

Andrew Wiles Building
Radcliffe Observatory Quarter
Woodstock Road
Oxford OX2 6GG
United Kingdom

+44 (0)1865 615130
events@maths.ox.ac.uk
www.maths.ox.ac.uk

Oxford Mathematics Catering Menu

Please note all events:

1. Require 14 working days notice for final numbers, Menu choices & Dietary requirements.
2. Require 7 days notice for any amendments in numbers for all functions including wine events.
3. Require 7 days notice for cancellations or a charge will be incurred.
4. Late bookings within 7 days have to be communicated to the catering department by email or telephone – in addition to Planon entry.

Beverage and Pastry Selection

Tea and Coffee Trays

Freshly ground Fair trade coffee, Breakfast and speciality teas **£1.35**

With a selection of Biscuits **£2.10**

Optional Extras

Mineral water - Sparkling and Still **£2.40 per litre**

Fruit juice - Orange or Apple **£3.20 per litre**

Soft drinks – Coke, Diet Coke, Sprite, Fanta **£1.95 each**

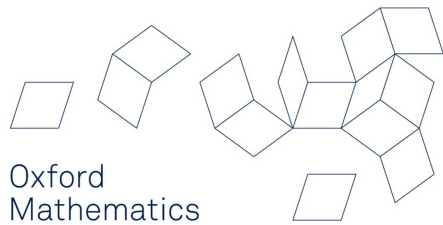
Cake & Pastry Selection

Freshly Baked Danish Pastries **£2.25 per person**

Mixed Tray Bake Selection **£2.25 per person**

Mini Muffin Selection **£2.25 per person**

Home Baked Cookies **£2.25 per person**



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Breakfasts

Light

£6.30 per person

A selection of freshly baked Danish pastries & croissants with Butter & Jam

Healthy

£7.80 per person

Granola yoghurt pots made with Natural yoghurt, fruit compote & topped with Maple & Pecan Granola topping.

Honey & Bran Muffin

Fresh Fruit Platter

Hot

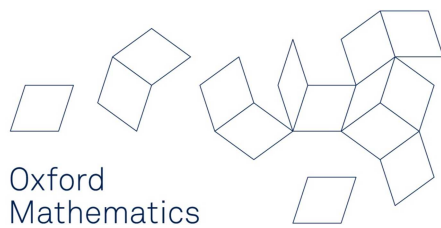
£7.80 per person

Bacon Rolls,

Cumberland sausage rolls

Filled Croissant with Flat mushroom & Cheese

All breakfast Options are served with Orange Juice & Fresh Coffee & Tea



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Working Lunches

Sandwich Lunch Premium

£13.80 per person

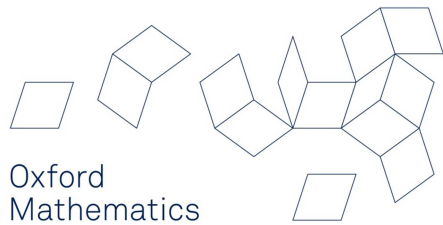
Selection of freshly prepared Wraps, Rolls, Baguettes & Sandwiches with fresh Vegetable sticks & houmous, Olive & Feta pots & Assorted Mini Quiches.

Sandwich Lunch Traditional

£11.40 per person

Selection of sliced breads with Meat, Fish & Vegetarian Fillings

Both sandwich lunch Options include 1½ rounds of sandwiches, Kettle crisps and fresh Seasonal fruit platter served with Juice and Water



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Cold Fork Buffets

£19.20 per person

Please choose one meat or fish option and one vegetarian option.

Meat & Fish

Platter of roasted meats with traditional pickles & Chutneys
Classic Chicken Caesar Salad
Salmon & Leek Tart
Shredded Beef in Crisp Yorkshire puddings with Horseradish Cream

Vegetarian

Stilton & Broccoli Tart (V)
Spanish Goat's Cheese & Spinach Tortilla (V)
Roasted Vegetables in Pepper shell topped with Crumbled Feta (V)
Caramelised Onion & Goats Cheese Tart (V)

Please choose four of the following salads

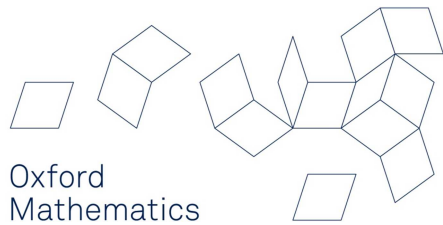
Seasonal Mixed Leaves
Baby Plum Tomato, Mozzarella, Fresh Basil & balsamic dressing (V)
Chunky Coleslaw (V)
Potato salad with fresh herbs (V)
Wild Rice Salad with Fresh Herbs, Dried Fruits & Toasted Seeds
Fusilli with Roast Peppers & pesto dressing
Spiced Couscous Salad
Chunky Cucumber Salad with Minted Yoghurt Dressing

A selection of freshly baked breads

Desserts - Please choose one option

Seasonal Fresh Fruit Platter
French Apple Flan
Treacle Tart with Fresh Whipped Cream
Plum Crumble Cake

The above price will include Juice and Water at Lunch and 2 servings of Coffee, Tea and standard biscuits (Morning and Afternoon)



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Cold Fork Buffets

£26.40 per person

Please choose one meat, one fish, and one vegetarian option

Meat

Platter of Continental Meats to include salami selection, Parma Ham & Chorizo with olives pots & relishes

Marinated Honey & Mustard Chicken

Shredded Thai style beef with salad of Crisp beanshoots, vegetables & noodles

Sliced Wiltshire Ham with Hand Raised Pork Pie & Grain Mustard Pots

Fish

Poached Salmon with Dill Mayonnaise

Seared Tuna with fine bean, red onion & coriander Salad

Smoked Peppered Mackerel Fillet on baby Gem lettuce with Horseradish cream

Natural Smoked Haddock Tart with Cheddar Rarebit Topping

Vegetarian

Oxford Blue Cheese & Leek Tart (V)

Spinach & Pepper Roulade (V)

Ratatouille Tart with fresh Basil (V)

Please Choose 4 from the following Salad Options

Crisp Romaine Lettuce with parmesan with toasted croutons (V)

New Potatoes with Chive Mayonnaise (V)

Red Cabbage Coleslaw (V)

Salad of fine beans, roasted shallots and balsamic dressing (V)

Orzo Pasta with Roasted Peppers & Basil in light vinaigrette (V)

Spinach, olives & Crumbled Feta (V)

Waldorf salad in light vinaigrette with dried Fruits & nuts (V)

Mixed Bean Salad with Peas Fresh Herbs & Sweetcorn in garlic dressing (V)

A selection of freshly baked breads

Desserts -Please choose one option

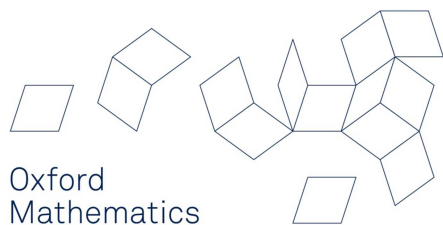
Fresh Seasonal Fruit Platter

Classic Lemon Tart

Tarte Tatin

Chocolate & Mascarpone Cheesecake

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Hot Fork Buffets

£19.20 per person

Please choose one meat or fish option and one vegetarian option

Meat & Fish

Traditional baked Lasagne with Garlic Bread

Chicken Chasseur

Classic Fishermans Pie

Mexican Chilli Con Carne

Sticky Lemon & Herb Chicken

Salmon & Dill Fishcake

Vegetarian

Penne Pasta with Roasted Mediterranean Vegetables bound in a Tomato & Basil Sauce topped with Mozzarella (V)

Rustic Broccoli & Cauliflower Bake with gorgonzola. (V)

Mushroom & Tarragon Stroganoff with Wild Rice (V)

Mixed Bean & Vegetable Chilli with Coriander Rice (V)

All served with Rice, Couscous or Buttered New Potatoes as appropriate and Seasonal mixed Leaves or Seasonal Vegetables

A selection of freshly baked breads

Desserts - Please choose one option

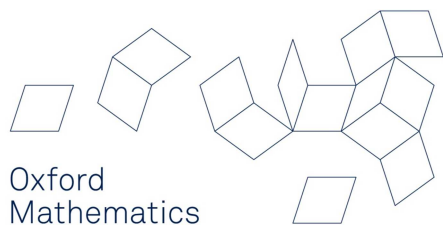
Seasonal Fresh Fruit Platter

Bakewell Tart

Seasonal Berry Tart

Pear & Almond Tart with Cinnamon Mascarpone

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Hot Fork Buffets

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Please choose one meat, one fish, and one vegetarian option

Meat

Classic Beef Bourguignon

Red Thai Chicken Curry

Paprika Pork with Wild Mushrooms

Sautéed Chicken & Chorizo in a rich Tomato sauce with olives and potatoes

Fish

Salmon, Smoked Haddock & Prawn Crumble

Cajun Salmon Fillet with Cool cucumber sour Cream

Roasted Cod with Parmesan Crumb and Tomato Salsa

Classic Seafood Bouillabaisse

Vegetarian

Roast gnocchi in a creamy white wine Sauce with a Wilted Spinach & Wild Mushrooms (V)

Butternut Squash & Roasted Pepper Stroganoff (V)

Thai Green Vegetable Curry (V)

Moroccan Spiced Aubergine with chick peas & Coriander and Toasted Naan (V)

All served with Rice, Couscous or Buttered New Potatoes as appropriate and Seasonal mixed Leaves or Seasonal Vegetables

A selection of freshly baked breads

Desserts - Please choose one option

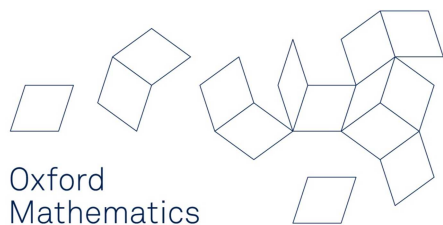
Fresh Seasonal Fruit Platter

Classic Lemon Tart

Tarte Tatin

Vanilla Cheesecake with Berry Compote

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Bowled Food Buffet

3 Bowl Selection

£19.20 per person

2 Bowl Selection

£13.80 per person

Meat Options

Chicken Caesar Salad on crisp Romaine Lettuce topped with Parmesan Shavings, & Toasted Croutons

Chorizo &, Kalamata Olive Pasta with Roasted Peppers, & Sundried Tomatoes topped with Crumbled Feta & Fresh Herbs

Parma Ham with Roasted Pear, Blue cheese & Rocket Salad topped with toasted Pine nuts

Shredded Hoi Sin Beef on a salad of Crisp vegetables & noodles, finished with beansprouts & Sesame Seeds

Fish Options

Seared Tuna Nicoise on salad of fine green beans, with black olives, Cherry Tomatoes and Sliced egg

Smoked Peppered Mackerel on Seasonal leaves with Potato salad dressed with a light Horseradish Cream

Flaked Cajun Style Salmon on Spiced Couscous finished with pumpkin seeds & Fresh herbs

Classic Prawn Marie Rose on Mixed leaf & Cucumber salad topped with smoked salmon

Vegetarian Options (V)

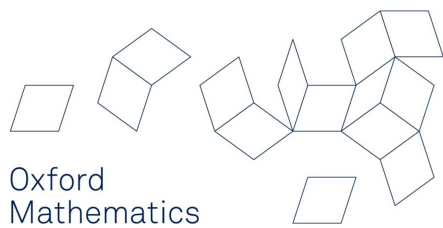
Greek Salad with spinach, olives & cherry Tomatoes finished with Crumbled Feta & Shredded Red onion

Roasted Vegetable & Basil Pasta with a light balsamic vinaigrette & topped with torn buffalo Mozzarella

Avocado & Asparagus with fine beans & peas, baby gem lettuce and a light minted yoghurt dressing

Waldorf salad with Shredded Celery, Braeburn Apples & Walnuts topped with Sliced Brie

Both bowled food Buffet Options will include fresh Seasonal fruit platter and be served with Juice and Water



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Deli Boards

£14.40 per person

One Deli Board serves 5 people

Traditional Board

Sliced Wiltshire Ham, mini Pork Pie, Mature Cheddar Cheese with pickles & Rustic Harvester rolls

Continental Board

Sliced Salami, Chorizo & Parma Ham with Ciabatta and Olive oil & Balsamic dipping pots, Kalamata Olive & Feta mix and puff pastry straws

Fish Board

Thai Fishcakes with sweet Chilli Dipping Sauce, Cajun Baked Salmon, and Smoked Peppered Mackerel with Horseradish Cream & Farmhouse malted bread

Mezze Board (V)

Falafel, Crisp Garden Vegetable Sticks, Marinated Olives & Feta, with Pitta Bread, Houmous & Tzatziki Dips

Asian Board

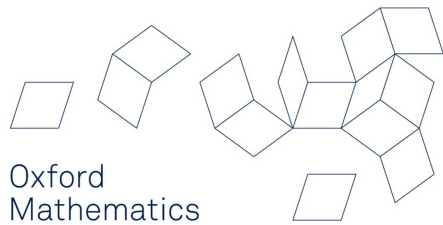
Marinated Chicken Skewers and mixed Asian Snacks including Mini Vegetable Samosas, Onion Bajhi and Spinach Pakora with Mango Chutney and Mint Yoghurt Dip.

Cheese Board (V)

Classic Cheese platter with selection of Mature Cheddar, Brie & Stilton with Real Ale Chutney, Fresh Grapes, Celery Sticks & assorted Crackers

Dessert Board

A Selection of all things sweet, Mini Tartlets topped with Seasonal fruit, Mini Chocolate Brownie & Flapjack, Mini Macaroons



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Bento Boxes

Bento 1 – Main Course Bento	£12.00 per person
Bento 2 – Main Course and Dessert Bento	£14.40 per person
Bento 3 – Starter, Main Course and Dessert Bento	£16.80 per person

Main Course Choices

Please choose one meat, one fish, or one vegetarian option

Classic Chicken Caesar with Crisp Romaine Lettuce, Shaved Parmesan and toasted Croutons

Thai Beef Skewers with Sweet Chilli noodles, Crisp Beanshoots Salad with Soy & Sesame dressing and Prawn Crackers

Poached Salmon & Watercress with Dill Mayonnaise with Rocket & Red Chard and Fresh Herb & Potato Salad & Dill Mayonnaise

Avocado & Crayfish Salad with Marie Rose dressing topped with Smoked Salmon served With Seasonal Leaves, and Baby Tomato & Cucumber salad

Roasted Mediterranean Vegetables topped with Buffalo Mozzarella and Fresh Basil, with Seasonal Leaves & Orzo Pasta Salad **(V)**

Crisp Falafel with Classic Greek Salad, Cherry Tomatoes & Olives and Hummus **(V)**

Dessert Choices

Please choose one option

Fresh Fruit Salad

Rhubarb & Strawberry Cake

Tiramisu

Vanilla Cheesecake with Berry Compote

Lemon Tart

Starter Choices

Please choose one option

Fresh Melon Slices with Parma Ham

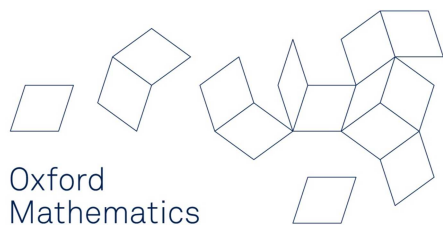
Tandoori Chicken Skewers with Minted Yogurt Dip

Thai Fish Cakes with Chilli Jam

Smoked Salmon with Lime & Chilli Dressing

Avocado & Baby Tomato Salad

Baked Aubergine with Grilled Halloumi



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Receptions

Selection A

£3.30 per person

Japanese Rice Crackers, Roasted nuts & Potato & Vegetable Crisps

Selection B

£4.50 per person

Marinated Olives, Sun Blushed Tomato and Feta, Seasoned Bread Sticks

Selection C (Canapé Selection) 4 items per person

£11.40 per person

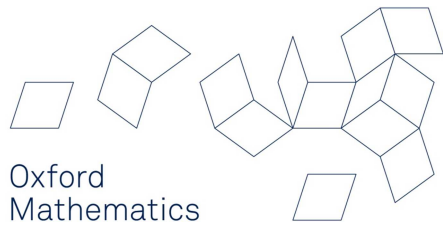
Welsh Rarebit with Rhubarb Chutney on Sour Dough Toasts

Wild Mushroom & Blue Cheese Tartlets

Smoked Salmon Blini, Sour Cream & Chives

Chicken Satay Peanut Dipping Sauce

Additional Canapés from £2.70



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Drinks Reception Packages

Drinks Package A

1 glass of Prosecco Frizzante NV

With Savoury Selection A

£7.80 per person

With Savoury Selection C

£15.50 per person

Drinks Package B

1 glass of Prosecco Frizzante NV
and

1 glass following wines:

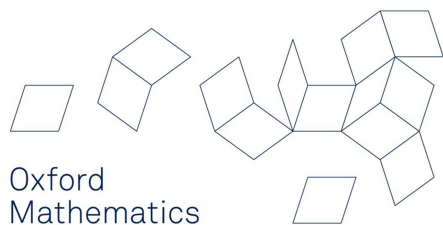
Cielo Sauvignon Blanc, Vento Italy.
Rocca Merlot, Vento Italy

With Savoury Selection A

£7.80 per person

With Savoury Selection C

£18.75 per person



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Standard Package Served Dinners

from £48.00 per person

Starters – Please choose one

Beef Tomato & Basil Bruschetta with Buffalo Mozzarella & Fresh Basil

Farmhouse pate with Sour dough Croutes

Prawns with a light Crème Fraiche Dressing on Avocado & Potato Salad

Mains - Please choose one

Hot

Roast Corn fed Chicken in Honey & Thyme Marinade with Roasted Roots & Potato Dauphinoise

Braised Steak, Mushroom & Ale Pie cooked with Oxford Ale and served with Crushed Potatoes & Seasonal Vegetable Panache.

Baked Salmon Supreme on a Spiced Cassoulet of Mixed Beans, Puy Lentils & Roast Peppers with Tomato & Onions, Topped with Cool Greek Yoghurt

Spinach & Goats Cheese filo pastry parcels with a fresh Salad of Rocket, Roasted Pear & Beetroot finished with Balsamic Glaze

Cold

Sliced Cider and Honey Baked Gammon, Seasonal salad and Ale Chutney served with Roasted Baby Potatoes

Poached Salmon with Lime & Dill Crème Fraiche, Rocket & Cucumber salad & new potatoes with Fresh herbs & light Vinaigrette

Seared Jerk Chicken Breast with Rice & Bean Salad, Grilled Pineapple & Spiced Tomato Salsa

Roasted Tomato & Three Cheese Galette with sweet onion Jam, Seasonal salad & Baby Roasted potatoes

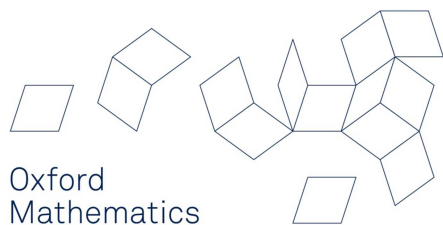
Desserts - Please choose one

Tropical Fresh Fruit Salad

Tiramisu

Vanilla Cheesecake with Berry Compote

Mixed Cheese Plate with Oat Cakes, Fresh Grapes & Chutney



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Premium Package Served Dinners

from £66.00 per person

Spring Menu (Available March, April, May)

Starters – Please choose one

Warm tartlet of Oxford blue cheese & avocado served with fine frisee and crisp sage & finished with a red wine shallot dressing

Salad of smoked duck breast served with a spiced orange chutney & watermelon

Poached fillet of smoked trout bound in a light horseradish cream served with a potato, caper & parsley salad and finished with a quail egg

Char- grilled asparagus, served with torn croutons, parmesan shavings, crisp Parma ham and a balsamic, tomato & spring onion reduction

Mains - Please choose one

Roast breast of Wiltshire chicken served on an herb creamed potato, wild mushroom & watercress tartlet, finished with a rich Rioja sauce

Slow cooked belly of Somerset pork served on smoked garlic potatoes, with pork scratchings and black pudding beignets finished with Bramley apple puree

Open ravioli of buttered spring vegetables, sautéed leeks, crisp basil & tomato

Roast fillet of Loch Duarte Scottish salmon served on wilted spring greens flavoured with smoked bacon, buttered fondant & finished with crisp pancetta, thyme & a red wine reduction

Desserts - Please choose one

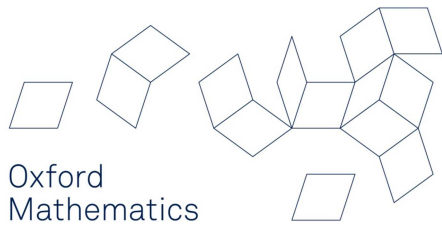
Sharp lemon tart served with an orange cream

Rich white chocolate & passion fruit cheesecake

Rhubarb panna cotta served with ginger biscuits

Dark chocolate pots served cinnamon doughnuts

Selection of Oxford cheeses served with apricot chutney & fruit cake



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Premium Package Served Dinners

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Summer Menu (Available June, July, August)

Starters – Please choose one

Lightly poached asparagus served with a light herb hollandaise

Tartlet of smoked haddock topped with a light curried glaze and served with lightly poached quails eggs and baby leeks

Crisp summer salad, smoked Wiltshire chicken & avocado finished with crisp Parma ham

Salad of watercress & crisp duck flavoured with soy sauce & ginger, finished with pickled bean sprouts & cucumber

Mains - Please choose one

Breast of corn fed Wiltshire chicken served with chive mash, caramelised shallots and wild mushroom & a soft herb fricassee

Pan-fried potato gnocchi served with minted summer peas & broad beans, baby leeks and finished with parmesan crisps

Poached fillet of West coast brill served with wilted spinach, olive oil mash and finished with a gazpacho dressing and crisp basil

Roasted Somerset pork loin served with plum chutney, roasted vine tomatoes crushed new potatoes with Sage

Desserts - Please choose one

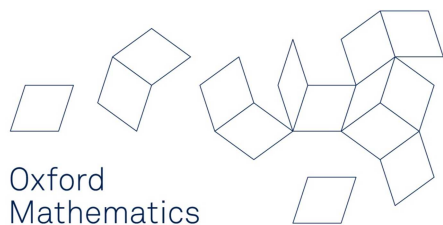
Chocolate tart served with a white chocolate and honeycomb

Individual summer pudding served with Devon clotted cream

Pimm's jelly served with mint ice cream

Lemon Posset with a brandy snap crisp

A selection of regional Oxford cheeses served with a summer chutney & fruit cake



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Premium Package Served Dinners

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Autumn Menu (Available September, October, November)

Starters – Please choose one

Smooth leek & potato soup served with crispy leeks.

Sliced Scottish smoked salmon served with celeriac remoulade & capers.

Butternut squash tartlet topped with Oxford blue cheese and finished with pickled wild mushrooms.

Coarse herb and pork terrine served with plum chutney.

Mains - Please choose one

Slow cooked leg of Gressingham duck served on braised cabbage & bacon and accompanied by fondant potato and honey roast carrots.

Chilli roasted pumpkin risotto served with English goats cheese fritters & crisp sage.

Poached breast of Hereford chicken served on bubble & squeak potatoes with roast shallots & wild mushroom, crisp pancetta & a red wine jus.

Roast fillet of cod served on a green pea puree with crisp fried potatoes, tomato ketchup and finished with a light curry dressing.

Desserts - Please choose one

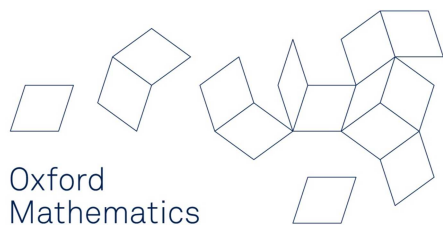
Pear & almond tart served with a cinnamon & orange cream.

Layered white & dark chocolate mousse served with a coffee cream.

Bread & butter pudding served with an apricot glaze.

Autumnal berry jelly

A selection of regional Oxford cheeses served with pumpkin chutney & fruit cake



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Premium Package Served Dinners

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Winter Menu (Available December, January, February)

Starters – Please choose one

Roast butternut squash & sage soup served with ravioli of Oxford blue cheese & apple.

Ham hock and grain mustard terrine, served with spiced winter piccalilli & sour dough tuiles

Loch Duarte Scottish smoked salmon layered with soft herb butter, served pickled cucumber, caper berries, salmon caviar & lemon mayonnaise.

Steamed Dim Sum Selection with Plum and sweet chilli sauce

Mains - Please choose one

Braised cheek of Hereford beef served on a parsnip creamed potato and finished with caramelised shallots, forest mushrooms, salsify and a rich red wine jus.

Pan fried breast of free range corn-fed chicken served with a fondant potato and accompanied by a little chicken & root vegetable pie, and finished with roasted beetroot and a smooth parsnip puree.

Roasted fillet of black bream served on an onion confit flavoured with black olives and accompanied with saffron roasted new potatoes and a rich bouillabaisse

Field Mushroom 'Wellington' served with braised winter cabbage & chestnuts, châteaux potatoes & carrot puree.

Desserts - Please choose one

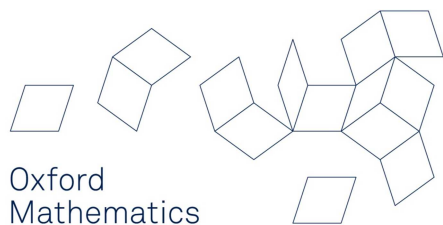
Warm Plum and almond tart with cinnamon mascarpone cream.

Chocolate & orange torte served with a bitter chocolate sorbet.

Apple tarte tatin served with a tarragon jelly, vanilla pod ice-cream & caramel.

Rich crème brulee served with a green tea granite & Eccles cakes.

A selection of regional Oxford cheeses served with a winter chutney & fruit cake.



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WINE LIST

Whites

Cielo Sauvignon Blanc, Vento, Italy

£9.25

A Dry White Wine with crisp Acidity and clean grassy fruit flavours, this is a wonderfully versatile white wine

Vaquero Unwooded Chardonnay, Monterey, California, USA

£12.00

Without oak, all of the ripe rich flavours of true chardonnay character can come to the fore, giving a wine, that is ripe and fruity, with a lovely lightness and long finish.

Three Choirs 'Winchcome Downs', Gloucestershire, England

£17.40

Martin Fowke, winemaker at Three Choirs, has done us proud with the 2010 vintage, an exclusive blend of Schonburger and Siegerrebe. It's dry, fresh and very aromatic – English wine at its best.

Reds

Rocca Merlot, Vento, Italy

£9.00

Beautifully light in both style and alcohol, this is a typical for wines from the prodigious Rocca stable. A pure honest Merlot with fantastic purity of fruit.

La Compania Cabernet Sauvignon, Colchagua Valley, Chile

£12.60

La Compania's Cabernet kicks up a storm at this level with terrific colour, saturated blackberry flavours, tones of brushwood & cedar, a pure beauty, nicely crafted & honest

Lacrimus Rioja 2008, Sendero Royal, Rioja, Spain

£14.40

Harmoniously balanced young Rioja, where the bright fruit is perfectly integrated with the oak, bearing all of the traditional trademark Rioja flavours

Rosé

Le Petit Pont Réserve Rosé 2009, Pays d'Oc, France

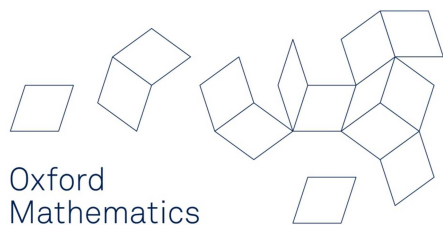
£10.20

Delicately fragrant rosé, with subtle hints of ripe red fruits, and cherry and strawberry dominating on the palate.

Mon Rosé de Montrose 2009, Pays d'Oc, France

£13.20

Light and delicate, this is an eminently drinkable rosé, with deliciously soft red fruit and clean singly refreshing acidity



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United Kingdom

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Sparkling / Champagne

Prosecco Frizzante NV, Colli Trevigiani, Enrico Bedin, (IGT), Italy **£13.80**

Lovely, light, gently sparkling Prosecco with the classic pear, summer apple and melon flavours, set in a delightful, soft palate, this has a gentler fizz than a Sparkling Wine.

Prosecco Spumante NV, Colli Trevigiani, Enrico Bedin, Italy **£17.40**

This fully sparkling Prosecco is gorgeously soft, full of creamy white-fleshed stone fruit, melon and summer apples. Prosecco is the traditionally delicate sparkling wine of the Veneto region of north-east Italy, home to other famous wines like those of Amarone della Valpolicella.

Champagne Gaston Dericbourg 'Cuvee de Reserve' Brut, Pierry NV **£33.60**

A supple and elegant champagne, this has hints of a smoky depth and Mandois's 'Cuvee de Reserve' has a gorgeously creamy texture, persistent mousse, and a long, refreshing finish.

Other options

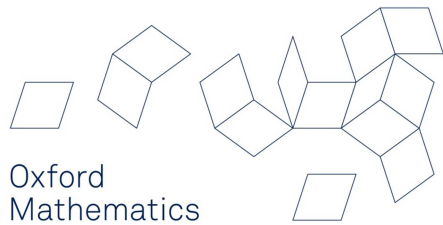
Bottled Beers	from £3.60
Elderflower Fizz	£2.90 per jug
Non Alcoholic Fruit punch	£3.00 per jug
Summer Pimm's	£19.20 per jug
Mineral water - Sparkling and Still	£2.40 per litre
Fruit juice - Orange or Apple	£3.20 per litre
Soft drinks – Coke, Diet Coke, Sprite, Fanta	£1.95 each

Corkage

Corkage per bottle * (includes Chilling, Glassware, Set-up and Clearing after the event)

£6.00 per bottle – Minimum 10 bottles charge i.e. £60.00

* does not include table linen or labour service



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Additional Labour Charges

These charges would only apply to bespoke drinks receptions, i.e. not one of the Drinks Reception Packages.

Service Style	Ratio	Weekday 09.00 – 17.00	Weekday 17.00 to 23.00	Weekend & after 23.00 any day
Manned Service Point i.e. table	Ratio: 1 to 40	£12.60 per hour	£18.60 per hour	£24.00 per hour
Tray Service	Ratio: 1 to 25	£12.60 per hour	£18.60 per hour	£24.00 per hour
Tray Service with toasts	Ratio: 1 to 10	£12.60 per hour	£18.60 per hour	£24.00 per hour

Please note:

- All events will require a management presence at a flat rate of £33.00 per hour
- All the charges indicated above would have a minimum of 4 hours charged
- Any event not ordering from one of the Drinks Reception Packages will be charged a minimum 6 bottles of wine