

Receptions

Spring/Summer

2022



We are proud of our reputation for excellent catering.

Our skilled chefs will help you choose a suitable menu (if required) and will prepare your food to our high standards.

Our friendly and professional service staff will ensure that your event is relaxed and enjoyable.

We have several rooms to choose from to suit the size of your group.

Final numbers (and menu choices) for receptions are required 10 working days in advance. The final account is based upon this number unless it has been exceeded.

We can organise receptions in the College gardens (weather permitting), or in a number of different rooms including the Auditorium and the Upper Hall (subject to numbers and availability).

All prices are subject to VAT at the current rate.

Canapés

4 @ £6.50 / 5 @ £8.05 / 6 @ £9.30

Additional canapés may be chosen @ £1.20

Please ask about allergen information

V - Suitable for Vegetarians, VG - Suitable for Vegans, GF - Gluten Friendly (no Gluten containing ingredients). All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

W - Warm Option

Please choose from the following options:

New Season Potato filled with Sour Cream and Chives

Vine-Ripened Cherry Tomato filled with Red Pepper Mousse (Vegan)

Marinated Courgette and Ricotta

Goats Cheese Soufflé with Beetroot

Pea, Eggs and Ham

Chicken, Green Pistachio Terrine and Croûte

Beetroot Textures with Creamed Goats' Cheese and Petit Salad (V)

Cured Salmon with Mock Sushi Roll and Wasabi Mayonnaise

Ripped Mozzarella, Sundried Tomato Purée, Aubergine Pickle and Balsamic Gel (V)

Baby Artichoke and Fattoush Salad with Crème Fraiche and Crouton (V)

Basil Macaron with Mozzarella Mousse

Rarebit Tart with Sundried Tomato Purée

Feta Cheese and Watermelon With Balsamic and Basil

Spicy Pork Meatball



Reception Drinks

Prices shown are a **guide** per head as all drinks are charged on a 'consumption' basis with minimum numbers as below. All prices are subject to VAT at the current rate.

Punch and Pimm's are served in 10oz Tumblers



Sparkling Wines

Bucks Fizz with Prosecco 11% £2.85

Bucks Fizz with Champagne 12.5% £3.70

Minimum of 12 Glasses for a Reception

Kir Royale with Prosecco 11% Per Bottle £4.20

Kir Royale with Champagne 12.5% Per Bottle £6.00

Minimum of 6 Glasses for a Reception

Prosecco Sant'orsola Brut 11% Per Bottle £23.50

Chatelin Pere et Fils Brut Champagne 12.5% Per Bottle £35.50

Wines and Cocktails

Mulled Wine 13% £3.70

Fitzwilliam's Own Alcoholic Punch (1 jug, 6 glasses per jug) £29.05

Minimum of 12 glasses

Pimm's 25% & Lemonade (1 jug, 6 glasses per jug) £29.65

College White House Wine 13% Per Bottle £16.50

College Red House Wine 13.5% Per Bottle £14.80

Soft Drinks

Ty-Nant Springs Mineral Water Still or Sparkling (75cl) £3.60

Fruit Juice (1ltr Jug) £3.30

Sparkling Elderflower/Sparkling Schlöer (75cl) £7.60

Fitzwilliam's Own Non-Alcoholic Punch (1 jug, 6 glasses per jug) £17.40

Drinks Packages

Should you select a package please note this would apply to all guests in the party. All packages include soft drinks and are for a minimum of 30 as a part of a dinner.

All prices are subject to VAT at the current rate.



Sherry Package

£9.95 per person

1.5 Glasses of Sherry

Half a Bottle Wine (White & Red)

Glass of Port

Prosecco Package

£13.95 per person

1.5 Glasses of Prosecco

Half a Bottle Wine (White & Red)

Glass of Port

Champagne Package

£17.20 per person

1.5 Glasses of Champagne

Half a Bottle Wine (White & Red)

Glass of Port