



Terms and Conditions

- Minimum booking fee £150
- Deposit £75 to secure booking :
 - Returnable if cancelled giving 3 months notice
 - Transferable to another date with 2 months notice
 - Retained with under 2 months notice
- The balance is payable within a week of receipt of the final invoice
- Any change in the set buffet menus will be quoted for separately
- The following information needs to be given to Wilf's at least two weeks before the booking:
 - Time of sailing and return
 - Numbers to be catered for
 - Any special dietary requirements
- Wilf's staff are on board to restock and clear dishes (but not to serve)

These buffets are also available for on the Windermere cruise boats.



About Us!

The Café is open 7 days a week all year round, except for a few days over Christmas.
9am to 5pm

We serve a varied menu of home-made food, including many vegetarian options, gorgeous cakes and daily specials.

With lots of parking we are ideally situated to be included in your day out.

More than just a cafe...
we offer many other services

Buffets – We can provide buffets for any occasion, delivered free locally, set up for self serving from £5.25 per person. Buffet menus are available from our website.

Café hire – starting at £640 pp of catering from us with a minimum of £400 (incl. VAT).

The link door through to Hawkshead Beer Hall opens up opportunities to book both venues for a great party!

Our Wilf's Away menu provides tasty meals that you don't have to think about! Supplied frozen or ready to go into the oven, they are cooked in our kitchen at the Mill Yard using fresh local produce wherever possible. All the items are priced for collection from our café in Staveley. Each meal or dessert is enough for 8 adult portions.

Much more than just a cafe...



Gondola Buffet MENUS

The Victorian steam yacht 'Gondola' has been completely rebuilt by the National Trust & now has daily sailings round Coniston Water giving the public a chance to sail in her sumptuous, upholstered saloons.

The Gondola is also available for private charters, a beautiful venue for groups of a maximum 40 people (with food) celebrating an occasion whilst viewing the spectacular Coniston scenery.

In our buffets we have tried to reflect the quality & surroundings of the bygone era that is the Gondola. We can tailor any buffet to fit in with your ideas, a particular favourite dish or just to meet your budget or dietary requirements. We are happy to quote for a bespoke buffet.

We will set up the buffet on the Gondola, before you arrive, on the cabin tables. The price incl. delivery, china crockery, metal cutlery as required, serviettes, setting up, washing up of dishes supplied by Wilf's and removal of the buffet at the end of your cruise, also at least one member of staff on board to restock and clear (but not to serve).

Please feel free to discuss your buffet requirements with us with no obligation.

Afternoon Tea £10 per person

A selection of sandwiches and open rolls
on granary & white bread/rolls
Smoked salmon & cream cheese
Free range egg mayonnaise & watercress
Ham & onion marmalade
Tasty Lancashire cheese
with an apple, date & damson chutney
Hand cooked crisps
Scones with cream and jam
Butterfly cakes
Lemon drizzle cake
Chocolate tiffin

Tea & Coffee £1.70 per person

Made on land and served from flasks

Canapés & Nibbles £7.80 per person

Marinated mixed olives
Our own roasted spicy cashew nuts
Root vegetable crisps
Selection of bruschetta topped with:
• Cherry tomatoes, garlic & basil
Mini cheese scones
with a variety of toppings
Puff pastry bites with
• Anchovy, chilli & tomato
• Spinach & goats cheese

Finger Buffet £11.20 per person

A selection of sandwiches and open rolls
Smoked salmon & cream cheese
Egg mayonnaise & cress
Ham & onion marmalade
Tasty Lancashire cheese
with an apple, date & damson chutney
Tortilla chips with salsa, guacamole and
garlic mayo for dipping
Frittata - a fresh herb spanish omelette
served in small squares
Smoked mackerel pate with horseradish
on mini oatcakes or blinis
Chicken satay - skewered chicken served
with our own satay sauce (n)
Home-made falafels with a sweet chilli dip
'Cherrybell' red peppers stuffed
with cream cheese

Sweets £4.45 per person

Can be added to any of the buffets

Fresh fruit Salad
Profiteroles filled with vanilla cream
served with chocolate sauce
Red berry pavlova
Lemon tart
Rich chocolate truffle torte
Traditional apple pie
all served with extra cream

Salad Buffet £12.30 per person

Thai fish cakes served on a
bed of sesame noodles
Creamy curried chicken on lemon rice
Oven baked maple coated local ham served
with a traditional Cumberland sauce
A selection of vegetarian tartlets filled with:
Caramelised onion and goats cheese
Spinach, feta and pine nuts
Roast vegetables and pesto
A choice of 3 salads from:
Salad leaves with a mixed crunchy salad
Potato and mint salad
Coleslaw with toasted seeds
Beetroot and orange
Carrot and sultana
Cous cous - with loads of fresh
herbs and apricots
A selection of café made bread rolls
and butter portions