

CELEBRATE
your
2012 Special Occasion



at
Lakeside Lodge
Pidley

Lakeside Lodge

We have great pleasure in enclosing our latest mix and match menus and hope you can find a selection to suit your forthcoming Special Occasion.

All of our dishes are prepared using traditional home-cooking methods using the finest ingredients. Wherever possible we only use fresh fruit and vegetables. For your starter and main course we are able to give you the opportunity to select two choices for each, but we do ask please that you advise us of definite numbers of each of the two choices at least two weeks in advance of your event. Naturally, you may also choose a vegetarian main course for any vegetarians in your party.

For the desserts please select three choices and all three will all be available on the day of your booking for your guests to choose from. Coffee or tea served after the dessert course is included. Should you wish, we would be only too pleased to discuss the Menus with you further.

To calculate the total price for your function please add the prices for Starter, Main Course and Dessert and if appropriate Room/Disco Hire Charges at the back of this brochure.



Above all please remember that we are here to help you! We recommend that you meet with one of our Club House Managers to view our facilities and chat through your requirements and any special ideas you may like to incorporate.

To arrange an appointment with Clare, Karen or Annette please telephone 01487 740540. And don't forget at Lakeside Lodge we have 64 en-suite bedrooms located throughout the complex. Thirty twin rooms, 28 rooms with a double and single bed, 4 double rooms and 2 singles. 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 and details of these and our Fairways rooms are available on the website www.lakeside-lodge.co.uk

Starters

Please select one or two of the following Starters.
If you opt for two choices please note that we will require definite numbers
of each of the two choices at least three weeks in advance of your Reception.

Celery & Stilton Soup
or
Cream of Mushroom
or
Tomato & Basil

Our soups are homemade.
They are garnished with Croutons & served with half a Baguette (white or granary)

£5.25

????* * *

Homemade Chicken Liver Pâté.
Served with Onion Marmalade and Walnut Bread

£5.90

????* * *

A fan of Galia Melon, Mango Coulis and Orange Sorbet. Garnished with fresh Mint

£5.50

????* * *

Lakeside Prawn Cocktail with a classic Seafood Sauce. Served with Granary Bread

£5.90

????* * *

Stuffed field Mushroom with grilled Goats Cheese drizzled with Raspberry Vinaigrette

£5.75

Main Courses

We recommend that you select one choice from the following Main Courses and a Vegetarian option for any vegetarians in your party.

Roast Topside of British Beef served with homemade Yorkshire Pudding and with rich pan-juice Gravy

£15.90 per person

* * *

Fresh Tuna Steak, lightly grilled and served with a Lime & Coriander Sauce

£14.95 per person

* * *

Leg of English Lamb, roasted with Rosemary and Garlic and served with Mint Gravy

£15.90 per person

* * *

Roast Norfolk Turkey with homemade Chestnut Stuffing, Piglets in Blankets and Cranberry Sauce

£15.90 per person

* * *

Lakeside's own Loin of Pork with a Pear and Cider Sauce

£15.90 per person

* * *

Butternut Squash and Feta Tart with a Creamed Spinach Sauce

∅

£12.50 per person

* * *

Penne Arrabattia served with Garlic Bread

∅

£12.00 per person

All main courses are served with a selection of Fresh Seasonal Vegetables and Potatoes.

The Menus marked ∅ are suitable for a Vegetarian Diet, but please contact us if any of your guests have specific dietary requirements or allergies.

Children's Portions. Any of the Main Course options can be served at half price for children 12 years and under. Starters & Desserts will be charged at the full price.

Luxury Hot Roast Carvery

Carved for your guests by the Chef and served with a selection of Potatoes and fresh Seasonal Vegetables

Please choose two of the succulent Roasted Joints below and one Vegetarian Dish from the Main Course Options to be served to your guests

Roast Topside of Beef with homemade Yorkshire Pudding & pan-juice Gravy

* * *

Leg of English Lamb & Red Currant Jelly with Garlic & Mint Gravy

* * *

Roast Norfolk Turkey Crown with a homemade Chestnut Stuffing,
Bacon-wrapped Chipolata Sausage and Cranberry Sauce

* * *

Gammon glazed with Honey & Mustard served with sweet and sour Gravy

* * *

Roast Loin of local Pork with Sage & Onion Stuffing and Apple Sauce

£19.50 per person

Classic Cold Meat Platter

Please choose three from the selection below to be served to your guests.

Traditional Topside of Roast Beef

Honey Glazed Ham

Loin of Pork

Roast Norfolk Turkey

Homemade Vegetable Quiche

Whole Dressed Fresh Salmon
minimum 40 plus £2.50 pp supplement

All served with accompanying Sauces, Hot Minted New Potatoes,
French Bread and an extensive Salad Selection (at least 6)

£17.50 per person

Finger Buffets

Served informally to your Guests

(Sorry, but we do not accept bookings for Buffet-only Wedding Breakfasts)

Buffet A

A selection of Open Baguettes

Vegetable Crudités with a selection of dips –Thai Chilli, Spicy Salsa & Garlic Mayo

Spicy Chicken Strips

Mini Cocktail Sausage Rolls

Cherry Peppers with Cream Cheese

Plaice Goujons with Tartare Sauce

Crispy coated Potato Wedges

Crisps

£9.75 per person

* * *

Buffet B

As 'Buffet A' above plus

Duck Spring Roll with Hoi Sin Sauce

Homemade Quiche

£12.25 per person

* * *

Vegetarian Buffet

A selection of open Baguettes

Vegetable Crudités with a selection of dips –Thai Chilli, Spicy Salsa & Garlic Mayo

Mediterranean Vegetables & Feta Cheese Filo Pastry Parcels

Vegetable Spring Rolls

Broccoli & Brie Puffs

Cherry Peppers and Cream Cheese

Crispy coated Potato Wedges

Crisps

£9.75 per person

As an alternative to the Buffet Menu you may want to consider...

The Hog Roast

For groups of 60 to 90 people, the cost is **£9.50 pp**
For groups of 91 to 130 people the cost is **£8.75 pp**
Prices are inclusive of China tableware, Silverware and Napkins

Carved by our Chef and served buffet style in the Woodhurst Room, you and your guests will be offered a bap filled with delicious, succulent Roasted Hog, Stuffing and Apple Sauce, with a dressed Lettuce, Cucumber & Tomato Salad.

The following five salads are available for only £3 per person extra

Potato and Chive

* * *

Rice and Pepper

* * *

Tomato and Red Onion

* * *

Coleslaw

* * *

Mixed Leaf

Dessert Table

Please choose three desserts from the selection below.

Homemade Profiteroles filled with Cream & served with Chocolate Sauce

* * *

Homemade Cherry Bakewell Tart

* * *

Lakeside Crumble...homemade Apple, or Pear & Honey or Rhubarb

* * *

Homemade fresh Fruit Salad laced with Mint Syrup

* * *

Homemade Raspberry and White Chocolate Cheesecake

All of the above served with Cream, Ice-cream or Custard

* * *

A selection of fine Cheeses garnished with Celery and Grapes

Followed by

Coffee or Tea and After Dinner Mints

£6.95 per person

If you would like to include the CHEESE BOARD as an *additional* Dessert Choice please add £5.00 per person supplement.

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 only need to confirm the final number of guests 3 weeks before the event. This will be the minimum total charged for.

Prices. Prices are subject to variation without notice. However, 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 V.A.T.

Damage and 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 reception / wedding who can be approached if any problems occur, and remove any unruly guests from the premises if necessary.

Miscellaneous. Food and Drink of any kind may not be brought onto our premises.

Booking Confirmation. A non-refundable deposit of £500 is required to confirm your booking. This is payable in two stages; **the 1st payment** of £250 is due within 14 days of the provisional booking, and **the 2nd payment** of £250 6 months prior to the event. The final balance is payable 14 days in advance of your Special Occasion: please note that at this stage final meals will be considered confirmed and any cancellations will be charged for.

Settlement of the Account. The final bill for any additional items must be settled before you leave unless credit facilities have been arranged in advance. Any balance remaining unpaid outside the agreed period will incur the equivalent of monthly interest at 2.5%. 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 do accept payment by most of the major Credit Cards at Lakeside Lodge and payment by this method can be made over the telephone. It is recommended that insurance is arranged. Your local broker will be able to quote you for this.

Overnight Accommodation. We will be pleased to reserve accommodation for your guests, up to a maximum of 30 bedrooms, 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 and this will be refunded in full at the end of your stay. Names of your guests and rooming details are required 2 weeks in advance of your event please

Important! Should you need to cancel all or part of the accommodation booking we ask for a minimum of 6 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 16:00 but we may on occasions be able to arrange an earlier time - please contact the office nearer the time of your event.

Room and Disco Hire

Our delightful, first floor, Tudor style 'Woodhurst Room' is capable of holding a total of 180 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 more than 85 for a formal seated occasion or 100 people for an informal style function you would have the use of the adjoining Lodge Room free of charge, giving you a total maximum seating capacity of 150 for a formal meal.

The Woodhurst Room is ideally suited for Wedding Receptions, Birthday Parties, Luncheons, Banquets, Dinner Dances 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.

PROVIDING THE MINIMUM NUMBER IN THE PARTY IS 30
FOR THE TWO AND THREE COURSE MEALS OR 60 FOR
THE FINGER BUFFET THERE IS NO ROOM HIRE CHARGE.

We can also offer you and your guests' accommodation at Lakeside Lodge; we have 64 en-suite bedrooms rooms plus ample free car parking. To check availability please telephone Jackie, Mary or Jane in the office on 01487 740540

ROOM HIRE RATES FOR NUMBERS LESS THAN MINIMUM

Woodhurst Room Hire for Luncheons **£150**

Woodhurst Room Hire for Friday and Saturday Evenings **£200**

Evening Room hire commences 7pm until midnight.

If you wish the function to finish at 12:30 please add a supplement of **£50**

DISCO HIRE £250

WITH A SUPPLEMENT OF £40 FOR FUNCTIONS ENDING AT 12:30

OUR RESIDENT DJ PLAYS MUSIC TO SUIT ALL TASTES

SPECIAL OCCASION BOOKING FORM

Name

Address

.....Post Code.....

Daytime Telephone Number..... Mobile.....

Function DateApprox.nos

Meal Choice ie 2/3 course formal seated or BuffetTime served

Number of adults.....Number of children.....Special dietary needs YES/NO

Is a Disco required? YES/NO Extension required? YES/NO

There is a supplement of £40 for the Disco Extension

(Sorry but we do not allow guests to bring their own disco)

Will there be any guests under the age of 18 YES/NO

As confirmation of your booking please return this form signed and dated, with your **1st non-refundable deposit of £250**, within 14 days of the provisional booking. **The 2nd non-refundable payment of £250** is due 6 months in before your event, and the balance is due 2 weeks before. If you are booking your event 6 months or less beforehand the £500 non-refundable deposit is required at that point. Please note that meal numbers and choices are 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 do 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.....

Signed..... Dated

Lakeside Lodge, Fen Road, Pidley, Cambs. PE28 3DF
Telephone Number 01487 740540