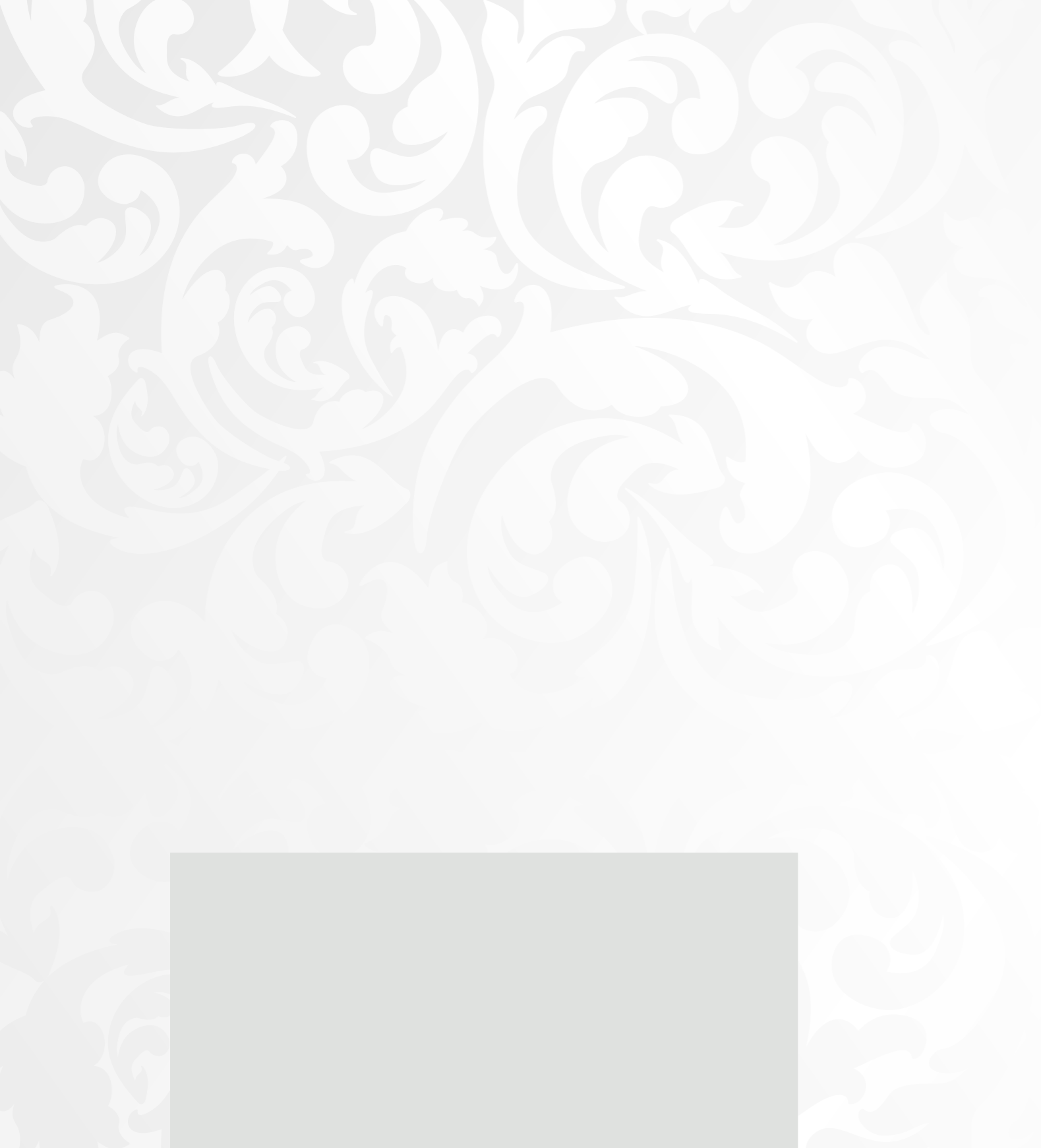




CAMBRIDGE
BAR HILL
HOTEL



WEDDING
PACKAGES




BESPOKE MENU




CIVIL CEREMONY

- Room hire for up to 3 hours
- Chair covers with sash
- Aisle runner
- Registrar table flower arrangement
- Dedicated co-ordinator for the civil ceremony



WELCOME DRINKS

Our packages are designed for you to select from the drinks options listed below

Glass of Bucks Fizz

Glass of Champagne*

Glass of Prosecco

Pimms No 1

Plus jugs of orange juice

Please ask your event co-ordinator for a full menu and price list.



WEDDING TOAST DRINKS

We have included one toast drink within the price of our wedding package. Toast drinks will be served prior to the commencement of speeches.

Including:

Glass of Champagne*

Glass of Prosecco

Glass of sparkling Rosé wine

*Supplements may apply





TIMELESS
WEDDING PACKAGE

- Arrival glass of bubbly
- Three course wedding breakfast
- Half a bottle of wine per guest during wedding breakfast
- Mineral water
- One glass of bubbly for toast
- Tea, coffee and mints
- Cake stand and knife
- One complimentary night stay in a Superior Double Room with breakfast included
- Special fixed rates for guest bedrooms (subject to availability)
- Complimentary menu tasting for the Bride and Groom

Room hire based on seasonality
Low season (January – April and October – November)
High season (May – September)

LUXE WEDDING PACKAGE

- 1 hour drinks reception (Prosecco or Bucks Fizz)
- Three course wedding breakfast
- Half a bottle of wine per guest during wedding breakfast
- Mineral water
- One glass of bubbly for toast
- Tea, coffee and mints
- Evening buffet (choice of 5 items from the evening buffet menu)
- Cake stand and knife
- Chair covers with sash

- In house dance floor
- One complimentary night stay in a Superior Double Room with breakfast included
- Special fixed rates for guest bedrooms (subject to availability)
- Complimentary menu tasting for the Bride and Groom

Room hire based on seasonality
Low season (January – April and October – November)
High season (May – September)

UPGRADE OPTIONS
MAKE IT SPECIAL!

Please speak with your wedding co-ordinator for your desired upgrade options





WEDDING MENU OPTIONS

Our chef has compiled a range of options for your wedding breakfast. If there is something specific you would like that is not on our menu, please discuss with your wedding co-ordinator and we will try to accommodate your requests.

Please select one starter, one main and one dessert for your guests. Vegetarian options and other dietary requirements will be accommodated in addition to your choices.



MENU TASTING

We believe menu tasting is a journey and our Chef will work with you to make sure we achieve the flavours and presentation that you want. Please discuss your thoughts with the Chef and your wedding co-ordinator. Within your package you will have a complimentary menu tasting for two. Additional guests can be included at a fee.



EVENING BUFFET

Dancing till the early hours requires some fuel, therefore our Chef has designed buffet options for you. Should you require something different, please speak to your wedding co-ordinator to see what can be arranged.

The food will be served at the time you decide on and if you wish for it to be replenished, this is available at a fee; please discuss options with your wedding co-ordinator.

We are happy to cut the wedding cake and serve it on the evening buffet if this is something you would like us to do.



UPGRADES

Do you want something more fancy? We have options available, from main course upgrades to midnight feasts! Please discuss with your co-ordinator who can put something together especially for you. (Subject to availability)



KIDS MENUS

We understand the little ones are important guests at your big day and we want to speak their language when it comes to cuisine. The kids package includes a three course meal and a soft drink.

Please select one starter, one main and one dessert to put forward to your guests. We are happy to cater for vegetarians and other dietary requirements in addition to your choice.





PRICE LIST



CAMBRIDGE BAR HILL HOTEL

Bar Hill, Cambridge CB23 8EU

For more information, please contact our Personal Wedding Planner on
01954 249 930 or email specialevents@cambridgebarhillhotel.co.uk

Terms & Conditions apply.

[WEBSITE](#)



WEDDING PACKAGES



CIVIL CEREMONY

	Maximum guests	Low season*	High season**
Cambridge	170	£600	£850
Curtis	75	£350	£500
Walker	75	£350	£500



Please contact the events team who will be able to give you a quote based on your guest numbers. If your ceremony takes place in the same suite as your reception, there is a turnaround charge of £50.



TIMELESS WEDDING PACKAGE

Low season £65 per person*	
High season £75 per person**	
	Minimum guests
Cambridge	70
Curtis	40
Walker	40
Augusta	40



LUXE WEDDING PACKAGE

Low season £85 per person*	
High season £95 per person**	
	Minimum guests
Cambridge	70
Curtis	40
Walker	40
Augusta	40

*Low season (January – April and October – November) **High season (May – September)



UPGRADE OPTIONS

Please speak with your wedding co-ordinator for your desired upgrade options

- Champagne
- Canapés
- Chair covers with sash
- Chivari chairs

- Table centrepieces
- LED dance floor
- Disco
- Room decoration



MENU

Please choose one starter, one main course and one dessert for your event. Additional dietary requirements will be catered for separately.



STARTER

Warm beetroot, goat's cheese and thyme tart (V)

Grilled asparagus, tenderstem broccoli, avocado, sun blush tomato and caper salsa (VE, GF)

Bruschetta, vine tomatoes, grilled peppers and basil pesto (V)

Ham hock, fennel, peas and pea shoot salad, piccalilli and olive oil dressing

Chicken liver parfait, caramelised onion chutney, ciabatta croutes

Melon stack, mango, passionfruit, pomegranate and mint relish (VE, GF)

Parma ham, bocconcini mozzarella, sun blush tomatoes, rocket and balsamic (GF)

Smoked haddock, leek and Cheddar cheese tart

Prawn cocktail, gem wedge and wholemeal toasts
(Supplement needed tbc)

Traditional smoked salmon, prawns and mango (GF tbc)
(Supplement to be confirmed)



Soup can be taken as a starter
or an intermediate course at
£4.00 per person supplement

Tomato and basil

Leek and potato

Carrot, lentil and coriander

Pea and mint



Intermediate sorbet course at
£3.00 per person supplement

Raspberry

Bitter lemon

Mango



MAIN COURSES

Thyme roasted pork loin, baked apples and cider gravy

Chicken fillet, rosti potato, button mushrooms, bacon lardons red wine sauce

Roast turkey breast, bacon wrapped chipolatas, sage and onion stuffing
and cranberry sauce

Chicken fillet, crushed new potatoes, spring vegetables and tarragon butter sauce

Roast Sirloin of beef, Yorkshire puddings, sea salt roasties and roast vegetables
(£X per person supplement)

Roast rump of lamb, gratin potatoes, roast carrots, green beans and garlic
and rosemary gravy
(£X Per person supplement)

Cod loin, rosti potato, grilled asparagus, wilted spinach, tomato and caper salsa

Grilled salmon, lemon and herb crust, parmentier potatoes, tarragon hollandaise
(£X per person supplement)

Spinach and ricotta cannelloni, pomodoro sauce, dressed rocket (V)

Wild mushroom and thyme potato gnocchi, blue cheese veloute, slow roast onions (V)



DESSERTS

French lemon tart, berries and raspberry sauce

Raspberry frangipane tart raspberry compote

Cream filled profiteroles, chocolate and toffee sauces

Chocolate and orange tart, mango coulis (VE)

Apple and cinnamon pie, vanilla custard

Sticky toffee pudding, toffee sauce

Warm chocolate brownie, vanilla ice cream

Honeycomb cheesecake, chocolate sauce

Baked vanilla cheesecake, fruit coulis

To enhance your event why not add a cheese board at £65 per table