Hospitality Menu
WELCOME

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, our team at Occasions look forward to hosting your hospitality. We 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
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
Email our team at catering@admin.ox.ac.uk
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 8.00am and 4.00pm 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 howeversome 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 £20.00 for all deliveries.
• 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: Before midday, three working days on all orders.
## REFRESHMENTS

### HOT BEVERAGES

#### SIMPLE BEVERAGE
- Tea, coffee
  - £1.40
- Tea, coffee, biscuits
  - £2.20

#### INDULGENT AND HEALTHY TREATS
- Tea, coffee, homemade cookie (V)
  - £3.20
- Tea, coffee, mini Danish pastries (V)
  - £3.30
- Tea, coffee, freshly cut fruit platter (vg)
  - £3.35
- Tea, coffee, mini tray bake selection (brownies, flapjack, lemon drizzle) (V)
  - £3.55
- Tea, coffee, mini Danish pastries, freshly cut fruit platter (v)
  - £4.00
- Tea, coffee, individual seeds & superfood berries shot (vg)
  - £4.00
- Tea, coffee, coconut yoghurt with fruit compote & freshly cut fruit platter (vg)
  - £4.95
- Tea, coffee, mini Danish pastries, coconut yoghurt with fruit compote & freshly cut fruit platter (v)
  - £5.75
- Tea, coffee, homemade smoothies & individual fruit salad pot (vg)
  - £7.10

### COLD BEVERAGES

- Still & sparkling water, 500ml (plastic bottle)
  - £1.40
- Canned soft drinks, 330ml
  - £1.70
- Standard Orange juice, 1L
  - £2.70
- Standard Apple juice, 1L
  - £2.70
- Still & sparkling water, 1.5L (plastic bottle)
  - £2.35
- Still & sparkling water, 750ml (glass bottle)
  - £2.75
- Elderflower presse, 275ml (glass bottle)
  - £3.00
- Elderflower cordial, 1L glass jug
  - £4.10
- Orange juice, 500ml (plastic bottle)
  - £3.25
- Apple juice 500ml (plastic bottle)
  - £3.25

### LITTLE EXTRAS — Add a little something to your refreshment break
- Handcrafted potato crisps
  - £1.10
- Handcrafted root vegetable crisps
  - £1.10
- Individual piece of fruit (apple, banana, orange)
  - £1.00
- Individually wrapped packet of biscuits
  - £1.00
- Home-baked cookie
  - £2.10
- Coconut yoghurt with fruit compote
  - £4.50
- Mini tray bake selection (brownies, flapjack, lemon drizzle) (v)
  - £2.55
- Gluten-free tray bake selection (chocolate brownie, raspberry and almond, cranberry flapjack)
  - £4.00

Minimum of 10 people
BREACKFAST

Selection of mini Danish pastries (two per person) (v) £1.90
Freshly cut fruit (vg) £1.90
Greek yoghurt with fruit compote, flax, chia & pumpkin seeds (v) £2.30
Coconut yoghurt with fruit compote (vg) £4.00
Alden’s Butchers cured bacon bap £2.55
Alden’s Butchers sausage bap £2.55
Roasted field mushroom ciabatta (vg) £2.55
Mini croissants (v)
(Includes cheese & ham, and cheese & tomato) £2.95

Minimum of any five breakfast items per order
LUNCH OPTIONS

TRADITIONAL WORKING LUNCH
£7.00 per person
One round of sandwiches per person
(A choice of meat, fish, vegan & vegetarian platters)
Served with handcrafted potato crisps, freshly cut fruit, water & juice
Minimum of five people

OCCASIONS WORKING LUNCH
£9.50 per person
One round of sandwiches per person
(A choice of meat, fish, vegan & vegetarian platters)
Red onion & sweet potato bhaji, with coconut, lime & coriander yoghurt (vg)
Aromatic chicken skewer, red pepper & lemon dip
Served with Tyrells crisps, freshly cut fruit, water & juice
Minimum of five people

SPECIAL OCCASIONS WORKING LUNCH
£13.00 per person
Two classic wraps per person
(A selection of meat & vegetarian)
Chef’s choice of two individual salads (v)
Beetroot & lentil spiced falafel with lemon & coriander tahini
Lamb kofta lollipops with minted tzatziki
Raspberry & white chocolate mousse with salted hazelnut brittle
Served with water & juice
Minimum of ten people

CLASSIC PACKED LUNCH
£5.00 per person
An individual packed lunch to include: Sandwich, crisps, a piece of whole fruit, healthy snack bar & a bottle of water

OCCASIONS PACKED LUNCH
£7.00 per person
Homemade salad, savoury popcorn, healthy snack bar & a bottle of water
LIGHT BITES

A choice of two light bites per person £7.00
A choice of four light bites per person - £12.00

Minimum order for ten people

MEAT - FREE

Lemon, thyme, courgette & blue cheese tartlet (v)

Homemade pesto & mozzarella arancini with herby dressing

Chestnut mushroom, garlic & tarragon roll with a honey glaze (vg)

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

Beetroot & lentil spiced falafel, with lemon & coriander tahini (v)

FISH

Lemon pickled cucumber, smoked salmon & dill whipped cream cheese with a dried black olive & garlic crostini

Flaked trout, crème fraiche & peppery rocket pate bruschetta

Salmon, green pea & dill quiche

MEAT

Pork & chorizo sausage roll, mixed seed pastry & honey mustard mayonnaise

Pulled pork shoulder bon bon & apple star anise sauce

Chargrilled lamb kofta lollipops & minted tzatziki (af)

Paprika braised beef croquette & smoked tomato sauce

Aromatic chicken with paprika, red pepper & lemon dip (af)

Chilli & maple glazed barbeque chicken skewers (af)
SHARING BOARDS

Our sharing boards serve two people or four to five people to graze, and make an ideal light bite for your drinks reception or as a wonderful accompaniment to your working lunch.

MEZZE BOARD (v)
£13.00
Fried halloumi (v), sumac dressing (v), toasted bulgur wheat salad (vg), falafel (vg), cucumber and mint labneh (v), roasted pepper houmous with pomegranate molasses (vg) and olive bread (v)

DELI BOARD
£17.40
Chorizo, pastrami, honey roast ham, Parma ham, pork pie, pickled gherkins & mustard with sour dough baguette

TAPAS BOARD
£20.70
Red wine chorizo, serrano ham, tomato pesto, pickled silver skin onions, marinated olives, charred peppers, artichokes & baked sourdough

VEGAN THALI BOARD (vg)
£21.00
Vegetable samosas, cumin bulgur wheat salad, onion bhaji, pakoras, aloo tiki, mango chutney, served with charred pitta bread

CHEESE BOARD
£21.55
A selection of handpicked cheeses (blue cheese, red cheddar, white cheddar, brie, goats) served with tomato and chilli jam, served with grapes, celery & crackers

FISHMONGER BOARD
£21.85
Beetroot cured salmon, lemon & dill marinated prawns, smoked trout & pickled cucumber served with olive bread
CANAPES & NIBBLES

SAVOURY
minimum 20 people

MENU A
Choose three options for £7.00
Choose five options for £11.00
Beetroot tartlet & hazelnut crumb (vg)
Pulled pork shoulder tart, apple puree & dried shallots
Smoked salmon, cream cheese & chive mousse, crostini, fresh dill
Confit chicken & pistachio terrine, brioche crouton, red onion marmalade
Red onion & sweet potato bhaji, coconut, lime & coriander yoghurt (vg) (af)

MENU B
Choose three options for £8.00
Choose five options for £12.00
Rolled duck & chorizo, glazed apple, pancetta crisp
Chicken, mushroom & tarragon, pesto shell, cashew crumble
Parsley & dill rubbed tuna avocado mousse, balsamic
Roasted red pepper & whipped goats cheese, seeded cracker, beetroot tuille (v)
Beetroot & lentil spiced falafel, lemon & coriander puree (vg) (af)

MENU C
Choose three options for £10.00
Choose five options for £15.00
Pulled duck leg, orange jam, duck skin crisps, edible flowers (af)
Fennel cured chalk stream trout, pear puree, pickled cucumber bruschetta
Red onion chutney, glazed fig, filo pastry, tendrils (v)
Carrot & tahini houmous, crispy onions, red amaranth (vg)

SWEET CANAPES
minimum 20 people, £2.60 per canape
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)

NIBBLES
minimum 10 people, £1.90
Potato & vegetable crisps, wasabi peas and tortilla chips
# WINE LIST

## WHITE WINE

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Trebbiano Chardonnay Rubicone IGT, Fonte della Vigna, Italy, 12% ABV</td>
<td>£9.80</td>
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<tr>
<td>Intense aroma, with tropical fruit and flowers. On the palate it is structured and full bodied, smooth, and well balanced.</td>
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<tr>
<td>Chenin Blanc, Stormy Cape, South Africa, 13% ABV</td>
<td>£14.20</td>
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<tr>
<td>Think passionfruit and green apple. This is a stunning, spritely little number with a snappy finish.</td>
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<tr>
<td>Sauvignon Blanc, Lanya, Chile, 12.5% ABV</td>
<td>£18.55</td>
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<tr>
<td>The nose is fresh and lemony with hebaceous notes. Elegant and well balanced with tropical notes and grapefruit on the palate. Juicy and fresh. Cate balance, with a soft finish.</td>
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## RED WINE

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<th>Wine Description</th>
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<tbody>
<tr>
<td>Sangiovese IGT Rubicone, Rometta, Italy, 12% ABV</td>
<td>£9.80</td>
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<tr>
<td>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.</td>
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<tr>
<td>Merlot Primera Luz, 2017, Italy</td>
<td>£14.20</td>
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<tr>
<td>A light and juicy palate bursting with forest fruit. Straight-talking, easy-drinking and moreish.</td>
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<tr>
<td>Monte Llano Tinto Rioja, 2016, Ramón Bilbao, Spain 14% ABV</td>
<td>£18.55</td>
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<tr>
<td>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.</td>
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## FIZZ

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<tr>
<th>Wine Description</th>
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<tr>
<td>Grand Impérial Brut, Vin Mousseux, NV, France, 10.5% ABV</td>
<td>£15.30</td>
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<tr>
<td>Smooth and clean with a pleasing pear juice character, medium body and dry palate.</td>
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<tr>
<td>Prosecco, Stelle d'Italia, Italy, NV, 10.5% ABV</td>
<td>£17.15</td>
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<tr>
<td>A lively crisp Prosecco with a delicate lemony character and an aromatic, dry, refreshing finish.</td>
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<tr>
<td>Brut Baron De Marck Gobillard, NV Champagne, France, 12.5% ABV</td>
<td>£34.30</td>
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<tr>
<td>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.</td>
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## BEER, LAGER, ALES & CIDERS

<table>
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<th>Beer Description</th>
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<tr>
<td>Toast Session IPA, 330ml</td>
<td>£4.95</td>
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<tr>
<td>Toast Craft Lager, 330ml</td>
<td>£4.95</td>
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<tr>
<td>Rekorderlig Cider, 500ml</td>
<td>£4.95</td>
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<tr>
<td>(Apple, strawberry &amp; lime, pear, wild berries)</td>
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