Weddings 2019

Newnham College, founded in 1871, is the largest women’s college in Cambridge. It is set in its own beautifully landscaped gardens, which are ideal for wedding photographs. With stunning dining facilities and friendly and efficient staff, Newnham creates the perfect location for your wedding. The college can host a minimum of 60 guests to a maximum of 150.

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**Your Wedding at Newnham…..**

What is a wedding without great food? All our menus have been created using the finest ingredients and if you would like a more bespoke menu, we will be more than happy to tailor a menu based on your own choice.

We can also provide one or more of the following services to make your day perfect........

- Changing Room for the Bride
- Reserved Car Parking for the Bride and Groom
- Present Table
- Menu Cards
- Cake Stand and Knife
- Candles
- Table Linen, Cutlery and Crockery
- P.A. System

If you require any additional information on local photographers, florists or printers we will be happy to advise you

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We can offer any aspect of the below or all of the below:

- Civil Ceremony
- Pre Wedding Breakfast drinks
- Wedding Breakfast
- Evening event.
Your Wedding at Newnham......

On arrival, the Bride and Groom will be greeted by our Event Organiser and the Bridal Party will be shown to their reception where apéritifs will be served, the location of which will be dependent upon the weather. On arrival your guests will be shown to the drinks reception.

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Our suggested drinks receptions include Champagne, sparkling wine, Pimms in the summer and festive mulled wine for the winter along with an array of soft drinks.

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Bridal parties that are having an evening event may wish to organise their own entertainment, this is perfectly acceptable as long as the entertainment finishes at 23:00 prompt.

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Take advantage of reduced accommodation rates for you or your guests to stay over. Please contact us for more information.
Wedding Charges 2019

Please note all prices include VAT at current rate. All guests must have the same menu, except children under the age of 12 years and those with special dietary requirements.

Minimum numbers catered/charged for are 60

- Hire of College Hall: £750.00
- Ceremony Rooms: £300.00
- 3 Course Wedding Breakfast (including coffee & mints) From £46.00 per person
- Cheese Courses: £7.75 per person
- Corkage: £15.00 per 70cl bottle of wine, £20.00 per bottle of sparkling wine

The charges include:
- Menu cards
- Candles

Please note that final numbers are required no later than two weeks before the date of your wedding function at Newnham College.

For further information please contact either the Conference and Events Office on 01223 335803.
**Starters**

Baked French Crottin Goats Cheese with micro salad, Roasted Walnuts, Honey and Balsamic vinegar dressing

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Chicken and smoked ham hock terrine served with piccalilli, Ciabatta Bread

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Roasted Sweet Potato, toasted cumin seed and Parsnip Soup, Focaccia Croutons

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Melange of Continental Meats, marinated Greek olives, oregano feta cheese, poppy seed Bread

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Smoked Salmon and prosecco parfait

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Pearls of Five mile Irish Goat’s Cheese, blackberries, Giganti beans and croutons, Baby Leaf Salad Dressed
Main Course

Supreme of Maize Fed Chicken filled with pancetta and gorgonzola mousse, tomato, basil and balsamic jus roti

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Supreme of Cod Served on a Spring Onion Potato Cake and finished with a lobster and vanilla sauce

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Loin of Lamb, parsley and rosemary dauphinoise potatoes, roasted vine tomatoes, lamb jus

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Fillet of local Beef, served with Parsnip Puree, Sautéed Mushrooms and Grain Mustard Potatoes

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Roasted Supreme of Guinea Fowl, Fondant Potato, thyme and ruby port reduction

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Breast of Gressingham Duck, Black Pudding and chicken boudin, dark cherry and thyme sauce
Desserts

Banana, rum and coconut mousse

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Milk and White Chocolate Mousse with Orange Sable Delice

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Sticky toffee pudding cheese cake

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Gateau of Kirsch marinated Cherries, Rich Chocolate Cocoa Sponge and Dark Chocolate Fondant

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Chocolate brownie and raspberry terrine

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Chocolate and orange torte
Vegetarian Starter

Cream of Roasted Tomato and Thyme Soup
Served with Garlic Flute

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Salad of French Goat’s Cheese
With Roasted Red Peppers, white Balsamic Vinegar and Parsley Dressing

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Chargrilled and marinated Vegetables
With Amphissa and Kalamata Olives, marinated Cheese

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Italian Style Vegetable and Pasta Soup
Served with Rosemary Focaccia Bread

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Salad of grilled vegetables, Greek olives, capers and balsamic dressing
**Vegetarian Main Course**

Roast Squash, Creamed Leeks and Chestnut mushroom Strudel
Served on scallion potatoes with a mustard and tomato veloute

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Asparagus, ricotta Cheese and hen Egg Tart
Served with Braised Petit Pois, Rocolla and Spring Onions

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Baked Cheese Soufflé
Served with Roasted Balsamic Cherry Tomatoes and fried Basil Leaves

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Mixed Exotic Mushrooms and Black Eyed Beans encased in filo Pastry

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Ravioli of Pumpkin and Mushrooms
Italian Olive Oil, Pine Nuts and Parmesan cheese
Children’s Menu

Main Course

Freshly Breaded fillets of local Chicken
Served with Baked Beans, and hand cut Potato Chips

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Pan Fried Fillet of Fresh Cod
Served with Tomato, Cucumber and Sweetcorn Salad and French Fries

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Individual Beef and Pasta al Forno
Served with Garlic Baguette

Desserts

A Selection of Fresh Fruits and Berries
Served with Whipped Cream or crème fraîche

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Caramel and Chocolate Crepe

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Trio of Ice Creams
Served with Fruit or Chocolate Sauce

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£17.00 per child
NB This menu is available children under the age of twelve years
Canapé Menu

Smoked Salmon & Cream Cheese
Dolcelatte stuffed baby figs
Thai Mango, Chilli Lime Cups
Cambridgeshire cocktail sausages coated in mustard,
Honey & sesame seeds
Golden arancini balls
Served with a spiced tomato & Basil dipping sauce

(Minimum booking of 20 on top of Wedding Breakfast)

£10.80 per person
Evening Buffet Reception

Package A

Assortment of Finger Sandwiches
Cheese and beer croquettes
Breaded mozzarella sticks
Skewered Lime & Coriander Chicken
Spanish Style paprika Chickpeas

£9.00 per person

Package B

Assortment of Cocktail Sandwiches
Crispy Prawn Purse with Chilli Dipping Sauce
Chicken Samosa with Raita
Greek Style Parcel filled with Spinach & Feta
Mini Swiss cheese tomato and courgette pizza

£10.00 per person

Package C

Assortment of Cocktail Sandwiches
Assortment of Seafood Tartlets
Teriyaki glazed Chicken Skewers
Nacho cheese and jalapeno bites
Butter pesto straws

£10.75 per person