SAY I DO
WITH HOTEL FELIX

Hotel Felix is a beautiful Victorian Villa, with extended contemporary wings which house the majority of our 52 individually styled bedrooms.

With stylish interiors, beautiful landscaped gardens, exquisite food and elegant reception rooms, we’re pretty sure it’ll be love at first sight.

Combine that with our blend of friendly and professional service and you can be sure of a truly memorable day.
MAKING MEMORIES IS WHAT WE DO BEST…

“I couldn’t fault anything the hotel did, the sun smiled, the food was fantastic, everything we had asked for happened and at all times every member of staff was charming, kind and helpful.”

Mr and Mrs Rossiter

“I can’t recommend Hotel Felix highly enough to people looking for a wedding venue. From the wedding co-ordinator to all members of staff on the day….the level of organisation, professionalism and courtesy was superb.”

Mr and Mrs Bradley
EXCLUSIVELY YOURS

Our First Floor hire option offers exclusive use of two interlinking, fully air-conditioned reception rooms which can accommodate a maximum of 60 guests including the wedding party for your ceremony, a sit down meal for 60 maximum and 100 for an evening reception.

Offering beautiful views from the bay window across the gardens and boasting its own private guest bar, the rooms are accessed by the original wooden staircase with its large, arched picture window.

The cost for First Floor hire includes:

- Room hire
- Penthouse Suite for the Bride and Groom
- Three bedrooms inclusive of full English breakfast
- Resident DJ and dance floor
- Printed menus
- Table numbers
- Silver cake stand and knife
- White table linen
- Use of hotel and grounds for photography
- Private Guest Bar
- Discounted bedroom rates when booked directly with the hotel
- Free on site car parking

£2950

Ceremony Charge

Should you wish to use Atlas, Calypso or the Gazebo for a civil ceremony for up to 60 there is a charge of

£500.00
CLASSIC MARQUEE WEDDING

Experience the elegance of a marquee wedding in our beautiful landscaped grounds. This is the perfect option if your wedding party exceeds 60 guests.

The marquee can hold up to 180 guests for a reception, boasts its own private bar and can be designed to meet your own individual requirements. The dancefloor is located in Hyperion and is linked to the hotel allowing access to and from the marquee.

The venue charge for a marquee wedding is £1500. (Please note that this excludes the charge for the marquee which is tailored to your individual requirements).

This package is suitable for between 60 and 180 guests and includes:

- Hyperion room hire
- Resident DJ and dance floor
- Penthouse Suite for the Bride and Groom
- Two Junior Suite bedrooms
- Printed menus
- Table numbers
- Silver cake stand and knife
- White table linen
- Use of hotel and grounds for photography
- Private guest bar
- Discounted bedroom rates when booked directly with the hotel
- Free on site car parking

£1500

(Please note that this excludes the charge for the marquee).

Ceremony Charge

Should you wish to use Atlas, Calypso or the Gazebo for a civil ceremony for up to 60 guests, there is a charge of

£500.00
MARQUEE PACKAGES

Seated package for 70 to 100 people

9 x 18m Clearspan Marquee with white walls and roof
  Full interior lining
  Glazed patio doors
  Full wooden floor with green carpet, as standard
9 x 6m bar marquee (including lining, full wooden floor with carpet and bar)
  Round tables and natural wood banquet chairs with ivory pads
  Lighting for the marquees

£4600.00 plus VAT

Seated package for 110 to 140 people

9 x 21m Clearspan Marquee with white walls and roof
  Full interior lining
  Glazed patio doors
  Full wooden floor with green carpet, as standard
9 x 6m bar marquee (including lining/full wooden floor with carpet and bar)
  Round tables and natural wood banquet chairs with ivory pads
  Lighting for marquees

£5100.00 plus VAT

Seating package for 150 and 180 for the evening reception

9 x 24m Clearspan marquee with white walls and roof
  Full interior lining
  Glazed patio doors
  Full wooden floor with green carpet, as standard
9 x 6m bar marquee (including lining/full wooden floor with carpet and bar)
  Round tables and natural wood banquet chairs with ivory pads
  Lighting for marquees

£5500.00 plus VAT
WEDDING DRINKS PACKAGE

(Optional)

We have one comprehensive drinks package to cater for the tastes of all your guests. Champagne, Prosecco, cocktails or wine, the decision is yours. Alternatively, you can arrange for money to be put behind the bar so that your guests can enjoy a drink of their choice on arrival.

Our drinks package starts at £25.50 per person and includes one glass of the following:

**Post Ceremony drink**
- Pimms and lemonade
- Bucks Fizz
- Prosecco
- Cava Rose

**For the Wedding Breakfast**
Half a bottle of House Wine (Red or White)

**For the Toast**
- Glass of Prosecco
- House Champagne (£2.50 per person supplement)
A LITTLE TASTER

Sample Canapés

**Hot items:**
- Warm Goat Cheese Gougère (V)
- Salt and Pepper Squid, Wasabi Mayonnaise (GF)
- Crab Cake with Basil Aioli
- Crisp Prawn Wonton with Teriyaki Sauce
  *(Supplement 75p)*
- Pork Meatball with Tomato, Garlic and Oregano
- Prawn and Sesame Toast
  *(Supplement 75p)*
- Spinach, Feta and Caper Croquettes with Lemon Yoghurt
- Salt Cod Croquettes with Lemon and Chive Mayonnaise

**Cold items:**
- Warm Goat Cheese Gougère (V)
- Salt and Pepper Squid, Wasabi Mayonnaise (GF)
- Crab Cake with Basil Aioli
- Crisp Prawn Wonton with Teriyaki Sauce
  *(Supplement 75p)*
- Pork Meatball with Tomato, Garlic and Oregano
- Prawn and Sesame Toast
  *(Supplement 75p)*
- Spinach, Feta and Caper Croquettes with Lemon Yoghurt
- Salt Cod Croquettes with Lemon and Chive Mayonnaise

Choose 4 canapés £10.00 per person.
Additional items £2.25 per person per item
A MORE TRADITIONAL AFFAIR

Sample Wedding Breakfast Menus

A choice of one starter, one main and one dessert should be made for your entire party, with the exception of guests with specific dietary requirements or vegetarian, who will be catered for separately.

Select three courses, plus tea/coffee

A choice menu may be offered to guests from which to pre-order for a supplement of £5 per person for three choices per course.
Starters

- Smoked Ham Hock Terrine, Apple and Mustard Purée, Crispy Pancetta and Piccalilli £7.50
- Chicken Liver Parfait, Carrot Chutney and Toasted Brioche £8.50
- Confit Salmon “mi cuit”, Vanilla and Lime Mayonnaise, Garden Vegetables à la Grecque £8.00
- Portland Crab and Langoustine Cocktail, Brown Meat Beignet, Compressed Cucumber, Lemon and Parsley £9.50
- Pan Fried Sea Bass, Risotto Milanese, Samphire and Sea Herbs £8.95
- Garden Vegetable Risotto, Parmesan Crisp, Whipped Goats Curd (v) £6.95
- Pressed Tomato Terrine, Aged Balsamic Vinegar and Smoked Mozzarella, Basil Oil Dressing (v) £7.50

MainCourses

- Pan Fried Loin of Local Lamb, Slow Roasted Shoulder, Caponata, Fondant Potato, Salsa Verde, Lamb Jus £20.95
- Roasted Fillet of Pork, Olive Oil Mash, Black Garlic Aïoli and Crispy Sage Leaves £18.50
- Sun Blushed Tomato and Mozzarella Stuffed Chicken Supreme with Pommes Anna, Braised Fennel, Baby Leeks and a Light Chicken Jus £18.95
- Roast Fillet of Beef, Yorkshire Pudding, Dauphinoise Potatoes, Seasonal Vegetables, Red Wine Sauce £23.00
- Pan Fried Breast of Barbary Duck, Sautéed Butterbeans and Rainbow Chard, Marsala Jus £22.50
- Steamed Supreme of Brill, Roasted Vegetables, Orzo Pasta, Tomato and Basil Consommé £22.50
- Monk Fish “Osso Bucco” Potato and Artichoke Terrine, Shellfish Sauce, Seasonal Vegetables £20.95
- Spinach and Pecorino Gnocchi with a Pot-au-feu of Baby Vegetables in a warm Tomato Broth £14.50
- Open Lasagne of Char Grilled Asparagus, Artichokes and Leeks, Smoked Aubergine Purée, Saffron Cream and Chive £14.50
Desserts

White Chocolate Panna Cotta, Sablé Breton Biscuit, Vanilla Chantilly, Fresh Raspberries and Raspberry Sorbet £7.50

Hotel Felix Tiramisù with Mascarpone £7.50

Strawberry Summer Fruit “Crumble”, Lemon and Basil Sorbet and Strawberry Champagne Consommé (May-Oct) £8.50

Winter Fruit Cobbler with Rum and Raisin Ice Cream (Nov-April) £8.50

Dark Chocolate Marquis with Passion Fruit Gelée, Yoghurt Sorbet and Honeycomb £8.50

Honey and Lemon Crème Brûlée, Rosemary Shortbread, Lemon Verbena Sorbet £8.00

Tea/Coffee £2.95
Homemade Truffles £1.00

Intermediate or Extra Courses

Sorbet Course upon request from £5.00
Fish courses upon request from £8.00
Three Traditional Cheeses, Water Biscuits, Fruit Chutney £7.50

We offer a complimentary food tasting for the wedding couple choosing 2 starters, 2 main courses and 2 desserts to try for your special day – Food prices subject to change at any time
SOMETHING FOR THE LITTLE ONES

Sample Children’s Menu
The little people in your party will love our home-cooked, wholesome dishes. Select one main course and a dessert for all the children.

Main Courses

<table>
<thead>
<tr>
<th>Main Course</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hotel Felix Beef Burger and Chips</td>
<td>£6.75</td>
</tr>
<tr>
<td>Wicks Manor Pork Sausages, Mashed Potato and Baked Beans</td>
<td>£6.50</td>
</tr>
<tr>
<td>Battered Haddock, Hand Cut Chips and Peas</td>
<td>£6.95</td>
</tr>
<tr>
<td>Penne Pasta with Fresh Tomato Sauce</td>
<td>£5.50</td>
</tr>
<tr>
<td>Homemade Ham and Cheese Pizza</td>
<td>£5.50</td>
</tr>
</tbody>
</table>

Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Brownie with Chocolate Ice Cream</td>
<td>£5.50</td>
</tr>
<tr>
<td>A Selection of Ice Creams</td>
<td>£4.50</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>£4.25</td>
</tr>
</tbody>
</table>

If you prefer, half portions of the adult courses can be offered at half the price of the dish up to the age of 10.
EVENING BUFFET

Hot Focaccia Buns with a choice of two delicious fillings are a winning alternative to a traditional finger buffet (note: this is only available as an evening buffet after a three-course wedding breakfast).

Hot Carved Sandwiches carved in the room with a choice of fillings in Homemade Focaccia Buns served with Vegetable Crisps

Choose two items

- Porchetta; Loin of Pork flavoured with Garlic, Rosemary and Fennel
- Roast Sirloin of Norfolk Beef with Caramelised Red Onions (£2.00 supplement)
- Boned and Rolled Roasted Chicken, Sage and Onion Stuffing
- Grilled Mediterranean Vegetables with Tomato Chutney (V)

£14.00 per person

Bowl of Spiced Potato wedges (approx 20 portions)

£20.00 per bowl

Prices may be subject to change without notice.
LIGHT BITES FINGER BUFFET

The finger buffet menu offers your evening guests a wide selection, chosen from the options below. Closed Sandwiches are included with all Finger Buffets.

Choice of 5 items from the below £19.00 per person
Choice of 7 Items from the below £23.00 per person

Selection of Assorted Sandwiches are included
Carrot and Coriander Falafel Bites with Spicy Tahini Dressing (Vegan)
Courgette and Smoked Mozzarella Arancini (V)
Cajun Spiced Chicken Bites
Jack Fruit “Pulled Pork” Mini Burgers with Homemade Barbeque Sauce (Vegan)
Homemade Mini Burgers and Tomato Relish
Cod Cheek Scampi, Tartare Sauce
Smashed Avocado, Chilli and White Anchovy Bruschetta
Sausage, Sage and Onion Rolls
Smoked Haddock and Asparagus Quiche

Triple Chocolate Brownies
Char-grilled Fruit Kebabs, Coconut Cream (Vegan)
Cinnamon and Vanilla Custard Filled Mini Doughnuts

Fresh Leaf Tea/Cafetiere Coffee
DIRECTIONS TO HOTEL FELIX

From London M11

Do not leave the motorway at Junction 12 (the sign only shows Huntingdon straight on). Leave the motorway at Junction 13 and follow the A1303 into Cambridge, past the Madingley Park and Ride car park and Churchill College. Going past Churchill College, turn immediately left into Storey’s Way and follow the road until you come to the junction of Huntingdon Road. Please note that a part of Storeys Way has a 2m width restriction. Turn left onto the Huntingdon Road A1307 and drive away from the city centre for about ½ mile until you see The Travellers Rest pub on your left-hand side. Immediately opposite, turn right into Whitehouse Lane and the hotel is on your left.

From Newmarket A14 East

Follow the A14 and leave at Junction 32. Take the B1049 Histon Road into Cambridge. Follow the road, passing through a set of traffic lights and continue until it meets the junction of Victoria Road and Huntingdon Road. Turn right at the first set of traffic lights and right again onto Huntingdon Road at the second set of traffic lights by the now disused Texaco garage. Drive away from the city centre for about ¾ mile until you see The Travellers Rest pub on your left-hand side. Immediately opposite, turn right into Whitehouse Lane and the hotel is on your left.

From Huntingdon A14 West

Follow the A14 until you see a fork in the road. The A14 towards Newmarket will be the left-hand lane and the M11 will be in the right-hand lane. Follow the middle lane, the A1307 into Cambridge. You will go past Girton College on the left and then a BP garage. Immediately after the garage, there will be a turning on your left. Continue past this, but take the next turning on your left into Whitehouse Lane. This is situated opposite The Travellers Rest pub on your right.
GUIDE TO CIVIL CEREMONIES

Having confirmed the date and time of your ceremony at the approved premises, the couple are advised to contact the Ceremony Management Team for Cambridgeshire (amalgamation of Cambridge, Fenland, Huntingdon and Ely)

Ceremony Management Team
Cambridge Register Office, Castle Lodge, Shire Hall, Castle Hill Cambridge CB3 0AP
Telephone: 03450451363
Open: 9.00am – 4.00pm Monday to Friday

You will need to confirm with the Ceremony Management Team that a registrar can attend to conduct the ceremony on the day and time in question. This can be done up to 12 months in advance of the ceremony. You will then receive written confirmation within 7 days. This will outline the date and place at which you need to give the legal notice of your intention to marry, the documents you need to produce and the fee to be paid.

The Ceremony

A ceremony which takes place at approved premises has no religious connotations. The Registrar who performs the ceremony will outline the manner in which it will be conducted. You should discuss with them, in advance, the way you wish to personalise the ceremony.

And Finally

The onus is on you to make sure that all legal requirements have been satisfied, and that the Registrar who will be conducting the ceremony, has the relevant authorities in their possession well in advance of the ceremony.

For further information see www.cambridgeshire.gov.uk
Cambridge 0345 0451363 cambridgero@cambridgeshire.gov.uk
Huntingdon 0345 0451363 huntingdon@cambridgeshire.gov.uk
March & Ely 0345 0451363 fenlandro@cambridgeshire.gov.uk
TRIED AND TESTED…
Recommended Suppliers

**Photography**

Andy Fountain Photography  
Tel: 01487 479417  
www.andyfountainphotography.co.uk

Chris Brudenelle Photography  
Tel: 01733 202694  
www.chrisbrudenellphotography.co.uk

Damien Vickers Photography  
Tel: 07715 379299  
www.damienvickersphotography.co.uk

Hannah Duffy Photography  
Tel: 07545 822278  
www.hannahduffy.com

Scotts of Cambridge  
Tel: 01954 250125  
www.scottsofcambridge.co.uk

**Cakes**

Sue Polhill  
T: 01480 391084  
www.suepolhillcakes.co.uk

Tom’s Cakes  
T: 01487 842200  
www.tomscakes.co.uk

Sugar Mill Celebration Cakes  
T: 01763 852627  
www.sugarmillcelebrationcakes.co.uk

**Flowers**

All In One Season  
T: 01462 683743  
www.allinoneseason.com

Clare Jones Floral Design  
07724 875175  
clare@clarejonesfloraldesign.co.uk

Heidi Appleyard  
T: 01954 716069  
www.heidiappleyard-floraldesign.com

Petals or Pearls  
T: 01223 264100  
www.petalsorpearls.co.uk

**Chair Covers**

Ambience Venue Styling  
T: 08000 439187  
www.ambiencevenuestyling.com

Sweet Pea and Me  
T: 01223 830038  
www.sweetpeaandme.co.uk

**Stationery**

Eliza May Prints  
E: elizamayprints@gmail.com  
www.elizamayprints.com

Flo & Burt Wedding Stationery  
E: info@floandburt.co.uk  
www.floandburt.co.uk
TRIED AND TESTED…
Recommended Suppliers

Music
Disco (resident DJ)
AJ’s Discotheques
T: 01223 836422
E: ajsmanagement@icloud.com

Background music (during the ceremony or meal)
Jazz Ambience
T: 01223 505777
www.jazzambience.co.uk

The Cambridge Harpist – Rebecca
T: 07816537185
www.facebook.com/thecambridgeharpist

Hair and Make Up
Anastasia’s Tanning & Beauty Room
T: 07825 287955
www.anastasiastanningandbeautyroom.co.uk

Cambridge Makeup Artist
T: 07507 506926
www.cambridgemakeupartist.com

Wedding Insurance
Arthur Brown Insurance Brokers
T: 0113 2432486

Videographer
SkyRig UAV
Film your wedding day from the sky
www.skyriguav.co.uk

Casino Tables
Casinorama
M: 07831726747

Crèche/Babysitter
Safe and Sound Mobile Crèches
M: 07774 708569
www.safeandsoundmobilecreches.co.uk