With the Chapel at its heart, and with a tradition of life-long relationships, Pembroke is happy to host weddings and ceremonies for current and former members.
Weddings and Ceremonies at Pembroke College

With the Chapel at its heart, and with a tradition of life-long relationships, Pembroke is happy to host weddings and ceremonies for current and former members. Pembroke is an excellent place for these events, and they are a very important part of our shared community life. If you have links with Pembroke, please do consider it for your wedding or ceremony.

It is good to plan ahead, particularly if you are looking for a Summer Saturday. We aim to have only one such event on any given day and it can get quite booked up. Weddings in Chapel happen at the discretion of the Dean and the use of the Hall for a reception requires the permission of the Fellows in the College Meeting.

Am I eligible?

The College policy is to host weddings, ceremonies and receptions for current and former members and those with close links to the college.

We welcome:

- All members of College (current and old)
- All current staff
- The children of current staff
- All Fellows
- The children of current fellows (including Emeritus and Bye).

At Pembroke College we can help you enjoy the planning of your wedding. We offer two elegant and stylish Wedding Packages at a set price per person from which to choose, allowing a clear budget to be planned and avoiding any unexpected surprises.

Our dedicated team will assist with the details of your Reception, whilst our High Table Butler will be acting as Master of Ceremonies to ensure your special day runs smoothly.

How can I book a date?

Please email nina.rhodes@pem.cam.ac.uk, the Catering and Events Manager to check availability.

How much does it cost?

The College does not charge for Chapel Services (although donations to Pembroke House, the College Charity are welcome). A fee of £450 is applicable when hosting a civil ceremony. The fee covers the costs of room hire, parking for two vehicles, music system, signage and Butler service. Statutory charges will also apply, and are payable to the Registrar. For the cost of a Wedding breakfast, please refer to this brochure and Pembroke College web pages. Do feel free to call Nina Rhodes, the Catering and Events Manager to discuss the options.
Civil Weddings at Pembroke

Pembroke College is licenced to host civil marriages and civil partnerships. We are able to host these events in the Old Library for up to 100 people or in the Thomas Gray Room for up to 40 people.
Afternoon Tea menus

All prices are subject to vat and a 10% service charge

Traditional afternoon tea
£21.50 per person
Freshly brewed coffee and selection of teas with selection of classic finger sandwiches (cucumber and cream cheese, free range egg mayonnaise with cress, honey roast ham and mustard, smoked salmon and lemon crème fraiche), fresh homemade fruit scones with clotted cream and strawberry jam, chocolate eclairs, traditional Victoria sponge, carrot cake with cream cheese frosting, chocolate, ginger and cardamom tea bread and mini glazed fruit shortbread tarts.

Savoury afternoon tea
£21.50 per person
Freshly brewed coffee and selection of teas with fresh homemade vintage cheddar cheese scones, Cambridge blue cheese and leek tartlets, scotch eggs, sausage rolls, smoked salmon and cream cheese roulades, mushroom and parsley tartlets.

Pembroke Hall set up for a Wedding Breakfast

- Our Hall can accommodate up to 160 guests with room for a dance floor.
- A Master of Ceremony will introduce the wedding couple and ensure your wedding runs smoothly throughout the day.
- The wedding breakfast can be chosen from this brochure with accompanying wine and soft drinks.
- Sparkling wine is served at Reception and again for the Toast.
- Your seating plan will be displayed and personalised menu cards will be arranged on the table together with Pembroke place cards.
- Tables will be dressed with linen tablecloths and napkins, silver plated candlesticks.
- Use of silver cake stand and knife to cut the cake.
- Floral arrangements can be displayed on the tables.
Option One

£130.00 per person, inclusive of VAT

  - Hire of the main Hall and use of Library Lawn
  - Exclusive service of our College Butler as Master of Ceremonies
    - A glass of Prosecco or Pimms on arrival
  - Three-course wedding breakfast with coffee and petit fours
    - Half a bottle of Pembroke labelled red or white wine
    - Bottled water and orchard apple juice with your meal
    - Prosecco for the toast
    - Personalised menu cards
    - Place cards provided
    - Linen tablecloths and napkins
    - Silver candlesticks
    - Use of silver cake stand and knife
    - A bridal room for use on the day
    - Cash bar until 11pm.
    - Service charge
Option Two

£160.00 per person inclusive of VAT

Hire of the Main Hall and use of agreed College Gardens
Exclusive service of our College Butler as Master of Ceremonies
Two glasses of Champagne on arrival or after the ceremony
Four canapés per person served with the drinks reception
Three-course wedding breakfast with coffee and petit fours
Half a bottle of wine per person, chosen from our exclusive cellar menu
Bottled water and orchard apple juice with your meal
Pembroke Champagne for the toast
Personalised menu cards and place cards can be provided
Linen tablecloths, napkins, best China and silver-plated cutlery
Best College wine glasses
Silver candlesticks and use of silver cake stand and knife
A bridal room for use on the day
A complimentary bottle of College Champagne for the bride and groom
Cash bar until 11pm
Service charge
### Starters

We can provide a special seasonal Wedding breakfast similar to the samples below. A choice of one starter, main and dessert will be served to your guests. Plus a vegetarian option where required. All dietary requirements can be catered for.

(V) Wild mushroom soup with mushroom straw and truffle oil

(V) Duchess cheese tart with shallot and rocket salad

Crab salad with apple and lemon mayonnaise

Adnams Copper house gin cured salmon with cucumber and fennel

Home soused mackerel with sweet and sour green beans

Seared carpaccio of tuna with green herbs, wasabi mayonnaise, pickled ginger and vegetable salad

Ham hock salad with radish shallots, Dijon dressing, crispy capers and croutons

Smoked Gressingham duck fillet with pear and brioche

Norfolk chicken terrine with salt baked celeriac and homemade prune chutney

### Main Course

<table>
<thead>
<tr>
<th>Main Course</th>
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<tbody>
<tr>
<td>Short rib of beef with Madeira jus horseradish mash, spinach purée and roast heritage carrot</td>
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<tr>
<td>Pan fried breast of Guinea fowl</td>
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<tr>
<td>Guinea fowl leg pithivier, white onion purée and savoy cabbage</td>
</tr>
<tr>
<td>Prosciutto wrapped Dingley Dell pork fillet with cider sauce</td>
</tr>
<tr>
<td>Roast hake, chorizo, chick pea and coriander casserole with gremolata yoghurt dressing</td>
</tr>
<tr>
<td>Sauté chalk stream trout with tapenade crushed potato, roast Mediterranean vegetables and salsa verde</td>
</tr>
<tr>
<td>(V) Steamed leek, Lincolnshire poacher and chestnut mushroom suet pudding</td>
</tr>
<tr>
<td>(Vegan) Thin tart of heritage tomato and courgette with olive pureé</td>
</tr>
<tr>
<td>(Vegan) Chick pea tagine stuffed butternut squash fennel orange and parsley salad</td>
</tr>
</tbody>
</table>

### Dessert

<table>
<thead>
<tr>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saffron Panna Cotta with orange sorbet and spiced apricot pureé</td>
</tr>
<tr>
<td>Dark chocolate delice with coffee ice cream and salted caramel</td>
</tr>
<tr>
<td>Thin apple and pastry cream tart with burnt butter ice cream and toffee apple sauce</td>
</tr>
<tr>
<td>Deconstructed mango and passion fruit cheesecake</td>
</tr>
<tr>
<td>Mocha coffee crème brûlée with black sesame and brown sugar shortbread</td>
</tr>
<tr>
<td>Iced Banana parfait with rum and raisin ice cream, and poppy seed tuile</td>
</tr>
<tr>
<td>Artisan cheese - quince jelly - Madjool dates</td>
</tr>
<tr>
<td>Nutmeg topped custard tart with Madagascan vanilla ice cream</td>
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<tr>
<td>Caramelised white chocolate mousse with raspberry textures</td>
</tr>
</tbody>
</table>
### Canapes

£20 per person

- Highland cured salmon mousse with horseradish and lemon on crisp bread
- Smoked trout with caper, lemon and rocket on toast
- Smoked salmon on blini with cream cheese, dill and lemon
- Chicken liver parfait, red onion marmalade and orange
- Quail egg on croute with onion and crispy Parma ham
- Beef carpaccio with fresh horseradish and watercress
- Smoked Gressingham duck breast with poached pear
- (V) Cambridge blue cheese croquette with tomato chutney
- (V) Blue cheese bon bon with tomato and rosemary chutney
- (V) Toasted baguette with brie and spiced pear chutney
- (V) Wild mushroom palmiers with olive tapenade

### Additional Courses

**Cost per person**

**Sorbets £5**
- Lemon
- Cucumber and Pimms
- Pink Champagne
- Blackcurrant

**Amuse Bouche £5**
- Fig and Red Onion Caramelised Tartlet
- Asian Crab Cake with Wasabi
- Greek Salad Verrine

**Artisan Cheese and biscuits £8.50**

### Pembroke Evening Buffet

£20 per person

Served with tea, coffee and fresh juices.

Please choose five items from the following options to complete your selection

- Mini beef burgers with dill pickles
- Mini duck spring rolls
- Lamb samosas with minted raita
- Seafood dim sum with soy and sweet chilli sauce
- Mini fish and chips
- (V) Pepper and blue cheese bruschetta
- (V) Vegetable samosas with homemade mint yoghurt
- (V) Mini sun-blushed tomato, basil and mozzarella tartlet
- (VEGAN) Sweet potato falafel balls
- (VEGAN) Corn chips with tomato salsa
- (VEGAN) Hummus with grilled pitta bread and crudities
Wine for Wedding Package Option 1

Reception and Toast Wines
Please choose one of the following sparkling wines
  - Kramer Brut
  - Castel Llord Cava Brut
  - Prosecco Lunetta
  - Pembroke Champagne (£35 per bottle supplement)

Wine with the Meal
Please choose one red wine and one white wine for your meal

White Wine
  - Pembroke Chardonnay Chile
  - Pembroke Sauvignon Blanc Chile

Red Wine
  - Pembroke Merlot Chile
  - Pembroke Shiraz Australia

Wine for Wedding Package Option 2

Reception and Toast Wines
Please choose one of the following sparkling wines
  - Pembroke Champagne
  - Bollinger (Supplement £15)

Wines with the Meal
Please choose one red wine and one white wine for your meal

White Wine
  - Viognier Vin de Pays d’Oc Patriarche Pere et Fils France
  - Riesling Novas Gran Reserva (Bio Bio) Chile
  - Sauvignon Blanc, Hidden Bay Marlborough New Zealand
  - Chardonnay Rolleston Vale Australia

Red Wine
  - Shiraz Rolleston Vale Australia
  - Primitivo Paolo Leo Puglia Italy
  - Cotes du Rhone Reserve Grand Venuer Alain Jaume France
  - Red Rioja Crianza Vina Palaciega Spain
## Late Bar Tariff

All prices are inclusive of VAT

<table>
<thead>
<tr>
<th>BOTTLED BEER AND CIDER</th>
<th>25ML SPIRITS AND MIXERS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peroni</td>
<td>£4</td>
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<tr>
<td>Corona</td>
<td>£4</td>
</tr>
<tr>
<td>Pembroke Ale</td>
<td>£4.25</td>
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<tr>
<td>Magners Cider</td>
<td>£4.25</td>
</tr>
<tr>
<td>Adnams Lighthouse</td>
<td>£4</td>
</tr>
<tr>
<td></td>
<td>25ML SPIRITS AND MIXERS</td>
</tr>
<tr>
<td>Smirnoff Vodka</td>
<td>£2.25</td>
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<tr>
<td>Gordon’s Gin</td>
<td>£2.25</td>
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<tr>
<td>Bells Whisky</td>
<td>£2.25</td>
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<tr>
<td>Bacardi Rum</td>
<td>£2.25</td>
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<tr>
<td>Jack Daniels</td>
<td>£2.25</td>
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<tr>
<td>Jose Cuervoi Tequila</td>
<td>£2.25</td>
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<tr>
<td></td>
<td>SOFT DRINKS</td>
</tr>
<tr>
<td>Coke</td>
<td>£2</td>
</tr>
<tr>
<td>Bottled Water 750ml</td>
<td>£3.25</td>
</tr>
<tr>
<td></td>
<td>Bottled Mixers</td>
</tr>
</tbody>
</table>

Contact: Nina.Rhodes@pem.cam.ac.uk or speak to us on 01223 765964
The Hall can accommodate evening entertainment up 11.30 pm

You can arrange for a live band or DJ to play in the Hall after your meal. We ask that guests arrange carriages by midnight.
Frequently asked questions 1

- Where do I start in booking a wedding or Civil Ceremony at Pembroke?
  Contact nina.rhodes@pem.cam.ac.uk - Catering and Events Manager

- Can we provide our own wedding caterers?
  The College does not allow external caterers on-site, however our Catering Team will be happy to discuss any specific requirements you may have.

- Can you cater for guests with special dietary requirements?
  Our Chefs are trained in allergens and will happily accommodate any special dietary requirements.

- Can we provide our own wine and Champagne?
  We have a comprehensive wine list and an excellent wine supplier should you wish something not mentioned in our brochure.

- Is there a minimum number of guests required to make a booking?
  The minimum number of guests for our wedding packages is 80, however we will be happy to provide a bespoke quotation for smaller events in the Old Library.

- Do you provide accommodation?
  Generally we are not able to provide accommodation within College, however there may be limited availability. You can enquire by contacting Joe Cutter Joe.Cutter@pem.cam.ac.uk, Accommodation Manager. We are within walking distance of the city centre hotels.

- Can we park at the College
  Two spaces are allocated for the bridal party. Access to College is via the back gate on Tennis Court Road. All suppliers can use the Tennis Court entrance as a drop-off point. Please use the intercom to contact the Porter’s Lodge for entry. We are unable to provide parking for guests. The Grand Arcade car park is conveniently located within 5 minutes walk of College.

- How many guests can the College cater for?
  Our Hall seats 160 with room for a dance floor.
Frequently asked questions 2

♦ Can confetti be thrown?
   We do not allow confetti within the College.

♦ Can we play our own music?
   Yes, you can arrange for a live band or DJ to play in the Hall after your meal until 11.30pm. Music and entertainment must cease by 11.30 pm. We ask that guests are arrange carriages by midnight.

♦ Do you provide a dance floor?
   Yes, the polished wooden flooring on the High Table Dias is ideal for dancing.

♦ Do you allow candles to be lit?
   Yes, we provide candles and silver plated candlestick holders for all our weddings.

♦ Are there separate rooms available for sitting/quiet areas?
   We do not have a quiet lounge area for guests. We do provide a complimentary college guest room for the wedding couple to use as a changing area.

♦ Can we have early access to begin setting up?
   Whenever possible, we will allow you plenty of time to setup entertainment or decorations. Access is agreed during the planning stages.

♦ May we bring our own wedding decorations?
   Yes you may, but please discuss these in advance with our wedding co-coordinator to ensure they are suitable for the Hall.

♦ Is it possible to provide a cash bar?
   If you would like an Evening Reception, perhaps with a live band or DJ, we can provide a limited cash bar. The bar would not be open during the Reception and Wedding breakfast times.
Frequently asked questions 3

♦ How can we pay for our wedding reception?

To secure the date, a non-refundable deposit of £2500 is due when we receive the completed wedding booking form. Eight weeks prior to your wedding day, a pro forma invoice will be sent out requesting 50% of the final estimated balance. The balance remaining will be invoiced after the event. Payment can be made via the Pembroke finance office by cheque, cash, credit/debit card, or bank transfer. See Terms and Conditions. N.B: payments by credit card will incur a 2% administration fee.

♦ Is there a cancellation charge?

Yes, our charges are outlined in our terms and conditions, which form a part of the booking form.

♦ Is it possible to display our seating plan on the day?

Yes, we can display the seating plan outside the doors of the Hall and can provide place cards with the College Crest.

♦ Do you provide a microphone for wedding speeches?

Yes, our Hall contains a PA system (with hearing loop) for which a microphone will be provided.

♦ Do you cater for children?

For children (3–12 year olds) we are happy to create a smaller version of the menu that you select or provide a more child friendly menu. This will be 50% of the package price. We also have a highchair, if needed.

♦ When do you require final numbers for our wedding?

We require final numbers 14 days before your wedding.

♦ Is there access for disabled guests?

Yes, our Hall is accessible for wheelchair users, as are our gardens. Disabled access toilets are available within M staircase in Ivy Court.

♦ Does the College allow fireworks?

No, fireworks are not allowed under any circumstances.

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