Dining Brochure 2026-27

Table of CONTENTS

Welcome	3
Dining at Caius	4
Rooms and Capacities	5
Dining and Reception Rooms	6
Canapé Menu	9
Spring and Summer Menus	10
Autumn and Winter Menus	12
Additional Courses	14
Finger Buffet Menu	15
Fellows' Cellar Selection	16
Conference Wine List	19
Additional Alcoholic Beverages and Soft Drinks	23
How to Find Us	24
Frequently Asked Questions	25
Supplier recommendations	26

WELCOME

Gonville & Caius is one of the oldest University of Cambridge colleges. Originally named Gonville Hall, the College was founded by Edmund Gonville, Rector of Terrington in 1348. The College was re-founded in 1557 by former student and Fellow, Dr John Caius who, as part of his reconstruction, erected three Gates, which survive to the present day. New students entered the College through the Gate of Humility, while studying in the College they would pass through the Gate of Virtue every day, and finally when they leave to receive their degrees, students depart through the Gate of Honour.

Cauliflower & Koji Croquette
Cauliflower wafer, homemade raisin purée, seed romesco, tumeric oil & manchego (v)

During term, Caius is home to nearly 1,000 undergraduates, graduates and academics. Students come to Caius from all over the world and undergraduates study all of the subjects offered in the University. Our Fellows have globally renowned expertise ranging from Ancient History to Zoology and are all recognised as leaders in their own fields. Gonville & Caius College is regularly one of the top performing Colleges in the University of Cambridge league tables and we apply this same commitment to excellence to our private dining.

Honey Mousse
Caramelised figs, mulled wine gel & brown butter tuile

Dining at Caius

Elements included in menu price

- candles and napkins
- waiter service
- coffee and chocolate mints

Room hire

Room hire fee will apply for the dining rooms.
It is set at £550 apart from the Old Courts Dining Hall which is charged at £1,200. For a reception at Cavonius Centre the room hire charge is £850.

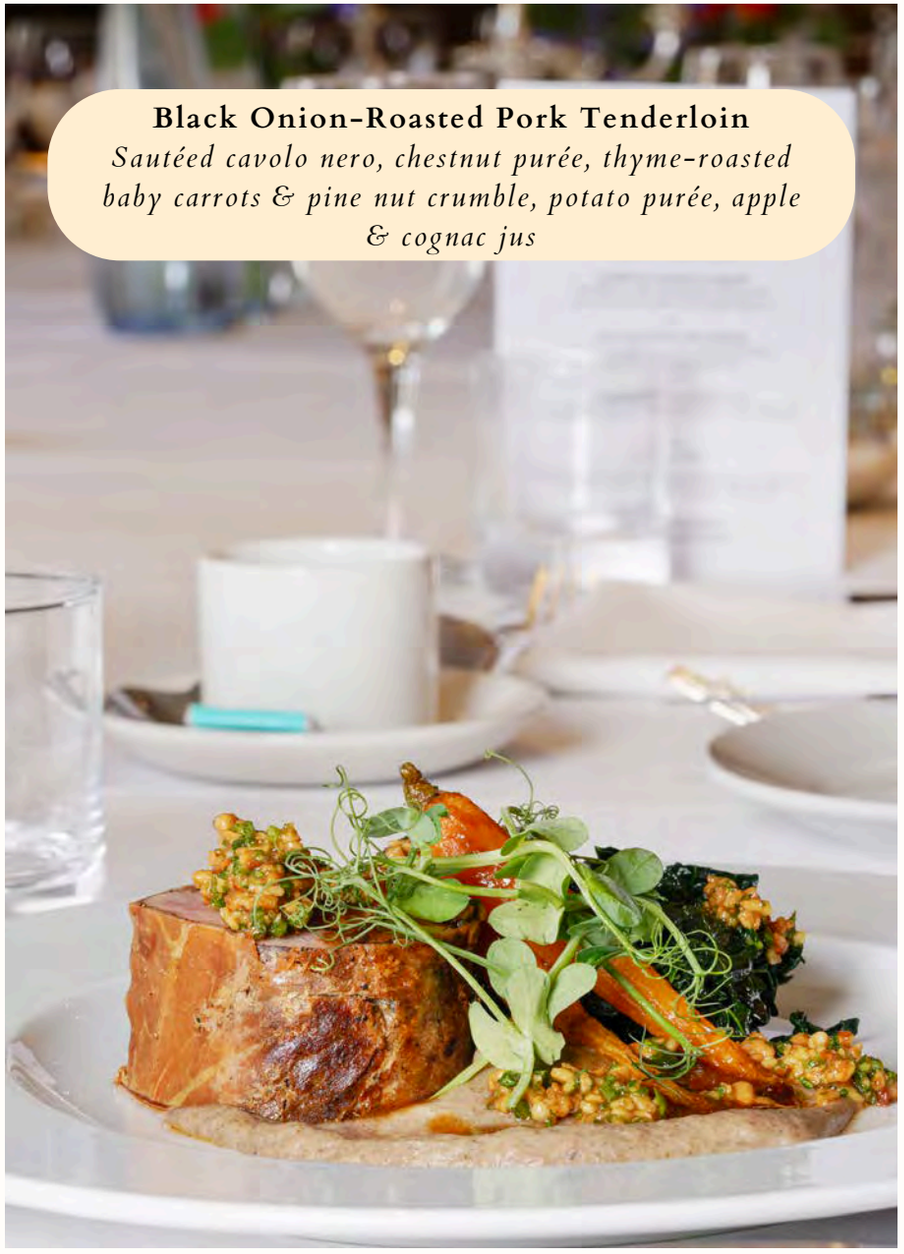
Speeches

You are welcome to include post dinner speeches, however, out of respect to our Chefs and staff speeches must be held over coffee. Regrettably we cannot accommodate speeches between or during courses.

Timings

Our latest dinner service time is 8.00pm.
A later dinner service time will be considered upon request but will be subject to availability and a surcharge.

Minimum number of guests required for dining is 15



Please note all prices within this brochure are ex VAT, valid between 1st July 2026 and 30th June 2027

Room Capacities

ROOM NAME	RECEPTION	DINNER	STANDING BUFFET
Old Courts Dining Hall	120	186	100
Fellow's Dining Room	-	44	44
Senior Parlour	60	28	30
Long Room	60	22	40
Bateman Room	50	-	40
Gonville Court Lawn	150	-	-
Cavonius Centre	180	-	100

Dining & Reception Rooms

Senior Parlour

The Long Room

Fellow's Dining Room

Old Courts Dining Hall

The present Hall, designed by Anthony Salvin, was built in 1854, replacing the ancient Hall in the north-west corner of Gonville Court. The Hall is decorated with art by a mixture of traditional and contemporary artists. Of particular note, are the stained glass windows which honour famous Caians. The College flag taken by Caius alumnus - Adrian Wilson - to the South Pole in 1911, now graces the Hall placed behind a curtain next to the High Table.

Gonville Court

Gonville Court is the third of our three college courts and is named after our original founder, Edmund Gonville. The east side of Gonville Court dates from 1490 and the north side from the 1750s. The perfectly manicured lawn and sunny aspect, offer the ideal location for a drinks reception.

Harvey Court Gardens

Our beautifully landscaped gardens at Harvey Court provide the perfect backdrop for summer events. Whether you choose a champagne and canapé reception to celebrate a special occasion, or an afternoon tea as part of a team building away-day, we can tailor our menus to suit your needs.

Cavonius Centre

The Cavonius Centre not only offers a perfect meeting space but can also be used as an inside option for your drinks reception.

Canapé Menu

COLD

Spiced carrot, labneh and nigella seed on charcoal crackers (v)

Zaatar pea tart, zesty hummus, pomegranate gel, coriander & nigella seed (v)

Wild mushroom mille-feuille, crispy caper & pine nut (ve)

Tomato & stilton tart tatin, basil & crisp garlic (v)

Smoked trout mousse, seaweed, chive & caviar

Old Bay crab toastie, celery, lime dressing & dill cream

Tuna tartar, miso marinate, daikon, black sesame & avocado

Crispy lime prawn lollipop, wasabi mayo & micro coriander

Seared beef fillet, marrow buttered brioche, truffled mayo & parmesan

Caviar and crème fraiche waffle, crispy chives

HOT

Beetroot falafel, pickled cauliflower, black garlic aioli (ve)

Aged cheddar Mac N' Cheese, heritage tomato salsa, mozzarella mousse (v)

Szechuan cauliflower tempura, hot honey drizzle & orange purée (v)

Char Siu salmon, miso aioli, masago drops & chive crust

Barbecoa braised chicken taco, avocado cream, chipotle gel

Harissa pulled duck leg, seed dukkah, flat bread & mint yogurt

Hot and sticky pulled pork croquette, apple ketchup & cucumber

DESSERT

White chocolate blondie, cream cheese

Buttercream & toffee crunch

Orange & raspberry pavlova, raspberry curd & vanilla orange

Chocolate nemesis ganache waffle, crème fraiche & blueberry

Blackberry waffle "ice cream" cheesecake, chocolate crust

Chocolate brownies, caramel cremeux, candied pumpkin seed

Lemon curd & raspberry tart

4 options at £16.00 per person
6 options at £20.00 per person
8 options at £32.00 per person

Please choose the same canapés for all your guests

Please note all prices within this brochure are ex VAT, valid between 1st July 2026 and 30th June 2027

Spring and Summer Menu 1

STARTERS

Charcoal grilled miso salmon,
orange and radish salad, ponzu, edamame emulsion

Stilton croquette and asparagus,
burnt lemon and buttermilk dressing, sorrel oil (v)

Pine Ash goat's cheese mousse and fig carpaccio,
beetroot and pomegranate puree, micro salad

Agrodolce mackerel,
lovage and pea purée, agrodolce and caviar dressing, pea wafer, cress oil

MAIN COURSES

Peach stuffed Suffolk chicken breast,
confit potatoes, caramelized cauliflower purée, kale, chicken jus

Pork tenderloin "porchetta",
sunchoke puree, confit carrot, sprouting broccoli, fennel crisp potato

Prosecco marinated sea bass,
poached and grilled leek, ginger roasted carrots, herb farro, prosecco yuzu sauce

Pressed shoulder of spring lamb,
black garlic emulsion, spring/summer vegetable salsa, herb lamb sauce

Grilled hispi roulade,
confit aubergine purée, fine bean, sticky rice, chimichurri dressing (v)

PUDDING

Raspberry mousse,
rosemary sponge, cinnamon crumble, Granny Smith and tarragon sorbet

Caramel custard slice,
plum purée, brown butter brioche, cardamom Chantilly cream

Vanilla and basil panna cotta,
meringue, macerated berries, poached rhubarb and rhubarb gel

Lemon ricotta cheesecake,
strawberry cake and spiced ice cream

Please select one item from each course so that all guests enjoy the same starter, main course and pudding.

All special diets will be catered for, including vegetarian. Minimum number of guests required for dining is 15.

Available from 1st July to 30th September 2026. £56.50 + VAT per person

Spring and Summer Menu 2

STARTERS

Mi-cuit ocean trout,
pickle daikon, cucumber dashi, avocado cream

Pressed chicken and tarragon terrine,
Japanese quince membrillo, apricot and liver paté mousse, brioche croute, chicory salad

Sage and nettle glazed Anjou pigeon
pickled mustard seeds, black pudding and braised pigeon leg pressé, broad bean purée

Seared scallop and Morecambe Bay mussels,
pea purée, seaweed custard, kohlrabi crunch, chicken skin crisp, seaweed salad

Smoked cauliflower and Camembert fritter,
seed romesco, asparagus, truffle mayo (v)

MAIN COURSES

Atlantic caught fillet of cod,
truffle potato, spinach and pea, coal roasted celeriac, seaweed, roasted bone dashi sauce

Aged beef sirloin
smoked aubergine, Roswell onions, cumin roasted carrots and mint broad beans

Juniper branch smoked venison
chervil root purée, courgette and carrot, crispy potato, bay oil split venison jus

Norfolk reared lamb rump
black olive gnocchi, spring pea and broad bean ragout, rose yogurt, heritage carrot

Barbecued beetroot glazed smoked lion's mane sirloin,
Gruyére pomes purée, pickled mustard seed, beetroot and peas in roasted pepper jus (v)

PUDDING

Nectarine mousse and poached nectarine,
raspberry gel, raspberry crumble, nectarine sorbet

Strawberry and cream slice,
macerated strawberries, blondi, cucumber and strawberry gel, juniper spiced sorbet

Lime and Bergamot bavarois,
Earl Grey compressed pineapple, gel, coconut sorbet

Dark chocolate delice,
vanilla pear salsa, chocolate olive oil cake, malt sorbet

Please select one item from each course so that all guests enjoy the same starter, main course and pudding.

All special diets will be catered for, including vegetarian.

Available from 1st July to 30th September.

£68.50 + VAT per person

Autumn and Winter Menu 1

STARTERS

Torched Teriyaki Sea Bass,
sea bass crudo, soy, mirin & yuzu dressing, pickled radish & cucumber, nasturtium oil

Pressed Chicken and Leek Terrine,
gooseberry ketchup, apple relish, brioche crisp & winter salad

Pulled Ham Hock & Nduja Bon Bon,
lightly pickled winter vegetables, pumpkin sauce, candied pumpkin seeds & crispy sage

Cauliflower & Koji Croquette,
cauliflower wafer, homemade raisin purée, seed romesco, tumeric oil & manchego (v)

Whipped Burrata,
heritage beets, Romano pepper and pine nut salsa, watercress and pumpkin seed tuile (v)

MAIN COURSES

Chianti-Braised and Pressed Lamb Shank,
sunchoke purée, minestrone vegetables, rosemary fondant potato, braised jus & basil oil

Black Onion-Roasted Pork Tenderloin,
sautéed cavolo nero, chestnut purée, thyme-roasted baby carrots & pine nut crumble, potato purée, apple & cognac jus

Brown Butter-Glazed Black Cod,
roasted fennel purée, charred stem broccoli, confit potato, brown butter & pomegranate sauce

Herb-Roasted Norfolk Chicken,
truffled cauliflower cream, rosemary potato, red cabbage, sherry jus & chervil oil

Winter Squash Tarte Tatin,
sautéed black cabbage, caraway-roasted baby carrots, Roscoff onions & herb jus (v)

PUDDING

Pumpkin-Spiced Caramel Tart,
pumpkin seed tuile, clementine ice cream & bourbon gel

Honey Mousse,
caramelised figs, mulled wine gel & brown butter tuile

Stout and Date Pudding,
miso caramel sauce, honeycomb & clotted cream

Chocolate Craquelin Choux Bun,
chocolate crémeux, sour cherry compote & hung vanilla crème fraîche

Apple and Cinnamon Pavlova,
blackberry jus & sourdough crumb

Please select one item from each course so that all guests enjoy the same starter, main course and pudding.

All special diets will be catered for, including vegetarian. Minimum number of guests required for dining is 15.

Available from 1st October to 31st March. £56.50 + VAT per person.

Autumn and Winter Menu 2

STARTERS

Open Beetroot Tart,
bingham blue cheese beignet, pickled red onion with orange and chicory salad (v)

Arbroath Smokie Croquette,
katsuobushi mayonnaise, pickled daikon, parmesan crisp & caviar

Fir Smoked Duck Breast,
pickled pumpkin, raisins, sea buckwheat gel & crispy barley cracker

Vodka and Tonic Cured Salmon,
pickled lemon, compressed cucumber, dill mayonnaise & sourdough

Pan Fried Pigeon Breast,
beetroot ice cream, beer soil, citrus yoghurt & watercress

MAIN COURSES

Cumin and Coffee Spiced Rump of Suffolk Lamb,
caraway carrot purée, confit potato chip, broccoli, pumpkin seed crumb & pan jus

Lavendar Honey Glazed Duck Leg,
parsnip purée, parsnip crisp, roasted sprouts, butternut pumpkin fondant

Pressed Short rib of Beef,
pea and artichoke purée, beef fat brioche, onion foam, madeira jus & chive

Pan Seared Hake Supreme,
carrot and buttermilk purée, crab bonbon, wilted spinach split yuzu and herb cream

Glazed Maitake Mushroom,
whipped potato, burnt leek, kale, crispy capers & shallot jus (v)

PUDDING

Pear and Pine Nut Torte,
chai tea anglaise & pear crisp

Warm Chocolate Fondant,
coffee mousse, whiskey gel & cookie streusel

Caramelised Chocolate Namelaka,
burnt apple gel, vanilla crumb, pickled blackberries & spiced ice cream

Cardamom and Parsnip Sponge,
chamomile mousse, preserved lemon gel & milk wafer

Warm Financier,
whipped honey cheesecake, cranberry gel & caramel popcorn

Please select one item from each course so that all guests enjoy the same starter, main course and pudding.

All special diets will be catered for, including vegetarian. Minimum number of guests required for dining is 15.

Available from 1st October to 31st March. £68.50 + VAT per person.

Additional Courses

Olives, cheese straws and crisps - £5.50 per person

Cheeseboard with biscuits, grapes and celery - £13.00 per person

Dessert (fruit only) - £7.00 per person

Petit fours - £6.50 per person

Sorbet course

Champagne and red berry

Green apple and Calvados

Lemon verbena and mint

Lime and ginger

£6.50 per person

Please select one option for all guests. Available all year round. Please note all prices within this brochure are ex VAT.

Finger Buffet Menu

FISH

Honey glazed salmon pop, lemon and dill
Soft shell taco, lime & chipotle tilapia and pico de gallo
Lemongrass prawn fritter, Thai chilli sauce
Smoked salmon and dill cream cheese mini bagel
Steamed shrimp dumpling, hot and sour sauce
Tuna tataki, avocado puree, sesame cracker and coriander
Hot Caribbean cod fritters and scotch bonnet aioli

MEAT

Pulled chicken and napa cabbage taco, orange and avocado
Chicken and Thai basil popsicle, coriander and lime chilli sauce
Lamb scrumpet, pickled radish and black garlic & beetroot ketchup
Duck liver pate & parmesan cream croque, chervil
Steamed Chinese pork buns, ginger and spring onion dip
Caius sage sausage roll, maple brown sauce
Pulled brisket sliders, gherkin burger sauce and tomato

VEGETARIAN AND VEGAN

Tomato pesto & mozzarella pin wheels
Crispy breaded mushroom ravioli, tomato fondue dip
Harissa grilled tofu, green herb and seed salsa (ve)
Fried mac & cheese croquettes, sweet mustard mayo
Mushroom pate crostini, caramelized onion chutney (ve)
Polenta Crisp, goats cheese mousse and honey drizzle
Steamed vegetable dumplings, Sichuan dumpling sauce

SWEET

Lemon meringue pie
Double chocolate cake and raspberry cream
Orange cheese cake squares, chocolate ganache
Elderflower posset, poached stone fruit
Fruit tartlets
Salted caramel blondie, white chocolate crumble
Mint chocolate mousse

Please select seven items (additional items £4.00 per person + VAT)
All guests will dine on the same seven chosen items. **£30.00 + VAT per person**

Fellows' Cellar Selection

The College Wine Committee is pleased to showcase a curated selection of wines from five outstanding family-owned French domains. The wine is imported by the college directly from the producers.

Sparkling wine

Perle de Chassignolles, Domaine Gardien, St. Pourcain - £32.00+VAT

A 'Methode Traditionelle' fizz made with a mix of Chardonnay and a regional grape variety called Tresallier (also known as Sacy). Its floral nose and tresallier-driven green apple notes make a lovely aperitif or a very versatile wine for pairing with desserts.

Domaine Gardien

Situated in Besson, near Moulins sur Allier, the northern part of the St. Pourçain appellation, this family estate of 24 hectares is owned and run by Olivier and Christophe Gardien and has just celebrated it 100th anniversary. The gently hilly terrain with a mix of granitic, siliceous clay and sand gives their wines elegance and power.

Champagne Pierre Ferat Brut Blanc de Blanc - £53.00+VAT

This is a classic Blanc de Blancs champagne that combines fresh apple and citrus with warm brioche. A perfect aperitif or accompaniment to any celebration.

Domaine Ferat

Pierre-Yves and Clémentine Ferat are the sixth generation of the family to make champagne on the domain located just south of Épernay. Their corks are inscribed with a play on a Latin motto that will be familiar from the inscription on Dr. Caius' tomb: 'Vivit post hoc funera virtus' but morphed to play on the name of their village, Vértus.

White wine

Petit Chablis "Les Deux Terres", Domaine Dauvissat – £37.00+VAT

This Petit Chablis is 100% chardonnay grown on the higher slopes of the Serein valley on Portlandian marine fossiliferous limestone, or silty soils, which is reflected in the name 'Les Deux Terres' given to this wine. A bright minerality with ripe green apple is complemented with notes of pear and peach.

Domaine Dauvissat

Agnes and Didier Dauvissat have been supplying us with their wines for several years now. The estate of around 10 hectares near Beine and which provides a very pure and typical expression of the Chablis and Petit Chablis appellations is now headed by their son Florent.

Bourgogne Chardonnay, Domaine Francois Legros – £40.00+VAT

A classic white burgundy of 100% chardonnay grapes grown in St. Aubin, up near 'La Rochepot' the hilltop overlooking the town. Do not let the humble name distract - this is delicious and beautifully made wine that goes perfectly with cheese. The acidity, butter and oak is beautifully balanced with touches of citrus and peach.

Domaine Legros

Domaine François Legros is based in Nuits-St-Georges in the heart of the Cote d'Or in Burgundy. François and his daughters Charlotte and Laure, make wine from their vines located both in St. Aubin, in the Côte de Beaune and in Vougeot, Chambolle-Musigy and Morey-St-Denis in the Côte de Nuits. The vines are cultivated sustainably and harvested by hand.

Chablis 1er Cru 'Beauroy', Domaine Dauvissat – £53.00+VAT

A fresh and elegant premiere cru Chablis, the mineral and salt from the oyster-rich limestone soil, balanced with crisp and creamy citrus acidity.

Saint-Aubin 1er Cru En Remilly, Domaine Francois Legros – £84.00+VAT

A step up from the Bourgogne Chardonnay, this premiere cru white is made from grapes grown in the climat of 'En Remilly', which abuts Mont-Rachet and the Grand Cru vineyards of Puligny. Only 1300 bottles are made of this lemon-gold, rich white Burgundy.

Red wine

Bourgogne Pinot Noir, Domaine Francois Legros – £42.00+VAT

This wine is made with fruit grown in the heart of the Cotes de Nuits in the villages of Chambolle-Musigny and Morey-St. Denis. Raspberry, violet, cherry and cassis with notes of tobacco smoke, vanilla and toast.

Givry 1er Cru, Clos du Vernoy, Domaine Desvignes – £59.00+VAT

Clos du Vernoy is a tiny 1.7 acre vineyard shared by just two producers. The grapes are from vines over 60 years old that Gautier vinifies to a ripe, rich and velvety red balanced with fresh spice.

Domaine Desvignes

Located on the Côte Challonais in Southern Burgundy, Gautier Desvignes is the fifth generation of his family to make wine on the domaine, which was founded in 1870. Gautier's wine making is exciting as he aims to combine sustainable viticulture with bringing back Givry's elegance and refinement

Nuits-St-Georges, Domaine Francois Legros – £74.00+VAT

A rich garnet colour, with red fruit, spice and wood on the nose and leather, tobacco and cassis on the palate. A classic Côte-de-Nuits red.

Wine List

The following wines have been selected for your enjoyment and are usually available year-round.
Please ask if there is a specific Champagne or sparkling wine that you would like.

Sparkling wine

Baron D'Arignac Brut, Blanc de Blancs, Languedoc-Roussillon, France - 11% abv - £30.00
(Ugni Blanc, Airen)
Pale lemon in colour with a fine mousse. Fresh on the nose with aromas of green apple and blossom. A great alternative to Prosecco this wine presents a fresh palate of apple and citrus fruit.

Valdobbiadene Prosecco Superiore Extra Dry N.V. Veneto, Italy –- 11.5% abv - £27.00
(Glera)
A fresh and gently fruity fizz from north-eastern Italy with crunchy ripe pear and yellow apple flavours and bright, breezy acidity. Delicate and lively on the palate with a gentle, aromatic finish.

The Bolney Estate Bolney Bubbly Brut, West Sussex, England - 12.5% abv - £54.00
(Muller Thurgau, Chardonnay, Reichensteiner plus 5% others)
Delightful floral and brioche notes combine with zesty citrus fruit, honeysuckle and elderflower. It is delicate and well balanced, finishing with a soft fresh hint of sweetness.

Please note all prices within this brochure are ex VAT, valid between 1st July 2026 and 30th June 2027

White wine

Dea del Mare, Pinot Grigio Catarratto, Sicily, Italy – 12.5% abv – £23.00
This crisp dry wine has all the hallmarks of Pinot Grigio. Citrus fruits on the nose with a refreshing palate of zesty green apple balanced by subtle minerality from Catarratto.

Chardonnay Reserva Adobe Casablanca Valley, Chile – 13.5% abv – £24.00
Clear, bright pale yellow in colour, with refreshing citrus aromas of grapefruit, lime and a touch of herbs. It is a balanced, fresh and fruity wine, with velvety texture and an enjoyable finish.

Willowglen Gewurz Riesling, Riverina, Australia – 12% abv – £25.00
A highly aromatic wine, with scents of rose water, musk and lemon zest. Offering a generously sweet palate of Turkish delight which is balanced by the acidity of the Riesling.

Southern Lights Sauvignon Blanc, Marlborough, New Zealand – 12% abv – £26.00
Fresh and vibrant with passion fruit, gooseberry and some melon characters. A balanced richness of fruit and a floral note through the palate, with intense depth of flavour and a crisp finish.

Amalaya Blanco de Corte, Salta, Argentina – 13% abv – £28.00
This wine is pale gold in colour with youthful highlights. On the nose, there are intense aromas of grapefruit and floral notes. On the palate, it has a crisp acidity with a long, mineral finish.

Mâcon-Charnay-lès-Mâcon 'Les Piliers', France – 12.5% abv – £33.00
Immediately appealing with good depth of flavour and underlying finesse that provides wonderful length and unfolding flavours – think of freshly cut hay and meadowsweet for the nose, crunchy greengages for the palate, and some candied lemongrass for the final notes.

Red wine

Côtes du Rhône Villeseche, Rhône, France – 14.5% abv – £24.00
(Grenache/Syrah)
An elegant and harmonious wine, brilliant red in colour with hints of purple. It's well balanced structure with dominant red fruit aromas make this an easy drinking wine which pairs well with both grilled meats and poultry. This wine can also be enjoyed with strong cheese.

Carmenere Reserva Adobe Colchagua Valley, Chile – 13.5% abv – £24.00
Intensely fruity nose, with standout plum and redcurrant aromas and hints of toast and blackcurrants. Smooth, ripe, velvety tannins and good density. An enjoyable and persistent finish.

Borsao Selección Tinto Campo de Borja, Spain – 14.5% abv – £25.00
Rich, plum and red berry fruit with a touch of spice on the nose. Balanced yet concentrated red fruit mingles with darker spice and chocolate characters to give weight and layers to the palate.

Les Volets Pinot Noir, Pays de la Haute Vallée de l'Aude, Roussillon, France – 12.5% abv—£25.00
Darkly-stained diaphanous red with upfront aromas of freshly picked raspberries. Fleshy red fruits and jam continue to the palate and are met with structured tannins and acid – a serious Pinot Noir.

Nieto Senetiner Malbec, Mendoza, Argentina – 14% abv – £28.00
The palate is silky and warming with black fruit and cherries. Vibrant with an alluring blend of fruit along with clove, pepper and cinnamon spice finished off with well-structured integrated tannins.

Primitivo Appassimento Passitivo, Paolo Leo Puglia, Italy – 14.5% abv – £30.00
Intense ruby red colour with a complex bouquet. The oak ageing adds a pleasant roasted and spicy aroma whilst the palate is full bodied, supple and well balanced with a long finish.

Other wines

Rosé wine

Les Oliviers Grenache Cinsault Rosé, Pays d'Oc, France – 12% abv – £21.00
Pale salmon pink in the glass with delicate aromas of meadow flowers. Textured, with tangy berry flavours that meld with the satisfying spicy notes from Cinsault.

Dessert wine

Vat 5 Botrytis Semillon De Bortoli Riverina, Australia – 10% abv – £26.00
(37.5cl bottle)
A light golden, medium bodied wine with peach, nectarine, pear and honey aromas with a hint of oak. Sweet with a vibrant mouthful of stone fruits, citrus, a twist of caramel and subtle oak.

Port

Gonville & Caius College Port, Porto, Portugal – 19.5% – £29.00
A Ruby port made from a blend of selected young ports matured in large oak vats called tonels. The wine shows some rich, full bodied characters such as plums and raspberry.

Barao de Vilar Vintage Port 2000 Porto, Portugal – 20% abv – £59.00
Made from grapes grown in a single harvest. It spends between two and three years in cask in before being bottled. The port has a superb colour, full body and very fine aroma.

Additional Alcoholic Beverages and Soft Drinks

Alcoholic beverages

Bottle of lager	£6.50
Bottle of ale	£6.50
Glass of mulled wine	£6.70
Jug of Pimm's (1 litre)	£30.00

Soft drinks

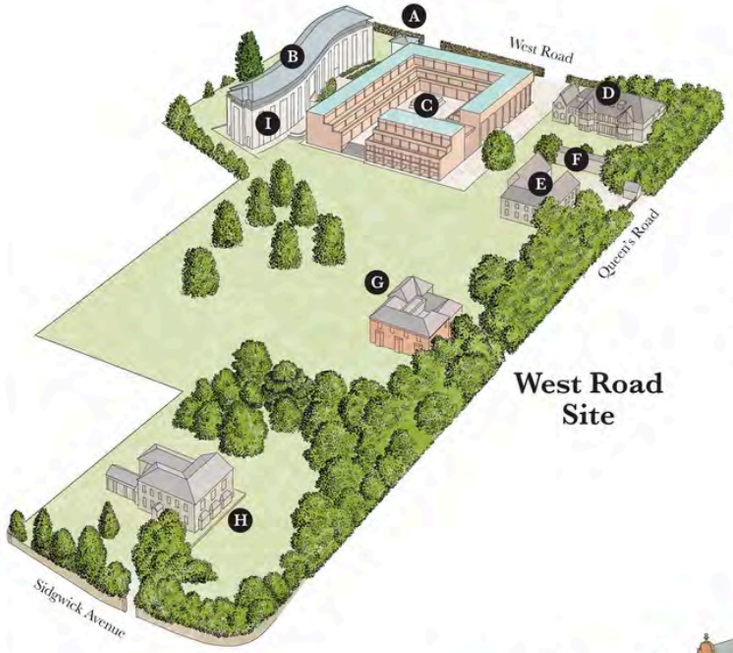
Bottled still mineral water	£4.00
Bottled sparkling mineral water	£4.00
Jug of apple or orange juice	£7.50
Jug of sparkling elderflower	£10.50
Selection of cordial soft drinks (jugs)	£10.50
Jug of cloudy apple juice	£11.50
Jug of homemade lemonade	£11.50
Jug of non-alcoholic fruit punch	£11.50

Non-alcoholic wines

Willowglen (Gewurztraminer/Riesling blend), De Bortoli 0%	£16.00
The Very Cautious One Shiraz, De Bortoli 0%	£16.00
La Gioiosa Prosecco Brut 0%	£19.00

Please note all jugs are 1 litre and serve 5 glasses.
Additional soft drinks are available on request.
All prices within this brochure are exclusive of VAT.

Site maps

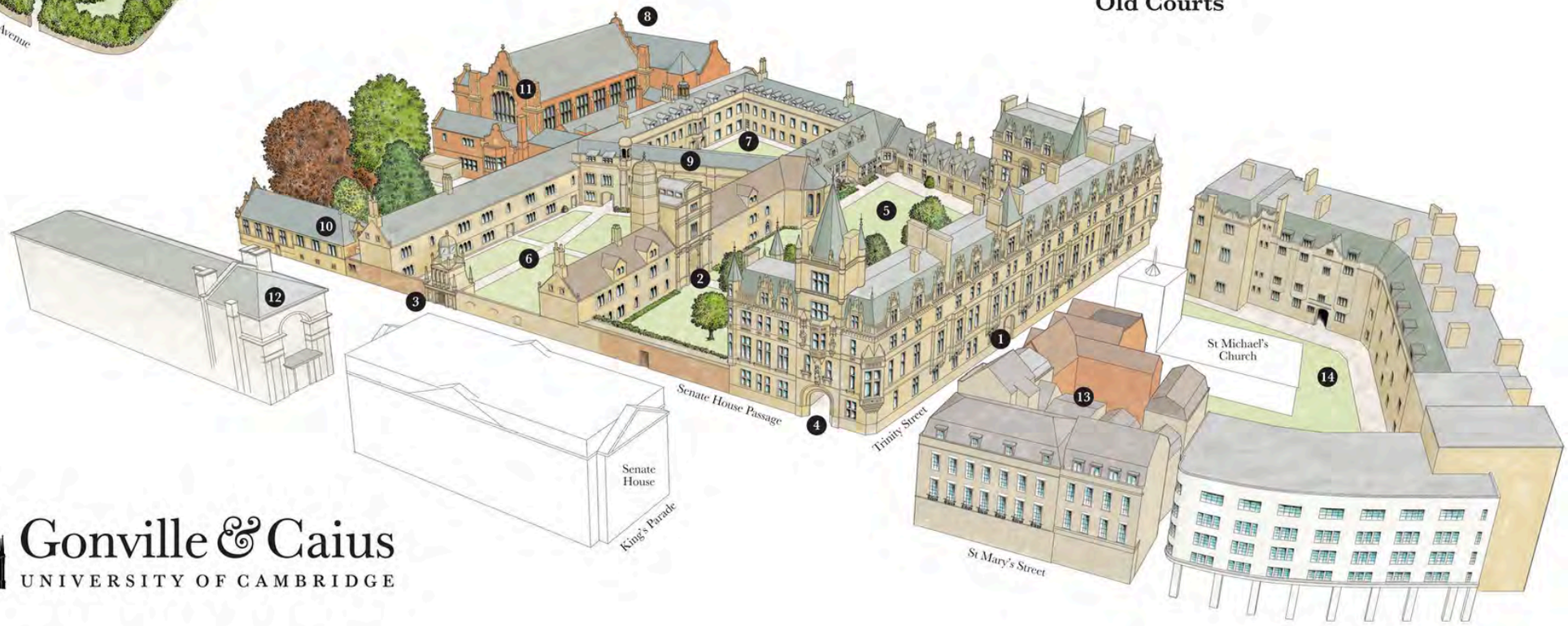


West Road Site

- A Porters' Lodge
- B Stephen Hawking Building
- C Harvey Court
- D 'K' Block
- E Newnham Cottage
- F Iain Macpherson Building
- G Finella
- H Springfield
- I Cavonius Centre

Old Courts

1. Porters' Lodge (Gate of Humility)
2. Gate of Virtue
3. Gate of Honour
4. Great Gate
5. Tree Court
6. Caius Court
7. Gonville Court
8. Hall
9. Chapel
10. Bateman Auditorium
11. Master's Lodge
12. Cockerell Building – Library
13. St Michael's Court
14. St Mary's Court



Gonville & Caius
UNIVERSITY OF CAMBRIDGE

Drawn by Jeremy Bays, www.art-work-shop.co.uk

Frequently Asked Questions

When are your facilities available for hire?
The Old Courts Main Dining Hall is available during vacations only.
All other dining rooms within the Old Courts are available year-round.

How can I make a provisional booking?
Please contact the Conference & Events Office who will be happy to take your details and make a provisional booking for you. Provisional bookings can be held for a maximum of 5 days. If another client wishes to confirm the same date, we will give you a 24 hour notice to sign the contract to secure your booking.

How do I confirm my provisional booking?
When a provisional booking is made you should be sent a booking form which includes the details of your booking and the terms and conditions. To confirm the booking, please return a signed copy of this booking form within 5 days of making the provisional booking. Once signed, you will receive a 50% deposit invoice.

When do I need to confirm details?
Final details of your event are due no less than 10 working days before the start of your event. Final details may include the number of guests, timings, menu selection, special diets and other special requests.

How do I pay for my event?
A deposit of 50% of the estimated total value of the event will be required upon confirmation of your booking. The final invoice will be sent after your event has taken place. Payment may be made via a BACS transfer (as specified in the booking form) and must be received by the College within 28 days of the date of the invoice. Any amendments to the address given after the invoice has been raised will incur a £25.00+VAT admin fee.

Can we have a choice menu?
We regret that we cannot offer a choice menu. Please choose one starter, one intermediate course (if applicable), one main and one pudding from our range of menus. We can cater for most special diets so please advise no less than 10 working days before your event.

Do you provide menu cards and place name cards?
We provide college crested menu cards, table plans and place name cards at an additional cost of £27.00+VAT per event.

Do I have to pay an additional room hire charge?
Room hire for dining rooms will apply.

Can guests smoke on College property?
The college is a smoke free site. Smoking is not permitted in College buildings or gardens, or within three metres of any College building.

Can we bring our own food or drink?
Unfortunately, due to strict food safety guidelines, food and drinks not purchased from the College are not permitted on the College's premises.

Are your dining rooms wheelchair accessible?
The Cavonius Centre, the Stephen Hawking Building and Harvey Court's public areas are fully accessible with accessible bedrooms available in both buildings also. The accessibility of the function rooms in Old Courts varies. Please notify your event manager of any special access requirements or ask if you would like further details.

Gonville & Caius

UNIVERSITY OF CAMBRIDGE

Dining Brochure 2026-27

www.cai.cam.ac.uk/meetings-events

conference.office@cai.cam.ac.uk

+44 (0)1223 948680