



We love parties – the smiles, laughter and celebrations and what better reason to party, than an end of year ball or graduation?

Graduations and proms are events that stay with us forever. So why not make yours truly memorable at Hilton Cambridge City Centre

Got a theme in mind? We'll work with you to create the perfect event and support you with any ideas you have to ensure a smooth process from start to finish and producing an event you and your guests will never forget

# THE IDEAL SETTING

## HILTON CAMBRIDGE CITY CENTRE



### LOCATION

Located in the heart of Cambridge, We are within walking distance from the riverside and many of the historic and well known colleges and a short walk to many shops, restaurants and bars. We're easily accessible by road or rail, being just one mile from the Cambridge train station and just off exit 12 on the M11.



### ISAAC NEWTON SUITE

Our contemporary Isaac Newton Suite is perfect for large events, holding up to 150 guests with private bar, built in PA system, projection equipment and air-conditioning. The suite is perfect for proms, award dinners, discos and even networking events.



### SECTION 3

The ideal location for a small dinner or get together. Section 3 can accommodate up to 40 guests seated and creates the perfect informal setting for your event.



### BULL & BASS RESTAURANT

Our large modern restaurant offers the perfect relaxed dining space for groups of up to 80. Overlooking Downing Street our Restaurant is the ideal central Cambridge location to hold your dinner.

# A TOUCH OF GLAMOUR. A LITTLE BIT OF GLITZ

## PACKAGE INCLUDES:

- Exclusive use of our Isaac Newton Suite
- 3-course meal or hot and cold buffet
- Jugs of Iced Water on tables
- Complimentary dance floor
- White linen, tablecloths and napkins
- Cutlery, crockery and glassware
- Printed place cards and menus
- Table plan with easel
- Complimentary Wi-Fi
- PA system with handheld microphone
- Dedicated events manager
- Accommodation discount

**£30.00 per guest**



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## WHY NOT ADD A LITTLE EXTRA?

We aim to make every event a success and we understand that our guests like to make their events unique and individual. So why not personalise your package by adding in some additional items. All items below are based on a minimum of 100.

**ADDITIONAL ARRIVAL DRINK** – From £5.00 per person

**BUCKETS OF BEER/CIDER** – £25.00 per bucket  
*Based on 6 beers/ciders per bucket*

**HALF A BOTTLE OF WINE** - £10.00 Per person

**UPGRADED MENU**- £5.00 Per person

**DJ & DISCO** - £350.00 Resident  
DJ booked for 4 hours

**PHOTO BOOTH** – from £300.00

**CHAIR COVERS AND SASHES** - £2.50 per chair

**THEMING** – From £20.00 per person

**CASINO TABLES** – from £200.00

**MAGICIAN** – from £250.00

# SAMPLE PRIVATE DINING MENU

Please confirm 1 option from each course for your whole group. Special dietary requirements can be catered for separately

## Starters

Cream of roasted vine tomato and basil soup (v)

Sliced buffalo mozzarella, plum tomato and pesto salad (v) (gf)

Chicken liver parfait with plum chutney, toasted brioche

## Main Courses

Roasted corn fed chicken stuffed with cream cheese, wrapped in Parma ham

Salmon fillet with olive tapenade, new potatoes, roasted vine cherry tomatoes (gf)

Wild mushroom risotto, asparagus, truffle oil and parmesan shavings (v) (gf)

## Desserts

New York cheesecake with berry compote

Warm apple crumble fresh cream

Exotic fruit salad (gf)

# SAMPLE BUFFET MENU

Please select one meat, one fish, one vegetarian option and three salads from the selection below.

Special dietary requirements can be catered for separately

## Hot Dishes

Lemon chicken, jasmine scented rice (gf)

Tandoori chicken, tomato butter sauce, mushroom pilaf (gf)

Cajun chicken, mixed bean ragout (gf)

Mexican beef chilli, tomato bean rice (gf)

Lemon grass beef, stir fry noodles (gf)

Beef stroganoff, mustard and parsley fettuccini (gf)

Moroccan slow cooked lamb, apricot and mint (gf)

Guinness lamb, seasonal vegetables

Soy marinated lamb, garlic and ginger

Flaky smoked haddock and prawn pie, fennel and caper

Oriental roasted haddock, broccoli and peppers (gf)

Baked cod fillet, sautéed chorizo, baby spinach and balsamic drizzle

Sweet potato and coconut curry, chick pea, spinach and curry leaf (v) (gf)

Wild mushroom ravioli, toasted pine nuts, spinach and white wine cream (v)

Mixed bean and vegetable tagine, citrus and raisin couscous (v)

## Salads

Red chard, rocket and spinach (v) (gf)

Greek salad, lemon dressing (v)

Chargrilled Mediterranean vegetable salad infused with garlic and rosemary oil (v) (gf)

Plum tomato, mozzarella, basil and pesto (v) (gf)

Carrot, orange, avocado and rocket (v)

Coleslaw, fennel and sultana (v)

Classic Caesar salad (v)

Baby new potato salad with mint mayonnaise (v) (gf)

Served with Artisan breads, olive oil, balsamic vinegar

Seasonal dessert

Fresh fruit salad