LIDO

LET'S GET TOGETHER

EVENTS & PRIVATE DINING

AN OCCASION TO REMEMBER

Here at Lido Troon, we are all about bringing people together to enjoy delicious food & great drinks and it goes without saying that we know a thing or two about throwing a fabulous party!

With room for up to 20 guests for private dining our exclusive and stylish space is perfect for private parties or get-togethers with friends, family, or colleagues.

GET IN TOUCH

01292 430 939 events@buzzworksholdings.com buzzworksholdings.com

EVENT MENUS

At Lido, every occasion is worth celebrating with great food, vibrant energy, and good company. Whether it's a birthday, work gathering, family get-together or something in between, our event menus are designed to suit your style. From laid-back brunches to full-on feasts, you can build the perfect package to match your vibe. Whatever the size or reason, we're here to make it easy, enjoyable, and unforgettable—with friendly support every step of the way.

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GROUP DINING

Choose from our fabulous range of specially selected menus, or work with our Head Chef to create your very own menu. Please find our dietary & allergen information on our back page.

LIDO CLASSIC

2 courses £25.95 per person | 3 courses £30.95 per person

STARTERS

SPANISH MEATBALLS
Smoked paprika, tomato, Rioja, parsley

LIDO VEGETABLE TEMPURA
Garlic & lemon aioli

SOUP OF THE DAY
Olive focaccia, sea salt butter

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, crisp leaf, sourdough

SALT & PEPPER CALAMARI
Garlic & lemon aioli

MAINS

SANTORINI CHICKEN SOUVLAKI
Stoned grilled garlic & herb breast of chicken, hummus, minted tzatziki, toasted pitta, sea salt fries

TRUFFLE WILD MUSHROOM GNOCCHI
Nut-free basil pesto, spinach, Parmesan & white truffle cream

CHEESEBURGER
Double beef patty, smoked cheddar sauce, bacon jam, crispy onions & pickle

SLOW COOKED BAROLO BEEF RIGATONI
Plum tomato sugo, spinach, garlic, basil, Parmesan pangrattato

MOULES MARINIÈRE
Steamed Scottish mussels, garlic & white wine cream, sourdough

SWEETS

CLASSIC TIRAMISU
Crushed Ferrero Rocher, Porelli vanilla ice cream

STICKY TOFFEE PUDDING
Butterscotch sauce, vanilla ice cream

CHOCOLATE & CARAMEL PROFITEROLE
Chantilly cream, chocolate ice cream, hazelnut

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis raspberry crumble & white chocolate

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LIDO LUXE

2 courses £28.95 per person | 3 courses £33.95 per person

STARTERS

GAMBAS PIL PIL
King prawns, chilli & garlic oil, sourdough

HOT NDUJA HONEY BURRATA
Focaccia croutes, toasted pine nuts, confit baby plum tomatoes & basil dressing

GAMBERETTI COCKTAIL
King prawns, Bloody Mary prawns & crayfish, pickled cucumber, sourdough waferr

CHICKEN LIVER PARFAIT
Caramelised red onion chutney, crisp leaf, sourdough

ANTIPASTI BOARD
Serrano ham, salami, mortadella, Iberico pork loin, Manchego cheese, Gordal olives, pickles, garlic aioli, EVOO & olive focaccia

MAINS

CHICKEN & PARMESAN MILANESE
Parmesan breaded chicken, sun-blushed tomato, rocket salad, fries

SERRANO HAM & WILD MUSHROOM PIZZA
San Marzano tomato sugo, basil, Fior di Latte mozzarella

PAN SEARED SEA BASS & KING PRAWNS
Creamy basil pesto spaghetti, spinach, pea & citrus pangrattato

SLOW COOKED BAROLO BEEF RIGATONI
Plum tomato sugo, spinach, garlic, basil, Parmesan pangrattato

SPICY NDUJA & RED ONION PIZZA
Parmesan, San Marzano tomato sugo, Fior di Latte mozzarella

GNOCCHI CALABRESE
Oven baked paprika chicken, gnocchi, smoked pancetta, sobrasada, sun blushed tomatoes, scamorza mozzarella

STEAK ET FRITES
7oz flat iron, peppercorn sauce, watercress, fries
+5.00 supplement

SWEETS

CHOCOLATE & CARAMEL PROFITEROLE
Chantilly Cream, chocolate ice cream, hazelnut

SCOTTISH CHEESE SELECTION
Isle of Mull cheddar, French brie, Blue Murder, artisan biscuit, plum & apple chutney

S'MORE COOKIE DOUGH SKILLET
Cookie dough, Nutella, milk chocolate pieces, soft & fluffy marshmallows, vanilla ice cream

STICKY TOFFEE PUDDING
Butterscotch sauce, vanilla ice cream

WHITE CHOCOLATE & BERRY PAVLOVA
Whipped vanilla cream, red berry coulis raspberry crumble & white chocolate

CLASSIC TIRAMISU
Crushed Ferrero Rocher, Porelli vanilla ice cream

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GATHER & GRAZE

Please find our dietary & allergen information on our back page.

SHARING STARTERS & INDIVIDUAL MAINS

£28.95 per person

SHARING STARTERS

ARRIVAL GARLIC PIZZA BREAD

ANTIPASTI BOARD
Choose five items:
Spanish meatballs, gambas pil pil, gamberetti cocktail, caprese, chicken or vegetable tempura, pate, gnocchi, olives, moules mariniere, Manchego & hot honey, chorizo croquettes

SHARING MAINS

COCONUT CHILLI CHICKEN
Spiced breast of chicken, bok choy, sweet chilli & coconut cream, fragrant rice

TRUFFLE WILD MUSHROOM & SPINACH TROFIE PASTA
Tuscan sausage, fennel & red pepper ragu, olive crumb, Parmesan

MOULES MARINIÈRE
Steamed Scottish mussels, garlic & white wine cream, sourdough, fries

ANTIPASTI SALAD
Salami, scamorza, Serrano ham, guindilla peppers, red onion, cherry vine tomatoes, Chianti dressing

DOUBLE BEEF PATTY CLASSIC
Baby gem, beef tomato, thick beef gravy dip

CHEESEBURGER
Double beef patty, smoked cheddar sauce, bacon jam, crispy onions & pickle

SHARING DESSERTS

Choose one option per large party:

CAFÉ GOURMAND 5.95

AFFOGATO 5.95

PORELLI ICE CREAM 6.95
Caramel, raspberry ripple, vanilla double cream, strawberry ice cream & shortbread crumb, Belgian chocolate sauce, melting butterscotch sauce, double wafer, white chocolate wafter & snowball, raspberry coulis

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A LIDO FEAST

Please find our dietary & allergen information on our back page.

SHARING STARTERS & SHARING MAINS

£29.95 per person

SHARING STARTERS

ARRIVAL GARLIC PIZZA BREAD

ANTIPASTI BOARD
Choose five items:
Spanish meatballs, gambas pil pil, gamberetti cocktail, caprese, chicken or vegetable tempura, pate, gnocchi, olives, moules mariniere, Manchego & hot honey, chorizo croquettes

SIDES

FRIES
PATATAS BRAVAS
ROCKET & PARMESAN SALAD

SHARING MAINS

PICK ANY TWO PASTAS

PICK ANY THREE PIZZAS

PERI PERI CHURRASCO CHICKEN

SHARING DESSERTS

Choose one option per large party:

CAFÉ GOURMAND 5.95

AFFOGATO 5.95

PORELLI ICE CREAM 6.95
Caramel, raspberry ripple, vanilla double cream, strawberry ice cream & shortbread crumb, Belgian chocolate sauce, melting butterscotch sauce, double wafer, white chocolate wafter & snowball, raspberry coulis

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TWIRL & SLICE

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PIZZA PASTA

Select 3 pizza options + 3 pasta options
£20 per person · Minimum 8 guests

PIZZA

MARGHERITA
San Marzano tomato sugo, basil, Fior di Latte mozzarella

POLLO PICANTE
Spicy chilli chicken, San Marzano tomato sugo, basil, Fior di Latte mozzarella

SERRANO HAM & WILD MUSHROOM
Mascarpone, San Marzano tomato sugo, basil, Fior di Latte mozzarella

PEPPERONI & HOT HONEY
San Marzano tomato sugo, basil, Fior di Latte mozzarella

TRUFFLE & WILD MUSHROOM
Black truffle olive oil, basil, San Marzano tomato sugo, Fior di Latte mozzarella

GOATS CHEESE & ROCKET
Red onions, San Marzano tomato sugo, Fior di Latte mozzarella

SIDES

ROCKET & PARMESAN SALAD
OLIVES
GARLIC PIZZA BREAD
FRIES

PASTA

CHILLI & GARLIC TAGLIATELLE
Extra virgin olive oil, basil, soft herb pangrattato

TAGLIATELLE CARBONARA
Smoked pancetta, free range egg & Parmesan cream

MEATBALL SPAGHETTI
Beef & pork meatballs, San Marzano tomatoes, Parmesan

LIDO MAC & CHEESE
Aged cheddar & Parmesan cream, soft herb crumb

RIGATONI ALLA VODKA
Tomato sugo, vodka, red pepper flakes, crème fraiche & Parmesan

TUSCAN SAUSAGE TROFIE PASTA
Tuscan sausage, fennel & red pepper ragu, olive crumb, Parmesan

POLLO PICANTE RIGATONI
Spiced pulled breast of chicken, chilli & herb cream, Parmesan

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PIZZA MASTERS

Please find our dietary & allergen information on our back page.

ADULT PIZZA PARTY

Pizza + Lido Spritz / Beer OR
Pizza + Aperol / Hugo or Limoncello Spritz / Peroni
£15 per person · Minimum 8 guests · Maximum 20 guests

Available Monday-Thursday

PIZZA

MARGHERITA
San Marzano tomato sugo, basil, Fior di Latte mozzarella

POLLO PICANTE
Spicy chilli chicken, San Marzano tomato sugo, basil, Fior di Latte mozzarella

CARBONARA BIANCO
Pancetta, Parmesan, crème fraiche, basil, Fior di Latte mozzarella

PUTTANESCA
San Marzano tomato sugo, basil, Fior di Latte mozzarella, gordal olives, anchovies, capers & chilli oil

PEPPERONI & HOT HONEY
San Marzano tomato sugo, basil, Fior di Latte mozzarella

GOATS CHEESE & ROCKET
Mascarpone, San Marzano tomato sugo, basil, Fior di Latte mozzarella

SERRANO HAM & WILD MUSHROOM
Black truffle olive oil, basil, San Marzano tomato sugo, Fior di Latte mozzarella

TRUFFLE & WILD MUSHROOM
Black truffle olive oil, basil, San Marzano tomato sugo, Fior di Latte mozzarella

SPICY CHORIZO
Roasted red onions, chilli flake, San Marzano tomato sugo, Fior di Latte mozzarella

CARNE
Chicken, pepperoni, sobrasada, guindilla peppers, San Marzano tomato sugo, basil, Fior di Latte mozzarella

GOATS CHEESE & ROCKET
Red onions, San Marzano tomato sugo, Fior di Latte mozzarella

KIDS PIZZA PARTY

Make Your Own Pizza + Ice Cream Sundae
£15 per child · Minimum 6 guests · Maximum 12 guests

Under 12's · Available weekdays 4-6pm, Saturday and Sunday 12pm

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BRUNCH CLUB

Enjoy a brunch dish, a selection of cakes and pastries and tea or coffee and fresh fruit juices.

BREAKFAST MENU

£15 per person

LIGHT BREAKFAST
Robertsons bacon, pork sausage, slow roasted tomato, your choice of egg, toasted bloomer

PLANT BASED BREAKFAST
Plant based sausages, avocado, chestnut mushrooms, slow roasted tomato, potato scone, beans, toasted bloomer

EGGS BENEDICT
Poached eggs, Robertsons bacon, toasted English muffin & hollandaise sauce

LIDO PANCAKES
Sweetened cream, syrup

CINNAMON BANANA FRENCH TOAST
Caramelised banana, sweetened cream, syrup

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SIP & SPARKLE

Celebrate your event with your favourite drink in hand. Created by our talented Bar Team, our drinks packages are guaranteed to get the party started.

BOTTLE PACKAGES

Bottle of Belvedere or Grey Goose Vodka & 8 mixers £160

Bottle of Beefeater Pink Gin with unlimited refill draft mixer £125

Bottle of Whitley Neil (Choose from Orange, Rhubarb & Ginger, Raspberry, or Parma Violet) & 8 Fever Tree mixers £130

Bottle of Glenfiddich 10 with ice & water £130

Bottle of Glenmorangie with ice & water £130

Bottle of Laphroaig with ice & water £140

CELEBRATION PACKAGE

2 Bottles of Moët Impérial & 1 x Mini Lejay Crème de Cassis £150

COCKTAIL PACKAGE

6 Cocktails (Choose from Cosmo, French Martini or Daiquiri) & a bottle of Prosecco £72

BEERS

Bucket of 12 Beers (Choose from Peroni, Corona or Budweiser) £49

WINE

WHITE

Valdemoro Sauvignon Blanc, Chile £23.50

Lawson's Dry Hills, Marlborough Sauvignon, New Zealand £42.95

RED

Valdemoro Merlot, Chile £23.50

Beronia Rioja Reserva, Spain £35.95

ROSÉ

Villa Rosella Zinfandel, France £25.95

Whispering Angel, France £56.95

PROSECCO

Botter Prosecco, Italy £30.95

CHAMPAGNE

Moët Brut Impérial, France £67.95

Veuve Cliquot Yellow Label, France £72.95

Laurent Perrier Rosé, France £89.95

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SMALL PLATES, BIG FLAVOUR

Get together and enjoy our delicious buffet,
perfect for sharing with friends, family or colleagues.
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BUFFET

Choose any 6 options for £14.95 per person
or any 8 options for £18.95 per person
Minimum 10 guests required

£2 per additional item

FRESHLY PREPARED SOUP SHOT (V)

SELECTION OF SANDWICHES ON THICK CUT BLOOMER BREAD

COD & LEMON BITE, TARTAR MAYO

HAND CUT PORK & PEPPER SAUSAGE ROLL

LAMB KOFTA, MINT RAITA

CHILLI & LEMON VEGETABLE SKEWERS, SWEET CHILLI JAM (V)

MINI FISH & CHIP CONE, TARTAR SAUCE

MINI BEEF SLIDER, DILL PICKLE & AGED CHEDDAR

MAC & CHEESE BITE, MUSTARD CREAM (V)

MINI CAESAR SALAD, AGED PARMESAN, GARLIC MAYO (V

CHOCOLATE POT WITH FRESHLY BAKED BISCOTTI

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PERONI
NASTRO
AZZURRO

MAKE IT SPECIAL

Our dedicated team are here to take care of the little things that make a good party great, be it a personalised menu or just the right table settings, it's what we do! And if you're looking to take your event to the next level, check out our list of recommended suppliers. From florists to live musicians, we'll work together to ensure your occasion is one to remember.

TERMS & CONDITIONS

Minimum numbers apply. A £10 per person deposit is required to secure your booking. All deposits are non-refundable & non-transferable.

Final numbers must be confirmed 48 hours in advance. Alterations to your reservation (number of guests, dietary requirements, changes to your menu or time of reservation) must be made at least 48 hours in advance. Final payment and any outstanding amounts must be settled on the day of the event directly with the venue.

Afternoon Tea must be booked a minimum of 7 days in advance.

All menus included in this brochure are subject to change at any time.

Some dishes on our menus can be adjusted to be made gluten-free, please speak to our team before ordering for special dietary requirements or allergy information. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments.

All of our prices include VAT. A discretionary service charge of 8% will be added to your bill. 100% of all service charge goes to our staff.

Cancellation policy: Your event can be cancelled up to 48 hours in advance, any cancellations made after this time will be charged in full based on the confirmed number of guests.

LET'S TALK

For more information about the range of spaces available, or to start planning your next event, get in touch with a member of our dedicated team on events@buzzworksholdings.com or call us on 01292 430 393

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