

Jesus College

Silver Wedding Package

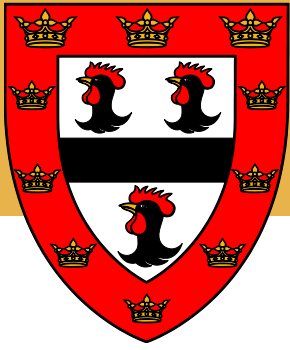


2018/19

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



Silver Wedding Package

£105.00 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

3 Course Formal Wedding Breakfast including coffee and petit fours

Half a bottle of House Wine

Glass of Sparkling Wine for your Toast

White Linen Table Cloths, Napkins and Candelabras

Personalised Menus, Table plan and Place cards

Wedding Cake Stand and Knife

Bridal Dressing Room

Services of a Wedding Coordinator

Master of Ceremonies

Preferential Bedroom Rates

Evening Reception Venue Hire

Car Parking subject to availability

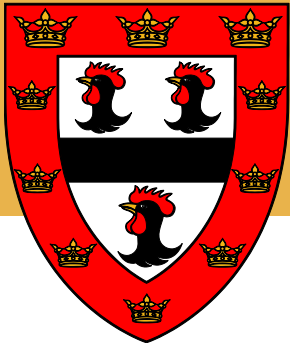
Civil ceremony charges

£840 - College Hall (80-140 guests)

£520 - Upper Hall (40-70 guests)

£340- 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 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.

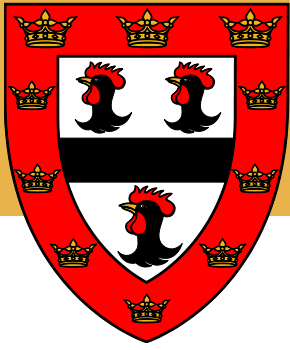
Soft Drinks

Orange Juice

Apple Juice

Elderflower Presse

Raspberry Lemonade



Sample Wedding Breakfast Menu

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

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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

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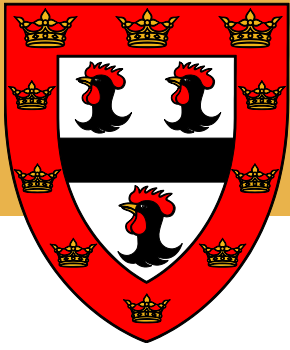
Dessert

Chilled Chocolate Fondant

with Balsamic and Basil Scented Strawberries

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Tea, Coffee & Petit Fours



Wine & Drinks List

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:

Veuve de Valmante Brut NV France

An easy drinking soft and well-rounded sparkler, vibrant and fun, it makes for a great party wine.

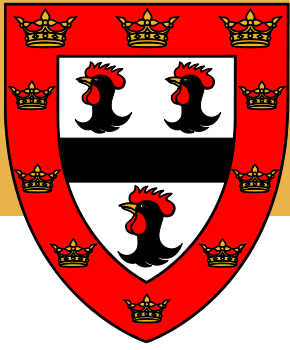
Please choose a soft drink option for the toast:

Orange Juice

Apple Juice

Elderflower Presse

Raspberry Lemonade



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

The Edge Entertainment Consultants

www.theedge-uk.com

01954 465566

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

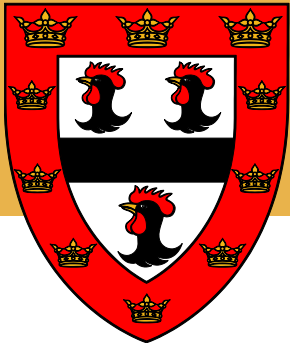
www.beautifultiers.co.uk

07514 304316

Designs of Loving

www.deesignsforloving.co.uk

01223 830628



Wedding Extras

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

£7.70 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

£8.90 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

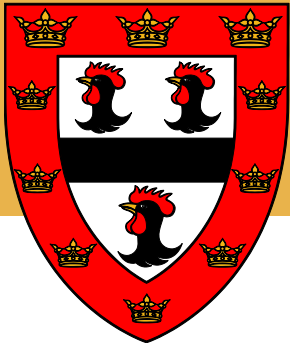
Couples Menu Tasting

£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.



Booking Terms & Conditions

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** is due 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 is 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. You must ensure that any guest under the age of 18 must be accompanied by a parent, or guardian or named responsible adult who is responsible for that minor's behaviour or 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.

TIME PRIOR TO THE DATE OF THE WEDDING

CANCELLATION CHARGE AS % OF TOTAL COST

| | |
|---|------|
| More than 12 weeks but not more than 6 months | 25% |
| More than 4 weeks but not more than 12 weeks | 50% |
| More than 14 days but not more than 4 weeks | 75% |
| Within 14 days | 100% |