

Three Lakes

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

2019

Function Prices 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 event

For smaller more intimate celebrations we have our 'Old Tack Room' seating up to 60 guests (dependant on table plan) for formal dining and up to 80 standing, and for larger celebrations our 'Arched Barn' can seat anything up to 160 guests (dependant on table plan) and hold up to 250 standing

As a family run enterprise we can be very flexible in what we can offer at Three Lakes. 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.

Menus

Carvery

1 Meat £33.25

Choose any two for £38.25

All three for £43.25

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 Buffet

£28.35

Minimum numbers 60

Our hog roast consists of a whole pig spit roasted and carved from the spit.

Served with the following:

Mixed Green Salad

Coleslaw

Apple Sauce

Floured Baps

BBQ Buffet

£28.35

minimum numbers 20

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

Served with the following:

Mixed Green Salad

Coleslaw

Bread Rolls

Option 1 Buffet

(Included in the wedding packages)

(£15.00 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 Buffet

(£32.00 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 Buffet

(£67.00 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)	£4.75
Bridge rolls (various fillings)	£5.30
Crudités with a selection of dips (v)	£3.10
Breaded mushrooms with a stilton and mayonnaise dip (v)	£3.50
Carrot and coriander goujons in sesame seed breadcrumbs with dips (v)	£3.10
Chicken goujons with a cranberry and mayonnaise dip	£3.90
Plaice goujons with tartare sauce	£3.50
Quiche Lorraine	£3.50
Vegetarian quiche (v)	£3.50
Trio of cocktail sausages	£3.50
Potato wedges with a sour cream and chive dip (v)	£3.10
Selection of flavoured breads with dipping oils (v)	£3.50
Kettle crisps (v)	£1.75
Cheese board (v)	£9.75
Fresh fruit platter (v)	£5.35
Mini desserts / homemade cakes (v)	£5.35
Sausage or bacon in bread baps	£6.10

Guest Arrival Drinks

Bottle of Beer (Peroni or Corona)	£4.85
Pimm's (glass)	£4.85
Bucks Fizz (sparkling wine)	£5.50
Prosecco (glass) Pink or White	£5.95
Bucks Fizz (champagne)	£9.25
Champagne (glass)	£9.45
Fruit Juice	£2.40

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	£170.00	£205.00	£340.00
	Full day: £230.00	Full day: £365.00	

Arched Barn (20-250 people)

	Weekdays (Sunday – Thursday)	Weekends (Friday & Saturday)
Rates	£895.00	£1130.00

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.

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 the room hire fee 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 event date.
To confirm the booking, we also need a signed copy of your contract.

When Do We Confirm Numbers and Food Choices?

We require your food choices, final numbers and dietary requirements two weeks before.

When Are My Payments Due?

After your initial deposit, the final balance is due two weeks prior to your event.

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

Invites

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.

Cancellation & Payment Policy

Between payment of deposit & 14 days from the date of event - loss of the deposit
14 days or less loss of all payment

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
- £500 is retained until after your event as a damage deposit. This is payable 2 weeks before with the final payment.
- 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 events@threelakes.co.uk or contact 01920 469290.

