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.

Approximately a ten minute walk from Old Courts is the West Road site comprising of Harvey Court and the Stephen Hawking Building. Harvey Court was completed in 1962. It was designed by Professor Sir Leslie Martin, the Cambridge Professor of Architecture, and has won many prizes. It represents the then contemporary style, where materials of construction are fully exposed. The building was refurbished in 2011 to provide 100 rooms with ensuite facilities.

Named after one of the College’s most celebrated Fellows, Professor Stephen Hawking, who lived and wrote his famed bestseller A Brief History of Time on this site, the aptly named Stephan Hawking Building was officially opened by HRH Prince Philip in April 2007. With 75 ensuite bedrooms available for guests during College vacation periods, it also has a large meeting room, the Cavonius Centre. The building has an interesting plan form like an elongated letter ‘s’. This arrangement was required by planning considerations because of the position of several listed trees. The resulting design is unusual but pleasing. The upper part of the building has several flats occupied by fellows living in the college. Both Harvey Court and the Stephen Hawking Building have ready access to the beautiful college gardens which stretch from West Road to Sidgwick Avenue.

During term, Caius is home to more than 700 students and 100 Fellows. 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 corporate events.
Dining at Caius

Caius prides itself on the reputation it has gained for its excellent food and service standards. Our chefs provide mouth-watering dishes which have satisfied even the most discerning food critics. Extensive menus are available to suit your requirements whether this is a two course lunch or a five course banquet. In 2013 the kitchens and staff of Gonville & Caius were featured in the BBC Celebrity MasterChef series to high acclaim.

Our prices include:

Printed menu cards with the College crest
Candles and napkins
Waiter service
Coffee and chocolate mints

Please note:

Venue hire may be applied.
Final menu details, numbers and special dietary information for events are required at least 10 working days prior to arrival. The final account is based upon the number agreed at this stage. We regret that we cannot offer a choice menu; your guests must all have the same starter, fish, main and sweet courses unless they have any special dietary requirements which will be catered for as necessary.
Our latest dinner service time is 8pm.
A later dinner service time will be considered upon request but will be subject to availability and a surcharge of £5* per person.

*Please note all prices are ex VAT, valid between 1st October 2019 and 30th September 2020 and are correct as of 1st October 2019
Dining rooms and drinks receptions

Junior Parlour
The Junior Parlour is a light and elegant private dining room located on the ground floor of Gonville Court. It is the perfect setting for a small and intimate dinner.

- Canapés 20
- Drinks reception 25
- Finger buffet 20
- Formal dining 12

Senior Parlour
The Senior Parlour is located on the first floor of Gonville Court and is one of our most popular rooms. It has a light and airy atmosphere and is beautifully decorated. It is also the home of one of three pianos in the Old Courts.

- Canapés 60
- Drinks reception 70
- Finger buffet 60
- Fork and walk buffet 48
- Formal dining 16

Green Room
The Green Room is a popular room for drinks receptions. Located on the ground floor of Gonville Court, it has ready access to our dining rooms and interconnects with the Red Room and Bar.

- Canapés 30
- Drinks reception 40
- Finger buffet 30
- Fork and walk buffet 25
- Formal dining 16
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 pre-dinner drinks party.

- Canapés 150
- Drinks reception 150

Main 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.

- Canapés 100
- Drinks reception 120
- Finger buffet 100
- Fork and walk buffet 100
- Formal dining 176

Acropolis at Caius

Available until September 2020, located in the gardens of Harvey Court, Acropolis At Caius is a modern, solid sided, marquee structure. It is so called because of its architectural shape and multiple glass sides around its linked hexagonal structures, providing outdoor views into the gardens.

- Drinks reception 300
- Finger buffet 200
- Fork and walk buffet 200
- Formal dining 140
### COLD
- Asparagus with goats cheese sabayon (V)
- Cherry tomatoes with guacamole (Vegan)
- Foie gras sandwich, beetroot jam
- Gazpacho Andalucía (Vegan)
- Herb rolled tuna, sweet-corn blini
- Honey and thyme baked figs wrapped in Parma ham
- Smoked duck breast, toasted brioche, plum sauce
- Smoked salmon, red onion and pepper jam

### HOT
- Chicken yakatori with shiso
- Cornish crab cake, mango relish
- Deep-fried brie, raspberry powder (V)
- Herb frittata, lemon mayonnaise (V)
- Roast beef, Yorkshire pudding and horseradish
- Scampi and chips, tartare sauce
- Slow confit duck leg pastille, plum dipping sauce
- Tomato and basil aranchini (V)

### DESSERT
- Compressed watermelon and lychee (Vegan)
- Lemon polenta cake with blueberry
- Passion fruit cheesecake
- Rum baba, coconut cream

Select four options at £8.50* per person
Select six options at £11.50* per person
Select eight options at £14.50* per person
For a minimum of ten people.

*Please note all prices are ex VAT, valid between 1st October 2019 and 30th September 2020 and are correct as of 1st October 2019*
STARTERS

Lobster bisque
Crouton and basil

Cured Cornish mackerel
Pickled cauliflower, confit potatoes, sour cream and caviar

Gratinated tomato and mozzarella tart
Fried basil and leaf salad

Smoked duck carpaccio
Parmesan, fennel, rocket, pine dressing

MAIN COURSES

Ballotine of Norfolk chicken
Sprouting broccoli, thyme braised carrots, Anna potato

Braised blade of beef
Savoy cabbage, pumpkin and fondant potato

Pinot braised duck leg
Pot-au-feu vegetables, roasted rosemary sweet potato, noir jus

Slow cooked Tamworth pork belly
Apple puree, sauteed bok choy, Bamberg potato

SWEETS

Apple tart
Basil cream, raisin and cinnamon

Blackberry meringue pie
Ginger ice cream

Port poached winter fruit crumble pot
Clotted cream and cardamom

Spiced dark chocolate slice
Mango sauce and raspberry sorbet

Please select one starter, fish (if required), main and sweet course for all of your guests.

Available 1st October to 31st March

£39.95* per person

*Please note all prices are ex VAT, valid between 1st October 2019 and 30th September 2020 and are correct as of 1st October 2019
Autumn and Winter menu 2

**STARTERS**

- **Beetroot cured salmon ceviche**
  Mustard chowder dill sauce, pickled mooli remoulade

- **Mosaic of Radwinter farm game**
  Prune and onion ketchup, winter leaves

- **Salad of cèpes and langoustines**
  Tomato and tarragon dressing

- **Wild mushroom and vegetable terrine**
  Winter vegetable piccalilli, sunflower seeds and sourdough

**MAIN COURSES**

- **Breast of Norfolk black chicken**
  Braised artichoke, poached and grilled leek, layered potato, shallot-tarragon sauce

- **Creedy Carver duck breast**
  Spiced cabbage, roasted celeriac, gratin dauphinoise and plum sauce

- **Herb crust lamb rump**
  Layered crisp potato, parsnip, carrot and chorizo jus

- **Hereford beef fillet**
  Roasted salsify, scorched carrot, Anna potato and marrow jus

- **Roasted stone bass fillet**
  Cime di rapa, fennel, potato and herb cake and winter salsa verde

**SWEETS**

- **Armagnac chocolate mousse**
  Marinated prunes, butterscotch ice cream

- **Bailey’s cheesecake**
  Raspberry ice cream, coffee meringue

- **Soft custard tart**
  Strawberry sauce, vanilla ice cream

- **Winter berry pavlova**
  Lime and rosemary sablé biscuit, berry sauce

Please select one starter, fish (if required), main and sweet course for all of your guests.

Available 1st October to 31st March

£48.95* per person

**Please note there is a supplement of £2.60* per person for the fillet of beef.**

*Please note all prices are ex VAT, valid between 1st October 2019 and 30th September 2020 and are correct as of 1st October 2019*
**VEGETARIAN AND VEGAN MAIN COURSES**

**Broad bean and pea risotto**  
Sage and black olive tapenade beignet, parmesan

**Globe artichoke tarte tatin**  
Marinated heritage tomato salad, watercress and cucumber (Vegan)

**Herb gnocchi**  
Caramelised white onion, sprouting broccoli, sautéed mushroom (Vegan)

**Pan roasted chicory**  
Squash, goats curd, toasted pumpkin seed and crisp kale

**Rosemary roasted cauliflower en-crust**  
Creamed herb spelt, golden beets, herb salad and pine oil

Please only select a vegetarian option if you have ten or more vegetarian guests. For numbers fewer than ten, Chef will provide a vegetarian option to compliment your main menu.

**FISH AND INTERMEDIATE COURSES**

**Char escabeche**  
Pumpernickel and remoulade

**Cod carpaccio**  
Pickled fennel, cucumber, orange and chive

**Cornish mackerel**  
Pickled cucumber, horseradish cream, and dill daikon

**Oak smoked salmon**  
Artichoke and radish, autumn leaves

**Seared tuna**  
Spiced herb crust, grilled courgette, micro salad and pomegranate dressing

Please select one option for all of your guests.  
Available 1st October to 31st March  
£12.50* per person

*Please note all prices are ex VAT, valid between 1st October 2019 and 30th September 2020 and are correct as of 1st October 2019
### STARTERS
- **Confit duck leg salad**
  Grilled peach, watercress and feta
- **Heritage tomato gazpacho**
  Pea oil and grilled cherry tomato
- **Masala tandoor chicken**
  Toasted black quinoa salad, green chutney and spiced mascarpone
- **Oak smoked salmon**
  Asparagus rocket salad, lime and caviar dressing
- **Whipped goats cheese**
  Pickled beetroot, apple and sunflower seeds

### MAIN COURSES
- **Black pepper chicken supreme**
  Asparagus, caper, olive and lemon dressing, Jersey royals
- **Grilled salmon**
  Chive butter, lemon dressed stem broccoli, herb dressed new potato
- **Pomegranate glazed duck leg**
  Confit citrus marinated tomatoes, glazed courgette, Anna potato
- **Slow cooked lamb leg steak**
  Pea and broad bean bake, dill feta, grilled lemon, Parmentier potato
- **Slow roasted belly of pork**
  Roasted pepper lentils, grilled sweetcorn purée, chorizo and yuzu

### SWEETS
- **Broken pavlova**
  Vanilla cream and poached strawberry
- **Chai crème brûlée**
  Cardamom shortbread
- **Lemon posset**
  Lemon meringue oat crumble
- **Malt chocolate tart**
  Orange sorbet white chocolate soil

Please select one starter, fish (if required), main and sweet course for all of your guests.

Available 1st April to 30th September

£39.95* per person

*Please note all prices are ex VAT, valid between 1st October 2019 and 30th September 2020 and are correct as of 1st October 2019.
**STARTERS**

Beet and burrata  
Dill beetroot, marinated burrata, crisp capers, young leaves

Dorset crab  
Fennel and vinaigrette, crisp fennel, sweet pepper, mâche, raspberry vinaigrette crostini

Mixed game terrine  
Roasted corn puree, watercress and orange salad, red onion chutney

Pea and asparagus soup  
Pea crumbs and wasabi (*hot or chilled*)

**MAIN COURSES**

Herefordshire beef fillet**  
Grilled asparagus, pavé potato and parsley butter

Roasted duck breast  
Spring vegetable arancini, thyme mushroom, lemon and herb butter

Roasted guinea fowl  
Poached baby leek and spinach, wild shallot mushroom sauce

Suffolk lamb rump  
Lemon thyme pea purée, sautéed broad bean and pepper dressing, new potato

**SWEETS**

Apricot tartlet  
Gingerbread spiced ice cream, plum purée

Kaffir lime leaf panna cotta  
Citrus salad, chocolate soil

Lemon verbena mousse  
Summer berry sorbet, basil and mint

Passion fruit and chocolate cheesecake  
Mandarin sorbet, passion fruit coulis

Please select one starter, fish (if required), main and sweet course for all of your guests.

Available 1st April to 30th September

£48.95* per person

**Please note there is a supplement of £2.60* per person for the fillet of beef.

*Please note all prices are ex VAT, valid between 1st October 2019 and 30th September 2020 and are correct as of 1st October 2019
VEGETARIAN AND VEGAN MAIN COURSES

Broad bean and pea risotto
Sage and black olive tapenade beignet, parmesan

Globe artichoke tarte tatin
Marinated heritage tomato salad, watercress and cucumber (Vegan)

Herb gnocchi
Caramelised white onion, sprouting broccoli, sautéed mushroom (Vegan)

Pan roasted chicory
Squash, goats curd, toasted pumpkin seed and crisp kale

Rosemary roasted cauliflower en-croute
Creamed herb spelt, golden beets, herb salad and pine oil

FISH AND INTERMEDIATE COURSES

Char escabeche
Pumpernickel and remoulade

Cod carpaccio
Pickled fennel, cucumber, orange and chive

Cornish mackerel
Pickled cucumber, horseradish cream, and dill daikon

Oak smoked salmon
Artichoke and radish, autumn leaves

Seared tuna
Spiced herb crust, grilled courgette, micro salad and pomegranate dressing

Please only select a vegetarian option if you have ten or more vegetarian guests. For numbers fewer than ten, Chef will provide a vegetarian option to compliment your main menu.

Please select one option for all of your guests.
Available 1st April to 30th September
£12.50* per person

*Please note all prices are ex VAT, valid between 1st October 2019 and 30th September 2020 and are correct as of 1st October 2019.
Cheese, dessert and additional courses

**Sorbet course**
£3.50* per person

**Petit fours**
£4.00* per person

**Cheeseboard with biscuits, grapes and celery**
£8.95* per person

**Dessert (fruit only)**
£4.95* per person

**Dessert and cheeseboard with biscuits, grapes and celery**
£12.50* per person

**Olives, cheese straws and crisps**
£3.90* per person

*Please note all prices are ex VAT, valid between 1st October 2019 and 30th September 2020 and are correct as of 1st October 2019.*
Finger buffet menu

SAVOURY
Assorted sandwiches and sliced baguettes
  BBQ chicken skewers
  Bruschetta with cherry tomatoes and mozzarella pesto
  Cajun chicken goujons with sour cream and lemon dip
  Duck spring rolls with hoisin sauce
  Goats cheese and vegetable tarts with onion marmalade
  Honey and mustard chipolatas
  Mini salmon fishcakes with dill mayonnaise
  Onion bhajis
  Plaice goujons with tartare sauce
  Smoked salmon and ricotta tarts
  Vegetable samosas with riata

SWEET
Fresh fruit tartlets
  Miniature fruit scones with jam and clotted cream
  Squares of homemade chocolate fudge brownie

Select eight options at £19.95* per person
For a minimum of ten people.
**MAINS**
- Beef goulash with capsicum, paprika and soured cream
- Braised shoulder of lamb with redcurrants and rosemary
- Butternut squash, pine nut and blue cheese risotto
- Chicken with chorizo, basil and plum tomato sauce
- Cod, smoked salmon and prawn crumble
- Mushroom and courgette stroganoff with brandy and coarse grain mustard
- Pork, Oxfordshire cider, sage and mustard casserole
- Roasted salmon steaks with lemon, sauce vierge
- Thai lemon chicken and coconut sauce

**SIDES**
- Basmati rice
- Buttered new potatoes
- Mashed potato
- Morrocan cous cous
- Mixed leaf salad
- Mixed seasonal vegetables
- All served with bread

**SWEETS**
- Fusion crème brûlée
- Selection of cheeses served with savoury biscuits, grapes and celery**
- Selection of sliced exotic fruit
- Tarte au citron with honeyed crème fraîche
- Triple chocolate brownie
- Followed by tea and coffee

Please choose two meat or fish and one vegetarian option from the mains, two side dishes and two sweets.

£26.50* per person

**Please note there is a supplement of £1.75* per person for the selection of cheeses.**

Minimum of ten people required.

*Please note all prices are ex VAT, valid between 1st October 2019 and 30th September 2020 and are correct as of 1st October 2019
The following wines have been selected for your enjoyment and are usually available year-round.

Our house wines; Kraemer Blanc de Blanc Brut, Riddle Creek Reserve Chardonnay, Riddle Creek Shiraz and College Port are all presented with a Gonville & Caius College label.

**Sparkling wine**

**Kraemer Blanc de Blanc Brut** - £19.95*  
An easy drinking French sparkling wine. Perfect for any occasion. Harmonious, fresh with delicate bubbles.

**Prosecco Ponte Di Rialto** - £22.50*  
Fruity, straw yellow medium dry Italian sparkling wine. Easy drinking and excellent as an aperitif.

**Lunetta Rosé Spumante Brut** - £25.50*  
A fresh and dry sparkling rosé with persistent mousse, beautifully salmon pink in colour. Red berry characters on the nose and palate leading to a fresh, delicate and incisive finish. Perfect as an aperitif or with summer salads.

**Champagne**

**J de Telmont Grande Reserve NV** - £39.50*  
This Champagne has a soft and fruity nose with a hint of buttered toast and an abundance of fine and delicate bubbles. An outstanding champagne for a special occasion.

**Rosé**

**Bois Des Violettes Rosé** - £17.50*  
This is a delicious French dry rosé, vibrant in colour, crisp with very subtle strawberry fruit flavour. This is perfect for long, warm summer days, but can be enjoyed on any occasion.

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White wine

Gonville & Caius White, Riddle Creek Chardonnay - £19.50*
A great value Australian Chardonnay of exceptional quality. Rich melon and tropical fruit notes give a depth of flavour rarely found at this price. Ideal for buffets, pre-dinner drinks and perfect for fish.

Dea Del Mare, Pinot Grigio Catarratto - £17.50*
A crisp Sicilian white wine with a pallet of citrus fruit and zesty green apple with a good balance of minerality. Perfect as an apéritif or with fish, salad and white meat.

Fathom’s Sauvignon Blanc - £21.50*
A typical New Zealand Marlborough Sauvignon, offering a nose of citrus, green grass and elderflower.

Amalaya de Cortes Blanco - £24.95*
This unusual white wine from Argentina offers an attractive grapey nose with peach, apricot and lime notes with a tangy and fresh finish. It is a versatile food wine, fruity enough to work well with spice.

Chapel Down Flint Dry - £26.50*
Chapel Down Winery is home to the largest producer of English wines. Aromas of zesty lemon and green apple. Apple and pear flavours, with creaminess in the background leading to a smooth finish on the palate.

Macon-Lugny St Pierre Bouchard P&F - £27.95*
Fresh nose offering a lovely bouquet of wildflowers. Pleasant, refreshing and nicely rounded on the palate. This is a great value white Burgundy - Enjoy with simply grilled fish dishes or herb roasted chicken.

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Wine list

Red wine

**Gonville & Caius Red, Riddle Creek Shiraz** - £19.50*
Dark berry flavours plus spice and pepper are generous on the palate of this red. The tannins are soft and firm and balanced with subtle sweet oak to give a generous full finish. A fine match for lamb, pasta or hearty stews.

**Côtes du Rhône Rémy Ferbras** - £18.50*
A fresh nose of red fruits and spices. The palate is full and the structure flattering, concentrated and fat. The finish is full of finesse and elegance. Ideal match for lamb and grilled red meats.

**Borsao Selección Campo de Borja, Rioja** - £19.95*
A blend of Garnacha, Syrah and Tempranillo grape varieties, this wine has a lovely velvety texture with pure plum fruitiness on the palate. Ideal with meat dishes and even spicy ingredients like chorizo.

**Dona Paula Malbec** - £21.50*
This is an excellent example of a really vibrant style of Argentinian Malbec. Violets, black cherry and black berries with a touch of spice on the nose. Enjoy with grilled or roasted red meat dishes.

**Chianti Classico San Felice** - £27.95*
An award winning Tuscan wine made from Sangiovese and Canaiolo grape varieties for which the region is famous. This medium bodied wine boasts flavours of cherry and plum. Perfect with roast meat and any ripe cheeses.

**Chapel Down Union Red** - £29.95*
A union of English red grapes, this smooth, fruity and balanced red wine has been created by blending Rondo and Pinot Noir clones. Attractive cherry, plum and liquorice flavours with supple tannins. An ideal partner for duck, lamb and venison.

**Château Laubés, Bordeaux 2010** - £34.95*
With generous black fruits and tannins that are integrated into the texture, the wine is ripe and fruity. The acidity is still there, giving a crisp aftertaste. A good match to beef and venison.

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Dessert wine

**De Bortoli Deen VAT 5 Botrytis Semillon (37.5 cl bottles)** - £19.95*

*Light golden with echoes of citrus, peach, pear, nectarine and honey with a twist of caramel and attractive oak aromas. Try with an array of fruit desserts or enjoy with a platter of cheeses and fruit.*

Port

**Gonville & Caius College Port** - £21.00*

**Dow 1991** - £48.50*

*"The firmly-structured, moderately tannic, impressively coloured and concentrated 1991 Vintage offers a classic display of black fruits, liquorice, and chocolate aromas and flavours”*

Robert Parker, Wine Advocate 1995. Parker Rating 90 Points (Outstanding)

*Please note all prices are ex VAT, valid between 1st October 2019 and 30th September 2020 and are correct as of 1st October 2019*
Additional alcoholic beverages

Bottled lager - from £3.25*
Bottled ale - from £3.75*
Jug of Pimm’s - £16.25*
Mulled wine - £3.75* per glass

Soft drinks

Jug of apple or orange juice - £5.40*
Jug of sparkling elderflower - £7.40*
Jug of non-alcoholic fruit punch - £8.95*
Jug of fresh orange juice - £8.95*
Jug of cloudy apple juice - £8.95*
Jug of homemade lemonade - £8.95*
Bottled still mineral water - £3.50*
Bottled sparkling mineral water - £3.50*

Please note all jugs are 1 litre and typically serve 5 glasses.
Additional soft drinks are available on request.

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Beef
Our beef is supplied by the family-run Burtons Butchers in Saffron Walden. The business is headed by Andrew Burton a Liveryman of the Worshipful Company of Butchers, and are members of the National Association of Catering Butchers (NACB). The beef has been awarded the British Farm Standard Mark and comes from cattle raised on the water meadows of Wicken Fen, Ely and the surrounding areas, where all forage and feed have no chemical fertilisers or artificial inputs.

Fish
Our fish suppliers, Sam Cole of Lowestoft, have small inshore boats that fish exclusively for Sam Cole using the line caught method ensures the highest quality fish. The fish is then delivered within hours of being landed. The boats belong to the Responsible Fishing Scheme and the company itself aim to source all wild and farmed fish from sustainable and responsibly managed sources and is committed to avoiding the purchase of any seafood species from stocks that are known to be below biologically sustainable levels or from overseas suppliers known to employ unacceptable labour practices.

Eggs
All of our eggs are free-range and come from J & P Haylock at Laurel Farm, Bury St. Edmunds. They are subject to regular flock reports to ensure the welfare and health of the birds.

Vegetables
We source our fruit and vegetables locally from Accent Fresh, based in Downham Market, and in season whenever possible. The company is a member of SEDEX and works with growers and suppliers who are following the guidelines of good agricultural practice with regard to water use, pollution, chemical use and energy consumption. When selecting the vegetables and potatoes for your dinner, why not ask the Chef via the Meetings & Events Office, for a recommendation to ensure optimum freshness and seasonality?

Tea and coffee
The College stocks a wide range of teas and coffees. We aim to only purchase brands accredited with stamps of approval from the Fairtrade Foundation, the Rainforest Alliance and the Ethical Tea Partnership. We also only use suppliers that recognise the importance of their corporate social and environmental responsibility, as well as the need to trade in a sustainable manner.
How to find us

All visitors attending the Old Courts should report to the Old Courts Porters’ Lodge on Trinity Street, Cambridge, CB2 1TA which is staffed 24 hours a day; the telephone number is 01223 332400.

All visitors attending either Harvey Court or the Stephen Hawking Building should report to the West Road Porters’ Lodge at 5 West Road, Cambridge, CB3 9DS which is also staffed 24 hours a day; the telephone number is 01223 335400.

Arriving by car
Parking may be available for the event organiser only, and MUST be pre-booked through the Meetings & Events Office. Delegates and guests should find alternative parking in Cambridge or use the park and ride services. For further information, please visit www.cambridgeparkandride.info. The nearest NCP car parks are Park Street and the Grand Arcade.

Arriving by train
The railway station is located 1 mile south of the city centre. Cambridge is on a branch of the East Coast Main Line and is easily accessible from all parts of the country. There is a frequent train service between Cambridge and London to both King's Cross and Liverpool Street. The King's Cross service is quicker and takes about 45 minutes. Trains leave roughly every half hour during the day. There is a 5 or 6 hour gap between around midnight and about 6am when no trains run between the two cities. If you are travelling from Scotland or the north, it is advisable to change at Peterborough.

Arriving by coach
National Express coaches stop at Parker’s Piece in the city centre, which is a walk of approximately 15-20 minutes to either Caius site. There are regular services to Cambridge from London Victoria, London Stansted Airport and many other towns and cities throughout the UK. The Stagecoach X5 service runs daily between Cambridge and Oxford, also connecting Bicester and Milton Keynes amongst others.

Arriving by air
Of the four main London airports (Gatwick, Heathrow, Luton and Stansted), Stansted is by far the most convenient for Cambridge. Stansted Airport is just 28 miles south of Cambridge. Easy access is provided by coach or car via the M11. A regular rail service operates between Stansted Airport and Cambridge and takes approximately 30 minutes. London Gatwick, London Heathrow and London Luton are all within a 1-2 hour drive of Cambridge and also accessible by public transport via connecting bus and train services in London.

Arriving by sea
Harwich is the nearest passenger port and is located 68 miles south-east of Cambridge. There are connecting passenger services to Esbjerg (Denmark) and Hook of Holland. Good road and rail links from Cambridge make Harwich International easily accessible.
How to find us
When are your facilities available for hire?
The Old Courts 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 Meetings & 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 10 days.

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 10 days of making the provisional booking and speak to your event manager regarding the 10% deposit required.

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 10% of the estimated total value of the event will be required upon confirmation of your booking. The final balance will subsequently be required 7 working days prior to your event unless you have credit facilities already in place with Caius or the College which will allow us to send an invoice after your event. Should you wish to open a credit facility with Gonville & Caius please contact the Meetings & Events Office for more information. Payment may be made by cheque or 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.

Can we have a choice menu?
We regret that we cannot offer a choice menu. Please choose one starter, one fish course (if applicable), one main and one sweet from our wide range of menus. Please also choose one potato dish and two vegetable side dishes to accompany your meal. 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 crested menu cards at no additional cost, however we do not provide place name cards. If you require these please send them along to us with a seating plan at least 3 days before the event.

Do I have to pay an additional room hire charge?
The room hire charge is included in the menu prices subject to meeting minimum numbers.

Can guests smoke on College property?
Each site has designated smoking areas in which guests of the College are permitted to smoke. Guests are not permitted to smoke outside of these areas.

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, without the prior written permission of the College, permitted on the College’s premises. Alcoholic beverages may be brought on to College premises by prior arrangement only and will be subject to a corkage charge.

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.