

Peterhouse

Dining 2024

1st January – 31st December



Peterhouse is the oldest of the Cambridge Colleges, founded in 1284. Located within walking distance of the City centre, our dining rooms (Hall, Combination Room, Henry Cavendish Room and Upper Hall) offer a range of historic, candle-lit, venues for your event and are all within the heart of the College.

We offer a variety of menus, all prepared with care and using the finest, locally sourced ingredients.

Please select the same menu for your group and one alternative menu for guests with special dietary requirements. All of our dishes are made in house and it is possible for us to adapt them, if you have any queries we are happy to offer advice

Included within the cost per head are personalised menu cards, filtered water, and Fair-trade coffee, herbal teas and chocolates.

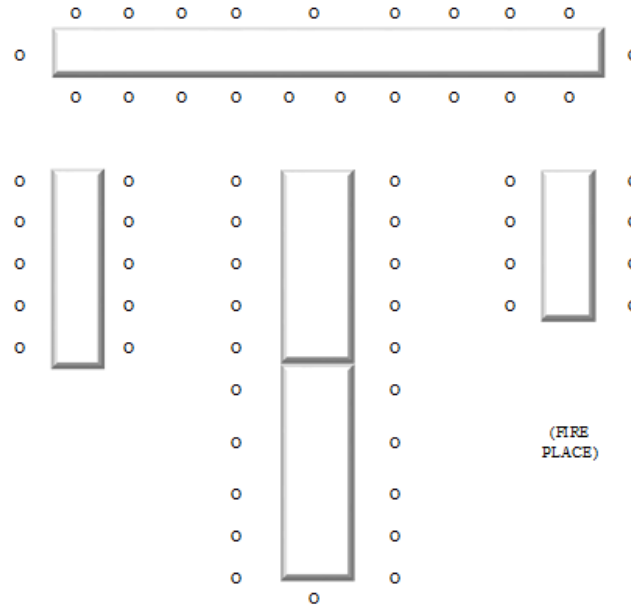
Freshly baked sourdough with English farmhouse butter can be added for a supplement of £1.95 plus VAT per person

Hall

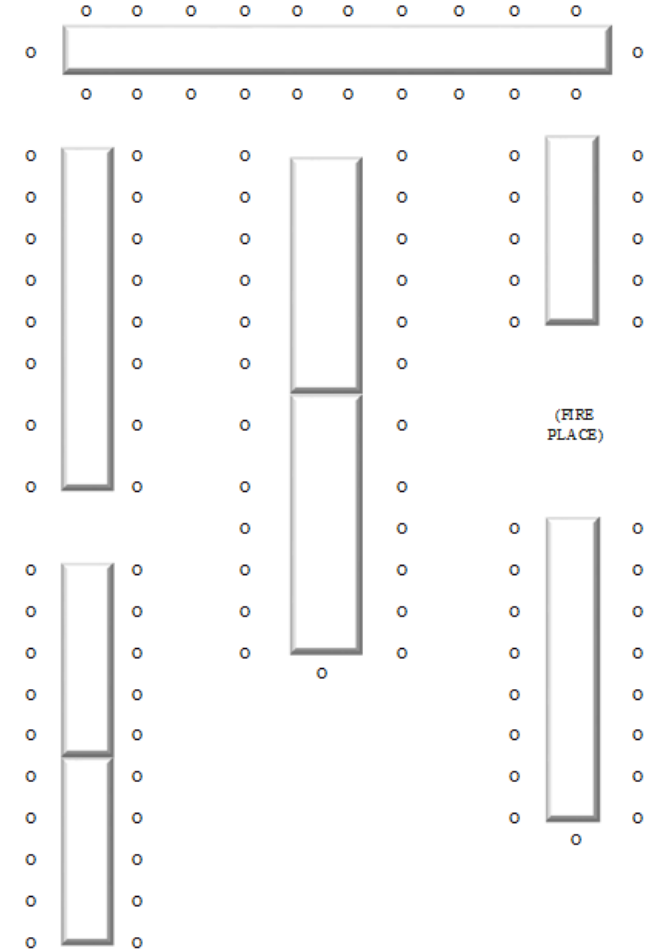
The dining hall at Peterhouse was completed in 1290 and, in continuous use by Fellows and students for over 700 years, is the oldest collegiate building in Cambridge, making it a unique venue for all occasions. While the structure is medieval, the interior was redesigned in the late 19th century, with dark panelling and Masters' portraits, a minstrel's gallery and William Morris stained glass, stencilling and tiles combining to create a dramatic back-drop for grand dinners. We ask for a minimum number of 60 people for lunch or dinner in the Hall, and can seat up to 110 people.



Hall Table Plan for 60



Hall Table Plan for 110

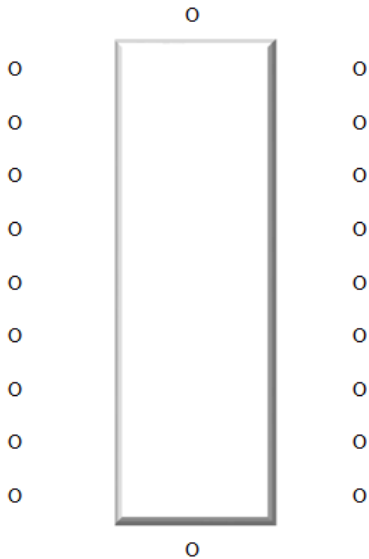


Combination Room

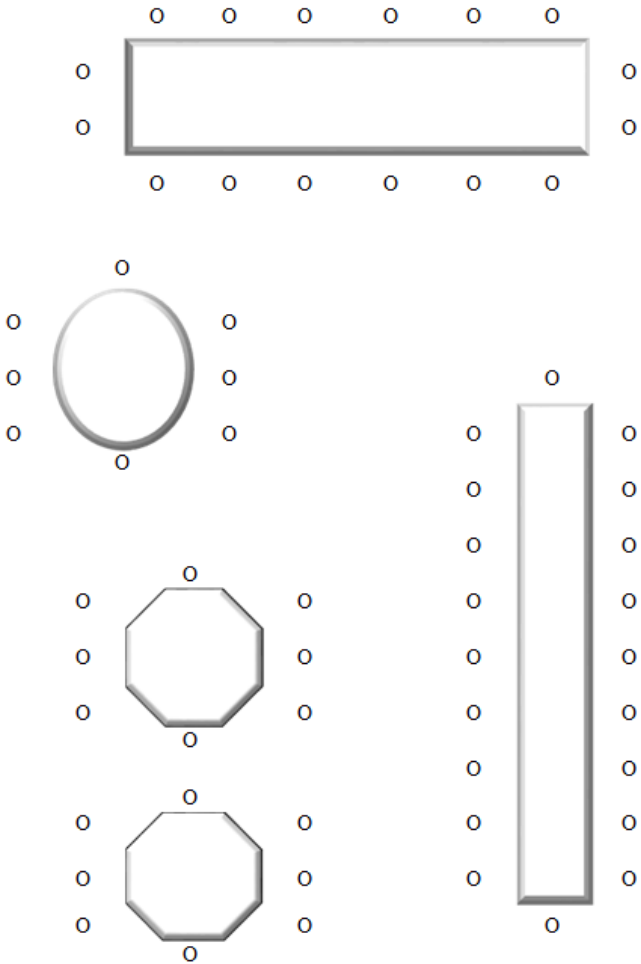
This is a fully panelled room, with stained glass by Burne-Jones and with Morris tiles framing the open fireplaces. Adjoining the Hall and Fellows' Garden, the Combination Room is available only by special permission of the Fellows for the most exclusive dinners and receptions. We ask for a minimum number of 20 people for dinner in the Combination Room, and can seat up to 60 people.



Combination Room Table Plan for 20



Combination Room Table Plan for 60

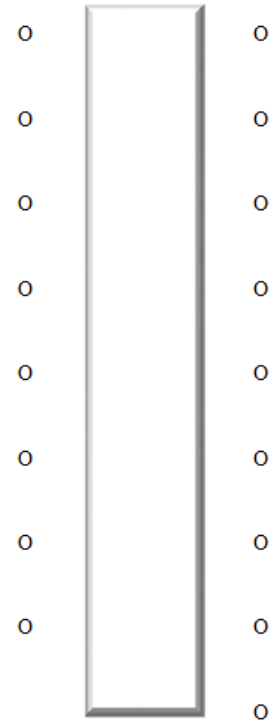


Upper Hall

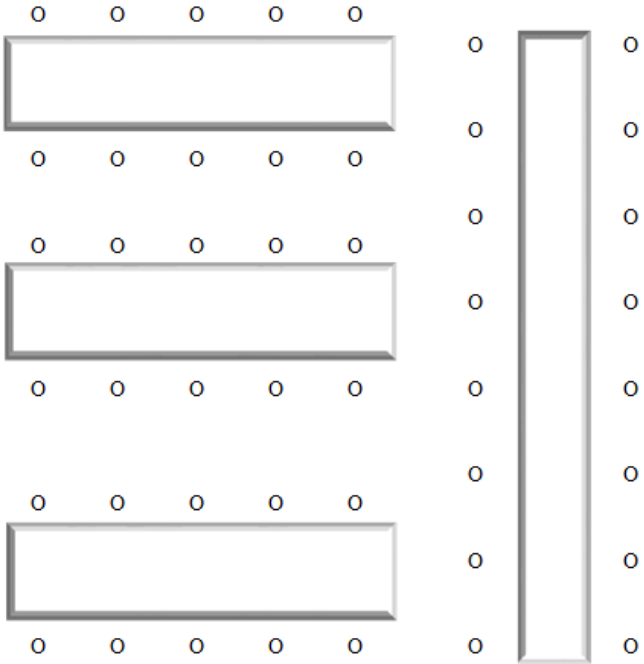
The Upper Hall is an attractive, part-panelled room which overlooks Old Court to one side and the Deer Park to the other. This flexible space lends itself to lunches, dinners, buffets and drinks receptions for smaller groups. We ask for a minimum number of 17 people for lunch or dinner in the Upper Hall, and can seat up to 46 people.



Upper Hall Table Plan for 17



Upper Hall Table Plan for 46

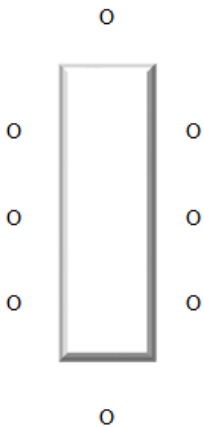


Henry Cavendish Room

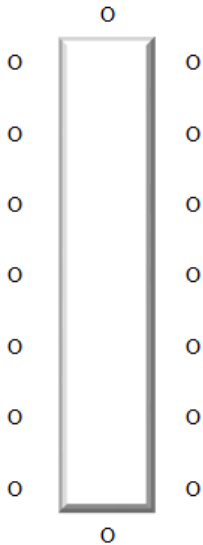
This panelled Georgian room, was formerly part of a Fellow's 'set' and is named after Henry Cavendish, a Petrean scientist credited with having discovered hydrogen and calculated the mass of the Earth in the 18th century. It provides an intimate and stylish setting for lunches and dinners. We ask for a minimum number of eight people for lunch or dinner in the Henry Cavendish Room, and can seat up to 16 people.



Henry Cavendish Room Table Plan for 8



Henry Cavendish Room Table Plan for 16





Starter

Chicken Caesar

Poached chicken, brioche croutes, Parma ham, duck egg, romaine, Grana Padano, boquerónes

Watermelon sashimi

Seaweed salad, avocado cream, pickled daikon, wasabi and soy dressing, black garlic goma

Vegan

Crab rarebit

Sourdough, Dijon, Hafod Cheddar, Worcestershire sauce, cucumber, roquette salad, caper and dill dressing

Fillet of sole

Braised fennel, wilted spinach, grapes, white wine velouté

Home-cured Margarita salmon

White tequila, triple sec, grapefruit gel, lime sorbet, agave, hazelnut salsa, mixed leaves

Polenta and rosemary fritters

Aubergine purée, tomato confit, orange-roasted squash, chilli dressing

Vegetarian

Roasted cod

Prawn bouillabaisse, bok choy, rouille

Breaded pork cheeks

Confit pork cheeks, panko crust, celeriac remoulade, baked apple sauce, cayenne oil

Banana blossom

Coriander and lime tempura, papaya, sugar snap and green bean salad, wasabi and yuzu mayonnaise

Vegan

Duck tart

Duck confit, caramelised onions, Gruyère, watercress purée, fresh watercress, onion ash, balsamic

Wild mushroom soup

Chive scone, Barbadillo Manzanilla, double cream

Vegetarian

Burrata

Bloody Mary gel, chargrilled pepper sauce, pickled celery, basil purée, olive powder

New potato terrine

Pancetta crisp, wild mushroom ice cream, salted pine nuts, honey, petits pois, pea shoots



Main

Breast of duck

Pink grapefruit, star anise and muscovado glaze, slow-cooked duck leg cigarillo, celeriac and potato pancake, peas, baby gem, roasted beets, orange emulsion

Fillet of seabass

Polenta and tarragon crust, potato and mustard terrine, smoked aubergine purée, tiger prawns, sugar snap peas, salt-baked carrot, watercress sauce

Loin of pork

Brioche and lemon stuffing, honey glaze, apple and potato rosti, braised fennel, kale, caraway, Dijon mustard sauce

Rack of lamb

Wholegrain mustard and black garlic crust, root vegetable and rosemary boulangère, garlic hassleback potato, cauliflower cheese purée, fine beans, red wine lamb reduction

£4.00 supplement

Shoulder of venison

Port-braised quince and chestnuts, horseradish cobbler, creamed potato, lemon-roasted broccoli, glazed parsnip, crème fraîche

£4.00 supplement

Supreme of guinea fowl

Sage and leek stuffing, thyme brown butter, lemon couscous, sultanas, celeriac allumettes, wilted spinach, white wine sauce

Dry-aged sirloin of beef

Triple-cooked chips, sautéed cabbage, black pepper, fine beans, garlic mushroom, hollandaise sauce

£4.00 supplement

Roast quail

Ale brine, truffle gnocchi, smoked streaky bacon, petits pois, wild mushrooms, caramelised shallots, ale reduction

Breast of chicken

Black garlic, rosemary and fennel seed marinade, pressed chicken leg terrine, sautéed potatoes, black olives, sundried tomato tapenade, courgettes, romano pepper, heritage tomato and vodka reduction

Panko-crusted smoked tofu

Oregano, coriander seed and lemon marinade, spinach risotto, poached apricots, ancho chilli and dulce butter, preserved lemon dressing

Vegan

Lentil and aubergine coxinha

Fondant potato, cauliflower and coriander cream, griddled cabbage, poached leek, pineapple and chilli jam

Vegan

White bean and black garlic

Pansotti

Celeriac purée, petits pois, romano pepper sauce, basil oil, toasted hazelnuts

Vegan

Beetroot and walnut tart tatin

Stilton, triple-cooked chips, avocado, baby leaf salad, tomato relish

Vegetarian

Brie Wellington

Wild mushroom duxelle, garlic and rosemary sautéed potatoes, broccoli, cumin-roast carrot, watercress, mushroom reduction

Vegetarian

Squash and smoked mozzarella timbale

Duck-egg custard, sage-roasted new potatoes, fennel, heritage tomato salad, toasted pine nuts, parsley pesto

Vegetarian



Sweet

Dulce de leche gateau

Hazelnut praline, coffee sorbet

Vegetarian

Mango panna cotta

Passion fruit and papaya salad, lemongrass syrup, cardamom meringues, orange and vanilla streusel

Vegan

Roasted strawberry parfait

Black pepper tuile, pomegranate, elderflower jelly, balsamic

Vegetarian

Baked Alaska

St. Clements sponge, strawberry ice cream, strawberry compote, pouring cream

Vegetarian

Black Forest hot chocolate fondant

Vanilla ice cream

Vegetarian

Rum and raisin crème brûlée

Spiced dark rum, pineapple shortbread

Vegetarian

Pear parkin

Ginger butterscotch sauce, crème Anglais

Vegetarian

Raspberry and coconut mousse

Tonka bean shortbread, pomegranate, roasted pistachios

Vegan

Dark chocolate and whisky galette

Caramelised white chocolate, almonds, cherry sauce, smoked sea-salt

Vegetarian

Apple and blackberry pudding

Vanilla and lemon sponge, apple and blackberry compote, crème Anglais, apple crisp

Vegetarian

Rhubarb and custard tart

Ginger pastry, rhubarb syrup, crème fraîche

Vegetarian

Tiramisu

Mascarpone and vanilla semifreddo, chocolate and espresso ganache, cacao nib boudoir biscuit, Marsala syrup

Vegetarian



Savoury
&
after dinner

Devil and Cherub on horseback

Smoked bacon, prune, apricot, mango, salted almond,
Tabasco, toast

Feast of St. Peter

Skordalia, seaweed, tarragon, cayenne
Vegan

Guard's Club

Smoked ham, Dijon, button mushrooms, fig, brioche

Stilton cheesecake

Port jelly
Vegetarian

Cheeseboard

Selection of cheeses, grapes, membrillo, cheese biscuits

A glass of dessert wine

A glass of College Port



Pre-dinner drinks

Prices shown are inclusive of VAT

If your event is VAT exempt this exemption does not include alcoholic drinks

Prosecco Spumante Extra Dry NV, Ca' di Alte, Veneto Italy 75cl/11%

Straw-yellow with fine bubbles from careful vinification, this light and clean Prosecco shows notes of pear and white flowers. Elegant and refreshing

Cremant de Bourgogne Chardonnay Chartron Trebuchet 2021 75cl/12.0%

Intricate flavour profile with refined character. From buttery brioche to baked apple and toast, this style encapsulates vintage Champagnes and other aged sparkling wines from around the world.

Pierre Bertrand Brut 1er Cru, Champagne NV 75cl/12.0%

Extended time lying in cellars deep in Cumières gives this exquisite Champagne from a husband and wife team a lush and explosively juicy palate. Hand-picked grapes from 1er cru vineyards, this wine has consistently scored top marks from critics.

Rathfinny Wine Estate Classic Cuvée Brut 2018, Sussex, England 75cl/12.0%

Single-Estate in the heart of Sussex, their house style from the stupendous 2018 vintage. Clouds of lemon blossom on the nose and chalk dusted apple and pear fruit on the palate.

Barbadillo Manzanilla, Sanlucar de Barrameda, Extra Dry Sherry NV 75cl/15.0%

Bodegas Barbadillo is the largest producer of Manzanilla, which is a variety of fino sherry made exclusively in the seaside city of Sanlucar de Barrameda. The style is bone dry with an elegant, saline finish. Delightful as an aperitif or with seafood.

Barbadillo Amontillado, Medium Dry Sherry NV 75cl/17.5%

Amber in colour, this is richer in style than Manzanilla displaying complex dry fruit and nut flavours with a slight sweetness on the finish. Perfect match for many types of soup.



White wine

Andersbrook Chenin Blanc, Western Cape SA 2021 75cl/13.0%

Grapes sourced from old bush vines in Paarl and Drakenstein produce a delightful dry and fresh Chenin Blanc.

Pinot Grigio, Botter, Colline Pescaresi, IGT Italy 2021 75cl/12.0%

A versatile and crisp dry white wine with a good balance of acidity. Excellent with fish and mushroom based dishes.

Domaine Horgelus Côtes de Gascogne Sauvignon Gros Manseng 2021 75cl/12.0%

These two grape varieties work really well together. The Sauvignon provides fine aromatic fruit and crisp acidity whilst the Gros Manseng adds a richer, mid-palate and rounder texture.

Adobe Reserva Chardonnay Emiliana (Organic), Chile 2021 75cl/13.5%

Concentrated unoaked Chardonnay made from organically grown grapes hand-picked from Chile's Casablanca Valley.

Vignoble de Sud Sauvignon Blanc, IGP Pays d'Oc 2020 75cl/12.5%

Intense yellow colour with a lively nose of white fruits and lemon. Selected from the vineyards of Puicheric near Carcassone this wine has lovely dry and fresh finish.

El Coto de Rioja, Rioja Blanco, Spain 2022 75cl/12.0%

From some of the highest-elevation Rioja vineyards. Bursting with bright aromas of peach, apple, citrus and tropical fruit while dancing elegantly on the palate.



White wine

Albarino Miudino Rias Baixas, Bodegas Milenium 2021 75cl/12.5%

Fruity, zesty and light, but dry with bright acidity. Albarino is a well kept secret of the fishing capital of Spain, Rias Baixas. It's refreshing citrus and tropical fruit aromas are balanced neatly by mineral over tones and a good structure.

L'Ormarine Duc de Morny, Picpoul de Pinet, Languedoc 2021 75cl/13.0%

Slightly perfumed, ripe melon fruit on the nose. The palate is weighty and ripe but remains fresh and saline. Perfect with fish or as an aperitif.

Richter Riesling 'Zeppelin' Mulheimer Sonnenlay, Mosel Germany 2021 75cl/12.5%

Dry and steely, an excellent example of the modern style the Mosel is so celebrated for. Smoky notes with grapefruit, lemon, herbs and green apple. A lovely aperitif or also excellent with seafood.

Pouilly-Fume, Pierre Marchand et Fils, Les Loges, Loire Valley 2020 75cl/13.0%

Crisp, mineral backbone and an explosion of fresh citrus and apple flavours. Domaine Pierre Marchand was established in 1984, they own 17 hectares of Sauvignon Blanc vineyards around Les Loges.

Beaujolais Villages Blanc, Dominique Morel, France 2022 75cl / 12.5%

100% Chardonnay displaying real lively citrus and white stone fruit with a floral bouquet. The long and creamy finish adds backbone to a wine made for savouring with food.



Red wine

Apaltagua Gran Verano Carmenère, Chile 2018 75cl/13.5%

Satisfying flavours and excellent structure are apparent in this wine made from Carmenère, Chile's signature grape variety.

Montepulciano D'Abruzzo, Il Faggio, Italy 2021 75cl/13.0%

Beautifully structured and a deep ruby red, this wine has lifted notes of plums and cherries with a hint of black pepper. Soft and ripe tannins and a delicious black forest gâteau finish.

Les Volets Pinot Noir, IGP Pays Haute de L'Aude France 2021 75cl/13.0%

Delightfully vibrant and youthful Pinot Noir with attractive flavours of cherry and spice.

Mont Rocher, Carignan Vieilles Vignes IGP Pays d'Hérault 2018 75cl/14.0%

Plenty of character shines through in this vibrant and succulent wine from Mont Rocher, which is made from flavoursome old vine Carignan grapes.

El Coto de Rioja, Rioja Crianza, Spain 2018 75cl/14.5%

Vibrant ruby red in colour with a garnet red. Classic red fruit and vanilla toast on the nose move to silky textured spiced berries on the palate. Juicy and persistent.

Château Méaume, Bordeaux Supérieur 2019 75cl/13.5%

A small British owned estate close to St-Emilion and Pomerol, Château Méaumemakes exceptional wines from predominantly Merlot grapes.



McManis Family Estate, California, USA Cabinet Sauvignon 2020 75cl/14.0%

Dark garnet in colour, this wine is full of dark berry fruit such as blackberry, blueberry and black cherry. Oak ageing has contributed just a hint of smoke to the nose. The round, creamy wine delivers an abundance of the fruit flavours promised.

Malbec Bodegas Nieto Senetiner, Mendoza Argentina 2017 75cl/14.0%

One of the oldest and most innovative Bodegas in Argentina makes this classic full bodied Malbec which is aged in French oak for six months.

Côtes du Rhône Domaine Grand Veneur 2016 75cl/14.5%

Spicy and full-flavoured wine made from a blend of Grenache and Syrah. Excellent with grilled meats.

Fleurie, Domaine de la Bouroniere, Beaujolais 2020 75cl/13.0%

The family Domaine of Bouroniere owns eleven hectares of Gamay vineyards on the hills above the village of Fleurie. Light tannins and wonderful juicy cherry and strawberry flavours.

Château Sigognac Haut-Médoc 2010 75cl/14.5%

Aged in the College Cellars after shipment from the producers, this is Claret at its archetype. A palate of cigar box, mince pie and stewed berries pairs perfectly game and beef, though the structure of this wine lends itself to just about any dish.

Famille Perrin Vacqueyras ‘Les Christin, Rhone 2015 75cl/14.5%

Aged in the College Cellars, this lovely wine from the heat of the southern Rhone shows notes of blackberry, blackcurrant, licorice and garrigue.



After dinner

Chateau Rousseau Monbazillac 2019 75cl/13%

A golden yellow dessert wine that is rich and powerful. The palate has flavours of honey, acacia flowers, peach and candied citrus.

Tokaji Aszú 5 Puttonyos, St Stephen's Crown, Hungary 2014 50cl/10.0%

Botrytis Furmint grapes deliver a delicious dessert wine which is concentrated without being cloying.

Peterhouse label Ruby Port, Barão de Vilar NV 75cl/19.5%

Young-fruit style of Port which is blended across vintages. A superb accompaniment to cheese, as well as chocolate desserts.

Fonseca 10 Year Old Tawny Port 75cl/20.0%

Aged for 10 years in barrel to give the indigenous Douro grapes a softer, more nuanced aromas of spiced fruit and hedgerow berries. Indulgently sweet while gracefully balanced.



Wine packages & additional drinks

House wine package

- 1 ½ glasses of Prosecco Spumante Extra Dry NV, Ca' di Alte, Veneto Italy or sparkling elderflower for your arrival drink
- 1 glass of house white wine (Andersbrook Chenin Blanc, Western Cape SA 2021) with your starter
- 2 glasses of house red wine (Apaltagua Gran Verano Carmenère, Chile 2018) with your main course

Italian wine package

- 1 ½ glasses of Prosecco Spumante Extra Dry NV, Ca' di Alte, Veneto Italy or sparkling elderflower for your arrival drink
- 1 glass of Pinot Grigio, Botter, Colline Pescaresi, IGT Italy 2021 with your starter
- 2 glasses Montepulciano D'Abruzzo, Il Faggio, Italy 2021 with your main course

French wine package

- 1 ½ glasses Cremant de Bourgogne Chardonnay Chartron Trebuchet NV or sparkling elderflower for your arrival drink
- 1 glass of Domaine Horgelus Côtes de Gascogne Sauvignon Gros Manseng 2021 with your starter
- 2 glasses Les Volets Pinot Noir, IGP Pays Haute de L'Aude 2020 with your main course

Mineral water – litre

Orange juice – litre

Belvoir sparkling elderflower pressé – 750ml

Belvoir sparkling lemonade – 750ml

Canned soft drinks (Coke etc.)

Bottled ale – 500ml bottle

Bottled lager – 330ml bottle

Pimms – per glass

Mulled wine – per glass



Terms & conditions

Introduction (A) Peterhouse has created a wholly owned trading subsidiary (Peterhouse Conferences and Events Limited) to manage its conference and events activity in order to ensure that Peterhouse only carries out activities which are consistent with its charitable status. This should not result in any change to the quality or location of service to the Client. However, this will mean that the default position will be that the Client will contract and deal with Peterhouse Conferences and Events Limited rather than Peterhouse. (B) However, if the Client is an ‘eligible body’ able to make the required declaration regarding the function it wishes to hold, the Client may complete in full and return the attached VAT declaration (as discussed below), together with the attached written request to Peterhouse. If the declaration is accepted, the booking will be with Peterhouse and a VAT exempt invoice can be issued.

In these Terms and Conditions “PCEL” shall mean Peterhouse Conferences and Events Limited (Company No. 9106185) of The Bursary, Peterhouse, Trumpington Street, Cambridge CB2 1RD. “M&FP” shall mean The Master (or Keeper) and Fellows of Peterhouse in the University of Cambridge. Reference to “The College” (which shall also be referred to as “we” and “our”) shall mean PCEL unless a fully completed VAT exemption form is returned and in addition it is confirmed in advance to the client by M&FP that the contract shall be between the Client and M&FP. In those cases (where the contract shall be between the Client and M&FP) “the College” shall mean M&FP. In these Terms and Conditions “the Premises” shall mean Peterhouse, Trumpington Street, Cambridge CB2 1RD.

Unless expressly stated otherwise, all prices exclude VAT and the client must pay VAT in addition to all other agreed fees. If the client considers that the provision of goods and / or services pursuant to this contract ought to be exempt from VAT (on the basis of Group 6 of Schedule 9 of the Value Added Tax Act 1994), the client must complete a VAT exemption form (setting out the basis for the application of that VAT exemption) and send it to the College for review as soon as possible and, in any event, no later than 7 days prior to the date of the booking.

Full details of our GDPR policy relating to event organisers can be found on the Peterhouse website at: <https://www.pet.cam.ac.uk/data-protection>.

Please note that Organisers may not use the College’s logo, shield, and/or the logo text. You may say ‘held at Peterhouse, Cambridge’ in your marketing materials, but it must be clear that Peterhouse is just the venue and that the event is not directly or indirectly associated with Peterhouse, or the University of Cambridge.

Filming on College premises is by prior approval only. This includes video recordings, publications, photographs or podcasts that are going to be made available commercially.

Due to the close proximity of the Premises to residential areas, it is regretted that amplified music or discos are not be permitted. The College is happy, however, to allow organisers to arrange for non-amplified, low level / background music to complement their event.

Instructions on fire procedures are posted throughout College buildings and guests should familiarise themselves with the locations of fire exits, escape routes and assembly points applicable to their venue. All fire exits are clearly marked and the location of the fire assembly point is documented on the “Fire Notice Sign” at the entrance to the building. If the fire alarm sounds it should be treated as a real emergency and the building should be evacuated immediately via the nearest safe exit. Time should not be wasted in collecting personal belongings.



Owing to the age of the College, a high proportion of the buildings and surroundings have stone steps, flagstone paths, cobbled surfaces and low doors. Some of these areas can be uneven or steep, and may be slippery when wet. All reasonable precautions have been taken to ensure that these surfaces are as safe as possible for users, but guests should be aware that care must be taken when navigating these areas.

The College has first aid facilities, but does not have resident medical staff. In an emergency, the Porter's Lodge should be contacted (01223 338200). Accidents occurring on College premises should be reported to the member of staff supervising your event.

Organisers are asked to select the same menu for their entire group, except in the case of special dietary meals. Whilst every effort will be made to supply the ingredients for each dish as published, it may be necessary, in exceptional circumstances, to substitute an ingredient for another, as similar as possible.

The College makes every endeavour to identify and exclude ingredients which have the potential to cause allergic reactions to those with food allergies, and whilst every effort is made there is, however, always a risk of contamination. Customers concerned with food allergies should be aware of this risk. Those with food allergies are encouraged to seek additional information and advice.

College policy prohibits clients from providing any externally prepared or purchased food or drinks into any dining or meeting areas of the College. The only exception to this is for celebratory cakes from an approved commercial supplier, which may only be served if the supplier provides a full ingredient list, highlighting allergens present in the product. The provision of cheese for a 'cheese cake' must be supplied by the College.

Wine and drinks should be ordered from the College wine list and are sold on a sale or return or pre-agreed package basis. We do not allow guests to provide their own drinks and we do not operate a corkage system.

A minimum charge for the following number for lunch/dinner will apply: Hall – 60 people, Combination Room – 20 people, Upper Hall – 17 people and Henry Cavendish Room – 8 people.

Dinners may commence no later than 20:00, with pre-dinner drinks commencing at 19:00 or 19:30. Guests are required to vacate the Premises by 23:00. On occasion, it may be possible for us to accommodate a dinner starting later than the above times. This will incur an additional charge. For bookings other than dinners (such as lunches or afternoon teas), arrival and vacation times will be by prior arrangement.

Events taking place in the Combination Room and Fellows' Garden are subject to an additional facility fee of £300.00 (ex VAT). Events taking place in the Hall are subject to an additional facility fee of £400.00 (ex VAT). If you Lunch or dinner qualifies for a VAT exemption, there will be no additional facility fee for the dining room. The College reserves the right to charge a non-refundable deposit and/or pre-payment for all events.

All bookings must be confirmed in writing. Preliminary details regarding menu and wine selections and other information relating to the booking must be indicated no later than three weeks prior to the date of the booking. Final numbers and full details of the booking, including special dietary requirements, must be confirmed seven days prior to the date of the booking. The final invoice will be based on the numbers submitted at this stage.



Formal table plans and seating cards are the responsibility of the function organiser. Pro-forma table plans for the relevant dining room are available. A copy of the table plan is required no later than three working days prior to the date of the booking.

Payment terms are 30 days' net after the date of the invoice. Overdue invoices will be charged interest monthly (at an annual rate of 8% above the Bank of England base rate).

Cancellation: In the event of a confirmed booking being cancelled the College reserves the right to charge the following cancellation charges.

Fewer than six weeks prior to event - 25% of the total cost charge will be applied

Fewer than three weeks prior to event - 50% of the total cost charge will be applied

Fewer than seven working days - 100% of the total cost charge will be applied

The College reserves the right to cancel the booking (a) if the booking, in our opinion prejudice our reputation (b) if you are more than 30 days in arrears of payment for previous events held at the College (c) if we become aware of any significant alteration in your financial situation.

Force Majeure: The College shall not be held liable for circumstances beyond its reasonable control that may prevent the College from meeting its obligation in respect of a booking.

Contact details:

The Catering Office,

Peterhouse, Trumpington Street, Cambridge, CB2 1RD

Telephone: 01223 (3)38242

Email: events@pet.cam.ac.uk



Booking form

Date of event	
Name of event	
Room (s) booked	

Company / organisation	
Organiser's name	
Contact name (in attendance on the day if different from above)	
Invoicing name and address	
Purchase Order number (if applicable)	
Telephone number	
Email address	

Time of pre-event drinks	
Time of event	
Approximate number of guests (final numbers must be confirmed seven days prior to the date of the event)	



Does your event include a talk or lecture? If yes, please provide brief details of the subject and the name of the speaker	
Would you like signage from the entrance of the College?	
If yes, signage to read	

Please mark clearly the following box if you have completed application for VAT exemption
(Because the provision of goods and / or services pursuant to this contract are eligible for exemption from VAT (on the basis of Group 6 of Schedule 9 of the Value Added Tax Act 1994)

☐

I confirm that I have read and understood the booking terms and conditions

Signed	
Date	