



GONVILLE HOTEL
CAMBRIDGE

Classic

Event space
Glass of Prosecco on arrival
Three-course wedding breakfast
Half bottle of house wine per person
Glass of Prosecco for toast

£120pp

Elegant

Event space
Chapel Down Brut or Rose Classic on arrival
Three-course wedding breakfast
Half bottle of house wine per person
Glass of Prosecco for toast
Evening cheese board or homemade pizza
Couple menu tasting

£135pp

Sophisticated Suite

Event space
Chapel Down Brut or Rose Classic on arrival
Canapes on arrival
Three-course wedding breakfast
Half bottle of house wine per person
Bouche Pere et Fils Cuvee Reserve Brut for toast
Evening cheese board or homemade pizza
Couple menu tasting
Room for Bride & Groom on night of wedding
with breakfast

£160pp

Not including 12.5% service charge on all drinks

ALL PACKAGES INCLUDE THE BELOW:

Dedicated wedding coordinator
Table set up including tablecloths, napkins, cutlery, crockery, glassware & water
Name cards and table plan
PA system, speakers & microphone

Wedding Packages



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Trinity

Champagne on arrival

Three bottles of beer
or
Three glasses of wine 175ml £29pp

King's

Prosecco or Sparkling Wine on arrival

Three bottles of beer
or
Three glasses of wine 175ml £25pp

Fitzwilliam

Three bottles of beer
or
Three glasses of wine 175ml £17pp

Pembroke

Sparkling elderflower on arrival

Three soft drinks
or
Three bottles of non-alcoholic beer £15pp

Darwin

Three soft drinks
or
Three bottles of non-alcoholic beer £10pp

Not including 12.5% service charge on all drinks

Drinks Packages

Amber Menu

Starters

White onion soup, served with fresh focaccia, crispy shallots & whipped butter (v)
Cured trout, dill crème fraiche, pickled baby beetroot, charred corn finished with fresh herbs
Braised ox cheek, horseradish cream & polenta bon bon

Mains

Pan fried hake, butter sauce split with a herb emulsion, crispy mussels & sapphire
Confit duck leg, served with wilted greens, jus, carrot purée & glazed carrots
Wild mushroom lasagne with frisée lettuce & fresh truffle (v)

Desserts

Lemon meringue tart with lemon sorbet, candid lemon & poppy seed crumb
Summer fruit pavlova with berry gel & baby mint
Fresh fruit & sorbet

Tea & coffee

If you have a food allergy or intolerance, please speak to member of our staff before
order consume any beverage.

Sapphire Menu

Starters

Leek and potatoes croquettes, served with a leek cream sauce & potato foam (v)

Beef tartare, confit egg yolk, crispy capers served on croutons

Pan fried scallops, butternut squash velouté with diced squash & finished with a green curry foam and oil

Mains

Pan fried cod, parsley cream served with a mushroom and pea fricassee & crispy anchovies

Herb crusted venison loin, pickled pear compote, celeriac purée served with pan fried baby gem & finished with jus

Curried cauliflower steak with cauliflower velouté, pickled grapes, cauliflower rice & harissa hummus (v)

Desserts

Clementine and white chocolate mousse with a lemon mirror glaze, clementine sorbet & poppy seed crumb

Dark chocolate and pistachio torte served with pistachio ice cream & candid pistachio crumb
Fresh fruit & sorbet

Tea & coffee

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