

## An overview of catering options at St Catherine's College

### Standard catering choices at the College include:

- **Breakfast** (served between 08:00 and 09:00hrs) –buffet-style continental or 'full English' breakfasts taken in the main Dining Hall;
- **Teas, coffee & biscuits** served close to your meeting rooms at times to suit your programme;
- **Three-course lunches** as standard (served at your table in the Dining Hall at either 12:45 or 13:00hrs);
- Potential for **Buffet lunch** options (at supplementary cost);
- **Three-course dinners** as standard during vacations (served at your table at 19:00hrs);
- **Evening drinks receptions** and **gala banquet meals**;
- **Wines** to accompany lunches and dinners as required;
- **Additional catering options** such as pastries, cakes and fruit juices also available upon request;
- Our experienced team of in-house Chefs can cater for **special dietary needs** - organisers will be asked to note these with the Conference Office before arrival.

Our 24 hour residential delegate rate covers 2 x refreshment breaks, served lunch, served dinner and ensuite Bed & Breakfast as an inclusive, discounted package.

Our day catering rate for meetings covers 2 x refreshment breaks and a served lunch.

### **Banquets:**

*With the largest of the college Dining Halls, St Catherine's dedicated and experienced teams are highly adept at catering to the highest standard for large groups of diners. Our banquet packages offer exclusive dining with drinks packages for those special, gala meals which often form one of the highlights of residential events.*

Our standard banquet packages begin at 19:30hrs with a 30 minute drinks reception (usually served in the Junior Common Room Lounge or JCR Café garden). The banquet itself is then served at 20:00hrs in the Dining Hall. Organisers may choose 1 x 4 or 5 course meal for everyone to enjoy from our varied options menu (plus vegetarian options). Special dietary requirements can be catered for specifically if submitted at least two weeks in advance of the meal.

Included in the banquet package price are:

- A 30 minute drinks reception (sherry or red & white wines) with mineral water, fruit juice and nibbles. Alternative reception drinks and durations are available upon request (provided at a supplementary cost).
- Exclusive use of the Dining Hall for your meal.
- Wines and bottled spring water served throughout the meal plus port, coffee and chocolates to finish (wines matched to your food choices by our experienced teams).
- Floral table posies, printed menu cards and an inclusive service charge.
- A microphone/ lectern in the dining hall and up to 15 minutes either at the beginning or end of the service allocated for speeches/entertainment.
- Potential for an extended bar license after the meal (upon request and depending upon viable guest numbers).
- The option to hire our 'Bar Annex' as a post-meal entertainment space (at supplementary cost).

PTO for examples of our banquet menu options...

### **Example Banquet Menu Options**

*(a full options menu will be provided to organisers upon booking)*

#### **Starters**

*Crab and Salmon Fish Cake with Mizuna Salad and Chilli Dressing*

*Sardinian Antipasto Platter*

*Middle Eastern Vegetarian Mezze*

*Twice Baked Roquefort Soufflé with Pears & Rocket*

#### **Soups (As a Starter or as separate course)**

*Parsnip Soup with Parmesan Beignets*

*Mixed Mushroom Soup*

*Creamed Pumpkin Soup with Corn Bread*

*Lobster Bisque*

#### **Fish course (As a Starter or as separate course)**

*Sea Bass with Soft Parsley Crust and Lobster Sauce*

*Halibut with Israeli Couscous, Char Grilled Asparagus and Tomato Walnut Sauce*

*Goujons of Plaice with Pea Salad, lemon and Caper-gherkin Mayonnaise*

*King Prawns with Pernod, Tarragon and Feta*

#### **Palate refresher**

*Champagne Sorbet*

*Lemon and Thyme Sorbet*

#### **Main Course**

*Pork Fillet, Masala Sauce with Cider Apples*

*Lamb Cutlets with a Sticky Glaze and Roasted Stuffed Peppers*

*Roast Aylesbury Duck with Apple Fritter & Cider Sauce*

*Corn Fed Chicken Breast with Prosciutto with Mozzarella*

*Beef Wellington with Madeira Sauce*

*Brioche Vegetable Pie with Red Onion Marmalade, Avocado, Quinoa and Broad Bean Salad*

*Portabello Mushroom Baked with Couscous and Chilli Salsa*

*Halloumi with Roasted Aubergine, Cherry Tomato and Balsamic Syrup*

#### **Dessert**

*Strawberry Mascarpone Tart with Strawberry Sorbet*

*Choux Pastry Swan with Berries*

*Lemon Tart with Raspberries*

*Crème Brûlée with Mango Salad*

*Warm Chocolate Mousse Pudding with Crème Fraiche*

*Elderflower Panna Cotta with Coconut Sorbet*

#### **Cheese Course**

*Your choice of...*

*British, French, Italian or 'Chef's Recommendation' Cheeses (served with savory biscuits and fruit)*