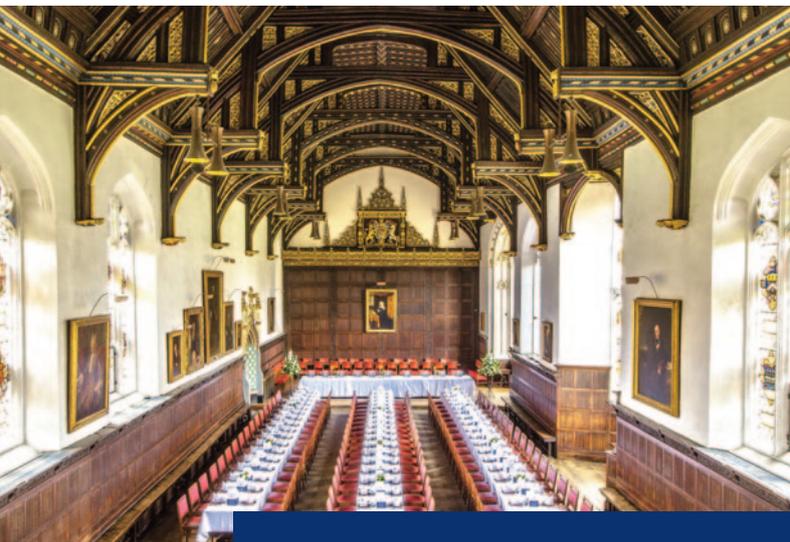
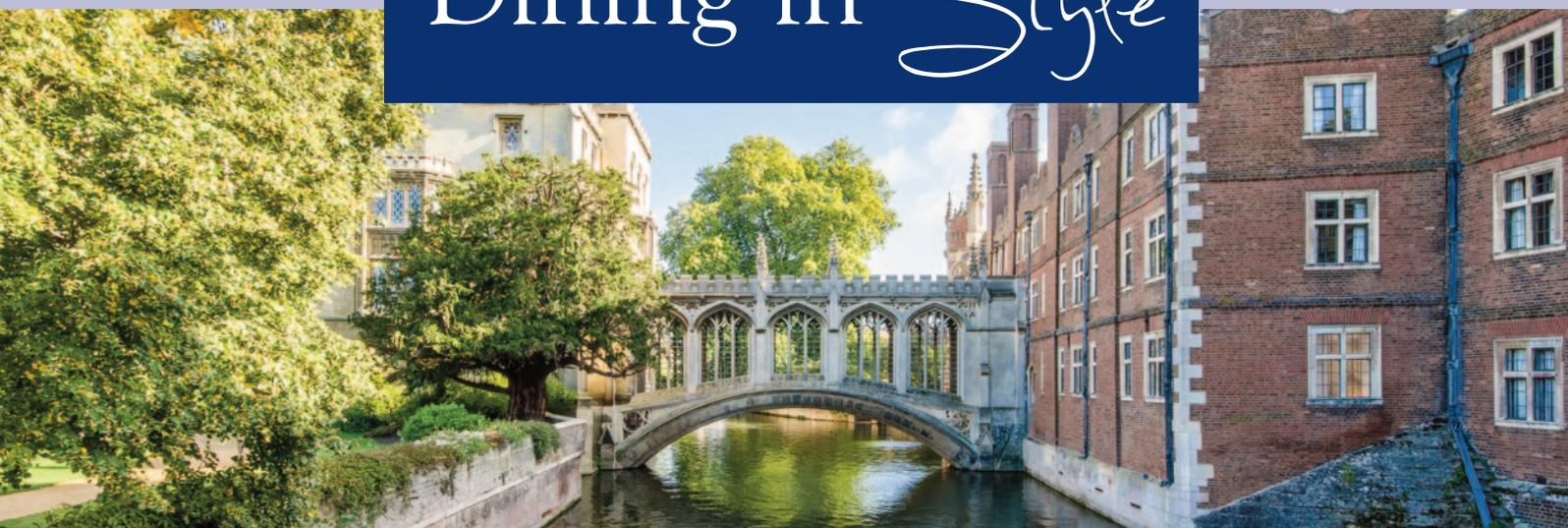




ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

Dining in *Style*



1st October 2018 to 31st March 2019

- Rooms Available
- General Information
- Receptions/Canapés
- Sandwiches
- Stand Up Finger Buffets
- Hot or Cold Stand Up Buffets
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- Main Courses - Roast
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- Savoury/Artisan British & Irish Cheeses
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The Hall

Viewed by some as the most magnificent Hall within the Colleges of Cambridge, this splendid room is housed in a 16th century building with an impressive hammerbeam roof and fine old linen fold panelling. It is ideal for large receptions, sit down lunches and dinners, wedding parties, buffets or other events.

The Hall can seat up to 300 in comfort and we can cater up to a maximum of 300 for receptions and buffets. In the warmer months the backs may be used for drink receptions prior to your lunch or dinner.

The Wordsworth Room

This attractive 450 year old room was where William Wordsworth lived when he was an undergraduate in the 1780's and he described these rooms in his autobiographical poem, "The Prelude".

The room is ideally suited for functions between 20 and 50 people sitting down, or up to 60 for stand up buffets or receptions.

It has its own adjacent cloakroom attached.

The Parsons Room

Steeped in history, this room is named after Charles Parsons, the well-known engineer. Its intimate setting lends itself for smaller dinner parties, seating up to 16 people or a maximum of 28 for buffets or receptions.

Old Music Room

Situated in First Court, the Old Music Room, which originally was a teaching room for the students, is the ideal venue for drinks receptions and light finger buffets for up to 60 guests.



The minimum numbers for Dining are 10. This is the minimum charge.

All staff have been fully trained in Allergy Management and we have an allergy audit every year. **If you have queries on allergies or any other dietary needs, please let a member of staff know when booking/organising your event.** We do have an Allergy Policy. We were awarded Allergen Accreditation in September 2017, which is nationally recognised.



We have been awarded 2 stars by the Sustainable Restaurant Association. **This is in relation to our food sourcing policy, staff welfare training, and the protection of the environment.**

We also completed the SRA (Food Made Good) case study at the end of 2015 and attended the awards in London in March 2016.

We have a Sustainable Food Policy and Food Waste Policy. We only use plant based disposables (when required) and plant based cleaning materials, which is much better for the environment.

We also achieved Gold in March 2018 for the “Cambridge Sustainable Food for Business” award.

We are active members of Meet Cambridge and the Cambridge Chamber of Commerce.

Our staff have won Apprentice of the Year twice in the last five years with our Chef Apprentices at Westminster Kingsway College, London.

We carry out Food Hygiene Training for all staff and staff attend various courses throughout the year on different levels of food safety. We also work closely with TUCO (The University Catering Organisation), Visit Britain and China Britain Business Council.

During the summer months we operate an advanced booking system for Bed and Breakfast accommodation. You can book via the St John’s College website, (in Hospitality, then Bed and Breakfast) or via speedybookers.



The following canapés are ideally suited to have with pre-luncheon or pre-dinner drinks. When booking a function please enquire about making use of the College grounds in which to hold your pre-luncheon or pre-dinner reception. Some canapés are served warm.

(a) A selection of meat, fish and vegetarian canapés

(three canapés per cover) *see list below*

(b) A selection of meat, fish and vegetarian canapés

(six canapés per cover) *see list below*

Cold Canapés

Mini Classic Prawn Cocktail on a Chinese Soup Spoon

Thai Beef Salad in Rice Paper Rolls

Ratatouille Tart topped with Chervil (v)

Chilled Spiced Chickpea Soup with Avocado Salsa (v)

(in shot glasses)

Ogen Melon with Italian Cured Ham

Cherry Tomatoes filled with Goats Cheese
and garnished with Chives (v)

Rye Bread topped with Ikra (v)

(Russian Aubergine Salad)

Pumpnickel topped with Pinney's of Orford
Smoked Scottish Salmon

Smoked Coppa from Tempus Charcuterie from Norfolk
with Pineapple Salsa on Wheatwafers

Silver Beet Rolls filled with Chickpeas

Toasted Granary Bread with Smoked Duck and Onion Marmalade

Hot Canapés

Kimchi Pancakes with Black Garlic Crème Fraîche

Arepos with Blue Pico

(South American Corn Cake)

Tandoori Chicken Rolls (GF)

Stilton Fritters (v)

Mini Vol-au-Vent of grilled

Chimichurri Mushrooms topped with Halloumi (v)

Chilli Cheese Samosa (v)

**When booking, please ask about allergen ingredients
that may be contained in any of the canapés**

(V) = Vegetarian

(GF) = Gluten Free

Sandwiches (Lunch only)

Pinney's of Orford Smoked Scottish Salmon
on Granary Bread with Cucumber, garnished with Salad Leaves and Crisps

or

Free Range Egg with Mayonnaise and Watercress
on Granary Bread, garnished with Salad Leaves and Crisps

with

Bowl of Nocellara de Belice PDO Olives
Bright Green Castalvetrano Olives from Trapani Italy (*have stones*)

and

Vegetable Crisps

(a)

Lemon and Za'ater Chicken Skewers

Assorted Vegetarian Sushi and Soy Sauce (v)

Spiced Salt and Pepper Tofu

Thai Red Curry Scotch Eggs

Chickpea Spiced Fritters with Beetroot Tzatziki

Halloumi Chips with Yoghurt and Pomegranate

Stilton Croquettes with Walnut and Celery Mayonnaise Dip (v)

Ratatouille Samosas (v)

Chinese Style Prawn Filo Tartlets

Butternut Cashew Pohpiah (v)

Tabbouleh Lettuce Wraps (v)



Mini Pineapple Tartlets with Pandan and Star Anise

(b)

Crispy Chicken Spring Rolls with Mustard and Ginger Dipping Sauce

Cauliflower Pakora with Carrot Raita (v)

Jackfruit Taco's (vegan)

Lemongrass Fish Cakes with Lime Spiked Mayonnaise

Baked Mini Peppers filled with Spiced Paneer (v)

Spicy Chorizo Squash Parcels

Aged Comte Cheese Straws

Crudities of Peeled Celery, Carrot and Cucumber with Hummus (v)

Red and Yellow Pepper and Mushroom Gunkan (v)

Tabbouleh Lettuce Wraps (v)

Mini Spicy Potato and Mango Chutney Chapati Wraps (v)



Glazed Seasonal Fruit Tartlets filled with Crème Pâtissière

(v) = Vegetarian

(a)

Sticky Suffolk Pork with Beetroot and Orange Glaze

Halloumi Borek with Za'ater (v)

Spinach Pide

Millet, Harissa and Roasted Carrot Salad with Harissa and Maple Syrup Dressing

Apple, Celeriac and Buttermilk Slaw (v)

Red Oak Leaf, Pear and Cashel Blue Salad with a Miso Dressing

Hot Clove and Cardamon Rice (v)

Sliced Tomato Salad with Horseradish Cream

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Sour Dough Bread (*served warm*)



Raspberry and Grapefruit Doughnuts
with Grapefruit and Fondant Icing and Grapefruit Zest

(b)

Warm Sardine, Boiled Egg and Capers Empanadas

Paneer, Coriander and Spice Fritters (v)

Glazed Baby Aubergines Stuffed with Pork and Tofu

Leek, Goat's Cheese and Currant Spanakopita Cigars (v)

Miso, Avocado and Butter Bean Salad (v)

Sliced Tomato Salad with Basil, Red Onion, Capes
and Lavingehu Estate Olive Oil

Waldorf Salad (v)

Hot Potatoes with Wakame Seaweed (v)

Small Lettuce and Herb Leaves (v)

A Selection of Relishes and Dressings

Dark Rye Rolls (*served warm*)



Rhubarb and Ginger Fool with Citrus Butter Biscuits

(v) = Vegetarian

(a)

Free Range Chicken Thighs with Pesto, Butterbeans and Kale
Pinney's of Orford Smoked Mackerel with a Courgette Chutney
Jackfruit Tacos with Fried Corn and Hot Cashew Sauce (vegan)
Tea steeped Chickpeas with Spinach, Coriander, Cumin and Ginger
Marinated Spelt with Beetroot and Watercress (v)
Sliced Tomato Salad with Horseradish Dressing (v)
Warm Small Potatoes Roasted with Garlic and Tarragon
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
French Stick (*served warm*)



G & T Meringue Tart with Pouring Cream
Artisan British and Irish Cheeses
with Grapes, Celery Remoulade and St Peter's Crispbreads
Seasonal Fruit Basket
Illy Coffee or Estate Handpicked Tea

(b)

Tagine of Suffolk Lamb with Apricots, Sultanas, Coriander, Saffron and Spices
Pinney's of Orford Wester Ross Smoked Scottish Salmon
with Lemon and Sauce Verte
Crisp Tofu Stir-fry with Black Beans
Buckwheat Tabbouleh (v)
Tomato Salad with Basil Red Onion and Lavinyeta Estate Olive Oil (v)
Rhubarb, Fennel and Celery Salad (v)
Hot Tamarind Rice
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Granary Rolls (*served warm*)



Lemon Posset
Artisan British and Irish Cheeses
with Grapes, Peeled Celery and Wheat Wafers
Seasonal Fruit Basket
Illy Coffee or Estate Handpicked Tea

Wild Mushroom Soup *

whisked like cappuccino with mushroom tobacco

Mohinga

a fish soup with spices

(Burmese rice noodle soup, it is considered the national dish of Myanmar)

French Onion Soup

with a black pudding doughnut

Lancashire Cheese and Cauliflower Soup

with black pudding crumble

Beef and Beetroot Broth

with sour cream and potatoes

Spicy Lentil Soup *

with squash, tomato and green beans

* Suitable for Vegetarians

Pinney's of Orford Wester Ross Smoked Scottish Salmon
*with watercress and rocket leaves tossed in Lavinyeta Estate olive oil
and unwaxed lemon, hot avocado and buckwheat*

Hot Gressingham Duck Salad
*with hand-dived scallops, pickled cucumber, ginger,
roasted soya beans and dressed rocket lettuce*

Beetroot, Kale and Freekeh Salad
*with Pinney's smoked mackerel, Stokes mustard dressing
and cucumber relish*

Quail and Quails Eggs
on marinated peppers and cos, sorrel and watercress dressed leaves

Terrine of Duck and Pork Shoulder; wrapped in Pastry
*with pistachio wrapped in pastry with a rhubarb chutney and
dressed salad of oranges, pineapple and endive leaves.*

Barbecued Baby Gem Lettuce
with sweetcorn pudding, barbecued onions and kimchi

NOTE for a fish course to be served as a first course
(from the fish course section), there is a £2.50 supplement per person



Lobster Shepherd's Pie *
a College signature dish
spinach, mushrooms and lobster topped with
creamy potatoes and served with lobster sauce

North Sea Cod in Crazy Water
cod with tomatoes, capers, parsley, basil, garlic, the cod is poached in the
broth called "Acqua Pazza" which translates as "Crazy Water"

Poached Lemon Sole Fillet Veronique
with white wine cream sauce, peeled green grapes and parsley

Hake Fillet
olive oil mash tonnata, garnished with flat leaf parsley,
micro herbs, capers and lemon wedges

Pan Fried Halibut Fillet**
with lemon butter, wood ears, oyster mushrooms and Chinese beer

Coulibac of Scottish Salmon wrapped in Puff Pastry
with a spinach and pinenut dressing and parsley butter sauce

* £1.50 supplement per person

** £2.50 supplement per person



Alcoholic

Champagne Sorbet

Grape and Pomegranate Granita with Vodka and Mint

Madame Butterfly

(Not an actual sorbet but a spicy refreshing drink from Asia. Similar to a Bloody Mary)

Salade Nicoise Bloody Mary

Non- Alcoholic

Faludeh

(rice noodle and rose water sorbet)

Citrus and Black Pepper Sorbet

Raspberry Sorbet

White Chocolate Sorbet

Passion Fruit Sorbet

Green Tea Frozen Yoghurt

Watermelon and Fig

Savoury (interlude)

Gazpacho Sorbet with Lime

Tamarind Cooler

Watermelon Rind Mostarda

Turmeric and Black Pepper Smoothie

(not a sorbet)

All the above sweet sorbets are garnished with mint

Selection of traditional roasted meats to be chosen from:

Roast Rib of Lincolnshire Beef *
*served with Yorkshire pudding, beef jus
and a horseradish crème fraîche*

Roast Sirloin of Lincolnshire Beef *
served with Bretonne sauce and caramelised onions

Roast Leg of Suffolk Lamb, cooked in Milk
*roasted with rosemary, garlic, sea salt, with milk added through the
roasting process. Served with redcurrant jelly and lamb jus*

Local Venison Wellington *
*venison wrapped in spinach, pâté and puff pastry, baked
until golden brown. Served with a grand veneur sauce*

Maple and Bourbon glazed Poussins
with corn bread stuffing and lentil gravy

Twice Marinated Suffolk Pork Tender Loin
with chimichurri and pork Jus

* £4.20 supplement per person



Roast Pheasant Supreme ***

with a puy lentil fritter, pheasant jus and samosa of it's leg

Lincolnshire Beef Fillet **

shallow fried with anchovy, salsa and wakame sauce

Free Range Chicken Supreme

with barley and pomegranate stuffing and with a Jerusalem artichoke jus

Roasted Loin of Local Venison **

with coconut curried pumpkin, mustard cabbage and juniper berry sauce

Canon of Suffolk Lamb

*with a crust of brioche, coriander and Stoke's English mustard
with kale and walnut pesto and Charcutière sauce*

Roasted Gressingham Duck Supreme

*served with pan fried duck klinkali (little Georgian dumplings),
duck jus with a hint of lemon and leek fondue*

** £4.20 supplement per person

***Available 1st October to 1st February
Guinea Fowl used after the 1st February



For soups please see soup section

Grilled Lemongrass Tofu with an Indonesian Style Rujak Salad
*tofu, cooked with lemongrass and served with salad, cooked pineapple,
tomatoes, mango and peanuts*

Grilled Stuffed Portobello Mushrooms
*with walnuts and Cote Hill blue cheese from Lincolnshire,
with a radicchio, coriander and celery salad, with a lemon dressing*

Courgette, Chard and Feta
*free form open pie, served with a salad of watercress
and shallots in Lavinyeta Estate olive oil*

Spinach Parcel
with coconut harissa sauce and kale, avocado and pomegranate salad

Beetroot Tatin
with salsa verde and dressed radicchio leaves

Grilled King Oyster Mushrooms
on a casserole of braised butter beans with tarragon



Vegetarian Main Courses

1st October 2018 to 31st March 2019

DINING IN STYLE

Spinach, Lentil and Courgette Shepherd's Pie
*topped with creamy potatoes and Somerset cheddar
and served with braised spiced chickpeas*

Roasted Cauliflower with Meyer Lemon and Brown Butter
with watercress, pink peppercorns and a butter bean croquette

Steamed Celeriac Pudding
with ceps and morel mushrooms and a beetroot and rocket salad

Beetroot and Squash Wellington
layers of beetroot and squash with spices and kale pesto

Tempura of Aubergine
black sesame sauce and minted guacamole

Swiss Chard and Chickpea Pancakes
turmeric and coconut sauce



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

Water Pudding

*a College signature dish
with Japanese salted ice cream, seasonal berries
and a honey tuile biscuit*

Spiced Pineapple

*pineapple sliced thinly with candied ginger
pineapple crisps, pineapple and liquorice ice cream*

Sticky Toffee Pudding

*(made to the Cartmel recipe)
with clotted cream ice cream and butterscotch sauce*

Orange Blossom Pannacotta

with orange, date and pomegranate salad and orange sorbet

Muscovado Tart

with winter berry compote and pear ice cream

Lemon Parfait

*with white chocolate mousse, honey and whisky sauce
and white chocolate tuile biscuit*



Savouries and Artisan Cheeses

1st October 2018 to 31st March 2019
DINING IN STYLE

Pot Sticker with Black Vinegar
fried dumpling (Vietnamese street food)



Canape Ivanhoe
*buttered toast with Pinney's smoked haddock puree
topped with a mushroom*



A careful selection of 3 Artisan Farmhouse British and Irish Cheeses
with peeled celery, grapes, wheat wafers and dessert bowl



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

Starter

Cream of Tomato Soup

Sliced Watermelon Salad
with mozzarella topped with basil and mint

Grape, Carrot, Mushroom, Cabbage Spring Roll
with a tomato/mayonnaise dip

Main Course

Powter's Newmarket Sausages
grilled with creamed potatoes

Homemade Salmon Fish Fingers
with buttered peas and chunky chips

Chicken Schnitzel
with coleslaw and tomato ketchup

Vegetarian

Mushroom Croquettes
with tarragon aioli

Caramelised Fennel and Courgette Buckwheat Pizza (vegan)

Desserts

Fresh Fruit Salad
with pouring cream

Spiced Carrot Kulfi
(contains pistachio nuts)

Steamed Chocolate Pudding
with vanilla ice cream

Booking Terms & Conditions

1st October 2018 to 31st March 2019

DINING IN STYLE

1. All functions must be confirmed by us in writing (which includes email). The contract is between us and you/the named organisation and not any other person or organisation for whom you may be booking. Once confirmed by us the booking is a legal contract between yourself and us. We will send you a function sheet once you return the booking form.
2. Details of menus, wine selections, special dietary requirements and other information relating to a function, must be indicated on the attached booking form. Once completed, this form should be sent to the Catering Office **at least three weeks before the date of the function.**
3. Please discuss your access requirements with us in advance of your booking so we can assist with catering for your party's specific needs.
4. **Final numbers must be confirmed in writing at least three full working days prior to the function.** Accounts will be based upon the final number or the attendance figure, whichever is the greater.
5. A choice of menus **cannot** be provided **except to cater for dietary or Allergy requirements.**
6. All prices indicated provide for dinners to commence up to 20:00 and finish by 23:00. An additional surcharge will apply if the dinner commences after **20:00**. Please see Tariff.
7. All prices indicated include flower posy bowls on the tables (which are not to be taken away) and typed menus. Place cards can be printed by us at an additional charge or you may provide your own. You will need to inform us of this in advance.
8. Preparing formal table plans is your responsibility. However, we need to view plans **at least one week before** the function or we will set up the venue as we think appropriate in our professional judgement.
9. All accounts are subject to the prevailing VAT rate, unless your organisation qualifies for exemption and confirms that exemption to the College in writing prior to the event. In this instance you will need to provide us with a completed VAT pro-forma, which we will provide.
10. Payment terms are 30 days from the date of invoice. If the payment has not been made within 30 days interest will be charged at the base rate plus 5%.
11. If you are more than 30 days in arrears of payment for a previous event held at the College, the booking may be cancelled.
12. The College does not exclude or limit its liability for death or personal injury arising from the negligence of the College, fraud or fraudulent misrepresentation or otherwise insofar as exclusion or limitation is prohibited, void or unenforceable by law.
13. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.
14. The College shall not be held liable for circumstances beyond its reasonable control which may prevent us from meeting our obligations in respect of the booking. Should we need to make any amendments to your booking we reserve the right to offer alternative facilities at our discretion or cancel the booking. In the event of cancellation, the College's sole liability shall be to refund to you any money paid in advance towards the booking.
15. We reserve the right to cancel the booking without notice if;
(a) in our opinion, the booking might prejudice our reputation; (b) you are in breach of these terms and conditions.
16. Smoking is prohibited in all buildings across the College.
17. The term 'College' shall include St John's College and its wholly owned subsidiary company, St John's Enterprises Limited.
18. We and you agree that no person who is not a party to this agreement shall have the benefit or be capable of enforcing any term of this agreement.
19. These terms and conditions are subject to our Code of Practice on Freedom of Speech and such legislation as from time to time may apply. You must notify us if there are any material changes to your booking in order that we may consider these in accordance with the code and any relevant legislation.
20. **Weddings only** - We do not have the facility to provide **an evening venue with a DJ/music** but can provide you with details of alternative venues who may be able to cater for this part of your event.
21. Wedding or Birthday Cakes can be brought in, but only if a full list of ingredients that is in the cake is provided to the **Catering Department Office at least one week before the event.**
22. Changes in seating throughout the meal is not allowed until coffee stage. This is to take into account of those dining with dietary and allergy requirements.

Cancellation Charges

Time prior to the date of the function	Cancellation charge at % of the function cost
More than 28 days but not more than 90 days	50%
More than 5 working days but not more than 28 days	75%
Within 5 working days	100%

Stated upon original confirmation booking form. (i.e. the above tariffs will be applied to the number below 90% of the original booking).

The cancellation charge will not include drinks, unless specifically purchased for the event.

All other variations will be charged at the agreed rates.

The price you will be charged will be our current tariff.

**For further information please contact the Catering Office
on 01223 338615 or email: catering@joh.cam.ac.uk**

Booking Form

1st October 2018 to 31st March 2019

DINING IN STYLE

Organiser's Name: _____ Host/Contact Name on the Day: _____

Company Name: _____ Host/Contact Telephone No: _____

Company Address: _____

Telephone: _____ Email Address: _____

Date of Function: _____ Numbers Attending: _____

Event that you are Booking: _____

Reception Start Time: _____ Finish Time: _____ Meal Start Time: _____ Finish Time: _____

Name(s) of Keynote Speaker(s) _____

Please print clearly your menu and wine selections below:

	MENU	WINES (Bin No) or SOFT DRINKS
Suffolk Crisps and Olives		
Receptions/Canapes		
Sandwiches/Rolls		
First Course		
Fish Course		
Sorbet		
Main Course		
Vegetarian Option		
Dessert		
Artisan Cheeses	YES / NO (please delete as appropriate)	
Children's Menu		
Savoury Course		
Finger Buffet		
Stand Up Buffet		
Sit Down Buffet		

OTHER DIETARY REQUIREMENTS:

OTHER REQUIREMENTS: (i.e. reception buffet, please clearly print the type and letter of menu choice)

Printed place cards required: Yes / No Please see tariff

I confirm that I have read and understood the booking terms and conditions.

Signed: _____ Date: _____

- Notes:**
- This form should be completed and returned at **least three weeks prior** to the function.
 - Final numbers must be confirmed **in writing at least three full working days prior** to the function.
 - Additional requirements such as table plans, place cards, special flower displays, VIP guests etc, should be discussed and agreed separately with a member of the Catering Department.

Please ensure that you read the Dining in Style Booking Terms and Conditions.

Function Menu Tariff

1st October 2018 to 31st March 2019

DINING IN STYLE

All the following prices are inclusive of service and VAT at the prevailing rate.
There is no additional charge for the hire of Dining Rooms, except for drinks receptions (if no food is required).
The minimum number charged for dining is 10 guests.

Suffolk Crisps and Olives £6.40 per cover

Receptions

(Description place cards are included in the price)

A 3 canapés per person £8.10 per cover

B 6 canapés per person £14.15 per cover

Sandwiches *(lunch time only)* £8.50 per cover

Finger Buffet **A or B** £28.50 per cover

Hot or Cold Fork Buffet **A or B** £43.00 per cover

Sit-Down Buffet **A or B** £48.50 per cover

(includes Fairtrade tea or coffee)

Three Course Lunch * £47.50 per cover

Three Course Dinner * £57.50 per cover

Four Course Dinner * £65.50 per cover

Five Course Dinner * £72.00 per cover

Sorbet *(sweet or savoury)* £6.50 per cover

**Artisan Cheeses from the British Isles,
including Biscuits, Celery, Grapes and Dessert Bowl** £9.20 per cover

The cheese can be tailored to a specific region if required

Savoury £6.65 per cover

A range of classic savouries to end the meal

Breakfast (minimum charge for 10 guests) £19.70 per cover

Full cooked English breakfast with fresh orange juice, Fairtrade coffee or

Estate handpicked tea, croissants, toast, jams and marmalade

With a glass of Pol Roger Non Vintage Champagne

£28.50 per cover

Children's Menu or half Portion

Up to 12 years 50% off list price

Late Service Charge £6.50 per person
per half hour

Where the food service commences at 20:00 or after. This includes speeches

Corkage Charge £12.50 per bottle
75cl max size
£23.00 per magnum

Inclusive of VAT at the prevailing rate

Wedding Receptions

Please note: When selecting a three or four course meal for a Wedding Reception,
the price indicated under the dinner section shown above will apply

Tasting Menu (for Weddings)

A tasting menu for your event will incur a charge of

(maximum 6 guests, 2 choices for each course, wine excluded)

£500.00 minimum charge

Drinks Receptions (if no food is required)

Old Music Room, Wordsworth Room, Parsons Room

Hall

College Backs or New Court Cloisters

£250.00 room hire charge

£350.00 room hire charge

£260.00 venue hire charge

Printed Place Cards £1.80 per cover

Function Menu Tariff

1st October 2018 to 31st March 2019
DINING IN STYLE

Meetings Only:

Tea and Coffee	£4.30 per cover
Tea, Coffee and Biscuits	£5.20 per cover
Tea, Coffee and Assorted Cakes	£6.60 per cover

*Prices are inclusive of assorted breads, appropriate potatoes and market vegetables, Illy coffee, or Estate handpicked tea and St John's chocolate truffles where marked with an *.*

Where a price is not quoted on the quote, please assume a 3 course dinner price as the basis of the quote.
Minimum charge is 3 course lunch or dinner depending on the time of day.