CELEBRATE

YOUR SPECIAL DAY AT FITZWILLIAM COLLEGE
WITH ONE OF OUR THREE WEDDING PACKAGES
**Just choose the package below that suits you best.**

You will have the services of our dedicated wedding coordinator, Jacqui, to guide you through your special day and make it one to remember.

<table>
<thead>
<tr>
<th></th>
<th>PLATINUM</th>
<th>GOLD</th>
<th>SILVER</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>£130.00</td>
<td>£95.00</td>
<td>£85.00</td>
</tr>
<tr>
<td>Dedicated wedding co-ordinator</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Room hire</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Cava/Pimm’s reception</td>
<td>X</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Champagne/Pimm’s reception</td>
<td>✓</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Reception on the Fellows’ lawn</td>
<td>X</td>
<td>X</td>
<td>✓</td>
</tr>
<tr>
<td>Reception on the Grove lawn</td>
<td>✓</td>
<td>✓</td>
<td>X</td>
</tr>
<tr>
<td>Canapés with reception</td>
<td>✓</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Linen table cloths</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Linen napkins</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Flowers for the tables</td>
<td>✓</td>
<td>✓</td>
<td>X</td>
</tr>
<tr>
<td>Table plan</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Place cards</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Personalised menus</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>3-course wedding breakfast</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>½ bottle house wine per head</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Mineral water with the meal</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Cava toast</td>
<td>X</td>
<td>X</td>
<td>✓</td>
</tr>
<tr>
<td>Champagne toast</td>
<td>✓</td>
<td>✓</td>
<td>X</td>
</tr>
<tr>
<td>Wedding cake stand and knife</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Complimentary bedroom for bride &amp; groom</td>
<td>✓</td>
<td>✓</td>
<td>X</td>
</tr>
<tr>
<td>Special bedroom rates for wedding guests</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Evening disco</td>
<td>✓</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>BBQ-style buffet (served at 20:00)</td>
<td>✓</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Carriages</td>
<td>00:00</td>
<td>00:00</td>
<td>23:00</td>
</tr>
</tbody>
</table>
We are proud of our reputation for excellent catering.

Our skilled chefs will help you choose (if required) and will prepare your food to our high standards.

Our friendly and professional service staff will ensure that your event is relaxed and enjoyable.

Final numbers (and menu choices) are required 10 working days in advance. The final account is based upon this number unless it has been exceeded.

We can organise receptions in the College gardens (weather permitting), or in a number of different rooms including the auditorium and the Upper Hall (subject to numbers and availability).

All prices include VAT
Twice baked soufflé (W)
Mozzarella, tomato and pesto
Smoked salmon and crab
Cucumber, salmon and cream cheese
Crayfish with avocado, mango and coconut
Charred asparagus, parma ham and tomato
Smoked duck and orange
Cheese wafer with spiced aubergine and goats cheese
Pickled Asian slaw in a rice paper wrap
Rarebit tart with chives (W)
Pork and apple meatballs (W)
Sweet and sour pepper sushi
Sweetcorn and chilli fritter (W)

(4pp included in the Platinum package)

4 @ £7.05 / 5 @ £8.75 / 6 @ £10.40
Additional canapés may be chosen @ £1.30
EXTRA RECEPTION

**DRINKS**

- **Ty-Nant Springs mineral water still or sparkling (75cl)** - £3.95
- **Fruit juice (1litre jug)** - £3.55
- **Sparkling elderflower/sparkling schloer (75cl)** - £7.45
- **Fitzwilliam's own punch - alcoholic** (13%) - £4.75
  - Non-alcoholic - £3.10
  - Minimum of 20 glasses for a reception
- **Pimm's (25%) and lemonade** - £5.30
  - Minimum of 12 glasses for a reception
- **College-labelled cava** (11.5%) - £21.95 per bottle
- **College-labelled Champagne** (12%) - £37.50 per bottle
- **College house wine** (13%)
  - White - £17.70 per bottle
  - Red - £15.65 per bottle

*Prices shown are a guide per head as all drinks are charged on a 'consumption' basis with minimum numbers as below.*

*Punch and Pimm's are served in 10oz tumblers.*
SOUPS
Can be chosen as an extra course for a £8.35pp supplement

Pea veloute with crisp confit pork belly

Potato and leek soup with truffle oil

Curried parsnip soup with slow cooked onions

Chicken veloute with wild mushroom cream

Jerusalem artichoke soup with truffle oil and seeds

Roast tomato soup with mozzarella and Parma ham crumb

STARTERS
Can be chosen as an extra course for a £8.35pp supplement

Spring pea mousse, quails egg with confit pork belly

Pan fried tuna with pea guacamole and roasted cherry tomatoes

Sliced mozzarella with gazpacho jelly and beetroot dressing (V)

Goats cheese mousse with beetroot and chive scone (V)

Cured salmon with cucumber, crème fraiche, dill and crisp skin

Smoked chicken & pancetta terrine, apple gel and celeriac salad

Open Asparagus and hens egg tart with lemon butter sauce (V)
FISH COURSE
Can be chosen as a main course or added as an extra course (half portion) for a £10.85pp supplement

Tempura battered cod, crushed peas with a potato wafer
Grilled seabass with pesto and courgette
Baked salmon with celeriac remoulade
Sea bream with Asian broth and vegetables
Grilled stone bass with artichoke puree, parma ham, watercress, and tomato flesh
Pan fried monkfish with celeriac salad, roasted vine tomatoes, asparagus, parma ham, crispy potato and lobster cream

SORBETS
This course can be selected for a £4.45pp supplement

Mango sorbet with chilli syrup
Rhubarb sorbet with stem ginger
Strawberry and black pepper sorbet
Champagne sorbet with strawberries
Elderflower sorbet with blackberry gel
MAIN COURSE

Guinea fowl with confit leg, mushroom puree, honey caramelised shallot and long leaf spinach

Ricotta and red pepper wrapped in courgette with mushroom puree, honey caramelised shallot and long leaf spinach (V)

Corn fed chicken, fenland carrot puree with crushed new potatoes and a green bean and fennel salad

Aubergine and spiced Quorn, fenland carrot puree with crushed new potatoes and a green bean and fennel salad (V)

Slow cooked lamb rump, balsamic glazed beetroot, smoked aubergine with a sweet potato terrine and green bean, tomato concasse and anchovy dressing

Artichoke, feta and sun blushed tomato tart, balsamic glazed beetroot, smoked aubergine with a sweet potato terrine and green bean, tomato concasse dressing (V)

Baked hogget loin with Jerusalem artichoke, pesto roasted polenta with ratatouille

Pan fried tofu with Jerusalem artichoke, pesto roasted polenta with ratatouille (V)
MAIN COURSE (continued)

Pan fried beef loin with celeriac cream, wilted spinach, spring peas and carrots and port reduction

Pea and goats cheese ravioli with celeriac cream, wilted spinach, chanterelle mushroom and carrots and port reduction (V)

Pork fillet and black pudding wellington with scallion mash, sautéed and creamed cepes and roasted new season carrots

Polenta and mushroom wellington with scallion mash, sautéed and creamed cepes and roasted new season carrots (V)

Baked duck breast with breaded confit leg, baby leeks, beetroot and potato puree with cheery jus

Crisp falafel with pureed and fried chickpeas, baby leeks, beetroot and potato puree with pickled lemon dressing (V)
DESSERTS

Pressed Summer pudding with lemon crème fraîche and blackberry sorbet

Vanilla panna cotta with strawberries and honeycomb

White and dark chocolate mousse with caramelised pear and pistachios

Glazed lemon tart with meringue crumb and raspberry sorbet

Warm bakewell tart with crumb raspberry gel and ice cream (W)

TRADITIONAL CHEESE BOARD

Available as an extra course for a £6.70 supplement

Traditional cheeses served with a selection of biscuits and grapes

SPECIALTY CHEESE BOARD

Available as an extra course for a £9.40 supplement

Speciality cheeses specially chosen by our Head Chef served with a selection of rustic breads, biscuits and fruit.

Add a glass of our house ruby Port to a cheese course for £1.20 pp
Fitzwilliam own label wine and either Champagne or cava is included in the wedding package

**Fitzwilliam label cabernet sauvignon** (13%)

This fruity red wine is produced from Cabernet Sauvignon grapes grown in Chile’s Central Valley. It is a medium bodied unoaked wine and has an aroma of ripe blackcurrants with generous fruit and soft tannins on the palate. **Chile 2013 | £15.65**

**Fitzwilliam label white Luberon** (13%)

Our house white is from Luberon. The vines from this appellation are planted on the clay and gravel soils of the Luberon hills. The wine shows a nose of fruit and white flowers. The mouth is soft on notes of hazelnuts and peaches. **France 2013 | £17.70**

**SPARKLING WINE AND CHAMPAGNE**

**Fitzwilliam Champagne** (12%)

Assembled from the pinot noir, pinot chardonnay and pinot meunier cepages by a family grower who has achieved recognition for high quality champagnes. Very well balanced. **£37.70**

**Fitzwilliam cava** (11.5%)

This extra Brut cava is produced by dedicated, professional growers whose vineyard is located in 'Vilafranca del Penedes', the premier region in Spain for the production of sparkling wine, not far from Barcelona. It is pale yellow in colour with a fine delicate bouquet. **£21.95**
SPARKLING WINE

Prosecco Sant’Orsola Brut, Veneto, Italy (11%)  
A crisp, light and extremely refreshing aperitif from northern Italy | £24.95

ROSÉ

Pinot Grigio Rosé, Villa Garducci, Veneto, Italy (12%)  
Light salmon pink in colour, with a lovely blend of raspberry and stone fruit flavours | £15.65

WHITE WINE

Sancerre, Domaine Jean & Michel Naudet, Loire Valley, France (13%)  
Sauvignon Blanc | Crisp, fruity and with a lovely mineral finish. Made by a small but multi award winning grower | £30.60

Viognier, Domaine Durban, Vaucluse, Rhone Valley, France (13%)  
Grapes: Viognier | Smooth, rounded and full of floral, aromatic fruit flavours, which are great with spicy food | £22.95

Torea ‘Oystercatcher’ Sauvignon Blanc, Marlborough, New Zealand (13%)  
Sauvignon Blanc | A mouthful of the famous New Zealand Sauvignon flavours of gooseberry and tropical fruit | £24.00

Chateau Pontac, Loupiac, Bordeaux, France (13.5%)  
Grapes: Semillon & Sauvignon Blanc | The most full flavoured and deep coloured of the 3 dessert wines, with orange marmalade flavours | £24.00

RED WINE

Fleurie, Domaine Bouroniere, Beaujolais, France (12.5%)  
Gamay | Light, juicy and packed with red fruit flavours of strawberry and cherry - classic Beaujolais | £24.00

Rioja Crianza, Mindiarte, Rioja Alta, Spain (13.5%)  
Tempranillo | A classic Crianza, with soft and earthy flavours of red and black fruits | £22.95