

HOTEL
FELIX
CAMBRIDGE



*WEDDING
PACK
2012*

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Your Wedding at Hotel Felix 2012

*Hotel Felix has three beautiful reception rooms situated on the first floor of the original Victorian building. Our **First Floor Hire** option offers the wedding party exclusive use of this area; the interlinking pale toned reception rooms, generous landing space with elegant arched picture window and private stylish bathrooms. The rooms can seat a maximum of 60 guests for a wedding breakfast and 100 guests for an evening reception.*

Exclusive First Floor Hire £2200

For a maximum of 60 day guests and 100 evening guests

Includes:

Reception Room Hire for the Wedding Breakfast and Evening Reception

Penthouse Suite for the Wedding Night

Three Additional Guest Rooms (located opposite the Reception rooms)

Resident DJ for evening entertainment and Dance Floor Hire

Additional Services

Atlas Calypso Civil Ceremony (maximum of 60 guests) £250.00

Gazebo Civil Ceremony Charge (maximum of 60 guests) £375.00

Included for all wedding parties: Printed Menus, Table Numbers, Seating Plans, Cake Stand and Knife, White Table Linen, use of Hotel and Grounds for Photography, Private Guest Bar, Special Reduced Accommodation Rates for rooms booked directly with the Hotel.

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Marquee Wedding

If the numbers for your reception are higher than 60 we also have the option of an elegant marquee in our grounds. The marquee is supplied by Ambassador Marquees and is erected at the side of the hotel and can be tailored to meet your individual needs. It can hold up to 180 guests for a reception and has its own private bar for your wedding guests. The disco is held in the Hyperion room adjacent to the marquee.

Venue Hire for Marquee Weddings £1800

(In addition to the marquee cost from Ambassador Marquees)

For 60 to 180 guests

Includes

Hyperion Reception Room Hire

Resident DJ for evening entertainment and Dance Floor Hire

Two Junior Suites (located close to the marquee)

Additional Services

Atlas Calypso Civil Ceremony (maximum of 60 guests) £250.00

Gazebo Civil Ceremony Charge (maximum of 60 guests) £375.00

Included for all wedding parties:

Printed Menus, Table Numbers, Seating Plans, Cake Stand and Knife, White Table Linen, use of Hotel and Grounds for Photography, Private Guest Bar, Special Reduced Accommodation Rates for rooms booked directly with the Hotel.

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Menus

We're passionate about food at Hotel Felix and are proud of our inventive, award-winning menus created using fresh produce. The variety of food options available to wedding parties is comprehensive, but our Chef is always happy to discuss any special requests.

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Canapés

Serving canapés during your drinks reception is an elegant way to welcome your guests and ensures that they're well catered for up until the wedding breakfast whilst you and your close family are having photos taken around the hotel.

Hot items:

Crisp Pork Belly, Sweet Chilli Glaze *
Breaded Mozzarella, Red Pepper Mousse
Smoked Salmon and Cheese Quiche
Mini Yorkshire Pudding with Roast Beef and Horseradish
Crab Arrancini, Lime Crème Fraîche
Warm Cheese Frittata *
Thai Fishcakes, Oriental Dipping Sauce

Cold items:

Goats Cheese and Sundried Tomato Crostini
Mackerel Pâté on Toasted Focaccia, Confit Cucumber and Keta Caviar *
Smoked Duck Breast, New Potato Confit, Sour Cherry *
Potted Ham Hock and Redcurrant Compote on Melba Toast
Asparagus wrapped in Parma Ham * †
Blue Cheese Mousse, Filo Tuile, Walnut Crumble ◇

Choose 3 cold and 1 hot	£9.50	per person
Choose 4 cold and 2 hot	£12.75	per person
Additional items	£2.25	per person

* Suitable, or can be made suitable, for coeliacs ◇ Contains nuts † a seasonal supplement may apply

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Drinks Nibbles

Drinks nibbles can be chosen as an alternative or an additional option to canapés, to serve with reception drinks, welcome evening guests, or to be available throughout your evening party.

Smoked Paprika and Cheese Straws

Homemade Vegetable Crisps *

Marinated Mixed Olives *

Parmesan Popcorn *

Home Salted Nuts ◇ *

£1.50 per person/per option

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Menus

The following menu choices are those available for wedding breakfasts. One choice of starter, main and dessert should be chosen for your entire party, with the exception of guests with specific dietary requirements, who will be catered for separately.

Please select three courses plus coffee.

Starters

Pork and Black Pudding Terrine, Orchard Fruit Chutney, Shaved Fennel and Endive Salad *	£6.65
Warm Salad of Baby Squid, Chorizo and Pink Grapefruit, Sour Cream and Chives *	£7.25
Smoked Duck Breast, Candied Hazelnuts, Pomegranate and Cabernet Sauvignon Dressing ◇ *	£6.75
Tuscan Bean Broth with Pancetta ◇	£6.75
Grilled Fillet of Mackerel, Gooseberry Jam, Watercress and Chilli Oil *	£7.25
Potted Haddock, Welsh Rarebit and Toasted Granary Fingers ◇	£6.95
Goats Cheese, Tomato and Basil Tart, Rocket and Balsamic Syrup	£6.95

Soup:

Watercress ◆ *, Butternut Squash and Chilli Oil*, Parsnip and Almond ◇ *,
Green Pea and Mint ◆ *, Chicken and Madeira Consommé with Mushroom Tortellini

£6.50 (starter portion) £5.25 (intermediate course portion)

◆ *May be served hot or cold*

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Intermediate Courses

Homemade Sorbet: Champagne, Spiced Orange, Elderflower, Lemon *	£3.25
Carpaccio of Beef Fillet, Parmesan Shavings, Pickled Mushrooms, Pink Peppercorn Dressing *	£7.50
Escabèche of Mullet, Chargrilled Courgette, Pea Shoot Salad *	£6.25
Seared Scallop, Pea Puree and Salsa Verde *	£8.35

Main Courses

Poultry:

Chicken Basquaise, Stuffed Chicken Leg, Tomatoes, Green Olives and Toulouse Sausage, Saffron Risotto, Buttered Chard	£16.95
Breast of Free Range Chicken, Sage and Onion Potato Latke, Wilted Spinach and Thyme Jus	£19.50
Roulade of Corn-fed Chicken, Chestnut Mushroom and Pancetta Farce, Balsamic Pickled Onions, Tarragon Gnocchi	£19.50
Breast of Guinea Fowl, Confit Leg Croquette, Creamed Corn, Vichy Carrots, Fondant Potato, Foie Gras Café au Lait Sauce	£22.65

Red Meat:

Braised Shoulder of Lamb with Preserved Lemon and Anchovies, French Beans, Soft Herb Mash *	£20.50
Roast Rump of Lamb, Caponata, Parmesan Gnocchi and Tomato Pesto ◇ *	£23.95
Slow Cooked Blade of Beef, Potato and Celeriac Gratin, Curly Kale and Caramelised Onion Jus *	£21.95

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cont ...

Medallions of Beef Rump, Oyster Mushrooms, Roast Beetroot,
Dauphinoise Potato * £24.00

Confit Duck Leg, Bean Cassoulet and Rosemary Jus * £19.25

Breast of Duck, Tamarind Glaze, Sweet Potato Rösti, Bok Choi, Perry Jus * £23.50

Fish:

Roast Hake, Mussel Risotto, Red Pepper Coulis * £21.25

Salmon Tranche, Creamed Leeks, Parmentier Potatoes, Prawn Beurre Noisette * £21.25

Pan Fried Sea Bass with Stir Fried Chinese Vegetables, Soy,
Ginger and Mirin Sauce * £20.00

Fillet of Sea Bream with a Warm Salad of Roast Fennel,
Courgettes and Pink Grapefruit, Balsamic Dressing * £22.50

Vegetarian:

Spinach and Ricotta Filo Parcel, Creamed Butternut Squash,
Sage and Pine Nut Dressing ◇ £13.25

Mediterranean Vegetable Agnolotti, Crisp Artichoke,
Button Onions and Balsamic Syrup £13.50

Spiced Sweet Potato and Sweet Corn Fritters, Wilted Chard,
Avocado and Lime Relish £13.25

Cauliflower and Mature Cheddar Twice Baked Soufflé,
Warm Piccalilli Dressing £13.25

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Desserts/Savouries

Lemon Posset, Strawberry Compote, Vanilla Shortbread ◇	£7.25
Warm Vanilla Rice Pudding, Smashed Pistachios and Lemon Dust ◇ *	£7.00
Baked Mascarpone Cheesecake, Sour Cherries and Almond Brittle ◇	£7.25
Sacher Torte, Raspberry Jelly, Orange Sauce *	£7.50
Iced White Chocolate and Passion Fruit Parfait, Bitter Chocolate Crumble	£7.50

Selection of Cheese, Water Biscuits and Fruit Chutney *

Three Traditional Cheeses	£5.25
Five Artisan Cheeses	£9.00**

Coffee

Coffee and Truffles	£3.50
Coffee with a Selection of Petits Fours	£5.25

** Not available with Special Occasion Buffet

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MENU OPTIONS FOR FRIDAY & SUNDAY AND WINTER PACKAGES ONLY

The following menus are those available for our Friday & Sunday and Winter Packages. One choice of starter, main and dessert should be chosen for your entire party, with the exception of guests with specific dietary requirements, who will be catered for separately (please see main menu for options). The menu options are interchangeable (for example, choose a starter from A1, a main from A2 and a dessert from A3).

A1

Bread Crumbed Somerset Brie, Fruit Chutney and Red Onion Salad *

~

Pan Fried Fillet of Salmon, Tomato and Basil Risotto and Salsa Verde

~

Lemon and Vanilla Pannacotta, Berry Compote and Cassis Caramel *

~

Coffee and Truffles

A2

Terrine of Smoked Ham Hock, Radish and Mâche Salad *

~

Pan Roasted Breast of Free-range Chicken, Boulangère Potatoes,
Buttered Greens and Rosemary Marinated Courgettes *

~

Dark Chocolate and Orange Mousse, Hazelnut Biscuit, Crème Fraîche ◇

~

Coffee and Truffles

A3

Ballotine of Confit Chicken and Poached Pear, Carrot and Lemon Salad,
Pistachio Bread * ◇

~

Braised Blade of Norfolk Beef, Fondant Potato, Roasted Cherry Tomatoes on the Vine,
Horseradish Cream and Tarragon Café au Lait * §

~

Individual Apple Pie, Clotted Cream and Vanilla Anglaise *

~

Coffee and Truffles

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§ £4.00 supplement on Menu A3

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Special Occasion Buffet

Available for 20 guests or more, the Special Occasion Buffet offers an alternative to the traditional Wedding Breakfast and is perfect if you wish to provide your guests with more choice.

Choose **one starter** and **one dessert** for your entire party to be served to the table (aside from guests with special dietary requirements who will be catered for separately). The main course will be served from the buffet.

All Buffets include a Charcuterie and Smoked Fish Mirror Display.
Choose a further **3 main dishes** and **4 vegetable dishes/salads** for the Buffet.

Buffet

Charcuterie and Smoked Fish Mirror * *(included in every Buffet)*

With Dressed Poached Salmon * £2.00 supp

Lancashire Hot Pot *

Roast Ballotine of Chicken, Mushroom and Tarragon Stuffing, Creamed Seasonal Cabbage *

Venison and Local Ale Cobbler

Fillet of Pollack, Risotto Primavera, Rocket Pesto ◇ *

Fried Parmesan Polenta, Grilled Baby Leeks, Roasted Bell Pepper,
White Wine and Basil Cream

Vegetables/ Salads to be served with the Buffet:

Minted New Potatoes *

Roast Garlic New Potatoes *

Potato and Chive Salad *

Marinated Mediterranean Vegetables *

Panaché of Seasonal Vegetables *

Seasonal Salad Leaves, House Dressing *

Kohlrabi and Fennel Slaw *

Tomato, Mozzarella and Basil Salad *

Caesar Salad

Pickled Vegetable Salad *

£39.50 to include Coffee and Truffles

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Children's Menu

At Hotel Felix we also cater for the children in your wedding party with home cooked, wholesome dishes. Select one main course for all children to be served at the same time as adult starters and one dessert.

Homemade Beef Burger in a Sesame Bun with French Fries

Grilled Wicks Farm Sausages, Baked Beans and Mash

Homemade Pizza

Breaded Chicken Strips, Mini Jacket Potatoes and Broccoli

Macaroni Cheese with Leeks and Bacon

Fruit Jelly and Vanilla Custard

Chocolate Brownie with Chocolate Ice Cream

Banana Split

Assorted Ice Creams

£15.25 per child

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Light Bites

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

Additional Choices

Selection of Open Sandwiches on Continental Breads
Selection of Wraps
Ratatouille Bruschetta
Smoked Haddock Welsh Rarebit Tarts
Prawn Wontons, Chilli Jam
Crab Beignets, Coriander Crème Fraîche
Cajun Spiced Chicken Wings *
Mini Burgers and Tomato Relish
Goujons of Plaice, Tartare Sauce
Smoked Salmon Blinis
Spiced Pumpkin Samosa, Cumin Yoghurt
Goats Cheese and Basil Muffins
Mushroom and Parmesan Arrancini
Sausage, Sage and Onion Rolls
Potato and Roast Onion Tortilla *

Desserts

Miniature Bramley Apple Turnovers
Lemon Meringue Tarts
Baked Blueberry Cheesecakes
Chocolate and Cherry Eton Mess *
Chocolate and Hazelnut Muffins
Individual Tiramisu *
Dark Chocolate and Orange Profiteroles

Choice of 5 items in addition to the closed sandwiches

£16.75

Choice of 6 in addition to the closed sandwiches

£20.50

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Evening Buffet

Hot Focaccia Buns with a choice of two delicious fillings are a winning alternative to a traditional buffet. (Only served in conjunction with a previous meal)

Hot Sandwiches with a choice of fillings in Homemade Focaccia Buns,
Vegetable Crisps

£13.25 per person

Choose 2 items: Porchetta; Loin of Pork flavoured with garlic, rosemary and fennel

Roast Sirloin of Norfolk Beef with Caramelised Red Onions (£2.00 supp)

Boned and Rolled Roasted Chicken, Sage and Onion Stuffing

Grilled Mediterranean Vegetables with Tomato Chutney

Bowl of Spiced Potato wedges (approx 20 portions)

£20.00



Wedding Drinks Package

Choosing a drinks package ensures that you cater for all your guests and control your costs at the same time. Alternatively choose your own selection of drinks: jugs of cocktails perhaps, or Champagne and wine from our comprehensive wine list. You can also choose to put money behind the bar so that your guests can enjoy a drink on arrival.

Arrival drink (choose a glass of one of the following)

Pimms and Lemonade
Mulled Wine
Bucks Fizz
Prosecco (£1 supplement)
Cava Rosé (£1 supplement)
Kir Royale (£2 supplement)
Peach Bellini (£2.50 supplement)

For the reception meal

½ Bottle of House Wine

For the toast

Glass of Prosecco

£22.50 per person

Additional Items

Jug of Elderflower Fizz (serves 6)	£6.00
Jug of Orange Juice (serves 6)	£10.00
Jug of Non Alcoholic Fruit Punch (serves 6)	£12.00

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List of Recommended Services

Marquee Hire	Ambassador Marquees	Telephone: 01799 516061 www.ambassadormarquees.co.uk
Flowers	Mulberry Flowers	Telephone: 01223 473257 www.mulberry-flowers.co.uk
Photography	Ashworth Photography Scotts of Cambridge Robert Massam Photography	Telephone: 01638 601571 www.ashworthphotography.co.uk Telephone 01954 250125 www.scottsofcambridge.co.uk Telephone 01223 471175 www.robertmassam.co.uk
Disco (resident DJ) Soloist Background Music (during ceremony or meal)	AJ's Discothèques Kathryn Buck Anglian Ensemble	Telephone: 01223 836422 www.discosuk.com Mobile: 07904817941 www.weddingdaysinger.co.uk Telephone: 01223 505777 www.anglianensemble.co.uk
Cakes	Sue Polhill Deesigns for Loving Tom's Cakes	Telephone: 01480 391084 www.suepolhillcakes.co.uk Telephone: 01223 830628 www.deesignsforloving.co.uk Telephone: 01487 842200 www.tomscakes.co.uk
Chair cover/Stationery/Favours	Sweet Pea and Me	Telephone: 01480 450469 www.sweetpeaandme.co.uk
Wedding Insurance	Arthur Brown Insurance Brokers	Telephone: 0113 2432486
Casino Tables	Casinorama	Mobile: 07831726747
Beauty and Hair	Finn Jordan Beauty and Hair	Mobile: 01223 356600 Telephone: 07545 277583 www.finnjordan.co.uk
Accessories	Boudoir Femme	Telephone: 01223 323000

Guidance for couples wishing to hold Civil Ceremonies on approved premises

1. 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

2. 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.
3. 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 and Ely 0345 0451363 fenlandro@cambridgeshire.gov.uk