



# Special Occasions



## Lakeside Lodge Golf & Country Club 2025

Birthdays. Anniversaries. Parties. Celebrations. Christenings. Retirements.  
Family & Friend Reunions. Charity Fundraising Events. Baby Shower's.





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. During this appointment they will happily show you around the 1st floor Woodhurst Function Room, discuss finer details, review the Terms and Conditions and answer any questions you may have.

We can accommodate for all dietary requirements and food intolerances, and many of our dishes can be tailored to meet specific needs. Please discuss options with your Function Coordinator. Kindly note that only food purchased from our establishment is allowed for consumption on the premises. We appreciate your understanding and cooperation in ensuring a consistent dining experience for all our guests.

Should any of your guests require an overnight stay we have 65 en-suite bedrooms located throughout the complex. All have en-suite shower/bath and tea/coffee making facilities plus TV. The detached 2-storey Lodges are extremely popular for families and large groups. Details of these and the Fairway 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 £350.00 for the In-house DJ. Please see the DJ terms and conditions on the booking form. Please discuss music preferences with your Function Coordinator to ensure that this information is passed onto the DJ.

**ROOM HIRE**

The 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 80 for a formal seated meal.

Please note that if you wish to accommodate 80-120 for a formal seated occasion or 150 people for an informal function you would have the use of the adjoining Warboys Room (free of charge) allowing a total maximum seating capacity of 120 people.

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

**ROOM HIRE RATES**

for 40 plus guests

Evening Room Hire commences 19:00 until Midnight

Day Time Room Hire commences 12:00 until 17:00

Woodhurst Room Hire for Day Time Room Hire                      £250.00

Woodhurst Room Evening Hire    £350.00

If numbers are less than 40 but more than 25 the ground floor

Green Room can be hired for your Function for 4 hours    £75.00

Please note to extend the Function and Disco finish time to 01:00 there is a supplement of £250.00 on top of the room hire rates



**GOLD DRINKS PACKAGE**

**£30.00 per head**

**Arrival Drinks**

**Bottle of Beer**

**Glass of Prosecco**

**Orange Juice or J20**

**Two Glasses of Wine**

**White or Red**

**Glass of Prosecco**

**SILVER DRINKS PACKAGE**


**£25.00 per head**

**Two Glasses of Wine**

**White or Red**

**Glass of Prosecco**





**CANAPES £12.00 per head**

6 Canapes per person

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

**COLD CANAPES**

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

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

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

Tomato and Basil Mini Bruschetta (V) (GF Available) (DF)

Roasted Grape and Goats Cheese Tart (V)

**HOT CANAPES**

Brie and Cranberry Filo Parcels (V)

Mini Kofte Bites served with a Mint Yoghurt (GF)

Sundried Tomato and Chorizo Arancini Balls with a Rustic Tomato Sauce

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

Goats Cheese and Sundried Tomato Crostini (V) (GF Available)





## TABLE D'HOTE MENU

3 Courses for £34.00 | 2 Courses for £27.00  
Please confirm numbers & choices 3 weeks in advance

### Starters

- Confit Duck Bon Bon:** Oriental Slaw & Hoi Sin Dipping Sauce  
**Satay Chicken Skewers:** Cucumber, Mooli, Carrot & Chilli Salad, Peanut Dipping Sauce  
**Chorizo & Sundried Tomato Arancini:** Marinara Sauce, Rocket & Parmesan Salad  
**Homemade Soup of the Day:** Crusty Bread Roll & Salted Butter (V) (VE) (GF Available)  
**Garlic & Herb Pan Fried King Prawns:** Sourdough Toast & House Salad (GF Available)  
**Tomato, Red Onion & Basil Brushetta:** Toasted Ciabatta, Balsamic Glaze & Olive Oil (V) (VE) (GF Available)

### Mains


- Sticky Pork Belly Burger:** Cucumber, Mooli & Carrot Salad, Chilli Jam, Rustic Fries & Coleslaw  
**1/2 Rack Slow Braised BBQ Ribs:** House Salad, Creamy Coleslaw & Rustic Fries (GF)  
**Smoked Haddock & Mozzarella Fishcake Salad:** Garlic & Sweet Chilli Dressing  
**8oz Sirloin Steak:** Roasted Field Mushroom, Plum Tomato, Onion Rings, Chunky Chips & Peppercorn Sauce (GF Available)  
**5 Bean Chilli:** Boiled Rice, Tortilla Chips & Sour Cream Dip (V) (VE) (GF)  
**Creamy Chicken Supreme:** Mushrooms, Pancetta, Garlic & Herb Roasted Potatoes & Seasonal Vegetables (GF)

### Desserts

- Chocolate & Cherry Torte:** Morello Cherry Ice Cream & Chocolate Sauce (V) (GF)  
**Lemon Cheesecake:** Lemon Sorbet & Passion Fruit Coulis  
**Trio of Ice Cream:** Chocolate, Vanilla & Strawberry (GF Available)  
**Caramel & Fudge Brownie:** Salted Caramel Ice Cream & Chocolate Shards  
**Cappuccino Panacotta:** Crushed Amaretti Biscuits & Baileys Ice Cream  
**Cheese Plate:** Brie, Cheddar, Stilton, Grapes, Apple, Caramelised Onion Chutney & Crackers (GF Available)

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 - Minimum of 30 people**

3 Courses for £38.00 | 2 Courses for £31.00 per head

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

Vegetarian options available on request & Children under 12 half price portions main

Please choose a maximum of two meats from the following choices

**Roast Rump of Beef**

served with 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

**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

Savoy Cabbage

Braised Red Cabbage

Red Wine Pan Gravy

Cauliflower and Broccoli Bake





**HOG ROAST £20.00 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 £18.00 per head**

Please select two options only from the following choices

Minimum of 30 people for this option

**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 £16.00 per head**

Minimum of 30 people for this option

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 & 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 & 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

To safeguard both parties in the event of unforeseen circumstances, it is imperative to establish regulations. By choosing Lakeside Lodge as the venue for your event, you implicitly agree to adhere to the following terms and conditions.

**NUMBERS** We kindly request that you keep us informed of any notable fluctuations in attendance numbers from those initially confirmed. Should the number of guests fall below or exceed the reasonable capacity of the reserved space, we reserve the right to discuss potential relocation of the event. A final confirmation of the guest count is required at least three weeks prior to the event date. This confirmed number will serve as the minimum total chargeable. Your cooperation ensures smooth planning and helps us accommodate your event needs effectively.

**PRICES and MENUS** While we strive to maintain the integrity of our agreements, circumstances may occasionally necessitate unforeseen adjustments. In such rare instances, we reserve the right to modify terms without prior notice. Rest assured, if such alterations occur unexpectedly, we are committed to providing you with alternative options to the best of our ability. We endeavor to uphold the prices quoted upon confirmation of your booking; however, please note that all prices are inclusive of VAT at the prevailing rate, which may be subject to changes mandated by the Government.

**DAMAGE & LIABILITY.** Lakeside Lodge regrets that we cannot accept responsibility for any damage or loss incurred before, during, or after the event. Additionally, to maintain the integrity of our premises, we kindly request that materials such as signs, banners, or posters refrain from being attached to the walls to prevent potential damage. The organiser assumes financial responsibility for any damages caused by guests to the property. To ensure smooth proceedings and address any unforeseen issues, we ask that you designate a responsible individual from your party to oversee guest behavior throughout the day. This individual will serve as a point of contact in case of any concerns and may need to intervene to address unruly behavior and ensure the well-being of all attendees. 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.** Except for your celebration cake, outside food and drink are not permitted on the premises.

**CORKAGE.** We regret to inform you that wine and champagne corkage services are not available. However, if you have a specific favorite, please don't hesitate to enquire, and we will make every effort to source it for you.

**PROVISIONAL BOOKING.** After your viewing of the complex, we're delighted to offer a provisional booking for a maximum of 2 weeks. If the date is not confirmed within this period, we will release the booking.

**BOOKING CONFIRMATION.** To confirm your booking, a non-refundable deposit of £500 is required within 2 weeks of making the provisional booking. The final details and balance is due 3 weeks prior to your event.

**MEETINGS.** We're pleased to provide up to 4 hours of dedicated time with our Function Coordinator for pre-event consultations, ensuring your vision is clearly understood to create your perfect day. Additional meetings beyond this allocation can be arranged at an hourly charge.

**SETTLEMENT OF ACCOUNT.** Settlement of the final bill for any additional items must be made before departure, unless credit facilities have been prearranged. Any food, drink, or services not specified in the contract but requested will be invoiced for payment upon presentation of the bill. We accept most major credit cards, with telephone payments also available. Additionally, payments can be made via BACS to Sort Code 40-05-16, Account Number 62663082 HSBC.

**OVERNIGHT ACCOMMODATION.** We will be pleased to reserve accommodation for your guests and just ask for a deposit of £20 per room per night upon booking. The deposit can be taken off each room before check-out. Names of your guests and rooming allocations are also required 3 weeks in advance. For cancellations of all or part of the accommodation booking, we require a minimum of 3 weeks' notice to qualify for a full deposit refund. Cancellations made after this period will result in forfeiture of the deposit. Check-in time is at 15:00, and check-out is by 10:30.

**CANCELLATIONS.** The deposit payment of £500.00 secures your booking and reserves the date on our system. This payment is non-refundable and will be retained in the event of cancellation. With at least 3 months' notice, we're pleased to offer the option to reschedule your booking to another available date at no additional charge, transferring the deposit payment accordingly.

## **BOOKING FORM**

Name \_\_\_\_\_

Address \_\_\_\_\_

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

Mobile Number \_\_\_\_\_

Date \_\_\_\_\_

Numbers \_\_\_\_\_

Please circle your meal option

**Canapes**

**Table D'Hote**

**Carvery**

**Platinum Buffet**

**Hog Roast**

**Childrens Menu**

**Hot Fork Buffet**

**Gold Drinks**

**Silver Drinks**

Please note last orders from the Bar at 11:45 with the evening ending at 12:00

**Number of adults** \_\_\_\_\_ **Number of children under 12** \_\_\_\_\_

**Number of guests under 18** \_\_\_\_\_

**Dietary Requirements YES/NO** **DJ/Disco required YES/NO**

There is a supplement of £250 for the Room & Disco Extension of 1 hour.

Only our In-House Disco & DJ allowed.

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

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 21 days prior to your event. 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. We accept payment by most of the major Credit Cards, this method can be made over the phone or by BACS.

**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 \_\_\_\_\_

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