

Special Occasions



*Lakeside Lodge Golf &
Country Club*

2023 - 2024

*Birthdays. Anniversaries. Parties. Celebrations. Christenings.
Retirements.
Family & Friend Reunions. 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 Function Co-ordinators will happily show you around the 1st 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

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 100 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 small 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 £150.00

Woodhurst Room Evening Hire £200.00

**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 £200.00

Woodhurst Room Evening Hire £250.00

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

£24.00 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

£18.00 per head

**Two Glasses of Wine
White or Red**

&

Glass of Prosecco

CANAPES £9.00 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 **(V) (GF Available)**

Smoked Salmon and Cream Cheese Blinis with Micro Herbs **(GF Available)**

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 Available)**

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

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

HOT CANAPES

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

Mini Cheeseburger Sliders in a Mini Bun **(GF Available)**

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

Duck Bon Bons with Hoi Sin and Coriander **(GF Available)**

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

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

Homemade Soup of the Day served with a crusty bread roll **(V) (GF Available)**

Crispy Thai Beef Salad, seared with oriental slaw, honey sweet chilli,
garlic sauce & crispy noodles

Duck Liver & Pork Parfait, served with a zesty orange & herb butter, caramelised
onion chutney, mixed leaves & toasted ciabatta **(GF Available)**

Panko Crusted Deep Fried Brie served with a rich cumberland sauce
& mixed leaf salad **(V)**

Tandoori Chicken Skewers served with a mint raita, mixed leaves, fresh chili &
coriander salad **(GF)**

Tempura Battered King Prawns served with sweet chilli sauce & mixed leaf salad

Main

5-hour slow Braised Feather Blade of Beef Bourguignon served with creamed mash
potato, glazed carrots, button mushrooms, caramelised shallots & pancetta **(GF)**

Slow Roasted Lamb Shoulder served with a red currant; rosemary & root vegetable
gravy & garlic roasted new potatoes **(GF)**

Garlic Herb & Spinach Stuffed Chicken Breast wrapped in lemon served with crushed
new potato cake, tender stem broccoli & creamy wild mushroom sauce **(GF)**

8oz Sirloin Steak, seared with chunky chips, roasted tomato & mushroom,
onion rings & popcorn sauce **(V)**

Beer Battered Cod & Chunky Chips served with tartar sauce & mushy peas

Basil Gnocchi, roasted butternut squash, sun blushed tomatoes, parmesan shavings,
micro herbs served with garlic breadsticks **(V) (VE Available)**

Desserts

White Chocolate & Bailey's Crème Brulee with a vanilla shortbread biscuit **(GF Available)**

Caramel & Honeycomb Cheesecake with banoffee sauce & vanilla ice cream

Sticky Toffee Pudding with caramel sauce & vanilla ice cream

Chocolate Torte with chocolate chip ice cream, chocolate shards **(GF)**

Chocolate Brownie & Oreo Sundae with chocolate shards, chantilly cream
& wafer curls

Lemon Pancotta with fruit compote & raspberry sorbet **(GF)**

Please note

Vegetarian dishes are marked on the menu (V), Vegan meals (VE), Gluten Free (GF), Dairy Free (DF)
but if you have another food intolerance or allergy, please
inform staff when pre-ordering and we will recommend or adapt a suitable dish.
Gluten free bread/rolls are available upon request.

CARVERY

3 Courses for £33.00 | 2 Courses for £28.50 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 £15.00 per head

Our locally sourced pig is slow cooked for 10 hours to produce a tender and succulent hog roast
For parties of 60 – 120 people

Whole Hog Sliced in front of your guests

Floured Rolls (GF Available)

Crackling & Apple Sauce

Potato & Chive Salad

Creamy Coleslaw

Jewelled Cous Cous Salad with Sundried Tomatoes and Fresh Basil

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

Tikka Masala served with Pilau Rice, Naan Bread & Mango Chutney **(GF Available)**

Chilli Con Carne served with Rice, Tortillas & Sour Cream **(GF Available) (DF Available)**

Beef Lasagne with Garlic Bread and Mixed Salad Leaves **(GF Available)**

Mediterranean Vegetable Lasagne with Garlic Bread and Mixed Salad Leaves **(V) (GF Available)**

Creamy Fisherman's Pie served with Cheddar Mash and a Vegetable Medley **(GF)**

Thai Green, Butternut Squash and Sweet Potato Curry served with Jasmine Rice and a chopped Thai Salad **(V) (Vegan) (GF) (DF)**

PLATINUM BUFFET £15.00 per head

We ask for confirmed numbers of each choice at least 3 weeks in advance

Selection of Sandwiches (GF Available)

Homemade Quiche Selection

Homemade Sausage Rolls

Panko Chicken Tenders

Selection of Pasta Salad, Potato Salad & Coleslaw

Sliced Beef & Ham

Cheese Selection

CHILDRENS MENU £16.00 per head

For Children aged 12 years and under

STARTERS

Garlic and Mozzarella Flatbread **(V) (GF Available)**

Deep fried Breaded Mushrooms with Garlic Mayonnaise **(V)**

Homemade Cheese Twists with Crudites and Dips **(V)**

Pepperoni Pizza Dippers

Mac and Cheese served with Garlic Bread **(GF Available)**

MAINS

Homemade Cod Goujons with Chips and Salad **(GF Available) (DF Available)**

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

Panko Coated Chicken Tenders with Chips and Garden Peas **(GF Available) (DF Available)**

Pork Sausages with Creamy Mashed Potato, Gravy and Seasonal Vegetables **(GF Available) (DF Available)**

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

DESSERTS

Fresh Fruit and Vanilla Ice Cream **(GF) (DF Available)**

Chocolate Brownie with Chocolate Chip Ice Cream

White Chocolate and Raspberry Baked Cheesecake

Terms and Conditions.
Please read carefully.

There have to 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 must 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. 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. 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. 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.

PROVISIONAL BOOKING. Following your viewing of the complex, we will be happy to provisionally hold a booking for you for a maximum of 2 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 due within 14 days of making the provisional booking and the **final balance is payable 21 days in advance of your event.**

MEETINGS WITH STAFF. We are able to offer up to 4 hours of our Wedding Coordinators time for pre-event consultations. This ensures that your requirements are clearly identified and understood and to begin planning your perfect day. If you require any further meetings this can be arranged at an hourly charge.

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 and just ask for a deposit of £10 per room upon booking. The deposit will can be refunded at the end of your stay or taken off each room. 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 3 weeks' notice in order for the deposit to be refunded in full to you; after this period of time, we will retain the deposit. Check-in time is 15:00 and check-out by 10:30.

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 Childrens Menu Hot Fork Buffet

Platinum Buffet

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

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

Please note 'Challenge 25' is carried out at Events, we ask guests to bring ID

Risk Assessment form completed by Staff

As confirmation of your booking please return this form signed and dated, with your **non-refundable deposit of £500**, within 14 days of the provisional booking. The balance is due 3 weeks before. Please note that meal numbers and choices are also required when the final balance is paid. Any cancellations after this time will be charged for. 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

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