



Westminster College



Wedding Brochure

2019



Westminster College

Congratulations on your engagement!

Westminster College is a magnificent grade II listed building located in the centre of Cambridge, a perfect setting for your wedding. With exclusive use of the college events spaces, our dining hall is the perfect setting for your wedding breakfast and evening celebration, and the Assembly room and Lodge offer a quiet and elegant space for guests who want a rest from the dance floor!

Our dedicated team prides themselves in offering an attentive and friendly service to ensure your day runs smoothly. Your personal wedding co-ordinator will support you and provide guidance from the initial booking to the day itself. With our flexible approach and attention to detail we will work with you to ensure your wedding day is everything that you wish it to be.

In our brochure you will find information on our wedding packages, which start from just £128 per person, but we also pride ourselves on offering bespoke packages to suit you. If you have any questions or if you would like to arrange a viewing please contact our wedding co-ordinator Hannah on hlp39@cam.ac.uk or 01223 330646.

We would be delighted if you chose Westminster College as the venue for your special day and we look forward to meeting you and showing you around!

Chapel

Built in 1921, the Chapel at Westminster College contains many beautiful features, the most apparent are the 13 stunning stained glass windows created by the famous stained glass artist Douglas Strachan. The Chapel, complete with warm oak panelled walls, organ and quaint gallery can seat up to 100 guests.

Our Chapel is available for weddings and blessings throughout the year. Westminster College is owned by and serves the United Reformed Church and therefore wedding ceremonies or other forms of blessing in the College Chapel may need to be approved by the Principal. If you are interested in having a wedding ceremony or blessing in the Chapel, please contact our wedding co-ordinator to discuss this further.

A ceremony in the College Chapel has additional hire charge of £240.00 which includes the Ministers charges (excludes organist/pianist). A registrar from the local registry office is also required to attend and interested couples should ensure the registry office is available before booking the Chapel at Westminster. The maximum capacity in the Chapel is 100 including seating in the gallery.

Civil ceremonies are not permitted at Westminster College; however the Registry Office at Shire Hall is just a short walk from the College.

Dining Hall

The Dining Hall is the signature room within the college and with the option of the grand piano playing in the background, it can seat up to 120 guests for your wedding breakfast. The Dining Hall is usually set up in either banqueting or herringbone style using the original rectory tables, however round tables are available to hire at an additional cost. Whilst you relax in the Lodge, the Dining Hall will be cleared ready for your evening celebrations (up to 300 guests).

Additional rooms

Assembly Room

The Assembly Room, a new function room next to the Dining Hall, was formally used as a Library and is still complete with the original oak bookcases lining the walls. The room is beautifully decorated with a spectacular chandelier inspired by Gustav Klimt's "The Kiss", large leaded windows and dark oak flooring. The Assembly room is perfect for drinks receptions and for a quiet space during the evening entertainment.

Gibson Room

Named after Margaret Gibson, one of the famous Sisters of Sinai who helped to found Westminster College, this stylish room has a warm atmosphere. Featuring duck egg oak paneled walls; a stone bay window and antique furniture. The Gibson room and Lewis room (a similar sized room opposite) are both located in an area of the College known as 'The Lodge'.

Food and Beverage

The kitchen at Westminster College is run by our Head Chef Luca Patriccioli and the team take pride in their work to ensure your wedding breakfast is everything you wished for. From canapes to the evening buffet everything is prepared and cooked on site and we aim to use fresh local ingredients where possible. Our menus are all created by our chefs and reflect their imagination and passion. We do appreciate though that every event is different and often guests have specific needs that may not be met by offering our standard menu. Please contact our wedding coordinator should you have any queries regarding the menus, wish to discuss a bespoke dish, or a full bespoke menu.

As part of our wedding package we are pleased to also offer a complimentary tasting of the wedding breakfast and accompanying wines for the Bride and Groom.

From a glass of Pimms, on the front lawn for your drinks reception, to Champagne for your toast, we have a wide selection of alcoholic and non-alcoholic drinks for you to choose from. The bar will open during your evening reception where we serve a selection of spirits, wines, soft drinks and bottled beers. If you prefer draught beer we can also hire draught facilities (additional charges apply).

Please note, due to strict food safety guidelines, food and drinks not purchased from the College are not permitted on the College premises with the exception of wedding cake.

Entertainment

A live band? A Ceilidh? A DJ? A karaoke band? The choice is yours and our Dining Hall is the perfect setting for your evening reception. We also have numerous other spaces for you to use and fill with entertainment as you wish. From garden games on the lawn to a photo booth in the Lodge, from a children's room in the Cheshunt room to a games room in the Assembly room the choice are endless. Our wedding co-ordinator will happily discuss options with you can find a list of our recommended suppliers on our website.

Accommodation

There are 38 recently refurbished en suite bedrooms within the East wing of the College. The bedrooms comprise of 5 Double Rooms and 33 Single Rooms (2 of which have disabled access/facilities). In addition there are 2 self-contained cottages on site which have a double bedroom, a bathroom with a bath and shower and a lounge/kitchen/dining area.

The accommodation is not part of the exclusive use package but can be booked directly by guests attending weddings at the College.

Parking

The college has onsite parking and guests are able to leave cars overnight providing they are collected by 10am the following day.

*For more information or to arrange a viewing please contact our wedding co-ordinator, Hannah –
hlp39@cam.ac.uk or 01223 330636*



Westminster College

2019 Wedding Packages

For ease we have created two all-inclusive packages designed with you in mind. However we know that every wedding day is different and therefore we have alternative options or upgrades available should you want something more bespoke.

For more information please speak to our wedding co-ordinator.

Full day wedding package

£138 per person
(Minimum 60 adults)

- Exclusive use of Westminster College (excluding bedrooms)
- Dedicated wedding co-ordinator
- 2 glasses of sparkling wine during reception
- 4 canapés during reception
- 3 course wedding breakfast including tea, coffee and petit fours
- Complimentary tasting of the wedding breakfast for Bride and Groom
- Half a bottle of house wine per person with the wedding breakfast
- Glass of sparkling wine for the toast
- Savoury evening buffet (additional guests charged at £10 per person)
- White linen and napkins
- Candelabras for Dining Hall tables
- Easel to display table plan
- PA system for speeches
- Use of Grand Piano for professional musician to play during wedding breakfast
(Please note musician fee is not included)
- Bridal changing room for the day
- Free onsite parking for guests
- Staffed bar for evening reception *(non-draft and drinks at additional cost)*

Drinks reception and wedding breakfast package

£128 per person
(Minimum 60 adults)

Exclusive use of Westminster College (excluding bedrooms)
Dedicated wedding co-ordinator
2 glasses of sparkling wine during reception
4 canapés during reception
3 course wedding breakfast including tea, coffee and petit fours
Complimentary tasting of the wedding breakfast for Bride and Groom
Half a bottle of house wine per person with the wedding breakfast
Glass of sparkling wine for the toast
White linen and napkins
Candelabras for Dining Hall tables
Easel to display table plan
PA system for speeches
Use of Grand Piano for professional musician to play during wedding breakfast
(Please note musician fee is not included)
Bridal changing room for the day
Free onsite parking for guests

Optional extras and upgrades

In addition to our packages we can offer a number of optional extras and upgrades.

Children's prices

- Children under 2 – food to be provided by parents
- Children aged 2 – 7 - £15.50 per child for a children's menu,
- Children aged 8 – 12 - £20.50 per child for a reduced sized adult menu
- Children aged 13 and above charged at full adult price

Food

- Additional canapés - £1.95 per person per canapé
- Additional guests for evening buffet - £11 per person
- Sweet dish added to evening buffet - £4 per person
- Cheese board for 10 people - £65
- Fruit platter for 10 people - £45

Drinks

- Upgrade toast drink to Champagne - £3.25 per person per glass
- Upgrade reception drink to prosecco - £1.25 per person per glass



Westminster College

Wedding Menus

Savoury and sweet canapés

Homemade pâté on rosemary toast with fig relish

English beef with mustard mayonnaise in a mini Yorkshire pudding

Crôte-Monsieur – smoked ham and vintage cheddar with tomato flavoured butter

Honey and sesame seed oven baked pork sausages

Cambridge smoked salmon blini with lime crème fraîche

Blue swimming crab with lemon dill and horseradish cream barquette

Scallop on a potato rosti with a pea puree

Mini duck spring rolls

Fine puff pastry, plum tomatoes, feta and black olives (V)

Cambridge blue cheese, oatcake, dates and real ale chutney (V)

Mini tartlet of bocconcini with slow cooked cherry tomatoes and oregano oil (V)

Polenta cake with basil paste and roasted vegetables (V)

Gazpacho shot (V)

Grilled asparagus with balsamic dressing and parmesan (V)

Bitter chocolate and orange mousse with a honeycomb topping

Cherry pie with whipped cream

Eton mess on individual spoons

Fresh fruit kebabs with mascarpone dip

Hazelnut chocolate brownies with white chocolate drizzle

**Some of the canapés can be adapted for special dietary requirements*

Wedding Breakfast Menu

Please select from the following two dishes for starter and main, including vegetarian options if desired, and one dessert

Starters

Home-made ravioli filled with mascarpone, sun dried tomatoes and herbs, with a truffle and Morello mushroom cream sauce

Home cured salmon with beetroot and citrus, asparagus and orange salad with a balsamic dressing

Smoked chicken salad with gem lettuce, Parmesan, avocado and mango salsa

Pan fried sea-bass fillet, with spring peas and a cockle chowder sauce

Oven baked bread coated goat's cheese, spring leaf salad with walnut and pomegranate

Smoked duck breast, duck liver parfait and a fennel and orange salad

Spinach risotto with gorgonzola, sautéed wild mushrooms and spring herbs

Blow torched cured mackerel, rhubarb puree, pickled carrot ribbons and lemon emulsion

Main Courses

Sous-vide strip loin beef medallion, brisket croquette, compressed Anna potatoes, baby carrots, caramelized onion batons, wilted baby spinach and a red wine jus

Pan fried corn fed chicken fillet, chicken wing confit, baby courgettes, mushroom puree, Parisienne potatoes and a madeira sauce

Pork fillet wrapped in pancetta and sage, slow cooked five spice pork belly, creamed potatoes, caramelised apple, baby carrots, spring greens and a port jus

Sous-vide Guinea fowl supreme, guinea fowl leg bon-bon, sautéed wild mushroom, butternut squash, rosti potatoes with a white wine and chicken jus

Honey glazed breast of duck, leg confit frittata, pak choy, baby vegetables, mashed sweet potato with a five spice jus

Hazelnut and herb crusted Cannon of lamb, baby carrots, aubergine puree, sprouting broccoli, dauphinoise potatoes, lamb jus

Pan fried stone bass filet, baby fennel, pea puree, crushed new potatoes with a butter and grape sauce

Monkfish wrapped in Parma ham, grilled asparagus, galette potatoes and red pepper essence

For more information or to arrange a viewing please contact our wedding co-ordinator, Hannah – hlp39@cam.ac.uk or 01223 330636

Vegetarian main courses

Layered aubergine with a rich tomato and basil sauce, buffalo mozzarella and Parmesan, sautéed courgettes, fennel, beetroot and spring leaf salad (V)

Dolce latte spinach and mushroom tart, braised shallots, baby carrots, rosti potatoes (V)

Desserts

Individual tiramisu, red wine poached pear and clotted cream ice-cream

Grand Marnier panna cotta, pistachio cake and almond ice-cream

Lemon tart, strawberry compote and crème fraîche

Passion fruit crème glazed with chocolate, caramelised orange with passion fruit purée and orange sorbet

Chocolate and mint cake, vanilla ice cream, mint jelly

Mango three ways: cake, purée and salsa with strawberry ice cream

Chocolate fondant, vanilla ice cream and raspberry compote

Baked cheesecake with fruits of the forest and hazelnut ice cream

Followed by

Freshly brewed fair trade tea and coffee with homemade petit fours

Please note: most dishes can be adapted to suit various dietary requirements, please speak to our wedding co-ordinator for more details

All prices quoted include vat @ 20%

Savoury Evening Buffet

£11 per additional evening guest

Please select 6 options including vegetarian if necessary

Home-made sausage rolls
Vegan mushroom rolls
Arancini
Home-made vegetable spring rolls
Crudités served with home-made hummus
Assorted olives
Assorted crostini's (pâtè, tomato, cheese)
Spicy chicken drumsticks
Pickled vegetables
Roast vegetable tartlets
Mini quiches
Aubergine and ricotta involtini
Selection of breads served with butter and olive oil
Assorted cold meats
Caprese salad
New potato and grain mustard salad
Coleslaw
Mixed leaf salad

Assorted cheeses served with celery, crackers and chutney - £3.50 supplement per person

Fish platter - £5.50 supplement per person

Desserts

Available as addition to our full day package for £4 per person per choice

Chocolate and pecan brownies
Vanilla and mascarpone cheesecake
Eton mess
Lemon meringue tartlets
Millionaire's cheesecake with salted caramel
Or
Your favourite dessert!

*For more information or to arrange a viewing please contact our wedding co-ordinator, Hannah –
hlp39@cam.ac.uk or 01223 330636*



Westminster College

Reception Bar

Our bar will open for your evening reception in the Dining Hall. We operate a non-draught bar as standard but for an additional cost we can hire in draught equipment.

Below is an example bar list, however we are constantly reviewing our offerings so it is subject to change.

Spirits

- Smirnoff Red Vodka £3.00 – 25 ml
- Gordon's Gin £3.50 – 25ml with mixer
- Bell's Whisky
- Jack Daniel's
- Morgan's Spiced Rum
- Bacardi Rum
- Malibu
- Archers

Prestige Spirits

- Bombay Sapphire Gin £3.50 – 25ml
- Absolut Vodka £4.00 – 25ml with mixer
- Mount Gay Rum
- Courvoisier
- Disaronno
- Southern comfort
- Cointreau

Port

- House port £2.50 – 50ml

Whiskey

- Glenfiddich £3.50 – 25ml
- Dalwhinnie £4.00 – 25ml

Wines

- Apaltagua Gran Verano Sauvignon Blanc £3.70 – Small (125ml)
- Apaltagua Gran Verano Cabernet-Sauvignon £4.70 – Large (175ml)
- Apaltagua Gran Verano Carmenere Rosé £19.50 – 75cl bottle

Bottled Ciders

- Bulmers Original (568ml) £4.00
- Bulmers red berries and lime (568ml)

Bottled Beers and Lagers

- Becks £3.00
- Peroni £3.50
- Becks Blue £2.80
- Abbot Ale (500 ml) £4.00

Soft Drinks

- Coke / Diet Coke £1.50
- Belvoir elderflower pressé £2.50
- San Pellegrino Limonata / Aranciata £2.50
- J20 Orange & Passionfruit £2.50
- J20 Apple & Mango £2.50
- Frobisher orange, Apple £2.00
- Juices -Pineapple, Cranberry, Tomato £2.00
- Still or sparkling mineral water £4.00 – Large

Although the above example is our standard stock, we are happy to discuss other options if you have a favourite drink that is not listed. Please do let us know and we can investigate sourcing it for your special day!

For more information or to arrange a viewing please contact our wedding co-ordinator, Hannah – hlp39@cam.ac.uk or 01223 330636