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.

© Marie Barley Photography

© Terry Li photography
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 fraîche), 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 guess 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.

Contact: Nina.Rhodes@pem.cam.ac.uk or speak to us on 01223 765964
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
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.

**Starters**

(V) Confit potato and goats cheese terrine
Pickled vegetables and beetroot dressing

(Vegan) Puff pastry tart with heirloom tomatoes, basil and olives, mixed leaf and herb dressing

Bedfordshire cured salmon, horseradish cream and beetroot textures

East Coast crab salad, compressed watermelon, Cucumber ketchup and micro herbs

Smoked Gressingham duck breast, fresh fig, Candied beetroot and rocket salad

Ham hock and chicken terrine, Piccalilli, sourdough and frisse leaf

Crispy Dingley Dell pork belly
Granny Smith apple purée, garlic oil and port jus

**Main Course**

Black treacle cured Scottish beef fillet
Pomme Anna, baby vegetables and red wine sauce

Roast lamb rump, braised kidney, pea and mint purée,
Charred baby gem, mash potato, lettuce sauce

Norfolk corn fed chicken supreme
Braised leg croquette, chestnut mushrooms, Spinach puree and café au lait sauce

(V) Twice baked Cambridge blue cheese soufflé,
Pouched pear, chicory, toasted croûtons and rocket salad

(Vegan) Pan-fried gnocchi with roasted squash,
Samphire, peas, spring onions, pea shoots and Parmesan cheese

Grilled fillet of sea trout, crushed new potatoes,
Sea vegetables and roasted cherry vine tomatoes

Pan-fried supreme of cod, fondant potato,
sweetcorn puree, sweetcorn, wild mushroom and radish salad

**Dessert**

Summer pudding, local berries and Dorset clotted cream

Belgian chocolate tart orange flavours

Vanilla panna cotta, blow torched berries, whipped cream, roasted peach ice cream and honeycomb

Deconstructed Victoria sponge

Pimms jelly with cucumber sorbet and mint

Raspberry and white chocolate cheesecake

Lemon sorbet and chocolate shard

(Vegan) Pavlova, summer fruits and soya yoghurt
### Additional Courses

**Cost per person**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sorbets £5</strong></td>
<td></td>
</tr>
<tr>
<td>Lemon</td>
<td></td>
</tr>
<tr>
<td>Cucumber and Pimms</td>
<td></td>
</tr>
<tr>
<td>Pink Champagne</td>
<td></td>
</tr>
<tr>
<td>Blackcurrant</td>
<td></td>
</tr>
<tr>
<td><strong>Amuse Bouche £5</strong></td>
<td></td>
</tr>
<tr>
<td>Fig and Red Onion Caramelised Tartlet</td>
<td></td>
</tr>
<tr>
<td>Asian Crab Cake with Wasabi</td>
<td></td>
</tr>
<tr>
<td>Greek Salad Verrine</td>
<td></td>
</tr>
<tr>
<td><strong>Artisan Cheese and biscuits £8.50</strong></td>
<td></td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini beef burgers with dill pickles</td>
<td></td>
</tr>
<tr>
<td>Mini duck spring rolls</td>
<td></td>
</tr>
<tr>
<td>Lamb samosas with minted raita</td>
<td></td>
</tr>
<tr>
<td>Seafood dim sum with soy and sweet chilli sauce</td>
<td></td>
</tr>
<tr>
<td>Mini fish and chips</td>
<td></td>
</tr>
<tr>
<td>(V) Pepper and blue cheese bruschetta</td>
<td></td>
</tr>
<tr>
<td>(V) Vegetable samosas with homemade mint yoghurt</td>
<td></td>
</tr>
<tr>
<td>(V) Mini sun-blushed tomato, basil and mozzarella tartlet</td>
<td></td>
</tr>
<tr>
<td>(VEGAN) Sweet potato falafel balls</td>
<td></td>
</tr>
<tr>
<td>(VEGAN) Corn chips with tomato salsa</td>
<td></td>
</tr>
<tr>
<td>(VEGAN) Hummus with grilled pitta bread and crudities</td>
<td></td>
</tr>
</tbody>
</table>
### 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

### Bottled Beer and Cider

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peroni</td>
<td>£4</td>
</tr>
<tr>
<td>Corona</td>
<td>£4</td>
</tr>
<tr>
<td>Pembroke Ale</td>
<td>£4.25</td>
</tr>
<tr>
<td>Magners Cider</td>
<td>£4.25</td>
</tr>
<tr>
<td>Adnams Lighthouse</td>
<td>£4</td>
</tr>
</tbody>
</table>

### 25ml Spirits and Mixers

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smirnoff Vodka</td>
<td>£2.25</td>
</tr>
<tr>
<td>Gordon’s Gin</td>
<td>£2.25</td>
</tr>
<tr>
<td>Bells Whisky</td>
<td>£2.25</td>
</tr>
<tr>
<td>Bacardi Rum</td>
<td>£2.25</td>
</tr>
<tr>
<td>Jack Daniels</td>
<td>£2.25</td>
</tr>
<tr>
<td>Jose Cuervo Tequila</td>
<td>£2.25</td>
</tr>
</tbody>
</table>

### Soft Drinks

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td>£2</td>
</tr>
<tr>
<td>Bottled Water 750ml</td>
<td>£3.25</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mixers</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baileys</td>
<td>£2.25</td>
</tr>
<tr>
<td>Bottled Mixers</td>
<td>£2</td>
</tr>
</tbody>
</table>
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 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-ordinator 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.

♦ 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.