

# Pembroke College Cambridge

Wedding Brochure



## Weddings at Pembroke



Located in the heart of Cambridge, with its quintessentially English gardens and historic buildings, Pembroke College offers a rare and unique venue for hosting your wedding. With the Chapel at its heart, and with a tradition of life-long relationships, weddings are a very important part of the Pembroke community life. Weddings and civil partnerships are reserved for current or former Pembroke College members only.





## The details

### Eligibility

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

All college members, current and old

All current staff and their children

All Fellows and their children (including Emeritus and Bye)

### Rooms and facilities

Pembroke College is licenced to host civil marriages and civil partnerships in either the Old Library or the Thomas Gray Room. Marriage ceremonies in the Chapel are at the discretion of the Dean. The wedding breakfast can be served in our Main Dining Hall, with the permission of the Fellows, or the more intimate Old Library. Please note that we are only able to host weddings in July and August.

### Costs

The College does not charge for Chapel Services, although donations to Pembroke House, the College Charity, are welcome. A fee of £450.00 is applicable when hosting a civil ceremony, which includes the room hire, parking for two vehicles, music system and signage. Please note that statutory charges payable to the Registrar are not included.

Wedding Breakfast packages are costed separately and can be found in this brochure, please note that we do not allow external catering.

### Booking procedure

Please contact Nina Rhodes, the Catering and Events Manager to check availability, [nina.rhodes@pem.cam.ac.uk](mailto:nina.rhodes@pem.cam.ac.uk) or 01223 765964. To discuss availability for a Chapel service please contact the Dean, James Gardom, [jtdg2@cam.ac.uk](mailto:jtdg2@cam.ac.uk)





## Civil ceremonies

### The Old Library

Dating back to the 14th century, and built on the original land purchased by the Foundress, the Old Library as it is now known, was formerly the College's first Chapel. One of the more striking features of the room is the ornate and intricate plaster ceiling, which dates back to 1690 and features cherubs, shields, and birds.

The Old Library, with its grand windows, dark wood panelling and beautiful ceiling, makes a perfect setting for your wedding ceremony, and can accommodate up to 100 people.

### Thomas Gray Room

The Thomas Gray Room, is located on the first floor of the Hitcham Building, on the south range of Ivy Court. Built in 1659, the Hitcham Building marks the first instance in Pembroke of the Classical Style, which was soon to find full expression in Wren's Chapel. A room favoured by College members, the Thomas Gray Room was once occupied by both Thomas Gray and William Pitt.

The Thomas Gray room is perfect for more intimate ceremonies, accommodating up to 30 people.







## Wedding breakfast packages

### Hall Standard £140 per person, VAT and service charge inclusive

Hire of the main Hall and use of Library Lawn

Exclusive service of our College Butler as Master of Ceremonies

Two glasses of Prosecco or Pimms on arrival or after the ceremony

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

A glass of Prosecco for the toast

A bridal room for use on the day

Wedding breakfast tasting for the couple

White linen tablecloths and napkins

Best China crockery and silver plated cutlery

Candlesticks and white candles

Pembroke crested place cards, A5 menu cards and a table plan

Use of silver plated cake stand and knife

Space for the dance floor / evening entertainment

Service charge and VAT included

Option to provide a Bar (£250 set up charge)



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## Wedding breakfast packages

### Hall Premium £185 per person, VAT and service charge inclusive

Hire of the main Hall and use of Library Lawn

Exclusive service of our College Butler as Master of Ceremonies

Two glasses of Pembroke Champagne Magnum 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 Pembroke labelled red or white wine

Bottled water and orchard apple juice with your meal

A glass of Pembroke Champagne for the toast

Bacon or sausage rolls to be served in the evening

A bridal room for use on the day

A complimentary bottle of College Champagne for the bride and groom

Wedding breakfast tasting for the couple

White linen tablecloths and napkins

Best China crockery and silver plated cutlery

Silver plated candlesticks and white candles

Pembroke crested place cards, A5 menu cards and a table plan

Use of silver plated cake stand and knife

Space for the dance floor / evening entertainment

Option to provide a Bar (£250 set up charge)



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## Wedding breakfast packages

### Old Library £120 per person, VAT and service charge inclusive

Hire of the Old Library and use of Library Lawn

Exclusive service of our College Butler as Master of Ceremonies

Two glasses of Prosecco or Pimms on arrival or after the ceremony

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

A glass of Prosecco for the toast

A bridal room for use on the day

Wedding breakfast tasting for the couple

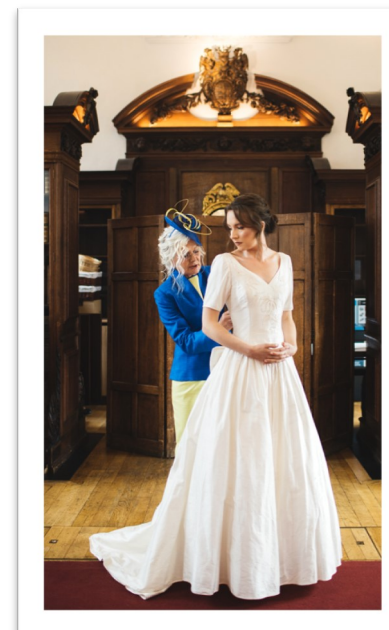
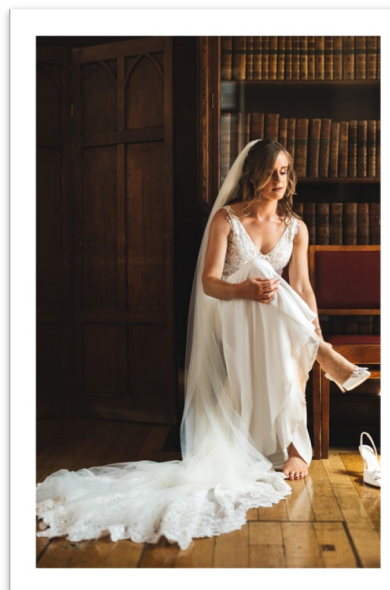
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Best China crockery and silver plated cutlery

Candlesticks and white candles

Pembroke crested place cards, A5 menu cards and a table plan

Use of silver plated cake stand and knife



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# Wedding breakfast

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## Starters

*Please select the same option for all your guests plus a vegetarian/vegan option if required.*

*Please make us aware of any dietary requirements when booking, all dietary requirements can be catered for.*

Scorched king scallops with cauliflower textures and yuzu dressing

Dill and Adnams vodka cured Hampshire trout, pickled cucumber and soda bread croutons

Rich lobster bisque with Cromer crab cake

Grilled fillet of Hake with pea textures and Spanish paprika dressing

Homemade focaccia with purple fig, torn mozzarella, prosciutto ham and rocola

Crispy bacon, poached hens' egg and frisée lettuce salad

Sour dough croutons and black truffle dressing

Chicken liver and Pembroke port parfait with homemade brioche and pickled vegetables

Roasted quail breast with artichoke purée, crisps and watercress

Saffron and sun-dried tomato risotto with parmesan and basil crisps (v/vg)

Fresh goats cheese curd and beetroot salad with raspberry vinegar (v)

Quinoa, fennel and pomegranate with toasted pine kernels and micro cress (vg)

Pressed roasted Mediterranean vegetable terrine

Black olive purée, oven roasted cherry tomatoes and confit garlic (vg)

*Whilst our kitchen is nut free, we can't guarantee that any food item is completely free from traces of any allergens, due to the risk of cross-contamination.*

*Fish, shellfish, and poultry may contain bones and/or shell.*





## Wedding breakfast

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### Mains

*Please select the same option for all your guests plus a vegetarian/vegan option if required.*

*Please make us aware of any dietary requirements when booking, all dietary requirements can be catered for.*

Grilled miso cod with Asian vegetables, pickled pink ginger and soy broth

Herb crusted halibut fillet with white bean and vegetable nage split with dill extra virgin olive oil

Grilled sea bass with cauliflower textures, curry spiced oil, cucumber pickle and micro coriander

Roasted fillet of chalk stream trout with sun-dried tomato and cockle risotto

Roasted vine tomatoes and sauce vierge

Roast West Country sirloin of beef with a rich Burgundy sauce

Duck fat fondant, Heritage carrot with Roscoff onion and tender stem broccoli

Creedy Carver duck breast and leg croquette with a five spice sauce

Sesame sautéed pak choi, pickled mouli and apricot purée

Adlington High Welfare chicken breast with confit garlic mash potato,

Maple and fennel seed carrot, soy glazed king oyster mushroom, and spinach purée

Wild mushroom and truffle mousse topped West Country lamb loin with lamb jus

Crispy sweetbread, fondant with mint and pea purée, baby turnips

Goats' cheese and squash pithivier with sautéed greens and celeriac purée (v)

Herb potato cake with a mushroom and herb cream sauce, poached egg and crispy shallots (v)

Set basil polenta with Mediterranean vegetables, black garlic oil and fried rocket (vg)

Miso glazed aubergine, with char-grilled broccoli, sesame purée and steamed rice (vg)

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## Wedding breakfast

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### Sweets

*Please select the same option for all your guests. Please make us aware of any dietary requirements when booking, all dietary requirements can be catered for.*

- Vanilla bean panna cotta
- Monbazillac pressed peaches and pumpkin seed brittle
- Hot Callebaut chocolate fondant with black cherry ice cream,  
chocolate soil and griottine cherries
- Assiette of apple
- Glazed lemon tart with crème fraîche
- Rhubarb and custard trifle finished with honeycomb
- Vegan sticky toffee pudding,  
conference pear and toffee sauce with vegan ice cream (vg)
- Guinness cake with chocolate ganache and malted ice cream
- Blackberry parfait with poached apricot and pumpkin seed granola
- St Clements posset with macerated raspberries and Madeleine
- Pembroke Eton Mess
- Pineapple tarte Tatin
- coconut and lemongrass ice cream, and toasted coconut flakes

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## Something more

<b>Amuse bouche</b>	<b>£5.00</b>	<b>Canapés</b>	<b>£20.00</b>	<b>Children's menu</b>	<b>£35.00</b>
Fig and caramelised red onion tartlet		Choose 4 items from the following:		<i>Please choose one main and dessert for all children.</i>	
Asian crab cake with wasabi				<i>Local orchard apple juice and mineral water included.</i>	
Greek salad verrine		Cured chalk stream trout, gin and tonic croute		Roasted chicken breast with new potatoes and seasonal vegetables	
		Crab beignet with capers and gherkin		Homemade breaded fish goujons with chips and garden peas	
<b>Sorbets</b>	<b>£5.00</b>	Mackerel tartare and cucumber		Sausage with mash, peas and gravy	
Lemon		Grilled shrimp skewer with chili jam		Macaroni cheese (v)	
Cucumber and Pimm's		Smoked duck and celeriac remoulade toast			
Pink Champagne		Steak and Blue cheese		Chocolate brownie with vanilla ice cream	
Blackcurrant		Coronation chicken and mango vol au vent		Meringue with summer berries and cream	
		Aged Cheddar rarebit (v)		Ice cream with chocolate or berry sauce	
<b>Cheese &amp; biscuits</b>	<b>£8.50</b>	Mini jacket with cream cheese (v/vg)			
Selection of artisan cheese and biscuits		Vegan nori rice roll with wasabi and soy (vg)			
		Goats cheese and beetroot (v)			
		Paneer tikka skewer (v)			

*Prices are per person and are subject to VAT and a 10% service charge. Please make us aware of any dietary requirements when booking. Whilst our kitchen is nut free, we can't guarantee that any food item is completely free from traces of any allergens, due to the risk of cross-contamination. Fish, shellfish, and poultry may contain bones and/or shell.*





## Evening extras

Bacon or sausage bap	£10.00	Evening Bar	£250.00 (set up fee)
Finger buffet	£20.00	Bottled beer & cider	
Choose 5 items from the following:		Peroni, Corona, Adnams Lighthouse	£4.00
Teriyaki chicken & pepper skewers		Pembroke Ale, Magners Cider	£4.25
Spiced lamb skewers, tzatziki		Draught beer	
Sriracha glazed chicken wings		Adnams draught beer of your choice, please ask for available options.	
Duck spring roll, hoi sin dipping sauce		Spirits (25ml)	£2.25
Breaded scampi, tartare sauce		Absolut, Gordons, Bells, Bacardi, Jack Daniels, Jose Cuervo, Baileys	
Devilled whitebait		Drink mixers (150ml can)	£2.00
Chilli & whiskey crevettes		Tonic, Soda	
Macaroni cheese croquettes (v)		Soft drinks (can)	
Cheddar & tomato rolls (v)		Coke, diet coke, elderflower presse	
Halloumi fries, tomato chutney (v)			
Southern fried Quorn bites (v)			
Sun-dried tomato and basil arancini (vg)			
Beetroot and chickpea falafel balls (vg)			
Buffalo cauliflower balls (vg)			
Sweet potato pakora (vg)			

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### What are your minimum/maximum numbers?

The Old Library can seat 60 people, with a minimum requirement of 20 people to make a booking. The Hall seats 160, with a room for a dance floor, and requires a minimum of 70 people to make a booking.

### Is there accommodation?

Generally we are not able to provide accommodation within college, however there may be limited availability. Please contact our Accommodation Manager, Joe Cutter, [Joe.Cutter@pem.cam.ac.uk](mailto:Joe.Cutter@pem.cam.ac.uk). We are located within a walking distance from multiple city centre hotels.

### Is there parking?

Two spaces are allocated for the bridal party. Access to the 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 Porters Lodge for entry. We suggest The Grand Arcade car park, which is a 5 minute walk to the College for guest parking.

### Is there disabled access?

Yes, the Hall is accessible, as are the gardens. There are accessible toilets available within M staircase in Ivy Court.

### Can we use external 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.

### What are your payment terms?

To secure the date, a non-refundable deposit of £2500 is due along with the booking form. 50% of the final estimated balance is due 8 weeks prior to your wedding day. The remaining balance will be invoiced after your wedding. Payment can be made via the Pembroke Finance Office by cheque, card, cash or bank transfer.

### Is there a cancellation charge?

Yes, please refer to the terms & conditions which are included in the booking form.



### Can we bring our own decorations?

Yes, but please discuss these in advance with our wedding co-ordinator to ensure they are suitable. Whenever possible we will allow you as much time as possible to set-up decorations or entertainment, access is agreed during the planning stages.

### Do you allow confetti to be used?

Yes, but we kindly ask that only natural/ biodegradable confetti is used and only in the screen area outside the Hall.

### Can we play our own music?

Yes, you can arrange for a live band or DJ to play in the Hall.  
All entertainment must be finished by 11:30, with carriages at midnight.

### Is there a dancefloor?

Yes, the High Table area in the Hall can be used as a dancefloor.  
Unfortunately there is no space within the Old Library.

### Are there separate rooms available for sitting/quiet areas?

We do not have a quiet lounge area for guests. We do provide a college guest room for the wedding couple to use as a changing area.

### Do you cater for guests with special dietary requirements and children?

Our Chefs will happily discuss any allergies or special dietary requirements with you and accommodate a meal for your guests. Children can be catered for with either smaller portions of the selected menu at 50% of the package price, or you can choose a meal for them from our children menu.

### Can we bring our own drinks?

We do not allow drinks to be brought in, but we have an excellent wine supplier should you want something that's not on our wine list.

### Is it possible to provide a paid bar?

We are able to provide a limited bar at a set up fee of £250. Please note we do not accept cash, but we do accept all major cashless forms of payment.



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