



INTERNAL CATERING MENU AND BROCHURE



UNIVERSITY OF
OXFORD



BEYOND
ORDINARY
FOOD



OCCASIONS
AT OXFORD



ONLY

AT OXFORD

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

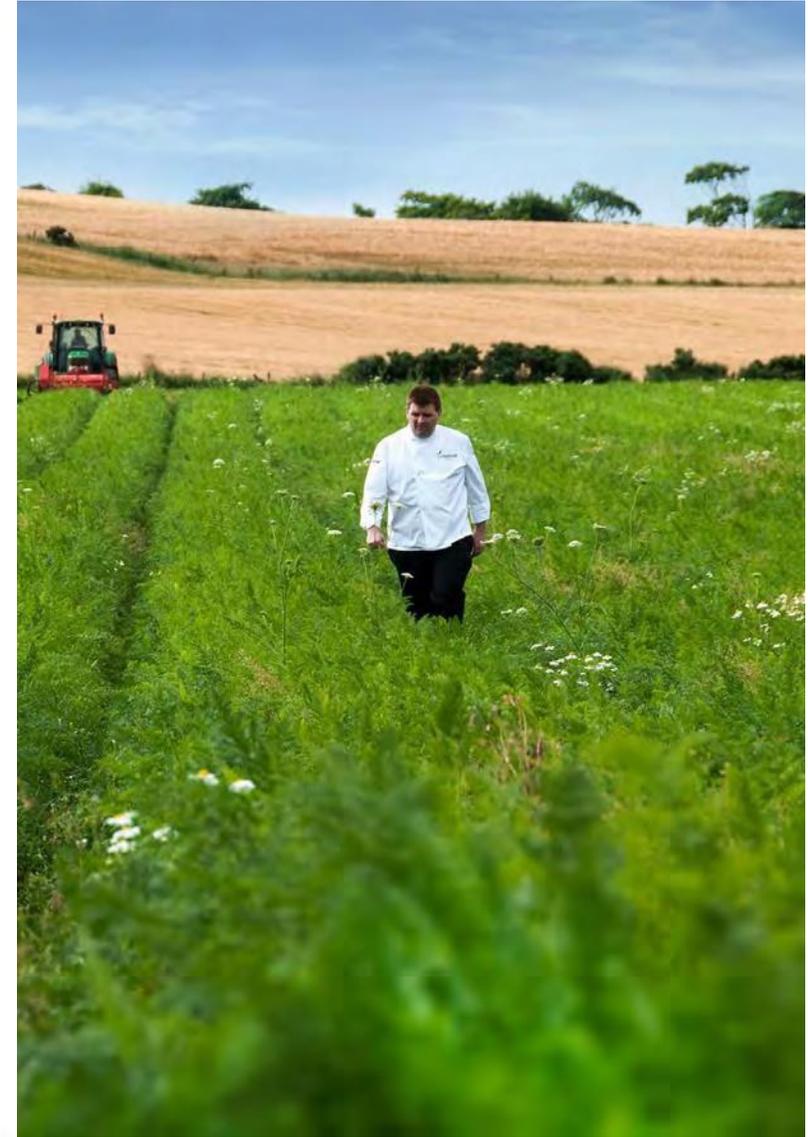
We work in partnership with our suppliers to get the very best ingredients. Our priority is sourcing sustainably. We are committed to buying and using fresh, seasonal produce and we use local suppliers whenever possible. Our drivers make deliveries using electric vans all across Oxford.

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 or call us on +44 (0) 1865 306560, 8am – 4.30pm Monday to Friday.



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BOOKING GUIDELINES

NOTICE PERIOD REQUIRED FOR BOOKINGS AND CANCELLATION

Lunches, Light Bites, Sharing Boards:

Refreshments and Breakfast:

Canapes:

Before midday, three working days on all orders.

Before midday, two working days on all orders.

Before midday, seven working days on all orders

GUIDELINES

- The minimum numbers for each category must be met or the order will not be delivered and you may still be charged.
- All hospitality bookings are made through Planon.
- 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 however some charges may apply.
- All food is for immediate consumption.
- Cancellations made within the notice period will be charged in full. *(Three working days on all orders and seven working days for canapes).*
- Our service is lay and leave. Our team will setup your refreshments and you are then free to help yourselves.
- If tray service is needed, please contact catering@admin.ox.ac.uk.



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REFRESHMENTS

Our refreshments are a great addition for any time of day, with a variety of teas, coffees, cold beverages and sweet treats

Minimum of 10 people

HOT BEVERAGES

Tea, coffee	0-30kcal	£1.90
Tea, coffee, biscuits	138-176kcal	£2.90

HEALTHY AND INDULGENT TREATS

Tea, coffee, homemade cookie (V)	232-397kcal	£4.25
Tea, coffee, mini-Danish pastries (V)	160-190kcal	£4.50
Tea, coffee, freshly cut fruit platter (vg)	120 -180kcal	£4.45
Tea, coffee, mini tray bake selection (brownies, flapjack, lemon poppyseed) (v)	142-207kcal	£4.90
Tea, coffee, mini-Danish pastries, freshly cut fruit platter (v)	280-310kcal	£7.05
Tea, coffee, freshly cut fruit platter, coconut yoghurt with fruit compote and roasted seeds	264-294kcal	£8.85
Tea, coffee, mini-Danish pastries, freshly cut fruit platter, coconut yoghurt with fruit compote and roasted seeds (v)	424-454kcal	£11.45

COLD BEVERAGES

Still and sparkling water, 330ml can		£1.95
Canned soft drinks, 330ml	46-139kcal	£2.30
Standard Orange juice, 1L	41kcal	£3.30
Standard Apple juice, 1L	45kcal	£3.30
Still and sparkling water, 750ml (glass bottle)		£3.25
Elderflower presse, 275ml (glass bottle)	86kcal	£3.60
Elderflower cordial, 1L glass jug	19kcal	£4.50

LITTLE EXTRAS

Add a little something to your refreshment break

Hand-cooked potato crisps	201kcal	£1.50
Handcrafted Root vegetable crisps	216kcal	£2.00
Individual piece of fruit (apple, pear, orange)	47-77kcal	£1.00
Individually wrapped packet of biscuits	138-146kcal	£1.00
Freshly baked cookie	232-367kcal	£2.15
Mini tray bake selection (brownies, flapjack, lemon poppyseed) (v)	142-207kcal	£3.00
Gluten-free tray bake selection (chocolate brownie and cranberry flapjack)	178-252kcal	£6.50
Selection of 10 Vegan cupcakes (banoffee, espresso, lemon & blueberry)	383kcal	£45.00



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All kcal per average serving.
Adults require an average
of 2000kcal per day.

BREAKFAST

Start the day with freshly baked pastries, delicious fruit and yoghurts or a hearty bap

PASTRIES AND FRUIT

Selection of mini Danish pastries (two per person) (v)	160kcal	£2.60
Freshly cut fruit (vg)	120kcal	£2.55
Coconut yoghurt with fruit compote and roasted seeds (vg)	144kcal	£4.40

HOT BREAKFASTS

Served with brown and red sauce

Alden's Butchers locally sourced cured bacon brioche roll	235kcal	£4.35
Alden's Butchers locally sourced sausage brioche roll	441kcal	£4.35
Roasted field mushroom vegan brioche roll (vg)	195kcal	£4.20

Minimum of any 10 breakfast items per order



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MEAT-FREE LUNCH OPTIONS

Try our vegetarian sharing lunch platters for a delicious alternative

TRADITIONALWORKING LUNCH PLATTER

£48.50 per platter, 433-675kcal

A selection of vegetarian sandwiches, with one round of sandwiches per person:

Ultimate Ploughman's
Double free-range egg and rocket
Coronation chickpea

Served with hand-cooked potato crisps, whole fruits, water or juice.

Serves five people

OCCASIONS WORKING LUNCH PLATTER

£72.00 per platter, 455-750kcal

A selection of vegetarian sandwiches, with one round of sandwiches per person:

Ultimate Ploughman's
Double free-range egg and rocket
Coronation chickpea

Celeriac and Red Onion Bhajis with a Smoked Paprika and Lime Mayo (vg)
Mushroom Arancini with a Pesto Mayo (v)

Served with hand-cooked potato crisps, freshly cut fruit, water or juice.

Serves five people

SPECIALOCCASIONS WORKING LUNCH

£17.50 per person, 905–1609 kcal

A selection of vegetarian and vegan artisanal baguettes:

Vegan Cheese and Pickle (vg)
Vegan Bacon, Lettuce and Tomato (vg)
Goats Cheese, Pepper and Rocket (v)
Two Premium Salads (v)

Celeriac and Red Onion Bhajis with a Smoked Paprika and Lime Mayo (vg)
Spiced Cauliflower and Herb Croquettes with a Mango Chutney (vg)

Chefs' choice of two premium salads

Sweet treat (Dessert or freshly cut fruit salad)

Served with water or juice.

Minimum of ten people



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LUNCH OPTIONS

Our lunch options are crammed with freshly made sandwiches, baguettes, salads, crisps and fruit to share

TRADITIONAL WORKING LUNCH PLATTER

£48.50 per platter, 463-625kcal

A selection of vegetarian and mixed sandwich platters, with one round of sandwiches per person.

Chicken salad
Tuna salad
Coronation chicken
Ultimate Ploughman's

Served with hand-cooked potato crisps, whole fruits, water or juice

Serves five people

OCCASIONS WORKING LUNCH PLATTER

£72.00 per platter, 740kcal

A selection of vegetarian and mixed sandwich platters, with one round of sandwiches per person.

Chicken salad
Tuna salad
Coronation chicken
Ultimate Ploughman's

Celeriac and Red Onion Bhajis with a Smoked Paprika and Lime Mayo (vg)
Thai Chicken Skewers with a Chilli Lime and Coriander Dressing

Served with hand-cooked potato crisps, freshly cut fruit, water or juice

Serves five people

SPECIAL OCCASIONS WORKING LUNCH

£17.50 per person, 905-1609kcal

A selection of vegetarian, vegan and meat artisanal baguettes:

Vegan Cheese and Pickle (vg)
Vegan Bacon, Lettuce and Tomato (vg)
Goats Cheese, Pepper and Rocket
Tuna, Red Onion, Coriander and Lime
Ham and Cheddar
Pastrami and Swiss Cheese

Chef's choice of two premium salads

Celeriac and Red Onion Bhajis with a Smoked Paprika and Lime Mayo (vg)

Pork and Apricot Sausage Rolls

Sweet Treat (Dessert or Freshly Cut Fruit Salad)

Served with water or juice

Minimum of ten people



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PACKED LUNCHES

Packed lunches are a great option for lunch on-the-go or for taking with you when travelling

SANDWICH PACKED LUNCH

£9.00 per person, 571-772kcal

An individual lunch to include:

A sandwich, choose from:

- Egg Mayonnaise (v)
- Cheddar Ploughmans (v)
- Cheese and Onion (v)
- Tuna Mayonnaise
- Chicken Mayonnaise

With crisps, a piece of whole fruit and a can of water packed in a brown bag.

Minimum order of five

OCCASIONS SALAD PACKED LUNCH

£11.00 per person, 571-772kcal

An individual lunch to include:

A homemade salad, choose from:

- Greek salad with vegan feta (vg)
- Roasted vegetable and pesto pasta (vg)
- Classic Chicken Caesar

With savoury popcorn, snack and a can of water in a brown bag together with a set of sustainable cutlery.

Minimum order of ten



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LIGHT BITES

Our light bites are served on a board with ten items

MEAT-FREE	Spiced cauliflower and herb croquettes with mango chutney (vg)	300kcal	£36.90
	Celeriac, red onion bhajis with a smoked paprika and lime mayo (vg)	64kcal	£36.90
	Mushroom aranchini with pesto mayo (v)	96kcal	£36.90
	Sweet chilli tofu skewers with roasted sesame seeds (vg)	103kcal	£36.90
FISH	Yakitori salmon skewer	114kcal	£36.90
MEAT	Thai chicken skewers with chilli, lime and coriander dressing	163kcal	£36.90
	Moroccan Spiced Chicken Balls	134kcal	£36.90
	Pork and apricots sausage rolls	93kcal	£36.90



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PIZZAS

Our delicious pizzas delivered to your meeting

£10.50 per 10" pizza

Minimum order of 10 pizzas

VEGAN

Harissa roasted vegetables, sundried tomatoes, vegan cheese, tomato sauce (vg) 288kcal

Vegan mozzarella, tomato sauce, BBQ jackfruit, sweetcorn and mushroom (vg) 321kcal

VEGETARIAN

Margherita, mozzarella, tomato sauce (v) 680kcal

Caramelised onion, goat cheese and red peppers, mozzarella, tomato sauce (v) 485kcal

Feta, olives, courgette and cherry tomatoes, mozzarella, tomato sauce (v) 288kcal

MEAT

Ham, peppers, mushroom and red onion, mozzarella, tomato sauce 400kcal

Chipotle chicken, red peppers and sweetcorn chilli, mozzarella, tomato sauce 375kcal



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SHARING BOARDS & NIBBLES

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

MEZZE BOARD (v)

£19.50, 360kcal

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

VEGAN THALI BOARD (vg)

£29.90, 312kcal

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

CHEESE BOARD

£37.90, 978kcal

Blue Cheese, Cheddar, Brie, Goats' Cheese, Artisanal Chutney, Grapes, Celery and Crackers

NIBBLES

Minimum 10 people
£2.75 per person

Olives (v)	107kcal
Potato crisps (vg)	201kcal
Corn salted snack (v)	435kcal
Tortilla chips (vg)	199kcal



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CANAPÉS

Our delicious bite-size canapés are the perfect addition to a drinks reception

SAVOURY CANAPÉS

Minimum 35 people

Choose three options for £14.95

ADDITIONAL OPTIONS

£4.50 per canapé

Basil Pesto Mousse Bagel With Brie And Fried Parsley Leaf (v)	89kcal
Mild Goat's Cheese with Fig Chutney and Grape, on Feuilleté (v)	94kcal
Avocado Mousse with Parmesan and Black Olive on Mediterranean Bread (v)	93kcal
Goats Cheese With Italian Parsley And Sundried Tomato on Feuilleté (v)	94kcal
Vegetable Julienne Bundle with a Vintage Balsamic Dressing (vg)	89kcal
Wild Mushroom and Truffle Arancini Ball (vg)	98kcal
Mixed Roasted Peppers with Red Pesto on Ficelle (vg)	89kcal
Spicy Naan with Smoked Chicken Mousse, Coriander and Mango	94kcal
Quail Egg With Spicy Mayonnaise on Focaccia Bread	97kcal
Parma Ham Rose with Mixed Peppers and Flat Parsley, on Feuilleté	93kcal
Smoked Duck Roll Bishops Hat on Toast	102kcal
Smoked Salmon with Salmon Mousse and Lemon Zest on Brown Bread	85kcal
Aubergine Mousseline and Sweet Pepper on Roasted Potato (v, ngci, df)	93kcal
Carrot Cup with Grated Celeriac Salad and Red Pepper (v, ngci, df)	89kcal

SWEET CANAPÉS

Strawberry Cheesecake	77kcal
Mini Banoffee Pie	99kcal
Pistachio And Blackcurrant Tartlet	82kcal
Lemon Curd Meringue Tartlet	84kcal
Elderflower, Blueberry and Raspberry Dome on Lavender and Orange Shortbread	95kcal
Mocha Caramel Cheesecake (vg, ngci)	94kcal
Passionfruit Cheesecake (vg, ngci)	94kcal



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WINE LIST

WHITEWINE

Care, Blanco Sobre Lias, Cariñena, Spain, 2021 ABV 13% £16.45
very fruity wine with great balance - intense, crisp and refreshing
Sustainability - Waste recycling plan and energy optimisation, Vegan

Volpi, Cortese Amonte, Piemonte, Italy, 2021 ABV 12% £17.50
Light and crisp with delicate citrus fruit aromas
Sustainability - CSR programme, Vegan

Ken Forrester, Petit Chenin, Western Cape, South Africa, 2021 ABV 13% £21.50
Real freshness on the palate with crunchy green apple and grapefruit flavours
Sustainability - Practising organic and great CSR, Vegan

REDWINE

Care, Tinto Sobre Lias, Cariñena, Spain, 2021 ABV 14.5% £16.45
Fragrant and ripe red and black fruit with great balance
Sustainability - Waste recycling plan and energy optimisation, Vegan

LaPlace, Merlot, Languedoc-Roussillon, France, 2021 ABV 13.5% £17.50
Elegant with a ripe damson fruit character and smooth tannins

Ramon Bilbao, Rioja Crianza Journey Collection, Rioja, Spain, 2018 ABV 14% £21.50
Lush blackberry fruit intermingled with deep, chocolatey richness - rich and velvety in texture
Sustainability - Certification from the Wineries for Climate Protection organisation in Spain, Vegan



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FIZZ

Grand Impérial Brut, Vin Mousseux, NV, France, ABV 10.5% £15.30
Smooth and clean with a pleasing pear juice character, medium body and dry palate.

Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV ABV 11% £21.00
Delicate, zesty Prosecco, exuding green apples and citrus
Sustainability - Certified green energy and part of integrated pest management, Vegan

Bolney North Downs Classic Cuvee AVB 11% £38.00
Delightful hedgerow fruits and brioche notes combine with sweet apple and stone fruits.

Eins Zwei Zero Alcohol Sparkling ABV 0% £20.00
Favours of citrus and rhubarb and an aromatic touch of lime.

BEER, LAGER, ALES and CIDERS

Lucky Saint Unfiltered Lager, NRB ABV 0.5%, 330ml

Toast Session IPA, 330ml £5.50

Toast Craft Lager, 330ml £5.50

Rekorderlig Cider, 500ml £6.00

(Apple, Strawberry and lime, pear, wild berries) ABV 4.5%

