Rhodris by the Lake

# COSY & INTIMATE

www.canadalodgeandlake.com

Rhodri's
— by the Lake —

# COSY & INTIMATE

## AT RHODRI'S BY THE LAKE

## FROM £2,995 FOR UP TO 30 GUESTS

AVAILABLE MONDAY - THURSDAY FOR WEDDING DATES BOOKED UP TO 30TH NOVEMBER 2021

## FROM £1,995 FOR UP TO 15 GUESTS

AVAILABLE MONDAY - WEDNESDAY FOR WEDDING DATES BOOKED UP TO 30TH NOVEMBER 2021

SELECTED DATES AVAILABLE. PLEASE ASK FOR MORE DETAILS.
EXCLUDING BANK HOLIDAYS. NEW BOOKINGS ONLY.

**PACKAGE INCLUDES**

-EXCLUSIVE USE OF RHODRI'S BY THE LAKE WITH FAIRY LIGHT CANOPY
- WHITE TABLE LINEN
-DEDICATED EVENTS TEAM TO SUPPORT IN YOUR PLANNING
- CIVIL CEREMONY SET UP FEE
- CHIAVARI CHAIRS
- RECEPTION DRINK OF BUCKS FIZZ
- THREE COURSE WEDDING BREAKFAST
-EVENING BUFFET
- SURROUND MUSIC SYSTEM FOR THE BRIDE AND GROOM'S FIRST DANCE
- OUTDOOR HEATED SEATING AREA
- EXECUTIVE SUITE FOR THE NIGHT OF THE WEDDING

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# PLEASE CHOOSE ONE OF EACH COURSE FOR ALL GUESTS.

## STARTERS

- HOMEMADE FISHCAKE SERVED ON A BED OF CRISPY LEAVES WITH TARTAR SAUCE
- CHEFS HOMEMADE TOMATO AND ROASTED PEPPER SOUP SERVED WITH WARM RUSTIC BREAD (V)
- CHICKEN LIVER PARFAIT SERVED WITH CARAMELISED RED ONION CHUTNEY AND BRIOCHE SHARDS

## MAIN COURSE

- TRADITONAL ROAST BEEF SERVED ON PANACHE OF VEGETABLES, BEEF DRIPPING ROASTED POTATOES AND YORKSHIRE PUDDING
- FREE RANGE CHICKEN SUPREME SERVED WITH DAUPHINOISE POTATOES, CARROT PUREE AND A WHITE WINE SAUCE (G)
- FILO PARCEL FILLED WITH MEDITERRANEAN VEGETABLES, OLIVES AND FETA SERVED ON A BED OF GARLIC AND HERB COUS COUS (V)

## DESSERTS

- VANILLA CREME BRULEE SERVED WITH ALMOND TUILLE
- TRIPLE CHOCOLATE BROWNIE SERVED WITH VANILLA ICE CREAM
- HOMEMADE APPLE CRUMBLE AND CUSTARD

# EVENING FAYRE

## SAUSAGE AND BACON BRIOCHE ROLLS

- CHOOSE FROM EITHER A SAUSAGE OR BACON BRIOCHE ROLL INDIVIDUALLY WRAPPED.

## PIZZA STATION

- STONE BASED PIZZA DOUGH TOPPED WITH A CHOICE OF DELICIOUS TOPPINGS

**VEGETARIAN/VEGAN OPTION AVAILABLE ON REQUEST**

## LITTLE GUESTS

### STARTERS

-GARLIC BREAD WITH OR WITHOUT CHEESE
-CARROTS, CUCUMBER AND RED PEPPER CRUDITÉS WITH A VARIETY OF DIPS
-HAM CHEESE & CRACKERS WITH GRAPES

### MAIN COURSE

-CHICKEN NUGGETS, CHIPS AND PEAS
-SAUSAGE, MASH POTATO AND PEAS
-PENNE PASTA WITH TOMATO SAUCE

### DESSERT

-VANILLA, STRAWBERRY OR CHOCOLATE ICE CREAM
-CHOCOLATE BROWNIE
-FRUIT SALAD

**LITTLE GUESTS INCLUDED IN GUEST NUMBERS**

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**DIETARY REQUIREMENTS CAN BE CATERED FOR, PLEASE ADVISE A WEDDING COORDINATOR**
**MENU SUBJECT TO CHANGE.**