A unique setting, friendly staff and award-winning cuisine make Sidney Sussex the ideal place for your perfect day.
Sidney Sussex College is located in the heart of Cambridge.

The College’s function rooms, historic courts, spacious gardens and exquisite rococo dining hall provide a truly wonderful setting for a wedding reception.

As one of the smaller colleges, Sidney Sussex has a strong community spirit and is known for providing a warm welcome. A member of our friendly Conference Office will act as your wedding organiser and they will be happy to help you arrange the details of your big day.

The College Kitchens, with an award-winning team of chefs and front-of-house staff, are regarded as among the best in Cambridge. If you would like any help selecting your meal and wines, our Head Chef and Hall Manager are able to offer expert advice.

To arrange a visit to view our facilities and discuss your requirements, please contact our Conference Office.
Drinks Reception

Wedding receptions at Sidney Sussex begin with a drinks reception. Charming and spacious, with its beautiful cloisters, Cloister Court provides ample space for up to 150 guests. Along with the surrounding gardens it is a perfect setting for your photographs.

Guests will be shown to the reception venue by our team of dedicated catering staff, who will then serve a glass of Bucks Fizz, Pimms or a non-alcoholic alternative. If you would like to add a little something extra, our chefs can offer a wide selection of delicious canapés. Some couples also arrange for musicians to play.

In the event of wet weather, guests can enjoy the shelter of the historic cloisters themselves or move through to the traditional Knox-Shaw Room, which can accommodate 75 guests.
The Wedding Breakfast

Wedding breakfasts are served in the magnificent rococo hall.

The hall can seat 110 guests on the lower level at long traditional wooden tables. The balcony provides space for an additional 15 guests, or the area can be used for musicians.

Your guests can enjoy a three or four course meal chosen from our fine-dining menus. This will be served with College-label wine and mineral water, followed by coffee or tea with chocolates.

Vegetarians and those with other special dietary requirements can all be catered for. We can also provide a separate meal for children - please contact us to discuss pricing.

Sparkling wine is served to accompany your speeches. You may then wish to cut your cake which can be served immediately, or as part of your evening reception.

Candles, white linen, a cake stand and knife, menu cards and placecards are all provided. Any flowers and favours will be arranged on the tables for you. You can also supply a decorative copy of your seating plan for display if you wish.

During the meal our Hall Manager can make any announcements that you require and will ensure that everything runs smoothly.
**Starter**

**Fish**
Cannelloni of Oak Smoked Scottish Salmon with a Citrus and Cream Cheese Mousse, served with Baby Watercress and Avocado Dressing

Devon Crab & Cucumber Tian served on Little Gem Lettuce with a Lemon & Chive Dressing, Avruga Caviar and a Cucumber Salad

**Meat**
Parma Ham with Roasted Figs and Goats Cheese served with a Tapenade Dressing

Chargrilled Marinated Chicken served on a Crisp Caesar Salad

Salad of Smoked Duck Breast on Rocket Leaves with a Summer Berry Dressing

**Vegetarian**
Chilled Gazpacho with Cheese Straws

Watermelon Salad with Pimm's Sorbet

Roasted Courgette and Lemon Risotto with Parmesan Crisps

Baked Tartlet of Goats Cheese with a Summer Leaf Salad and Lentils

Pea and Coconut Milk Soup with a Gorgonzola Crostini

Wild Mushroom and Tarragon Risotto with Parmesan Crisps and Truffle Oil

Millefeuille of Asparagus and Beetroot with a Watercress Pesto Dressing and Summer Leaf Salad

**Main Course**

**Fish**
Confit of Salmon served on Braised Lettuce and Peas with Shallots and a Potato Cake

Baked Loin of Cod wrapped in Parma Ham with a Citrus Crumble served on Mediterranean Vegetables with Basil Pesto

Fillet of Sea Bass served on a Fennel Risotto with Garden Herbs, Parmesan Shavings and Chestnut Mushrooms

**Meat**
Herb Crusted Leg of Lamb with Mint and Garlic Jus, Chateau Potatoes and Summer Greens

Roast Sirloin of Beef with Yorkshire Pudding, Red Wine Sauce, Roasted Potatoes & Seasonal Vegetables

Supreme of Guinea Fowl, served with a Red Wine Jus, Black Pudding and Caramelised Pear

Caramelised Breast of Duck with Slow Roasted Onions, Bok Choi and Dauphinoise Potato with Cornish Mead Syrup

Chargrilled Rump of Lamb with Mediterranean Vegetables and Cous Cous

Confit of Duck with Chorizo Sausage and White Bean Cassoulet

**Vegetarian**
Twice-baked Cambridge Blue Cheese Soufflé with a Wild Garlic Cream and Rocket Salad

Wild Mushroom and Tofu Pithivier with Red Wine Reduction, Asparagus and New Potatoes

Tempura of Vegetables served with a Sesame Oil Dressing and a Timbale of Fragrant Rice

A Polenta and Mediterranean Vegetable Gateau served with Pine Kernel Pesto

**Desserts**

**Hot**
Warm Brioche Pudding with White Chocolate and Apricots, served with a Honey and Vanilla Crème Fraîche

Sticky Toffee and Date Pudding with Orange and Bay Custard

Cinnamon Spiced Beignet Souffles with Ginger Syrup and Banana Smoothie

**Cold**
Summer Pudding with Vanilla Bean Crème Fraîche

Rich Chocolate Tart served with a Pistachio Nut Cream and Raspberry Compôte

A Vanilla Bean Pavlova set on a Compôte of Summer Berries

Fig and Frangipane Tart with Madagascan Vanilla Bean Custard

White Chocolate and Raspberry Mousse with a Lemon and Pecan Biscotti

Lemon Posset with Summer Berries

Chilled Watermelon Soup with Pimm's Sorbet

Mango and Panna Cotta, Medjool Date & Ginger Cake and Pineapple and Pomegranate Compôte

Selection of Cheeses with Tomato Chutney, Grapes, Fenland Celery, Biscuits & Butter

**Coffee or Tea**
Fair Trade Coffee or Tea & Hand-Made Chocolates
Evening Reception

The modern William Mong Building is the ideal venue for your evening reception with space for up to 100 guests. It can be set up with chairs and tables at the edges of the room to create a large dance floor in the centre.

Many couples use the room with its side partition open to create additional space for a disco to be set-up or a band to perform. Amplified music is permitted at wedding receptions, providing it does not exceed 75 decibels and finishes by 11.15pm, in accordance with Council and College guidelines.

For evening receptions, a bar can be set up in the foyer area serving your selection of drinks from our bar list. Our license allows us to serve drinks until 11.30pm, and the College is locked at midnight. All alcoholic beverages must be purchased from the College.

In warmer weather the door from the foyer to the William Mong Garden can be opened to offer an outdoor seating area.

The Old Library is a traditional wood-panelled room overlooking Chapel Court. Since it is accessed from the William Mong Foyer, it is the perfect way to increase the capacity of receptions in the William Mong Hall and provide a quieter seating area for guests away from the main dance floor. It can accommodate up to 50 guests.
Wedding Package

Includes:

- Hire of Cloister Court for your drinks reception
- Two glasses of a reception drink (Bucks Fizz or Pimms or a non-alcoholic alternative)
- Use of the College Hall or Fellows’ Lawn for your wedding breakfast
- A three-course wedding breakfast followed by Fairtrade coffee or tea and hand-made chocolates
- Half a bottle of College-label wine with the meal
- Mineral water with the meal
- A glass of sparkling wine for the toasts
- White linen tablecloths and napkins
- Personalised menus printed on College menus cards
- College placecards
- Silver wedding cake stand and knife
- College Master of Ceremonies

Hire of the William Mong Hall and Old Library or Fellows’ Lawn for an evening reception until 11.30pm
Use of a Bridal Changing Room for the day

Please contact us for prices. Minimum 70 guests
Optional Extras

All of these special touches can be added to your package. Additional charges apply. All food items are subject to VAT at the current rate.

For Your Wedding Breakfast

Add a fourth course from £7.50 per person
Boxed Hand Made Petit Four Wedding Favours £3.50 per person
Upgrade to champagne for toasts £3.00 per person

For Your Drinks Reception

Canapés

£2.10 per item
Please choose a selection or two or more. Minimum order of 50 canapés.

Hot
Spiced Mini Crab Cakes with Sweet Chilli Dipping Sauce
Pea and Ham Hock Croquet
Moroccan Lamb Koftas
Tempura of Prawns with Aioli
Potato Tortilla with Spinach & Red Onion (v)
Filo Tartlets with Wild Mushrooms (v)
Smoked Haddock with Welsh Rarebit Croute

Cold
Smoked Loin of Tuna with Wasabi
Gravlax of Salmon with Lemon Mayonnaise on Cracker
Tortilla Wraps with Roast Beef & Horseradish
Smoked Chicken Tartlets with Plum Confit
Crostini of Butterbean & Sage Purée with Parmesan (v)
For Your Evening Reception

For each item selected a minimum of 10 portions are to be ordered.

All prices are per portion and are subject to VAT at the current rate.

**Hot**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade Sausage Roll (2)</td>
<td>£2.95</td>
</tr>
<tr>
<td>Cornish Pasty</td>
<td>£3.25</td>
</tr>
<tr>
<td>roasted Mediterranean Vegetables and Humous in Pitta Bread (v)</td>
<td>£3.25</td>
</tr>
<tr>
<td>Slow Roasted Belly of Pork served in a Bap with Crackling &amp; Apple Sauce (min 30 servings)</td>
<td>£3.25</td>
</tr>
<tr>
<td>Bacon Butty</td>
<td>£3.25</td>
</tr>
</tbody>
</table>

**Cold**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato Wedges with Dips (v)</td>
<td>£2.95</td>
</tr>
<tr>
<td>Vegetable Dim Sum (v) *</td>
<td>£2.95</td>
</tr>
<tr>
<td>Vegetable Samosas (v) *</td>
<td>£2.95</td>
</tr>
<tr>
<td>Vegetable Spring Rolls &amp; Sweet Chilli Dip (v) *</td>
<td>£2.95</td>
</tr>
<tr>
<td>Vegetable Crolines (v)</td>
<td>£2.95</td>
</tr>
<tr>
<td>Vegetable Crudites and Dips (v)</td>
<td>£2.95</td>
</tr>
<tr>
<td>Crisps, Nuts and Olives (v)</td>
<td>£2.95</td>
</tr>
<tr>
<td>Sandwiches with a variety of fillings</td>
<td>£3.75</td>
</tr>
<tr>
<td>Fruit Platter (v)</td>
<td>£2.95</td>
</tr>
<tr>
<td>Slice of Cake (v) (min 20 slices)</td>
<td>£3.00</td>
</tr>
<tr>
<td>Crisps (v)</td>
<td>65p</td>
</tr>
</tbody>
</table>

This is only a small selection of the items that we can offer.
If there is something particular that you would like do let us know.

Vegetarian options are indicated by a (v)
### Celebration Cheese Cakes

All of these four-tiered cheese cakes are charged at £6.25 per head and are served with biscuits & butter, grapes, fenland celery and relish.

<table>
<thead>
<tr>
<th><strong>Sir Philip</strong></th>
<th>Serves 50</th>
<th>£310</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheese</strong></td>
<td><strong>Description</strong></td>
<td><strong>Diameter</strong></td>
</tr>
<tr>
<td>Dorstone</td>
<td>Goats cheese with a mousse-like texture</td>
<td>6.5cm</td>
</tr>
<tr>
<td>White Nancy (v)</td>
<td>Crumbly white goats cheese</td>
<td>11cm</td>
</tr>
<tr>
<td>Jean Grogne</td>
<td>Rich and delicate</td>
<td>15cm</td>
</tr>
<tr>
<td>Colston Bassett Stilton</td>
<td>Famous mature original stilton</td>
<td>21cm</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Lady Frances</strong></th>
<th>Serves 60</th>
<th>£375</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheese</strong></td>
<td><strong>Description</strong></td>
<td><strong>Diameter</strong></td>
</tr>
<tr>
<td>Langres</td>
<td>Soft French cheese</td>
<td>7cm</td>
</tr>
<tr>
<td>White Nancy</td>
<td>Crumbly white goats cheese</td>
<td>11cm</td>
</tr>
<tr>
<td>Perl Las (v)</td>
<td>Organic blue, similar to stilton</td>
<td>15cm</td>
</tr>
<tr>
<td>Hafod Cheddar</td>
<td>Handmade &amp; organic</td>
<td>23cm</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>1596</strong></th>
<th>Serves 70</th>
<th>£435</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheese</strong></td>
<td><strong>Description</strong></td>
<td><strong>Diameter</strong></td>
</tr>
<tr>
<td>Finn</td>
<td>Creamy and soft</td>
<td>9cm</td>
</tr>
<tr>
<td>Richard III (v)</td>
<td>Honeyed Wensleydale</td>
<td>13.5cm</td>
</tr>
<tr>
<td>Perl Las (v)</td>
<td>Organic blue, similar to stilton</td>
<td>19cm</td>
</tr>
<tr>
<td>Cornish Yarg (v)</td>
<td>Creamy &amp; wrapped in leaves</td>
<td>25cm</td>
</tr>
</tbody>
</table>

The suggestions are based on a portion size of around 100g per head.

Please note that not all cheeses are suitable for vegetarians, only those indicated by a (v).
Frequently Asked Questions

Can we hold our ceremony in the College Chapel?

Only couples with a close connection to the College (Fellows, current or ex-students and staff members) can hold their wedding ceremony in the Chapel. Please contact the Chaplain for more information.

Is there somewhere that the bride can use to get ready?

Use of a bridal changing room for the day is included in our package.

If other members of your party wish to get ready in College we have a number of bedrooms which you are welcome to use on the morning of the wedding for a small charge or to book for an overnight stay.

Can we have confetti?

Natural confetti - petals, rice, etc - is permitted. Unfortunately we cannot allow paper confetti, including bio-degradable types.

Can we use outside caterers or bring our own food or wine?

With the exception of your iced Wedding Cake, food which has not been purchased from the College is not permitted. All alcoholic beverages must be purchased from the College.

Is car parking available?

We can reserve up to four car parking spaces for you on the day of the wedding. If your suppliers require access to make any deliveries, please let us know. Unfortunately parking for guests is not available on site. The closest car park to the College is Park Street Car Park.

Tel: 01223 338850 | Email: conference@sid.cam.ac.uk | Web: www.sid.cam.ac.uk/confer
What if we are thinking of inviting fewer than 70 guests?

Please contact us to discuss pricing.

If you are inviting fewer than 40 guests, the Old Library can be used as a more intimate dining room than the College Hall.

What if we are thinking of inviting more than 125 guests?

For larger wedding receptions (typically up to 150 guests) a marquee may be hired and erected on the Fellows’ Lawn for your wedding breakfast and/or evening reception.

Please note that the cost of marquee hire is not included within the package price.

Appropriate dining furniture, including round tables, should be hired from the marquee company. A bar annex is required for evening receptions. If the wedding breakfast is served in a marquee, it may be necessary to hire a kitchen tent and additional equipment.
Can we stay overnight in the College?

Sidney Sussex has a limited number of superior double bedrooms. Please get in touch with us to discuss availability.

Are our guests able to stay overnight?

Wedding guests who wish to stay at the College overnight can choose from a range of accommodation options and book specially-allocated rooms online through the College website.

Sidney Sussex has a variety of en-suite and standard accommodation available within the College grounds. These are student bedrooms that are transformed into pleasant, simple and clean guest rooms during vacations.

Superior en-suite bedrooms are available in Blundell Court, located within the College grounds. This building was completely refurbished in 2005 and offers superior rooms which overlook either the College gardens or the rooftops of Cambridge.

We can also offer a limited number of en-suite twin rooms in Blundell Court, which should be booked well in advance to avoid disappointment.

Traditional standard bedrooms are mainly located in Cloister Court and Garden Court. There are also rooms in Cromwell Court, which is just 300 yards from the Porters’ Lodge. Here, bathrooms are typically shared with four or five other rooms, but most bedrooms have their own wash basin.

Rooms are generally available from 12noon on the day of arrival, but may be available for early arrival by prior arrangement.

Each morning of their stay guests will be able to enjoy a generous full English breakfast in our magnificent College Hall.

On the day of departure guests visitors are required to vacate bedrooms and return keys to the Porters’ Lodge by 10.00am.
**Travelling to Sidney**

Sidney Sussex College is conveniently located in the very centre of Cambridge. Should you ask the way, it is worth remembering that the college is opposite Sainsbury’s - not everyone knows where the college is, but nearly everyone knows where Sainsbury’s is!

**By Rail**
Sidney is a twenty-minute walk from Cambridge railway station: follow Station Road, Regent Street, St Andrews Street and then Sidney Street. There are regular buses to the city centre - numbers 1, 3 and 7 will all take you to the city centre. There is also a taxi rank outside the station.

**From Drummer Street Bus Station**
The College is a five-minute walk from Drummer Street bus station. Take Emmanuel Street - not Emmanuel Road - then turn right into St Andrews Street, and keep straight on for Sidney Street.

**From Parkers Piece National Coach Stop**
Follow Parkside, which then becomes Parker Street. Turn left into Emmanuel Street - not Emmanuel Road - then turn right into St Andrews Street, and keep straight on for Sidney Street.

**By car**
Traffic in Cambridge is a nightmare and car parking is unfortunately not available on the College site. By far the best approach is to use one of the city’s five Park and Ride sites, as follows:

- West (off the A45) - Madingley Road
- East (off the A14) - Newmarket Road
- North (off the A10) - Milton
- Southeast (off the A604) - Babraham Rd
- Southwest (off the A10/A1301/M11) - Trumpington

Visitors approaching Cambridge from the South are advised to take the M11 and exit at Junction 13, which is adjacent to the Madingley Road Park and Ride site.

There are also some multi-storey and pay-and-display car parks in Cambridge, but these are hugely expensive and often full. However, should you wish to fight the traffic and pay up, the closest car park to Sidney is Park Street Car Park. This is accessible only via Victoria Avenue, Maids Causeway and then Jesus Lane.

Tel: 01223 338850 | Email: conference@sid.cam.ac.uk | Web: www.sid.cam.ac.uk/confer
Opportunities for wedding receptions at Sidney are limited and much sought after. To avoid disappointment please contact the Conference Office as early as possible.

Once you have your preferred dates we will be able to advise on availability and take a provisional booking, which can be held for up to two weeks.

When a provisional booking has been made, you will be sent a booking form to complete. To confirm your booking, we require a signed copy of this form with a non-refundable deposit based on an initial estimate of numbers.

In addition, your wedding organiser will be happy to meet with you at any stage of the process to discuss your requirements and answer any queries you may have.

If you would like to make an appointment to view our facilities, or to discuss your requirements in detail, please contact our Conference Office who will be happy to assist you.

Conference Office
Sidney Sussex College
Sidney Street
Cambridge
CB2 3HU

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Email: conference@sid.cam.ac.uk
Web: www.sid.cam.ac.uk/confer