



ST JOHN'S COLLEGE
UNIVERSITY OF CAMBRIDGE

Dining in Style



1st April 2022 to 30th September 2022

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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 April to 30th September 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 on a Chinese Soup Spoon

Thai 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

Pumpnickel topped with Pinney's of Orford
Smoked Scottish Salmon

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

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

Toasted Granary Bread 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

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) (dr)

Gluten Free Bread available

(a)

Spiced Salt and Pepper Tofu (v)

Prawn Empandas made with Maize Flour and Chilli Pastry served with Soured Cream

Lincolnshire Beef and Spring Onion Momos with a Fiery Tomato Chutney

Watermelon, Feta and Mint Skewers

Kale and Onion Bhaji (vegan)

Vegetarian Sushi with Soy Sauce (v)

Dip of Anchovies, Olive and Capers, Chilli Flakes & Flat Leaf Parsley
served with Belgian Endive

Rice Paper, with Crunchy Vegetables, Basil, Coriander and Mint (v)

Ratatouille Samosas (v)

Rice Paper, with Crunchy Vegetables, Basil, Coriander and Mint (v)

Butternut Cashew Pohpiah (v)



Mini Chocolate Éclairs filled with Raspberries and Raspberry Cream

(b)

Paneer Skewers with Peppers marinated in Ginger, Coriander and Garam Marsala (v)

Manor Farm Pork Pie from Glatton near Cambridge with Stoke's English Mustard

Matzo Brei Fritters with Yoghurt and Cucumber Dip (*Matzo is a type of cracker*)

Spinach, Pea and Broad Bean Filo Cigars (v)

Calzone with Dulse

Rice Paper, with Crunchy Vegetables, Basil, Coriander and Mint (v)

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

Spanish Style Bruschetta with Aubergines and Tomatoes,

Slices of Lincolnshire Poacher Cheese with Extra Virgin Olive Oil and Tomato Relish

Dolmadakia with Wasabi Yoghurt (vegan)

(*delicate wraps with vine leaves filled with rice*)

Brochette of Courgette and Aubergine baked with a Basil Dressing (v)



Glazed Seasonal Fruit Tartlets filled with Crème Pâtissière

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

(a)

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

Hot Prawn Spring Roll with Garlic, Chilli and Pepper

Suffolk Lamb Tagine with Dried Apricots and Preserved Lemon

Edamame and Basil Dip with Crudities (*celery, carrot and pepper*) (v)

Parmesan White Bean and Avocado on Granary Toast

Sweet Potato and Wild Rice Patties with Lime Salsa (v)

Warm Salad of Crispy Carrots and Herby Freekeh

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Spelt Bread Rolls (*served warm*)



Lemon and Saffron Posset with Macerated Raspberries

(b)

Paneer, Coriander and Spice Fritters with Wasabi Mayonnaise (v)

Pinney's of Orford, Sliced Smoked Trout Fillets with Lime Wedges

Saffron Za'ater and Lemon Chicken Brochette with Basil oil

Cauliflower Fritters with Crispy Capers (v)

(cauliflower is cooked in milk)

Potato, Coconut and Peanut Tikkis with Pea Chutney (v) (gf) (df) (vegan)(contains peanuts)

Cucumber and Feta Bruschetta

Miso, Avocado and Butterbean Salad (v)

Hot New Potatoes with Nori Leaves (v)

Small Lettuce and Herb Leaves

A Selection of Relishes and Dressings

Wholemeal Bread Rolls (*served warm*)



Strawberry Shortcakes with Strawberries, Fennel Seeds and Creme Fraiche

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(a)

Tomato and Chickpea Tray Bake with Basil Oil (DF)
Pinney's of Orford Wester Ross Smoked Scottish Salmon with Limes and Sauce Verte
Beef Bobotie with spices and Fruit Chutney
Spanakopita (*contains eggs*)
(*spinach and feta pie with filo pastry*)
Watermelon, Grilled Halloumi and Lime Pickled Red Onions,
with Coriander, Mint, Pistachios (*contains nuts*)
Chickpea and Rose Harissa Salad (v) (df) vegan
Cucumber Salad with Brown Butter Croutons,
Lemon, Dill and Chopped Parsley (v)
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
Granary Bread Rolls (*served warm*)

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Turkish Delight Mess with Meringues and Tiptree Strawberry Jam
Artisan British and Irish Cheeses
with Grapes, Celery Rémolade and Wheat Wafers
Fresh Seasonal Fruit Basket
Illy Coffee or Estate Handpicked Tea

(b)

Grilled Halloumi with Courgette, Peach and Burnt Butter Almonds (v) (*contains almonds*)
Salmon Teriyaki with Limes, Chilli, Ginger, Soy and Bean Sprouts
Suffolk Pork and Parsley Meatballs with Chickpea in Zimino
(*with olive oil, lemon zest*) Parmesan on the side
Hispi Cabbage Cashew and Apricot with Sesame and Lime Dressing (*contains cashews*)
Avocado, Radish and Walnuts with Carrot Miso Dressing (*contains nuts*)
Tomato, Wasabi, Honey, Soy and Nori Salad with Rapeseed Oil
Roasted New Potatoes with Rosemary and Garlic (v)
Small Lettuce and Herb Leaves
A Selection of Relishes and Dressings
French Stick (*served warm*)

❦❦❦❦❦❦

Grapefruit Meringue Pie with Pouring Cream
Artisan British and Irish Cheeses
with Grapes, Peeled Celery and Charcoal Wheat Wafers
Fresh Seasonal Fruit Basket
Illy Coffee or Estate Handpicked Tea

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Cashew Gazpacho (chilled)
with edible flowers and topped with a touch of truffle oil

Norfolk Crab Bisque
*a rich shellfish soup with rouille, a sauce of olive oil,
breadcrumbs, garlic, saffron and chilli*

Sour Lentil Soup (vegan) (gf)
*lemony, Arabic lentil soup,
topped with spring onions and coriander*

Halibut Soup
with chopped prunes, diced apple, dill and dill fronds

Coriander, Coconut and Daikon Noodle Soup (vegan)
with sweet potato crisps, tamari, maple mushrooms, coriander and lime wedges

Summer Vegetable Broth
with parmesan dumplings and charred lemon salsa

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Grilled Asparagus**

served hot buttered

or

Grilled with Breadcrumbs
with creamy bacon mayonnaise

Warm East Anglian Duck Supreme Salad

*with puy lentils, mange tout, rhubarb chutney,
salad of watercress, spring onion, Chinese leaves and raspberry vinegar dressing*

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*

East Anglian Carrots

*heritage carrots with marjoram, sea buckthorn juice and apple vinegar vinaigrette
orange and sea buckthorn granite and pine nut nougatine*

Ham Hock, Pistachio and Mustard Terrine

*with pea veloute, pease pudding, garnished with pistachios and pea shoots
(contains nuts)*

Pressed Octopus Terrine

*Szechuan vinaigrette, lemon oil, turmeric, pickled onions
podded peas, pea shoots and anchovies*

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

Local English Asparagus is in season May and June**

mainly South American or Spanish, at other times.



Lobster Shepherd's Pie*

a College signature dish

spinach, mushrooms and lobster topped with creamy potatoes and served with lobster sauce

Roast Pollock

with seashore vegetables, scallop butter and deep fried samphire

Sea Trout Fillets

with a coriander brioche crust and coriander cream sauce on a cushion of leek fondue

Hake Fillet

with a Brioche and herb crust, on a cushion of spinach with white wine, cream and chervil sauce

Spiced Monkfish

Monkfish with spices, white grapes, on a roasted cauliflower puree with a shallot and local cider dressing

Scottish Salmon Fillet

with spinach salsa verde, rye and horseradish crumble, puy lentil cream sauce

* £1.50 supplement per person



Alcoholic

Champagne Sorbet

Madame Butterfly

(Not an actual sorbet but a spicy refreshing drink from Asia. Similar to a 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 Gazpacho

*(a salad smoothie, tomato, cucumber, unsalted cashew nuts, spring onions, clove of garlic, garnished 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 Free Range Chicken Supreme with Miso Glaze
Kimchi, garnished with spring onions, chicken and miso jus

Roast Lincolnshire Sirloin of Beef **
with a chasseur sauce and Yorkshire pudding

Roast Quails
*in pomegranate, molasses and sumac (2 quails per portion)
Quail jus, black kale potato cake*

Roast Loin of Suffolk Pork
with apple sauce, calvados gravy and crispy crackling

Roast Leg of Suffolk Lamb
*stuffed with ricotta, nettles and lemon,
served with lamb jus, flavoured with fennel seeds*

** £4.20 supplement per person



Other Main Courses

1st April to 30th September 2022
DINING IN STYLE

Pan Fried Lincolnshire Beef Fillet with Sweet Onions *
with ginger chimichurri and red onion beef jus

Roasted East Anglian Duck Supreme
a filo parcel with braised radishes, and a Hoisin and duck jus

Roast Canon of Suffolk Lamb with a Seaweed Brioche Crust
white cannellini bean mash with garlic, wakame sauce

Fillet of Suffolk Pork
with Afghan style carrot hotpot and pork jus

Grilled Veal Chop
with sumac, pomegranate, feta cheese and veal jus

Pan Fried Local Venison Fillet Genievre **
*with a heart shaped crouton, fried in butter, slightly sweetened apple sauce
and sauce poivrade with gin and juniper berries*

** £4.20 supplement per person



For soups please see soup section

Paneer, Spinach and Tomato Salad
with cumin, lemon juice, garlic, Suffolk rapeseed oil, onions

Ras es Hanout Roast Chickpea
*with halloumi, sprouting broccoli, pumpkin seeds, pomegranate seeds,
served with warm flat breads*

Roast Aubergine Salad with Green Tahini
with chickpeas and Dukkah

Harissa and Noodle Salad
with broccoli, sesame and nigella seeds

Jackfruit Kati Roti
*Roti filled with jackfruit curry with unsweetened coconut yoghurt,
with a rocket, coriander and tomato salad*

Courgette Bhaji with Nasturtiums and Chilli
*Courgette Bhaji sat on courgette puree and roasted courgette with mint flavoured yoghurt,
chilli oil, nasturtium flowers and leaves*

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Vegetarian & Vegan Main Courses

1st April to 30th September 2022
DINING IN STYLE

Panch Phoran Yoghurt Baked Cauliflower
(Panch Phoran is five spices). The cauliflower is blanched, then roasted with spiced yoghurt, garnished with coriander, served with fresh mango chutney and brown rice

Hot Ratatouille Strudel
with barbecued baby gem lettuce and onions, with a piquant tomato sauce

Squash, Rocket and Cote Hill Blue Spanakopita
with mangel salad
(eggplant, tomatoes, red pepper, basil, coriander, it is a traditional Azerbaijani salad)

Aubergine Pasta Pie with Avocado, Red Onion, Coriander Salsa
aubergines, roasted pepper, eggs and mozzarella cheese baked together

Chickpea Tagine
with tomatoes, garlic, coriander and leek, served with fluffy aubergine cous cous

Okra Gumbo
with chickpeas and kidney beans
with steamed basmati rice, with basil, thyme and spring onions

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Water Pudding

*a College signature dish
with Japanese salted ice cream, raspberries
and an orange tuile biscuit*

Chocolate Delice

*with salted caramel, malted barley ice cream and sesame wafers
(Wafers, Contains Almonds)*

Raspberries *(from 1st June only)*

*raspberry and demerara meringue with mojito sorbet,
lemon and mint curd and dried raspberries*

Jersey Cream Panna Cotta

*with a dandelion ice cream strawberries and strawberry sauce
ginger tuile biscuit*

Cherry Mousse with Cherry Meringue

cherry granola cluster, cherry paint, cherry sorbet and cherry gel

Lemon Creme Brulee

*Cut out in a ring with toasted pine nut pastry, Earl grey tea meringue,
lemon meringue ice cream and lemon balm leaves*



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



Pork, chopped Green Onions, Fresh Ginger and Garlic
(Vegetain, Shiitake mushrooms, ginger and red onion)



Canapés Saint-Antoine
oblong 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
- Summer Fruit Trifle
summer fruits, sponge and jelly, topped with silky custard

Booking Terms & Conditions

1st April to 30th September 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 April to 30th September 2022

DINING IN STYLE

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

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 Cheese	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 April to 30th September 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
per half hour

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

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 **Meetings Only:**

Function Menu Tariff

1st April to 30th September 2022
DINING IN STYLE

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.