



Wedding Ceremony Room Hire

Granta Suite

Our prestigious Granta Suite is the perfect setting for any fairytale wedding ceremony holding up to 150 guests. Your guests can look out over our beautiful landscaped gardens whilst you say 'I do' then walk out into Riverside Gardens for your reception drinks.

2018 £730.00

2019 £760.00

2020 £790.00

2021 £820.00

Cam Suite

The Cam Suite holds up to 60 guests and has beautiful views of the River and our Riverside Gardens. You can access our Riverside Gardens after the ceremony to continue your celebrations.

2018 £670.00

2019 £700.00

2020 £730.00

2021 £760.00

Cayley Suite

This suite is ideal for the more intimate occasion seating up to 36 guests. This light and airy room has fantastic River views and open on to a private garden.

2018 £610.00

2019 £640.00

2020 £670.00

2021 £700.00

Riverside Gazebo

Our Riverside Gazebo offers the perfect location overlooking the River Cam for your ceremony. There will be no additional room hire charge as you will be asked to confirm one of the above suites.

Altogether, a truly memorable choice!

For more information on civil wedding ceremonies in our licensed suites, please contact our Events Team.





Double Happiness

Celebration

2018 £2018

2019 £2019

2020 £2020

2021 £2021

Our package caters for 20 guests

A ceremony in our Riverside Garden, under the gazebo

(The Cayley Suite is allocated as a wet weather option)

Two beautiful twelve seated punts escorting you and your guests along the river
whilst enjoying Champagne and canapés

On your return to the hotel enjoy a glass of Champagne with your guests

A stand up 7 course bonsai meal tailor-made for you, or
3 course sit down meal (supp £15 per person)

Half bottle of house wine per adult during your meal

Personalised table plan, menu and place cards

Champagne toast

Overnight accommodation in our spacious junior suite

(Subject to availability at the time of booking)

Wedding Packages

Here at DoubleTree by Hilton Cambridge we pride ourselves on providing first class service and a range of packages to suit all tastes.

Our Wedding Coordinator is on hand to take you through the initial planning stages through to the final event meeting with the team to help create a day as individual as you are.





St Johns Package

Minimum number of 40 guests

2018 £60.00 per person

2019 £64.00 per person

2020 £68.00 per person

2021 £72.00 per person

A complimentary menu tasting is offered to all parties over 40 guests

Advice from our Wedding Co-ordinator

Menu tasting for 2 is offered to all parties over 40 guests

A glass of Bucks Fizz per person on Arrival

Hotel Master of Ceremonies

Room hire for the wedding breakfast

Red carpet reception

White linen table cloths and napkins

Three course meal with coffee and petit fours

One glass of house wine per adult

Sparkling wine to toast

Use of cake stand and knife

Capped accommodation rates for guests

Capped car parking rates





Menu

Beginning

Plum tomato and basil soup with a parmesan dumpling

Smoked chicken and pancetta terrine with pine nut and basil salsa

Smoked haddock and Stilton tart with rocket and herb salad

Spinach, ricotta and red pepper roulade with cucumber vinaigrette

Middle

Roast rump of lamb with rosemary and garlic pate, honey roasted vegetables and a redcurrant sauce

Baked breast of chicken stuffed with wild mushroom, smoked bacon and shallots wrapped in Parma ham

Pan fried sea bream with chorizo and aubergine caviar corralled by a red pepper puree

Sweet roasted bell pepper stuffed with dates, couscous and Moroccan spices with garlic bruschetta and fresh figs

All main courses are served with seasonal potatoes and vegetables

End

Profiteroles filled with fresh cream and served with caramel and chocolate sauces

Tiramisu with a coffee and Tia Maria sabayon

Organic white chocolate mousse with chocolate pencils and a shot of cherry puree

Fresh sliced seasonal fruits

To Finish

Coffee and petit fours





Magdalene Package

**Available: October - March
(Minimum number of 50 guests)**

2018 £92.00 per person

2019 £96.00 per person

2020 £100.00 per person

2021 £104.00 per person

Advice from our Wedding Co-ordinator

Chauffeured wedding punt for the Bride & Groom

Bucks Fizz or Pimms on arrival

Hotel Master of Ceremonies

Room hire for the wedding breakfast

Red carpet reception

White linen table cloths and napkins

Three course meal with coffee and petit fours

Half a bottle of house wine per adult

Champagne to toast

Use of cake stand and knife

Personalised table plan & menu cards

Overnight Riverview accommodation for the Bride and Groom

Capped accommodation rates for guests

Capped car parking rates





Menu

Beginning

Wild mushroom soup with Somerset brie kebab

Salmon, prawn, cashew and parsley timbale served with rock chive and yellow cherry tomato salsa

Duck & Fig terrine with sweet onion marmalade

Smoked chicken, walnut and bacon salad served with basil oil

Creamed vegetable kiev

Middle

Roasted fillet of beef with wild spinach and mushrooms

Leg of lamb stuffed with olives, almonds, sherry soaked raisins and orange and served with lavender honey scented gravy

Pan fried sea bass served with roasted red onion, bok choy and pink Champagne cream sauce

Duo of duck, confit leg and slow roasted breast of duck served with oyster mushrooms and teriyaki sauce

Creamy courgette, wild mushroom and white wine risotto drizzled with basil oil and parmesan

All main courses are served with seasonal potatoes and vegetables

End

Lavender fruit jelly with honey ice cream

Sticky toffee pudding with Cornish cream and toffee sauce

Trio of chocolate desserts

Summer berry pudding with crème fraiche

To Finish

Coffee and petit fours





Queens Package

**Available: October - March
(Minimum of 40 Guests)**

2018 £128.00 per person

2019 £133.00 per person

2020 £138.00 per person

2021 £143.00 per person

Advice from our Wedding Co-ordinator

A complimentary menu tasting for two is offered to all parties over 40 guests

Chauffeured wedding punt for the Bride & Groom

Two glasses of Champagne cocktails on arrival

Hotel Master of Ceremonies

Room hire for the wedding breakfast

Red carpet reception

White linen table cloths and napkins

Five course meal with coffee and petit fours

Half a bottle of upgraded wine per adult

Champagne to toast

Use of cake stand and knife

Personalised table plan, menu & place cards

Overnight Riverview accommodation for Bride and Groom

Capped accommodation rates for guests

Capped car parking rates





Menu

Beginning

Cream of cauliflower and Bomber Cheddar soup with crispy croutons

King prawn and mango salad with sweet chilli jam

Fallow deer terrine served with Melba toast and grape chutney

Tartare of fresh and oak smoked salmon served with caper berries and shallot dressing

Baby spinach, pea and mint salad with goat's cheese Crostini and red onion marmalade

To Taste

Choice of sorbet: Lemon, Pink Champagne, Strawberry or Raspberry

Middle

Roast rack of English lamb with rosemary and garlic crust served with bundles of baby vegetables and creamed dauphinoise potatoes

Pan fried halibut served with sweet potato mash steamed buttered greens and a light crayfish sauce

Roasted fillet of beef topped with Somerset brie and red onion marmalade, turned potatoes, baby spinach and paved layered potatoes

Half marinated Banbury duck cooked two ways. Leg confit basted in goose fat and the breast roasted in black cherries. Served with steamed bok choy, wilted greens and saffron potatoes

Pear, Somerset brie, tarragon and leek filo parcel with creamed leeks and carrots

End

Trio of Crème brûlée

Double chocolate cake with raspberry syrup and vanilla bean ice cream

Strawberry pancetta with shortbread biscuit

Mixed berry tart with mascarpone cheese butter cream sauce

To Finish

Chef selection of British cheese

Coffee and petit fours





Evening Buffet Menus

Granta - £21.00

British cheeses and Mediterranean platters

Cheddar, Wensleydale, British brie

Served with pickled onions, cherry tomatoes, celery, grapes, pickle and crusty bread

Parma ham, Milano salami, chorizo

Served with pesto marinated peppers, vine tomatoes and crusty bread

Seasoned potato wedges

Regent - £24.00

Miniature bacon butties

Pizza slices

Skewered chicken with a Satay dip

Fresh salmon kebabs drizzled in dill butter

Vegetable Satay skewers

Miniature fish and chips with tartare sauce and lemon wedges

Pitta bread and nachos with Hummus and avocado dips and tomato salsa

Seasoned potato wedges

Trumpington - £27.00

A selection of open and closed sandwiches

Breaded chicken drumsticks

Newmarket sausages in a honey glaze

Homemade Mediterranean tartlets

Vegetable samosas with sweet chilli dip

Tempura battered prawns with ginger and spring onion dip

Mini pork pies and pickles

Miniature Yorkshire pudding filled with a slice of rare Scottish beef

Seasoned potato wedges

Sweet selection available as alternatives, please ask the Chef for his seasonal options

Alternative options are available, ask us about our Hogg Roast and BBQ's





Canapé Selector Menu

Please select your choice of choice of canapés; a minimum of 5 per person is required

£2.00 per item

- Tempura squid with garlic and chive dip
- Stuffed mushrooms filled with blue cheese and bacon
- Grilled aubergine rolls filled with hummus
- Deep fried fish in batter
- Salmon mousse on toasted baguette
- Salami cone filled with egg and cress
- Batons of fresh raw vegetables with blue cheese and tomato relish dips
- Brie and black grapes en croute

- Lemon tart bites
- Miniature chocolate brownies

£2.50 per item

- Tempura prawns with sweet chilli
- Grilled marinated chicken skewers
- Deep fried cod in beer batter with tartar sauce
- Fried cheddar cheese croquettes
- Marinated pork belly on Italian bread
- Stuffed cherry tomato with basil pesto
- Hummus quenelle on flat bread
- Yellow cherry tomatoes filled with mozzarella and red tomato pesto
- Tempura vegetables with pepper relish
- Tart of grilled mixed peppers with aubergine puree
- Blue cheese rolled in roasted sesame seed

- Crème brûlée
- Miniature trifle
- Mini sticky toffee pudding

£3.00 per item

- Marinated beef fillet skewers
- Chicken kebab
- Blackened salmon with mint and yoghurt
- Deep fried king prawn in batter
- Roasted new potatoes with sour cream and rock chive
- Tea smoked salmon on toasted brown bread
- Carpaccio of monkfish with rocket and parmesan
- Tartar of beef
- Grilled asparagus wrapped with pancetta
- Smoked salmon roses with black caviar

- Fruit skewers
- Fruit tarts





Pre Wedding Fun

DoubleTree by Hilton Cambridge is pleased to be able to offer ideas for your pre wedding event that will compliment your very special day.

Afternoon Tea

Our Afternoon Tea menu provides an imaginative, fun and delicious edible twist on this indulgent and quintessentially English of dining customs. Served in our Restaurant or Bar overlooking the beautiful River Cam and the surrounding meadows.



Picnic and Punting

Our Picnics are ideal to enjoy whilst taking in the beautiful scenery Cambridge has to offer on a chauffeured punt. Or for those who prefer to enjoy a picnic on terra firma, a selection of Picnic hampers to pre-order and can be enjoyed on the hotel's Bar terrace or on the riverside lawn.

The picnic can be tailor made to suit and can include items from the hotels drinks list such as, Champagne, jugs of Pimm's, jugs of Iced Tea or Champagne Cocktails.



Cocktails and Punting

We have teamed up with Scudamores to give you the chance to follow in Drake's illustrious wake, but replacing a voyage on the Golden Hind with a 60 minute exploration of the historic College Backs by chauffeured punt, and then following this with a 75 minute Cocktail making experience at the Hotel.

The masterclass (weather permitting) will take place at the special Cocktail Bar, situated in the Hotel grounds. The bar has been created from a refurbished ex-King's College punt acquired by us upon its 'retirement' from the River Cam.



Restaurant Luncheon

A more traditional alternative is the Bridesmaids Luncheon, hosted by the bride and/or her Mother.

With beautiful views overlooking the river, fully air conditioned Restaurant offers an impressive setting with superb choice of food and wine. The menu is modern and complimented by an excellent wine list, and the Restaurant offers a relaxed yet elegant atmosphere to make your lunch extra special. The Restaurant is delighted to offer private dining facilities for up to 14 people, with specially designed menus to suit every palate.





Your Perfect Day Countdown Checklist

12-6 months

- Set a date
- Set a provisional date for your wedding and hold with the hotel.
- Decide on the venue for your ceremony
- Check availability with the registrar, and hotel
- Decide on the number of guests you would like to invite
- Decide the time you would like to get married
- Book transport to the hotel
- Book photographers, and or videographer
- Book a florist
- Order your stationary- table plans, menu cards, place cards
- Book a band, DJ or musicians (advise the hotel for sizing requirements)
- Send out save the date cards

9-6 months

- Confirm arrangements with registrar and hotel
- Book venue with hotel, and registrar
- Deposit upon signing the contract to confirm wedding
- Order your wedding cake
- Reserve and book accommodation for your guests if required
- Book menu tasting

6-3 months

- Send out invitations with menu choices on

2-1 months

- Chase unanswered invitations- hotel requires final numbers
- Full pre payment required 1 month prior to arrival
- Confirm number of guests with the venue
- Provide hotel with each guests menu choices and advise of dietary requirements if applicable

1 month

- Hotel to arrange a final details appointment with Wedding Coordinator
- Arrange for cake, flowers, chair covers, decorations to be delivered to the hotel on the day of the wedding

1 week

- Final details meeting with Wedding Coordinator and Events Manager to thoroughly go through timings and details of your special day

Finally, relax and smile, enjoy your wedding day!

