



ST JOHN'S COLLEGE UNIVERSITY OF CAMBRIDGE

Email:
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Tel: +44 (0)1223 338615

Web:
www.joh.cam.ac.uk

July 2025- Oct 2025

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 paneling. It is ideal for large receptions; sit down lunches, dinners, wedding parties, buffets or other events. The Hall can seat up to 250 and we can cater up to a maximum of 280 for receptions and stand up buffets.

Wordsworth Room



This attractive first floor dining room which is 450-year-old 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 maximum of 50 sitting down, or up to 60 for stand up buffets or receptions. It has its own adjacent cloakroom attached.

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 a maximum of 16 people or 20 for buffets or receptions.

Old Music Room



Situated in First Court, the ground floor Old Music Room, which originally was a teaching room for students, is the ideal venue for pre lunch or dinner drinks and canapé receptions. The room can also be used for stand up finger buffets for up to 60 guests.

**Please choose either three or six canapés
to complete your selection**

Description/allergens place cards are included in the price

3 canapés per person £10.50 per cover

6 canapés per person £21.00 per cover

Hot served Canapés:

Vegetarian/Vegan

Welsh rarebit on toasted sourdough, semi dried cherry plum tomato

Allergens: G wheat / M / E / MU / SU

Herb Panisse with vegan harissa yoghurt

Allergens: S / SU

Asparagus, goats curd and sorrel tartlet

Allergens: E / G wheat / M

Caramelised onion and thyme tart fine, semi dried cherry tomato

Allergens: G wheat

Fish

Seared scallop, miso butter, shimeji mushrooms, spring onion

Allergens: M / MOL / SU

Tandoori king prawns, buttered roti, coriander chutney

Allergens: CRU / M / MU

Caribbean cured cod fritters, green chilli, and paprika mayo

Allergens: F / G wheat / E

Baby squid cooked with olives, tomatoes and red pepper, saffron aioli

Allergens: MU / E / MOL / SU

Meat

Crisp tacos, pulled beef brisket, guacamole

Allergens: G wheat / SU / C / S

Breaded ham hock, parsley mayonnaise

Allergens: G wheat / E / MU / SU

Miniature croque monsieur, smoked ham, gruyere cheese, Dijon mustard mayonnaise

Allergens: G wheat / M / MU

Chicken and black pudding sausage rolls with beetroot chutney

Allergens: G wheat, rye, barley, E , MU

Allergen Guide

**C – Celery, G-Gluten, CRU-Crustaceans, E-Eggs, F-Fish, L-Lupin, M-Milk, MOL-Molluscs,
MU-Mustard, N-Nuts, P-Peanuts, SE-Sesame, SU-Sulphur Dioxide S-Soya**

(V) – Vegetarian (VG) – Vegan

Cold Served Canapés:

Vegetarian/Vegan

Black olive and rosemary scone, peppered vegan feta cheese

Allergens: G wheat / M

Beetroot and horseradish tartare filo tartlet, soured cream and chive

Allergens: G wheat / M / SU / C

Turmeric tapioca crackers, spinach hummus, black onion seeds

Allergens: SE

Baron bigod filled éclair, tomato and chilli chutney

Allergens: M / E / G wheat / SU

Fish

Spiced crab rice paper rolls, oyster sauce and lime

Allergens: G / S / CRU / MOL / SE

Tuna and mango ceviche, white radish, lime and red chilli

Allergens: F / SE / SU

Beetroot egg roulade, smoked trout pate, confit cucumber caviar

Allergens: E / F / M

Lobster brioche sandwich, lemon pepper mayonnaise

Allergens: G Wheat/CRU/M/E

Meat

Parmesan crisp, smoked chicken, pancetta, anchovy and shredded gem lettuce

Allergens: F / SU / M

Tempura belly pork, sriracha sauce, pickled cucumber

Allergens: S / SU

Sticky braised duck, pickled cucumber, crisp wonton, red chilli and coriander

Allergens: G wheat / S / SU

Rare roast beef blini, blue cheese and red onion confit

Allergens: G wheat / SU / M

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(V) – Vegetarian (VG) – Vegan

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed. We can cater for most dietary requirements if we are advised at least two weeks before your event. Please note food is prepared in an environment where nuts are present. All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible.

Nibbles:

£6.00 per cover

Salt and pepper roasted nuts

Allergens: N

Vegetable crisps

Kalamata olives and sun-blushed tomato

Allergens: SU

Wasabi peas

Chilli bites

Allergens: G wheat / S

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Dinner Menu I

£52.50 per cover

Starters

Sun-dried tomato and basil arancini, mozzarella filling, plum tomato sauce, basil pesto (V)

Allergens: G wheat / M / E

Cucumber and mint gazpacho, vegan lime yoghurt, rainbow radish, mint salsa (VG)

Allergens: SU

Heritage tomato and crottin goats' cheese Feuilletées, black olive tapenade, basil and salad and oil (V)

Allergens: G wheat / SU / M

Gravadlax of chalk stream trout, fennel, caper and cucumber salad, lime crème fraîche

Allergens: F / M

Ballotine of chicken and smoked ham hock, grain mustard and tarragon mayonnaise
asparagus, pea and rocket salad

Allergens: SU / E / MU

Moroccan spiced duck filo roll, green olive and coriander hummus, cucumber and carrot salad

Allergens: G wheat / MU / SE / SU

Smoked haddock fishcake, gribiche mayonnaise, watercress

Allergens: G wheat / E / F / MU / SU

Main course

Spiced Quorn and speckled lentil sweet potato shepherd's pie
charred hispi cabbage garlic and herb butter (V)

Allergens: S / SU / C

Spinach and ricotta pastie, tomato and pepper stew, braised radicchio (V)

Allergens: G wheat / M / SU

Chargrilled king oyster mushrooms, chickpea and aubergine tagine
pea and mint hummus sumac pickled red onions (VG)

Allergens: SU / MU

Basque style breast of chicken stewed peppers, black olives and parsley, saffron mash, French beans

Allergens: SU / C / M

Breaded pork knuckle, parsley and caper crushed potato, runner beans, pickled red cabbage

Allergens: G wheat / E / M / SU / MU

Home smoked salmon fillet, basil spaetzle, courgette ribbons, hollandaise sauce

Allergens: F / M / SU / G wheat

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Desserts

Vegan walnut and pistachio baklava, cinnamon ice cream, orange and anise gel

Allergens: G wheat / N walnut, pistachio / S

Limoncello cheesecake, pistachio and lemon thyme meringue shards

Allergens: G wheat / E / M / N pistachio

Chocolate bavaois brownie, banana ice cream, cherry sauce

Allergens: G wheat / E / M / S

Strawberry vanilla custard tart, kiwi and lime sorbet

Allergens: G wheat / E / M

Coffee crème brulee, hazelnut sable

Allergens: E / M / G wheat / N hazelnuts

Sorbet

£6.00 per cover

Granny Smith apple and spiced crumble

Allergens: G wheat, oats / M

Pear with sweet and sour blackberries (VG)

Allergens: S / SU

Mandarin with orange crisp (VG)

Cranberry with freeze dried raspberries (VG)

Allergen Guide

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Dinner Menu 2

£63.00 per cover

Starters

Spinach Pikelet, red pepper hummus, honey and chili feta, sorrel and pickled shallot (V)

Allergens: G wheat / E / M SU / MU

Pea and mint panna cotta (vegan) golden beetroot consommé
semi dried cherry tomato, black olive powder (VG)

Allergens: S / SU / C

Truffle butterbean and artichoke hummus, heritage carrot, seeded crackers
pine kernels, garlic chili oil (V)

Allergens: SE / SU / G wheat

Salad of finely sliced smoked beef loin, Cornish Yarg, focaccia crouton, chimichurri

Allergens: G wheat / M / SU

Pork and venison terrine, red onion marmalade, toasted fig bread

Allergens: G wheat / SU / E / MU

Seared scallops, spring vegetable and saffron broth, squid ink cracker, roast beetroot oil

Allergens: MOL / SU / C

Fillet of gilt head bream, saffron linguine, bouillabaisse sauce, chervil l oil

Allergens: F / E / G wheat / SU / C / CRU

Main Course

Pappardelle pasta, slow cooked jackfruit and black-eyed bean ragout
pickled walnuts, crisp enoki mushrooms

Allergens: G wheat / SU / N walnuts

Roast aubergine stuffed with butternut squash and sage risotto
cheese crisps lemon spinach and sauce vierge

Allergens: C / SU / M

Plum tomato, feta and black olive tart fine, stem broccoli, baby carrots, rocket pesto

Allergens: M / G wheat

Fillet of seabass, crab, pea and lemon risotto, pea and fennel salad, red pepper coulis

Allergens: F / CRU / C / SU

Balsamic glazed sirloin of beef, beetroot potato rosti, asparagus
creamed carrot, pink peppercorn sauce

Allergens: SU / C / M

Roast rump of lamb, miniature shepherds pie, creamed cabbage baby onions

Allergens: M / SU / C

Fillet of cod, rarebit topping, potato and chive croquette, dried tomato, pea puree, balsamic syrup

Allergens: F / SU / G wheat, barley / MU / E / M

Desserts

Vegan creme caramel, pineapple, mint and toasted coconut (VG)

Allergens: S

Vegan chocolate and Biscoff torte, cherry compote, vanilla whipped cream (VG)

Allergens: G wheat / S

Raspberry and white chocolate iced parfait, raspberry filled truffle, passionfruit curd

Allergens: M / E / S

Lemon and blueberry brioche, candied almond, amaretto ice cream

Allergens: M / E / G wheat / N almonds

Peach cobbler tart, bourbon pecan ice cream, blackberry sauce

Allergens: SU / N pecan / G wheat / E / M

Artisan Cheese:

Artisan regional cheeses, peeled celery, grapes and wheat wafers

Allergens: M / SU / C / MU / G wheat, barley, oats, rye

£15.75 per cover

Classic St Johns Desserts

(Inc cheese, biscuits, nuts, and dessert bowl)

Allergens: M / SU / C / MU / N / G wheat, barley, oats, rye

£23.65 per cover

Cheeses can be tailored to a specific region if required or within the UK and Ireland

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(V) – Vegetarian (VG) – Vegan

We regret that we cannot offer a multiple-choice menu; guests must all have the same starter, main and sweet course and a vegetarian option, unless they have any special dietary requirements which will be catered for as necessary.

Please contact us with any queries or requests regarding allergens, we can often adapt dishes when needed. We can cater for most dietary requirements if we are advised at least two weeks before your event.

Please note food is prepared in an environment where nuts are present. All meals are prepared using the finest and freshest local produce and include seasonal herbs from the College gardens wherever possible.



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Tariff C July 2025- Jun 2026

All prices do not include VAT at the prevailing rate. There is no additional charge for the hire of Dining Rooms providing food is being served. Beverage only bookings are subject to room hire.

The minimum number charged for dining is 10 guests.

Lunch and dinner menus are all inclusive of assorted breads and butter on the table with fresh filter coffee or tea served at the conclusion of the meal. St John's chocolate truffles served with all lunch and dinner menus.

If you would like to add an additional course (e.g. fish course) we would be delighted to work with you to create the perfect menu for your event. **£15.00 per cover**

Children's Menu

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

Late Service Charge **£5.00 per person per ½ hour**

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

Corkage Charge **£14.00 per bottle**
75cl **£26.00 per magnum**

Room Hire

Old Music Room **(Minimum numbers 25)**

Wordsworth Room **(Minimum dining numbers 25)** **£295.00 room hire charge**

Parsons Room **(Minimum dining numbers 10)**

College Backs or New Court Cloisters **£295.00 venue hire charge**

Hall **(Minimum dining numbers 80)** **£1000.00 room hire charge**

St John's College Printed Place Cards **£2.50 per cover**

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.



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Booking Form

Jul 2025- Jun 2026

Organisers Name- _____

Host/Contact Name on the Evening _____

Company
Name _____

Host/Contact
Telephone _____

Company
Address _____

Telephone _____

E-mail address _____

Date of Function _____

Likely numbers to attend _____

Event that you are
booking _____

Reception start time _____ Finish time _____ Meal start time _____ Finish time _____

Names(s) of keynote speaker(s) _____

	Requirements Please tick	MENU Please print clearly your menu selections below	WINE Bin No
Reception			
3 Course Lunch			
3 Course Dinner			
Children's Menu			
Sorbet			
Artisan Cheese			

OTHER DIETARY REQUIREMENTS _____

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.

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.
0. **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.
4. A choice of menus **cannot** be provided except to cater for dietary or allergy requirements.
5. 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.
6. 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.
7. 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.
8. 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.
9. 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%.
10. If you are more than 30 days in arrears of payment for a previous event held at the College, the booking may be cancelled.
11. 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.
12. The organisation making the booking shall indemnify the College against damage to College property caused by those attending the function.
13. 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.**
14. 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.
15. Smoking is prohibited in all buildings across the College.
16. The term 'College' shall include St John's College and its wholly owned subsidiary company, St John's Enterprises Limited.
17. 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.
18. 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.
19. 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**.
20. **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.

**Catering and Hospitality Department
St John's College
Cambridge CB2 1TP**

tel: 01223 338615

e-mail: events@joh.cam.ac.uk

website: www.joh.cam.ac.uk/hospitality

March 2025

REGISTERED CHARITY NUMBER 1137428