

OCCASIONS

AT OXFORD

INTERNAL HOSPITALITY
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, look forward to hosting your hospitality. Our team are passionate about delivering the very best 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 Planon 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. 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.
- 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

Breakfast, lunches, buffets

VIP lunch/dinner/reception drinks

Notice required

24 hours

48 hours

5 working days

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HOT BEVERAGES (minimum 10 people)

Tea, coffee	£1.15
Tea, coffee, biscuit	£1.95
Tea, coffee, home-baked cookie	£2.20
Tea, coffee, mini Danish pastries	£2.60
Tea, coffee, freshly made mini tray bake selection (brownie, flapjack, lemon drizzle)	£2.95
Tea, coffee, mini Danish pastries, freshly cut fruit platter with seasonal berries	£4.00
Tea, coffee, granola yoghurt pot, freshly cut fruit platter with seasonal berries	£4.55



COLD BEVERAGES

Still water 500ml	£1.15
Sparkling water 500ml	£1.15
Canned soft drinks 330ml	£1.25
Standard orange juice 1L	£1.60
Standard apple juice 1L	£1.60
Still water 1.5L	£2.50
Sparkling water 1.5L	£2.50
Fairtrade orange juice 1L	£2.95
Fairtrade apple juice 1L	£2.95
Elderflower pressé 750ml	£3.75



ADD A LITTLE SOMETHING TO YOUR DRINKS BREAK

Selection of handcrafted potato and root vegetable crisps	£0.75
Individual piece of fruit (apple, banana, orange)	£0.80
Individually wrapped packet of biscuits	£0.85
Homemade sausage roll	£1.35
Home-baked cookie	£1.45



BREAKFAST (minimum 10 people)

Selection of mini Danish pastries (2 per person)

£1.65

Freshly cut seasonal fruit

£1.65

Greek yoghurt with granola and fruit compote

£2.05

Alden's Butchers, cured bacon bap

£2.25

Alden's Butchers, sausage bap

£2.25

Roasted field mushroom bap (v)

£2.25

Mini croissants
(Includes cheese and ham, and cheese and tomato)

£2.75



Selection of mini bagels (2 per person)
(Includes traditional smoked salmon, cucumber ribbon and lemon cream cheese)

£2.75



SIMPLE SANDWICH LUNCH

1.5 rounds of classic sandwiches per person
(A selection of meat, fish and vegetarian sandwiches)

served with

Kettle Chips

£4.15 per person

TRADITIONAL WORKING LUNCH

1.5 rounds of classic sandwiches per person
(A selection of meat, fish and vegetarian sandwiches)

served with

Kettle Chips

Fresh fruit bowl

Water and juice

£6.50 per person

OCCASIONS WORKING LUNCH

1.5 rounds of classic sandwiches per person
(A selection of meat, fish and vegetarian sandwiches)

served with

Chicken yakitori

Handcrafted individual vegetarian quiche

Kettle Chips

Seasonal cut fresh fruit

Water and juice

£8.40 per person

SPECIAL OCCASIONS WORKING LUNCH

Chef's choice of two salads, served individually

Homemade sausage roll

Serrano ham bruschetta with sun-dried tomato and olive tapenade

Onion bhaji with coconut lime and chilli crème fraiche

Smoked salmon, lemon and chive cream cheese blini

Fresh lemon posset with seasonal berry compote

Water and juice

£10.75 per person

SIMPLE PACKED LUNCH (minimum 10 people)

Individual packed lunch, including:

Sandwich, crisps and bottle of water

£3.50 per person

TRADITIONAL PACKED LUNCH (minimum 10 people)

Individual packed lunch, including:

Sandwich, crisps, chocolate bar, fruit and bottle of water

£5.50 per person

FINGER FOOD (minimum 10 people)

Homemade sausage roll (2per person)	£1.35
Chipolata sausages with roast onion mayonnaise (3 per person)	£1.50
Pork pie with piccalilli (1 per person)	£1.50
Chicken breast yakitori with a soy, honey and ginger dipping sauce (1 per person)	£1.75
Individual Serrano ham with sun-dried tomato and olive tapenade salad (1 per person) (gf)	£1.95
Chargrilled beef churrasco skewer with gremolata (1 per person)	£2.75
Mackerel rillettes on a gluten free croute with pickled grape (1 per person) (gf)	£2.00
Smoked salmon, lemon and chive cream cheese blini (2 per person)	£2.35
Onion bhaji with mango chutney (2 per person) (v)	£1.00
Wild mushroom and goats cheese arancini (2 per person) (v)	£1.50
Cheese straws (3 per person) (v)	£1.50
Vegetable spring roll with plum dipping sauce (2 per person) (v)	£1.50
Mini quiches (2 per person) (v)	£1.50
Bruschetta with heritage tomato, shallot and torn basil (1 per person) (v)	£2.00
Marinated mozzarella and cherry tomato skewer with basil pesto (1 per person) (v) (gf)	£2.00
Spanish tortilla with piperade (1 per person) (v) (gf)	£2.20



SHARING BOARDS (minimum order of 5 boards if ordered on their own)
Deli boards serve two people as a healthy lunch or 4-5 people to graze

GROCER'S BOARD (v)

Minted broad bean houmous, baba ganoush, beetroot and ricotta salsa, roasted English roots, grilled artichokes and khobez bread

£10.95 (per board)

PLOUGHMAN'S (v)

Hand carved Oxford marmalade ham, a selection of local and British cheeses, sweet pickled shallots, spiced pear chutney, heirloom tomatoes and sourdough

£13.95 (per board)



CHEESE BOARD (v)

A selection of handpicked Oxfordshire cheeses with seasonal chutney, grapes, celery and walnuts

£15.00 (per board)

TAPAS

Manchego, chorizo, anchovies, fire-roasted peppers, garlic aioli, sunblushed tomato tapenade, marinated olives and fougasse bread

£15.95 (per board)



FISHMONGER

Sea trout rillettes, kedgeree arancini, gin-cured smoked salmon, citrus remoulade, cornichons, fresh watercress and rye bread

£16.95 (per board)



SALADS (minimum order of 2 bowls)

One salad bowl will serve five people

Spinach, roasted squash and roasted pepper

Baby red chard, maple beets and sherry vinegar

Green bean, orange and toasted hazelnut

Charred broccoli, lemon and pine kernels

Potato and red apple salad with herb crème fraiche

Wild rocket, sun-blushed tomato, puy lentils and balsamic

£8.25 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

COLD OPTIONS

Charred loin of beef and chimichurri dressing

Gochujang sweet and spicy Korean chicken with kimchi

Pan seared chicken with haricots verts, sherry vinaigrette and fresh tarragon

Chipotle salmon taco with lime yoghurt and avocado salsa

Giant cous cous and quinoa with broad beans, marinated roots, sumac crème fraiche and pomegranate (v)

Grilled halloumi, roasted aubergine and courgette with sweet chilli and lime salsa (v)

HOT OPTIONS

Our local Oxford Butcher's sausages with creamy mash, crispy onions and gravy

Malaysian chicken rendang with pilau rice

Slow cooked shoulder of lamb shepherd's pie and gravy

Tiger prawn pad Thai

Mushroom and pearl barley risotto with rocket and mascarpone (v)

Butternut, ricotta and spinach Bastille with wild rocket and Parmesan (v)

SALAD CHOICES

Spinach, roasted squash and roasted pepper

Baby red chard, maple beets and sherry vinegar

Green bean, orange and toasted hazelnut

Charred broccoli, lemon and pine kernels

Potato and red apple salad with herb crème fraiche

Wild rocket, sun-blushed tomato, puy lentils and balsamic

Green leaf salad

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

£15.00 per person

£18.75 per person



ROUND CAKES (serves 12 people)

- Victoria sponge
- Chocolate cake
- Carrot cake
- St. Clements cake

£15.50 per cake

TRAY BAKES (minimum 10 people)

- Mini tray bake assortment (brownie, flapjack, lemon drizzle)
- Gluten free chocolate brownie
- Flapjack
- Lemon drizzle
- Millionaire's shortbread
- Bakewell tart

£1.50 per person
 £2.15 per person
 £2.15 per person
 £2.15 per person
 £2.15 per person
 £2.15 per person

AFTERNOON TEA (minimum 10 people)

Cream tea

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

£3.95 per person

Afternoon 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

£8.95 per person

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

£3.25 per person

DESSERT OCCASIONS (minimum 10 people)

- Chocolate mousse
- Lemon posset
- Seasonal Eton mess

£2.95 per person
 £2.95 per person
 £2.95 per person





CANAPÉS (minimum 20 people)

Three choices
Five choices

SAVOURY

Parmesan, sun-blushed tomato and chive macaroon (v)
Oxford Blue cheese mousse with pear chutney (v)
Goats cheesecake with red onion marmalade (v)
Torched fig and sweet red onion chutney on a gluten free crostini (v) (gf)

£6.00 per person
£10.00 per person



Poached salmon blini with dill and lime mascarpone
Ceviche of sea bass on crostini
Sriracha tiger prawn with mango dressing (gf)

Scotch quails egg with remoulade
Ham hock terrine with piccalilli (gf)
Smoked chicken with charred corn (gf)
Beef carpaccio, toasted walnut and Gorgonzola (gf)



SWEET

Madagascan vanilla and white chocolate cheesecake and glazed pear crisp
Rum baba
Chocolate and salted caramel tart
Seasonal Eton mess

NIBBLES (minimum 10 people)
Olives, nuts and crisps

£1.75 per person

Minimum order of 5 bottles

WHITE

Terre Forti trebbiano Chardonnay 2016, Italy, 12% ABV
Light and crisp with flavours of apples and pears

Kudu Plains chenin blanc 2016, South Africa, 13% ABV
Easy-drinking, fresh citrus and peach flavours with a refreshing finish

San Abello sauvignon blanc 2016, Chile 12% ABV
Dry and crisp with fresh tropical fruit aromas and flavours of gooseberry and lime

RED

Terre Forti sangiovese 2016, Italy, 12% ABV
Fruity and light, with simple flavours of cherries and summer fruits

Kudu Plains pinotage 2012, South Africa, 13% ABV
Friendly and approachable with ripe plum and blackcurrant fruit

Castillo Clavijo Rioja Crianza 2013, Spain 12.5% ABV
Aromas and flavours of bright red berry fruit balanced by vanilla and spice

ROSÉ

Terre Forti sangiovese rosato 2016, Italy, 12% ABV
A dry rosé wine with aromas and flavours of cherries and wild berries

The Bulletin zinfandel rosé 2016, USA, 10% ABV
Juicy and ripe flavours of strawberry and watermelon with a hint of sweetness

Statua pinot grigio blush Sicilia IGT 2015, 12.5% ABV
A light, fragrant white wine, with aromas and flavours of white peach, flowers and juicy apples

FIZZ

Marquis de la Valette NV France, 12% ABV
Bright, light golden colour. Floral and white fruit notes with superb freshness

Belstar prosecco NV Italy, 11% ABV
Soft, fruity and refreshing with citrus, pear and floral aromas

Pannier Brut NV France, 12% ABV

Palmer & Co Brut Reserve NV Champagne, 12% ABV
Subtle notes of brioche, pastries and acacia flowers with fresh fruit aromas

£8.00 per bottle

£11.00 per bottle

£15.00 per bottle

£8.00 per bottle

£11.00 per bottle

£15.00 per bottle

£8.00 per bottle

£11.00 per bottle

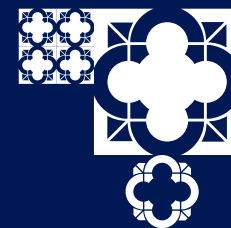
£15.00 per bottle

£12.00 per bottle

£16.00 per bottle

£29.50 per bottle

£40.00 per bottle



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