



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 and Canapés:
Refreshments and Breakfast:

Before midday, **three** working days on all orders.
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.



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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	£1.75
Tea, coffee, biscuits	138-176kcal	£2.75

HEALTHY AND INDULGENT TREATS

Tea, coffee, homemade cookie (V)	232-397kcal	£4.10
Tea, coffee, mini Danish pastries (V)	160-190kcal	£4.35
Tea, coffee, freshly cut fruit platter (vg)	120 -180kcal	£4.30
Tea, coffee, mini tray bake selection (brownies, flapjack, lemon drizzle) (V)	142-207 kcal	£5.25
Tea, coffee, mini Danish pastries, freshly cut fruit platter (v)	280-310kcal	£6.90
Tea, coffee, coconut yoghurt with fruit compote, freshly 280-310kcal cut fruit platter and granola (vg)	264-294kcal	£8.70
Tea, coffee, mini Danish pastries, coconut yoghurt with fruit compote , freshly 280-310kcal cut fruit platter and granola (v)	424-454kcal	£11.10

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
Root vegetable crisps	216kcal	£2.00
Individual piece of fruit (apple, banana, orange)	47-77kcal	£1.00
Individually wrapped packet of biscuits	138-146kcal	£1.10
Home-baked cookie	232-367kcal	£2.35
Mini tray bake selection (brownies, flapjack, lemon drizzle) (v)	142-207kcal	£3.50
Gluten-free tray bake selection (chocolate brownie, caramel shortcake, cranberry flapjack)	178-252kcal	£6.50



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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 granola (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 and vegan sharing lunch platters for a delicious alternative

TRADITIONAL WORKING LUNCH PLATTER

£47.50 per platter, 433-625kcal

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

Cheese and Spring Onion,
Egg Mayonaise,
Mature Cheddar Ploughmans
Vegan Cheese Ploughman's,
Roast tomato & hummous

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

Serves five people

OCCASIONS WORKING LUNCH PLATTER

£68.90 per platter, 739kcal

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

Cheese and Spring Onion,
Egg Mayonaise,
Mature Cheddar Ploughmans
Vegan Cheese Ploughman's,
Roast tomato & hummous

Pea & Oxford Blue Arancini (vg)
Parsnip Bhajis Chilli Ketchup (v)

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

Serves five people

SPECIAL OCCASIONS WORKING LUNCH

£16.25 per person, 905-1609 kcal

A selection of vegetarian and vegan artisanal baguettes:

Somerset brie,
Feta, zaatar and roasted veg,
Hummus, peppers and tomato (v)

Chef's choice of two salads (v)

Pea & Oxford Blue Arancini (vg)
Parsnip Bhajis Chilli Ketchup (v)

Dark Chocolate & coconut delice, orange & mango compote, honeycomb (vg)

Served with water and juice.

Minimum of ten people



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LUNCH OPTIONS

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

TRADITIONAL WORKING LUNCH PLATTER

£47.50 per platter, 463-625kcal

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

Egg Mayonaise,
Vegan Cheese Ploughman's,
Chicken Salad,
Tuna Mayonaise

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

Serves five people

OCCASIONS WORKING LUNCH PLATTER

£ 68.90 per platter, 740kcal

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

Egg Mayonaise,
Vegan Cheese Ploughman's,
Chicken Salad,
Tuna Mayonaise

Spiced chicken skewers
Parsnip Bhajis Chilli Ketchup (vg)

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

Serves five people

SPECIAL OCCASIONS WORKING LUNCH

£16.25 per person, 905-1609kcal

A selection of vegetarian, vegan and meat artisanal baguettes:

Somerset brie,
Feta, zaatar and roasted vegetable,
Hummus, peppers and tomato (v)
Beetroot falafel,
Ham and Emmenthal cheese,
Harissa chicken

Chef's choice of two individual salads (v)

Spiced chicken skewers
Parsnip Bhajis Chilli Ketchup (vg)

Chocolate & coconut delice, orange & mango compote, honeycomb (vg)

Served with water and 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

CLASSIC PACKED LUNCH

£8.95 per person, 571-772kcal

An individual lunch to include:

A sandwich, choose from:

Egg Mayo,
Cheddar Ploughman's,
Chicken Salad,
Tuna & Sweetcorn

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

OCCASIONS PACKED LUNCH

£10.95 per person, 558-681kcal

An individual lunch to include:

A homemade salad, choose from:

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

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



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LIGHT BITES

Our light bites are served on a board with ten items

MEAT-FREE	Pea and Oxford Blue Arancini (v)	300kcal	£36.90
	Beetroot and Feta falafel with beetroot tzatziki (vg)	64kcal	£36.90
	Wild mushroom, garlic and tarragon roll with a maple glaze (vg)	96kcal	£36.90
	Parsnip Bhajis with chilli ketchup (vg)	103kcal	£36.90
	Mushroom, garlic and herb tart (vg)	161kcal	£36.90
FISH	Yakitori salmon skewer	114kcal	£36.90
MEAT	Pork and apricots sausage rolls (af)	163kcal	£36.90
	Spiced chicken skewers (gf)	134kcal	£36.90
	Harissa spiced meatballs where the mustard mayonnaise (af)	93kcal	£36.90



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PIZZAS

Our delicious pizzas delivered to your meeting

£9.95 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

Blue cheese, spinach, red onion and aubergine, mozzarella, tomato sauce (v) 485kcal

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 drinks reception or as a wonderful accompaniment to your working lunch.

MEZZE BOARD (v)

£19.50, 360kcal

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

TAPAS BOARD

£39.90, 280kcal

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

VEGAN THALI BOARD (vg)

£29.90, 312kcal

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

CHEESE BOARD

£37.90, 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

£2.75 per person

Basil & garlic olives (v)	107kcal
Hand-cooked Crisps (vg)	201kcal
Crispy Corn (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 25 people

Choose three options for £13.80

Choose five options for £17.60

Fig wrapped in Parma Ham	40kcal
Spicy chicken lollipop	65kcal
Chargrilled asparagus with Parma Ham & sun-dried tomato (gf)	52kcal
Avocado salsa, coriander & chopped red pepper on chorizo (gf)	83kcal
Rosette of smoked salmon & lemon zest on roast potato (gf)	50kcal
Goat cheese with pistachio, pink pepper corn & cranberry ball (vg)	89kcal
Crunchy vegetables wrapped in spinach tortilla (vg)	22kcal
Mixed roasted peppers on carrot, with red pepper pesto (df/vg/gf)	17kcal
Half artichoke with pepper mousseline & fried leek (df/vg)	65kcal
Aubergine caviar & red pepper wrapped in Aubergine (gf)	58kcal
Spiced aubergine square, coriander & red pepper on vegan, gluten-free bread (ve/gf)	70kcal
Chargrilled carrot zucchini tower, red pepper tapenade (ve/gf)	28kcal
Grilled zucchini wrap with rocket, peppers & tapenade (ve/gf)	24kcal
Carrot cup with grated celeriac, salad & red pepper (ve/gf)	17kcal
Bundle of julienne vegetables with chives & balsamic dressing (ve)	
Mixed roasted peppers with red pesto on fcelle (ve)	16kcal
Rhubarb crème brûlée and pistachio tart (vg)	31kcal
Lemon curd meringue tartlet (vg)	36kcal
Elderflower, blueberry and raspberry dome, lavender orange shortbread (vg)	35kcal
Lemon and almond scone topped with lemon mousse and kiwi (vg)	36kcal
Mini fresh fruit tartlet vanilla cream (vg)	37kcal
Dark chocolate and caramel slice (vg)	38kcal
Strawberry cheesecake (vg)	38kcal

SWEET CANAPÉS

Minimum 25 people

£4.95 per canapé



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WINE LIST

WHITE WINE

Care, Blanco Sobre Lias, Cariñena, Spain, 2021 £16.45

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 £18.00

Light and crisp with delicate citrus fruit aromas
Sustainability – CSR programme, Vegan

Ken Forrester, Petit Chenin, Western Cape, South Africa, 2021 £24.00

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 £16.45

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 £18.00

Elegant with a ripe damson fruit character and smooth tannins

Ramon Bilbao, Rioja Crianza Journey Collection, Rioja, Spain, 2018 £24.00

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, 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 £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 £45.00

Delightful hedgerow fruits and brioche notes combine with sweet apple and stone fruits.

Copenhagen Organic Sparkling Tea Blue, DK £26.00

Based on 13 different teas, including Jasmine, white teas and Darjeeling.
Vegan

Copenhagen Organic Sparkling Tea Pink, DK £26.00

Based on 11 different teas, including Oolong, Hibiscus and Silver Needle.
Vegan

BEER, LAGER, ALES and CIDERS

Lucky Saint Unfiltered Lager, NRB 0.5%, 330ml £5.50

Toast Session IPA, 330ml £5.50

Toast Craft Lager, 330ml £5.50

Rekorderlig Cider, 500ml £6.00

(Apple, strawberry and lime, pear, wild berries)



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