OUEV | Oxford University Event Venues

Drinks Reception Menu

Our reception menu is designed to provide you with complete flexibility to choose a combination of refreshments and food to suit the occasion and budget whether it be for a standalone event, or as part of a larger booking with us.

There is a minimum order of 30 people, and all prices are per item unless otherwise stated and exclude VAT. Wine is priced by the bottle and a minimum of 6 bottles applies.

We require confirmation of final numbers, food and beverage choices and all allergen information 14 calendar days in advance of your event. 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.

Please note that additional fees will apply for our catering team at standalone events. Prices are per hour and exclude VAT and there is a minimum booking of four hours to include set up and breakdown time.

WINE LIST

White

Care, Blanco Sobre Lias, Cariñena, Spain, 2021
Volpi, Cortese Amonte, Piemonte, Italy, 2021
Ken Forrester, Petit Chenin, Western Cape, SA, 2021

Red

Care, Tinto Sobre Lias, Cariñena, Spain, 2021
La Place, Merlot, Languedoc-Roussillon, France, 2021
Viña Salceda, Puente de Salceda Crianza, Spain, 2020

Rosé

Verum, Embrujo Rosado Garnacha, Spain, 2020
Vidaubanaise, Provence Rosé, Provence, France, 2020

Sparkling & Champagne

Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV
Crémant de Limoux Rosé Brut
Bolney North Downs Classic Cuvée
Moët et Chandon, Brut Imperial, France, NV

Low & No Alcohol

Eins Zwei Zero Alcohol Sparkling

Corkage

Wine / Sparkling (per bottle)
Case of 12 Beers
Keg of beer

KEY: Alcohol- Free

Cocktails

Minimum order 50 cocktails

Bloody Mary
Cosmopolitan
Pimm`s
Aperol Spritz
Tequila Sunrise
Sangria
Pear Drop
Strawberry Bellini

Mocktails

Minimum order 50 mocktails

Virgin Mary
Strawberry Bellini
Spiced Apple

Bottled Beer & Cider

BrewDog
Asahi
Peroni
Corona
Meantime
Rekorderlig
Peroni 0%

Bar

For pre-paid tabs and/or purchases on the day

Canapés

Minimum of 50 people

Please order canapés to reflect your attendees' dietary requirements.

Choice of 3 canapés
Additional canapés can be added at an extra cost

Savoury

Duck pancake with spring onion
Stilton and broccoli quiche (V)
Duck parfait with rhubarb compote
Smoked salmon tartar with mascarpone
Smoked salmon roulade with wasabi
Cheese and sundried tomato beignet (V)
Chorizo and red pepper mousseline
Avocado salsa caprice (V)
Roasted vine tomato with pesto and shallot salsa (Vg) (NGC)
Mediterranean vegetable, parmesan shortbread and artichoke (V)
Mixed roasted peppers with red pesto (V)
Chargrilled carrot and courgette tower with red pepper tapenade (Vg) (NGC)

Sweet

Lemon meringue tartlet (V)
Fresh fruit tartlet with vanilla cream (V)
Orange and lavender petit four (Vg)
Red velvet mini cupcake
Chocolate dipped strawberries (V)

Nibbles

Priced per person

Potato crisps (V) (GF)
Tortilla chips with salsa (Vg)
Marinated olives (Vg) (NGC)
Popcorn (Vg) (GF)
Pretzels (Vg)
Cheese twists (V)

KEY: (V) Vegetarian | (Vg) Vegan | (GF) Gluten free | (DF) Dairy Free | (NGC) Non-Gluten Containing Ingredients