OUEV | Oxford University Event Venues

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Event Menu

Our in-house catering team believe in wonderful ingredients, beautifully crafted. Committed to fresh, seasonal and sustainably sourced produce, our plant-forward menu prioritises local sourcing in order to reduce the carbon footprint and support biodiverse agriculture.

Our menu aims to offer variety and flexibility, however, if you have a particular request we are pleased to offer a bespoke service to ensure your requirements are met.

We require confirmation of final numbers, menu choices and dietary preferences, allergies and intolerances 14 days in advance of your event. If this information is not provided, or your event is booked at shorter notice, we may be unable to accommodate some requests.

Please do ensure that the details of all allergens are provided so that we can do our best to accommodate. Our busy kitchens take all reasonable steps to avoid risks however we cannot guarantee that food is 100% free from a specific allergen due to its presence in the supply chain.

All prices are per person unless otherwise stated, and exclude VAT.

KEY: (V) Vegetarian | Vegan | Gluten free | Non-Gluten Containing Ingredients

Refreshments and Snacks

Minimum of 10 people.

Refreshments

Tea, coffee & water	£3.35
Still & sparkling water 330ml can	£2.40
Still & sparkling water 750ml bottle	£4.30
Soft drinks 330ml can	£2.85
Orange juice 1L	£4.75
Apple juice 1L	£4.75
Elderflower Pressé 275ml bottle	£5.10
Sparkling Elderflower 1L Carafe	£5.30

Snacks

Individual pieces of fruit	£1.50
Individually wrapped packet of biscuits	£1.35
Freshly baked cookie	£3.10
Freshly cut fruit platter	£3.15
Raspberry croissant	£2.80
Mini Danish pastries	£2.95
Standard Danish pastries	£3.00
Mini traybake selection	£4.25
Selection of 10 cupcakes	£54.00

Breakfasts

Minimum of 10 people.

Hot Brioche Roll Breakfast **£12.35**

Alden's Butchers cured bacon or sausage
Roast field mushroom (V)

Continental Conference Breakfast **£13.50**

Coconut yogurt with fruit compote and roasted seeds
Croissants with fruit preserves & butter

Both breakfasts are served with tea, coffee, juice and water.

Packed Lunch

Minimum of 10 people.

Sandwich Packed Lunch **£13.85**

Sandwich, crisps, fruit and a can of water.
Please order with your preferred percentage split of meat, fish and plant-based fillings. NCGI, GF and Vegan options available on request.

Salad Packed Lunch **£17.35**

Salad, savoury popcorn, snack and a can of water.
Please order a percentage split of two of the following:
Greek salad
Roasted vegetable & pesto pasta
Classic chicken Caesar salad

Build-your-own Lunch

Choose either traditional sandwiches or artisanal baguettes and add on finger foods, salads and desserts to build a lunch package tailored to your needs.

NCGI, GF and Vegan options available on request.

Minimum order of 10 people, to be ordered in multiples of 5.

Served with complimentary potato crisps, water, juice and individual pieces of fruit.

Traditional Sandwich Selection	**£17.55**
Artisanal Baguette Selection	**£19.10**

Add ons

Two items from our Finger Food Menu	£9.50
Two items from the Salad Menu	£7.50
Chef's selection of sweet treats	£6.20

Finger Food

Minimum of 25 people.

Choice of 4 finger foods	**£18.90**
Additional item	**£4.75**

Spinach and ricotta filo bundles (V)
Mushroom and quinoa vegetables balls (V)
BBQ shredded pork tortilla cup
Thai fish cakes with sweet chilli Sauce
Beetroot and carrot Fritter with peppolata sauce
Korean glazed chicken skewer
Miso flaked salmon bagel with citrus crème fraiche (option available)
Spiced cauliflower and herb croquettes with a mango chutney

We recommend...

Katsu arancini with mango and coconut dip
Sweet chilli tofu skewers with roasted sesame seeds

Salad Bowls

Minimum order of 5 bowls

Price per bowl (serves 5 people)	**£17.90**

Rice salad with feta, orange and pomegranate (V)
Superfood salad – chickpea, beetroot and avocado
Moroccan cauliflower salad
Lentil and pear salad
Quinoa and kimchi salad
Roasted broccoli and olive salad with mustard dressing
New potato, red onion salad with rocket, vegan pesto and crispy capers

Pizza

Minimum of 5 pizzas.

10" Pizza cut into 8 slices **£17.90**

Mozzarella and tomato sauce base (NCGI available) with:

Harissa roasted vegetables with sundried tomatoes
Vegan mozzarella, BBQ jackfruit, sweetcorn & mushroom
Margherita (V)
Caramelised onion, goats cheese and red peppers (V)
Feta, spinach and caramelised onion (V)
Ham, peppers, mushroom and red onion
Chicken, chorizo and red peppers

Sharing Boards

Minimum of 5 boards, one board serves 5.

Cheeseboard (V) **£32.05**

Blue cheese, cheddar, brie, goat's cheese, artisanal chutney, grapes, celery and crackers.

Mezze Board (V) **£24.85**

Marinated garlic and herb feta, Middle Eastern dressing, bulgur wheat salad, falafel, cucumber and mint yoghurt, roasted pepper hummus with toasted seeds and olive bread.

Thali Board **£34.15**

Vegetable samosas, spiced bulgur wheat salad, onion bhaji, aloo tikki, mango chutney and charred pitta bread.

Fork Buffet

Minimum of 30 people.

Two main dishes, three salads and a dessert **£33.70**

Served with bread, juice and water.

Hot Dishes

Spanish chicken thigh
Classic fish pie
Mushroom and lentil Stroganoff with long grain rice
Vegetable biryani with garlic and coriander naan bread
Slow-cooked lamb shoulder pie with creamed potato
Celeriac and kale tagine with giant couscous

We recommend...

Nepalese beef curry (Tarkari) with fragrant rice

Cold Dishes

Maple glazed salmon and avocado salad
Cheddar, leek and truffle tart (V)
Smoked chicken salad with saffron new potatoes
Moroccan spiced chickpea and cauliflower with a tomato chutney filo parcel

We recommend...

Smoked duck salad with cherry molasses

Desserts

Chocolate and cherry mousse (V)
Coconut and raspberry panna cotta
Lemon tart (V)

Add ons

Additional main dish	£13.70
Upgrade to sit-down dining	£2.50

All-Day Bundles

We have put together a selection of our most popular items into easy-to-choose, cost-effective bundles for all-day catering.

Minimum order of 20 people.

Gold — £49.00

Arrival: Tea, coffee, mini Danish pastries and freshly cut fruit
Mid-Morning: Tea, coffee and freshly baked cookies
Lunch: Two dishes from our Fork Buffet menu
Afternoon: Tea, coffee, muffins and sliced cakes

Water, juice and cordial served throughout the day.

Silver — £45.45

Arrival: Tea, coffee and mini Danish pastries
Mid-Morning: Tea, coffee and freshly baked cookies
Lunch: Sandwich selection and choice of two finger foods
Afternoon: Tea, coffee and a mini traybake selection

Water and juice served throughout the day.

Bronze — £27.65

Arrival: Tea, coffee and mini Danish pastries
Mid-Morning: Tea, coffee and biscuits
Lunch: Sandwich selection
Afternoon: Tea, coffee and biscuits

Water served throughout the day.

Bespoke Service

For exceptional, personalised catering, our bespoke service is the perfect choice. Whether you're hosting an intimate gathering or a large celebration, we design tailored menus to create unique culinary experiences for every taste.

Working closely with our catering team, you'll enjoy chef-curated dishes crafted from the finest ingredients, each one designed to make your event truly memorable. Share your preferences, and together we'll create something extraordinary.

Environmentally Responsible

We proudly support the University's food strategy, offering high-quality, environmentally responsible catering while working toward net-zero greenhouse gas emissions by 2030. Over 65% of our hospitality menu is vegetarian or vegan, with ingredients sourced from trusted local suppliers. Our deliveries use zero-emission electric vehicles, and single-use plastics have been eliminated in favour of recyclable or reusable packaging, including seaweed-based Notpla containers.

Food waste & Social impact

All food waste is sent for anaerobic digestion to generate energy and produce soil improver Ethical sourcing underpins our service, with Fairtrade products and MSC-certified fish and Red Tractor meat on offer. We support a number of social initiatives and our chefs continue to innovate recipes aligned with climate goals. 25% already meet low carbon thresholds, with more reformulation underway.

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