



Your Wedding At The Old Bridge 2024 - 26

Whether a classic, grand “white wedding” for a large number, or an intimate party for just close friends and family, The Old Bridge is an outstanding location for your party.

On the banks of the river Great Ouse, this beautifully maintained Georgian townhouse provides the finest atmosphere, food, wine and service in the Cambridgeshire area.

Numerous accolades over the years include the award for the best wine list in the UK from the AA, Harper’s Wine Magazine and Egon Ronay; Gold quality award from The Tourist Board / Visit Britain; AA rosettes for our restaurant.

A classic, traditional wedding at the Old Bridge involves a wedding service either off-site or in one of our licensed rooms at the hotel; Celebratory drinks reception in our Riverside Bar and Gardens; a wedding breakfast in the Dining Room or the Restaurant; an evening party in the Riverside area. But we can be flexible too – please just tell us how you wish to tailor your day.

Words are not really going to justify what we have to offer. Please ring and make an appointment to see the hotel and talk to us about your personal requirements.
We will of course be pleased to show you around, on a no-obligation basis.

THE OLD BRIDGE HOTEL, 1 HIGH ST, HUNTINGDON PE29 3TQ
Tel 01480 424300 www.oldbridgehuntingdon.co.uk
Email: oldbridge@huntsbridge.co.uk

Gold Package £8,500

Our Gold Package is available Monday – Thursday all year round. If you are planning a winter wedding in January, February, March or November, the Gold Package can also be booked on a Friday and Saturday.

An all-inclusive price for 50 guests and 30 more for the evening reception.

This includes:

- A room the night before your wedding day so you can stay and get ready onsite, this will include a breakfast hamper for up to 6 guests
- Your wedding ceremony in our Kingfisher Room or Dining Room
- Reception drinks in the Riverside Bar and Gardens – 2 glasses of Prosecco or 2 bottles of beer as well as a non-alcoholic option
- With canapés
- Private room hire for your wedding meal in our oak-panelled Dining Room
- Three course wedding breakfast
- Wine with the meal (allowance of half bottle per person. You can come for a tasting in the shop and choose anything up to £30 per bottle from our restaurant list)
- A further glass of Prosecco for a toast with the speeches
- Exclusive use of The Riverside Bar and Gardens for an evening reception until midnight
- Evening reception for 80 guests – Pick from our Finger food buffet, barbecue menu, hog roast or pizzas
- 4 Double Bedrooms on the night of the wedding, and a Large Four Poster Room for the Bride & Groom; all including breakfast
- Master of Ceremonies – an event manager to ‘run the day’ for you

Upgrade your drinks reception from £4 per person, options include English Sparkling Wine, Champagne and cocktails.

We can also offer an upgrade to our luxury wedding menu from £16 per person.

Extra guests for the whole day would be £110 each (up to a total of 58 max)

Extra guests for the evening only would be £25 each (up to a total of 140 max)

(For 2027, allow for a 5% price increase; to be confirmed by July 2025)

Platinum Package £10,490

Our Platinum Package is available on a Friday and Saturday, April – October.

An all-inclusive price for 50 guests and 30 more for the evening reception.

This includes:

- A room the night before your wedding day so you can stay and get ready onsite, this will include a breakfast hamper for up to 6 guests
- Your wedding ceremony in our Kingfisher Room or Dining Room
- Reception drinks in the Riverside Bar and Gardens – 2 glasses of Prosecco or 2 bottles of beer as well as a non-alcoholic option
- With canapés
- Private room hire for your wedding meal in our oak-panelled Dining Room
- Three course wedding breakfast
- Wine with the meal (allowance of half bottle per person. You can come for a tasting in the shop and choose anything up to £30 per bottle from our restaurant list)
- A further glass of Prosecco for a toast with the speeches
- Exclusive use of The Riverside Bar and Gardens for an evening reception until midnight
- Evening reception for 80 guests – Pick from our Finger food buffet, barbecue menu, hog roast or pizzas
- 4 Double Bedrooms on the night of the wedding, and a Large Four Poster Room for the Bride & Groom; all including breakfast
- Master of Ceremonies – an event manager to ‘run the day’ for you

Upgrade your drinks reception from £4 per person, options include English Sparkling Wine, Champagne and cocktails.

We can also offer an upgrade to our luxury wedding menu from £16 per person.

Extra guests for the whole day would be £110 each (up to a total of 58 max)

Extra guests for the evening only would be £25 each (up to a total of 140 max)

(For 2027, allow for a 5% price increase; to be confirmed by July 2025)

Premium Package £15,490

Our Premium Package is available all year round for weddings taking place in our restaurant.

An all-inclusive price for 80 guests and 20 more for the evening reception.

This includes:

- A room the night before your wedding day so you can stay and get ready onsite, this will include a breakfast hamper for up to 6 guests
- Your wedding ceremony in our Restaurant
- Reception drinks in the Riverside Bar and Gardens – 2 glasses of Prosecco or 2 bottles of beer as well as a non-alcoholic option
- With canapés
- Private room hire for your wedding meal in our Restaurant
- Three course wedding breakfast
- Wine with the meal (allowance of half bottle per person. You can come for a tasting in the shop and choose anything up to £30 per bottle from our restaurant list)
- A further glass of Prosecco for a toast with the speeches
- Exclusive use of The Riverside Bar and Gardens for an evening reception until midnight
- Evening reception for 100 guests – Pick from our Finger food buffet, barbecue menu, hog roast or pizzas
- 4 Double Bedrooms on the night of the wedding, and a Large Four Poster Room for the Bride & Groom; all including breakfast.
- Master of Ceremonies – an event manager to ‘run the day’ for you.

Upgrade your drinks reception from £4 per person, options include English Sparkling Wine, Champagne and cocktails.

We can also offer an upgrade to our luxury wedding menu from £16 per person.

Extra guests for the whole day would be £110 each (up to a total of 100 max).

Extra guests for the evening only would be £25 each (up to a total of 140 max).

(For 2027, allow for a 5% price increase; to be confirmed by July 2025).

The Ceremony

The old bridge is licensed to hold civil ceremonies in 4 individual private rooms within the hotel. Each room will have a different appeal to different couples, so we do recommend organising a show round with our Wedding Planners.

The Swan Room

A small room that can fit up to 20 people. It is light and modern with wooden flooring and white walls that are an excellent blank canvass and will go with any colour scheme. *Legal maximum of 20 guests, including registrars.*

The Kingfisher Room

A good size room that has 3 steps as you enter making a lovely platform for the bride as they make their entrance. The wooden floor and white wood-panelled walls also make this a blank canvas for your imagination. *Legal maximum of 50 guests, including registrars.*

The Dining Room

Light oak panels and deep, rich red colours give this room a very cosy, intimate feel. *Legal maximum of 60 guests, including registrars.*

The Restaurant

A large colourful room that is beautifully decorated with natural bricks and antique mirrors on 2 walls, and on the others full-length glass windows looking out the tree-filled patio. This is a natural light filled option that will make for some beautiful photos. Please note there are time restrictions in this room. *Legal maximum of 100 guests, including registrars.*

To book your registrar please contact:

Huntingdon Registry Office
Lawrence Court, Princes Street
Huntingdon
Cambridgeshire
PE29 3PA

<https://www.cambridgeshireceremonies.co.uk/>

Wedding Breakfast Menus

Choose 2 dishes per course for your entire party

Individual dietary requirements can be catered for separately.

Roasted red pepper and tomato soup with basil oil and garlic croutons
Crispy polenta fingers with spinach puree and salsa verde
Roasted beetroot and goats cheese risotto with crispy sage and sage oil
Chicken liver Pate served with seasonal chutney and toasted brioche
Ham hock and leek terrine with piccalilli and toasted sourdough
Beef Carpaccio with celeriac and horseradish remoulade
Uig Lodge, Isle of Lewis, smoked salmon, with lemon and capers
Char-grilled king prawns with samphire and garlic butter
Smoked mackerel pâté with pickled cucumber and toasted sourdough
King prawn cocktail with tomato, cucumber and paprika salsa

Roast pork belly with sautéed potatoes, creamed bacon and savoy cabbage, apple sauce and crackling
Braised rib of beef with fondant potato, glazed carrots, tenderstem broccoli and horseradish remoulade
Slow roasted lamb shoulder with rosemary confit potatoes, fine French beans, curly kale and mint salsa Verde
Pan roasted chicken breast with parmesan croquette, caramelised shallot, wilted spinach and mushroom & tarragon sauce
Pan fried fillet of hake with griddled new potatoes, samphire and mussels & cream sherry sauce
Fillet of trout with lemon and dill crushed new potatoes, tenderstem broccoli and roasted piquillo pepper puree
Traditional roasts served with garlic & rosemary potatoes, Yorkshire pudding and seasonal vegetables
Roast sirloin of beef with horseradish cream
Roast Loin of pork with apple sauce
Roast Leg of lamb with mint salsa
Char-grilled hispi cabbage with tahini and chive puree, roasted piquillo peppers, Israeli couscous and kale pesto
Vegetable wellington with spinach puree, sweet potato terrine and chargrilled tenderstem broccoli
Wild mushroom, garlic and tarragon tagliatelle with crispy parmesan and watercress salad

Raspberry pavlova with fresh raspberries and raspberry coulis
Pear and almond frangipane tart with clotted cream vanilla ice cream
Sticky toffee pudding with toffee sauce and Jersey cream
Vanilla cheesecake with red berry compote
Lemon tart with berry compote and crème fraîche
Orange bread and butter pudding with clotted cream ice cream and crème anglaise
Apple crumble with vanilla ice cream and custard
Chocolate marquise with griottine cherries and crème fraîche
Vegan apple crumble with spiced cinnamon sorbet
Vegan chocolate torte with fresh cherries and sour cherry sorbet

Tea or coffee, with homemade biscotti - £3.95

Luxury Wedding Breakfast Menu

Choose 2 dishes per course for the whole party

Individual dietary requirements can be catered for separately.

Confit duck leg terrine with spiced cherry compote and toasted brioche
Butternut squash and Gruyère pithivier with spinach and parsley purée
Lobster ravioli with lobster bisque and tomato & chilli relish
Scallops baked in the shell with pea & spinach puree and crispy Parma ham

Herb crusted rump of lamb with pea & mint purée, dauphinoise potatoes, sauteed wild mushrooms and tenderstem broccoli

Pan fried fillet of halibut with lemon & dill potato rosti, samphire, sea spinach & Thai red sauce

Beef Wellington with wild mushrooms, fondant potato, season vegetables and claret sauce

Venison saddle with roasted butternut squash, boulangère potato terrine and crispy kale

Crème brulée tart with shortbread crumb and passion fruit sorbet

Apple tarte tatin with clotted cream vanilla ice cream

Chocolate 'nemesi' with salted caramel ice cream

White chocolate cheesecake with honey and pistachio ice cream

Tea or coffee, with homemade chocolate truffles

Canapé menu

To accompany arrival/celebratory drinks, please choose from the following options:

Beef carpaccio with horseradish & rocket	Tomato & mozzarella with basil oil
Crab & chili croquettes	Smoked duck with red beetroot
Wild mushroom vol au vent	Smoked salmon blini
Breaded tiger prawns with lime mayonnaise	Antipasti skewers
Jerk chicken skewers	Chorizo & manchego croquette
Red bell peppers with honey & cream cheese	Sun-blushed tomato arancini

Cheese

A cheese course can be added with your meal. This can be served on sharing boards for £9.95 per person. Our cheese all comes from Neal's Yard Dairy, the leading specialists in selecting and maturing British cheese.

Evening Reception

Our Riverside event space has its own entrance, private bar, suite of rooms and private garden, all on the banks of the River Ouse.

In all cases the service staff will be on hand, and for the barbecues, hog roast and pizza's we provide a uniformed Chef in the riverside garden. However, these are not formal, 'seated' meals.

BBQ – Pick 3 items from the list below, additional items are £4pp

Lemon and herb marinated chicken thighs
Chatteris bangers pork sausages
Marinated pork ribs
4oz rump steaks (*£3.50 per item supplement*)

Beef burgers
Chicken tikka & pepper kebabs
King prawn skewers with a parsley dressing
Minced lamb koftas with minted yoghurt

Butternut squash and grilled tofu skewers
Black bean and chickpea burger

Paneer cheese, pepper and onion tikka kebab
Stuffed peppers with couscous and feta

All served with brioche rolls, house relishes and 3 of the salads below:

Hog Roast

Our hog roast is a whole pig, split between half cooked as a classic roast, served with apple sauce and crackling, and the other half as a gammon, served with 'piccalilli salad cream'.

All served with brioche rolls, house relishes and 3 of the salads below:

Salads:

Coleslaw; Caesar salad with garlic croutons; Israeli couscous with red pepper
Potato and spring onion; tomato and pickled shallot; Garden salad with honey & mustard dressing

Add homemade ice cream cones - £3 per person

Finger Food Menu – Choose 8 items from the list below

Mixed sandwiches
Honey, soy & garlic chicken skewer
Minted lamb kofta kebab
Fish and chip cones
Breaded Mozzarella with chili jam
Chickpea & beetroot falafel
Pea & mint arancini with spiced tomato
Rosemary focaccia with garlic butter

Mushroom and spinach vol au vent
Homemade Cornish pasties
Salmon & haddock fishcakes
Gruyère cheese croquettes
Homemade honey & mustard sausage rolls
Crispy pork belly bites with soy and sesame
Garlic & pepper polenta fries vegan aioli
Piri-Piri chicken wings with blue cheese sauce

We can cater separately for anyone who has special dietary requirements and allergies

Sourdough Pizzas

Free flowing pizza for 2 hours, based on 80-100 guests, choose 4 pizzas & 3 salads from the menus below

Classic Margherita Mozzarella cheese with rich tomato sauce base and basil leaves

Porchetta and pesto Mozzarella cheese with rich tomato sauce base, roast porchetta and basil pesto

Spinach Rustica Rich tomato sauce base with Goats cheese, spinach, caramelised red onion and honey.

Funghi e tartufo Mozzarella cheese with creamy mushroom sauce base, chestnut & wild mushrooms and truffle oil.

Salami piccante Mozzarella cheese with rich tomato sauce base, spicy salami, piquillo peppers and chilli oil.

Pollo e Nduja Mozzarella cheese with rich tomato sauce base, roast chicken and spicy Calabrian Nduja sausage.

Mediterranean Mozzarella cheese with rich tomato sauce base, tiger prawns, anchovies and Kalamata olives.

Capricciosa Mozzarella cheese with garlic bechamel sauce base, grilled artichokes, pancetta and sun-dried tomatoes

Boscaiola Mozzarella cheese with rich tomato sauce base, Parma ham, rocket & parmesan

Vegetariana Mozzarella cheese with rich tomato sauce base, grilled aubergine & courgettes and sweet roasted peppers.

Classic Pepperoni Mozzarella cheese with rich tomato sauce base and sliced pepperoni

Salads:

Coleslaw; Caesar salad with garlic croutons;

Israeli couscous with red pepper

Potato and spring onion; tomato and pickled shallot;

Garden salad with honey & mustard dressing

Tomato and basil pasta salad with extra virgin olive oil and parmesan

THE OLD BRIDGE

TERMS AND CONDITIONS

2024/25 & 26

THE OLD BRIDGE HOTEL, 1 HIGH ST, HUNTINGDON PE29 3TQ
Tel 01480 424300
Email: oldbridge@huntsbridge.co.uk www.oldbridgehuntingdon.co.uk

BEDROOMS

For all bookings a credit card number is required on booking. The booking is not confirmed until you have received email confirmation from The Old Bridge.

Individual 'Bed and breakfast' bookings Monday to Thursday: a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after 9am on the day prior to the arrival date.

Individual 'Dinner, bed and breakfast' bookings and all weekend bookings: a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after one week prior to arrival.

Individual bookings, "paid in advance" - we sometimes offer special paid in advance rates. These rates or deposits once charged are non-refundable under any circumstances.

Group bookings (3 or more rooms): a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after two working weeks prior to arrival.

Group bookings (6 or more rooms): a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after eight working weeks prior to arrival.

On arrival: we will take full payment for each room.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted.

We do not offer account facilities.

We do not pay commission to agencies for any booking.

RESTAURANT / DINING ROOM BOOKINGS

For tables in the restaurant, we ask for credit card details to secure your booking against our cancellation period of 48 hours prior to the date - for tables of 10 or more the cancellation period is 1 week prior.

If you cancel or change numbers within the cancellation period of your booking, we will charge a minimum of £25 per person.

We do not offer account or invoicing facilities for any restaurant booking.

For all private bookings, a non-refundable deposit equivalent to the room hire rate is required to confirm the reservation.

We will require final details to be confirmed 8 weeks prior to the event, at which point your numbers are taken as final and full payment for the food is due.

Any drop in numbers or cancellation from this point is non-refundable under any circumstances.

Settlement of your final account: We require all bookings/parties to settle the bill in full before departure from the hotel.

We do not offer account facilities.

We do not pay commission to agencies for any booking.

WEDDINGS OR OTHER LARGE PARTIES

We require a deposit of £1,000 to confirm your reservation. Your booking is only confirmed once we have confirmed in writing that we have received the deposit, which is non-refundable within 18-months of your event.

We will meet with you 6-months prior to the function to go through final details and provide you with a pro-forma invoice for the total estimated final balance, we will require 50% of this to be paid within 2 weeks of our meeting. All bedrooms being guaranteed by the wedding will be counted as confirmed at this point.

We will then meet 1-2 months prior to your wedding date, this is when all detail are to be fully confirmed and final payment of your wedding account will be due.

Prices are revised annually, and we reserve the right to do this at any time, but not within 12-months of the event.

A discretionary service charge of less than 5% is included in all wedding packages and is shared equally amongst our staff.

GENERAL

Only food or drink supplied by The Old Bridge Hotel is permitted for consumption on the premises.

We will charge in full our full equivalent price, should we find on site any products not supplied by ourselves.

We also reserve the right to object to the employment of any photographer, toastmaster, band or any entertainer in connection with any function. We will of course be pleased to give advice or recommendations in their place.

Occasionally, certain ingredients or wines may become unavailable at the last minute. In this event, we would always contact you to propose an alternative for your event or booking.

Damage and behaviour: We reserve the right to charge in full for anything removed from any room and for any damage sustained to any room or furnishings. We also reserve the right to charge for labour involved in cleaning or clearing of any debris or mess caused by guests or visitors.

For evening events we do insist that all guests stay in the event area and do not use the main hotel bar. We will react quickly to stop offensive language or behaviour.

It is illegal to smoke any tobacco product or vaping apparatus inside our premises. Any evidence of smoking in a bedroom, or anywhere else inside the hotel will automatically incur a £150 charge.