
Dining in Style



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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, dinners, wedding parties, buffets or other events.

The Hall can seat up to 280 in comfort and we can cater up to a maximum of 300 for receptions and stand up 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 the room 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 20 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 and canape receptions and stand up finger buffets for up to 60 guests.



General Information

1st October 2021 to 31st March 2022

DINING IN STYLE

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 (updated in June 2020). We were awarded Allergen Accreditation in September 2017, which is nationally recognised. This was updated in the summer of 2021.

We carry out Food Safety Training for all staff and staff attend various courses throughout the year at different levels of food safety. We also have an external Food Safety Audit team, who visit the College twice a year.

We were awarded 2 stars by the Sustainable Restaurants Association in 2015. **This was for 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 award ceremony in London in March 2016.

We have both a Sustainable Food Policy and Food Waste Policy. We only use plant based disposables (when required) and these are then washed after use and go off to become soil enricher. We have a Sustainable poster on the catering website. All our cleaning materials are made out of plants.

We achieved Gold in March 2018 for the "Cambridge Sustainable Food for Business" award. We also prepared a case study for them in January 2019.

Two of our staff have won Apprentice Chef of the Year in the last ten years at Westminster Kingsway College, London.

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

We also work closely with TUCO (The University Catering Organisation) and Visit England.

We sit on various committees, both in Cambridge and UK wide, on issues such as sustainability, purchasing, training, policy standards and sharing best practice, within hospitality.

During the summer months (July - September), 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. Room availability is normally uploaded onto our website in November, for the following year.

Please ensure to book your pre lunch/dinner reception or you can use the College bar. Please ask at the time of booking.

During August 2021 to September 2022 we will be undergoing a major refurbishment of our College Bar, Buttery Dining Room and Coffee Shop. These two areas will be relocated in the temporary structure located in 1st Court.



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 served in a Chinese Soup Spoon

Thai Style Beef Salad in Rice Paper Rolls

Ratatouille Tart topped with Chervil (v) (vegan)

Chilled Spiced Chickpea Soup with Avocado Salsa (v) (vegan)
(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)

Buckwheat Blinis with Beetroot Tahini

Pumpernickel topped with Pinney's of Orford
Smoked Scottish Salmon

Smoked Coppa from Tempus Charcuterie based in Norfolk
with Pineapple Salsa on Wheat Wafers

Silver Beet Rolls filled with Chickpeas, Chillies and Coriander (v) (vegan) (df)

Toasted Granary Bread topped with Smoked Duck and Onion Marmalade

Warm Canapés

Aged Cheddar Cheese Straws

Kimchi Pancakes with Black Garlic Crème Fraîche

Arcpas with Chilli topped with Sour Cream and Coriander
(South American Corn Cakes, mainly from Columbia. Using a yellow precooked flour called masarepa)

Pumpkin Kibbeh (vegan) (v)

Borek with Feta, Greens and Dark Molasses Tahini

Tandoori Chicken Rolls (GF)

Mandalay Kidney Bean Fritters, with Chilli Sauce
(shallot, kidney bean, ginger, rice flour, paprika)

Stilton Fritters (v)

Mini Vol-au-Vent of grilled
Chimichurri Mushrooms topped with Halloumi (v)

Chilli Cheese Samosa (v)

Aubergine and Feta Kofte (vegan) (v)

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

(v) = Vegetarian (gf) = Gluten Free (df) = Dairy Free

LUNCH TIME ONLY

Sandwiches

1st October 2021 to 31st March 2022

DINING IN STYLE

Sandwiches (Lunch only)

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

or

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

with

A Bowl of Nocellara de Belice PDO Olives
Bright Green Castalvetrano Olives from Trapani Italy (*have stones*)
(Native to Valle del Belice) They are classed as the World's tastiest olive

and

Seeded Bhajis with Sunflower Seed Raita
vegan (v) (gf) (df)

Gluten Free Bread available

(a)

Assorted Vegetarian Sushi and Soy Sauce (v)

Lemon and Za'ater Chicken Skewers

Mini Salmon Goujons with Sauce Verte and Lime Wedges

Chickpea Spiced Fritters with Beetroot Tzatziki (vegan)

Feta and Cherry Tomato Brochette with Spinach Leaves

Ratatouille Samosas (v)

Basmati Rice and Mung Bean Kubbeh (v) (gf)
(Warm fritters)

Chinese Style Prawn Filo Tartlets

St John's College Sausage Rolls

Butternut Cashew Pohpiah (spring roll) (v)

Mushroom Cups filled with Shallot Confit and garnished with Pea Shoots



Mini Pineapple Tartlets with Pandan and Star Anise

(b)

Cauliflower Pakora with Carrot Raita (v)

Chicken Strips Coated in Polenta with Stoke's Grain Mustard Relish

Lemongrass Fish Cakes with Lime Spiked Mayonnaise

Smokey Aubergine Feta and Baharat Filo Parcels (v)

St John's College Sausage Rolls

Colston Bassett Hush Puppies with Maple Butter (v)
(fried cornbread with coriander and chilli, from the American South)

Baked Mini Peppers filled with Spiced Tofu (v) vegan

Aged Cheddar Gorge Cheese Straws

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

Sweet Potato Yaki Mochi with Black Sesame Sauce (v, df, gf)
(Little potato and spring onion pancakes with black sesame, chilli and ginger sauce)

Pumpkin and Crispy Kale Pizza (v, df) vegan



Glazed Seasonal Fruit Tartlets filled with Crème Pâtissière

(a)

Halloumi Borek with Za'ater (v)
Pinney's of Orford Smoked Trout with Horseradish Sauce
Chicken Stroganoff, with Sour Cream and Gherkins
Millet, Harissa and Roasted Carrot Salad with Harissa and Maple Syrup Dressing
Apple, Celeriac and Buttermilk Slaw (v)
Lime, Chilli and Roasted Pumpkin Quinoa Salad (v) vegan
Sliced Tomato Salad with Horseradish Cream
Hot Clove and Cardamon Rice (v)
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Country Malt Bread Rolls (*served warm*)



Coconut Pannacotta
with Mango Salsa (in a glass)

(b)

Paneer, Coriander and Spice Fritters (v)
Pumpkin Balls with a dressing of Sweet Chilli Sauce, Ginger, Spring Onion
and Golden Syrup
Minced Lincolnshire Beef Cobbler with Green Peppers,
Hendersons Relish and a Mustard Scone Topping
Caponata on Sour Dough Toast
(with a touch of chocolate and pine nuts)
Miso, Avocado and Butter Bean Salad (v)
Sliced Tomato Salad with Basil, Red Onion, Capes
and Quinta dos Murcas Estate Extra Virgin Olive Oil
Waldorf Salad (v)
Hot Potatoes with Wakame Seaweed (v)
Small Lettuce and Herb Leaves (v)
A Selection of Relishes and Dressings
Spelt Bread Rolls (*served warm*)



White Chocolate and Lemon Pudding Pot topped with Lemon Zest
in Lemon Syrup with Citrus Butter Biscuits (v) (gf) (df)

(a)

Jackfruit Taco's with Fried Corn and Hot Cashew Sauce (contains cashews) vegan

Salmon Potato Bake with Wakame Butter (gf)

Free Range Chicken Thighs with Pakchoi, Lemongrass, Chilli, Turmeric and Ginger

Charred Broccoli and Green Bean Soba Noodle Salad (df) (v) vegan

Marinated Spelt with Beetroot and Watercress (v)

Hot and Sour Carrot and Chickpea Salad with Preserved Lemon (v)

Warm Small Potatoes Roasted with Garlic and Tarragon

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

French Stick (*served warm*)



Coffee and Pandan Pudding topped with Coffee Syrup
with Pouring Cream (v) (gf)

Artisan British and Irish Cheeses
with Grapes, Celery Remoulade and wheat wafers

Seasonal Fruit Basket

Illy Coffee or Estate Handpicked Tea

(b)

Spanakopita, Greek Filo Pastry with Spinach and Feta Cheese (v)

Pinney's of Orford, Wester Ross Smoked Scottish Salmon with Lemon and Sauce Verte

Lincolnshire Beef Meatballs cooked with Chard and Yoghurt

Kachumber Salad (v) (gf) (df) vegan
(an Indian salad dish of cucumbers, chopped tomatoes,
onions, lemon sauce and a little chilli pepper)

Tomato Salad with Basil Red Onion and
Quinta dos Murcas Estate, Extra Virgin Olive Oil (v)

Rhubarb, Fennel and Celery Salad (v)

Carrot and Chickpea Pilaf (v) vegan

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Seeded Rolls (*served warm*)



Passion Fruit Curd and Meringue Tarts

Artisan British and Irish Cheeses with Grapes, Peeled Celery and Wheat Wafers

Seasonal Fruit Basket

Illy Coffee or Estate Handpicked Tea

Wild Mushroom Miso Broth (v, gf, df, vegan)
with Jasmine rice

Soba Noodle Soup (df, vegan)
with soy, cabbage, pickles and ginger

Vegetable Broth and Parmesan Dumplings
with charred lemon salsa

Celeriac, Horseradish and Pumpnickel
topped with chive oil and pumpnickel crumbs

Hawaiji, Onion and Chickpea Soup with Cheddar Sourdough Bread
(Hawaiji is a yemeni spice)

Shchi *
(Traditional Russian Cabbage Soup)
this is a Sauerkraut, mushroom, potato, onion and dill soup
A very famous soup in Russia for many years

* Suitable for Vegetarians



Pinney's of Orford Wester Ross Smoked Scottish Salmon
*with watercress and rocket leaves tossed in Quinta dos Murcos Estate
extra virgin olive oil and unwaxed lemon, with warm butter bean salad
with green olives, capers, dill, garlic and tomatoes*

Warm East Anglian Duck Supreme Salad
*with puy lentils, mange tout, rhubarb chutney,
salad of watercress, spring onion, Chinese leaves and organic rapeseed dressing*

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

Terrine of Duck and Suffolk Pork
*with garlic, allspice, juniper berry wrapped in streaky bacon, with an Earl Grey and fig jam
dressed salad of oranges, pineapple and endive leaves.
(contains pistachios)*

Beetroot Tartare
*finely diced beetroot with sweet balsamic in a ring, topped with
avocado cream and herbs, basil oil and beetroot crisps. (v)*

Seared Scottish Scallops
*with cauliflower vanilla puree, fresh porcini, touch of maple syrup
and topped with a slice of grilled Suffolk bacon.*

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

(v) = Vegetarian



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

Lightly Grilled North Sea Cod
with tarragon butter sauce and sat on black eyed beans
with cavolo nero, cumin, turmeric

Poached Lemon Sole Fillet Bercy
The classic French dish with a sauce of shallots, lemon and meat glaze

Baked Hake Fillet
Persian style with ginger, mint, coriander, garlic, clove and served with spinach borani
(spinach, pine nuts, Greek yoghurt, lemon juice and garlic)

Pan Fried Halibut Fillet "Veronique" **
with a white wine cream sauce and peeled green grapes

Coulibac of Scottish Salmon and Lemon Sole wrapped in Spinach and Puff Pastry
served with a tarragon cream 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

Lemon Sorbet

Rhubarb and Blood Orange Granita

Savoury (interlude)

Gazpacho Sorbet with Lime

Tamarind Cooler

Watermelon Rind Mostarda

Turmeric and Black Pepper Smoothie

(not a sorbet)

Cashew Gazacho

(a salad smoothie, tomato, cucumber, unsalted cashew nuts, spring onions, clove of garlic, garnised with edible flowers)

(contains cashew nuts)

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 gravy and a
horseradish crème fraîche*

Roast Sirloin of Lincolnshire Beef Fillet **
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*

Roast Cornfed Chicken Supreme
with leek, potato and stilton cake, dark chicken jus

Twice Marinated Suffolk Pork Tender Loin
with chimichurri and pork Jus

** £4.20 supplement per person



Roast Pheasant Supreme *

with leeks, streaky bacon, apple brandy with pheasant jus and apples

Pan Fried Lincolnshire Beef Fillet **

*wild mushroom compote and wakame sauce
mini croquette of beef cheek*

Pan Fried Local Peppered Venison Fillet **

with sweet and sour red onions, grand veneur 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 East Anglian Duck Supreme

*Glazed with local honey, coated in coriander seeds and star anise
Served with plum compote and duck jus*

Suffolk Pork Belly

*Roasted with root ginger, onions, chilli and cider vinegar, served with a rhubarb compote,
baked rhubarb and pork and marjoram gravy*

** £4.20 supplement per person

*Available 1st October to 1st February

Guinea Fowl used after the 1st February



For soups please see soup section

Sichuan Tofu (df) (v) vegan
with spring cabbage, rice vermicelli noodles and shiitake mushrooms

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

Beetroot Tart Tatin
with salsa verde and dressed radicchio leaves

Parsnip Gnocchi
*with gochujang and hazelnuts
(contains hazelnuts)*

Roasted Celeriac (vegan)
with mung beans, forestiere fricasse and tarragon oil

Chickpea Cakes
*with spinach and lemongrass, combining dijon mustard, chillies, limes.
Served hot.*

(df) = Dairy Free (v) = Vegetarian



Vegetarian & Vegan Main Courses

1st October 2021 to 31st March 2022

DINING IN STYLE

Spinach, Lentil and Courgette Shepherd's Pie
*topped with creamy potatoes and cheddar gorge cheese
and served with braised spiced butterbeans*

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

Hot Chard Galette
waxy potatoes, chard, rosemary cheddar cheese in a
wholewheat spelt pastry case with rosemary oil
red onion and spinach salsa

Aged Cheddar Cheese and Kimchi Cobbler
a cobbler topped with baguette and cheddar, with a kimchi filling
served with a crisp green salad on the side

Quinoa Risotto (vegan)
*with Panko fried portabello mushrooms, and rocket salad,
dressed in local rapeseed oil*

Barbacoa Roast Cauliflower
with brown rice, toasted almonds, chilli, cinnamon, garlic, sour cream and lime
*(This dish can also be vegan)
(Barbacoa is a celebration dish from central Mexico)
(contains almonds)*

(gf) = Gluten Free



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*

Yorkshire Parkin

*with black molasses, soft dates,
served with a whiskey caramel sauce and bayleaf ice cream*

Cereal Milk Panna Cotta

with white chocolate soil, white chocolate sauce, orange sorbet

Muscovado Tart

dusted with icing sugar and with date palm jaggery ice cream

Thai Tea Parfait

*lemon mascarpone, Thai tea crunch with mint springs
green tea sauce Anglaise*

Sussex Pond Pudding

*This dish is the first recorded in Hannah Woolley's 1672 book.
A very old fashioned suet pudding filled with lemons.
Served with vanilla bean ice cream, sauce Anglaise and candied lemon rind*



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



Canapés Saint-Antoine
oblong hot buttered toast topped with Roquefort cheese mixed with a little butter and red pepper. Grilled and topped with a grilled rasher of bacon



Scotch Woodcock (a classic savoury)
scrambled egg on toast with anchovies and capers



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



Starter

Cream of Tomato Soup

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

Chilled Melon Cocktail

Main Course

Powter's Newmarket Sausages
grilled with creamed potatoes, and seasonal vegetables

Homemade Salmon Fish Fingers
with buttered peas and chunky chips

Chicken Schnitzel
with coleslaw and tomato ketchup

Vegetarian

Chow Mein
*carrot, spring onion, green beans, peas,
mushrooms and broccoli*

Caramelised Fennel and Courgette Buckwheat Pizza (vegan)

Desserts

Fresh Fruit Salad
with pouring cream

Steamed Chocolate Pudding
with vanilla ice cream

Fresh Fruit Sundae
fresh fruit, two ice creams and sauce

Winter Fruit Trifle
winter fruits, sponge and jelly, topped with silky custard

Booking Terms & Conditions

1st October 2021 to 31st March 2022

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. **No food of any sort can be brought into any of the dining rooms.**
7. 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.
8. 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.
9. 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.
10. 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.
11. 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%.
12. If you are more than 30 days in arrears of payment for a previous event held at the College, the booking may be cancelled.
13. 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.
14. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.
15. 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. **This will cover all Pandemics.**
16. 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.
17. Smoking is prohibited in all buildings across the College.
18. The term 'College' shall include St John's College and its wholly owned subsidiary company, St John's Enterprises Limited.
19. 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.
20. 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.
21. We do not have the facility to provide and act as **an evening venue with a DJ/live music**, but can provide you with details of alternative venues who may be able to cater for this part of your event.
22. Wedding or Birthday Cakes can be brought in, but only if a full list of ingredients of what is in the cake is provided to the **Catering Department Office at least one week before the event, otherwise it cannot be brought into the Collage.**
23. **Changing 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 2021 to 31st March 2022

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 2021 to 31st March 2022

DINING IN STYLE

The following does not include service or VAT.

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 £5.36 per cover

Receptions

(Description place cards are included in the price)

A 3 canapés per person £6.54 per cover

B 6 canapés per person £11.46 per cover

Sandwiches *(lunch time only)* £6.88 per cover

Finger Buffet A or B £23.31 per cover

Hot or Cold Fork Buffet A or B £35.17 per cover

Sit-Down Buffet A or B £39.67 per cover

(includes Illy coffee or Estate handpicked tea)

Three Course Lunch * £39.91 per cover

Three Course Dinner * £48.63 per cover

Four Course Dinner * £55.20 per cover

Five Course Dinner * £60.96 per cover

Sorbet *(sweet or savoury)* £5.36 per cover

Artisan Cheeses from the British Isles, including Biscuits, Celery, Grapes and Dessert Bowl

The cheese can be tailored to a specific region if required and that region produces cheese within the UK and Ireland

£7.59 per cover

Savoury

A range of classic savouries to end the meal

£5.40 per cover

Children's Menu

4-12 years 50% off list price, under 4 free of charge

Late Service Charge £5.40 per person
Where the food service commences at 20:00 or after. This includes speeches. per half hour

Corkage Charge £13.50 per bottle
75cl max size
£26.00 per magnum

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, 3 choices for each course, wine excluded)

£600.00 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

VAT exempt

St John's College Printed Place Cards £2.40 per cover

Non Printed Place Cards £1.40 per cover

Function Menu Tariff

1st October 2021 to 31st March 2022
DINING IN STYLE

Meetings Only:

Tea and Illy Coffee	£3.52 per cover
Tea, Illy Coffee and Biscuits	£4.46 per cover
Tea, Illy Coffee and Assorted Cakes	£5.36 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.