

VENUE HIRE

DEANS SPORTS & LEISURE



CONFERENCE ROOM
UP TO 150 DELEGATES
FROM £55/HOUR



SPORTS HALL
UP TO 300 DELEGATES
FROM £25/HOUR

GIBNEY BUILDING



CONFERENCE ROOM
UP TO 30 DELEGATES
FROM £25/HOUR



INTERVIEW ROOM
UP TO 8 DELEGATES
FROM £12.50/HOUR



BREAKOUT AREA
UP TO 30 DELEGATES
FROM TBA/HOUR

THE DRILL



THE AUDITORIUM, BAR & LIMELIGHT
UP TO 200-SEATED CONFERENCE STYLE
FROM £25/HOUR

For further information or to book,
please email: corporate@lincolncollege.ac.uk

CATERING OPTIONS



Lincoln College is proud to present its Corporate Menu which has been designed by our Head Chef to perfectly complement your conference, meeting or social event at the College.

It offers a great selection of traditional and contemporary food at incredible prices and will be prepared for you by catering students under the guidance of our experienced, professional team.

BREAKFAST

Menu 1

Bacon & sausage ciabatta rolls – selection of condiments

£2.75 per person

Menu 2

Selection of pastries including:
Pain au chocolate, pain au raisin & croissants
Prepared skewered seasonal fruit

£3.00 per person

Menu 3

Continental style breakfast including:
Bread basket
Sundried tomato & cheddar scones
Pastrami, salami & chorizo
Emmental cheese
Prepared seasonal fruit, yoghurt & honey
Orange/apple juice & tea/coffee

£7.00 per person

DRINKS

Coffee & Tea per cup **£1.50**

Fruit juice - 1 litre jug (6 glasses) **£7.00**

Mineral water (still or sparkling) –1 litre bottle (6 glasses) **£4.00**

Unlimited Coffee & Tea **£4.50**

SWEET TREATS

Chocolate brownie
Homemade mini scones with jam & cream
Flapjacks
Homemade biscuits (2 each)
Croissants
Pain au chocolate
Fresh cut fruit platter

£1.50

Coffee, Tea and any sweet treat - **£2.50**

*The
Corner
House*

LUNCH

Menu 1

Selection of freshly made sandwiches & wraps

Fillings include:

Mature cheddar cheese

Honey & mustard ham

Sliced egg & chive

Tuna & sweetcorn

Prepared skewered seasonal fruit

£5.50 per person

Menu 2

Selection of freshly made sandwiches & wraps

Fillings include:

Mature cheddar cheese

Honey & mustard ham

Sliced egg & chive

Tuna & sweetcorn

Goats cheese, balsamic onion tart & basil oil

Smoked salmon, cream cheese & chive pancakes

Prepared skewered seasonal fruit

Homemade chocolate brownie

£7.50 per person

Menu 3

Canapé lunch

(Minimum of 20 delegates)

Mini Yorkshire pudding, Sirloin of beef, horseradish cream

Smoked salmon, cream cheese blinis

Balsamic onion, goats cheese, basil pesto, pine nuts

Cajun chicken, minted mayonnaise, chive blinis

Sundried tomato, parmesan, basil oil, feta cheese palmiers

Chilli, smoked paprika and coriander chicken

Gem caesar salads, parmesan, garlic crouton

Sun-blush tomato, olive, chorizo, pesto and feta skewer

£10.00 per person

Menu 4

Cold carved meats

Topside of beef (medium cooked)

Honey & English mustard ham

Cajun & coriander chicken brochettes

Salads include;

Cous cous with roasted vegetables & basil

Ranch slaw (low fat mayonnaise)

Potato & chive salad (low fat mayonnaise)

Homemade houmous (different flavours)

Mixed leaf

Homemade garlic croutons

Focaccia bread

Chutney & salad dressings

£14.00 per person