



Peterhouse

Wine and drinks list

1st January 2019 – 31st December 2019

www.pet.cam.ac.uk/dining

Wine list 1st January until 31st December 2019

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

WHITE WINE

Domaine Horgelus Côtes de Gascogne Sauvignon Gros Manseng 2017

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.

Pinot Grigio, Botter, Colline Pescaresi, IGT Italy 2017

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

Rioja Blanco Marqués de Cáceres, Spain 2017

Hugely aromatic, with intense apples and pears against a light floral background. On the palate a freshness and vivacity comes through with an additional hit of lavish fruit.

Domaine de Mus Viognier, IGP Pays d'Oc 2017

A brilliant pale-gold colour with green shades. On the nose, intense notes of white flowers and fresh fruit (pineapple, peach, apricot). Well rounded with good acidity on the palate making for an elegant and refreshing white wine.

Le Tuffeau Sauvignon Blanc, IGP Pays d'Oc 2017

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.

L'Ormarine Duc de Morny, Picpoul de Pinet, Languedoc 2017

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.

Trimbach Riesling, Alsace 2015

A superb dry Riesling from an exceptional producer. Juicy, vibrant lime flavours with balanced acidity and fine minerality creating a truly classic wine.

Pouilly-Fume, Pierre Marchand et Fils, Les Loges, Loire Valley 2017

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.

Chablis Domaine Billaud-Simon 2015

This traditional domain is all about capturing the essential minerality and purity of fruit to give a round wine with fresh pear and apple flavours and a general ripeness.

RED WINE

Apaltagua Gran Verano Carmenère, Chile

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

Allamanda Sangiovese, Puglia, IGT Italy 2017

A medium bodied, everyday drinking red with aromas of red berry and damson fruit. Fresh and lively on the palate with juicy berry fruit and a hint of spiciness.

Rioja Crianza Marqués de Cáceres, Spain 2014

Located in Cenicero in the heart of Rioja Alto, Cáceres was founded by Enrique Forner in the late 1960's. Made from tempranillo grapes the wine is aged for 12 months in oak.

Kirkton Vale Shiraz Cabernet, South East Australia 2015

A voluptuous mouthful of generous succulent fruit. Chewy blackcurrant flavours.

Pinot Noir, Vin de France, Jacques Dépaigneux 2016

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

Domaine de Mus Malbec, IGP Pays d'Oc 2015

This Malbec from the Languedoc displays bags of ripe red fruits and spice with a hint of mocha on the palate. Good concentration with a creamy texture.

Palladino, Biferno Riserva DOC, Molise, Italy 2013

A mature, smooth and complex wine from a remote Southern Italian wine region. Satisfying and powerful fruit flavours with a lovely velvety finish.

Château Méaume, Bordeaux Supérieur 2014

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

Côtes du Rhône Domaine Grand Veneur 2016

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

Fleurie, Domaine de la Bouroniere, Beaujolais 2017

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 Fourcas-Dupré, Listrac-Médoc 2006

A beautifully made wine from a classic Bordeaux vintage. Now drinking at its peak, this wine is refreshing with a lovely dry, savoury finish.

Crozes-Hermitage, Cuvée Gaby, Domaine du Colombier 2014

A beautifully balanced wine made from sixty year old Syrah vines. Deep, intense and inky, displaying a superb concentration of aromatic dark fruit and blackberries.

CHAMPAGNE AND SPARKLING WINE

Prosecco Spumante Special Cuvée La Delfina, Italy NV

A light and refreshing Prosecco with elegant citrus flavours.

Nyetimber Classic Cuvée, West Sussex NV

Arguably the finest English sparkling wine producer and now beating the French at their own game. Made entirely from estate-grown grapes this is the ultimate home-grown alternative to Champagne.

Pierre Nicolas Brut, Champagne NV

An outstanding Champagne made from 70% pinot noir and 30% chardonnay grapes grown entirely from the estates own vineyards in Bisseuil.

Bollinger Special Cuvée NV

Bollinger is made from first-run juice only, and the majority of vineyards used have Premier and Grand Cru status, resulting in full-bodied Champagne of great class. Delightful pale gold in colour, the mousse is light and persistent.

DESSERT WINE

Château Septy, Monbazillac (half bottle) 2013

Wonderful aromas of marzipan, nuts and melon from botrytis semillon grapes. Full-bodied and luscious, this wine is ideal by itself or as an accompaniment to desserts.

Tokaji Aszú 5 Puttonyos, St Stephen's Crown, Hungary (50cl) 2013

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

SHERRY

Peterhouse label Sherry

Barbadillo Manzanilla, Sanlucar de Barrameda, Extra Dry Sherry NV

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

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.

PORT

Peterhouse label Ruby Port, Barão de Vilar NV

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

Graham's LBV Port 2011

From the outstanding 2011 Douro vintage this Port spends five years in seasoned oak casks before being bottled, hence 'Late Bottled Vintage'.

In addition to this list we have an extensive cellar and can occasionally offer alternative wines of limited availability, if you would like advice on any other wines our Cellar Manager will be happy to help

Additional Items

House wine package

1 ½ glasses of Prosecco Spumante Special Cuvée La Delfina, Italy NV or sparkling elderflower for your arrival drink

3 glasses of house white / red wine with your meal (Rioja Blanco Marqués de Cáceres, Spain 2017 / Apaltagua Gran Verano Carmenère, Chile)

Italian wine package

1 ½ glasses of Prosecco Spumante Special Cuvée La Delfina, Italy NV or sparkling elderflower for your arrival drink

1 glass of Pinot Grigio, Botter, Colline Pescaresi, IGT Italy 2017 with your starter

2 glasses of Palladino, Biferno Riserva DOC, Molise, Italy 2013 with your main course

French wine package

1 ½ glasses Pierre Nicolas Brut, Champagne NV or sparkling elderflower for your arrival drink

1 glass of Le Tuffeau Sauvignon Blanc, IGP Pays d`Oc 2017 with your starter

2 glasses Château Méaume, Bordeaux Supérieur 2014 with your main course

The drinks packages come with a selection of non-alcoholic alternatives from the list beneath by prior arrangement

Mineral water - litre

Orange juice - litre

Belvoir sparkling elderflower pressé - 750ml

Belvoir sparkling lemonade - 750ml

Shloer (lightly sparkling white or red grape juice) - 750ml

Canned soft drinks (Coke etc.)

Peterhouse label ale - 500ml bottle

Bottled lager - 330ml bottle

Pimms - per glass

Mulled wine - per glass

Terms and 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.

Terms and Conditions

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.

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 times will be by prior arrangement.

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.

Organisers are asked to select the same menu for their entire group, except in the case of special dietary meals.

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.

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 trace contamination. Customers concerned with food allergies should be aware of this risk. Those with food allergies are encouraged to seek additional information and advice

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.

Preliminary details regarding menu and wine selections and other information relating to the booking must be indicated in writing, preferably in the letter / email of confirmation. This should be received no later than three weeks prior to the date of the booking.

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.

It may be possible for organisers of lunch or dinner functions to hire the use of the College silver (candlesticks and table decorations). Please seek further information on availability and cost whilst making your booking.

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

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.

All Peterhouse buildings are equipped with an automated fire detection and alarm system, linked to the Porters' Lodge. Buildings must always be evacuated promptly when the fire alarm sounds, unless it is part of a test procedure, and not re-entered until the 'all clear' has been given by a Porter or a Fire Warden. (Fire alarms are tested on a weekly cycle at pre-arranged times: notices are posted advising of test schedules).

First aid fire appliances (extinguishers, fire blankets etc) are strategically located throughout College properties. 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.

To enable safe evacuation in the event of fire, it is extremely important that escape routes (corridors, landings, stairs and hallways) and fire exit doors should not be obstructed in any way. Fire doors must be kept closed at all times and should not under any circumstances be propped or wedged open.

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.

Accidents occurring on College premises should be reported to the Porter's Lodge.

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).

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 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.

All bookings must be confirmed in writing by letter or email.

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.

Payment terms are 30 days net after the date of the invoice. Overdue invoices will be charged interest at the rate of 2% per month.

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 to event

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