



Groups 11 to 30 persons



Thank you for your enquiry regarding holding a group reservation at The Lido.

The Lido is a veritable oasis tucked within a courtyard of Georgian terraces in the backstreets of Clifton. First opened in 1849, it was saved by the Glassboat Company from developers and reopened in December 2008. The Lido restaurant is located on the first floor with sliding glass doors affording fantastic views of the 24m outdoor heated pool and period changing cubicles.

You and your guests will be able to choose from a set menu on the day. We do not require you to pre-order your food though please do let us know if you would like a few oysters to begin with a glass of prosecco. However, in order to ensure we have adequate quantity of the correct vintage it helps if we can arrange a pre-order of your wines. If you need any assistance in selecting then please do not hesitate to ask us.

We do have a beautiful Victorian tea-room which can be hired as a private dining space in the evenings. Please note that as this space is normally part of the Spa, the earliest booking time is 9pm sit down however you can start your evening earlier with drinks at the bar. A minimum spend on food and drink of £1000 is required for bookings in the tea-room.

The maximum group size in the main restaurant on Friday and Saturday evenings is for 20 guests, we can accommodate up to 30 guests on all other evening sessions and Sunday lunch. Should you be interested in having a larger event with us then it may be possible to hire the entire restaurant for a drinks reception followed by a sit down meal. Please contact us to check availability



Please note that the maximum number of guests we can accommodate on any one table is 10 persons; if your booking is for more than 10 you will be spread over a series of tables which will all be adjacent to one another.

All prices are inclusive of VAT at the prevailing rate, but exclude a discretionary service charge of 12.5%.



MENU

The menu at the Lido is changed on a daily basis, please find below example items for December 2011.

The £35 set menu includes 3 courses per person; please let us know if we can make your lunch or supper even more of a feast by adding in some canapés or a cheese course.

Starters

Spiced lamb, houmous, raisins, pine nuts, baharat
Braised chicory, la peral, caramelised crispy walnuts, parsley
Smoked salmon, beetroot, capers, crème fraiche, horseradish, dill
Pigeon bisteeya

Mains

Turlu turlu – Turkish roast winter vegetables, sweet tomato sauce, feta
Charcoal grilled bass, winter tabouleh, tahini sauce
Seared venison, turnips cooked in sherry vinegar, chorizo, morcilla, garlic
Slow cooked lamb, bulghur, tomato, walnut & cabbage pilaf, yoghurt

Dessert

Lido ice cream
Chocolate salted caramel tart
Honey custard & goat's curd tart

DRINKS GUIDELINE:

Wine from £17.00 per bottle
Prosecco from £33 per bottle
Soft drinks from £2.50 per serve
Bottled beers from £3.50 per bottle
Water £3.00 per bottle

All prices are inclusive of VAT but a discretionary service charge of 12.5% will be added to the bill.



Terms and Conditions – 11 to 30

- 1) Bookings will only be regarded as confirmed on receipt of signed terms and conditions and a deposit of £10 per person.

Bookings will only be held on a provisional basis for 14 days or up to 7 days before the actual event, after which time the space will be released. In the event that this agreement is signed in the name of a company, partnership, agency, firm, club or similar society, the person signing represents to the Lido that he has full authority to sign such a contract. In the event that he is not authorised he will be personally liable for the complete performance of this contract.

- 2) Food and drink prices include VAT at the prevailing rate, but exclude a discretionary service charge of 12.5%.
- 3) The final bill will be settled on the day to the card provided unless an alternative payment is offered. No account facilities are available therefore should any client not pay the final amount on the night of the event the payment will then be charged to the credit card details submitted to pay the deposits.
- 4) Final numbers are requested no later than 72 hours in advance of your event. In the situation that numbers decrease within the 72 hour period prior to your event the last confirmed numbers will be charged for food on the day of your event as produce will have been sourced.
- 5) Occasionally, certain dishes and wines may become unavailable at short notice due to difficulties of supply. In this event, we will contact you to propose an alternative for your consideration.
- 6) All tea-room bookings are subject to a minimum spend on food and drink of £1000 unless stated otherwise on this document.
- 7) In the unfortunate circumstance that the client has to cancel the confirmed booking, we will levy the charges as below.

- Cancellation more than 14 days prior to the function date: no charge
- Cancellation 7 – 14 days prior to function date: 50% of deposit retained
- Cancellation less than 7 days prior to function date: 100% of deposit retained

The deposit can be transferred to another date within 3 months of the original booking with at least 7 days prior notice by email.

The client should confirm cancellations in writing by email to Christmas@lidobristol.com at the earliest possibility.



| | |
|------------------------|---|
| Date of event | |
| Time | |
| Reservation name | |
| Number of guests | |
| Deposit | £10 per person |
| Host | |
| Card Type | |
| Credit card number | |
| Security code | |
| Expiry Date | |
| Start Date | |
| Cardholder's name | |
| Card holder's address | |
| Cardholder's signature | I AGREE TO THE ABOVE TERMS AND CONDITIONS: |
| Date payment taken | |
| Tea-room booking | Yes / No |

Please return the completed form to Christmas@lidobristol.com

Any queries please contact us on 0117 933 9530