



THE LAKESIDE RESTAURANT

Rik Medlik Building, University of
Surrey, Guildford, Surrey, GU2 7XH
01483 689655
lakeside@surrey.ac.uk

BREAKFAST

MINI DANISH SELECTION £3.00

Two per person

WHOLE FRUIT 80P

SAVOURY BAPS* £4.00

Smoked back bacon or Quorn sausage
served with Heinz Ketchup and HP
Brown Sauce

* 48 hours notice needed.

FLOWERPOT MUFFINS £2.50

Chefs Selection of fresh baked muffins

CROSISANT SELECTION £2.00

DRINKS

TEA AND COFFEE £1.60

Fairtrade fruit teas available

TEA, COFFEE AND BISCUITS £2.60

Fairtrade fruit teas available

FRUIT JUICE £3.50

Orange, apple, mango and cranberry
Sold by the liter (serves approx. 5-6)

BOTTLED FRUIT JUICE £2.50

Individual bottles of Orange, Apple, Mango or
Cranberry

LARGE MINERAL WATER £3.50

Still or sparkling

MID-MORNING OR AFTER- NOON REFRESHMENTS

BROWNIES £2.50

COOKIES £2.50

FLOWERPOT MUFFINS £2.50

TRIPLE CHOCOLATE SHORTBREAD £2.50

CRISPS £1.00

Individual bags of crisps, flavors subject to stock

WHOLE CAKES from £25

Our talented chefs can make a wide selection of hand-
made cakes from a simple Victoria Sponge to a bespoke
celebration cake.

Please allow 72 hours from order confirmation

*Delivery hours are 8am –5:30pm, delivery's out-
side of these time may incur a delivery charge.*

Please note we can only provide alcoholic beverages to certain rooms and whilst a member of staff is present which is at a cost to you.

Please be aware that on-campus orders for catering have a minimum order of 10.

**Please allow 48 hours from order confirmation*

LUNCH

LAKESIDE BENTO BOXES £6

Please choose one bento box for your party and indicate of how many meat, vegetarian, and vegan options you require, as well as any other dietary requirements. Finally, please indicate if you wish to include any of the additional items below.

CLASSIC PLOUGHMAN'S

Apple, celery and gem salad, hock of bread, Branston pickle and pickled onions with one of the below options:

Wiltshire Ham & Cheddar

Facon & Cheddar V

Facon & VE Cheese VE

SPANISH TAPAS

Tortilla, patatas bravas, olives, Pan Con Tomate, tomato and caper salad with one of the below options:

Mountain Ham

Aubergine Rolls V

GREEK MEZZE

Hummus, olive, falafel, flat bread, and Greek salad with one of the below options.

Chicken Souvlaki

Seitan Souvlaki VE

CAPRESE & CARBS V

Tomato, mozzarella, avocado, sundried tomato arancini and rocket leaf

TACO TEAR UP

Five bean chili, taco shell, tomato salsa and guacamole, crisp lettuce BBQ Jack wings, Lime and Chili

PICNIC LUNCH

Cheddar leek tart, potato salad, scotch egg, Watercress, and buttered sourdough

DRINKS

TEA AND COFFEE £1.60

Fairtrade fruit teas available

LARGE MINERAL WATER £3.50

Still or sparkling

TEA, COFFEE AND BISCUITS £2.60

Fairtrade fruit teas available

ELDERFLOWER FIZZ £3.75

Elderflower cordial, lemonade & apple Juice

FRUIT JUICE £3.50

Orange, apple, mango and cranberry
Sold by the litre (serves approx. 5-6)

TAP WATER

A jug of iced tap water

BOTTLED FRUIT JUICE £2.50

Individual bottles of Orange, Apple, Mango or
Cranberry

PRIVATE DINNERS

From a four course luxury banquet to a simple two course supper, The Lakeside Restaurant is the perfect choice for you. Prices start from only £25 per person for a two course dinner. Contact us today and we can provide you with a menu to suit your budget and event. If you would like something special, please feel free to ask us and we will tailor the menu to suit you.

Choose from our spacious restaurant for parties of 30 up to 80—hire starts from as little as £180, and our modern executive Private Dining Room is available for parties up to 30—hire starts from £120.



Please see the sample menu overleaf for reference. This menu would cost £42pp which includes three courses, half a bottle of wine per person and tea or coffee.

**Please be aware there may be a staffing charge for you event.*

SALE OR RETURN

It is often good to order too much rather than too little, and so we can arrange for your drinks order to be made on a sale or return basis. We will gladly Restock 25% on quantities below 150 and 10% over 150.

HOW TO BOOK

External Customers

Please feel free to call us on 01483 689655 or send an email to lakeside@surrey.ac.uk

Internal Customers

Please fill in an internal booking form found on SURREYNET under lakeside. Internal book-ings cannot be booked or confirmed without a completed internal booking form.

**Please allow 72 hours from order confirmation*

SAMPLE PRIVATE DINING MENU*

Bread rolls, wine and tap water on the table

STARTER

KING OYSTER KATSU VE GF

King oyster mushroom compressed with curry spice and topped with a coriander herb crumb, sat on a katsu sauce with a crushed edamame salad

MAIN

CHICKEN BALLOTINE

Tender chicken stuffed with a roasted red pepper mousse and wrapped in Parma ham, with confit tomatoes, green beans and a basil sauce

VEGETARIAN MAIN

WHOLE BAKED CAULIFLOWER V

Baked with a chestnut stuffing, hazelnut sprouts, roast potatoes, and glazed roots

DESSERT

MANGO CHOCOLATE ENTREMETS

Intricate layers of sweet mango gel, bitter chocolate mousse and genoise sponge

Served with filter coffee or tea

EXTRAS

Petit fours £4pp

Chocolate mints £2pp

WINE

Domaine Du Pellhaut Blanc (FR)

£18 per bottle / £9 for half a bottle / £5.50 per glass

Pinot Gris. Tempus Two (AUS)

£19 per bottle / £9.50 for half a bottle / £6.00 per glass

Domaine du Pellhaut Rouge (FR)

£18 per bottle / £9.00 for half a bottle / £5.50 per glass

Alma De Chile Merlot

£19 per bottle / £9.50 for half a bottle / £6.00 per glass

Please note this is only a sample menu and is not available for selection

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PRIVATE MEETINGS

The Private Dining Room can host 10 - 50 guests depending on layout. Being operated by the Lakeside Restaurant all day catering is available.

The Private Dining Room is suitable for more than just Dinners it is also perfect for assessments, away days, brainstorm, breakfast, lunches, interviews, training and workshops.

The Private Dining Room has the following facilities:

- Free access to Wi-Fi powered by the cloud
- A 85" 4K monitor with a built-in PC with Microsoft office 2013 'Access, Word, Excel, PowerPoint, Project, Publisher'
- Wireless and wired laptop connectivity
- Wireless keyboard and mouse
- Crestron multimedia system
- Air conditioning
- Large selection of AV equipment available on request
- Audio conferencing
- Availability to hire tables and line
- In-room catering options
- Dedicated and experienced on-site hospitality team
- Professional staff delivering exceptional service
- Alcohol license
- Natural light

Capacity

- Boardroom: 30
- Cabaret: 30 (no hired tables) 40 (hired tables)
- Classroom: 34
- Seating: 75
- Standing: 80
- Theatre: 50
- Horseshoe: 18
- Dinner: 40 (hired tables)

Availability

- Monday - Friday 7:30am - 5:30pm (regular hours)
- Monday - Friday 6:30am - 12:00am (extended hours)
- Saturday - 7:30am - 12:00am (out of hours)
- Sunday - 7:30am - 12:00am (out of hours)



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Internal Customers

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**Please allow 72 hours from order confirmation*

Terms and Conditions

Please, read carefully the following terms and conditions that will apply to the booking of Hospitality with the Lakeside Restaurant, which we agree to provide to you.

1. Hire Charges

The hire charge consists of a fee to cover the upkeep and set up of the rooms and may be charge in conjunction with a staffing charge to cover the cost of any staff needed for your event. The room charges start from £120 and increases with complexity and number of staff needed.

2. Use of rooms

The hirer shall not permit more than the maximum number of people specified to be in any of the Lakeside's rooms at any time. The hirer must declare at the outset the purpose of the application and the room/s used for that purpose only.

4. Cleanliness and Breakages

The hirer must leave the premises in a clean and tidy condition. The hirer must indemnify the owners against any loss, thefts or damage however caused, during or in respect of the period of hire.

5. Catering

Food and drink purchased from sources other than The Lakeside Restaurant must not be consumed on the premises

6. Sale or return

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7. Third Parties

Applications or bookings on behalf of a third party must be declared at the time of the application or booking.

Third-parties, such as booking agents, can only be paid commission by prior agreement in writing.

All commissions are to be paid by us after the event/s by credit or debit card, on receipt of a valid VAT invoice.

Third parties making applications or bookings are responsible for the payment to us of all hire charges, fees and indemnifications mentioned in these terms and conditions.

8. Applications / Requests for Hire

The Lakeside Restaurant reserves the right to refuse applications or requests for hire.

9. Use of Premises

The hirer, staff, servants, agents and visitors must vacate the room by the time specified. The hirer shall indemnify The Lakeside Restaurant from and against any loss caused by the hirer, staff, servants, agents and visitors failing to vacate the room by the time specified.

The Lakeside Restaurant reserves the right to charge the hirer for the use of the premises should the hirer, staff, servants, agents or visitors fail to vacate the room by the time specified.

10. Indemnification

The hirer shall indemnify The Lakeside Restaurant from and against:

all claims demands, actions or proceedings in respect of the death or injury howsoever and whomsoever caused of or to any persons which shall occur or arise from any accident or occurrence which shall happen while such person is on or upon any part of the premises during the period of hire or in respect of any loss or damage suffered or sustained by any person in consequence of any such death or injury, all claims, demands, actions, or proceedings and any loss, damage or injury which may be brought against or suffered by the owners arising from or in consequence of the non-observance or non-performance of any,

11. Cancellation of Booking

- a. The Lakeside Restaurant reserves the right to cancel any booking. A minimum of 10 working days' notice will be given in the event of cancellation by The Lakeside Restaurant.
- b. Cancellation by the hirer within 5 working days prior to the booking is liable to a 100% cancellation fee
- c. Cancellation via Email by the hirer in excess of 10 working days prior to the booking is not subject to any cancellation fee or charge.
- d. On the day of hire the Lakeside Restaurant reserves the right to terminate the letting forthwith if, in their opinion the hirer, their staff, agents or visitors are in breach of any of the terms and conditions of hire. In that event the hirer, their servants, staff, agents or visitors are required to leave the premises immediately, taking with them their possessions and equipment. In the event of hire being terminated in such a manner, the owners will not be responsible for any claims, losses, actions or damages incurred by or on behalf of the hirer, their servants, staff, agents or visitors in respect of this termination. Nor will any hire charge be waived.
- e. Any cancellations by the hirer must be made in writing - this can be via email
email: Lakeside@surrey.ac.uk

12. Filming and Photography

No filming or photography in the building without prior written permission from The Lakeside Restaurant.

13. Payment

Internal: When agreed in advance with The Lakeside Restaurant, fees must be paid on the day of the event and will be charged to the project code provided. No booking for the Private dining room is confirmed until an online booking form has been completed with a valid project code, staff number and purpose code.

External: When agreed in advance with The Lakeside Restaurant, a holding deposit of 25% maybe charged. If paying by card or cash the balance will be due on the day of the event. If it has been pre-arranged with the Lakeside Restaurant that you will pay via Invoice, the balance will be due 30 days from the date of the invoice.

14. Refunds

When making discretionary refunds The Lakeside Restaurant reserves the right to withhold monies equivalent to any fees charged by a third party in respect of the refund and original payment. Third parties include, but are not limited to, credit card companies, banks, financial institutions and online payment systems.

15. Exclusion of Third Party Rights

Each party confirms that no term of this Agreement is enforceable under the Contracts (Rights of Third Parties) Act 1999 by a person who is not a party to this Agreement.