

WEDDINGS

2018

A unique setting, friendly staff
and award-winning cuisine
make Sidney Sussex College the
ideal place for your perfect day.



SIDNEYSUSSEX
— CONFERENCES —

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SIDNEY SUSSEX COLLEGE...

The College's function rooms, historic courts, spacious gardens and exquisite rococo dining hall provide a truly wonderful setting for a wedding reception.

As one of the smaller colleges, Sidney Sussex has a strong community spirit and is known for providing a warm welcome. A member of our friendly Conference Office will act as your wedding organiser and they will be happy to help you arrange the details of your big day.

The College Kitchens, with an award-winning team of chefs and front-of-house staff, are regarded as among the best in Cambridge. If you would like any help selecting your meal and wines, our Head Chef and Hall Manager are able to offer expert advice.

To arrange a visit to view our facilities and discuss your requirements, please contact our Conference Office.

DRINKS RECEPTION

Wedding receptions at Sidney Sussex begin with a drinks reception. Charming and spacious, with its beautiful cloisters, Cloister Court provides ample space for up to 150 guests. Along with the surrounding gardens it is a perfect setting for your photographs.

Guests will be shown to the reception venue by our team of dedicated catering staff, who will then serve Bucks Fizz, Pimms or a non-alcoholic alternative. If you would like to add a little something extra, our chefs can offer a wide selection of delicious canapés. Some couples also arrange for musicians to play.

In the event of wet weather, guests can enjoy the shelter of the historic cloisters themselves or move through to the traditional Knox –Shaw Room, which can accommodate 75 guests.



THE WEDDING BREAKFAST

Wedding breakfasts are served in the magnificent rococo hall.

The hall can seat 110 guests on the lower level at long traditional wooden tables. The balcony provides space for an additional 15 guests, or the area can be used for musicians.

Your guests can enjoy a three or four course meal chosen from our fine-dining menus. This will be served with College-label wine and mineral water, followed by coffee or tea with chocolates.

Vegetarians and those with other special dietary requirements can all be catered for. We can also provide a separate meal for children—please contact us to discuss pricing.

Sparkling wine is served to accompany your speeches. You may then wish to cut your cake which can be served immediately, or as part of your evening reception.

Candles, white linen, a cake stand and a knife, menu cards and placecards are all provided. Any flowers and favours will be arranged on the tables or you. You can also supply a decorative copy of your seating plan for display if you wish,

During the meal our Hall Manager can make any announcements that you require and will ensure that everything runs smoothly.

COLLEGE HALL CAPACITY

125 WITH BALCONY

SPRING & SUMMER MENU

Please select only one choice from each course. We regret that we cannot offer a choice menu, with the exception of providing an alternative dish for vegetarian diners.

Please note that some dishes may be unsuitable to serve in marquees.

Starters

Blow Torched Mackerel with Nut Oil Mayonnaise and Chicory Salad

Brixham Crab Cake with Rocket Salad, Citrus Dressing with Caperberries and an Avocado and Chilli Salsa

Goats Cheese Fritters with Heritage Tomato Salad and Basil Pesto

Local Asparagus with Lemon Butter and Parmesan

Classic Caesar Salad, Crisp Baby Gem Lettuce, Parmesan Cheese Flakes, Marinated Anchovy, Crisp Croutons and Garlic Mayonnaise

Terrine of Ham Hock with Piccalilli and Crispbreads, served with a Suffolk Cider Gel

Pan Asian Broth with Organic Bean Curd

Wild Mushroom and Spinach Risotto with Pancetta and Toasted Pine Nuts, Parmesan Flakes and Truffle Oil

Salad of Smoked Duck, Potato and Watercress Salad with Raspberry Vinegar Dressing

Main Courses

Fillet of Sea Bass, Lobster Mash, Bok Choy and Cockle Butter

Sea Trout in a Tomato and Olive Crumb, Crusted Jersey Royal Potato Cake with Asparagus, Samphire and Butter Sauce

Seared Scallops with Brixham Crab Risotto, Heritage Tomato and Rocket Salad

Pressed Belly of Dingley Dell Pork, Apple Mash, Wilted Spinach, Denham Apple Reduction, Crackling and Pork and Sage Bon Bon

Roasted Breast of Guinea Fowl, Confit Leg, with Madeira Jus, Broad Beans and Lentils

Pave of Beef, Horseradish Rosti, Honey Glazed Carrots, Wilted Spinach, Shallot and Red Wine Jus infused with Tarragon

Puff Pastry Vol au Vent filled with Spinach, Lightly Poached Egg, and Cornish Yarg Cheese Glaze with Warm Potato and Grain Mustard Salad

Wild Mushroom Risotto and Cambridge Blue Cheese with Cep Powder

Smoked Aubergine and Garlic Soufflé served with a Crisp Summer Leaf and Heritage Tomato Salad

Goats Cheese Ravioli, Baby Spinach, Smoked Garlic Cream, Asparagus and Heritage Carrots

3 Course Dinner including Coffee and Handmade Chocolates

Desserts

Chocolate Tiramisu Casket with Espresso Syrup and Amaretti Biscuits

Toasted Brioche, Roasted Plumbs, Star Anise Syrup with Honey, Yoghurt and Crème Fraiche Ice Cream

Chocolate Sponge, Coffee Cream and Lemon Sorbet

Poached Peach Mousse with a Pineapple and Coconut Salad, Raspberry Gel and Crème Fraiche

Glazed Apple Tartlet with Nutmeg and Honey, Norfolk Cider and Yoghurt Ice Cream and Compote of Blackberries

Glazed Savarin filled with Summer Fruits, Ginger Syrup and Vanilla Crème Fraiche

Spiced Orange Cake, Compote of Plums with Cinnamon Crème Fraiche

Warm Lemon Crumbly Tart with Raspberry Sorbet

Cheese

Selection of Cheeses with Tomato Chutney, Grapes, Fenland Celery, Biscuits & Butter

Additional Items

Sorbet Course	£3.75
Fish Course	£7.00
Cheese Course	£8.50



EVENING RECEPTION

The modern William Mong Building is the ideal venue for your evening reception with space for up to 100 guests. It can be set up with chairs and tables at the edges of the room to create a large dance floor in the centre.

Many couples use the room with its side partition open to create additional space for a disco to be set up or for a band to perform. Amplified music is permitted at wedding receptions, providing it does not exceed 75 decibels and finished by 11.15pm, in accordance with Council and College guidelines.

For evening receptions, a bar can be set up in the foyer area serving your selection of drinks from our bar list. Our licence allows us to serve drinks until 11.30pm, and the college is locked at midnight. All alcoholic beverages must be purchased from the College.

In warmer weather the door from the foyer to the William Mong Garden can be opened to offer an outdoor seating area.

The Old Library is a traditional wood-panelled room overlooking Chapel Court. Since it is accessed from the William Mong Foyer, it is the perfect way to increase the capacity of receptions in the William Mong Hall and provide a quieter seating area for guests away from the main dance floor. It can accommodate up to 50 guests.

WILLIAM MONG HALL CAPACITY

100



WEDDING PACKAGE

INCLUDES:

- Hire of Cloister Court for your drinks reception
- Two glasses of a reception drink (Bucks Fizz or Pimms or a non-alcoholic alternative)
- Use of the College Hall or Fellows' Lawn for your wedding breakfast
- A three-course wedding breakfast followed by Fairtrade coffee or tea and hand-made chocolates
- Half a bottle of College-label wine with the meal
- Mineral water with the meal
- A glass of sparkling wine for the toasts
- White linen tablecloths and napkins
- Personalised menus printed on College menus cards
- College placecards
- Silver wedding cake stand and knife
- College Master of Ceremonies
- Hire of the William Mong Hall and Old Library or Fellows' Lawn for an evening reception until 11.30pm
- Use of a Bridal Changing Room for the day

(MINIMUM 70 GUESTS)



OPTIONAL EXTRAS

All of these special touches can be added to your package. Additional charges apply.
All food items are subject to VAT at the current rate

FOR YOUR WEDDING BREAKFAST

Add a fourth course	from £7.00 per person
Boxed Hand Made Petit Four Wedding Favours	£4.00 per person
Upgrade to champagne for toasts	£3.00 per person

FOR YOUR DRINKS RECEPTION CANAPÉS

Hot

Spiced Mini Crab Cakes with Sweet Chilli Dipping Sauce
Pea and Ham Hock Croquet
Moroccan Lamb Koftas
Tempura of Prawns with Aioli
Potato Tortilla with Spinach & Red Onion (v)
Filo Tartlets with Wild Mushrooms (v)
Smoked Haddock with Welsh Rarebit Croute

£2.10 per item

Please choose a selection or
two or more.
Minimum order of 50 canapés.

Cold

Smoked Loin of Tuna with Wasabi
Gravalax of Salmon with Lemon Mayonnaise on Cracker
Tortilla Wraps with Roast Beef & Horseradish
Smoked Chicken Tartlets with Plum Confit
Crostini of Butterbean & Sage Purée with Parmesan (v)
Cream Cheese & Chive Tartlets (v)
Cheese Scones with Sour Cream and Cucumber (v)
A Shot of Chilled Gazpacho (v)



For Your Evening Reception

For each item selected a minimum of 10 portions are to be ordered.
All prices are per portion and are subject to VAT at the current rate.

Hot

Homemade Sausage Roll (2)	£2.95
Cornish Pasty	£3.25
Roasted Mediterranean Vegetables and Humous in Pitta Bread (v)	£3.25
Slow Roasted Belly of Pork served in a Bap with Crackling & Apple Sauce (min 30 servings)	£3.25
Bacon Butty	£3.25

Cold

Potato Wedges with Dips (v)	£2.95
Vegetable Dim Sum (v) *	£2.95
Vegetable Samosas (v) *	£2.95
Vegetable Spring Rolls & Sweet Chilli Dip (v) *	£2.95
Vegetable Crolines (v)	£2.95
Vegetable Crudités and Dips (v)	£2.95
Crisps, Nuts and Olives (v)	£2.95
Sandwiches with a variety of fillings	£3.75
Fruit Platter (v)	£2.95
Slice of Cake (v) (min 20 slices)	£3.00

This is only a small selection of the items that we can offer.
If there is something particular that you would like do let us know.
Vegetarian options are indicated by a (v)



CELEBRATION CHEESE CAKES

All of these four-tiered cheese cakes are charged at £6.25 per head and are served with biscuits & butter, grapes, fenland celery and relish.

SIR PHILIP SERVES 50 £310

Cheese	Description	Diameter	Height
Dorstone	Goats cheese with a mousse-like texture	6.5cm	5cm
White Nancy (v)	Crumbly white goats cheese	11cm	7cm
Jean Grogne	Rich and delicate	15cm	6.5cm
Colston Bassett Stilton	Famous mature original stilton	21cm	10cm



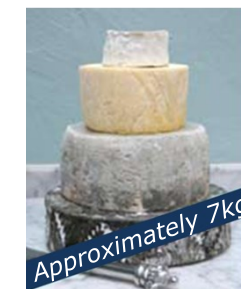
LADY FRANCES SERVES 60 £375

Cheese	Description	Diameter	Height
Langres	Soft French cheese	7cm	5cm
White Nancy	Crumbly white goats cheese	11cm	7cm
Perl Las (v)	Organic blue, similar to stilton	15cm	10.5cm
Haford Cheddar	Handmade & organic	23cm	7cm



1596 SERVES 70 £435

Cheese	Description	Diameter	Height
Finn	Creamy and soft	9cm	5cm
Richard III (v)	Honeyed Wensleydale	13.5cm	8cm
Perl Las (v)	Organic blue, similar to stilton	19cm	7.5cm
Cornish Yarg (v)	Creamy & wrapped in leaves	25cm	6cm



The suggestions are based on a portion size of around 100g per head. Please note that not all cheeses are suitable for vegetarians, only those indicated by a (v).



WEDDING FAQs

CAN WE HOLD OUR CEREMONY IN THE COLLEGE CHAPEL?

Only couples with a close connection to the College (Fellows, current or ex-students and staff members) can hold their wedding ceremony in the Chapel. Members of College wanting to be married in the Chapel should contact the Chaplain.

IS THERE SOMEWHERE THAT THE BRIDE CAN USE TO GET READY?

Use of a bridal changing room for the day is included in our package. If other members of your party wish to get ready in College we have a number of bedrooms which you are welcome to use. There is a small charge for the use of the rooms on the morning of the wedding. Please let us know what you require so we can find the room most suited to your needs.

CAN WE HAVE CONFETTI?

Natural confetti - petals, rice, etc - is permitted. Unfortunately we cannot allow paper confetti, including bio-degradable types.

CAN WE USE OUTSIDE CATERERS OR BRING OUR OWN FOOD OR WINE?

With the exception of your iced Wedding Cake, food which has not been purchased from the College is not permitted. All alcoholic beverages must be purchased from the College.

IS CAR PARKING AVAILABLE?

We can reserve up to four car parking spaces for you on the day of the wedding. If your suppliers require access to make any deliveries, please let us know. Unfortunately parking for guests is not available on site. The closest car park to the College is Park Street Car Park.



WEDDING FAQs

WHAT IF WE ARE THINKING OF INVITING FEWER THAN 70 GUESTS?

Please contact us to discuss pricing. If you are inviting fewer than 40 guests, the Old Library can be used as a more intimate dining room than the College Hall.

WHAT IF WE ARE THINKING OF INVITING MORE THAN 125 GUESTS?

For larger wedding receptions (typically up to 150 guests) a marquee may be hired and erected on the Fellows' Lawn, situated adjacent to the Cloister Court Building in the beautiful College gardens. Please note that the cost of marquee hire is not included within the package price. Marquees are a popular choice for evening receptions, but may also be used for a Wedding Breakfast where the number of guests exceeds the capacity of the College Hall. Appropriate dining furniture, including round tables, should be hired from the marquee company. Decorations can also be hired at an additional cost.

CAN WE STAY OVERNIGHT IN THE COLLEGE?

Sidney Sussex has a limited number of superior double bedrooms. Please get in touch with us to discuss availability.

ARE OUR GUESTS ABLE TO STAY OVERNIGHT?

Wedding guests who wish to stay at the College overnight can choose from a range of accommodation options and book specially-allocated rooms online. Sidney Sussex has a variety of en-suite and standard accommodation available within the College grounds. These student bedrooms that are transformed into pleasant, simple and clean guest rooms during vacations. Superior en-suite bedrooms are available in Blundell Court, located within the College grounds. Please ask for more information on our accommodation.