



HAPPY ENDINGS BEGIN
AT FIVE LAKES

*F*IVE LAKES...THE PERFECT LOCATION FOR YOUR DREAM WEDDING

Many congratulations on your forthcoming wedding from all of us at Five Lakes Hotel, Golf, Country Club & Spa. We are delighted that you are considering Five Lakes as the venue for this very special occasion.

Planning your wedding is a huge task, so at Five Lakes Hotel, Golf, Country Club & Spa we offer you a complete service to keep stress to a minimum.

Surrounded by 320 acres of breathtaking countryside, Five Lakes is a stylish and unique four star hotel and is the perfect canvas upon which to draw your perfect day. Take your time, consider the possibilities and let your imagination paint its own picture.

*T*HE PERFECT WEDDING EXPERIENCE

We understand that the romantic day you are dreaming of requires much preparation and attention to detail. Whether your plans include an intimate gathering or a formal gala, Five Lakes is more than happy to assist in creating your "once in a life time" event.

Our experienced wedding co-ordinator will be on hand to help you with every gorgeous detail of your event, from the finest florists to luxury limousines and other amenities to ensure an unforgettable experience.

At Five Lakes we can offer you a bespoke wedding or the convenience of one of our exclusive wedding packages. This information pack has been designed to outline the services we can recommend and offer to help you with decisions for your big day.

If you would like to speak to one of our specialist event organisers, have a look around the hotel or book your event, please call 01621 862330 or email weddings@fivelakes.co.uk. You may wish to view our website at www.fivelakes.co.uk

We look forward to helping you make your special day extra special.

*T*HE EVENTS TEAM, FIVE LAKES

<i>C</i> ONTENTS	03
------------------	----

<i>W</i> EDDING PACKAGES	04
--------------------------	----

The Marquise	05
The Solitaire	06
Wedding Package Menu Selector	07

<i>B</i> ESPOKE WEDDINGS	09
--------------------------	----

Civil Marriage Ceremonies & Wedding Receptions	10
Wedding Suites	11
Canapés Menu	12
Banqueting A La Carte Menu	13
Barbeque Menu	16
Evening Buffet Menu	17
Children's Menu	18
Wine List	19
Bar Tariff	20

<i>F</i> INISHING TOUCHES	21
---------------------------	----

Recommended Wedding Services	22
------------------------------	----

<i>D</i> IRECTIONS	23
--------------------	----

<i>T</i> ERMS AND CONDITIONS	25
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WEDDING PACKAGES

*Exclusively designed with spectacular
attention to detail*

*T*HE MARQUISE

At Five Lakes we believe that your wedding day should be as trouble free and relaxed as possible. The Marquise is a complete package to take all of your worries away.

- ✧ Hire of one of our stylish banqueting suites
- ✧ A welcome reception of sparkling wine – one glass per person
- ✧ Three course meal with coffee and mints
- ✧ Half a bottle of house wine per person during the meal
- ✧ A glass of sparkling wine per person for the toasts
- ✧ Table flowers comprising of:
 - One long low arrangement for the top table, a centerpiece for each round table and decoration for the wedding cake table
- ✧ Two personalised menu cards per table and a supply of name cards
- ✧ A discotheque and the services of an experienced DJ to play background music during the meal followed by music for dancing – for a maximum of 6 hours
- ✧ The gift of a commemorative wedding cake knife as used to cut the cake
- ✧ Fully staffed account or cash bar facilities throughout the reception

£68.50 PER PERSON

Minimum number of 85 adults

All the aforementioned prices will be applicable throughout 2009 and thereafter prices may be subject to a year-on-year increase.

*T*HE SOLITAIRE

The Solitaire is a luxury package that adds a little extra sophistication.

- ✧ Hire in one of our stylish banqueting suites
- ✧ A welcome reception of cold canapés and champagne – one glass per person
- ✧ The services of a Toastmaster for up to 4 hours to make announcements and coordinate the cutting of the cake, wedding photography and the opening dance
- ✧ Three course meal with coffee and mints
- ✧ Half a bottle of selected wine per person during the meal
- ✧ A glass of champagne per person for the toasts
- ✧ Chair covers with a sash reflecting the wedding colour scheme
- ✧ Luxury table flowers comprising of:
 - One long low arrangement for the top table, a centerpiece for each round table and decoration for the wedding cake table in the wedding colour scheme incorporating, where possible, the Brides preferred flowers
- ✧ An A3 table plan, two personalised menu cards per table and a supply of name cards
- ✧ A discotheque with lighting effects and the services of an experienced DJ to play background music during the meal followed by music for dancing – for a maximum of 6 hours
- ✧ The gift of a commemorative wedding cake knife as used to cut the cake
- ✧ Champagne and strawberries for the Bride & Groom on the night of the wedding
- ✧ Fully staffed account or cash bar facilities throughout the reception

£85.50 PER PERSON

Minimum number of 85 adults

All the aforementioned prices will be applicable throughout 2009 and thereafter prices may be subject to a year-on-year increase.

*W*EDDING PACKAGE MENU SELECTOR

We offer a three-course dinner with a vegetarian option for both The Marquise and The Solitaire Wedding Package. Below and on the following pages you will find a medley of exciting dishes that our chefs have specially created for weddings and celebrations.

Please choose one dish from a selection of starters or soups, main courses, desserts and coffees. Vegetarian options are available for both starters and main courses.

*S*TARTERS

Chicken Liver Pate, Rich Tomato Chutney
Goats Cheese and Caramelised Onion Tart, Tomato Salsa
Cream of Tomato and Basil Soup
Fan of Melon, Seasonal Berries, Blackcurrant Coulis
Salmon and Sole Terrine, Prawns, Lemon Mayonnaise
Roasted Beetroot, Pear and Baby Gem Salad, Caesar Dressing (v)
Italian Salad of Sun-blushed Tomatoes, Black Olives and Feta Cheese, Basil Oil (v)

*M*AIN COURSES

(GARNISHED WITH A SELECTION OF SEASONAL VEGETABLES UNLESS OTHERWISE STATED)

Slow Roasted Sirloin of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy
Steamed Supreme of Salmon, Potato and Chive Cake, Green Beans, Wild Mushroom Cream Sauce
Roast Loin of Pork, Fondant Potato, Braised Savoy Cabbage and Apple, Stilton Jus
Breast of Chicken, Tarragon Mash, Baton Carrots, Baby Onions, Mushrooms,
Bacon and a Red Wine Sauce
Pan-fried Chicken, Lyonnaise Potatoes, Wild Mushroom and Smoked Bacon Sauce
Stuffed Portobello Mushroom, Spinach, Feta Cheese, Red Pepper Coulis (v)
Oriental Vegetable Stir Fry, Filo Pastry, Black Bean Sauce (v)
Char-grilled Aubergine, Beef Tomato, Goats Cheese Gateau, Sunflower Seeds, Rosemary Pesto (v)

*W*EDDING PACKAGE MENU SELECTOR

*D*SSERTS

Raspberry and Almond Fool

Coconut Cheesecake, Lemon and Lime Syrup

Classic Lemon Tart, Crème Fraiche

Mandarin and Dark Chocolate Truffle Torte, Passion Fruit Coulis

Rhubarb and Ginger Delice, Strawberry Coulis

PLEASE BE AWARE SOME OF THE DISHES CONTAIN NUTS OR NOT OILS – FOOD DOES NOT
CONTAIN ANY GENETICALLY MODIFIED INGREDIENTS



BESPOKE WEDDINGS

*Simple or extravagant,
the choice is yours*

*C*CIVIL MARRIAGE CEREMONIES

We are proud that Civil Marriage and Civil Partnership Ceremonies can be arranged at Five Lakes. Choose from one of three private rooms which offer the benefit and flexibility of organising your entire celebration at one venue.

The hotel is licensed by Essex County Council as approved premises for Civil Marriage Ceremonies for up to 300 guests. To arrange a wedding ceremony please provisionally reserve your required date, which will be held for ten working days and contact Essex County Council's Superintendent Registrar on 01245 430700 to arrange the solemnisation ceremony.

The room hire charges for Civil Ceremonies are detailed below:

JANUARY TO MARCH, OCTOBER
& NOVEMBER

Lancelot Suite	£250.00
Knights Suite	£250.00
King Arthur Suite	£375.00

APRIL TO SEPTEMBER
& DECEMBER

Lancelot Suite	£600.00
Knights Suite	£600.00
King Arthur Suite	£750.00

*W*EDDING RECEPTIONS

We offer free reign for your imagination and are here to help you every step of the way with as little or as much advice as you like.

The atmosphere in each of our suites is relaxed and informal with King Arthur, Merlin and Heirlooms including their own exclusive bars. Each room offers its own benefits, from golf course views, patios and gardens to self contained convenience.

The room hire charges for Wedding Receptions are detailed below:

JANUARY TO MARCH, OCTOBER
& NOVEMBER

Heirlooms Suite	£500.00
Merlin Suite	£1000.00
King Arthur Suite	£1000.00

APRIL TO SEPTEMBER
& DECEMBER

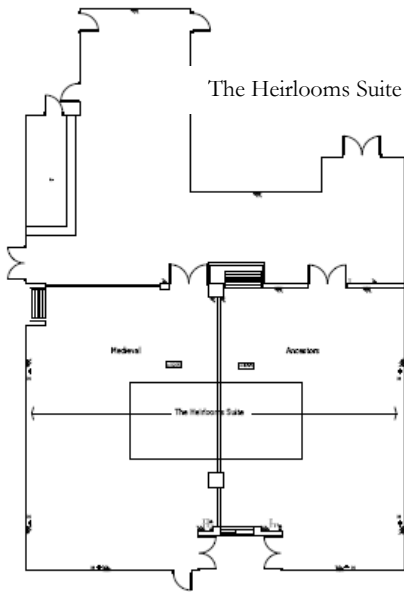
Heirlooms Suite	£1000.00
Merlin Suite	£1500.00
King Arthur Suite	£1500.00

The above room hire charges are applicable for Civil Ceremonies, Wedding Receptions and Wedding Breakfasts and include VAT at the current rate of 15%

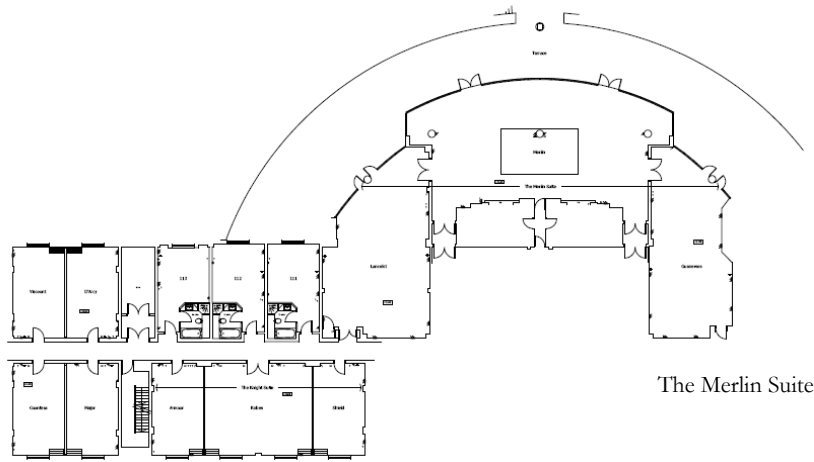
A supplementary room hire charge may be made if a specific or larger suite is requested and/or if the anticipated number of guests attending is less than the recommended minimum number. Smaller suites are also available.

All the aforementioned prices will be applicable throughout 2009 and thereafter prices may be subject to a year-on-year increase.

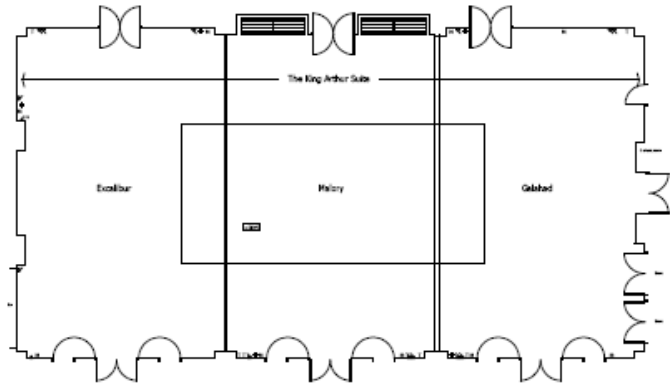
WEDDING SUITES



The Heirlooms Suite



The Merlin Suite



The King Arthur Suite

KING ARTHUR SUITE

Located on the ground floor of the hotel with its own terrace and fantastic scenery, this suite caters for up to 250 guests. The King Arthur Suite can be partitioned into three areas to suit your wedding party and offers natural daylight, a private bar and a generous dance floor.

MERLIN SUITE

This light and elegant suite can cater for up to 100 guests and has the Lancelot and Guenevere rooms either side to compliment and provide flexibility. Merlin has its own unique balcony overlooking the Lakes Golf Course and gardens. It too has a private bar and dance floor.

HEIRLOOMS SUITE

Perfect for more intimate celebrations, Heirlooms is located on the lower ground floor of the hotel and can cater for up to 100 guests. This private suite offers a grand size bar and dance floor and is the perfect host for an evening of carousing.

ROOM SIZES AND CAPACITIES (NO. OF GUESTS)

Room Name	Theatre	C'Room	Board-room	U-Shape	Reception	Banquet	Dinner Dance	Floor	Natural Light	P.A. System	Length ft / m	Width ft / m	Area ft ² / m ²	Height ft / m
King Arthur	400	150	N/A	75	550	300	240	G	Yes	Yes	81' 25.5	43' 13.2	3483' 336.6	12.6' 3.9
Merlin	100	45	40	30	300	100	70	1	Yes	Yes	55' 16.7	30' 9.3	1650' 155.3	9' 2.7
Heirlooms	120	80	50	45	300	150	120	LG	No	Yes	41' 12.5	41' 12.5	1681' 156.2	10' 3.2
Knights Suite	90	40	45	40	100	100		1	Yes	No	54' 16.5	23' 7.1	1242' 117.1	9' 2.6
Arena	2000	700	N/A	N/A	3000	2000	1000	G	No	No	238' 72.5	159' 48.5	37842' 3516.2	12.6' 3.9

Special Note: All our suites and banqueting halls can be booked for wedding ceremonies and receptions for any day of the week free of charge, except Saturdays when the following room hire charges apply:
 King Arthur Suite - £1,500 Merlin Suite - £1,500 Heirlooms Suite - £1,000 Arena - POR

CANAPÉS MENU

Impress your guests with canapés to accompany your drinks reception. Our canapés selection can be mixed and matched to suit your tastes, your theme and style, as well as your budget.

COLD SELECTION

Peppered Smoked Salmon Blinis
Mini Brioche Selection
Mini Smoked Salmon and Cream Cheese Bagel
Mini Tortilla Wrap
Savoury Choux Puffs
Mini Crostini Selection

HOT SELECTION

Yorkshire Pudding with Beef, Horseradish Sauce
Ham and Cheese Panini
Smoked Haddock, Spinach and Gruyere Pastry Bites
Duck and Hoi Sin Spring Rolls
Mini Pizza
Savoury Puff Tart Bites
Cheese Straws

DESSERT SELECTION

Mini Chocolate Eclairs
Mini Strawberry and Cream Scones
Mini Fruit Tarts
Mini Filled Chocolate Cups

Selection of Six Canapés at £9.50 per Person
Selection of Eight Canapés at £14.50 per Person
Selection of Ten Canapés at £19.50 per Person

*B*ANQUETING A LA CARTE MENU

If you want a more elegant and formal atmosphere for your reception, then a plated sit-down dinner is your choice. We offer a three-course dinner with a vegetarian option. Below and on the following pages you will find a medley of exciting dishes that our chefs have specially created for weddings and celebrations.

Please choose one dish from a selection of starters, intermediaries, main courses and desserts. Vegetarian options are available for both starters and main courses

*S*TARTERS - MEAT

Chicken Liver Pate, Rich Tomato Chutney	£6.50
Smoked Chicken and Pancetta Salad, Wild Mushrooms	£7.00
Confit of Chicken and Garlic Terrine, Smoked Bacon, Chive Mayonnaise	£6.00
Smoked Duck, Orange and Baby Leaf Salad, Beetroot Dressing	£6.50
Terrine of Game, Mixed Leaves, Morello Syrup	£8.00
Fois Gras and Duck Liver Parfait, Sweet Fig Compote	£9.00
Terrine of Chicken and Smoked Bacon, Bitter Leaves, Sherry Vinegar	£5.50
Melon and Parma Ham Salad, Sweet Cracked Pepper Dressing	£7.00

*S*TARTERS - FISH

Salmon and Sole Terrine, Prawns, Lemon Mayonnaise	£7.00
Smoked Scottish Salmon Parcel, Smoked Salmon, Chive Mousse	£7.50
Tiger Prawn, Crab and Pink Grapefruit Salad, Coconut and Chilli Dressing	£8.00
Smoked Salmon, Poached Salmon and Gravadlax, Honey and Dill Dressing	£8.00
Prawn and Crayfish Cocktail, Baby Gem Lettuce, Marie Rose Sauce	£7.50

*S*TARTERS - VEGETARIAN

Cherry Tomato Tartan, Red Onion Marmalade, Parmesan Shavings (v)	£6.00
Goats Cheese and Caramalised Onion Tart, Tomato Salsa (v)	£6.00
Beef Tomato, Mozzarella, Dressed Rocket and Pine Kernel Salad (v)	£6.00
Roasted Beetroot, Baby Gem and Pear Salad, Caesar Dressing (v)	£6.00
Italian Style Salad of Sun-blushed Tomato, Black Olives, Feta Cheese, Basil Oil (v)	£6.00
Fan of Melon, Seasonal Berries, Blackcurrant Coulis (v)	£5.50

*B*ANQUETING A LA CARTE MENU CONTINUED

*S*TARTERS - SOUPS

Leek and Potato Soup, Chilli Croutons (v)	£5.00
Roasted Carrot and Parsnip Soup, Herb Croutons (v)	£5.00
Cream of Tomato and Basil Soup (v)	£5.00
Roast Butternut Squash and Pumpkin Soup, Thyme Cream (v)	£5.00
Cream of Courgette and Mint Soup (v)	£5.00
Pea and Ham Soup	£5.00

*M*AINS - MEAT

Herb Crusted Rack of Lamb, Dauphinoise Potatoes, Roasted Vegetables, Rosemary Jus	£18.50
Roast Loin of Pork, Fondant Potatoes, Braised Savoy Cabbage and Apple, Stilton Jus	£16.00
Pan-fried Chicken Supreme, Smoked Bacon and Wild Mushroom Sauce, Lyonnaise Potatoes	£15.00
Breast of Chicken, Tarragon Mashed Potatoes, Baton Carrots, Mushrooms, Bacon and Red Wine Sauce	£15.50
Seared Fillet of Beef, Sweet Potato Puree, Medley of Vegetables, Oyster and Port Wine Jus	£19.00
Roast Sirloin of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy	£17.00

*M*AINS - FISH

Baked Cod Fillet, Nut Crust, Potatoes, Pea and Mint Mash, Cherry Tomato and Basil Salsa	£17.00
Steamed Supreme of Salmon, Potato and Chive Cake, Green Beans, Wild Mushroom Cream Sauce	£16.00
Grilled Sea Bass, Parcel of Straw Vegetables, New Potatoes, Champagne Foam	£17.50

*B*ANQUETING A LA CARTE MENU CONTINUED

*M*AINS - VEGETARIAN

(CHARGED AT THE SAME PRICE AS THE SELECTED MAIN COURSE)

Aubergine en Croute, Spiced Duxelle Stuffing, Champagne and Chive Cream (v)

Oriental Vegetable Stir Fry in Filo Pastry, Black Bean Sauce (v)

Stuffed Portobello Mushrooms, Spinach and Feta Cheese, Red Pepper Sauce (v)

Artichoke and Pepper Strudel, Wild Mushroom and Tarragon Sauce (v)

Char-grilled Aubergine, Beef Tomato, Goats Cheese Gateaux, Sunflower Seed,
Rosemary Pesto (v)

Goats Cheese, Mozzarella, Sun Dried Tomato, Black Olive Panzotti, Basil Oil,
Parmesan Shavings (v)

*D*SSERTS

Raspberry and Almond Fool £9.00

Mandarin and Dark Chocolate Truffle Torte, Passion Fruit Coulis £9.50

Meringue Nest, Chantilly Cream, Strawberries, Chocolate Sauce (v) £9.50

Summer Pudding, Crème Fraîche £9.00

Coconut Cheesecake, Lemon and Lime Syrup £9.00

Coffee and Hazelnut Torte, Baileys Cream £9.00

Classic Lemon Tart, Crème Fraîche (v) £9.00

Strawberry Tartlet, White Chocolate Pastry Cream, Coulis £9.50

Rhubarb and Ginger Delice, Raspberry Coulis £8.50

Raspberry and Vanilla Crème Brûlée, Homemade Shortbread (v) £8.50

*C*OFFEE

Filter Coffee with Chocolate Mints £3.00

Filter Coffee with Petits Fours £3.50

*P*ARBEQUE MENU

For something that little bit different why not treat your guests to a fabulous BBQ?
Our Executive Head Chef has put together the following two menus for your consideration.

BBQ MENU ONE

Garlic Grilled Sardines
Beef Burgers
Grilled Baby Pork Ribs
Cajun Chicken Breast
Marinated Vegetable Kebabs
Corn on the Cob
Jacket Potatoes
Crusty Baguettes



Chef's Selection of Salad
Dressings and Relishes



Mandarin and Dark Truffle Torte
Fresh Fruit Salad
Chef's Selection of Cheese

£31.00 per person

BBQ MENU TWO

Smoked Fish Platter
Monkfish and Salmon Skewers
Teriyaki Sirloin Steak
Hickory Smoked Chicken Legs
Minted Lamb Chops
Cumberland Sausages
Corn on the Cob
Marinated Vegetable Kebabs
Jacket Potatoes
Crusty Baguettes



Chef's Selection of Salad
Dressings and Relishes



Strawberries and Cream
Coconut Cheesecake,
Lemon and Lime Syrup
Sliced Fruit Platters on Ice
Chef's Selection of Cheese

£39.00 per person

*E*VENING BUFFET MENUS

One final detail not to be overlooked is your choice of evening finger buffets.

Choose from one of the delightful menus below each priced at **£15.00 per person.**

MENU ONE

Chef's Selection of Sandwiches



Lemon and Garlic Chicken Kebabs
Salmon and Dill Quiche
Hot Mozzarella Melts
Crudites and Dips
Croque Monsieur
Twister Fries



Mini Brownies

MENU TWO

Chef's Selection of Filled Rolls



Sausage, Onion and Tomato Quiche
Sole and Pepper Goujons
Onion Rings
Chicken Tikka Pieces
Herby Potato Wedges
Tortillas with Guacamole and Salsa



Mini Jam Doughnuts

MENU THREE

Chef's Selection of Filled Bagels



Southern Fried Chicken
Smoked Salmon Blinis
Bruschetta Selection
Battered Scampi
Fries
Grilled Pitta and Houmous



Mini Chocolate Eclairs

MENU FOUR

Chef's Selection of Filled Baguettes



Selection of Farmhouse Pies
Battered Prawn Balls
Mini Vegetable Pizza
Garlic Dough Balls
Potato Wedges
Cheese Straws, Breadsticks and Dips



Caramel Shortbread

MENU FIVE

Chef's Selection of Filled Panini's



Wings of Fire
Dim Sum
Mushroom Quiche
Onion Bhajjee
Chunky Chips
Prawn Crackers and Dips



Homemade Cookies

*C*HILDREN'S MENU

Don't forget the children...Keep them happy with this fantastic array.

*S*TARTERS

Creamy Tomato Soup
Melon Balls, Strawberries, Grapes
Crunchy Vegetables and Breadsticks with Dips

*M*AINS

Fish Goujons, French Fried Potatoes, Tomato Ketchup
Toad In The Hole, Creamy Mashed Potato, Gravy
Penne Pasta, Light Tomato Sauce
Steamed Chicken Breast Fillets, Mini Baked Cheese Potato, Vegetables
Chicken Teddies, French Fried Potatoes, Peas

*D*SSERTS

Fresh Fruit Salad, Ice Cream
Chocolate Mousse
Vanilla Yoghurt, Fresh English Strawberries
Jelly and Ice Cream

Children aged 3 - 10 years **£11.50 per child** Includes Lemonade or Apple Juice
Children under the age of 3 with our compliments Includes Lemonade or Apple Juice

*W*INE LIST

Just a small sample of old and new world wines from our vast collection. If you would like a more extensive list, please request from your Events Co-ordinator.

SPARKLING WINE AND CHAMPAGNE

81	Prosecco Fantinel, NV	£29.00
90	Prosecco Fantinel Rose, NV	£32.00
02	Bisol Prosecco Valdobbiadene Brut Crede	£35.00
57	Bouche Pere et Fils, Cuvee Reserve, Brut, NV	£38.50
66	Laurent-Perrier, Cuvee Rose Brut	£85.00

WHITE WINES

06	Kells Edge Blend Z, Australia, 2007	£18.00
11	Casa La Joya, Chardonnay, Colchagua Valley 2006/07	£18.00
48	Monte Verde Sauvignon Blanc	£18.00
45	Pinot Bianco e Grigio, San Floriano, Italy 2007	£19.00
50	Kleine Zalze Bush Vines Chenin Blanc, South Africa, 2007	£19.50
28	Houghton Private Bin Chardonnay-Verdelho	£22.50
83	Kleine Zalze, Sauvignon Blanc, South Africa, 2007	£23.50
390	Riverstone Sauvignon Blanc, Villa Maria 2007/08	£23.50
74	L'Aristocratico Pino Grigio Ca Montini	£27.50
30	Chablis, Gloire de Chablis, Moreau, France, 2006	£28.50
40	Sancerre Les Colinettes, Joseph Mellot, France, 2004	£28.50

ROSE WINES

72	Monte Verde, Merlot Rose 2006/07	£18.00
73	Torres de Casta Rosado 2006/07	£22.00

All prices are quoted in £ Sterling and inclusive of Value Added Tax at the standard rate.

The Hotel reserves the right to increase beverage prices where necessary if specific items undergo a substantial and unforeseen price increase

WINE LIST

RED WINES		
03	Hardy's Riddle, Shiraz-Cabernet, Australia, 2006	£17.00
08	Kell's Edge Cabernet-Grenache, Australia, 2006	£18.00
09	Casa de Joya, Cabernet Sauvignon, Colchagua Valley, Chile, 2005/06	£18.00
24	Château Cazaux, Cabardes, France, 2004	£18.00
25	Ch. D'Esperite, Costieres de Nimes – Vignobles Gibelin France, 2005	£22.00
18	Torres Coronas Tempranillo Catalunya, Spain, 2006	£23.50
49	Kleine Zalze Pinotage, South Africa 2006/07	£23.50
10	Casa la Joya Gran Reserve, Merlot, Chile 2005	£25.00
29	Château de Camarsac, AC Bordeaux, France, 2005/06	£25.00
27	Villa Maria PN Cellar Selection, New Zealand 2004	£29.00
347	Château Viramiere – St Emilion Gran Cru	£40.00

All prices are quoted in £ Sterling and inclusive of Value Added Tax at the standard rate.
The Hotel reserves the right to increase beverage prices where necessary if specific items undergo a substantial and unforeseen price increase

*B*AR TARIFF

	ABV %	PRICE		ABV %	PRICE
DRAFT BEER & ALES			WHISKY 25ML		
Carling	4.1	3.60	Bells	40.0	2.65
Carling Extra Cold	4.1	3.60	Johnnie Walker Black	40.0	3.45
Grolsch	5.0	3.60	Glenlivet 12	40.0	3.60
Guinness	4.3	3.60	Glenmorangie	40.0	3.60
Broadside	4.7	3.60	Laphroaig 10	40.0	3.60
Worthingtons	3.6	3.60	Famous Grouse	40.0	3.00
Caffreys	4.2	3.60	Bowmore	40.0	4.75
Strongbow Cider	5.2	3.60	Jack Daniels	40.0	2.75
BOTTLE BEER & CIDER			Jamesons	40.0	2.65
Becks	5.0	3.20	Canadian Club	40.0	2.75
Budweiser	5.0	3.20	Jim Beam	40.0	2.75
Magners	5.2	4.00	Southern Comfort	40.0	3.25
Holsten	0.0	2.50	BRANDY & SPIRITS 25ML		
WKD Blue	5.0	3.20	Courvoisier	40.0	3.25
Smirnoff Ice	4.0	3.20	Remy Martin VSOP	40.0	3.95
SOFT BEVERAGES			Remy XO Special	40.0	9.50
Mineral Water	1 ltr	3.75	Davidoff VSOP	40.0	12.00
Still or Sparkling	330ml	1.85	Remy Extra	40.0	36.00
Coca Cola, Diet Coca Cola	284ml	1.65	Janneau	40.0	4.50
Schweppes Lemonade	284ml	1.65	Calvados VSOP	40.0	3.25
J20 Apple and Melon	275ml	2.65	Peach Schnapps	21.0	3.25
J20 Apple and Mango	275ml	2.65	Sambuca	38.0	3.50
J20 Orange and Passionfruit	275ml	2.65	Tequila	38.0	3.50
Red Bull	250ml	2.60	PORT 50ML		
Fresh Orange Juice		2.25	Old Masters Ruby		3.25
Britvic Cordial Dash		0.50	Warres Tawny		4.00
GIN & VODKA 25ML			Grahams		3.60
Gordon's Gin	37.5	2.55	LIQUEURS 25ML		
Bombay Sapphire	40.0	2.85	Amaretto	28.0	3.50
Smirnoff Vodka	37.5	2.55	Baileys – 50ml	17.0	4.25
Smirnoff Flavours	37.5	3.00	Cointreau	40.0	3.50
Grey Goose Vodka	37.5	3.25	Grand Marnier	40.0	3.50
Absolut Vodka	40.0	3.60	Kahlua	20.0	3.50
RUM 25ML			Tia Maria	20.0	3.50
Bacardi	37.5	2.80	Galliano	30.0	3.50
Captain Morgan	40.0	2.80	APPERITIF & SHERRY 50ML		
Malibu	21.0	2.80	Campari	25.0	3.25
WHISKY LIQUEURS 25ML			Crofts Pale	17.5	2.50
Drambuie	40.0	3.20	Dom Ravos	17.5	2.50
Glayva	40.0	3.00	Dubonnet	14.8	2.50
			Tio Pepe	17.0	2.75
			Harveys Bristol Cream	17.5	2.75
			Martini Extra	15.0	2.50
			Pernod	40.0	2.50
			Pimms No1 & Lemonade	25.0	4.50
			Pimms No1 Jug – 1ltr	25.0	18.50



FINISHING TOUCHES

*Fine details to make your wedding
extraordinarily different*

*R*ECOMMENDED WEDDING SERVICES

The possibilities are endless. We have compiled for you a list of highly recommended suppliers of products and services to help you find inspiration and ideas to make your day extra special

CHAUFFEUR HIRE		
B&J Wedding Cars	www.bjweddingcars.co.uk	01376 347990
ENTERTAINMENT		
Inspired Sound	www.inspiredsounduk.com	0800 023 4840
HiJak The Band	www.hijaktheband.com	07867 802741
Prestige Conjuring	www.prestige-conjuring.co.uk	01375 380632
One Foot in the Groove	www.onefootinthegroove.co.uk	01277 373953
Irie J – Soul Classics	www.iriej.com	07881 637551
Bushes & Briars	www.bushesandbriars.co.uk	01621 868219
FLORISTRY		
Florist on the Green	www.thefloristonthegreen.co.uk	01621 893333
Poppies Flowers	www.poppiesflowers.co.uk	01245 495851
Floral Expression	www.floral-expressions.co.uk	01376 500611
HAIR & MAKE-UP		
Big Day Bride	www.bigdaybride.co.uk	01621 840996
The Spa at Five Lakes	www.fivelakes.co.uk	01621 862324
PHOTOGRAPHY		
Avanti Photographics	www.avantiphotographics.com	01621 856227
Neil Fortescue Photography	www.neilfortescue.com	07791 520724
KD Photography	www.k-dphotography.com	01376 530042
Crown Photography		
TOASTMASTERS		
Essex Toastmasters		01206 385 527
Gerry Tovell Toastmaster	www.gerrytovell.co.uk	01277 622113
VENUE DECORATION		
Fabulous Function	www.fabulousfunction.co.uk	07790 832894
VIDEOGRAPHY		
Pro-Motion Video Productions	www.pmv.co.uk	01702 551301
WEDDING STATIONERY		
Burnside Wedding Stationery	www.burnsideweddingstationery.com	01245 425606
PJ Johnson Stationery	www.weddingstationery.tv	01708 372267



DIRECTIONS

*F*IVE LAKES HOTEL, GOLF, COUNTRY CLUB & SPA

Colchester Road, Tolleshunt Knights, Maldon, Essex CM9 8HX
Telephone +44(0)1621 868888 Fax +44(0)1621 869696
weddings@fivelakes.co.uk
www.fivelakes.co.uk

FROM LONDON – M25 & A12

Leave the M25 at junction 28 and join the A12 northbound for about 25 miles/25 minutes. Exit the A12 at junction 23 onto the B1024 through Kelvedon, then following the brown tourist signs turn right onto the B1023. At the double mini roundabout, turn right then left through Tiptree. Continue on this road out of the village until you reach another mini roundabout; take a left towards Tolleshunt Knights. After about 4 miles, at the T junction at the end of this road, turn right onto the B1026. The hotel is situated on the right hand side.

FROM THE EAST – A14 & A12

Take the A14 from Ipswich westbound and join the A12 London bound. Exit A12 at junction 24 for Feering/Kelvedon and follow the road through Feering towards Kelvedon. Turn left at the Old Anchor Public House, following the signs towards Tiptree on the B1023. At the double mini roundabout, turn right then left through Tiptree. Continue on this road out of the village until you reach another mini roundabout; take a left towards Tolleshunt Knights. After about 4 miles, at the T junction at the end of this road, turn right onto the B1026. The hotel is situated on the right hand side.

FROM STANSTED AIRPORT – A120

From Stansted Airport, follow signs for A120 Colchester. Follow the A120 for about 25 miles until you reach the A12 roundabout in Marks Tey; take the third exit for the A12, signposted Chelmsford/London. Exit A12 at junction 24 for Feering/Kelvedon and follow the road through Feering towards Kelvedon. Turn left at the Old Anchor Public House, following the signs towards Tiptree on the B1023. At the double mini roundabout, turn right then left through Tiptree. Continue on this road out of the village until you reach another mini roundabout; take a left towards Tolleshunt Knights. After about 4 miles, at the T junction at the end of this road, turn right onto the B1026. The hotel is situated on the right hand side.

BY TRAIN

The nearest train station is Kelvedon, which is 15 minutes by taxi and just 50 minutes from London Liverpool Street Station. Taxis, executive cars and mini vans are available by prior arrangement.

For further information about train times and fares, please visit www.thetrainline.com

YOUR WEDDING CO-ORDINATOR WILL BE MORE THAN HAPPY TO FURNISH YOU WITH A DIGITAL IMAGE OF THE MAP AS WELL AS A PDF VERSION OF THE DIRECTIONS.



TERMS & CONDITIONS

The small print

*T*ERMS AND CONDITIONS

1. DEFINITION

"The Client" refers to the person or organisation making the booking and "the Hotel" refers to Five Lakes Hotel, Golf, Country Club & Spa

2. CONTRACT

When a booking is confirmed by the client in writing, a contract is deemed to exist.

3. CONFIRMATION

A provisional booking will be held for 7 days or until another party shows interest in the date/s being held. The Client will then be contacted to advise confirmation or cancellation of the booking. A provisional booking puts neither party under any obligation to confirm the function.

4. CHARGES & PAYMENT

(a) A deposit of £500.00 (which is non-refundable) must be paid on confirmation. The balance of the total anticipated charges must be paid 28 working days prior to the event. Any numbers less than specified at this date will be charged for at the full price – no refunds or transfers of monies are possible. Any outstanding balance will be payable prior to departure.

(b) Prices quoted are subject to variation up to 3 months prior to the function after which they may vary due to Chancellor's budget. Value added tax. Excise duty, currency variation, or other reasons which are outside the management's control.

(c) Where a Client requires charges to be invoiced for payment, the Client must submit an 'Account Application Form' at least 28 days prior to the event. Agreement of Account Facilities will be at the Hotel's discretion and will be applicable to the individual event.

(d) Payment is due for credit accounts within 30 days following the date of invoice, after which an interest charge of 2% per month or part thereof will apply.

5. AMENDMENTS BY THE CLIENT

(a) Reductions in the duration or contracted value of the booking shall be subject to the Hotel's cancellation policy.

(b) For numbers given over the minimum contracted: No charges will be made for any reductions in these numbers of less than 5%, providing they are received in writing at least 7 days prior to arrival. Any reductions made less than 7 days prior to arrival will be charged for in full regardless of minimum numbers. For reductions over 5% but more than the minimum numbers: These will be charged as per the Hotel's cancellation policy detailed overleaf.

(c) Should numbers fall below the minimum number then the contracted minimum number will be charged in full.

(d) All 'no shows' for accommodation booked will be charged at the full contracted rate regardless of minimum numbers agreed.

(e) The Client will adhere to the timetable agreed with the Hotel and completely vacate the premises at the agreed time. Banquets, where the meal commences over 30 minutes after the agreed time, will be liable for additional charges for staffing costs at the discretion of the Hotel.

(f) Special dietary requirements must be given to the Hotel 7 days prior to arrival. Any increase to this number on the night of the function will be liable for additional charges to cover food costs.

6. CANCELLATION BY THE CLIENT

(a) Any cancellation or postponement must be confirmed in writing. The cancellation fees will be based on the noted schedule below:

The terms are:

121+ days notice	-10% of contracted gross revenue
91 to 120 days notice	-25% of contracted gross revenue
61 to 90 days notice	-50% of contracted gross revenue
31 to 60 days notice	-75% of contracted gross revenue
Less than 30 days notice	-90% of contracted gross revenue
Within 14 days of arrival	-100% of contracted gross revenue

The above is based on the 'Anticipated Gross Revenue of Facilities' and is not limited to rooms but includes meals, breakfast, drinks to be purchased from the bar and all other services provided to guests.

(b) A schedule of maximum anticipated gross revenue chargeable, as cancellation will be issued at the time of cancellation. An invoice of cancellation charges will be raised after the event date, adjusted for revenues recovered through re-selling.

7. ARRIVAL/DEPARTURE

The bedroom accommodation is available from 4.00pm on the day of arrival and must be vacated by 11.00am on the day of departure otherwise guests may be liable to a £40.00 surcharge. Luggage can be stored if so required.

*T*ERMS AND CONDITIONS CONTINUED

8. FOOD AND BEVERAGES

The Client will ensure that no food or beverage of any kind is brought onto the Hotel premises, except wedding cakes, or with the Hotel's written agreement. This will be sampled and kept for 14 days after the event.

9. AMENDMENTS OR CANCELLATIONS BY THE HOTEL

(a) Should the Hotel for any reason beyond its control, need to make any amendments to your booking, we reserve the right to offer any alternative choice of facilities

(b) Should the Client make significant change to the programme or the expected number of guests, this may result in amendments in the applicable rates and/or facilities/function room offered by the Hotel

(c) The Hotel may cancel the booking due to any of the following:

If the booking might, in the opinion of the Hotel, prejudice the reputation of the Hotel

If the client is more than 30 days in arrears of previous payments.

If the Hotel becomes aware of any alteration in the client's financial situation.

(d) The Hotel will not be liable for any failure to provide or delay in providing facilities, service, food and beverages as a result of events or matters outside its control.

10. HEALTH AND SAFETY

The client agrees to take "reasonable" precautions to ensure that no damage occurs or injury to any person. He is responsible for the actions of his guests and contractors for the damage or injury caused. Should the Client or any attendees at the event require any assistance in the unlikely event of an evacuation, please advise the Hotel.

11. ORDERLY CONDUCT

The Client will conduct the event in an orderly fashion, ensure that no nuisance is caused, comply with any request of the Hotel management and abide by all applicable rules and regulations.

12. DAMAGE

(a) The Client agrees to take reasonable precautions not to damage nor injure the Hotel property, nor

(b) staff and is responsible for the actions of his guests and contractors for any such damage.

(c) The Hotel accepts no liability for damage or loss to any goods i.e. wedding presents that are brought into the Hotel.

(d) At the end of the function. Please clear all personal effects at the hotel cannot accept any responsibility for the safe-keeping of such items

13. ADDITIONAL GOODS AND SERVICES

The Client agrees to pay the Hotel charges for any extra goods or services provided at the request of himself or any person purporting to have the requisite.

14. EXHIBITIONS AND DISPLAYS

No stands or displays or signs may be erected on the premises, without prior written agreement.

15. EQUIPMENT

(a) The Client must obtain the Hotel's written agreement to the use of all materials brought onto the premises by himself or a third party. Equipment must comply with all current regulations. The Client will be liable for any damage or injury which arises out of the use of his equipment.

(b) The Client agrees to pay the Hotel charges for all electricity used additional to normal heating and lighting arrangements, telex, computer and fax lines.

(c) The Hotel cannot accept responsibility for the Client's equipment.

(d) No incendiary or explosive device may be activated under any circumstances within the Hotel or its grounds.

16. CUSTOMER PROPERTY (PART 1)

The Customer acknowledge that any such objects, equipment, furniture, stock or other property of any sort brought onto the premises will remain under the control and care of the customer and that the customer is in the best position to insure the property and accordingly it is reasonable for the company to exclude liability for such property to the extent excluded hereby

*T*ERMS AND CONDITIONS CONTINUED

17. CUSTOMER PROPERTY (PART 2)

Due to the Hotel's limited storage facilities material cannot be accepted/stored prior to 48 hours of the function. The amount stored prior to the function is left to the discretion of the Conference and Events Office. It is critical that the Conference and Events Office are advised as to when material will arrive and that each package is clearly labeled. The label must include the name of the association or company, the name of the event organizer and, if possible, the name of the function room. Please note that the Hotel is not liable for packages or their contents which are damaged or marred.

After the function it is the responsibility of the Client to make all necessary arrangements for the removal of any equipment or material to be returned within 24 hours. Any material not removed within the said time will be removed by the Hotel at the expense of the Client. We suggest that all equipment and material be shipped during normal operating hours to avoid unnecessary inconveniences to all concerned.

18. ADVERTISING

Any publicity for functions at the Hotel must be agreed by the management and should be of a standard to reflect the quality of the establishment.

19. FORCE MAJEURE

If the Hotel is prevented or hindered from carrying out its obligations hereunder by circumstances beyond its reasonable control including (without prejudice to the generality the foregoing) government intervention, strikes, labour disputes, accidents, Acts of God, national or local disasters or war, then the Hotel's liability to the Client shall be no greater than the amount paid by the Client to the Hotel in respect of the function. If for any reasons beyond the Hotel's reasonable control the accommodation reserved cannot be made available to the Client the Hotel reserves the right to substitute similar or comparable accommodation for the function and such a substitution shall be accepted by the Client as satisfactory performance by the Hotel of its obligations hereunder to provide the accommodation so reserved.

19. AGREEMENT NON-ASSIGNABLE

The benefits under this contract are personal to the Client and shall not be assignable or transferred by the Client.

20. AGREEMENT GOVERNED BY ENGLISH LAW

English Law shall govern this contract in all respects.

21. SERVICES OF NOTICES

Any notice of invoice hereunder shall be duly served on either party if delivered to their address as last notified in writing to the other party hereunder.

22. VARIATIONS

No oral representatives or agreements are recognised by the Hotel and by the conditions of this contract can be modified only by a supplementary written contract.

23. HEAD NOTES

Any head notes shall not form part of these conditions.