



LAKESIDE PARK

HOTEL & SPA



Wedding Details

Thank you for your enquiry with regards to holding your wedding here at Lakeside Park Hotel. We would be delighted to be part of your very special day and look forward to meeting you in person to discuss finer details such as our catering options and provide you with a guided tour of the facilities we have to offer.

This is the Island's first purpose built 4* Hotel and has been designed to stimulate the sense and evoke your emotions and imagination.

Superbly located alongside the lake at Wootton Bridge and amidst countryside awarded an area of outstanding natural beauty; we can provide a stunning backdrop to your wedding.

With a wide range of beautifully designed contemporary rooms to choose from, your wedding ceremony and reception can be tailored to your party size and expectations by our events co-ordinator, from an intimate wedding breakfast for your closest family and friends, to a spectacular event for up to 150 guests. Select from a combination of the a la carte Restaurant, the Kingfisher Suite or Marquee in the grounds.

Guide to guest numbers

- The Restaurant Seated 60-80
- The Kingfisher Suite Seated and Standing 150
- Marquee Seated numbers on application

The Ceremony

We are licensed to hold Civil Weddings at the Hotel in the allocated Function Suites and in the Gazebo. Consider a bright summers day beside the lake surrounded by your guests, with a marquee in the grounds, or a formal ceremony in our air-conditioned Kingfisher Suite. Inside this pack you will find menu choices, but ultimately we wish to provide a personal service tailored to suit your specific requirements to make this a 4* Wedding to remember.

The Wedding Breakfast/Reception

Our primary objective is to deliver the highest quality cuisine, catering service and presentation and therefore we are delighted to cater for your personal favourites, special dishes and room layout. Whichever menu you choose, you can be assured that it will be prepared with the finest and freshest of ingredients. Our Team will be delighted to advise on wines, and catering options when you arrange to visit The Lakeside Park Hotel.

The Party

Continuing on with the celebrations, our Kingfisher Suite will accommodate 150 guests for the evening party, seated and standing, with free car parking for up to 116 cars within the grounds of the Hotel.

Bedrooms and Spa

The hotel has 44 luxury en-suite double, twin and suite rooms which can be booked for your guests and at the end of an exceptional day, escape to your Honeymoon Suite*, relax and look forward to pampering yourselves in the Lakeside Park Hotel Spa the next morning. (Treatments to be arranged with the Spa Team in advance).

**All rooms are subject to availability and weddings booked in June, July and August accommodation must be booked for the Friday and Saturday night.*

Guests Travel:

Car Ferry Bookings

Let us take away the added pressure of booking your return car ferry crossings through reception. At Lakeside Park Hotel we can generally offer a 10% discount from the ferry companies rack rates, but cannot guarantee this due to the ferry companies' occasional special online deals. We can book your crossings from either Portsmouth or Lymington with Wightlink, and from Southampton with Red Funnel.

Wightlink.

www.wightlink.co.uk Tel: 08705 827 744

Red Funnel.

www.redfunnel.co.uk Tel: 08448 449 988

Car Directions. (SatNav Enter PO33 4LJ)

Portsmouth to Fishbourne

Wightlink Ferry, (Fishbourne Lane) Turn right at the traffic lights onto A3054 towards Newport.

Entrance to Hotel is on your left directly after crossing Wootton Bridge

Southampton to East Cowes

Red Funnel Ferry, follow the main road out of East Cowes onto the A3021. Turn left onto the A3054 to Ryde.

Drive through Wootton High Street and the Hotel entrance is on you right before crossing the bridge.

Lymington to Yarmouth

Wightlink Ferry, travel out of Yarmouth on the A3054 towards Newport, travel through Newport staying on the A3054 towards Ryde.

Drive through Wootton High Street and the Hotel entrance is on you right before crossing the bridge.

Public Transport Directions

Portsmouth to Ryde 'Fast Cat' service – Wightlink

Southsea to Ryde 'Hovercraft' service

Wightlink and Hovertravel Terminals

From Ryde interchange take the number 4 or 9 bus towards Newport, ask for Wootton Bridge stop

Southampton to Cowes Red Jet Service

Red Funnel 'Red Jet 4' Terminal. From Cowes take the number 1 bus to Newport and change at Newport Bus station to number 9 towards Ryde, ask for the Wootton Bridge stop.

Taxi Options

Q Car's 01983 810810 / 01983 532532

Alpha Taxi's 0800 298 5421

Amar Executive 01983 527594

Rounsevel Executive 01983 280880

Ryde Taxis 01983 811111



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Wedding Menu Choices

Please choose from the following to create your perfect wedding menu
Prices are per-person

Starters

Char grilled chicken, mango & thai basil	£4.95
Chicken Caesar salad	£4.95
Duck & cabbage terrine, date & walnut chutney	£6.50
Plate of smoked salmon, buckwheat blini, dill oil, crème fresh & caviar	£6.95
Salad of skate with rocket, beetroot, basil, & caper, balsamic vinegar dressing	£6.95
Lobster grilled with mild spices, quinoa salad, yoghurt & lime dressing	£12.50
Asparagus with soft duck egg, sherry caramel & mustard leaf	£6.50
Pork cheek & foie gras terrine, spiced peach pureé & toasted brioche	£12.50
Ballontine of sea trout rolled in herbs, lemon & chive mascarpone	£10.50

Soups

Pea & Ham Soup	£4.25
Butternut squash soup scented with curry	£4.25
Sweet potato and parmesan	£4.25
Chilled gazpacho spiced prawn	£4.85
Broccoli and blue cheese	£4.85

Sorbet course

Champagne	£4.50
Lemon	£4.50
Apple	£4.50



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Mains Fish

Sea bream stuffed with fennel, squid & red pepper salad	£10.50
Salmon supreme wilted bok choi, pickled ginger butter sauce	£10.50
Grilled sea bass, asparagus and bacon, roasted new potato	£14.00
Grilled lemon sole, burnt orange & caper dressing, crushed new potato	£14.00
Roasted turbot red wine glazed figs & pancetta crisp	£21.50
Grilled red mullet with putanesca dressing and olive oil mash	£18.00
Herb crusted monk fish braised fennel	£18.95

Mains Meat

Lamb steak, anchovy & walnut butter, carrots & French beans	£18.00
Roasted rump of lamb, fondant potato, broad beans, pea & mint	£18.00
Roasted duck breast, fondant potato, orange sauce	£18.50
Rack of lamb with herb crust, fondant potato	£21.00
Fillet of beef with cauliflower and garlic & thyme jus	£24.50
Chicken breast with carrots and glazed shallot	£15.50
Braised shin of beef and cream potato puree	£15.50
Roasted pork loin, braised fennel and roasting juices	£15.50

Vegetarian

Seasonal risotto	£11.50
Stuffed peppers with mozzarella and lemon	£10.50
Tart fine of aubergine, courgette and oven dried tomato	£10.00



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Desserts

Vanilla crème brullee	£4.95
Fruit salad and fresh cream	£4.95
Bakewell tart and vanilla ice cream	£5.50
Chocolate mousse	£5.50
Strawberries with short bread	£5.50
Bread and butter pudding	£5.50
Summer pudding with clotted cream ice cream	£5.50
Vanilla cheese cake passion fruit salsa	£5.50
Chocolate fudge brownie, caramel pecan sauce	£5.50
Peach poached in amaretto and mascarpone sorbet	£6.50
Rich chocolate tart with honeycombe, coffee cream quenelle	£6.50
Iced lemon soufflé with pistachio biscotti	£6.50
Apple tart fine, with cinnamon ice cream	£5.50
Selection of British cheeses	£7.50
Cherry soup, mascarpone ice cream, almond biscuit	£7.50
Chocolates & peti fours	£3.50
Coffee & Tea	£2.95

All prices are inclusive of VAT @ 17.5%

Details and prices are subject to change

As far as possible we have avoided GM food, and have been assured by our suppliers that as far as they know their products are GM free.

Some dishes may contain traces of nut – if you have any allergies please inform us when booking

Finger Buffet Menu

Five Varieties £15.00 per guest ~ Eight Varieties £20.00 per guest ~
Ten Varieties £25.00 per guest

Please select your evening finger buffet items from the list below.

Menu Selection

A selection of freshly prepared sandwiches with speciality breads	Breaded Mushrooms with Garlic Mayonnaise
Hickory Smoked Cocktail Sausages	Vegetable Samosa with Cucumber Raita
Vegetable and Cheddar Cheese Tartlet	Onion Bahji with Cucumber Raita
Cajun Chicken Fillets	Duck and Orange Pate with Crusty Bread
Breaded Salmon Goujons with Tartare Sauce	Sliced Gala Pie
A selection of Marinated Olives	Tandoori Chicken Skewers with Minted Yogurt Sun Blushed Tomatoes and Olives
Jacket Wedges with Barbecue Sauce	Crispy Tiger Prawns with a Vodka Cocktail Sauce
Tomato, Mushroom and Sweet corn pizza	Thai Fish Cakes with a sweet chilli sauce
Chicken Satay with Peanut dip	Caramel Shortbread
Mini Vegetable Spring Rolls with plum sauce	A selection of mini Tartlets
Paprika Tortilla Chips with Sour Cream and Salsa	A selection of mini pastries

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CANAPES MENU

CANAPES SELECTION A

Tartlet of Qual Eggs with a Walnut Mayonnaise
Vegetable Filo Roll with a Plum Sauce
Mini Jacket Potato with Sour Cream and Chives
Smoked Salmon and Caviar on Pumpnickel
Mediterranean Vegetable Crostini
Croquet Monsieur
Duck and Orange Pate on Toasted Croutes
Filo nest with Prawns bound in Calypso sauce
Cheese and Onion Tart
Parma Ham and Asparagus with a Grain Mustard Dip

Four Varieties £6.00 Six Varieties £8.00 Ten Varieties £10.00

CANAPES SELECTION B

Baked Tomato and Parmesan Tart
Duck Spring roll with Hoisin Sauce
Spiced Crabmeat and Coconut Filo Strudel
Mini Cottage pie with cheesy mash
Goats cheese Bruschetta with sun blushed tomato and olive skewers
Tandoori chicken satay with cucumber raita

Four Varieties £8.00 Six Varieties £10.00 Ten Varieties £12.00

CANAPES SELCETION C

Smoked Salmon and quails egg on pumpnickel
Foie Gras on toasted Brioche
Gazpacho with queen scallops and Tequila
Cashel Blue Cheese Mousse in a Cucumber Cup
Salad of Lobster with Mango, Corriander and Galangal
Crispy Tiger Prawns with a Lemon and Lime dip
Dim Sum with a Soya Dip
Bacon and Leek Mini Quiche
Teriyaki Beef Skewers with Peppers
Greek Feta Brochette with Cucumber and Mint

Four Varieties £10.00 Six Varieties £13.00 Ten Varieties £17.00

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Wine List Suggestions

Arrival Drinks

House Champagne	Glass
Kir Royale	£5.50
Bellini	£4.50
Bucks Fizz	£4.50
Sparkling Wine	£3.95
Jug Of Pimms	£15.95

Champagne

House Champagne	Bottle
	£35.00

Sparkling White Wine

House Wine	Bottle
House Sparkling White Wine	£14.00
	£25.00

All prices are inclusive of VAT at 17.5%
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Room Hire And Accommodation

Kingfisher Suite

From £1000 with seasonal variances
For 80 - 180

The Restaurant

From £750 with seasonal variances
For 30-80 guests
(Subject to availability)

Wedding Guest Overnight Accommodation

We can offer a special wedding rate of £130 per night including a full breakfast, based on 2 adults sharing.

Bride and Groom Accommodation

You may feel that for your special night, you would prefer our luxurious honeymoon suite from £200 to £280 including breakfast

All prices are inclusive of VAT at 17.5%
Details and prices are subject to change.