

OCCASIONS

AT OXFORD

2019/20
INTERNAL HOSPITALITY BROCHURE
AT UNIVERSITY OF OXFORD

WELCOME

OUR TEAM AT YOUR SERVICE

Whatever occasion you are looking to cater for, from an informal meeting to an evening reception, we understand that each and every occasion is special. As the chosen provider of hospitality and catering across the University of Oxford, we at Compass Group, look forward to hosting your hospitality. Our team are passionate about delivering excellence in food and service. If you are planning something special, please get in touch.

PROUD TO BE LOCAL AND SUSTAINABLE

At Compass Group, we work in partnership with our suppliers to get the very best ingredients. Our priority is sourcing sustainably. We are committed to buying and using fresh, seasonal produce and we use local suppliers whenever possible.

ALLERGENS AND DIETARY REQUIREMENTS

Customers are advised that if you have a food allergy or intolerance, please ensure you specify your requirements when booking, or alternatively please contact our team.

CONTACT US

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HOSPITALITY BOOKING GUIDELINES

- All hospitality bookings are made through our hospitality ordering system.
- Prior to booking any hospitality, we ask that you ensure the room you are using is available, and is suitable for the consumption of food. It also helps us enormously if you can state when the room will be available for us to clear.
- The food options in this brochure are for service and delivery between 7.30am and 4.30pm Monday to Friday. A member of our team will be happy to discuss possible options if your request falls outside of these hours, on weekends or bank holidays however, some charges may apply.
- The layout of certain buildings may, for health and safety reasons, restrict the service we can offer and it may be necessary for a 'disposable' service to be used. Likewise, building and maintenance works throughout the University may cause disruptions to our ability to deliver hospitality at certain times. We will advise at the time of booking if this is applicable.
- There is minimum order value of £10.00 for all deliveries. Not applicable to order locations with a 'Beyond Ordinary' cafe in the building.
- All food is for immediate consumption.
- Cancellations made with less notice than the required period will be charge in full.
- Please ensure you leave all equipment and items delivered for your hospitality in the room for our team to collect. Unfortunately any missing pieces of equipment are chargeable.
- All tariffs are per person and exclude VAT at the current rate.
- Our service is lay and leave, our hospitality team will setup your refreshments and you are then free to help yourselves.
- Our hospitality team are not present during your event. If you require a waited service e.g. someone to serve your refreshments, or tray service, you can book this for an additional cost.

Notice period required for bookings and cancellation:

Requirements

Tea and coffee

Any food items

VIP lunch/dinner/reception drinks

Notice required

24 hours

48 hours

5 working days

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HOT BEVERAGES (minimum 20 people, unless there is a cafe on site)

Tea, coffee	£1.25
Tea, coffee, biscuits (2 per person)	£2.10
Tea, coffee, home-baked cookie	£2.35
Tea, coffee, mini Danish pastries (2 per person)	£2.75
Tea, coffee, freshly cut fruit	£2.80
Tea, coffee, freshly made mini tray bake selection	£3.10
Tea, coffee, mini Danish pastries, freshly cut fruit	£4.15
Tea, coffee, mini Danish pastries, Greek yoghurt pot, freshly cut fruit	£4.75



COLD BEVERAGES

Still water 500ml (plastic bottle)	£1.20
Sparkling water 500ml (plastic bottle)	£1.20
Canned soft drinks 330ml	£1.30
Standard orange juice 1L	£1.70
Standard apple juice 1L	£1.70
Still water or sparkling water 1.5L (plastic bottle)	£2.60
Still water or sparkling water 750ml (glass bottle)	£2.80
Fairtrade orange juice 500ml (plastic bottle)	£3.10
Fairtrade apple juice 500ml (plastic bottle)	£3.10
Elderflower cordial served in a jug 1L	£3.00
Elderflower pressé 275ml (glass bottle)	£3.95



ADD A LITTLE SOMETHING TO YOUR DRINKS BREAK

Handcrafted potato crisps	£0.80
Handcrafted root vegetable crisps	£1.30
Individual piece of fruit (apple, banana, orange)	£0.85
Individually wrapped packet of biscuits	£0.85
Home-baked cookie (minimum order of 5)	£1.55



BREAKFAST (minimum of any 5 breakfast items per order)

Selection of mini Danish pastries (2 per person) (v)

£1.70

Freshly cut fruit (vg)

£1.70

Greek yoghurt with fruit compote, flax, chia & pumpkin seeds (v)

£2.15

Coconut yoghurt with fruit compote (vg)

£3.75

Alden's Butchers, cured bacon bap

£2.35

Alden's Butchers, sausage bap

£2.35

Roasted field mushroom ciabatta (vg)

£2.75

Mini croissants (v)

£2.85

(Includes cheese and ham, and cheese and tomato)

Mini bagels (2 per person)

£2.85

(Traditional smoked salmon, cucumber ribbon and lemon cream cheese)



<p>SIMPLE SANDWICH LUNCH (minimum 5 people per order)</p> <p>1.5 rounds of classic sandwiches per person (A selection of meat and vegetarian sandwiches)</p> <p>served with Tyrrells crisps</p>	£4.35 per person
<p>TRADITIONAL WORKING LUNCH (minimum 5 people per order)</p> <p>1 round of classic sandwiches per person (A selection of meat and vegetarian sandwiches)</p> <p>Served with Tyrrells crisps Fresh fruit bowl (upgrade to cut fruit for +£1 supplement per person) Water and juice (reduce your use of plastics by upgrading to glass bottled water +£1 supplement per person)</p>	£6.50 per person
<p>OCCASIONS WORKING LUNCH (minimum 5 people per order)</p> <p>1 round of classic sandwiches per person (A selection of meat and vegetarian sandwiches)</p> <p>Served with Pea, soya bean, dill and feta tart (v) Coriander, lemongrass and chilli chicken skewer, hoi sin and lime dressing Tyrrells crisps Cut fresh fruit Water and juice (reduce your use of plastics by upgrading to glass bottled water +£1 per person)</p>	£8.75 per person
<p>SPECIAL OCCASIONS WORKING LUNCH (minimum 10 people per order)</p> <p>Classic wraps (2 per person) (A selection of meat and vegetarian) Chef's choice of two salads (v) Baked Mayfields egg frittata with roasted sweet potato, confit red pepper and thyme (v) Barbeque braised beef brisket and oxford blue cheese croquettes, homemade spiced tomato mayonnaise Mango mousse, compressed watermelon with yuzu, micro shiso cress (v) Water and juice (reduce your use of plastics by upgrading to glass bottled water +£1 per person)</p>	£11.50 per person
<p>SIMPLE PACKED LUNCH (minimum 10 people)</p> <p>Individual packed lunch in a paper bag, including: Sandwich, crisps and bottle of water</p>	£3.65 per person
<p>TRADITIONAL PACKED LUNCH (minimum 10 people)</p> <p>Individual packed lunch in a paper bag, including: Sandwich, crisps, healthy snack bar, a piece of fruit and bottle of water</p>	£5.75 per person

FINGER FOOD (minimum quantity of 10 per finger food item)

Sweet smoked paprika scone, whipped ricotta cheese, black olive crumble (v)	£1.55
Pea, soya bean, dill and feta tart (v)	£1.80
Black pepper shortbread, tomato and red chilli chutney (v)	£1.60
Onion bhaji, coconut, lime and chilli crème fraîche (v)	£1.05
Sun dried tomato and parsley arancini, rocket and pine nut dressing (vg)	£1.80
Baked Mayfield egg frittata with roasted sweet potato, confit red pepper and thyme (v)	£2.30
Hot smoked trout, caper and cornichon pâté, charcoal tartlet	£2.45
Beetroot cured salmon, lemon cream cheese, toasted pumpernickel crostini	£2.45
Tea smoked mackerel blini, pickled fennel, bramley apple gel	£2.10
Pork satay skewers, sesame and soy glaze, peanut and coriander dipping sauce	£2.00
Homemade sausage roll, pumpkin, poppy & sesame seed pastry, caramelised onion mayonnaise	£1.60
Coriander, lemongrass and chilli chicken skewer with hoi sin and lime dressing	£2.00
BBQ braised beef brisket and "Oxford Blue" cheese croquettes with homemade spiced tomato mayonnaise	£2.00
Ham hock, golden sultana and black pudding terrine, toasted brioche crostini	£2.85



SHARING BOARDS

(Minimum order of 5 boards if ordered on their own. Please note that sharing boards cannot be mixed and matched in quantities less than 5)

Deli boards serve two people as a healthy lunch or 4-5 people to graze

MEZZE BOARD (v)

Fried halloumi, sumac dressing (v), toasted bulgar wheat salad (vg), falafel (vg), cucumber and mint labneh (v), roasted pepper houmous with pomegranate molasses (vg) and charred khobez bread (v)

£11.50 (per board)

DELI BOARD

Potted ham hock, salami selection, serrano ham, selection of homemade pickles (v), Wychwood brewery and maple mustard with caramelised onion bread (v)

£15.75 (per board)

CHEESE BOARD (v)

A selection of handpicked Oxfordshire cheeses (Oxford Blue, Oxford Isis, mature British cheddar) with tomato and chilli jam (vg), grapes, celery and seeded crackers

£20.70 (per board)

TAPAS

Manchego and serrano ham croquettes, chorizo picante, charred pepper and artichoke (vg), smoked paprika aioli (v), lemon and rosemary marinated olives (vg) and sourdough baguette (v)

£16.60 (per board)

FISHMONGER

Beetroot cured salmon, peppered mackerel fillet, hot smoked trout pâté, pumpernickel bread (v), dill pickled cucumber (v) and horseradish crème fraîche (v)

£17.65 (per board)

Our sharing boards make an ideal light bite for your drinks reception or as a wonderful accompaniment to your working lunch.





SALADS (minimum order of 2 bowls)

One salad bowl contains 5 portions

Grilled tenderstem broccoli and red chilli salad, with romesco dressing and toasted almonds (vg)

French bean, bulgur wheat, tahini and lemon dressing with roasted black and white sesame seeds (vg)



Roasted aubergine and yellow pepper, pomegranate seeds, pine-nut and sumac dressing (vg)

Glazed beetroot, pepper togarashi spice, soya bean, feta and rocket (v)

Shaved fennel, cucumber and curried chickpea salad with zataar spiced yoghurt (v)

Mixed leaf, chicory and red chard salad (vg)



£8.50 per bowl

HOT AND COLD FORK BUFFET* (minimum 20 people)

All of our hot and cold buffet items are suitable to be eaten whilst standing. Served with juice, water, bread and your choice of three salads. (

Two choices

Three choices

£15.75 per person

£19.50 per person

COLD OPTIONS

Citrus marinated salmon, charred orange and avocado salad, chicory and sun dried tomato dressing
 IPA and Dijon mustard glazed bacon loin, straw potatoes, celeriac and tarragon remoulade
 Chilli and tamarind glazed beef rump, Chinese cabbage and carrot salad with hoi sin and sesame dressing
 Baked Mayfield egg frittata, "Oxford Blue" cheese, potato, caramelised onion and chive with charred
 sweetcorn and fennel salad, parsley salsa verde (v)
 Thai style red curried polenta, Asian style slaw and roasted cashew nuts (vg)

HOT OPTIONS

Barbeque braised beef and pepper ragu, butterbean, cannellini and smoked paprika cassoulet, jalapeno
 corn bread
 Malaysian style pork and peanut curry, lemongrass and kaffir lime infused rice, fried shallots and garlic
 Sautéed chicken, ham hock, cider and apple sauce, new potato, caramelised onion and Gruyère gratin
 Pan fried gnocchi, pea, broad bean, asparagus and courgette, herbed ricotta (v)
 Smoked paprika salted cod loin, chorizo and confit lemon and samphire risotto, parsley oil, caper salad

SALAD CHOICES

Grilled tenderstem broccoli and red chilli salad with Romesco dressing, toasted almonds (vg)
 French bean, bulgur wheat, tahini and lemon dressing, roasted black and white sesame seeds (vg)
 Roasted aubergine and yellow pepper, pomegranate seeds, pinenut and sumac dressing. (vg)
 Glazed beetroot, pepper togarashi spice, soya bean, feta and rocket (v)
 Shaved fennel, compressed cucumber and curried chickpea salad with Arabic zataar spiced yoghurt (v)
 Mixed leaf, chicory and red chard salad (vg)

Why not add a dessert from our occasions sweet treats range?

*Only available in buildings where Compass operate the catering facilities, and where there is available seating. Please ask a member of the team if your unsure.



ROUND CAKES (cake serves 14 people)

- Victoria sponge
- Chocolate cake
- Carrot cake
- Coffee and walnut

TRAY BAKES (minimum order 5 items)

- Tray bake selection (lemon drizzle, brownie, flapjack) 2 pieces pp
- Mini luxury tray bake selection (Lemon & blackcurrant, white chocolate & raspberry and carrot cake) 2 pieces pp
- Gluten free mini tray bake selection (chocolate brownie, raspberry & almond slice and cranberry flapjack) 2 pieces pp
- Lemon & blackcurrant
- White chocolate & raspberry

AFTERNOON TEA (minimum order 10 people)

- Cream tea
A duo of freshly baked mini scones served with clotted cream, preserve and freshly brewed coffee and tea

- High tea
Freshly brewed coffee and tea, finger sandwiches to include smoked salmon, cucumber, and cheese and tomato, a duo of freshly baked mini scones with preserve and clotted cream and your choice of one of the following; mini macarons, chocolate cake or Victoria sponge

MAKE IT ROYAL by adding a glass of fizz to your afternoon tea!

DESSERT OCCASIONS (minimum order 10 items)

- Muscavado custard tart (v)
- Dark chocolate mousse with hazelnut praline brittle (v)
- Mango mousse, watermelon with yuzu, micro shiso cress (v)
- Strawberry salad, pink peppercorn meringue, white balsamic syrup with strawberry vanilla gel (v)



£16.05 per cake

£1.85 per person

£2.85 per person

£3.20 per person

£2.25 per person

£2.25 per person

£4.10 per person

£9.30 per person

£4.40 per person

£3.05 per person

£3.05 per person

£3.05 per person

£3.05 per person



CANAPÉS (minimum 20 people)

Our chefs have put together a selection of balanced canapé menus. Choose your menu then decide on either three choices or five choices.

SAVOURY MENU A

Blackpepper shortbread, creamed goats cheese, beetroot jam (v)
 Aged Parmesan gougères, mascarpone cream and black olive tapenade
 Smoked salmon, pumpernickel, avocado puree, trout roe
 Chicken liver parfait, Madeira and orange jelly, melba toast
 Aubergine and chickpea bhaji, mango chutney, coriander (vg)



SAVOURY MENU B

Sesame crusted tuna, soy sauce pearls, micro coriander
 Chorizo picante scone, chilli jam, ricotta, red pepper confit
 Chicken & pistachio terrine, pickled golden raisin, crostini
 Pea tartlet, broad bean and mint houmous, whipped ricotta (v)
 Sweetcorn muffin, cucumber and dill cream cheese (v)

SAVOURY MENU C

Beetroot and gin cured trout, horseradish cream
 Devonshire crab, apple, lemon puree, black garlic, sea salt cracker
 Fillet of beef tartar, egg yolk jam, caper and gherkin relish, charcoal shell
 Duck and star anise rillettes, cucumber cup, spiced plum puree, fried shallots
 Zataar flatbread, whipped feta, charred pimento, shaved fennel (v)



Three choices
 £6.25 per person
 Five choices
 £10.50 per person

Three choices
 £7.00 per person
 Five choices
 £11.25 per person

Three choices
 £11.50 per person
 Five choices
 £15.50 per person



CANAPÉS (minimum 20 people)

SWEET

Raspberry meringue, earl grey tea and lemon (v)

Strawberry marshmallow, pistachio powder, freeze dried strawberry

Dark chocolate tart, coffee and caramelised white chocolate (v)

Matcha tea and blackcurrant tartlet (v)

£2.50 per person

£2.50 per person

£2.50 per person

£2.50 per person



NIBBLES (minimum order 10 people)

Olives, nuts and crisps

Giant cheese straws

£1.80 per person

£1.55 per person



Minimum order of 5 bottles of wine, glassware is provided

WHITE

Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna 2017, Italy, 12% ABV
Intense aroma, with tropical fruit and flowers. On the palate it is structured and full bodied.

£8.40 per bottle

Chenin Blanc, Stormy Cape, South Africa, 2018, 13% ABV
Think passion fruit and green apple. This is a stunning, spritely little number with a snappy finish.

£11.40 per bottle

Sauvignon Blanc, Lanya, 2018, Chile, 12.5% ABV
Elegant and well balanced with tropical notes and grapefruit on the palate.

£15.50 per bottle

RED

Sangiovese IGT Rubicone, Rometta, 2017, Italy, 12% ABV
The palate is pleasant, vinous and intense, with a lively and velvety dry finish.

£8.40 per bottle

Merlot Primera Luz, 2017, Italy
A light and juicy palate bursting with forest fruit. Straight-talking, easy-drinking and moreish.

£11.40 per bottle

Monte Llano Tinto Rioja, 2016, Ramón Bilbao, Spain 14% ABV
On the palate it is fresh and very fruity. Flavours of bright red berry fruit balanced by vanilla and spice.

£15.50 per bottle

ROSÉ

NV Sospiro Sangiovese Rosato Rubicone IGT, Sospiro, Italy, 12% ABV
Very fresh and harmonic with flavours of blackcurrant and berry.

£8.40 per bottle

La Lande Cinsault Rosé, Vin de France, 2017, France, 12% ABV
This is a light and refreshing rosé from the Languedoc region of Southern France.

£11.40 per bottle

Comte de Provence Rosé, La Vidaubanaise, 2017. France, 13% ABV
A light, bright nose of wild strawberries. Refreshing and smooth on the palate.

£15.50 per bottle

FIZZ

Grand Impérial Brut, Vin Mousseux, NV, France, 10.5% ABV
Smooth and clean with a pleasing pear juice character, medium body and dry palate.

£12.75 per bottle

Prosecco, Stelle d'Italia, Italy, NV, 10.5% ABV
A lively crisp Prosecco with a delicate lemony character and an aromatic, dry, refreshing finish.

£16.75 per bottle

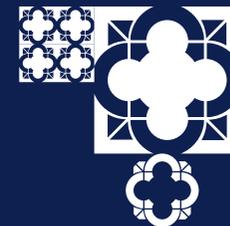
Brut Baron De Marck Gobillard, NV Champagne, France, 12.5% ABV
A pure, limpid and soft champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons.

£29.50 per bottle

Brut Grande Réserve Premier Cru, Gobillard, NV Champagne, France, 12.5% ABV
A delicate and precise palate showing greengages and honey.

£40.00 per bottle

*A corkage fee of £7.50 per bottle is payable on BYO alcohol and covers the price of glassware supplied.



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