

Your Wedding at Hotel Felix

*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 £1800

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) £200.00

Gazebo Civil Ceremony Charge (maximum of 60 guests) £300.00

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.

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 Posh Tents 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.

Felix Hire Charge for Marquee Weddings £1500

(In addition to the marquee cost from The Posh Tent Company)

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) £200.00

Gazebo Civil Ceremony Charge (maximum of 60 guests) £300.00

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.

Please note these prices are valid for the period January 2010 – December 2010

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:

Marinated Beef and Red Pepper Kebab *
Mini Yorkshire Pudding with Roast Sirloin of Beef and Horseradish
Roast Chicken and Smoked Bacon Puff Pastry Pie
Spiced Crab Filo Parcels
Teriyaki Salmon, Soy and Lime *
Spiced Tiger Prawn Tails * £1.00 supp
Cauliflower and Broccoli Tempura, Blue Cheese Dip
Breaded Quails Eggs

Cold items:

Goats Cheese and Sundried Tomato Crostini
Smoked Salmon and Caviar Blinis £1.00 supp
Chicken Liver Parfait, Melba Toast and Raisin Chutney
Asparagus wrapped in Parma Ham *
Green Pepper, Sun Blushed Tomato and Feta Cheese Cannelloni
Escabèche of Mackerel Crostini

Choose 3 cold and 1 hot £8.95 per person
Choose 4 cold and 2 hot £12.50 per person
Additional items £2.25 per person

* Suitable, or can be made suitable, for coeliacs ◇ Contains nuts

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 *

Grissini Sticks with Truffled Cream Cheese

Dry Roasted Green Peas *

Dry Roasted Broad Beans *

Home Salted Almonds ◇*

£1.50 per person

Homemade Bread Selection with Pesto, Tapenade and Herb Infused Oil ◇

£2.75 per person

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◇ Contains nuts

Set Menus

The following menus 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. The menu options are interchangeable (for example, choose a starter from A1, a main from 'Alternative Dishes' 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

£34.50

* Suitable, or can be made suitable, for coeliacs ◇ Contains nuts

§ £4.00 supplement on Menu A3

B

Rillette of Confit Guinea Fowl, Quince Jelly and Balsamic Button Onions *

~

Spiced Orange Sorbet *

~

Poached Ballotine of Hake, Salmon Mousse, Sautéed Potatoes and Chive Butter Sauce *

~

Raspberry and Elderflower Bavarois with Candied Lemon Zest *

~

Coffee and Truffles

£38.50

C

Provençal Vegetable Tian, Pepper Crusted Tuna Loin, Tomato and Chilli Salsa *

~

Escabeche of Mullet *

~

Rack of Lamb with Almond and Parsley Crust,
Olive Oil Crushed Potatoes and Caponata * ◇

~

Red Wine Poached Pear, Vanilla Iced Parfait, Plum Compote *

~

Coffee and Truffles

£43.00

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◇ Contains nuts

Alternative dishes

All of our menus are flexible and the dishes below can be swapped into any of the set menus. If you are looking to offer a fine dining experience to your guests you can upgrade your menu choice with an intermediate, or cheese course.

Starters

Cream of Courgette, Fennel and Rocket Soup*

Tomato and Basil Soup with Rosemary Croutons *

Duck and Venison Terrine with Roast Apple and Beetroot Salad *

Quenelles of Smoked Mackerel Mousse, Toasted Sourdough, Watercress Salad, Lime Dressing *

John Ross of Aberdeen Smoked Salmon, Lemon, Capers and Salad Leaves *

Intermediate Courses

Homemade Sorbet: Champagne, Balsamic Strawberry, Lime or Crème Fraîche *

Crab Tortellini, Lemongrass and Chilli Oil ††

Pan-Seared Scallop, Pea Purée and Pancetta Crisps * †

Main Courses

Roast Rump of Norfolk Beef, Celeriac and Thyme Rösti, Mushrooms and Artichokes, Truffle Jus * (£8 supplement)

Mozzarella and Roast Pepper Cannelloni, Crispy Shallots, Basil Oil

Sweet Potato and Walnut Fritters, Peperonata and Coriander Cream *

Welsh Rarebit Topped Haddock, Spinach, Mash and Parsley Foam *

Roasted Crown of Poussin, Confit Leg, Green Beans and Mustard, Dauphinoise Potato and Madeira Cream

† £5.95 supplement on Menu A , B and C

†† £4.95 supplement on Menu A

* Suitable, or can be made suitable, for coeliacs

◇ Contains nuts

Prices subject to change

2010

Desserts/Savouries

Bakewell Tart, Cherry Ice Cream ◇

Rum and Raisin Crème Brûlée, Vanilla Shortbread *

Chocolate Brownie Mousse, Dipped Strawberry and Chocolate Sauce ◇

Iced Coconut Parfait, Mango and Banana Compote and Coconut Crisps *

Selection of Cheese, Water Biscuits and Fruit Chutney *

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◇ Contains nuts

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.

Starters

Cream of Broccoli Soup, Rosemary Croutons *
Terrine of Smoked Salmon, Sweet Pickled Cucumber, Lemon Pepper Dressing
Potted Smoked Ham Hock with Homemade Piccalilli *
Emmental and Caramelised Onion Tart, Tomato and Basil Salad
Sweet Chilli Glazed Pork Belly, Fennel Salad and Sticky Cinnamon Jus*

Buffet

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

- with Shellfish £2.95 supp
- with Dressed Poached Salmon £1.95 supp

Roast Saddle of Lamb, Redcurrant and Almond Farce ◊
Beef Bourguignon with Parsley Mash *
Breast of Free Range Chicken, Grilled Courgettes and Sautéed Oyster Mushrooms, Café au Lait Sauce *
Marinated Escalope of Salmon, Cherry Tomatoes and New Potato Salad *
Smoked Cheddar and Leek Latkes with Tomato Passata and Lemon Spinach
Roast Peppers, Artichoke and Olive Feuilleté, Tapenade Dressing and Rocket Leaves

Vegetables/Salads to be served with the Buffet:

Minted New Potatoes
Vichy Carrots
Colcannon filled Jacket Potatoes
Seasonal Salad Leaves, House Dressing
Potato and Chive Salad
Sun-Blushed Tomato, Rocket and Parmesan Salad
Panaché of Seasonal vegetables
Greek Salad
Waldorf Salad ◇
Wild Rice and Coriander Salad, Oriental Dressing

Desserts

Strawberry and Ginger Crème Brûlée with Macadamia Nut Biscuit ◇*
Poached Apple Frangipane Tart, Vanilla Ice Cream ◇
Baked Blueberry Cheesecake with Candied Blueberries
Bitter Chocolate Fondant, Banana Ice Cream
Selection of English and Continental Cheese, Water Biscuits, Fruit Chutney
Coffee and Truffles

£38.50 per person

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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, Homemade 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

£14.95 per child

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.

Additional Choices:

Selection of Open Sandwiches on Continental Breads
Selection of Wraps
Trio of Assorted Crostini
Tomato and Mozzarella Pizza Fingers
Emmental and Broccoli Quiche
Chicken Satay ◇*
King Prawn and Pepper Kebabs, Tomato and Chilli Salsa *
Mini Beef Burgers with Homemade Relish *
Vegetable Spring Rolls with Dip
Goujons of Sole with Tartare Sauce
Ratatouille and Feta Cheese Tarts
Smoked Salmon and Crème Fraîche Pancakes

Desserts

Mini Raspberry Pavlova *
Chocolate Mousse Profiteroles
Mini Strawberry Cheesecake
Chocolate Brownie and Coffee Mousse ◇
Mixed Berry Shortbread
Glazed Orange Tart
Passion Fruit and Coconut Macaroons ◇

Choice of 5 items in addition to the closed sandwiches	£15.95 per person
Choice of 6 in addition to the closed sandwiches	£19.95 per person
Choice of 8 in addition to the closed sandwiches	£25.95 per person

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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, Silver Skin Onions **£9.25 per person**

Choose 2 items: Porchetta; Roast suckling pig flavoured with garlic, rosemary and fennel

Roast Sirloin of Norfolk Beef with Caramelised Red Onions

Boned and Rolled Roasted Chicken, Sage and Onion Stuffing

Grilled Mediterranean Vegetables with Tomato Chutney

Wedding Drinks Package

Choosing a drinks package ensures that you cater for all your guests and control your costs at the same time. You can also choose to put money behind the bar so that your guests can enjoy a drink on arrival.

Arrival drink (choose one of the following)

Glass of Pimms and Lemonade
Glass of House Red or White Wine
Glass of Prosecco
Glass of Bucks Fizz / Peach Bellini (supplement £3.50)

For the reception meal (choose one of the following)

½ Bottle of House Wine
Bottle of House Wine (supplement £8.75)

For the toast

Glass of Prosecco

£17.00 per person

Additional Items

Jug of Fresh Orange Juice (serves 6)	£10
Jug of Non Alcoholic Fruit Punch (serves 6)	£10

Upgraded Wedding Drinks Package

Our upgraded Drinks Package allows you to celebrate in style. Please ask our wedding coordinators if you have any specific requests for your reception drinks.

Arrival drink (choose one of the following)

Glass of Bucks Fizz / Peach Bellini
Glass of House Champagne / Kir Royale

For the reception meal (choose one of the following)

½ Bottle of House Wine
Bottle of House Wine (supplement £8.75)

For the toast

Glass of House Champagne
A Glass of Taittinger Brut Champagne (supplement £8.25)

£25.00 per person

Additional Items

Jug of Fresh Orange Juice (serves 6)	£10
Jug of Non Alcoholic Fruit Punch (serves 6)	£10

List of Recommended Services

Marquee Hire	The Posh Tent Company	Telephone: 01354 742570 info@theposhtentcompany.co.uk
Flowers	Mulberry Flowers Tiffany's Flowers	Telephone: 01223 473257 www.mulberry-flowers.co.uk Telephone: 01954 719105 www.tiffanysflowers.co.uk
Photography	Ashworth Photography Scotts of Cambridge Robert Massam Photography	Telephone: 01638 601571 www.ashworthphotography.co.uk info@ashworthphotography.co.uk Telephone 01954 250125 www.scottsofcambridge.co.uk Telephone 01223 471175 www.robertmassam.co.uk
Disco (resident DJ)	AJ's Discothèques	Telephone: 01223 836422 www.discosuk.com aj@discosuk.com
Cakes	Sue Polhill	Telephone: 01480 391084 www.suepolhillcakes.co.uk
Stationery / Favours	Sweet Pea and Me	Telephone: 01480 450469 www.sweetpeaandme.co.uk
Wedding Insurance	Arthur Brown Insurance Brokers	Telephone: 0113 2432486
Chair covers	Speciality Linens Co. Sweet Pea and Me	Telephone: 0161 7967111 www.specialitylinens.co.uk Telephone: 01480 450469 www.sweetpeaandme.co.uk

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: 01223 717048
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 01223 717048 - 0345 0451363 cambridgero@cambridgeshire.gov.uk
Huntingdon 0345 0451363 huntingdon@cambridgeshire.gov.uk
March and Ely 0345 0451363 fenlandro@cambridgeshire.gov.uk