



WELCOME TO SILVERMERE

Silvermere Inn on the Lake is the ideal venue for your special celebration right on the waters edge. With a range of beautiful suites catering from 20 - 200 and The Island boasting unrivalled lakeside views in your very own marquee, Silvermere has it all!

From exceptional service to stunning menus, our experienced events team will help create your perfect celebration from concept to completion. Our extensive industry knowledge and vast range of preferred suppliers is invaluable when planning your event and we will be only too happy to assist!

To arrange a viewing of our beautiful venue or create a bespoke package with our events team simply call

01932 584 316

events@silvermere-golf.co.uk • www.silvermere-golf.co.uk



THE VENUE

The Lake Suite

Our beautiful Lake Suite is our largest indoor space with fabulous views across the lake and a gorgeous terrace. The Lake Suite can accommodate up to 150 guests for a sit down meal and 200 for an informal celebration.

The Rydal Suite

Perfect for lazy lunches or afternoon teas for up to 70 guests, The Rydal Suite is modern with floor to ceiling windows and a shared terrace to boast superb views of the lake.

The Waterside Suite

Ideal for intimate lunches or lively evening celebrations, The Waterside Suite sits on the water's edge with access to the ground terrace. If you're planning an evening BBQ with drinks and dancing, this is the ideal suite for your event.

The Library & The Balcony

For smaller and more informal gatherings for upto 20 guests, we can reserve either our balcony or library area in the main Bistro for your event. Please contact a member of the team to discuss your options.



THE ISLAND

Surrey's premier waterfront marquee location boasts unrivalled views and lakeside tranquillity – the perfect setting for your glamorous event.

The Island is our feature venue location and our dedicated events team will create a bespoke proposal for your special celebration using one of Surrey's top marquee & event décor specialists.

Whether you are looking for a lazy summer barbecue, lavish waterside parties corporate events, or a decadent afternoon tea by the lake - you are guaranteed to impress your family, friends and colleagues on The Island at Silvermere.

Select from one of our delicious menus inside this brochure to create your Island Paradise and contact our events team for our marquee options. For personalised menus, Asian events or Christmas parties simply enquire and our team will be happy to assist.

Ground hire also available on request - **01932 584316**



PLATED MENU

Starter

Trio of melon dressed with Parma ham, celeriac remoulade and raspberry coulis and finished with olive oil


Chicken liver pate rolled in pistachio nuts served with red onion marmalade and toasted brioche


Silvermere cured lemon and dill salmon and asparagus with Avruga caviar, crème fraîche and chives


Thai spiced fish cakes on rocket leaves with sweet chilli and tomato compote

Chicken Caesar salad with baby gem lettuce, shards of fresh parmesan, toasted croutes and a creamy Caesar dressing

Vegetarian Starter

Roasted red pepper and tomato soup finished with basil pesto and herb croutons 

Butternut squash and ricotta terrine with a beetroot and radish salad drizzled with basil pesto 

Baby camembert, fig and onion tart served with a crisp salad and a sesame seed dressing 

PRICES

3 courses **£36.95pp**

4 courses **£41.95pp**

5 courses **£46.95pp**

Prices are based on a set menu only. A surcharge of £4pp applies for an additional choice from each course. Prices include venue hire, VAT, service charge and tea/coffee

Main

Garlic and thyme marinated chicken supreme served with rosemary dauphinoise potatoes, baby leeks and oyster mushrooms in a rich thyme jus

Rump of English lamb served with sweet potato dauphinoise potatoes, baby courgettes and a buttered green parcel served with an intense red wine jus


Fillet of beef served with pommes Anna, baby roasted carrots, mange tout and a rich bone marrow sauce


Slow roasted belly of pork with smoky pancetta & creamed potato, caramelised apple, buttered green bean parcel and an apple cider jus served with crackling crackling

Confit of duck leg served with mini fondant potato, red wine and balsamic braised red cabbage and roasted fennel served with a rich red wine jus

Vegetarian Main

Wild mushroom risotto topped with shavings of fresh parmesan and drizzled with aged truffle oil 

Pan fried gnocchi glazed in a rich cream sauce with spiced braised red cabbage and served with salsa rosa 

Aubergine schnitzel served with a Mediterranean cous cous and topped with basil pesto and lemon aioli 

Dessert

Baked vanilla cheesecake with a berry and cream gazpacho and raspberry sorbet

Trio of British classics consisting of mini lemon meringue pie, bakewell tart and Eton mess

Rich melt-in-the-middle chocolate fondant served with honeycomb ice cream & a tangy fruits of the forest compote

Traditional berry pavlova served with sugary sweet Chantilly cream

Passionfruit parfait served with vanilla bean ice cream, sesame and poppy seed tuiles and mango drizzle



PREMIER BUFFET

Starters

Choose from:

Plated starter OR buffet of head chef's cold starters

Main Courses

Your choice of 3 hot dishes from the following:

(Including one vegetarian option)


Thai green chicken curry with fresh coconut, pickled chillies and ginger

North Atlantic mixed seafood and fish pie in a creamy white sauce with shallots, spring onion and radish, topped with saffron creamed mash


Maize-fed chicken supremes with a rich garlic and wild mushroom cream

Sauté of beef stroganoff with paprika, onions, gherkins and fresh cream flamed in brandy

Garlic and rosemary sautéed lamb cassoulet with roasted root vegetables and parsley suet dumplings

Mediterranean vegetable lasagne topped with mozzarella 

Wild mushroom pasta with truffle cream sauce 

Traditional vegetarian baked moussaka 

Your selection includes the following:

Hot minted new potatoes and steamed rice

Celeriac remoulade with wholegrain mustard and fresh lemon

Ripened plum tomato and sliced mozzarella with basil pesto

Classic Greek salad with feta and Kalamata olives

Caesar salad with cos leaves, parmesan, sourdough garlic croutons and crisp pancetta

Trio of pasta salad with blistered cherry tomatoes, rocket and chilli oil

Rustic breads, dressings and dips

Desserts

Chef's selection of hot and cold desserts including a cheeseboard with traditional accompaniments

CARVERY BUFFET (Minimum numbers of 40 apply)

Starters

Chef's table of sliced charcuterie meats, selection of classic seasonal salads, mixed pâtés and sliced terrines, poached salmon with cucumber and dill, a wide range of seafood entrées with rustic bread, dressings, dips and chutneys

Main Courses

Our chef will carve to order a choice of two meats, to include roast beef and one of the following meats:

- Honey mustard glazed gammon
- Loin of pork
- Crown of turkey

A vegetarian alternative is always available

Accompanied with Yorkshire puddings, seasonal vegetables, rosemary roast potatoes, gravy and sauce accompaniments

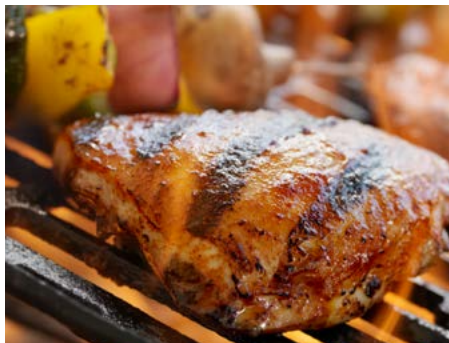
Desserts

Chef's table of baked cheesecake, chocolate gâteau, fruit tartlets, profiteroles, exotic fruit salad and a continental cheese board with celery, grapes and walnuts

Premier Buffet OR Carvery Buffet

**£38.95
per person**

Prices include venue hire, VAT, service charge and tea/coffee



DELUXE BBQ MENU - £18.95pp (room charges apply)

Your choice from 3 of the following options:

(Including one vegetarian option)

Handmade spiced Cumberland sausages

Traditional 6oz beef burgers

Honey and mustard pork steaks

Handmade lamb and coriander burgers

Bar marked lime pickled salmon

Smokey BBQ glazed thighs of chicken

Tiger prawn skewers with lime and garlic

Cumin and ginger marinated vegetable brochettes 

Aubergine, beef tomato, halloumi and wilted spinach wrap 

Your selection includes the following:

Wide range of salads including classic coleslaw with snipped chives; classic Caesar with croutons and fresh parmesan; Jersey Royal potatoes with crème fraîche and spring onions and wild leaf salad with dressing, dips, chutneys and breads

Desserts

Chocolate fountain - **£3.95pp**

Dessert table - **£5.95pp**

Cheesecake tower - **£6.95pp**

Sweet Tooth


Add our Victorian Candy Cart 'Betsy' for only - **£2.95pp (plus £50 for hire of cart)**

Prices include VAT and service charge

FINGER BUFFET MENU - £16.95pp (room charges apply)

A selection of freshly prepared open sandwiches on French bread

Served with 4 options from the following:

Slow roasted tomato tart with bocconcini and basil pesto 

Handmade Thai pork meatballs with chilli dipping sauce

Lemon peppered parsley chicken goujons with sun blushed tomato mayonnaise

Teriyaki marinated beef skewers with toasted sesame seeds

Seared butternut and sweet potato risotto cakes with pecorino soy 

Mini beef Wellingtons with horseradish cream

Tomato, red onion and basil bruschetta 

Mini naan bread pizzas with spinach, paneer and mango salsa 

Smoked salmon, crème fraîche and dill blinis

Individual selection of shortcrust pastry pies – chicken and mushroom, and beef mince and onion

A selection of breaded prawn balls, seafood money bags and Thai seafood spring rolls

Mini red onion and brie tartlets 

Coconut breaded butterfly king prawns

Classic sausage rolls with Daddies sauce

Additional items - £1.50pp



TRADITIONAL MENU

Please select one item from each course.

Starters

Chicken liver pate served with a red onion marmalade and toasted brioche

Or

Prawn cocktail served on a bed of fresh lettuce and smothered with a Marie Rose sauce

Or

The chef's soup of the day served with a freshly baked bread roll

Main Course

A roasted chicken supreme served with roast potatoes, seasonal vegetables and a delicious chicken gravy

Or

Herb crusted fillet of salmon served with dill mash, green beans and a crayfish butter sauce

Or

Slow cooked rump of beef served with dauphinoise potatoes, seasonal vegetables and a red wine jus.

Desserts

A trio of chocolate, strawberry and vanilla ice-cream.

Or

Bread and butter pudding served with lashings of vanilla custard

Or

Vanilla cheesecake served with cream and a fruit coulis

Vegetarian/dietary options

Should you need to cater for any vegetarians or guests with dietary requirements, please speak to our events co-ordinator. They will be more than happy to give you some alternative menu ideas.

Prices

2 courses – **£21.95**

3 Courses – **£24.95**

Please note that these prices are based on a set menu only. A surcharge of £4pp applies for an additional choice from each course.

Prices include VAT with tea/coffee provided after the meal.



AFTERNOON TEA

Classic Tea – £15.95pp (room hire charges apply)

Freshly prepared finger sandwiches with assorted fillings, choose 4 from:

Rare roast beef & horseradish
Honey roast ham & tomato
Free range egg & cress mayonnaise
Roast chicken salad
Tuna mayonnaise & cucumber
Cheddar cheese & onion

Warm scones with clotted cream and fruit preserve

Trio of chef's miniature pâtisseries

Chocolate covered English strawberries

Refillable tea and coffee

Luxury Tea – £24.95pp (room hire charges apply)

Freshly prepared finger sandwiches with assorted fillings, choose 4 from:

Rare roast beef & sunblush tomato mayonnaise
Prawn Marie rose
Roast gammon & English mustard
Turkey breast & cranberry relish
Smoked salmon & cream cheese
Goats cheese and red onion chutney

Savoury cheese twists and assorted quiche bites

Warm scones with clotted cream and duo of fruit preserve

Trio of chef's miniature pâtisseries

Assorted lemon drizzle and Victoria sponge cakes

Chocolate covered English strawberries

Refillable tea, luxury herbal teas and coffee



DRINKS & CANAPÉS

Reception Drinks

Two drinks - **£6.95pp (2 options)**

Three drinks - **£8.95 (3 options)**

Three drinks - **£10.95 (Refillable for 1 hour)**

Alternatively allow your guests to go to the bar with a voucher for a drink of their choice

Alcoholic

Sparkling wine

Kir Royale

Pimms & lemonade

Winter Pimms

Mulled wine

Mojitos

Sangria

Non-alcoholic

Orange juice


Lime & lemonade

Cranberry & apple

Non-alcoholic fruit punch

Hot chocolate & marshmallows

Canapés

Black olive, goat's cheese cream and cherry tomato bruschetta 

Cucumber gazpacho finished with white crab meat

Selection of mini jacket potatoes

Assorted miniature cocktail pies

Wild mushroom risotto balls topped with basil pesto

Smoked salmon, crème fraîche and avruga caviar blinis

Parma ham, fig and stilton cream on toasted crostinis

Mini Caesar salad bites

Pulled hoisin duck on Melba toast topped with spring onion

Mini scotch eggs topped with wholegrain mustard

Three options - **£6.95pp**

Four options - **£8.95pp**

Wines & Toasts

We have an extensive wine list of house and premium wines. Serve during your meal or drinks reception and choose from our sparkling wines and champagne for a celebratory toast

Cheese & biscuits

Add a stunning selection of British and continental cheese to your event, served with a selection of biscuits and crackers, dried fruits and chutney

Board to the table - **£5.50pp**

Individually plated - **£6.50pp**

Cheese tower - **£6.95pp (min 60)**



FINISHING TOUCHES

Why not add a little something special to make your celebration a truly memorable occasion.

Chocolate fountain Milk, white or dark chocolate with a selection of fresh fruit, marshmallows and mini doughnuts	£3.95 pp	Chair covers and sashes 	£4 per chair
Candy cart A wide selection of sweets, chocolates OR fudge stunningly presented on our Victorian Candy Cart 'Betsy'. Complete with colour coordinated bags, scoops and tongs	£2.95 pp sweets £3.50 pp fudge	Uplighters (8 in any colour of your choice)	£100
		Mirrors and tealight table centres	£8 per table
		Late license until 1am	£275

KIDS' CORNER – £20

*Prices are based on children under 10 years old

Starters

Choose from a trio of fresh melon, tomato soup or garlic bread

Mains

Mini roast dinner with gravy
Macaroni and cheese with garlic bread
Fish goujons and chips with peas
Sausage and mash with vegetables

Desserts

Strawberries & ice cream
Profiteroles with chocolate sauce
Jelly & ice cream

FUNCTION INFORMATION

Menus

Please indicate your choice(s) of menu:

Set Menu • Premier Buffet • Finger Buffet •
Personalised • Carvery • Afternoon Tea • BBQ

Our menus are reviewed and redesigned each year and apply for the whole calendar year. If you wish to create a Bespoke Menu please let us know and we will be happy to propose a package for you.

Wine and Liquor

Our wine lists are reviewed twice a year. Market conditions may mean changes in Vintages and prices from one year to the next.

We can offer the facility of a late license until 12:45am for a supplement fee of £275.00 to the Room hire rate. Please ask our Events Co-ordinator for further details.

Important Information

All our prices and options are subject to change without prior notice.

Please note that, at the Banqueting manager's discretion, Licensed Doormen may be required at functions where high numbers of young people are expected. We will provide this service, advise the cost in advance and charge the client accordingly.

Very attractive rates apply for functions in January to March each year – please ask for details

Venue hire charges

Monday - Thursday	
Lake Suite	£450
Rydal Suite	£300
Waterside	£250

Friday - Sunday	
Lake Suite	£900
Rydal Suite	£500
Waterside	£500

All charges include tables, chairs, linen, cutlery, crockery and VAT.

Deposits

Deposits are payable at the time of booking, to secure your room. The deposit will vary depending on the room you select. Please see below:

Lake Suite	£600
Rydal Suite	£200
Waterside	£250
The Island	£900

For smaller and more intimate events
please ask our events team about hiring
The Library or The Balcony

TERMS AND CONDITIONS

Silvermere Golf and Leisure Ltd is part of Dwellcourt Group Ltd and is hereafter termed the Company. These terms and conditions apply to all Conferences, Banquets, Functions and other related bookings held on the Company's premises by the client.

1. CONFIRMATION OF BOOKINGS

- a. Bookings will be regarded as provisional until the company is in receipt of a signed and completed booking form and the appropriate deposit.
- b. This deposit is non-refundable upon cancellation of the said date.
- c. The company reserves the right to release the reservation if the initial deposit is not received.
- d. Bookings not confirmed within 28 days of making the reservation may be released; the Company will try to contact you before doing so.

2. FINAL NUMBERS

- a. The client shall give details of final numbers attending no later than 14 days prior to the function. The company will try to accommodate any increase over previously advised numbers.
- b. For functions, an invoice will be sent 7 days prior to the function date and payment must be received no later than 14 days prior to the event. For conferences payment is invoiced 30 days after the actual event.
- c. The company will not be liable for any decrease in numbers after final payment of the invoice but in any case the minimum chargeable number of 80 will apply for a Saturday booking from May – September and December.

3. CLIENTS' USE OF THE PREMISES

- a. The Client and persons attending the function shall:
 - i. Comply with all licensing, health and safety and other regulations relating to the premises.
 - ii. Not bring any dangerous or hazardous items onto the premises and to remove any such items promptly when requested to do so by a member of Company Management or any other such authorised person.
 - iii. Not consume any food or drink on the premises not supplied by the Company or its authorised caterers, without the Company's prior written consent.
 - iv. Not act in any improper or disorderly manner, leave promptly at the appropriate time and comply with any reasonable request by the Company's employees.
 - v. Any person or item in breach of these conditions may be refused admission to or be removed from the premises.
 - vi. The company will not be liable for any costs in relation to client's property lost, damaged or stolen during the event. Clients leaving property overnight do so at their own risk.
 - vii. Comply with the UK's alcohol laws for under 18's. It is against the law for anyone under 18 to buy alcohol in a pub, off-licence or supermarket. It's also illegal to buy alcohol in a pub for someone who is not 18.
 - viii. For those of you lucky enough to look under 21, a full UK driving license or passport is required to comply with the Drink Aware Campaign.

4. CANCELLATION BY THE COMPANY

- a. The Company may cancel the bookings under the following circumstances:
 - i. If the premises or any part of it is unavailable due to circumstances outside of its control.
 - ii. If the Client becomes insolvent or enters into liquidation or receivership.
 - iii. To avoid breach of these conditions.
 - iv. If it might prejudice the reputation of or cause damage to the Company.
- b. In such an event, the Company will refund any advance payment made but will have no further liability to the Client.

5. CANCELLATION BY THE CLIENT

- a. Cancellations must be notified to the company in writing.
- b. Upon receipt of a cancellation letter the following cancellation fees will apply:
 - i. More than 6 months prior to the function date whilst no cancellation fee applies the deposit is non-refundable.
 - ii. 3 – 6 months prior to the function date a fee of 25% of the anticipated cost of the full invoice will apply.
 - iii. 1 – 3 months prior to the function date a fee of 50% of the anticipated cost of the full invoice will apply.
 - iv. Within 1 month of the function date a fee of 75% of the anticipated cost of the full invoice will apply.

- v. Within 1 week of the function date, a fee of 100% of the anticipated cost of the full invoice will apply.
- vi. If following cancellation the Company manages to re-let the facility on that date for equivalent revenue the cancellation charges will be waived but the deposit will be non-refundable.

6. LIABILITY

- a. The Company will be liable to the Client and/or persons attending the function for injury to persons or loss or damage to property only where and to the extent that it has been negligent but otherwise will be under no liability to them whatsoever.
- b. The Client will be liable for any loss or damage to the Company's property including walls, light fittings and equipment (including items hired for their use) or injury to any person including the Company's staff and shall indemnify the Company against any loss or liability (other than the Company's liability in a) above) arising from the function.
- c. The Client is advised to consider arranging insurance for the function covering public liability and loss or damage to its property and that of persons attending the function.
- d. The client's possessions are to remain with the client after an event and can not be stored or kept overnight by the company.

7. GENERAL

- a. The Company will take all reasonable steps to fulfil the reservation to the best of its ability and in accordance with the details provided. However, it reserves the right to provide alternative services of at least an equivalent standard at no additional costs to the Client.
- b. The Client shall not be entitled to assign the booking to any third party nor utilise the Company's facilities, other than for the purposes agreed.
- c. The Company reserves the right to pass onto the client any additional costs incurred by them in respect of goods and services requested during the course of the function or caused by the Client not adhering to the agreed times of services.
- d. Whilst the Company has taken all reasonable steps to ensure that the information contained in its brochures, tariffs, leaflets and advertisements is accurate, it reserves the right to alter, substitute or withdraw any service, facility or amenity without notice if necessary.
- e. Notwithstanding anything contained in these Terms, the Company will not be liable for any failure to perform its obligations to the Client in whole or part as a result of any of the following circumstances:
 - i. Strikes and other industrial action(s).
 - ii. Fire and/or Floods at or near the premises.
 - iii. Civil unrest, dispute or commotion.
 - iv. Act of God.
 - v. Legal action against the Company, not resulting from its negligence, preventing the supply of services.
- f. A signed and completed booking form of the intended reservation shall be deemed to be acceptance of these conditions

This agreement shall be subject to the law of the country in which the premises is situated. These Terms and Conditions and Booking Forms supersede all previous versions.

BOOKING FORM

Name:

Date of function:

Type of function:

Number of guests expected:

Address:

Post Code:

Phone number:

Expected start time:

Finish time:

Email:

Menus

Please indicate your choice/s of menu:

Carvery

Hot Fork Buffet

Plated Menu

Finger Buffet

BBQ Menu

Afternoon Tea

Bespoke

FOR OFFICE USE

Menu rate per head: £

Minimum charge per head: £

Room hire rate: £

Other rates agreed:

Deposit required: £

1. £

2. £

Deposits

Payable at the time of booking. The deposit is withheld until after your event as security for any damage to company property or breach of terms & conditions.

I have read and understood the Silvermere brochure with booking terms and conditions and I agree to be bound by them in relation to the function booked for:

Signature of client:

Date:

Please note that we are unable to process unsigned booking forms. If not signed we may have to release your provisional booking