



*Lakeside*

WEDDINGS





*"A hidden gem"*

Surrounded by rolling countryside and nestled within beautifully manicured, landscaped gardens, within easy reach of the main motorway networks, Lakeside boasts exceptional spaces, both stylish and versatile, for your ceremony, reception and wedding breakfast.







## **A BESPOKE WEDDING EXPERIENCE**

*Your choice, your day, your way*

Exclusivity is paramount for us. Lakeside is yours and yours alone for as long as you wish, our aim is to deliver the best wedding celebration that you, your families and friends will ever attend.

That all starts with our seamless and effortless planning process. We have a dedicated, highly experienced team on hand to create a Lakeside experience to be remembered for many years to come.



**"We recently had our wedding at the Lakeside. WOW is one word to use incredible, fantastic, flawless, stunning, magical, perfect are just a few more. We would like to thank everyone there at the venue for making our day so special! Special thank you to Marton your work is AMAZING everything went just as planned if not better you guided us through every step of the way making it stress free so we could enjoy the day."**

*Allison & Nigel 18.9.2021*

## FOOD AND DRINK

### *A fine dining experience*

When it comes to choosing your menu, we offer an extensive array of cooking styles, textures, flavours and dietary options.

We believe this is such a crucial part of your day with us and our wonderful team of in house chefs pride themselves on providing the most inspiring and exquisite dining experience for you and your guests.

This is carried through to the fine details of service. Once the evening party is in full swing, we would then like to excite your guests with our selection of late night street foods and buffets.



Craig is our Head Chef and has been part of our family for over a decade. Inspired by cooking from a young age, Craig and his team take great pride in serving delicious food, using only the freshest seasonal and locally sourced ingredients, all of which is at the heart of any good menu.

Sustainability and reducing our carbon footprint is a focal point at Lakeside and by supporting local farmers and producers, coupled with regeneration of waste and recycling – you will be hosting a wedding that will be environmentally friendly.



*Lakeside*

MENUS & DRINKS



# OUR MENUS HERE AT THE LAKESIDE

We take great pride in using locally sourced ingredients and present you with healthy and exciting menus.

We are more than happy to discuss specific ideas and themes in more detail with you.

Our menus have been carefully put together to include everything you need for a truly wonderful wedding day.

**"From preparations to the day, Lakeside restaurant was absolutely perfect! The location and the grounds are just beautiful, the service was second to none, Marton and his team made the day, personable, stress free and easy... feedback from our guests was outstanding and the food was lovely!"**

*Babs & Lenny 11.9.2021*



## WHAT'S INCLUDED?

In the exclusive hire of Lakeside Restaurant is a comprehensive package including all table linens in white, fully furnished, with all necessary crockery, cutlery and glassware for your wedding breakfast and evening reception.

Chair covers, with your choice of coloured sash to compliment your wedding theme, a twinkle back drop to highlight the top table, giant LOVE letters to decorate the room, a wishing well post box and a DJ for the evening.



## DRINKS PACKAGES

Our drinks packages include welcome drinks, drinks for the wedding breakfast and drinks for the toast.

After your ceremony, you can choose from bottles of Moretti, Peroni or Corona, Prosecco, Pink Gin & Lemonade, Lanson Black Label or Veuve Clicquot Rose.

Wish to spoil your guests? Choose some of the following options in addition to your drinks package:

- Kir Royale
- Gin Fizz
- Mojito



## CANAPES

Excite your guests with some delicious canapes for after the ceremony. To be enjoyed in the beautiful surrounding areas at Lakeside or in our lovely spacious bar area.

- Roast locally reared beef with fresh horseradish crème fraiche relish in a mini Yorkshire pudding
- Mini salt and black pepper gourmet burger and cheddar cheese rostini
- Grilled ciabatta topped with fresh cherry tomato, basil and red onion medley
- Battered mini cod fillet on pan fried rosti drizzled with pea infusion
- Skewered mini pork sausages glazed in honey, grain mustard and soy
- Smoked Salmon on toasted bruschetta with dill and lemon oil
- Tempura of marinated king prawns with sweet chilli and cucumber
- Grilled halloumi, watermelon, and mint (V)



A close-up photograph of a wedding bouquet featuring a mix of white, pale yellow, and light pink roses. The bouquet is accented with green foliage, including ferns and eucalyptus leaves. The background is softly blurred, showing hints of a wedding venue with blue and white elements.

## WEDDING BREAKFAST PACKAGES

Our three packages – Silver, Gold, and Diamond all consist of three courses of delicious mouth-watering dishes.

You can choose one option for starter, main and dessert from your chosen menu package or offer the choice of all dishes to your guests to choose from (prices vary based on package).

We can cater for all dietary requirements.

If you require something more informal and laid back we also have our Ponderosa Package.

# SILVER

## To start

- Seasonal homemade soup, served with a warm crusty bread roll
- Creamy garlic mushrooms on toasted ciabatta bread
- Fanned melon with a raspberry coulis

## Main

- Free range chicken breast in a creamy white wine & thyme jus
- Hand battered halloumi served on a bed of rocket leaves with sweet chilli dressing
- Oven baked salmon fillet with dill & lemon garlic butter

## Dessert

- Chocolate fudge cake served with cream
- White chocolate & raspberry cheesecake
- Homemade apple and cinnamon crumble served with vanilla custard

All our mains are served with locally sourced, fresh seasonal vegetables and potatoes  
(Substitutions can be made for dietary requirements)

**Offer the choice of all dishes to your guests for just £3.00 per person**



# GOLD

## To Start

- King prawns in garlic & cherry tomato sauce
- Ham hock potato croquets served with homemade fig chutney
- Goats cheese with red apple, pear & walnut on a bed of rocket with balsamic honey dressing

## Main

- Roast sirloin of beef served with homemade Yorkshire pudding & stovetop gravy
- Fillet of Seabass with garlic & chorizo
- Caramelized onion & goats cheese tartlet with asparagus & pesto

## Dessert

- Sticky toffee pudding served with Bourbon vanilla ice cream
- Trio of mini desserts (double chocolate mousse, white chocolate & raspberry mousse, chocolate & orange tartlet)
- Salted caramel chocolate brownie fudge cake served with cream

All our mains are served with locally sourced, fresh seasonal vegetables and potatoes  
(Substitutions can be made for dietary requirements)

**Offer the choice of all dishes to your guests for just £3.50 per person**



# DIAMOND

## To start

- Slow roasted belly pork & black pudding served with Bruschetta chips
- Warm chicken & chorizo salad with olives & cherry tomatoes
- Sloe gin cured smoked salmon served with beetroot & horseradish chutney
- Grilled halloumi & watermelon salad served with mint & avocado sauce

## Main

- Half of roast duck served with orange & plum jus
- Braised lamb shank served with minted red wine jus
- Monk fish with king prawns in a lemon & herb dressing
- Wild mushroom, chestnut & spinach Wellington

## Dessert

- Ruby poached pear with vanilla mascarpone
- Rich Belgian chocolate & raspberry tart
- Whisky soaked bread & butter pudding
- Yorkshire cheese board served with grapes, crackers & autumn fruit chutney

All our mains are served with locally sourced, fresh seasonal vegetables and potatoes  
(Substitutions can be made for dietary requirements)

**Offer the choice of all dishes to your guests for just £4.00 per person**





# THE PONDEROSA

We offer this fantastic option to socialise with friends and family in a relaxing and informal way. Enjoy all of the following items, complemented by our extensive salad bar.

- Pork sausages
- Handmade beef burgers
- Mushroom, red onion & pepper kebabs
- Tandoori chicken breast

## Why not add

- Sticky BBQ ribs (£2 supplement)
- Lamb chops or lamb koftas (£2 supplement)
- 4oz sirloin steak (£2 supplement)

## All served alongside

- Hand cut chunky chips
- Fresh bread rolls
- Assortment of sauces and dips

## And a generous salad bar of

- Mediterranean pasta salad
- Mixed house salad
- Chefs' homemade coleslaw salad
- Potato salad
- Assortment of sauces and dips



# LATE NIGHT STREET FOODS

For when your guests from the day are getting peckish again, and the evening guests start to get hungry, we have a selection of amazing street food to see everyone through to the end of the night.

Choose from the following:

- **Best of British** ..... Bacon and sausage baps
- **Italian Job** ..... Freshly made pizzas in wood fired, stone based oven with homecooked chips & salad bar
- **Seaside Favourite**..... Fish and Chips, mushy peas & curry sauce
- **The American** ..... Hot dogs, burgers served with chips and salad bar
- **Carvery Baps** ..... Slow roasted joint of meat (pork, lamb or beef) served with chips & dips
- **Curry Kitchen**..... Chicken tikka curry and veg Balti, served with rice, naan, yoghurt, mango and onion dip

Fancy a late night sweet treat? Take advantage of our Cornetto Self-Serve machines! Enjoy an original Cornetto whilst having fun making it!



## CHILDRENS MENU

For those that are 10 years old and under.

### Starter

- Fanned melon with fruit coulis (V)
- Garlic bread with cheese
- Homemade tomato soup (V)

### Main

- Battered chunky chicken bites with chips and beans
- Kid's fave bangers & mash with peas
- Homemade mini fish goujons, chips and peas
- Tomato and basil topped pasta with cheese (V)

### Dessert

- Ice cream
- Fudge cake and ice cream
- Fruit pot & dip

## SUPPLIERS MEALS

Don't forget to feed your wedding photographers, videographers, entertainment, or band members.

- A selection of freshly made sandwiches, crisps, soft drinks, tea and coffee for a light lunch
- Fully cooked meal, soft drinks and teas and coffees

## PRE WEDDING LIGHT BRUNCH

An easy and light menu for the early wedding party, when you think breakfast might be rushed.

- Fresh juice, pastries, yoghurt with muesli for an early-morning snack
- A selection of freshly made open and closed sandwiches, crisps, fruits and fresh juices for a light lunch





# MENU TARIFF

The following prices are per person and include VAT

## CANAPES

3 types of Canapes	£6.00
5 types of Canapes	£9.00

## WEDDING BREAKFAST

Silver	£25.00
Gold	£28.00
Diamond	£32.00
The Ponderosa	£18.95

## LATE NIGHT STREET FOODS

Best of British	£7.00
Italian Job	£10.00
Seaside Favourite	£14.00
The American	£12.00
Carvery Baps	£12.00
Curry Kitchen	£15.00

## LATE NIGHT SWEET TREAT

Cornetto soft serve ice cream machine	£50
Cornetto ice cream	£1.50

Children	£15.00
Suppliers' light lunch	£15.00
Suppliers' full meal	£20.00



# DRINKS PACKAGES

The following prices are per person and include VAT

## Silver £16.00

- A glass of Prosecco following your ceremony
- A glass of house wine served during the wedding breakfast
- A glass of Prosecco for the toast

## Gold £22.00

- A glass of either Pink Gin and lemonade or Moretti served after your ceremony
- Half a bottle of either Pinot Grigio or Shiraz
- A glass of Lanson Black Label Champagne for the toast

## Diamond £28.00

- A glass of Lanson Black Label Champagne served after your ceremony
- Half a bottle of either New Zealand Sauvignon Blanc, Argentinian Malbec or White Zinfandel Rose
- A glass of Venue Clicquot Rose Champagne for the toast

A pre ceremony drink or additional drink can be added to any of the packages or alongside a pre wedding brunch.

Moretti	£4.50
Pimm's fully dressed	£4.50
Kir Royale	£8.00
Gin Fizz	£6.00
Mojito	£6.00
Dry Martini Spritz	£6.00
Prosecco	£6.00
Lanson Black Label	£9.00
Venue Clicquot Rose	£12.00

## **FAQ**

Please take the time to read the following as this will assist you when planning your wedding with us. If you have any questions your designated wedding coordinator will also be able to assist you.

### **Do you allow outside caterers?**

As we are extremely passionate about food here at Lakeside, we have our own in-house team who will ensure that standards remain high. We are happy to discuss your thoughts and ideas to create a bespoke menu.

### **Should we provide our contractors with a meal?**

In some suppliers' contracts it will state a hot meal is required. We would suggest feeding anyone working over 6 hours on your wedding day i.e. photographer, videographer, band, DJ.

### **Can we mix and match menus?**

If you would like to mix and match between our menus, please note that the higher tariff will apply.

### **How many people shall we cater for on our wedding reception?**

From previous experiences, we strongly recommend that you cater for 90% of your evening guests. Late night street food is usually served at least 3 hours after the wedding breakfast. Evening foods are always welcomed after a busy day of entertainment!

### **Do you provide a cake stand and cake knife?**

We do provide a cake stand and a silver cake knife.

### **When can guests expect to enjoy our wedding cake?**

Once you have cut your wedding cake, we can prepare this for you on platter to present later with your evening food choice.

# FAQ

## **Can we offer guests more than one drink at our wedding reception?**

Yes, you can! Alternatively, a popular choice is for couples to place funds at the bar for guests to choose their preferred drink from the bar and put out drinks token as wedding favours.

## **What payment methods are available at the bar?**

The bar will be open from 11am on your wedding day. We accept all methods of payment at the bar.

## **What drinks are available for children?**

We can provide fruit juices, squash, and soft drinks to be included in their menu.

## **Can we bring in our own drinks and do you charge corkage?**

We have a fully licensed and reasonably priced bar which enables us to provide all your drink requirements for you during your stay.

## **Do you have highchairs?**

Yes, we have highchairs and you are welcome to bring your own.

## **Can we offer our evening guests a drink on arrival?**

Yes, please choose one choice from the reception drinks list.





*Lakeside*

PRICE GUIDE

## WHAT'S INCLUDED

- Exclusivity of Lakeside with use of all our facilities to include access to the lake and terrace
- The room fully decorated and styled to your choosing
- Civil wedding license – beautiful ceremonies both inside and outside, either the ceremonial Lakeside or the venetian temple outside
- Rustic outside seating area for post-dinner drinks, relaxing and entertaining
- Stunning Lakeside Restaurant laid up with white table linens, cutlery, crockery, and glassware
- Styled and decorated to your choosing together with a sound and PA system
- Acres of gardens and grounds including the lake – ideal for photography, entertaining and endless outdoor activities
- Spacious Terraces and an enclosed Courtyard – beautiful places for drinks and canapes after your ceremony and street foods for late-night entertaining
- Fully accessible throughout the whole venue
- Groom and guests can arrive from an hour before the start of the ceremony to make the most of all facilities here, including the private bar
- Designated wedding coordinator to look after you and help with all aspects of planning here at the Lakeside
- Your coordinator will look after you with every step of your journey from the day you book and will be on hand with you on your special day
- Plenty of parking and supervision on the day
- Front of House managers to look after you and your guests

# PRICE GUIDE

The prices outlined are for exclusive venue hire of Lakeside and all that is listed above. For menu and drink prices, please refer to our menu and drinks brochure.

Month	Day	2022	2023
January - April	Monday - Thursday	£2240	£2400
	Friday	£2840	£3100
	Saturday	£3340	£3500
May - September	Monday - Thursday	£2590	£2700
	Friday	£3190	£3300
	Saturday	£3500	£3700
October - November	Monday - Thursday	£2040	£2250
	Friday	£2640	£2850
	Saturday	£3040	£3250

## 2022 PACKAGES FOR SATURDAYS

Based on 60-day guests and 100 evening guests, includes canapes, drinks package, day and evening food.

	January - April	May - September	October - November	Additional guests day and night	
<b>Silver Package</b>	£6700	£7000	£6000	£65	£12
<b>Gold Package</b>	£7200	£7500	£6500	£75	£12
<b>Diamond Package</b>	£8000	£8800	£7000	£85	£20
<b>Ponderosa - Package</b>	£6000	£6500	£5500	£55	£12

\*\*The drinks and evening menu's that these packages are comprised from can be updated to a higher tariff if desired.



Lakeside Restaurant

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