

Three Lakes

A T W E S T M I L L F A R M

2020

Wedding Prices, Packages and Menus

Background

Set in 250 acres of rolling Hertfordshire countryside with stunning views overlooking our well established three freshwater fishing lakes, our Function Rooms here at Westmill Farm can provide a perfect setting for almost any style of wedding. For smaller more intimate celebrations we have our 'Old Tack Room' seating up to 60 guests (dependant on table plan) for formal dining, and for larger celebrations our 'Arched Barn' can seat anything up to 160 guests (dependant on table plan). A secluded spot directly overlooking the lakes is available for Marquee events and our pergola for the ceremony itself is in a location difficult to beat.

As a family run enterprise and with our small but professional team we never lose sight of the fact that it is your day. We can be very flexible in what we can offer at Three Lakes to ensure that we know and deliver what is important to you. If you don't see anything that meets your requirements or budget within our brochures, please don't hesitate to contact us and we can find something to meet your specific needs and desires.

We promise to offer you quality food, service and flexibility.

Wedding Packages

Diamond Package

£120 per person 18+ £86.70 per person 11-17 year old £24.50 per person 3 - 11 year olds

- Guidance from our function co-ordinator
- Room hire for wedding ceremony *
- Outdoor ceremony area (to be used at registrar's discretion)
- Room hire for wedding breakfast and evening party
- Welcome drinks of Pimm's, bucks fizz (prosecco), prosecco or bottle beer
- Three course wedding breakfast, hog roast, 1 meat carvery or BBQ**
- Half a bottle of house wine per person
- Complimentary water and orange or blackcurrant squash for children through the meal
- Tea and Coffee
- A glass of Prosecco for speeches
- Evening buffet for 100% of day guests
- Professional resident DJ with all light and sound equipment until midnight, includes a free consultation in person prior to the wedding
- Silver Cake knife and table plan stand
- Use of Westmill farms beautiful grounds for photographs
- Use of private garden area which can be used for outdoor games and bouncy castles
- All staff, table linen, cutlery and tableware
- Chair covers with coloured bows to match your colour scheme
- Room drapes with coloured bows to match your colour scheme. ***

* If you are not having your ceremony at three lakes £450 will be deducted from your total bill

**Canapés and mini dessert platters replace the starter and dessert course when having hog roast, barbecue or carvery for main course. Carvery can be upgraded to 2 meats for £5 per head or to 3 meats for £10 per head

***If you are having your reception in the Old Tack Room £500 will be deducted from your bill

Platinum Package

£104.00 per person 18+

£83.60 per person 11-17 year old

£21.40 per person 3 - 11 year olds

- Guidance from our function co-ordinator
- Room hire for wedding ceremony *
- Outdoor ceremony area (to be used at registrar's discretion)
- Room hire for wedding breakfast and evening party
- Welcome drinks of Pimm's, bucks fizz (with prosecco), prosecco or bottle beer
- Three course wedding breakfast, hog roast, 1 meat carvery or BBQ**
- Glass of house wine per person
- Complimentary water through the meal
- Evening buffet for 75% of day guests
- Professional resident DJ with all light and sound equipment until midnight, includes a free consultation in person prior to the wedding
- Silver Cake knife and table plan stand
- Use of Westmill farms beautiful grounds for photographs
- Use of private garden area which can be used for outdoor games and bouncy castles
- All staff, table linen, cutlery and tableware
- Room drapes and with coloured bows to match your colour scheme ***

* If you are not having your ceremony at three lakes £450 will be deducted from your total bill

**Canapés and mini dessert platters replace the starter and dessert course when having hog roast, barbecue or carvery for main course. Carvery can be upgraded to 2 meats for £5 per head or to 3 meats for £10 per head

***If you are having your reception in the Old Tack Room £500 will be deducted from your bill

Gold Package

£90.00 per person 18+

£73.40 per person 11-17 year old

£18.80 per person 3 - 11 year olds

- Guidance from our function co-ordinator
- Room hire for wedding ceremony *
- Outdoor ceremony area (to be used at registrar's discretion)
- Room hire for wedding breakfast and evening party
- Welcome drinks of Pimm's, bucks fizz (with prosecco), prosecco or bottle beer
- Two course wedding breakfast, hog roast, 1 meat carvery or BBQ**
- Glass of house wine per person
- Complimentary water through the meal
- Evening buffet for 50% of day guests
- Professional resident DJ with all light and sound equipment until midnight, includes a free consultation in person prior to the wedding
- Silver Cake knife
- Table plan stand
- Use of Westmill farms beautiful grounds for photographs
- Use of private garden area which can be used for outdoor games and bouncy castles
- All staff, table linen, cutlery and tableware
- Room drapes and with coloured bows to match your colour scheme***

* If you are not having your ceremony at three lakes £450 will be deducted from your total bill

**Canapés or mini dessert platters replace the starter or dessert course when having hog roast, barbecue or carvery for main course. Carvery can be upgraded to 2 meats for £5 per head or to 3 meats for £10 per head

***If you are having your reception in the Old Tack Room £500 will be deducted from your bill

Menus

We have priced all our menus separately to allow for completely bespoke weddings if required (all guests to be served the same menu however special dietary requirements are catered for, please only choose one starter, main and dessert)

Full allergen information is available upon request

Canapés

£11.70 (4 per person)

Smoked Salmon & Cream Cheese Tartlet
Heritage Tomato & Baby Basil Bruschetta (v)
Feta Cheese, Pine Nut & Sundried Tomato Tartlet (v)
Chicken Caesar Wrap
Asparagus, Parma Ham & Goats Cheese Roulade
Roast Beef & Horseradish Yorkshire Pudding
Chunky Hummus Filled Roasted Baby Pepper (v)
Honey & Sesame Glazed Pork Sausages

Starters

£11.70

Roasted Carrot, Pumpkin & Parsnip Soup (v)
Finished with chive crème fraîche & truffle oil

Chunky Tomato Soup (v)
Finished with rustic croutons, fresh tomato concasse

Mushroom & Stilton Bruschetta (v)
Sautéed wild mushrooms with toasted stilton ciabatta
with stilton sauce

Tomato, Mozzarella & Onion Salad (v)
Salad of baked ciabatta croutons, heritage tomatoes, onions, torn buffalo mozzarella,
pine nuts and toasted onion seed with balsamic dressing

Parma Ham, Orange, & Walnut
Slices of Parma ham with orange segments, crushed walnuts,
mixed baby leaves and citrus French dressing

Seafood Cocktail
Shelled king prawns and crayfish tails with a dill-spiked Marie Rose sauce with
Crispy leaf and herb salad

Chicken Caesar Salad
Griddled breast of chicken with oven baked croutons, baby gem wedge,
garlic & parmesan dressing and parmesan shavings

Duck, Spring Onion, & Roasted Hazelnuts
Crispy slow roasted shredded duck with spring onion, baby leaves,
crushed hazelnuts and a maple dressing

Szechuan Encrusted Fillet of Beef
Thinly sliced medium roasted fillet of Hertfordshire beef in Szechuan spiced crust with
crunchy vegetables and Asian style dressing

Main Courses

£33.90

Honey & Soy Chicken

Citrus marinated chicken supreme in honey & soy glaze,
served with mini herb roast potatoes and a medley of roasted vegetables

Apricot Stuffed Pork

Loin of British pork with sage, apricot and Bramley apple stuffing,
served with roasted root vegetables, wilted greens & Aspall Cyder Gravy

Lamb Shank

Slow braised bone-in shank of lamb with roasted shallots & pan gravy served with
burnt butter baked mash, ratatouille and mint gravy

Oven Roasted Cod

Roast cod fillet on a bed of saffron & samphire risotto with
summer herb crumble and basil oil

Sea Bass Fillet

Roasted fillet of sea bass, served with black olive, cherry tomato, green bean and
baby potato bake with wild garlic sauce

Roast Chicken

Roast breast of chicken, with pig in blanket and sage & onion stuffing,
served with roast potatoes, steamed green beans & carrots, and pan gravy

Wild Boar Sausages

Wild boar & apple sausage served with Dijon creamed leeks,
fondant potato and redcurrant gravy

Roasted English Onion Tart (v)

Textures of English onions in short-crust pastry tart served with
wilted garlic spinach & semi-dried tomatoes and a 'dambuster' cheddar sauce

Tomato & Porcini Risotto (v)

Risotto of slow roasted tomatoes & porcini mushrooms, topped with blistered
vine on cherry tomatoes, grilled asparagus and wild rocket

Carvery

1 Meat £33.90

Choose any two for £38.90

All three for £43.90

Minimum numbers 40

Choose any of the one following for a traditional carvery style roast dinner.

Roast Sirloin of Beef
(served medium)

Pork Loin
with crackling

Turkey Breast
with Stuffing & Pig in blanket

Served with the following:

Yorkshire Pudding

Roast Potatoes

Braised Savoy Cabbage with Baby Carrots

Medley of Roasted Root Vegetables

Cauliflower Cheese

Pan Gravy

Hog Roast

£33.90

Minimum numbers 60

Our hog roast consists of a whole pig spit roasted and carved from the spit, with Apple Sauce and White & Brown rolls and 4 of the accompaniments below.

BBQ

£33.90

minimum numbers 20

Our BBQ's consist of local sausages, minted lamb rump cutlets and BBQ glazed chicken fillets and 4 of the accompaniments below.

Please choose any 4 of the following to accompany the hog roast or BBQ:

Roasted pepper cous cous

Vegetarian rice salad

Blue cheese, walnut & baby leaf salad

Pasta with cherry tomato, green pesto & parmesan

New potato & chive salad

Coleslaw salad

Mixed green salad

Tomato & onion salad

Roast potatoes

Medley of roasted root vegetables

Sage, onion & apricot stuffing

Cauliflower cheese

Aspalls cider gravy

Hog, Carvery and BBQ Vegetarian Option

Filo pastry tart of spiced roasted squash and cauliflower with toasted pine nuts and baby herbs

Desserts

£11.70

Apple & Summer Berry Crumble (v)

Braised apple with seasonal berries topped with oat crumble,
served with pouring cream

Chocolate Mousse (v)

Rich chocolate and Baileys mousse with an amoretto biscuit base topped
with clotted cream, summer berries and crystallized almonds

St Clément's Cheesecake (v)

Sweetened orange & lemon cheesecake with an oat biscuit base served with
citrus curd sauce

White Chocolate Panna Cotta

Set white chocolate cream topped with Pimm's marinated English
strawberries & a mint syrup

Mini Trio (v)

Mini strawberry & clotted cream pavlova, chocolate and Chantilly cream profiterole
and mini lemon meringue pie

Chocolate & Banana Bread & Butter Pudding (v)

Classic baked vanilla custard pudding studded with dark chocolate & roasted
banana. Served with pouring cream and hot chocolate sauce

Medley of Mini Desserts

A selection of mini dessert platters served to each table
lemon meringue pie, chocolate profiterole, strawberry pavlova and banoffee pie

Children's Menu

£15.30

2 courses for 3-11 year olds

Main Course:

Homemade breaded chicken nuggets, skinny fries and baked beans

Homemade breaded fish goujons, skinny fries, and garden peas

Local sausages, mashed potatoes and garden peas

Dessert:

2 scoops of vanilla ice cream

2 scoops of strawberry ice cream

Tea or Coffee

£2.95 per person

Buffet Menus

Option 1

(Included in the wedding packages)

(£15.30 per person)

Bridge Rolls:

Smoked salmon & cream cheese (v)
Cheese and tomato (v)
Chicken salad with mayo
Crayfish and prawn with Marie rose sauce
Roast pork and apple sauce

Trio of mini cocktail sausages with dips
Potato wedges with sour cream and chive dip (v)
Breaded mushrooms with blue cheese dip (v)
Kettle crisps (v)
Cheese board with homemade chutney (v)
Fresh fruit platter (v)

Option 2

(£32.65 per person)

Bridge Rolls

Smoked salmon & cream cheese (v)
Chicken salad with mayo
Roast pork and apple sauce
Egg mayo & cucumber (v)
Roast beef and horseradish
Brie and cranberry (v)

Vegetarian quiche (v)
Trio of cocktail sausages with dips
Selection of flavoured breads and dipping oils (v)
Potato wedges with a sour cream and chive dip (v)
Breaded mushrooms with a stilton and mayonnaise dip (v)
Carrot & coriander goujons in sesame seed breadcrumbs & dips (v)
Mini homemade cake selection (v)
Fresh fruit platter (v)
Cheese board with homemade chutney (v)

Option 3

(£68.30 per person)

Bridge Rolls:

Smoked salmon & cream cheese (v)
Cheese and tomato (v)
Chicken salad with mayo
Crayfish with Marie rose sauce
Roast pork and apple sauce

Chicken liver pâté with melba toasts
Carrot and coriander goujons in sesame seed breadcrumbs and dips (v)
Dressed poached salmon
Platter of cold meats
King prawns
Potato and chive salad (v)
Coleslaw salad (v)
Tomato and onion salad (v)
Green salad (v)
Selection of flavoured breads with dipping oils (v)
Mini homemade cake selection (v)
Fresh fruit platter (v)
Cheese board (v)

Finger Buffet Bespoke Options

If you wish to add to the previous buffet options or create your own buffet, please choose from the list below:
(Price per Person)

Whole dressed salmon (minimum 50 people)	£4.80
Bridge rolls (various fillings)	£5.35
Crudités with a selection of dips (v)	£3.15
Breaded mushrooms with a stilton and mayonnaise dip (v)	£3.55
Carrot and coriander goujons in sesame seed breadcrumbs with dips (v)	£3.15
Chicken goujons with a cranberry and mayonnaise dip	£3.95
Plaice goujons with tartare sauce	£3.55
Quiche Lorraine	£3.55
Vegetarian quiche (v)	£3.55
Trio of cocktail sausages	£3.55
Potato wedges with a sour cream and chive dip (v)	£3.15
Selection of flavoured breads with dipping oils (v)	£3.55
Kettle crisps (v)	£1.80
Cheese board (v)	£9.80
Fresh fruit platter (v)	£5.40
Mini desserts / homemade cakes (v)	£5.40
Sausage or bacon in bread baps	£6.15

Reception Drinks

Bottle of Beer (Peroni or Corona)	£4.90
Pimm's (glass)	£4.90
Bucks Fizz (sparkling wine)	£5.55
Prosecco (glass) Pink or White	£6.00
Bucks Fizz (champagne)	£9.35
Champagne (glass)	£9.55
Fruit Juice	£2.45

Room Rates

(If opting for a wedding package the room hire is included in the price of the package)

Ceremony (up to 144 people)

We have a licence to hold civil ceremonies in both of our function rooms and outside overlooking the lakes.

Rate: £485.00 (registrars fees apply) when having your wedding celebration at three lakes
 £685.00 (registrars fees apply) if you are having ceremony only

The Old Tack Room (2-80 people)

	Weekdays	Weekends (Saturday & Sunday)	Weekends (Friday, Saturday & Sunday)
	Monday – Friday Daytime (8 a.m. to 6 p.m.) Monday – Thursday Evenings (6.30 p.m. – 12a.m.)	Daytime (8 a.m. to 6 p.m.)	Evenings (6.30 p.m. – 12a.m.)
Rates	£175.00	£210.00	£345.00
	Full day: £235.00	Full day: £370.00	

Arched Barn (20-250 people)

	Weekdays (Sunday – Thursday)	Weekends (Friday & Saturday)
Rates	£900.00	£1140.00

FAQ's

Choosing Your Function Room

The Old Tack Room will accommodate up to 80 guests and can seat up to 60 depending on your table layout.
The Arched Barn will seat up to 200 depending on your table layout and can accommodate in total 250.

Who Do I Contact to Arrange the Civil Ceremony?

Hertford registrar's cover this area and are based at County Hall, the number to contact is 01992 555590,
they have four time slots:
12pm, 1.30pm, 3pm and 4.30pm

How Much is the Deposit?

We are happy to provisionally hold your proposed date for 14 days only, after which we require a non-refundable deposit of £1000 (please see terms and conditions for details) plus a signed contract to secure the date.

How Can We Pay the Deposit?

We can take a deposit payment by cheque (payable to Westmill Farm), cash, credit or debit card. Card payments can be made in person or over the phone.
We can also process payments via BACS: **Account name = Westmill Farm, Account Number = 60350427, Sort Code = 20-20-37**. The payment reference needs to be your wedding date.
To confirm the booking, we also need a signed copy of your contract.

Choice of Menu's

We offer various packages with a variety of choices; we ask for all guests to have the same meal but can of course cater for special dietary requirements.

When Do We Confirm Numbers and Food Choices?

We require your food choices and approximate numbers six months before your event and then final numbers and dietary requirements two weeks before.

When Are My Payments Due?

After your initial deposit of £1000, six months prior to the event 50% of your estimated quote is due, then the final balance is due two weeks prior to your event.

How Long Does Everything Take?

Civil ceremony 20 - 30 minutes dependant on readings.
Photographs and welcome drinks/canapés 45 minutes - 90 minutes.
Please allow between 2 - 3 hours for a wedding breakfast depending on numbers, your function coordinator will advise you.
Speeches 20 - 30 minutes

How Does the Ceremony Work?

The groom needs to arrive 1 hour prior to the wedding to meet with the registrars and confirm details. The bride needs to arrive 15 minutes prior to the wedding to also meet with the registrars and confirm details

Suggested Top Table Layout

Best man	Grooms mother	Brides father	bride	groom	Bride's mother	Grooms father	Chief bridesmaid
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Every couple and family are individual so table lay outs are a personal preference (maximum number 14 in the Arched Barn and 6 in the Old Tack Room)

You could have a round head table in the centre of all your guests instead.

What Music Do We Need For Our Wedding?

An iPod with...Track 1 - to walk down the aisle, Track 2 and 3 to sign the register (8 minutes roughly) and Track 4 - walking up the aisle as husband and wife.

This will be played through our sound system

You also need a playlist as background music for the arrival of your guests, and another one for during your wedding breakfast.

We are also licensed for live music.

Local accommodation

Hanbury Manor Marriott Hotel, Thundridge 01920 487722

Fanhams Hall, Ware 01920 460511

The Salisbury, Hertford 01992 583091

Premier Inn, Ware 0871 527 9592

The Lodge, Ware 01920 461758

Rigsby's Guest House, Hertford 07889 488836

Cinnabar, Hertford 01992 660660

Helpful Hints from the Team at Three Lakes

Walking down the aisle the person giving the bride away stands on her left

Reserve seats for your flower girl/bridesmaids/page boys/father of the bride

We do allow bio degradable confetti and petals outside

Speeches and toasts... 1st - bride's father 2nd - the groom 3rd - the best man/men

Evening guests usually arrive between 7 and 7.30pm.

Cutting of the cake is then followed by the first dance and usually happens once all your evening guests have arrived around 8-8.15pm

Arrange taxis for 12-12.15am

Invites

Ask your guests to arrive an hour before the ceremony is due to start (so 2pm for a 3pm ceremony).

State the function room (Old Tack Room or Arched Barn) at Westmill Farm as the address for all invites as

Three Lakes is not signposted from the road.

Planning your perfect day with us!

What to do now

- Provisionally book your date with us
- Book the registrar or church for your ceremony
- Set a budget and choose your package or speak to your function coordinator about creating a bespoke quote just for you
- Confirm your booking at Three Lakes by paying the £1000 deposit and signing and returning the contract to us

Between now and 6 months before

- Book in for 6 month meeting with your function coordinator
- Send out invites
- Decide on food options

6 months before

- Have your 6 month meeting with your function coordinator- you will need to confirm rough numbers, food choices, timings, evening guests and will need to pay half of your estimated quote

2 weeks before

- Have your final meeting - you will need to confirm numbers, any dietary requirements, table plans
- you will need to let us know your account number and sort code, so the damage deposit can be refunded the following day after damage checks

On the day!

- Groom and guests arrive 1 hour before the ceremony and the Bride 15 minutes before hand
- Our staff will take care of everything so relax and enjoy your special day!!

Cancellation & Payment Policy

Between payment of deposit & 6 months from the date of event - loss of initial deposit of £1000

Between 6 months & 14 days from the date of event - loss of the interim payment of 50% of the function cost

14 days or less loss of all payment

-All cheques payable to Westmill Farm

-All prices are subject to change and will be confirmed 21 days prior to the event.

-All prices are subject to applicable taxes.

Non-refundable deposit required to confirm booking - £1000 for weddings

50% of your quote required 6 months before event.

Final numbers and payment 14 days before event.

Terms & Conditions

- A provisional booking can be reserved for 14 days from an initial enquiry
- The booking is only confirmed once the contract has been signed and returned to us
- The initial deposit is £1000.00 non-refundable of which £500 is retained until after your event as a damage deposit. Therefore only £500 of the initial deposit is deducted from the wedding cost, the other £500 is used as a damage deposit.
- The returnable deposit of £500.00 will be used to cover any special cleaning or damage caused during any function
- Final numbers and the outstanding balance must be given 14 days prior to the function. If any payments are outstanding after this time your function may be deemed cancelled.
- On Fridays, Saturdays and bank holiday weekend Sundays between April 1st and September 30th inclusive there is a minimum spend of £5000 (e.g. 47 people having the diamond package) for functions in the Arched Barn. Every Saturday from 1st January to 31st December has a minimum spend of £5000. The minimum spend cannot include bar bills or wine and drink purchased outside of function packages.
- All belongings (presents, cake, decorations etc.) must be removed at the end of your event.
- The Old Tack Room can accommodate a maximum number of 80 guests and the Arched Barn can accommodate a maximum number of 250.
- Only food and drink provided by Three Lakes may be consumed in our Function Rooms.
- In order that you may be assured of your menu choice, we ask that your selection be submitted 14 days prior to the date of your function.
- We require the final number of guests attending no later than 14 days prior to the function.
- Charges will be based upon the final number given to us 14 days prior to the event unless numbers increase.
- Final payment is due 14 days before the event.
- Three Lakes will cater to specific dietary restrictions subject to careful determination of need. However, we cannot be held responsible for allergic reactions to food served on the premises.
- We reserve the right to inspect and control all private functions.
- We do not permit the use of party poppers, candelabras, confetti cannons, fireworks or sky lanterns.
- Three Lakes is not responsible for damages to, or loss of, any articles left on our premises by guests prior to, during or following any function.
- Management will stringently apply its obligation in respect to determining if guests are fit to drive, however, we will not be held responsible for guests who decline our advice in regard to fitness to drive.
- Three Lakes is a family destination and will not tolerate any loud, rude, coarse or illegal behaviour. Those causing such behaviour will be asked to leave immediately.
- Bringing your own alcohol in to functions is strictly forbidden. The staff of Three Lakes will confiscate and keep any alcohol brought on to the site by anyone attending private parties in our function rooms.
- The doors to any function room will be locked 30 minutes after the end of the function. If you or your guests are still in the room after the 30 minutes, there will be a charge of £50.00 for every half hour thereafter.

For any further questions or concerns email weddings@threelakes.co.uk or contact 01920 469290.

