

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.



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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.

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 on the day and no detail is overlooked. The kitchen team is also committed to providing you with a high quality wedding meal you won't forget. All options on our menus are dishes we have found to work well for wedding parties, however we are always open to any suggestions you may have.

With our emphasis on quality and service you can be assured of 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 aim to provide you with a beautiful day and not to pay a fortune just because it's a wedding! That's why we don't charge any venue hire and provide a wonderful wedding breakfast for up to 50 guests.

We importantly take the time to sit down with you and plan your wedding day with us, and our prices have no unexpected hidden extras.

Most considerably, here at Lakeside we want you to relax and enjoy your day!

- *Whatever you want wherever you want it, our philosophy is simple – We care about good food and hospitality, whilst guaranteeing one thing will remain constant... Our attention to detail and total commitment to quality*
- *It is our passion to provide you with the tastiest, most pleasing and superbly cooked food as possible.*
- *Our dedicated experienced chef is continually creating new culinary delights to tempt your taste buds. We use only the freshest of ingredients sourced locally and responsibly wherever possible.*

*We are passionate about **the food and service** we offer and recognise every customer is unique; however there are some things that remain constant:*

- *No compromise on the quality of food*
- *Five Star Hygiene Certificate*
- *Excellent service is compulsory*
- *People are everything*
- *It's all about you*

Wedding Menus £30 per Head

Choose any four starters, mains, desserts to create your own menu

STARTERS

Honey roasted parsnip soup, garnished with parsnip crisps and served with a roll & butter

Cream of chicken and Julienne of vegetable soup served with a roll & butter

Tiger prawn cocktail -Tiger prawns set on shredded iceberg lettuce, with Marie Rose sauce & served with brown bread & butter

Garlic, herb and tomato prawns – Icelandic prawns pan fried in garlic, herbs & tomato, served on toasted sundried tomato bread

Chicken liver pâté – Smooth chicken **pâté** flavoured with brandy & cream, served with salad leaves, red onion marmalade and toast

Belly pork – crispy belly pork set on a black pudding and apple chutney

Sea bass, lime and ginger fishcakes – Served with mixed leaves, spring onion, and a lime tartar mayonnaise

Smoked salmon cheesecake – Smoked salmon, cream cheese & horseradish set on oatcakes and served with salad leaves and a lemon crème fraiche dressing

(v) **Roasted red pepper, Provençale mascarpone filo basket** – Filo pastry basket filled with roasted red pepper Provençale and sauce, topped with mascarpone cheese and baked

(v) **Tarragon mushroom casserole** – Button mushrooms pan fried in a tarragon and garlic butter, finished with fresh cream and served with a garlic ciabatta

(v) **Galia melon** - Galia melon crown filled with mango, apple and grapes, topped with an apple coulis and sorbet

(v) **Asparagus, with mushroom and smoked cheddar tartlets** served with a tomato and basil coulis

MAIN COURSES

Roast Topside of beef – served with Yorkshire pudding and rich pan gravy

Roast Turkey – served with traditional trimmings and rich pan gravy

Roast loin of pork – carved onto creamed leeks and savoy cabbage, served with sage and onion stuffing and rich pan gravy

Supreme of chicken – Stuffed with spinach and ricotta cheese, wrapped in prosciutto and baked, carved onto a red pepper risotto and finished with an tomato and basil coulis

Roast leg of lamb – served with a mint and redcurrant pudding and rich minted red wine gravy

Game casserole – a mix of rabbit, venison and pheasant braised in red wine with root vegetables and thyme, topped with a sage and onion scone

Braised beef rump – Rump steak slowly braised in red wine with carrots and onions, topped with a baked horseradish suet crust

Pork tender loin – Pork fillet filled with smoked cheddar, ham & sage leaves, wrapped in Parma ham and baked, set on sage mash and finished with creamy cider sauce.

Salmon fillet – simply grilled & set on buttered new potatoes, asparagus & green beans, finished with a lemon herb butter

Sea Bass fillet – Pan fired in olive oil and sea salt, set on roasted peppers and cherry tomatoes and finished with a sundried tomato and basil sauce

Cod loin – poached in white wine and set on a creamy leek mash, topped with a smoked salmon, cream cheese and chive cream sauce

(v) **Mediterranean vegetable wellington** – A mix of peppers, courgettes & tomato wrapped in a puff pastry and baked, served with a tomato and herb sauce

(v) **Savoury Gruyere** – A cheesy choux pastry basket filled with a stilton, leek and wild mushroom filling and a white wine, mushroom and cream sauce

(v) **Butternut squash, goat's cheese and spinach crumble** - Butternut squash, goat's cheese and spinach cooked in a creamy tomato sauce and topped with a crunchy herb crumble

DESSERTS

Sticky Toffee pudding – made with our own secret recipe, topped with butterscotch sauce and vanilla bean ice cream

Strawberry and banana crumble – topped with vanilla custard

Chocolate and honeycomb cheesecake – served with honeycomb pieces and chocolate sauce

Tiramisu – An Italian trifle layered with sponge fingers, mascarpone cheese, coffee and Tia Maria, served with Amaretto biscuits

Tart Tatin – Upside own apple pie served with vanilla custard

Lemon meringue pie – Served with raspberries and double cream

Apricot bread and butter pudding – layers of sweet brioche and apricots socked in a sweet vanilla custard and baked until golden

Raspberry Pavlova cheesecake – digestive biscuit base topped with a creamy raspberry and crushed meringue and cheese topping, served with raspberries and double cream

Blueberry pancakes – American style pancakes layered with blueberry compote served with vanilla bean ice cream

Lemon Panna cotta – Served with lemon shortbread fingers

Amaretto Ice cream – topped with a shot of amaretto and crushed amaretto biscuits

Cheese and biscuits – served with celery and grapes

Wedding Menus £35 per Head

Choose any four starters, mains, desserts to create your own menu

STARTERS

(v) **Roasted red pepper and tomato soup** topped with pesto croutons, served with a roll & butter

(v) **Cream of potato, Double Gloucester and spring onion soup** – served with cheese and herb scone

Game terrine – a medley of rabbit, venison and pheasant layered with a julienne of carrot, leek and juniper berry, served with salad leaves, red onion chutney and toast

Continental Meat Platter – Chorizo, Salami & Parma Ham served with sundried tomatoes, olives, rocket leaves & focaccia bread

Pan fried wood pigeon – Cooked pink and set on sweet potato mash, finished with a port jus and sweet potato crisps

Trio of Prawns – Mango & chilli, salt & vinegar and garlic & herb prawns, deep fried & served with salad leaves & sweet chilli jam

Crab cocktail – a mix of crab meat set on shredded baby gem lettuce, topped with a mildly spiced Marie Rose dressing, served with wholemeal bloomer bread

Smoked peppered mackerel pâté – Served with salad leaves, horseradish dressing and oatcakes

(v) **Garlic mushroom casserole** – A mix of mushrooms pan fried in garlic butter, finished with cream & served with ciabatta slices

(v) **Chilled watermelon** – Soaked in champagne and served with strawberries and a strawberry & champagne coulis

(v) **Caramelised pumpkin risotto** – Flavoured with nutmeg and served with a walnut bloomer bread

(v) **Smoked Applewood cheese, asparagus & wild mushroom tartlet** – served with mixed leaves and a balsamic glaze

MAIN COURSES

Roast sirloin of beef (advised to cook pink) – Roasted onions and Yorkshire pudding and a rich pan gravy

Roast loin of lamb – loin of lamb stuffed with a mint stuffing, roasted & carved onto a leek mash and finished with a minted red wine gravy

Venison casserole – tender pieces of venison slowly braised in red wine and Portobello mushrooms, served in a puff pastry case

Roast breast of pheasant – Served on fried bacon & savoy cabbage and served with baked apple and a red wine and thyme gravy

Supreme of chicken – Stuffed with chorizo, basil and cherry tomatoes, wrapped in a prosciutto and baked and carved onto a tomato and olive sauce

Braised lamb rump – Lamb rump braised in red wine, rosemary and root vegetables, set on a leek and rosemary mash, finished with a red wine and rosemary gravy

Fillet of beef stroganoff – Strips of beef marinated in paprika & lemon, pan fried with onions and mushrooms in a sherry, parsley and cream sauce, served with steamed mushroom rice

Pork loin – Butterflied and stuffed with an apple and apricot stuffing, wrapped in streaky bacon and roasted, carved onto creamed cabbage and leek and finished with a calvados and cream sauce

Cod loin – Poached in white wine and set on spinach mash and topped with a prawn and mussel chowder

Salmon fillet – Set on asparagus and cream cheese, wrapped in filo pastry, baked and served with buttered new potatoes, peas and green beans with a lemon cream sauce

Whole trout – Pan fired in a curried almond butter, served on a bed of spinach and pea risotto, flavoured with curry spices

(v) **Wild mushroom, cranberry and Brie wellington** – Wild mushrooms pan fried in butter and topped with cranberries and brie, wrapped in a puff pastry and baked, served with a cranberry and port jus

(v) **Spicy vegetable enchiladas** – A medley of vegetables in a spicy tomato sauce wrapped in tortillas and topped with a cheese sauce, baked and served with a garlic and Mexican cheese bread

(v) **Smoked cheddar and asparagus frittata** – Layered with roasted Mediterranean vegetables & served with a tomato herb sauce

DESSERTS

Sticky chocolate & pear pudding – served with chocolate sauce and vanilla bean ice cream

Caramel apple cheesecake – served with a caramel sauce and double cream

Bailey's bread & butter pudding – sweet brioche soaked in Baileys & vanilla custard, baked until golden & served with custard

Trio of chocolate – chocolate brownie, chocolate pot and chocolate cheesecake served with chocolate sauce and double cream

Key lime pie – digestive biscuit base topped with tangy lime cream filling and served with fruit coulis and double cream

Apricot and amaretto frangipane – served with vanilla custard

Strawberry trifle – A traditional pudding served with shortbread fingers

Plum & apple crumble tart – sweet pastry base topped with plums, apples & crumble topping, served with vanilla custard

White chocolate, toffee and banana torte – layers of sponge, white chocolate, toffee and banana served with toffee sauce and double cream

Blackberry meringue pie – served with blackberry coulis and double cream

Chocolate orange gateaux – layers of sponge and chocolate orange cream, topped with chocolate orange shavings

Cheese and biscuits – served with celery and grapes

Drinks Packages

Glass of Bucks Fizz, Orange juice or Pimm's on arrival

*One glass of red or white wine per guest with their meal
or*

Two glasses of red or white wine per guest with their meal

Bottles of red, white or rosé wine per table

Champagne, Prosecco or Sparkling wine for a toast after your meal

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 an open bar, with you stating one drink per person on arrival or setting an unlimited or monetary limit bar or we can provide any of the above alongside a guest paying bar.

If you wish to source your own wines there is a corkage charge of £5 per bottle, this includes service of the wine and all glassware.

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 on arrival, sparkling wine for a toast, room decoration, white table linen and three course meal including coffee and mints

- £1350 -

Honey Roast Parsnip Soup

served with sour dough roll and butter

Chicken Liver Pate

served with red onion chutney and crisp rolls

Prawn and Avocado salad

With Brown bread and butter

Garlic Mushroom Casserole

served in a filo pastry basket

Roast Topside of Beef

with Yorkshire pudding and a rich pan gravy

Supreme of chicken

set on a lemon and thyme stuffing and served with grilled smoked bacon, watercress and a chicken jus

Salmon fillet

Set on a lemon pepper risotto and topped with a lemon and caper butter and mixed herbs

Goats cheese, spinach and red onion tart

with a tomato and herb dressing

All Served with seasonal potatoes and vegetables

Apple lattice pie - served with vanilla custard

Salted caramel and chocolate cheesecake - served with double cream

Raspberry and lemon crumble sponge - a lemon and raspberry sponge topped with a lemon crumble topping and served with vanilla custard

Cheese and Biscuits - served with celery and grapes

Fresh ground coffee and mints

We are happy to discuss any changes or additions to this package and we will always strive to provide the best service to meet all of your needs to make the evening tailored for you

BOOKING FORM and TERMS and CONDITIONS RELEVANT to WEDDINGS and FUNCTIONS

CHARGES and PAYMENT

- a) A deposit of 25% will be required to secure a Wedding.
- b) Once a booking is confirmed and deposit paid, an invoice for 60% of the final balance will be payable 6 weeks before the Event, with the final balance due 2 weeks before the Event. Settlement regarding any remaining charges, costs or expenses will be payable on conclusion of The Event on the day.
- c) Deposits for functions other than weddings are at the discretion of The Restaurant.
- d) 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 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 14 days prior to arrival.

AMENDMENTS by THE CLIENT

- a) Final guest numbers must be notified to The Restaurant at least 14 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

TYPE OF EVENT

TIME OF EVENT

CONTACT TEL

CONTACT E-MAIL

ESTIMATED NUMBER

DEPOSIT PAID

SIGNED

DATE