Newnham College, founded in 1871, is a beautiful wedding venue in Cambridge, set in its own beautifully landscaped gardens, which are ideal for wedding photographs. With stunning dining facilities, gorgeous food 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. Newnham College offers a romantic setting for weddings, civil ceremonies and receptions.
On arrival, the Bride and Groom will be greeted by your Event Organiser and the Bridal Party will be shown to their reception where drinks will be served, the location of which will be dependent upon the weather.

Our suggested drink receptions include Champagne, sparkling wine, Pimm’s with an array of soft drinks.

We can also provide the below complementary in our package:
- Changing Room for the Bride
- Present Table
- Menu Cards
- Reserved Car Parking for the Bride and Groom
- P.A. System
- Cake Stand and Knife
- Candles
- Table Linen
- Cutlery and Crockery
- Couples Menu Tasting (Subject to contracting your Wedding with us)

We can also arrange the below at an additional cost:
- Place cards
- Entertainment
- Flowers
- Toastmaster
- Table decorations
- Accommodation at a reduced rate

Please get in touch with our conference and events team at on 01223 335803 or email us at Weddings@newnham.cam.ac.uk
The Cost

Minimum numbers catered/charged for are 60

Hire of the Ceremony Room £310.00
Hire of the College Hall £780.00

3 Course Wedding Breakfast From £52.00 per person (including coffee & mints)
Children’s Menu £19.00 per child (Restricted to the age of 12 and below)
Cheese Course £8.00 per person
Canapes £12.00 per person
Evening Buffet £7.00 per person per choice

Corkage:
£15.00 per 70cl bottle of wine
£20.00 per bottle of sparkling wine

Please note all price Include VAT at current rate and that final numbers are required no later than two weeks before the date of your wedding function at Newnham College.

All guests must have the same menu, except children under the age of 12 years and those with special dietary requirements.

Please get in touch with our conference and events team on 01223 335803 or email us at Weddings@newnham.cam.ac.uk
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.

Simply choose one starter, one main course and one dessert from the following menus. Special diets can be discussed with our Catering team in advance.

**Starters**

**Vegetarian/Vegan**
- Sun-Dried Tomato & Mozzarella Arancini, Romesco Pepper Sauce, Basil Salad
- Goats Cheese Panna Cotta with Heritage Tomatoes
- Summer Beet Salad with Jalapeño Pesto & Avocado Fritter (vegan)

**Meat**
- Ham Hock & Herb Terrine with Pea, Asparagus & Radish Salad
- Chicken Caesar ‘Salad’ - Smoked Chicken Croquette with Anchovy Mayo, Parmesan Crisp and Rocket
- Melon salad – Melon salad, Parma Ham Crisp, White Balsamic Reduction, Micro Basil Salad

**Fish**
- Tian of Devon Crab, Cucumber Gazpacho, Lovage Oil
- Confit Salmon with Lemon Balm, Apple & Crème Fraiche
- Thai Crab Cake, Tom Yum Broth, Satay Cracker

**Sorbet Course** *(Supplement £2.00 per head)*
- Strawberry & Basil
- Celery, Green Apple & Mint
- Mango & Lime
- Avocado & Coriander
- Prosecco & Raspberry
Mains

Vegetarian/Vegan

- Harissa Spiced Aubergine & Chickpea Cannelloni, Cauliflower Cous Cous, Roast Cauliflower & Rose Yoghurt (vegan)
- Ricotta Dumplings with Pea, Broad Bean & Asparagus Salad & Watercress Puree
- Tart Fleur of Summer Vegetables with watercress pesto dressed new potato

Meat

- Supreme of Guinea Fowl with Cider Beurre Blanc Sauce, Steamed Summer Vegetables and Fondant New Potato
- Lamb Rump, Spring Pea & Mint Puree, Broad Beans, Rosemary Potato & Jus
- Supreme of Corn Fed Chicken, Smoked Garlic Potato Puree, Asparagus & Peas and Red Wine Jus
- Fillet of Beef with Cheek Croquette, White Truffle Potato Puree, Asparagus & Roast Shallot (Supplement £5.00 per person)

Fish

- Fillet of Hake, Chorizo & Avocado with Olive Crushed New Potatoes
- Salmon Supreme with Soused Fennel Salad & Shellfish Bisque
- Cod supreme, crab and pea risotto with a lemon herb salad
- Seabass, white bean and rosemary puree, confit cherry tomatoes, asparagus and cherry tomato oil
- Monkfish in Parma Ham with Creamed Chive Potato, Vegetable Ratatouille & Red Wine Jus

Desserts

- Raspberry & Strawberry Terrine with Prosecco Sorbet (vegan)
- Vanilla & Rhubarb Cheesecake with Lemon Gel & Honey Crumble
- Chocolate & Lavender Torte, Pear Gel & Yoghurt Crisp
- Peach Panna Cotta with Champagne Syrup, Roast Peach & Mint Salad
- Lemon Polenta Cake with Raspberry Sorbet (GF/vegan)
For the Children

Mains

- Freshly Breaded fillets of local Chicken, Served with Baked Beans, and hand cut Potato Chips
- Pan Fried Fillet of Fresh Cod Served with Tomato, Cucumber and Sweetcorn Salad and French Fries
- Individual Beef and Pasta al Forno, Served with Garlic Baguette

Desserts

- A Selection of Fresh Fruits and Berries Served with Whipped Cream or crème fraiche
- Caramel and Chocolate Crepe
- Trio of Ice Creams Served with Fruit or Chocolate Sauce

All Children must have the same Main Course and Dessert

Please note this is restricted to children aged 12 and under
Please choose 5 of the following items:

- Chicken Liver Parfait on Brioche Toast with Onion Jam
- Goats Cheese Crostini with Beetroot Chutney
- Wild Mushroom & Truffle Arancini
- Smoked Chickpea Humus & Crudité (vegan)
- Sundried Tomato & Black Olive Bruschetta (vegan)
- Smoked Trout on Chive Scone
- Smoked Duck Skewer with Orange Dressing
- Pea & Mint Velouté Shots
- Gazpacho Shots

Minimum booking of 20 on top of Wedding Breakfast
Evening Buffet Reception

Bacon, Sausage & Veggie Sausage Butties with Tiptree Sauces
Choose from Dingly Dell Beer & Treacle Cured Bacon, Dingly Dell Cumberland Sausages or Plant Based Sausages served in Your choice of Fresh Rolls & Gluten Free Rolls

Best of British Ploughman’s Board
Selection of British Cheeses, Dingly Dell Cured Meats & Ham and Smoked Fish Platter, Pork Pie & Quiche served with Fresh Breads, Pickles & Chutneys

Mac & Cheese Bar
Classic Smoked Cheddar Mac n Cheese with Toppings to make it your own (vegan & gluten free options available on request)
Toppings: Bacon Bits, Garlic Croutons, Crispy Onions, Cajun Corn Salsa, Jalapeño Pickles, Sausage
Drinks Package

Drinks Package 1
Buck fizz: £4.50 per glass
Prosecco: £20.50 per bottle (6 glasses per bottle)
Orange Juice: £5.50 per jug
Filtered Still & Sparkling water £5.50 per bottle

Drinks Package 2
Pimm’s & Lemonade £17.75 per jug
Selection of Beer: £4.50 per bottle
Selection of Soft Drinks
Filtered Still & Sparkling water £5.50 per bottle

Drinks Package 3
Kir Royale: £9.50 per glass
Champagne: £44.50 per bottle
Selection of Soft Drinks
Filtered Still & Sparkling water £5.50 per bottle

Please note all prices include VAT
Weddings 2021

We look forward to helping you with your special day