



# OCCASIONS HOSPITALITY MENU



UNIVERSITY OF  
OXFORD



BEYOND  
ORDINARY  
FOOD



OCCASIONS  
AT OXFORD

ONLY  
AT OXFORD

# WELCOME

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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](mailto:catering@admin.ox.ac.uk) or call us on +44 (0) 1865 306560, 8am – 4.30pm, Monday to Friday.



# BOOKING GUIDELINES

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## NOTICE PERIOD REQUIRED FOR BOOKINGS AND CANCELLATION

Lunches, Light Bites, Sharing Boards and Canapés: Before midday, **three** working days on all orders.  
Refreshments and Breakfast: Before midday, **two** 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.
- All tariffs are per person and exclude VAT at the current rate.
- Our service is lay and leave. Our team will setup your refreshments and you are then free to help yourselves.

# REFRESHMENTS

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

## HOT BEVERAGES

|                       |             |       |
|-----------------------|-------------|-------|
| Tea, coffee           | 0-30kcal    | £1.40 |
| Tea, coffee, biscuits | 138-176kcal | £2.40 |

## HEALTHY AND INDULGENT TREATS

|   |              |        |
|---|--------------|--------|
| Tea, coffee, homemade cookie (V)  | 232-397kcal  | £3.55  |
| Tea, coffee, mini Danish pastries (V)   | 160-190kcal  | £3.75  |
| Tea, coffee, freshly cut fruit platter (vg)   | 120 -180kcal | £4.25  |
| Tea, coffee, mini tray bake selection (brownies, flapjack, lemon drizzle) (V)                           | 142-207 kcal | £4.10  |
| Tea, coffee, mini Danish pastries, freshly cut fruit platter (v)  | 280-310kcal  | £6.05  |
| Tea, coffee, coconut yoghurt with fruit compote and freshly cut fruit platter (vg)                      | 264-294kcal  | £7.70  |
| Tea, coffee, mini Danish pastries, coconut yoghurt with fruit compote and freshly cut fruit platter (v) | 424-454kcal  | £10.05 |

## COLD BEVERAGES

|   |            |       |
|---|------------|-------|
| Still and sparkling water, 330ml can            |            | £1.75 |
| Canned soft drinks, 330ml                       | 46-139kcal | £2.10 |
| Standard Orange juice, 1L                       | 41kcal     | £3.00 |
| Standard Apple juice, 1L                        | 45kcal     | £3.00 |
| Still and sparkling water, 750ml (glass bottle) |            | £2.95 |
| Elderflower presse, 275ml (glass bottle)        | 86kcal     | £3.25 |
| Elderflower cordial, 1L glass jug               | 19kcal     | £4.10 |

## LITTLE EXTRAS

Add a little something to your refreshment break

|  |             |       |
|--|-------------|-------|
| Hand-cooked potato crisps  | 201kcal     | £1.40 |
| Root vegetable crisps  | 216kcal     | £1.80 |
| Individual piece of fruit (apple, banana, orange)  | 47-77kcal   | £1.00 |
| Individually wrapped packet of biscuits  | 138-146kcal | £1.00 |
| Home-baked cookie  | 232-367kcal | £2.15 |
| Mini tray bake selection (brownies, flapjack, lemon drizzle) (v)                           | 142-207kcal | £2.95 |
| Gluten-free tray bake selection (chocolate brownie, caramel shortcake, cranberry flapjack) | 178-252kcal | £6.50 |

Minimum of 10 people

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

# BREAKFAST

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

## PASTRIES AND FRUIT

|   |         |       |
|---|---------|-------|
| Selection of mini Danish pastries<br>(two per person) (v) | 160kcal | £2.35 |
| Freshly cut fruit (vg)                                    | 120kcal | £2.30 |
| Coconut yoghurt with fruit compote (vg)                   | 144kcal | £4.00 |

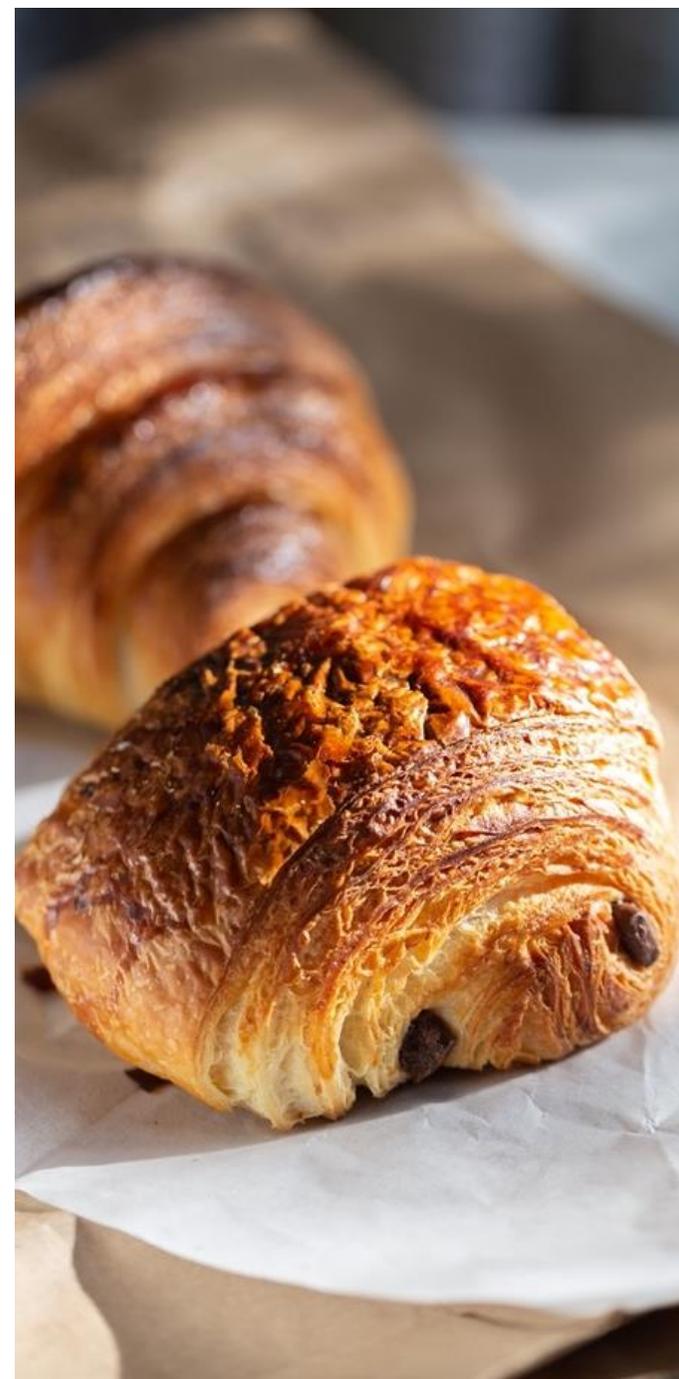
## HOT BREAKFASTS

Served with brown and red sauce

|  |         |       |
|--|---------|-------|
| Alden's Butchers locally sourced<br>cured bacon brioche roll | 235kcal | £3.95 |
| Alden's Butchers locally sourced<br>sausage brioche roll     | 441kcal | £3.95 |
| Roasted field mushroom<br>vegan brioche roll (vg)            | 195kcal | £3.80 |

Minimum of any 10 breakfast items per order

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



# MEAT FREE LUNCH PLATTERS

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Try our vegetarian and vegan sharing lunch platters for a delicious alternative

## TRADITIONAL WORKING LUNCH

£45.00 per platter, 433-625kcal

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

Egg and roasted tomato,  
Red Leicester and coleslaw,  
Brie, grape and cranberry,  
Mozzarella, tomato and pesto

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

**Serves five people**

## OCCASIONS WORKING LUNCH

£65.00 per platter, 739kcal

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

Egg and roasted tomato,  
Red Leicester and coleslaw,  
Brie, grape and cranberry,  
Mozzarella, tomato and pesto

Red onion and sweet potato bhaji, with  
coconut, lime and coriander yoghurt (vg)  
Chilli, coriander & maple glazed barbeque  
tofu skewers (vg)

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

**Serves five people**

## SPECIAL OCCASIONS WORKING LUNCH

£14.75 per person, 905-1609 kcal

A selection of vegetarian and vegan artisanal  
baguettes:

Somerset brie,  
Feta, zaatar and roasted veg,  
Nut roast and beetroot falafel

Chef's choice of two salads (v)

Wild mushroom, garlic and tarragon roll with a  
maple glaze (vg)  
Courgette and blue cheese tartlet finished with  
tarragon (v)

Chocolate and orange posset with seasonal  
spiced compote 472kcal

Served with water and juice.

**Minimum of ten people**

Vegan and gluten-free individual sandwiches can be added to a platter order at a cost of £5.00, 264-494kcal.  
All kcal per average serving. Adults require an average of 2000kcal per day.

# LUNCH PLATTERS

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

## TRADITIONAL WORKING LUNCH

£45.00 per platter, 433-639kcal

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

Egg and roasted tomato,  
Red Leicester and coleslaw,  
Brie, grape and cranberry  
Mozzarella, tomato and pesto,  
Chicken salad,  
Bacon, lettuce and tomato,  
Egg and cress,  
Prawn mayonnaise

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

**Serves five people**

## OCCASIONS WORKING LUNCH

£65.00 per platter, 740kcal

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

Egg and roasted tomato,  
Red Leicester and coleslaw,  
Brie, grape and cranberry  
Mozzarella, tomato and pesto,  
Chicken salad,  
Bacon, lettuce and tomato,  
Egg and cress,  
Prawn mayonnaise

Red onion and sweet potato bhaji, with coconut, lime and coriander yoghurt (vg)  
Aromatic chicken, paprika red pepper and lemon dip (af)

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

**Serves five people**

## SPECIAL OCCASIONS WORKING LUNCH

£14.75 per person, 905-1609kcal

A selection of vegetarian, vegan and meat artisanal baguettes:

Somerset brie,  
Feta, zaatar and roasted vegetable,  
Nut roast,  
Beetroot falafel,  
Ham and Emmenthal cheese,  
Harissa chicken

Chef's choice of two individual salads (v)

Sweet potato falafel, coconut and coriander yoghurt (vg)  
Roasted aromatic lamb patties (af)

Chocolate and orange posset with seasonal spiced compote

Served with water and juice

**Minimum of ten people**

Vegan and gluten-free individual sandwiches can be added to a platter order at a cost of £5.00, 264-494kcal. All kcal per average serving. Adults require an average of 2000kcal per day.

# PACKED LUNCH

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

## CLASSIC PACKED LUNCH

£8.50 per person, 571-772kcal

An individual lunch to include:

A sandwich, choose from:

Egg mayonnaise

Tuna mayonnaise

Chicken and sweetcorn

Two cheese and onion

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

## OCCASIONS PACKED LUNCH

£12.00 per person, 558-681kcal

An individual lunch to include:

A homemade salad, choose from:

Mozzarella, orzo and pesto salad (v)

Chickpea and feta salad (v)

Falafel, root vegetable slaw, mint, lemon, garlic dressing (vg)

Salmon grainy salad

Chicken Caesar salad

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

Vegan and gluten-free individual sandwiches can be added to a platter order at a cost of £5.00, 264-494kcal. All kcal per average serving. Adults require an average of 2000kcal per day.



# LIGHT BITES

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Our light bites are served on a board with ten items

## MEAT-FREE

|  |          |        |
|--|----------|--------|
| Courgette and blue cheese tartlet finished with tarragon (v)                       | 95kcal   | £35.00 |
| Sun dried tomato and cheese arancini tomato relish (vg)                            | 60kcal   | £40.00 |
| Wild mushroom, garlic and tarragon roll with a maple glaze (vg)                    | 84kcal   | £20.00 |
| Squash, red onion and sweet potato bhaji, coconut, lime and coriander yoghurt (vg) | 185 kcal | £30.00 |
| Chilli, coriander and maple glazed barbeque tofu skewers (vg)                      | 85kcal   | £27.00 |

## FISH

|   |         |        |
|---|---------|--------|
| Salmon and dill whipped cream cheese, pickled cucumber bruschetta | 288kcal | £45.00 |
| Smoked cod pate, crème fraiche, burnt courgette, fresh dill (gf)  | 112kcal | £35.00 |
| Steamed salmon, courgette and red onion tartlet                   | 240kcal | £49.00 |

## MEAT

|   |         |        |
|---|---------|--------|
| Roasted aromatic lamb patties (af)                      | 79kcal  | £38.30 |
| Paprika braised beef croquette, smoked tomato sauce(gf) | 380kcal | £24.50 |
| Aromatic chicken, paprika red pepper and lemon dip (af) | 195kcal | £22.00 |

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



# PIZZAS

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Our delicious pizzas are a delicious, relaxed addition to any occasion

£9.95 per 12" pizza

## VEGAN

|   |         |
|---|---------|
| Harissa roasted vegetables, sundried tomatoes, vegan cheese, tomato sauce | 288kcal |
| Vegan mozzarella, tomato sauce, BBQ jackfruit, sweetcorn and mushroom     | 321kcal |

## VEGETARIAN

|  |         |
|--|---------|
| Margherita, mozzarella, tomato sauce                                     | 680kcal |
| Caramelised onion, goat cheese and red peppers, mozzarella, tomato sauce | 485kcal |
| Feta, olives, courgette and cherry tomatoes, mozzarella, tomato sauce    | 288kcal |
| Blue cheese, spinach, red onion and aubergine, mozzarella, tomato sauce  | 485kcal |

## MEAT

|  |         |
|--|---------|
| Ham, peppers, mushroom and red onion, mozzarella, tomato sauce               | 400kcal |
| Chipotle chicken, red peppers and sweetcorn chilli, mozzarella, tomato sauce | 375kcal |

Minimum of 10 people

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



# SHARING BOARDS & NIBBLES

Our sharing boards serve two people as a meal, 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)

£17.50, 360kcal

Fried halloumi, middle east dressing, bulgur wheat salad, falafel, cucumber and mint yoghurt, roasted pepper houmous with fresh toasted seeds and olive bread

## TAPAS BOARD

£38.00, 280kcal

Honey chorizo, tomato pesto, pickled silver skin onions, marinated olives, charred peppers and aubergine courgette, baked sourdough

## VEGAN THALI BOARD (vg)

£28.00, 312kcal

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

## CHEESE BOARD

£35.00, 602kcal

A selection of handpicked cheeses - blue cheese, red cheddar, white cheddar, brie and goats' cheese - served with artisanal chutney, grapes celery and crackers

## NIBBLES

Minimum 10 people

£2.50 per person

|                   |         |
|-------------------|---------|
| Potato crisps     | 201kcal |
| Vegetable crisps  | 216kcal |
| Tortilla chips    | 199kcal |
| KP salted nuts    | 307kcal |
| Corn salted snack | 87kcal  |

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



# CANAPÉS

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

## SAVOURY CANAPÉS

Minimum 25 people

Choose three options for £12.50

Choose five options for £15.90

|   |         |
|---|---------|
| Halloumi and sweet pepper rice salad, with shallot salsa in tartlet   | 354kcal |
| Nutmeg spiced spinach on chilli shortbread with red pepper mousseline | 251kcal |
| Bellini's with mascarpone, avruga caviar                              | 184kcal |
| Stilton mousse with pecan nut and fig puree on blinis                 | 345kcal |

|   |         |
|---|---------|
| Grape cream cheese and pistachio nut                          | 327kcal |
| Crunchy vegetables wrapped in a spinach tortilla              | 198kcal |
| Avocado mousse with parmesan black olive on Mediterranean veg | 203kcal |
| Mixed roasted peppers on red pepper pesto, ficelle            | 354kcal |
| Tomato tapenade, red and yellow peppers, tomato bread         | 288kcal |

|   |         |
|---|---------|
| Duck parfait, rhubarb compote flat bread            | 196kcal |
| Cut tandoori chicken, mango chutney, coriander naan | 255kcal |
| Parma ham on ciabatta, parmesan shavings            | 166kcal |
| Fan of ham, mustard caper on muffin                 | 260kcal |

|   |         |
|---|---------|
| Cut smoked salmon roulade, wasabi, pink peppercorn, long chives caprice ficelle | 279kcal |
| Black pepper and mackerel rilette with grated celeriac blinis long chive        | 124kcal |

## SWEET CANAPÉS

Minimum 25 people

£4.50 per canapé

|  |         |
|--|---------|
| Rhubarb crème brûlée and pistachio tart                            | 275kcal |
| Lemon curd meringue tartlet  | 337kcal |
| Elderflower, blueberry, raspberry dome, lavender orange shortbread | 190kcal |
| Lemon and almond scone topped with lemon mousse and kiwi           | 273kcal |
| Mini fresh fruit tartlet vanilla cream                             | 390kcal |
| Dark chocolate and caramel slice                                   | 381kcal |
| Strawberry cheesecake  | 322kcal |



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

# WINE LIST

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Our specially selected wines and beverages are the ideal addition to your order

## WHITE WINE

**Care, Blanco Sobre Lias, Cariñena, Spain, 2021, £14.90**  
A very fruity wine with great balance - intense, crisp and refreshing  
*Sustainability - Waste recycling plan and energy optimisation, Vegan*

**Volpi, Cortese Amonte, Piemonte, Italy, 2021, £18.50**  
Light and crisp with delicate citrus fruit aromas  
*Sustainability - CSR programme, Vegan*

**Ken Forrester, Petit Chenin, Western Cape, South Africa, 2021, £22.40**  
Real freshness on the palate with crunchy green apple and grapefruit flavours  
*Sustainability - Practising organic and great CSR, Vegan*

## RED WINE

**Care, Tinto Sobre Lias, Cariñena, Spain, 2021, £14.90**  
Fragrant and ripe red and black fruit with great balance  
*Sustainability - Waste recycling plan and energy optimisation, Vegan*

**La Place, Merlot, Languedoc-Roussillon, France, 2021, £16.80**  
Elegant with a ripe damson fruit character and smooth tannins

**Ramon Bilbao, Rioja Crianza Journey Collection, Rioja, Spain, 2018, £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*

## FIZZ

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

**Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV, £22.00**  
Delicate, zesty Prosecco, exuding green apples and citrus  
*Sustainability - Certified green energy and part of integrated pest management, Vegan*

**Hattingley Valley, Classic Reserve, Hampshire, Great Britain, NV, £45.00**  
Benchmark sparkling English wine with delicate fruit aromas and rich toastiness on the finish  
*Sustainability - Extensive recycling, renewable energy and local supply, Vegan*

## BEER, LAGER, ALES and CIDERS

|  |       |
|--|-------|
| Toast Session IPA, 330ml   | £4.95 |
| Toast Craft Lager, 330ml   | £4.95 |
| Rekorderlig Cider, 500ml<br>(Apple, strawberry and lime, pear, wild berries) | £4.95 |



## Contact us

Email our team at [catering@admin.ox.ac.uk](mailto:catering@admin.ox.ac.uk)

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

Find out more about our catering services at <https://estates.admin.ox.ac.uk/occasions>



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