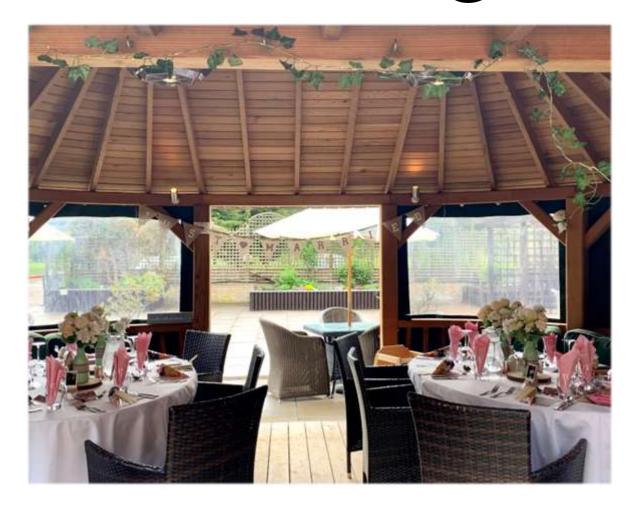
Weddings



Lakesíde Lodge Golf & Country Club

2023 - 2024

INTRODUCTION TO A VERSATILE WEDDING VENUE

From all the team at Lakeside Lodge, Congratulations to you both on your Engagement.

We understand that every celebration is different and personal to you, which is why our Wedding Co-ordinators can offer a variety of different packages to suit all tastes and budgets and will work alongside you to create your perfect day. At Lakeside we believe getting married should be a fun and enjoyable experience but above all you should be able to savour every minute.



To discuss details regarding room availability, meal and drink packages and putting your own unique touch on your special day, please contact one of our Wedding Co-ordinators, Rachel or Amy. The Warboys Room can hold up to 80 guests for your Civil Ceremony and Wedding Breakfast and the Woodhurst Room can hold up to 120 evening guests.

The Chefs can cater for dietary requirements and other food intolerances. Many dishes can be adapted to suit specific dietary needs, please discuss options and choices with your Co-ordinator.

Should any of your guests require overnight accommodation, we have 65 en-suite bedrooms located throughout the complex. All rooms have tea & coffee making facilities and a TV.

DIAMOND PACKAGE

For groups between 60 – 80 people

If your group size does not meet the minimum numbers there will be an additional surcharge of £10.00 per head

£48.00 per head Price includes

All day Room Hire

Three Course Wedding Breakfast

Private Guest Bar

Tea & Coffee

Wedding Co-ordinator

Staff Serving for the Day

Crockery

Cutlery

Glasses

Napkins to match your colour theme

White Linen

Cake Knife

Two Course Wedding Breakfast is available at £42.00 per head

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

For the Wedding Breakfast

Two Glasses of Wine White or Red

Served for the Toast

Glass of Prosecco



SILVER DRINKS PACKAGE

£18.00 per head

For the Wedding Breakfast

Two Glasses of Wine White or Red

Served for the Toast

Glass of Prosecco



CEREMONY CHARGE

The Warboys Room adjoins the larger Woodhurst Room allowing your Ceremony to take place in a separate room.

Should you wish to use The Warboys Room for your Civil Ceremony there is an additional charge of £200.00.

Seating capacity in the Woodhurst Room is 80 cabaret style, seating 8 guests per table with additional seating for the top table.

Please discuss seating options with your Wedding Co-ordinator.



IN-HOUSE DJ CHARGE

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

Please speak to your Wedding Co-ordinators regarding your music preferences We can then pass on your preferred style/genre or playlist of music to the DJ. We regret that only our own in-house Disco & DJ allowed.

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)

Roast 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 Riata (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 (V) (GF) (Vegan Available)

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

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



WEDDING BREAKFAST

Please choose three options from each course and advise of numbers 3 weeks before

STARTERS

Homemade Soup of Your Choice with Rustic Bread and Butter (V Available) (GF Available)

Vegetarian Mezze Platter (V) (Vegan Available)

Salt and Pepper Squid served with Lemon Mayonnaise and Asian Slaw (GF Available)
Posh Prawn Cocktail with Seasonal Salad and Buttered Granary Bread (GF Available)
Crispy Thai Beef Salad with Honey, Soy and Ginger Dressing, topped with
Toasted Sesame Seeds (GF Available) (DF Available)
Pear Dolcelatte and Walnut Salad, Light Blue Cheese Dressing (V) (GF)

Sundried Tomato and Chorizo Croquettes with Garlic Aoli (Gf Available)



MAINS

Duo of Lamb - Braised Lamb Shank with Shepherds' Pie, Dauphinoise Potatoes and Baby Vegetables (GF)
Herb Crusted Sweet Potato stuffed with Mediterranean Couscous and Sweet Pepper, topped with a
Lemon and Cumin Dressing (DF) (V) (Vegan)

Roasted Chicken Coated with Truffle Butter and Wild Mushrooms served with Fondant Potato and Garlic with Thyme Jus and Baby Vegetables (GF)

Braised Feather Blade of Beef Bourguignon with Creamy Herb Mash Potato, Honey Roasted Baby Carrots and Buttered Savoy Cabbage with a Crispy Bacon Lardons and Baby Onions (GF) (DF Available)

Seared Seabass Fillet accompanied by a Crab and Saffron Potato Cake, Green Beans and Samphire with Sauce Vierge (GF) (DF Available)

Roasted Fillet of Cod presented on a Chorizo and Butterbean Cassoulet with Green Beans and a Parsley Pesto (**GF Available**)

Sweet Potato, Spinach and Mushroom Korma with Fragrant Rice, Pappadoms and Riata (GF Available) (DF) (V)
Pan-fried Salmon with Dill and Lemon Caper Butter served with a Crushed New
Potato Cake, Roasted Vine Tomatoes and a Vegetable Medley (GF) (DF Available)



DESSERTS

Malibu and Coconut Pannacotta with a Tropical Fruit Salad (GF) (DF)
Chocolate Fondant with Wild Cherry Compote and Vanilla Ice Cream
Mango and Vanilla Brulee with a Cinnamon Shortbread (GF Available)
Sticky Toffee Pudding with a Boozy Toffee Sauce and Whisky Ice Cream
Devon Apple and Rhubarb Crumble with Vanilla Custard (GF Available)
Duo of Lemon Glazed Lemon Tart and Lemon Sorbet topped with a Raspberry Coulis

Chocolate Torte with Chocolate Chip Ice Cream and Chocolate Shards (GF)

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



EVENING RECEPTION

The below options can be selected for your evening reception If your group size does not meet the minimum numbers of 60 there will be an additional surcharge of £10.00 per head

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 groups of 60 to 120

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 at least 3 weeks in advance

Tikka Masala served with Pilau Rice, Naan Bread and Mango Chutney (GF Available)
Chili Con Carne served with Rice, Tortillas and 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 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 Ham
Cheese Selection

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 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 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.

PLEASE NOTE THAT WE ARE UNABLE TO OFFER WEDDINGS DURING THE MONTH OF DECEMBER

BOOKING FORM

| Name | |
|---|----------------------|
| Address | |
| Email Address | |
| | Post Code |
| Daytime Telephone Number | Mobile |
| Date | Approx. numbers |
| Please tick your meal choice. | |
| Canapes Hog Roast | Hot Fork Buffet |
| Platinum Buffet Diamond Package | |
| Gold Drinks Package Silver Drinks Package | ge Childrens Menu |
| Please note the Bar closes at 11:30 with the evening ending at 12:00 | |
| Extension required YES/NO Number of adults Special dietary needs YES/NO DJ/Disco require | |
| 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 yo | ur 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 |



Golf & Country Club

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