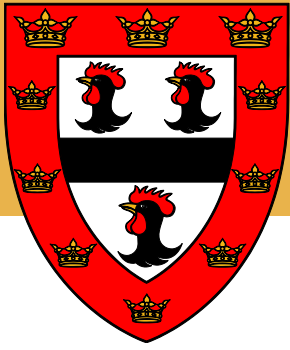


Executive Menu package for the
Conference Room, West Court
2017-18

Jesus College
Jesus Lane, Cambridge CB5 8BL
Website: conference.jesus.cam.ac.uk
Telephone: 01223 760524
Email: conference@jesus.cam.ac.uk



Information and Prices

As a conference or meeting venue, Jesus College offers a memorable location and modern facilities. As well as an historic setting, the college is a diverse and flexible venue that is suitable for many occasions.

Our executive meeting package is designed for those looking for a prestigious and private setting for up to 22 delegates.

Our executive meeting package has been designed for the brand new Conference Room, located within the new West Court development. Offering superior refreshments, lunches, private dinners and hotel-standard bedrooms – all located in one place, within the peaceful College grounds and yet right in the city centre.

With luxurious furniture – walnut boardroom table and executive leather chairs – the space provides a stylish self-contained facility. The state-of-the-art AV includes an 84” wall-mounted touch-screen TV and a wide-angle full HD webcam with table microphones, enables international video conferencing. There’s also a sound bar to support presentations and video links and on-site AV support.

24 Hour Rate £200 per person + VAT

(£160 per person + VAT if dinner is not required)

Overnight Accommodation in West Court with Breakfast

Speciality morning and afternoon refreshments

Coffee machine

Seated Buffet Lunch

3 Course Dinner

Meeting Room Hire

Audio visual equipment (as above)

Wireless Connection

Full Day Rate £52 per person + VAT

Speciality morning and afternoon refreshments

Coffee machine

Seated Buffet Lunch

Meeting Room Hire

Audio visual equipment (as above)

Wireless Connection

Half Day Rate- £41.00 per person + VAT

Speciality morning or afternoon refreshments

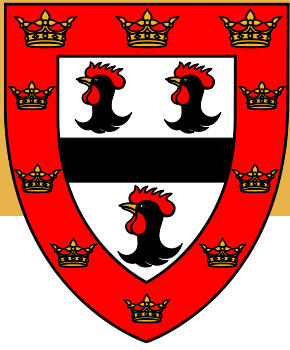
Coffee machine

Seated Buffet Lunch

Meeting Room Hire for half day

Audio visual equipment (as above)

Wireless Connection



Refreshment Breaks

Mid-morning break:

Choose a freshly prepared smoothie with fruits and natural yoghurt:

Strawberry and banana
Carrot, mango and orange
Honey, coconut and vanilla
Blackberry and apple

Choose a platter of prepared tropical fruits:

Cantaloupe melon, dragon fruit and strawberry
Watermelon, kiwi and blueberry
Pineapple, orange and raspberry
Mango, kumquat and grapes

Choose a sweet or savoury nibble:

Granola bites
Banana and blueberry oatmeal bites
Blackberry and avocado pancakes
Cinnamon buns
French toast with maple and cinnamon
Margherita pinwheels
Salted pretzels
Stilton scones with bacon jam
Iberico black pudding and apple sausage rolls
Smoked salmon scrambled egg tortilla rolls

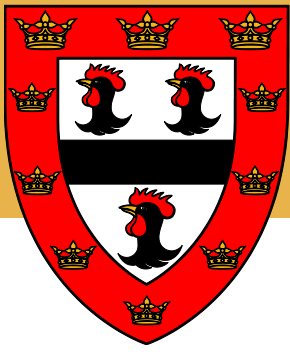
Afternoon break items:

Choose 1 cake:

Lemon courgette and pistachio cake
Orange and pine nut polenta cake
Carrot and cranberry cake
Chocolate cola cake with griottine cherries
Banoffee and pecan cake

Choose 1 Sweet treat:

White chocolate and nut Florentines
Nougat bars
Bowls of assorted gummies
Mascarpone macaroons
Chocolate dipped marshmallows
Cinnamon palmiers



Lunch Menu

Lunch is served in the West Court Dining Room

Choose 1 of the following platters

Steamed Chinese Bao-buns with oriental stir-fried vegetables, salt and pepper tofu and shredded crispy duck.
Served with dipping sauces, toasted sesame seeds and coriander salad

Traditional ploughmans platter with Melton Mowbray pork pies, English cured sausage, smoked gammon and British cheeses, pickles and chutneys, apple, celery and crusty wholemeal loaf

French charcuterie platter with dry-cured meats, duck confit, gruyere and red onion tart, sliced baguette and French cheese selection. Served with cornichons, grapes and gribiche mayonnaise

Indian Thali with onion bhajis, vegetable pakoras and tandoori lamb skewers, pirathas and coriander naan breads. Served with chick-peas, mint yoghurt, mango salsa and lentil dahl

Italian antipasti platter with bresaola and Salami, Roasted pepper pizzettes, Scamorza and sun blushed tomato Arancini served with mixed olives, bocconcini mozzarella, sliced rosemary focaccia with olive and aged balsamic vinegar

Choose 2 salads:

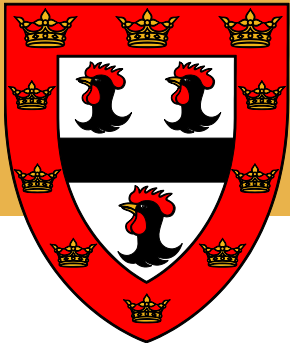
Minted pea, feta and spinach salad
Caesar salad with anchovy and shaved parmesan
Beef tomato, red onion and goats cheese salad
Wild rice, butternut squash and caper salad
Chicory, apple and walnut salad

Salad nicoise with flaked yellow-fin tuna
Broccoli, toasted almond and green bean salad with lemon dressing
Watermelon, pumpkin seed and griddled halloumi
Soft herb, pomegranate and red chilli tabbouleh
Roasted vegetable and basil salad

Choose 1 dessert:

Gooseberry fool with shortbread fingers
Salted caramel crème brulee
Chocolate and orange tarts with candied peel
Black forest trifle
Apple and cranberry strudel

Banana and toffee popcorn cheesecake
Lemon posset with strawberry compote
Rhubarb and custard mille feuille
Peanut and raspberry blondie
Cappuccino panna cotta with candied pecan



Dinner Menu

3 courses £38.75

4 courses £45.05

Served with Bread Rolls to start and Tea, Coffee & Chocolate Truffles to end

Soups(*)

Cream of roasted Jerusalem artichoke and chestnut soup

Shellfish bisque with fennel seed croutons

Cabbage and celeriac soup with pancetta lardons

Butternut squash and sweet potato soup with spiced pumpkin seeds and rape seed oil

Parsnip soup with turmeric, ginger and crisp wild rice

Haricot bean and leek soup with merguez sausage and white truffle oil

First Course

Sauté wood blewit mushrooms with pickled baby leeks, garlic ciabatta croutons and creamed pumpkin

Terrine of partridge with rabbit and black pudding, pickled heritage carrot and creamed quince

Escabeche of seabass with celeriac and horseradish remoulade, fennel and watercress

Breaded pigs cheek with homemade piccalilli and red veined sorrel

Red onion croustade with golden cross goat's cheese, radish and celery salad

Paupiette of sole and brixham crab with a potato and chive velouté and sauce grenoble

Beef short-rib braised in stout with chestnut mushrooms, crisp artichoke, a suet pie lid and creamed horseradish

Fish and Seafood Intermediate/Main Course (*)

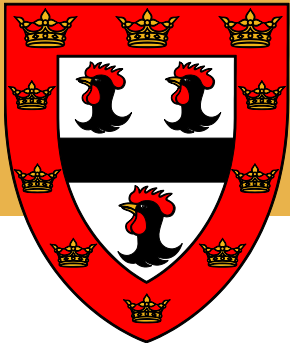
Fillet of cod with swiss chard, potato, mussel and yellow pepper chowder

Pan fried scallops with yellow lentil dahl, coriander, apple and toasted pine kernels

Halibut fillet with sauté girolle mushroom, nasturtium and confit fennel with a blood orange butter sauce

Fillet of sea-trout with brown shrimp and samphire orzotto and a shellfish velouté

Smoked haddock and caper fishcake with creamed leeks, poached egg and hollandaise



Dinner Menu

Sorbet and Consommé (*)

Lemon Thyme and Celery Sorbet
Mulled Berries Sorbet
Roast Chicken Consommé with Pearl Barley and Trumpet Mushrooms
Warm Tomato Consommé with Goat's Cheese and Tarragon (v)

Main Course

Peppered sirloin of beef, crushed potatoes with bone marrow butter,
creamed carrot with grain mustard and pancetta
Breast of guinea fowl with flageolet bean and confit leg ragout, saffron mashed potato
and buttered cavolo nero
Loin and faggot of Denham estate venison with smoked garlic dauphinoise and orange glazed baby carrots
Fillet and belly of Suffolk free range pork with fondant potato, pickled red cabbage
and apple and golden sultana purée
Cannon and Breast of castle estate lamb with creamed celeriac, pumpkin mash,
wilted spinach and crisp parsnips
Honey glazed Gressingham duck with baked polenta, caramelised chicory and golden beetroot

Vegetarian Choices

Mushroom, spinach and pearl barley wellington with roasted shallots and madeira cream sauce
Chestnut and sage gnocchi with chargrilled romano peppers, curly kale and beurre noisette
Polenta, ricotta and basil boudin with red onion jam, crisp artichoke and aged balsamic
Beetroot and blue cheese arancini with braised baby gem lettuce and aged balsamic
Ravioli of pumpkin and chestnut mushroom with confit baby fennel and aubergine caviar

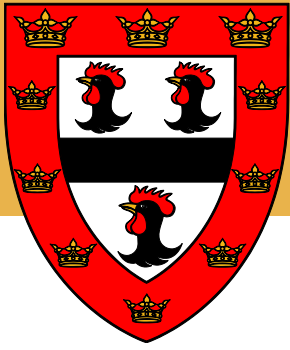
Dessert Course

Tarte Tatin of Pink Lady apples and ginger bread with an apricot purée and clotted cream ice cream
Baked bitter chocolate cheesecake with crisp figs, honeycomb and orange coulis
Iced chestnut and amaretto soufflé with mulled williams pear and florentine biscuit
Coffee panna cotta with stewed kumquats, plum consommé and spiced granola
Chocolate and griottine cherry fondant, frangelico ice cream and nougatine biscuit
Cranberry linzer torte with Advocaat ice cream and white chocolate caramel

Cheese Course

£7.20 per person

Selection of Artisan Cheeses with Homemade Chutney and Biscuits



Booking Terms & Conditions

- 1. Provisional bookings**—A provisional booking can be made by emailing us directly email: conference@jesus.cam.ac.uk or by submitting a booking form through the college's conference web pages (<http://conference.jesus.cam.ac.uk>). Please note such bookings are held for a maximum period of two weeks, pending a decision.
- 2. Confirmed bookings**—Bookings are considered provisional until confirmed in writing along with completing a booking form which can be done online via the conference website (<http://conference.jesus.cam.ac.uk>).
- 3. The conference invoice** will be based on the final numbers submitted 5 working days before the start of the conference or on actual numbers attending, whichever is the higher figure. Our minimum cover charge is 12 delegates. Any fluctuations in delegate numbers should be notified in writing promptly to the Conference & Events Office.
- 4. In the event of unforeseen circumstances**, or if the numbers of the party alter significantly, Jesus College reserves the right to change the venue for any residential or catering booking to another suitable College room.
- 5. A draft conference programme**, together with full audio-visual requirements should be submitted at least 10 days before the start of the conference.
- 6. Equipment provided** by external suppliers or the conference organiser is not the responsibility of the College.
- 7. Menu choices** are required 10 days before the start of the conference. At the same time, a complete alphabetical list of all delegates, stating which are resident and any special dietary requirements should be sent across to the Conference & Events Office.
- 8. A set menu** should be chosen by event organisers for their entire group. A choice of menus cannot be provided for formal meals except for vegetarian or other special dietary requirements.
- 9. Conference lunch/dinner prices** listed include—room hire, service, college crested table mats and serviettes, table plan and menu cards. You will be charged our current latest price.
- 10. Conference gala dinner prices** listed include—room hire, service, candles, linen, table flowers, table plan and menu cards. You will be charged our current latest price. Please note, the flowers are not available to take away at the end of the meal.
- 11. All catering prices** listed include—room hire and service, unless indicated otherwise. You will be charged our current latest price.
- 12. Wine** should be ordered from the College wine list and is sold on a sale or return basis. We do not allow guests to provide their own drinks and we do not operate a corkage system.
- 13. Standard table plans** are included in the price for a seated meal. Table plan information needs to be submitted to the Conference office at least three days in advance.
- 14. Late Meal Charge**—A late meal charge of £7.50 per cover will be applied to your booking if guests wish to dine after 8pm.
- 15. VAT.** Our quoted prices do not include VAT, all prices are subject to VAT unless the customer/organisation qualifies for exemption and confirms this in writing before the date of the function. VAT will appear on the final invoice, after the event has taken place.
- 16. Payment** is due 28 days net after the date of invoice. Overdue accounts will be charged interest at the rate of 5% per month.
- 17. Insurance.** The College's insurance covers public liability claims where the College is deemed to be liable. Conference organisers are advised to obtain insurance cover in respect of any claims for which they might be held responsible, including loss or damage to property brought to the premises by or on behalf of any persons. The organisation making the booking shall indemnify the College against any damage or injury to College property or College staff, caused by those attending the conference.
- 18. Force Majeure.** The College shall not be held liable for circumstances beyond its reasonable control that may prevent the College from meeting its obligations in respect of a booking.
- 19. GM Products.** It is our policy to ensure that, to the best of our knowledge, none of the foods we serve contain genetically modified soya or maize as required by the EC and UK labelling requirements.
- 20. Smoking Policy.** Smoking is prohibited on College premises with the exception of a two designated smoking shelters located in the North Court Car Park and besides the substation at the end of the Library Court building.
- 21. Vehicles and parking.** If you are driving to the College, intercom the Porters' Lodge at the Victoria Avenue gates for access to the College. We do not reserve or guarantee any spaces, parking is available on a first come, first serve basis and is entirely at your own risk.
- 22. CCTV,** Jesus College operates a CCTV system for the security and safety of the College's community, buildings and visitors.
- 23. Cancellation.** In the event of a confirmed booking being cancelled, we will require written confirmation of your decision. Please be aware the following catering cancellation charges will be applied:

TIME PRIOR TO THE DATE OF THE EVENT	CANCELLATION CHARGE AS % OF TOTAL COST
More than 12 weeks but not more than 6 months	25%
More than 4 weeks but not more than 12 weeks	50%
More than 14 days but not more than 4 weeks	75%
Within 14 days	100%