum of 3 weeks. If after this period, you have not confirmed the date we will release the booking.

**BOOKING CONFIRMATION.** A non-refundable deposit of £500 is required to confirm your booking. This is payable in two stages; **the 1<sup>st</sup> payment of £250** is due within 14 days of the provisional booking. The **2<sup>nd</sup> payment of £250** is due 6 months prior to the event. If you are making your booking **less than 6 months in advance the full £500 non-refundable deposit is payable at this stage. The final balance is payable 21 days in advance of your event.**

**SETTLEMENT OF ACCOUNT.** The final bill for any additional items must be settled before you leave unless credit facilities have been arranged in advance. It is agreed that any food, drink or service not mentioned in the contract, but asked for, will be paid for when the bill is presented. We accept payment by most of the major Credit Cards and payment by this method can be made over the telephone. We can also accept payments via BACS. Sort Code 40-05-16 Account Number 62663082

**OVERNIGHT ACCOMMODATION.** We will be pleased to reserve accommodation for your guests, up to a maximum of 28 bedrooms to include two Lodges, throughout the complex and will be happy to discuss your requirements with you. We ask for a deposit of £10 per room per night within 2 weeks of the provisional booking being made. The deposit will be refunded at the end of your stay. Names of your guests and rooming details are also required 2 weeks in advance of your event.

**IMPORTANT.** Should you need to cancel all or part of the accommodation booking we ask for a minimum of 6 weeks' notice for the deposit to be refunded in full to you; after this period, we will retain the deposit. Check-in time is 16:00 but we may on occasions be able to arrange an earlier time – please contact the Reception nearer the time of your event.

PLEASE NOTE THE MENU CHOICES ARE NOT AVAILABLE DURING THE MONTH  
OF DECEMBER, BUT WE WILL BE HAPPY TO OFFER YOU THE CHRISTMAS MENU PACKAGE  
DETAILS WILL BE FORWARDED ON TO YOU AS SOON AS THEY ARE AVAILABLE

# BOOKING FORM

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_ Post Code \_\_\_\_\_

Daytime Telephone Number \_\_\_\_\_ Mobile \_\_\_\_\_

Date \_\_\_\_\_ Approx. numbers \_\_\_\_\_

**Please tick your meal choice.**

Canapes  Table D'Hote  Carvery

Hog Roast 1  Hog Roast 2  Childrens Menu

Hot Fork Buffet  Bronze Buffet  Platinum Buffet

Additional Starters  Additional Desserts  Tea & Coffee

Please note the Bar closes at 11:30 with the evening ending at 12:00

Room extension YES/NO Number of adults

Number of child half portions

Special dietary needs YES/NO DJ/Disco required YES/NO

Extension required YES/NO

**There is a supplement of £200 for the Room & Disco Extension of 1 hour.**

**Regret only our own Disco & DJ allowed.**

Number of guests aged 18 and below

Risk Assessment completed

As confirmation of your booking please return this form signed and dated, with your **1<sup>st</sup> non-refundable deposit of £250**, within 14 days of the provisional booking. **The 2<sup>nd</sup> non-refundable payment of £250** is due 6 months before your event. The balance is due 3 weeks before. Please note that meal numbers and choices are required when the final balance is paid. Any cancellations after this time will be charged for. If you are booking your event **6 months or less beforehand, a £500 non-refundable deposit is required at that point.** Cheques should be made payable to Lakeside Lodge and sent to the address below. We accept payment by most of the major Credit Cards at Lakeside Lodge and payment by this method can be made over the telephone.

**Please nominate a person to be responsible for your guests' behaviour**

I accept that I am liable for any breakages or damage that may be caused by any member of my party and confirm that I will settle in full any charges for the same.

Print \_\_\_\_\_ Contact No \_\_\_\_\_

Signed \_\_\_\_\_ Dated \_\_\_\_\_



# Lakeside Lodge

Golf & Country Club

Lakeside Lodge Golf and Country Club Ltd, Fen Road, Pidley, Cambs.  
PE28 3DF Telephone Number 01487 740540