Your Wedding

at Lakeside



Many congratulations on your engagement and thank you for considering us as a venue for your forthcoming wedding.

Our picturesque location by the lake provides the perfect setting for your reception.

With our help and expertise we can create a wedding with real warmth, intimacy and enjoyment, which will certainly make all your guests feel at ease, comfortable and welcome.



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

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

Why Lakeside?

They say that small is beautiful and this is certainly true when it comes to wedding venues. While there are many beautiful wedding venues that can accommodate large guest numbers, there are just as many smaller venues that offers the style and charm of their bigger counterparts.

You can have a wedding that people will remember because your wedding won't be typical - the kind your guests have been to over & over again; your wedding is more likely to be remembered.

You can feel more relaxed on your wedding day because you'll be surrounded by friends and family. It will feel more like a celebration with the people that matter, rather than a large-scale production. You get to celebrate one of the biggest days of your life surrounded by people who love you; This is one of the best things about having a small wedding.

Lakeside offers a relaxed and informal, but stylish and charming wedding 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 for up to 48 guests. You can choose to pay a price per person or take advantage of our all-inclusive wedding package.

We are a family run and owned business with a dedicated team and therefore can ensure that our service is personal and professional in every way. Our staff are committed to ensuring everything runs smoothly on the day with a friendly and professional approach.

Lakeside has a picturesque view over the fishing lake and perfect photograph opportunities.
We pride ourselves upon our excellent service and value for money and are duly rewarded for our efforts with the highly favourable feedback we receive.

"We will work together with you to create your truly memorable day; we want you to relax and enjoy every moment!"
We care about your special day as much as you

Drinks Packages

We can offer a drink on arrival: Glass of Bucks Fizz, Orange juice or Pimms. Table wine by the glass or bottle. Something sparkling for a toast.

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 can offer the service of either an open bar, or one drink per person on arrival, or setting an unlimited or monetary limit amount behind the bar.
Or we can provide any of the above alongside a guest paying bar.
We will discuss your requirements upon booking.

Entertainment

Lakeside holds both PRS and PPL music Licences and the venue is suitable for a small disco set up or live music when the full room and 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
you may have for entertainment.

Lakeside Wedding Package For 40 guests

Including bucks' fizz and canopies on arrival, sparkling wine for a toast, room decorations,

full table linen and three course meal including coffee and mints

- £3600 –

(For less than 40 guests there may be a small additional room charge- additional guest £90 per head)

Roasted Red Pepper & Tomato Soup *(gfa)*
served with roll & butter

Glazed Ham Hock Terrine *(gfa)*
served with dressed leaves, onion & Branston pickle chutney and crisp rolls

King Prawn Salad *(gf)*
King prawns marinated with chilli, lime & lemongrass set on baby gem lettuce and served with a Thai honey & chilli dip

Goat's Cheese *(gf)*
Set on mixed leaves with balsamic glaze, with tomato & beetroot chutney

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Roast Topside of Beef *(gfa)*
with Yorkshire pudding and a rich pan gravy

Supreme of Chicken
Stuffed with a thyme stuffing wrapped in Parma ham, set on creamed cabbage & leeks, and finished with a chicken jus

Sea Bass Fillet *(gf)*
Set on Mediterranean risotto and topped with a tomato & pesto sauce

Wild Mushroom, Cranberry and Brie Wellington
with a vegetarian gravy

All Served with seasonal potatoes and vegetables

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Apple lattice pie *- served with vanilla custard (gfa)*

Salted Caramel Manhattan Stack
Chocolate sponge with dark chocolate truffle & toffee centre, topped with a profiterole & caramel glaze, served with double cream

Tart au Citron
Served with raspberries, raspberry coulis & double cream

Cheese and Biscuits *-served with celery and grapes (gfa)*

Fresh ground coffee and mints

We are happy to discuss any changes, additions or special dietary requirements and we will always strive to meet your requests

Gluten Free = (gf) Gluten Free Alternative = (gfa)

WEDDING MENU ORDER FORM

	NAME	SOUP	TERRINE	KING PRWNS	GOATS CHEESE	BEEF	CHICKEN	SEA BASS	WELLINGTON	APPLE PIE	MANHATTAN	TART ALL CITRON	CHEESE & BISCUITS
1													
2													
3													
4													
5													
6													
7													
8													
9													
10													
11													
12													
TOTALS													

Lakeside Buffet Wedding Package For 40 guests

Finger & Fork Hot & Cold Buffet

Selection of sandwiches and open rolls:

Home Cooked Ham & Topside of Beef Mixed Sandwich Platter
Salmon & Cucumber/Tuna & Cucumber Mixed Open Rolls Platter
Cheese & Spring Onion and Cheese & Pickle Mixed Sandwich Platter
Egg Mayonnaise & Cress Open Rolls

Served Hot:

Sweet Chilli Chicken Mini Wrap
Tempura Battered Vegetable Mini Wrap
Mini Pulled Pork Brioche Rolls
Spring Rolls: Hoi Sin Duck and Vegetable
Rustic Skin on Chips & Sweet Potato Fries

Homemade Coleslaw
Cherry tomatoes and cucumber sticks

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Homemade Chocolate Cheesecake (gfa)
Strawberry Pavlova (gf)

Wedding Package:

Includes Bucks' Fizz on arrival, sparkling wine for a toast, room decorations, table flowers, full table linen and 2 course buffet

- £2000 –

(Over 40 guests – each additional guest £50 per head)

(The package for less than 40 guests there may be a small additional room charge)

Lakeside Afternoon Tea Wedding Package For 40 guests

Afternoon Tea

We will discuss options and your personal choices with you to create your very own afternoon tea

A Selection of sandwiches, open rolls and savouries

We can tailor this to your requirements and personal choices

A selection of sweet delights

Including a scone with jam and clotted cream, a dessert pot or cheesecake, cake & fresh fruits

Tea and Coffee
With top ups

Wedding Packages:

Includes Bucks' Fizz on arrival, afternoon tea, sparkling wine for a toast, room decorations, table flowers, full table linen

Daytime Reception Only (Available form 4pm - 3 hours max) - £1600

Daytime reception followed by Evening Disco (Available from 4pm - latest 10pm finish) - £2000

(Disco is payable separate direct to the DJ)

(Over 40 guests – each additional guest £50 per head)

The package for less than 40 guests there may be a small additional room charge)

BOOKING FORM and TERMS and CONDITIONS RELEVANT to WEDDINGS and FUNCTIONS

CHARGES and PAYMENT

a) A deposit of 10% will be required to secure a Wedding.

b) Once a booking is confirmed and deposit paid, the final balance will be payable 4 weeks before the Event, Settlement regarding any remaining charges, costs or expenses will be payable on conclusion of The Event on the day.

c) All prices include VAT at the current rate.

CONFIRMATION by THE CLIENT

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 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 14 days prior to arrival.

AMENDMENTS by THE CLIENT

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

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.

c) Definitive cancellation charges due can only be confirmed to you after the intended date of The Event at which time we may reduce any charges by the profit on any alternative business we have been able to secure subject to costs and expenses.

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 payments 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 advance 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) 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.

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

NAME ..... **DATE OF EVENT** ..... **TIME OF EVENT** .....

CONTACT TEL ..... **CONTACT E-MAIL** ..... **ESTIMATED NUMBER** .....

DEPOSIT PAID ..... **SIGNED** ..... **DATE** .....