

# MEETING PACKAGES

VALID UNTIL 31<sup>ST</sup> JANUARY 2026

T: 01223 331410

E: [entertain@kings.cam.ac.uk](mailto:entertain@kings.cam.ac.uk)

[www.kings.cam.ac.uk](http://www.kings.cam.ac.uk)

King's College, King's Parade, Cambridge, CB2 1ST

## DAY DELEGATE RATES

### DAY DELEGATE RATE INCLUDES:

Room hire charge including a conference office for events over 60 delegates  
 Arrival tea, coffee & freshly baked sweet treats  
 Mid-morning tea, coffee & homemade biscuits  
 Mid-afternoon tea, coffee & homemade cake  
 Choice of lunch option  
 Flip chart, pad & pens  
 AV equipment to include LCD projector & screen  
 Complimentary Wi-Fi  
 Bottles of mineral water throughout the meeting  
 Paper, pad & pens  
 Complimentary access to the Chapel (Subject to availability)

### WITH A CHOICE OF LUNCH OPTIONS:

#### BENTO 弁当

Traditional Japanese cuisine, a single-portion meal holding rice or noodles with a choice of meat or fish alongside pickled & cooked vegetables in a box. Served with fruit juices, mineral water, matcha tea cookies & fresh fruit.

**Minimum numbers of 10, maximum numbers of 25**

#### GRAZING BOARD

An assortment of items of which you select 6, served with fruit juices & mineral water.

**Minimum numbers of 10, maximum numbers of 130**

#### RAMEN BAR

A Japanese dish consisting of noodles served in a meat, fish or vegetable broth with a selection of toppings available. Served with fruit juices, mineral water, matcha tea cookies, fresh fruit & Pendang ice cream.

**Minimum numbers of 10, maximum numbers of 50**

### TWO COURSE FORK BUFFET LUNCH - ROOM DEPENDENT

A selection of main dishes, salads, breads & cheese, a selection of desserts, fruit juices & mineral water.

**Minimum numbers of 20, maximum numbers of 240**

### PRICES:

Day delegate rate with Bento, Ramen or Grazing Board (select 6 items)	£73.00
Day delegate rate with two course fork buffet lunch	£87.00

For a bespoke proposal please contact us directly.

# Day Delegate rate menus

**VALID UNTIL 31<sup>ST</sup> JANUARY 2026**

## ARRIVAL REFRESHMENTS

Streaky bacon slider  
Vegan streaky bacon slider  
Both served with Stokes sauces

**Or**

Smoked bacon & cheese turnover  
Vegan tomato & mushroom turnover

**Or**

Cumberland sausage slider  
Avocado & sundried tomato slider  
Both served with Stokes sauces

## MID-MORNING REFRESHMENTS

Chocolate chip cookies

**Or**

Homemade shortbread

**Or**

Stem ginger & orange biscuit

## MID-AFTERNOON REFRESHMENTS

Portuguese custard tart

**Or**

A selection of macarons

**Or**

Viennese buttercream & raspberry swirls

## BENTO BOX MENUS

*Please pick one menu from the options below for your lunch*

**Minimum numbers of 10, Maximum number 50**

All are served with 'wonky' fruit juices & mineral water

### MENU 1

Avocado & cucumber maki

Teriyaki salmon & sesame egg noodles

Mango, chilli & coconut prawns

Steamed mange tout, sugar snaps, broccoli & edamame beans

### MENU 2

Soy & chilli tofu maki

Spiced roast duck with choy sum & shitake mushrooms

Tuna sashimi with pickled ginger & wasabi

Green papaya, daikon, spring onion, cashew & rice noodle salad

### MENU 3

Red cabbage & carrot maki

Green chilli, coconut & galangal chicken

Pineapple fried squid with spring onion & sweet chili

Crispy tofu & fried sesame cabbage

### MENU 4

Rainbow slaw & mooli maki

Honey & soy chicken & sticky rice

Wasabi crab & cucumber lettuce roll

Steamed baby corn, water chestnut, bamboo shoot & beansprouts

***All menus are served with platters of...***

Sliced pineapple, dragon fruit & lychees

Coconut & chia seed protein balls

Stem ginger & lime pate fruit

***All prices are subject to VAT at the standard rate***

## GRAZING BOARD MENUS

*Please select one menu - Minimum numbers of 10*

All are served with 'wonky' fruit juices & mineral water

### MENU 1

Maple & apricot glazed sliced ham  
 Homemade sausage rolls, scotch eggs  
 Smoked salmon, cucumber, dill sour cream  
 Leek, chive & cheddar tart  
 Westcombe Cheddar, Suffolk brie, Hebridean blue, celery, grapes, piccalilli, tomato relish, rustic breads, crackers  
 Breadsticks, giant corn, vegetable crisps, crudites, sweet pickled shallots  
 Garden leaf salad  
 Asparagus pea & mint salad

Sliced fresh fruit salad  
 Lemon meringue pie

### MENU 2

Charcuterie of Iberico ham, serrano ham, chorizo  
 Roast piquillo pepper & basil Spanish tortilla  
 Manchego, monte enebro, mamá marisa blue, balsamic figs, olives  
 Smoked paprika tiger prawn & chorizo skewers  
 Caprese salad & mizuna leaves  
 Olive bread, carte de musica crackers

Sliced fresh fruit salad  
 Churros, chocolate sauce

### MENU 3

Tagliere of prosciutto crudo, salame, bresaola  
 Sun dried tomato, figs  
 Fritto misto, basil mayonnaise  
 Wild mushroom arancini, olive oil mayo  
 Mozzarella balls, peppadew peppers, olives, grilled artichoke hearts  
 Taleggio, pecorino, gorgonzola served with crackers, rosemary focaccia, olive ciabatta  
 Tomato & asparagus salad  
 Rocket balsamic salad

Sliced fresh fruit salad  
 Chocolate torta della nonna

**MENU 4**

Chicken tikka, onion & pepper skewers, mint chutney  
 Prawn poriyal, cabbage foogath, mustard, curry leaf  
 Chaat puri, yoghurt, tamarind, potato, peanuts, chickpeas, pomegranate  
 Spiced lentil fritters, samosa & onion bhaji, mint, tamarind, coconut chutney  
 Spiced puffed rice bhel salad  
 Kachumber salad  
 Indian bread, papadums, mango lime & chilli pickle, raita

Sliced fresh fruit salad  
 Cardamon & rosewater Gulab Jamun, pistachio & gold leaf

**MENU 5**

Grilled lamb shish kebab & tzatziki  
 Calamari, lemon mayo  
 Spinach & feta borek, sesame seeds  
 Rice stuffed vine leaf dalmundes, olives, falafel, grilled artichokes  
 Grilled halloumi, feta, pitta, khobez breads, baba ganoush, houmous  
 Greek salad  
 Cos lettuce

Sliced fresh fruit salad  
 Pistachio, honey & orange baklava

**MENU 6**

Garden crudites, beetroot & butterbean houmous  
 Charred asparagus, Hill Farm rapeseed oil, lemon  
 Grilled Tenderstem broccoli, pumpkin seed pesto  
 Heirloom carrots, black garlic vegan aioli  
 Leek, spinach & applewood smoked cheddar tartlet  
 Mini jackets, vegan cream cheese, spring onion  
 Sweetcorn & green bean fritters, chilli chutney  
 Vegan cheese selection, crackers, breads, chutneys  
 Garden leaf salad  
 Tomatoes, cucumber & olive salad

Sliced fresh fruit salad  
 Vegan coconut key lime pie

## RAMEN BAR MENUS

*Choose one meat, one fish and one vegetarian option from the following*  
**Minimum numbers of 10, maximum numbers of 50**

### MEAT

Toga rishi spiced shredded free-range chicken  
 Tokachi Bukadon fried pork  
 Yakitori pulled crispy duck

### FISH

Teriyaki salmon  
 Garlic, ginger & chili tiger prawns  
 Chilli salt & coriander squid

### VEGETARIAN

Crispy tofu with spring onions & chilli  
 Miso glazed aubergines  
 Steamed vegetarian gyozas

### ALL SERVED WITH A SELECTION OF THE FOLLOWING

Sticky rice  
 Soba Noodles  
 Shredded mange tout & beansprouts  
 Podded edamame beans & soy  
 Grated carrot & mooli  
 Sliced chilli & coriander  
 Kimchi  
 Crispy seaweed

### All served with...

Sliced mango, dragon fruit, lychees  
 Steamed sweet dumplings with red bean or sesame paste  
 Yuzu tartlet & coconut cream

'Wonky' fruit juices & mineral water

## SANDWICH LUNCH MENUS

*Please pick one menu from the options below for your lunch*

### TRADITIONAL SANDWICH LUNCH

*One & a half rounds sandwich lunch per person - All served on a selection of breads*

Vegetable crisps

Fresh fruit platter

Handmade fudge

Served with 'wonky' fruit juices & mineral water

#### OPTIONAL HOT OPTIONS...

Triple cooked chips

£2.50

Halloumi fries

£2.50

### RUSTIC ROLL LUNCH

*One & a half rolls per person - All served on a selection of rustic rolls*

Vegetable crisps

Fresh fruit platter

Handmade fudge

#### OPTIONAL HOT OPTIONS...

Triple cooked chips

£2.50

Halloumi fries

£2.50

***All prices are subject to VAT at the standard rate***