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
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
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
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)
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

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

The above price will include Juice and Water at Lunch and 2 servings of Coffee, Tea and standard biscuits (Morning and Afternoon)
Hot Fork Buffets  £26.40 per person

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

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

<table>
<thead>
<tr>
<th>3 Bowl Selection</th>
<th>£19.20 per person</th>
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<tr>
<td>2 Bowl Selection</td>
<td>£13.80 per person</td>
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**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*
Deli Boards

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
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
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
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
**Standard Package Served Dinners**

**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

**from £48.00 per person**
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
Premium Package Served Dinners from £66.00 per person

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
Premium Package Served Dinners from £66.00 per person

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
Premium Package Served Dinners from £66.00 per person

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.
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 ‘Winchcombe 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
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
**Additional Labour Charges**

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

<table>
<thead>
<tr>
<th>Service Style</th>
<th>Ratio</th>
<th>Weekday 09.00 – 17.00</th>
<th>Weekday 17.00 to 23.00</th>
<th>Weekend &amp; after 23.00 any day</th>
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<tbody>
<tr>
<td>Manned Service Point i.e. table</td>
<td>Ratio: 1 to 40</td>
<td>£12.60 per hour</td>
<td>£18.60 per hour</td>
<td>£24.00 per hour</td>
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<tr>
<td>Tray Service</td>
<td>Ratio: 1 to 25</td>
<td>£12.60 per hour</td>
<td>£18.60 per hour</td>
<td>£24.00 per hour</td>
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<tr>
<td>Tray Service with toasts</td>
<td>Ratio: 1 to 10</td>
<td>£12.60 per hour</td>
<td>£18.60 per hour</td>
<td>£24.00 per hour</td>
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**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