

WEDDING PACKAGES

1 JANUARY 2017 - 31 DECEMBER 2018



FITZWILLIAM COLLEGE
UNIVERSITY OF CAMBRIDGE

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.

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

WEDDING MENUS

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

SELECTION

CANAPÉ

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 (1ltr 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.

DINING

MENU

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 fraiche 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 £1.20pp



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**

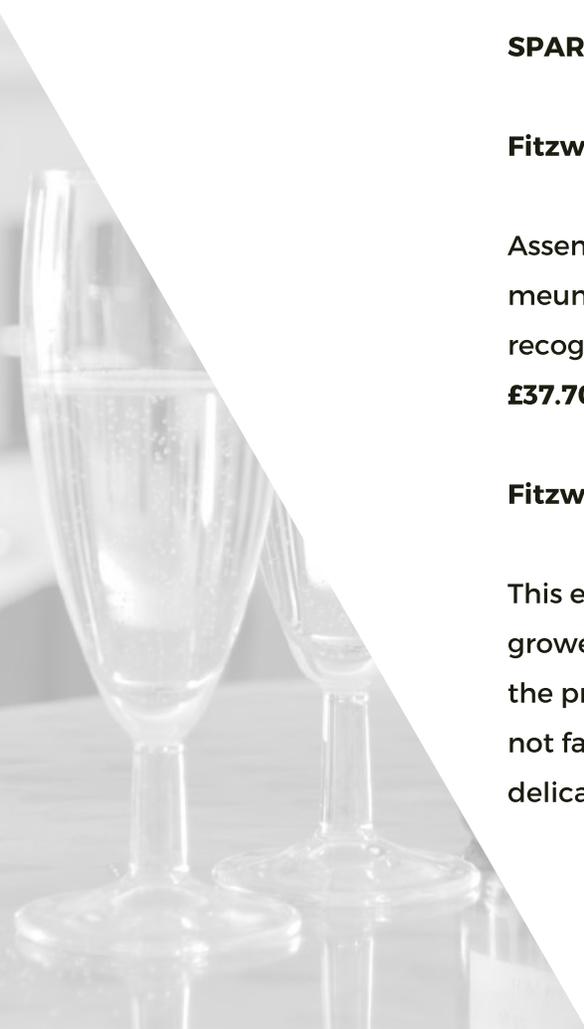
SPARKLING WINE AND CHAMPAGNE

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**

Cover photos by Alex Hall, Wedding Photography



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