



SILVERMERE

INN ON THE LAKE

EVENTS



# The Venue

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 30 - 200 and The Island boasting unrivalled lakeside views, Silvermere has it all. From exceptional service to stunning menus, our experienced events team will help create your perfect celebration from concept to completion.

With ample parking, a convenient, easily accessible location and air conditioned suites, Silvermere offers the best of both worlds - a picturesque location, with extensive facilities and bags of experience. For a smoothly run event, let us take the stress out of your day.

## LAKE SUITE

The Lake Suite can accommodate up to 120 guests enjoying a 3 course sit down meal and a maximum of 200 guests celebrating an evening reception.

## WATERSIDE SUITE

The Waterside Suite is located on our ground floor. Ideal for intimate lunches or evening celebrations with a maximum of 30 guests sitting on the water's edge with access to the terrace.

## RYDAL SUITE

The Rydal Suite can hold up to 60 guests for a 3 course sit down meal. The stunning views looking out of our floor to ceiling windows onto our Lake is sure to make a lasting impression.

## THE ISLAND

The Island is our feature venue location for an outdoor or marquee event. Speak to one of the dedicated events team to create a bespoke package.



Silvermere Inn on the Lake | Redhill Road | Cobham | Surrey | KT11 1EF  
01932 584316 | [events@silvermere-golf.co.uk](mailto:events@silvermere-golf.co.uk)  
[www.silvermere-innonthelake.co.uk](http://www.silvermere-innonthelake.co.uk)



# Venue Hire

## ROOM HIRE RATES

Room	Capacity (max)	Price
Lake Suite	120	£1000
Rydal Suite	60	£600
Waterside Suite	30	£500
Room extension (to 1:00am):		£285



# Food Options

## 1 COURSE OPTIONS

Finger buffet	<b>£17.95</b>
BBQ	<b>£25.50</b>
Sliders	<b>£12.50</b> (add chips £3)
Hot fork buffet	<b>£22.50</b>
Classic afternoon tea	<b>£17.95</b>

## ADDITIONAL ADD ON'S

Dessert buffet	<b>£8</b>
Starter buffet	<b>£10</b>
Trio of canapés	<b>£12 - £14</b>
Nibbles	<b>£3.95</b>
Fish or chicken bite cones	<b>£6.50</b> (add chips £3)

## UPGRADES

Cocktail jar	<b>£100</b>
Refillable reception drink	<b>£14.95</b>
Half a bottle of wine	<b>£11.95</b>
Glass of bubbly	<b>£6</b>
Pianist	<b>£295</b>
Candy cart	<b>£2.95</b>

Catering is required for all events

Minimum numbers are required for certain choice.

All costs are per person.





# Reception Drinks

RECEPTION DRINKS (1 HOUR £14.95)

## Alcoholic

Sparkling wine

Kir Royale

Pimms & lemonade

## Non-alcoholic

Orange/cranberry/apple juice

Lime & lemonade

Fruit punch

# Cocktail Bar

£100 PER COCKTAIL JAR

## Mojito

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The classic zesty favourite twisted mint

## Sea Breeze

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Cranberry juice, orange juice, peach schnapps, vodka

## Zesty Rum Rumble

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Malibu, dark rum, lemonade, pineapple juice

## Cocktails jar contains 30 servings

Alternative cocktails & mocktails available upon request



COCKTAIL  
BAR

Summer Punch

Mojito

Sea Breeze

Help  
yourself to  
a drink

# Allergen Statement

Our kitchen works with direct items & products with the below allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consumer for people with allergies.

**There are 14 allergens that must be declared by law, please ensure all your guests who have the below allergy are aware of the statement above.**

- **Cereals containing gluten - wheat**

*(such as spelt and khorasan wheat), rye, barley, oats **Note:** The cereal name e.g 'wheat', must be declared and highlighted, not 'gluten'*

- **Crustaceans e.g. crabs, prawns, lobsters**

- **Eggs**

- **Fish**

- **Peanuts**

- **Soybeans**

- **Milk**

- **Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macademia/Quensland nut) **Note:** The name of the nut, e.g. 'almond', must be declared and highlighted, not 'nuts'**

- **Celery**

- **Mustard**

- **Sesame Seeds**

- **Sulphur Dioxide and sulphites**

*(at concentrations of more than 10mg/kg or 10mg/L in terms of total sulphur dioxide) – used as a preservative.*

- **Lupin**

- **Molluscs e.g. mussels, oysters, squid, snails**

Note: there are some derivatives of these allergens which are so highly processed that they are not considered an allergenic risk and so do not need to be highlighted as allergens.

**On payment of the deposit & Booking form, you agree to provide the sales team with the correct information on allergens & pass on the information to your relevant parties.**



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**Silvermere Inn on the Lake**

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E: [weddings@silvermere-golf.co.uk](mailto:weddings@silvermere-golf.co.uk)  
T: 01932 584345

We would be delighted to find out  
a bit more about your plans...



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EST. 1976

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