Located on the site of a Benedictine Nunnery, Jesus College boasts some of the oldest buildings in Cambridge, dating from Norman times, together with modern award-winning architecture and beautiful grounds.

A tranquil setting in the centre of Cambridge, it provides a unique venue for your wedding. Whether you have a previous connection with the College or not, up to 156 guests can be catered for.

Jesus College
Jesus Lane, Cambridge CB5 8BL
Website: conference.jesus.cam.ac.uk
Telephone: 01223 760524
Email: conference@jesus.cam.ac.uk
£145 per person inc VAT

Minimum number of 80 adults for weekend dates

Venue hire of agreed College Rooms
Drinks Reception - 2 glasses from our selection of arrival drinks plus non-alcoholic alternatives
Reception Canapés - 4 per person
3 Course Formal Wedding Breakfast including coffee and petit fours
Half a bottle of House Wine
Glass of College Champagne for your toast
White Linen Table Cloths, Napkins and Candelabras
Personalised Menus, Table plan and Place cards
Wedding Cake Stand and Knife
Evening Buffet
Bridal Dressing Room
Services of a Wedding Coordinator
Master of Ceremonies
Preferential Bedroom Rates
Evening Reception Venue Hire
Car Parking subject to availability

Civil ceremony charges
£850 - Forum Hall (80-140 guests)
£535 - Forum Upper Hall (40-70 guests)
£345- Prioress’s Room (20-40 guests)

Please note that we only host weddings in College in conjunction with your wedding breakfast or reception
Arrival Drinks
Choose one, plus one soft drink alternative

Veuve de Valmante Brut NV France
An easy drinking soft and well-rounded sparkler, vibrant and fun, it makes for a great party wine.

Prosecco Extra Dry Borgo del Col Alto, Italy
A delicately fruity aromatic bouquet with hints of flowers, honey and green apple is matched by a delightful fine mousse and fresh, clean palate.

Cuveé Heritage Brut Rosé, Italy
This traditional sparkling wine made from Pinot Noir is a pale pink in colour with a soft fruity and floral nose. The palate has a lovely, creamy mousse with pleasant redcurrant, strawberry and raspberry notes complemented by a fresh acidity.

Pimms
Served with lemonade, Pimms is a refreshing, fruity, summery drink which tastes subtly of spice and citrus fruit.

Soft Drinks
Orange Juice
Apple Juice
Elderflower Presse
Raspberry Lemonade

Canapés
Below is a sample selection of canapés. Served with the drinks reception; you have a choice of 4 items from our seasonal menu.

Red Peppercorn and Mustard Scented Pork Fillet
~*~
Local Asparagus and Hollandaise (v)
~*~
Slow Roasted Baby Tomato with Wobbly Bottom Goats Cheese (v)
~*~
Seared and Marinated Beef with Cambridge Blue Cheese
Our innovative seasonal menus, inspired by Modern British Cuisine, showcase the best of local produce.

You are asked to select one First Course, one Main Course, and one Sweet Course to serve all your guests. In addition, we ask that you choose a vegetarian First Course and Main Course to serve to any vegetarian guests you may have.

Fresh bread rolls, tea, coffee and petit fours, jugs of iced water, linen table cloths, linen napkins, candelabra, place cards, table plan and menu cards are included in the package price.

Once you have confirmed a booking with us, you will be subject to our terms and conditions, which can be found at the back of this document.

Vegetarians, and most dietary requirements, can be catered for if known in advance.

Below is a sample wedding breakfast menu:

**Starter**
Yuzu and Thai Basil Cured Salmon  
*with Pickled White Radish and Toasted Sesame Dressing*

Locally Grown Steamed Asparagus (v)  
*with Smoked Maldon Salt and Nutty Brown Butter*

~*~

**Main Course**
Marinated Rump of Spring Lamb,  
*Smoked Aubergine Purée, Crushed Peas and Beans, Salsa Verde*

Warm Terrine of Tomato, Halloumi and Aubergine (v)  
*with Spring Vegetable Tomato Consommé*

~*~

**Dessert**
Chilled Chocolate Fondant  
*with Balsamic and Basil Scented Strawberries*

~*~

Tea, Coffee & Petit Fours
Each guest has half a bottle of wine to accompany their meal. Your wedding breakfast will be served with the following wines as part of the package:

La Playa Sauvignon Blanc Colchagua Valley, Chile, 2016

*From the Curico Valley, south of Santiago in Chile, this is a modern, aromatic Sauvignon Blanc. Lemon in colour with hints of green, the nose is highly aromatic with strong notes of citrus fruits and flowers together with subtle yet pleasant touches of fresh grass and ripe pineapples. On the palate, it is fresh and crisp with gooseberry, elderflower and lime and a long and pleasant finish.*

Merlot Ca’ Luca, Italy, 2016

*Ruby red colour with violets highlights. It has an intense bouquet with rich variety of currants and spices. These fruity aromas combine notes of freshness and soft tannins. On the palate the fruit flavours of blackcurrants, plums, bramble fruits and vanilla expand to create a wine with excellent balance. Long lasting in the mouth ending with pleasant fruity aromas.*

For the toast, you can raise a glass of the following:

Jesus College Champagne

*This Champagne of elegance and finesse is splendid as an aperitif or to accompany a meal*

Please choose a soft drink option for the toast:

Orange Juice
Apple Juice
Elderflower Presse
Raspberry Lemonade
For your evening reception, the Roost Café/ Bar (Cash Bar) and Brewery room is available for your exclusive use. You are welcome to bring your own DJ or band for the event, following advice from our Event Coordinators.

We have four options to choose from for your evening reception buffet. You are able to choose one option from the list below. The catering will be based on half the amount of day guests you have.

**Option 1**
Hot hand-carved roast meats

\[ \text{served with a selection of breads, chutneys and sauces and thick cut chips} \]

**Option 2**
Platters of assorted cheeses, cured meats and smoked fish

\[ \text{served with chutneys and dips, biscuits and sliced breads and prepared fruits} \]

**Option 3**
Assorted bruschetta and tartlets

\[ \text{with remoulade, potato and mixed leaf salad and a selection of dressings} \]

**Option 4**
Locally made chipolata sausages and mini beef burgers in buns

\[ \text{served with condiments, pickles, emmental cheese and thin cut fries} \]
Local Suppliers

Below is a list of local suppliers who can help add the final touches to your wedding.

**Flowers**
Madeleine Bradley Floral Design  
www.madeleinebradley.com  
01954 212242

Flowers by Elizabeth Jane  
www.ElizabethJaneFlowers.com  
07834 267323

Bloom and Blossom  
http://www.bloom-and-blossom.co.uk/  
07906 363620.

**DJ/Band/ Dance lessons**
The Edge Entertainment Consultants  
www.theedge-uk.com  
01954 465566

Dance Matters  
www.dance-matters.co.uk  
naomi@dance-matters.co.uk

**Photographers**
Liquid Photo  
www.liquidphoto.co.uk  
07793 543100

Lightworks Photography  
www.photographyatlightworks.co.uk  
01223 459241

Jamie Andersen Photography  
www.jamieandersenphotography.com  
07901 505782

**Cakes**
Pretty Tasty  
www.prettytasty.co.uk  
07974 230450

Beautiful Tiers  
www.beautifultiers.co.uk  
07514 304316

Designs of Loving  
www.deignsforloving.co.uk  
01223 830628
We understand every wedding is different and that you may want that extra something to help make your day even more special. Therefore you may wish to consider the following additions we have on offer. Please feel free to discuss any further ideas with us, we are always happy to help.

**Wine**

You have set wines included within the wedding package you have chosen, however you may like to serve something a little different to your guests. If you wish to make a selection from our full wine list, we would be happy to provide you with a quote.

If you feel half a bottle of wine may not be enough for your guests, we can serve further bottles and these will be sold on a sale or return basis.

**Fish Course**  £7.60 per cover (inc VAT)

We have a selection of fish dishes that can be chosen from our current menu as an additional course for your wedding breakfast.

**Cheese Course**  £8.65 per cover (inc VAT)

A cheese course is always a lovely way to end a meal. We can serve a selection of Artisan British and French Cheeses with homemade chutney and bath Oliver biscuits

**Couples Menu Tasting**  £350 per tasting for 2 people (inc VAT)

We have an excellent reputation for private dining and would be happy to talk through menu selections with you however, if you would like to arrange a menu tasting, please let us know.

**Accommodation**

Subject to availability, we have accommodation on site which you can book on behalf of your guests. Alternatively we can reserve rooms for you, which your guests can book and pay for themselves online, via credit card, using a promotional code which we will allocate to you.
To secure your booking date you are required to pay a deposit 25% of the booking value.

Once you have confirmed a booking with us you are subject to our terms and conditions below:

1. **Menu and wine choices**, special dietary requirements and other information relating to your booking must be sent to the Conference and Events Office at least two weeks before the date of the wedding.

2. **For evening receptions** our bar closes strictly at midnight. Unfortunately it is not possible to purchase drinks from the bar using card payments, it is cash only.

3. **DJs and Bands** must be able to produce valid PAT testing certificates and public liability forms in order to perform at the evening reception at Jesus College.

4. **A set menu** should be chosen by wedding organisers for their entire group. A choice of menus cannot be provided for formal meals except for vegetarian or other special dietary requirements.

5. **Final numbers and final details** must be confirmed in writing at least five full working days prior to the date of the function. Accounts will be based upon the final number, or minimum booking number, whichever is the greater.

6. **Packages prices** listed include – room hire, service, candles, linen, place cards, table plan and menu cards. You will be charged our current latest price.

7. **Package prices** have fixed wine quantities. If you exceed these quantities you are welcome to order additional wine, available on a sale or return basis.

8. **Self Catering**: With the exception of a wedding cake, it is not possible to provide your own catering or provide your own wine. Please be aware that we cannot accept responsibility for the content or quality of items that are not directly sourced from the College.

9. **Standard table plans** and place cards are included in your wedding package price. Table plan information needs to be submitted to the Conference office at least five days in advance.

10. **VAT**: All accounts are subject to VAT unless the customer/organisation qualifies for exemption and confirms this in writing before the date of the function.

11. **Payment**: An invoice for 25% of the booking value will be sent 3 months prior to the wedding date, and then account balance will be invoiced after the wedding has taken place. Our payment terms are 28 days net after date of invoice. Overdue accounts will be charged interest at the rate of 5% per month.

12. **Vehicles and parking**: If you are driving to the College, intercom the Porters’ Lodge at the Victoria Avenue gates for access to the College. We do not reserve or guarantee any spaces, parking in available on a first come, first serve basis and is entirely at your own risk.

13. **Safety and Security**: You must ensure that the applicable College health and safety and fire regulations are observed at all times. You must also ensure that good order is maintained in the room or building and that no damage is caused to its structure or contents. Guests under the age of 18 must be accompanied by a parent, or named responsible adult who is responsible for their behaviour and safety.

14. **CCTV**: Jesus College operates a CCTV system for the security & safety of the College’s community, buildings and visitors.

15. **Insurance**: The College’s insurance covers public liability claims where the College is deemed to be liable. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.

16. **Force Majeure**: The College shall not be held liable for circumstances beyond its reasonable control that may prevent the College from meeting its obligations in respect of a booking.

17. **GM Products**: It is our policy to ensure that, to the best of our knowledge, none of the foods we serve contain genetically modified soya or maize as required by the EC and UK labeling requirements.

18. **Smoking Policy**: Smoking is prohibited on College premises with the exception of a two designated smoking shelters located in the North Court Car Park and besides the substation at the end of the Library Court building.

19. **Cancellation**: In the event of a confirmed booking being cancelled the following catering cancellation charges will be applied.

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<thead>
<tr>
<th>TIME PRIOR TO THE DATE OF THE WEDDING</th>
<th>CANCELLATION CHARGE AS % OF TOTAL COST</th>
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<tbody>
<tr>
<td>More than 12 weeks but not more than 6 months</td>
<td>25%</td>
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<tr>
<td>More than 4 weeks but not more than 12 weeks</td>
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<td>More than 14 days but not more than 4 weeks</td>
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<td>Within 14 days</td>
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