

YOU EVENT MENU

Our menu is designed to offer you variety and flexibility with your event catering. We have a great mix of classic and contemporary options with something suitable from morning to night. We hope you find something here that meets your requirements, but are also pleased to offer a bespoke service should this be of interest.

We work in close partnership with our suppliers to get the very best ingredients and our priority is sustainable sourcing. We are committed to using fresh, seasonal produce and use local suppliers wherever possible. We have a clear environmental management system and work to reduce food and packaging waste.

Please specify any food preferences, allergies or intolerances to us as soon as possible and we will endeavour to accommodate your requirements. For further information on allergies, please request our allergy position statement.

Dietary requirements key:

v = vegetarian, **vg** = vegan, **gf** = gluten free, **af** = allium free

We require confirmation of final numbers, menu choices and dietary requirements 14 days in advance of your event. All prices are per person unless otherwise stated, for the current calendar year and exclude VAT.

Please note, there are variations to our menu if your event is at the Sheldonian Theatre and our team will offer you further guidance on this directly.

contact:

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01865 276905

REFRESHMENTS & SNACKS

Available throughout your event.
Minimum order of 10 + people.

Tea / coffee	£1.95
Rolling tea / coffee (available between 7:30am – 6:00pm Monday to Sunday)	£6.00
Still or sparkling water 750ml	£3.70
Hydration station (unlimited water flavoured with fresh fruit)	£1.10
Orange or apple juice 1L	£3.65
Fairtrade orange or apple juice 500ml	£4.00
Elderflower presse 275ml	£4.00
Elderflower cordial 1L	£4.40
Soft drinks 330ml can (Coke, Diet Coke, Sprite, Fanta, San Pellegrino, Cawston Press)	£2.10

Tea / coffee with biscuits	£2.75	Individual packet of biscuits	£1.35
Tea / coffee with homemade cookie (v)	£4.00	Home-baked cookie	£2.65
Tea / coffee with mini traybake selection (chocolate brownie, flapjack, lemon drizzle) (v)	£4.25	Mini tray bake selection (chocolate brownie, flapjack, lemon drizzle) (v)	£3.10
Tea / coffee with freshly cut fruit platter (v)	£4.10	Luxury mini tray bake selection (lemon & blackcurrant, carrot cake, white chocolate & raspberry)	£4.95
Tea / coffee with mini Danish pastries (v)	£4.05	Gluten free mini tray bake selection (chocolate brownie, raspberry & almond, cranberry flapjack) (gf)	£4.95
Tea / coffee with mini Danish pastries & freshly cut fruit platter (v)	£4.85	Nakd bars (peanut delight, cocoa orange, cashew cookie) (vg, gf)	£2.10
Tea / coffee with mini Danish pastries, coconut yoghurt, fruit compote & freshly cut fruit platter (v)	£6.90	Piece of fruit (apple, banana, orange)	£1.05
Tea / coffee with superfood seed & berry shots (vg)	£4.85	Handcrafted potato crisps	£1.35
Tea / coffee with coconut yoghurt, fruit compote & freshly cut fruit platter (vg)	£5.70	Handcrafted root vegetable crisps	£1.35
Tea / coffee with Chef's homemade smoothies & fruit salad (vg)	£7.75		

BREAKFAST

Perfect for early morning events, or a way to enhance your arrival refreshments or morning break.
Minimum order 10 + people.

TRADITIONAL BREAKFAST ROLLS £10.50
Alden's Butchers cured bacon bap or Alden's Butchers sausage bap or Roast field mushroom ciabatta (vg)
Freshly brewed coffee, tea & herbal infusions, selection of juices

CONTINENTAL BREAKFAST
Selection A £12.20
Butter croissants (v) served with butter and fruit preserves, mini Danish pastries (v), coconut yoghurt with fruit compote (vg)
Freshly brewed coffee, tea & herbal infusions, selection of juices

Selection B £13.85
Butter croissants, bagels & freshly baked breads (v), served with butter and fruit preserves, smoked salmon, smoked ham & a range of British cheese, coconut yoghurt with fruit compote (vg)
Freshly brewed coffee, tea & herbal infusions, selection of juices

BREAKFAST BOARDS
Sharing boards that serve five people

Board A £15.50
Butter croissants, coconut yoghurt, sliced fresh fruit and fresh orange juice (v)

Board B £21.10
Butter croissants, artisan demi baguette, honey mustard glazed ham, Montgomery Cheddar, overnight oats, sliced fresh fruit

LUNCH

A range of classic lunch options suitable for a wide variety of events.

Minimum order 10 + people.

If ordering a finger food bundle over multiple days, you can swap items with those from our full finger food buffet selection.

SIMPLE LUNCH

A selection of meat, fish & vegetarian sandwiches or baguettes served with handcrafted potato crisps, water and juice. Available in multiples of 5.

SANDWICHES £12.75

BAGUETTES £13.75

FINGER FOOD BUNDLES

Choose from sandwiches, baguettes or wraps, served with a range of finger foods and refreshments. Available in multiples of 5.

SANDWICHES £18.60

BAGUETTES £19.20

Served with:
Lemon thyme, asparagus & "Oxford Blue" tartlet (v)

Homemade pesto & mozzarella arancini, sun dried tomato dressing (v)

Chicken shish skewer, paprika red pepper & lemon dip (af)

Lemon-pickled cucumber, smoked salmon & dill whipped cream cheese, dried black olive

Handcrafted potato crisps

Freshly cut fruit

Water and juice

WRAPS

£22.25

Served with:

Chef's choice of two salads, served individually (v)

Beetroot & lentil spiced falafel, lemon and coriander tahini (vg)

Chargrilled lamb kofta lollipops, minted tzatziki (af)

Flaked trout, crème fraiche & chive pate bruschetta

Chocolate & salted caramel pot, seasonal fruit compote (vg) (af)

Water and juice

PACKED LUNCH BAGS

SANDWICH £8.50

Individually bagged including; sandwich, crisps, a piece of whole fruit, healthy snack bar, bottle of water

SALAD £12.75

Individually bagged including; homemade salad, a bag of savoury popcorn, healthy snack bar and a bottle of water

DAILY CATERING BUNDLES

We've bundled some popular items together into one easy to choose daily catering bundle.

Minimum order 20 + people, maximum order 199 people.

Not available in conjunction with a day delegate rate.

BRONZE £23.35

Arrival: tea / coffee with mini Danish pastries

Mid-morning: tea / coffee and biscuits

Lunch: sandwich selection with handcrafted crisps, water and juice

Afternoon: tea / coffee and biscuits

SILVER £30.65

Arrival: tea / coffee with mini Danish pastries

Mid-morning: tea / coffee and biscuits

Lunch: wraps & finger food with water & juice

Afternoon: tea / coffee and mini tray bake selection

GOLD £39.75

Arrival: tea / coffee, mini Danish pastries, freshly cut seasonal fruit platter

Mid-morning: tea / coffee, individual seeds & superfood berries shot

Lunch: fork buffet (choice of two hot or cold dishes)

Afternoon: tea / coffee and mini tray bake selection

Water, juice and cordials served throughout the day

DRINKS RECEPTIONS, COCKTAIL FOOD & CANAPÉS

Cocktail food and canapés have a minimum order 20 + people.

COCKTAIL FOOD

Selection A £4.80

Handcrafted potato crisps, handcrafted root vegetable crisps, wasabi peas, tortilla chips

Selection B £5.85

Marinated olives & feta with seasoned sticks

CANAPÉ MENU A

Choice of three £10.65

Choice of five £16.10

Beetroot parfait tartlet, hazelnut crumb (vg)

Pulled pork shoulder tart, apple puree, dried shallots, micro mizuna

Smoked salmon, cream cheese & chive mousse, blini crostini, fresh dill

Confit chicken & pistachio terrine, brioche crouton, red onion marmalade, pea shoots

Red onion & sweet potato bhaji, coconut, lime & coriander yoghurt (vg) (af)

CANAPÉ MENU B

Choice of three £11.35

Choice of five £18.85

Rolled duck & chorizo, glazed apple, pancetta crisp

Chicken, mushroom & tarragon, charcoal shell, cashew crumble

Parsley & dill rubbed tuna avocado mousse, balsamic pearls

Roasted red pepper & whipped goats cheese, seeded cracker, glassed beetroot tuile (v)

Beetroot & lentil spiced falafel, lemon & coriander puree, coriander (vg) (af)

CANAPÉ MENU C

Choice of three £16.15

Choice of five £21.25

Fillet of beef tartar tartlet, hollandaise glaze, purple shiso

Pulled duck leg, orange jam, duck skin crisps, borage flowers (af)

Fennel cured chalk stream trout, pear puree, pickled cucumber, sultana bruschetta

Red onion chutney, glazed fig, filo pastry, tendrils (v)

Carrot & tahini houmous, crispy onions, red amaranth (vg)

SWEET CANAPÉS

Swap one of the choices from menu A, B or C or add as an extra.

Each canapé £3.25

Chocolate cappuccino tartlet, vanilla cream, cocoa powder (v)

Hazelnut shortbread, raspberry whipped cream, pistachio powder (v)

Vanilla & white chocolate truffle, coconut crumb (v)

Dark chocolate dipped strawberries, caramel dust (vg) (af)

The following drinks reception bundles include elderflower cordial and water as an alcohol free alternative. Orange or apple juice is also available for £1 per person supplement.

Minimum order 50 + people.

DRINKS RECEPTION A

One glass of fizz, choose from:

Grand Impérial Brut, Vin Mousseux, NV, France, 10.5% ABV

Prosecco, Stelle d'Italia, Italy, NV, 10.5% ABV

Served with Cocktail food A £12.20

Served with Cocktail food B £12.85

Served with three choices from canapé menu A £15.00

Served with three choices from canapé menu B £22.70

Served with three choices from canapé menu C £26.95

DRINKS RECEPTION B

Two glasses of wine, choose from:

Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna 2017, Italy, 12% ABV

NV Sospiro Sangiovese Rosato Rubicone IGT, Sospiro, Italy, 12% ABV

Sangiovese IGT Rubicone, Rometta, 2017, Italy, 12% ABV

Served with Cocktail food A £13.30

Served with Cocktail food B £15.50

Served with three choices from canapé menu A £20.30

Served with three choices from canapé menu B £25.05

Served with three choices from canapé menu C £28.95

DRINKS RECEPTION C

One glass of fizz, choose from:

Grand Impérial Brut, Vin Mousseux, NV, France, 10.5% ABV

Prosecco, Stelle d'Italia, Italy, NV, 10.5% ABV

One glass of wine, choose from:

Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna 2017, Italy, 12% ABV

NV Sospiro Sangiovese Rosato Rubicone IGT, Sospiro, Italy, 12% ABV

Sangiovese IGT Rubicone, Rometta, 2017, Italy, 12% ABV

Served with Cocktail food A £14.35

Served with Cocktail food B £16.50

Served with three choices from canapé menu A £22.30

Served with three choices from canapé menu B £27.80

Served with three choices from canapé menu C £31.60

DRINKS RECEPTION WITH BOWL FOOD

Two glasses of wine, choose from:

Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna 2017, Italy, 12% ABV

NV Sospiro Sangiovese Rosato Rubicone IGT, Sospiro, Italy, 12% ABV

Sangiovese IGT Rubicone, Rometta, 2017, Italy, 12% ABV

Served with Choice of three bowl foods £33.30

Served with Choice of four bowl foods £38.80

If you would prefer to design your own drinks reception bundle from our wine list or by providing your own wine, the following staff labour charges will apply. There is a minimum booking of four hours to include set up and break down time. There is a minimum order of six bottles of wine. In addition, all events require a Food & Beverage Manager at a flat rate of £34.00.

Service style	Ratio	Week day (7:30am - 4:30pm)	Week day 4:30pm - 11:00pm)	After 11:00pm any day or all weekend
Manned service point	1 : 50	£17	£20.50	£23.50
Trayed service	1 : 25	£17	£20.50	£23.50

WINE LIST

WHITE

Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna 2017, Italy, 12% ABV £13.00

Intense aroma, with tropical fruit and flowers. On the palate it is structured and full bodied, smooth, and well balanced.

Chenin Blanc, Stormy Cape, South Africa, 2018, 13% ABV £18.20

Think passion fruit and green apple. This is a stunning, spritely little number with a snappy finish.

Sauvignon Blanc, Lanya, 2018, Chile, 12.5% ABV £22.55

The nose is fresh and lemony with herbaceous notes. Elegant and well balanced with tropical notes and grapefruit on the palate. Juicy and fresh. Delicate balance, with a soft finish.

Pinot Grigio, Via Nova, 2017, Italy 12% ABV £24.75

Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy to drink dry white with medium alcohol and a gorgeous lingering finish.

ROSÉ

NV Sospiro Sangiovese Rosato Rubicone IGT, Sospiro, Italy, 12% ABV £13.00

Ruby red. Delicate floral scents of violets and roses. Very fresh and harmonic with flavours of blackcurrant and berry.

La Lande Cinsault Rosé, Vin de France, 2017, France, 12% ABV £20.95

This is a light and refreshing rosé from the Languedoc region of Southern France. This dry, unoaked example can be enjoyed as an aperitif or with a wide range of Mediterranean dishes.

Comte de Provence Rosé, La Vidaubanaise, 2017, France, 13% ABV £24.75

Classic light pink in the glass. A light, bright nose of wild strawberries. Refreshing and smooth on the palate. Moreish finish.

RED

Please be advised that red wine is not permitted in the Sheldonian Theatre

Sangiovese IGT Rubicone, Rometta, 2017, Italy, 12% ABV £13.00

Flowery, roses, violets and potpourri, as well as blackcurrant and berry fruits with notes of spices. The palate is pleasant, vinous and intense, combined with a lively and velvety dry finish and with spicy notes of black pepper.

Merlot Primera Luz, 2017, Italy £18.20

A light and juicy palate bursting with forest fruit. Straight-talking, easy-drinking and moreish.

Monte Llano Tinto Rioja, 2016, Ramón Bilbao, Spain 14% ABV £22.55

On the nose the wine leaves subtle aromas of ripe fruits (blackcurrants, raspberries). On the palate it is fresh, structured and very fruity. Aromas and flavours of bright red berry fruit balanced by vanilla and spice

Malbec, Bodegas Santa Ana, 2018, Argentina, 13% ABV £24.75

The palate is medium bodied and dry with soft, ripe blackcurrant flavours and balancing structure, finishing rounded and juicy.

SPARKLING

Grand Impérial Brut, Vin Mousseux, NV, France, 10.5% ABV £19.30

Smooth and clean with a pleasing pear juice character, medium body and dry palate.

Prosecco, Stelle d'Italia, Italy, NV, 10.5% ABV £20.50

A lively crisp Prosecco with a delicate lemony character and an aromatic, dry, refreshing finish.

Prosecco Brut, Argeo, Ruggeri, NV, Italy, 11% ABV £23.65

A classic elegant Prosecco with tiny bubbles (the hall mark of quality) and a fresh green apple nose and palate, with a long, crisp finish.

Brut Baron De Marck Gobillard, NV Champagne, France, 12.5% ABV £38.30

A pure, limpid and soft champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class to an elegantly balanced palate.

Brut Grande Réserve Premier Cru, Gobillard, NV Champagne, France, 12.5% ABV £47.70

An elegant nose redolent of citrus blossom, followed by a delicate and precise palate showing greengages and honey. A long finish dominated by toasty brioche notes.

CORKAGE

Includes chilling, glassware, set up and break down.

Minimum charge of 10 + bottles.

Corkage for other alcohol available on request.

Per bottle wine / sparkling £11.00

Per case of beer £12.00

BAR LIST

Toast Session IPA £5.50

Toast Session Lager £5.50

Rekorderlig Cider 500ml (apple, strawberry & lime, pear, wild berries) £5.95

Additional glass of house wine 175ml £5.85

Jug of Pimm's 1.5L £22.65

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