Celebrate at Lakeside

Birthdays | Parties | Anniversaries | Engagements

Thank you for considering us as a venue for your forthcoming occasion. Our picturesque location by the lake provides the perfect setting for your celebration. We offer a relaxed and informal, but stylish and charming venue, if you are looking for something away from the ordinary; this is a perfect venue, small and exclusive offering tailored menus and individual requirements to suit your taste and budget. With our help and expertise, we can create a celebration for you with real warmth, intimacy and enjoyment, which will certainly make all your guests feel at ease, comfortable and welcome.

We are a family run and owned business with a dedicated team and therefore are able to ensure that our service is personal and professional in every way. Our staff are committed to ensuring everything runs smoothly and no detail is overlooked.
All options on our menus are dishes we have found to work well for parties; however, we are always open to any suggestions you may have.
We importantly take the time to sit down with you and plan your event with us.

"We will work together with you to create your truly memorable celebration"

Sole Room Usage

For 40 or more guests no charge, 30-40 guests =£50, Less than 30 =£100 (*Sole usage is only feasible for certain days and times)

Drinks Packages

We endeavour to offer any drinks packages at a reasonable cost and are happy to talk to you about your specific requirements and budget.
We offer drinks on arrival (Bucks Fizz, Orange juice or Pimm's), table wine by the glass or bottle, Champagne, or Sparkling wine for a toast.

Entertainment

Lakeside holds both PRS and PPL music Licenses and the venue is suitable for a small disco set up or small live music set up when a buffet style menu is chosen. Alternatively, your own choice of music can be played on our equipment.
Please contact us to discuss any of your requirements or ideas and we will try and meet your requests

Lakeside Bistro | Shortheath Road |Moira |Swadlincote |Derbyshire |DE12 6BW

T: 01283 763777 E: info@shortheathwater.co.uk W: www.shortheathwater.co.uk

BOOKING FORM AND TERMS AND CONDITIONS RELEVANT TO FUNCTIONS

CHARGES and PAYMENT

a) A non-refundable deposit of £10 per person will be required to secure a booking.

b) Once a booking is confirmed and deposit paid, the final balance is to be settled on conclusion of The Event on the day.

c) Method of payment for drinks and any extras is to be agreed with the party organizer before the day.

d) All prices include VAT at the current rate.

CONFIRMATION by the Customer

a) All bookings are considered provisional until the booking form is completed and first deposit paid.

b) Provisional bookings can be held for 14 days failing which The Restaurant reserves the right to release the provisional booking and re-let the facilities.

c) Approximate numbers must be advised to the Restaurant at the time of confirmation.

Final timings, menus and any special requests must be confirmed to The Restaurant at least 7 days prior to arrival.

AMENDMENTS by the Customer

a) Final guest numbers must be notified to The Restaurant at least 7 days prior to the Event.

b) These will be the minimum chargeable numbers.

b) Meals for non-attending guests will be charged for at the discretion of the management.

CANCELLATION by the Customer

a) If you have to cancel or postpone The Event, The Restaurant will make every effort to re-sell the facilities on your behalf.

If however, this is not possible, any deposit is non-refundable.

b) Any cancellation, postponement or partial cancellation should be advised to The Restaurant as soon as possible.

AMENDMENTS or CANCELLATION by THE RESTAURANT

The Restaurant may cancel the booking if any of the following circumstances occur.

1. The Restaurant or any part of it, is closed due to circumstances beyond its control.

2. Where a deposit and/or instalment payment are for The Event are in arrears of more than 7 days.

3. Where circumstances which, in the opinion of The Restaurant or its advisor, could lead to any damage, including damage to reputation, to The Restaurant as a result of The Event.

As a direct result of any of the above consequences occurring, The Restaurant will refund any payments made subject to any costs or expenses and absolves itself from further liability.

GENERAL

a) The Restaurant reserves the right to re-arrange seating arrangements according to final numbers attending.

b) The Client shall be liable for any losses or any damage caused to any of the properties and land known as The Restaurant, its patrons and/or any item within its curtilage whether in the ownership of The Restaurant or not.

c) The Restaurant does not accept responsibility for the loss or damage to Clients belongings, whether owned or contracted, taken on, or left, on site.

d) Unless prior arrangements are made consumables must be supplied by The Restaurant. No food or drink may be brought into the restaurant for consumption on the premises with the exception of the client's own wines where a corkage charge has been agreed.

e) Any surplus food items from buffets are to remain on the premises due to Environmental Health guidelines.

f) The Restaurant has statutory obligations and without prejudice to that generality such as those incumbent upon it related to Liquor Licensing, Fire Regulations, Health & Safety and others. It is therefore the obligation of the clients and their guests to comply with these requirements as may be directed and enforced by the staff of The Restaurant.

g) Any electrical equipment required to be brought into The Restaurant for The Event will require prior notification and agreement.

Evening Buffet Menus

Please choose one menu option for the whole party

Option 1 - £17.50 per head

Finger Buffet

Selection of sandwiches and open rolls:

Home cooked Ham
Tuna & Cucumber
Cheese, spring onion and mayonnaise
Egg Mayonnaise

Served Hot:

Selection of Breaded Chicken Pieces
Onion Bhajis with mint yoghurt dip
Selection of Chinese Savouries
Pizza slices

Crisps and Savoury Nibbles

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Lemon Meringue Pie (gfa)
Chocolate Fudge Cake (gfa)

Option 2 - £22.00 per head

Finger & Fork Buffet

Selection of sandwiches and open rolls:

Home cooked Ham
Salmon & Cucumber/Tuna & Cucumber
Mixed Cheese Platter
Egg Mayonnaise
Chesse & Onion Quiche

Served Hot:

Southern Fried Breaded Chicken
Mini Pulled Pork Brioche Rolls
Cheese & Ham Potato Skins
Vegetable Samosas & Onion Bhajis
Rustic Skin on Chips

Homemade Coleslaw
Cherry tomatoes and cucumber sticks

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Strawberry Cheesecake (gfa)
Chocolate and Salted Caramel Stack

Option 3 – £25.00 per head

Self-Serve Hot Buffet

Chicken Curry
Vegetable Curry
Beef Lasagne
Mixed Bean Chilli(v)
Hot Pulled Pork Rolls

Salad Bowl
Boiled Rice
Garlic Bread
Potato Wedges

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Apple Pie & Custard
Raspberry & White Chocolate Cheesecake

Evening Meal Menu

3 courses - £35 per head includes coffee

Option 1

French Onion Soup (gfa) Served with cheese croutons

Duck and Orange Paté (gfa) with cranberry & orange chutney, salad & toast

Grilled Goats Cheese (gf) with rocket and tomato & beetroot chutney

Chilli Prawn Bruschetta (gfa) with dressed salad leaves and a chilli, lime & coriander dressing

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Slow Roast Brisket Beef (gfa) Served with Yorkshire Pudding & Roasted veg

Tuscan Stuffed Chicken (gf) sundried tomato, garlic & spinach, set on red pesto mash and finished with a tomato sauce

Sea Bass Fillet (gf) Pan fried and served with tender stem broccoli, saffron potatoes and Beurre Blanc sauce

Courgette and Feta Pancakes (v) Set on Mediterranean vegetables with a tomato coulis

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Apple Lattice Pie (gfa) with Vanilla Custard

Sticky Toffee Pudding (gfa) with toffee sauce and vanilla bean ice cream

Lemon Meringue Pie (gfa) served with double cream

Chocolate and Salted Caramel Cheesecake (gfa) with chocolate sauce and vanilla ice cream

Option 2

Honey Roast Parsnip Soup (gfa) Served with roll and butter

Ham Hock Terrine (gfa) with onion chutney, salad and toast

Roasted Red Onion & Gruyere Tartlet Served with salad and balsamic glaze

Prawn Cocktail (gfa) Served with brown bread and butter

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Stuffed Turkey Breast Butterfly turkey breast stuffed with sausage meat and wrapped in bacon. Roasted & served with honey roast carrots & parsnips and finished with a turkey jus

Roast Leg of Lamb (gfa) Served with roasted vegetables & Yorkshire pudding

Salmon Fillet (gfa) Set on shredded lettuce, asparagus and baby new potatoes, served with a Bearnaise sauce

Mushroom, Brie, Cranberry and Hazelnut Wellington (v) with a red wine just and parmesan potatoes

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White Chocolate & Raspberry Cheesecake (gfa) with Double Cream

Stem Ginger Sponge (gfa) with ginger sauce and vanilla ice cream

Irish Cream Torte served with Baileys cream

Apple & Mixed Berry Crumble (gfa) served with vanilla custard

Coffee & Mints

EVENING MENU ORDER FORM

DATE OF PARTY…… TIME…… NUMBER IN PARTY: ADULTS…..... CHILDREN……

NAME…… **A**DDRESS……

CONTACT TEL…… CONTACT E-MAIL ……..……..…..

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