

The Andrew Wiles Building



Mathematical
Institute

Oxford
Mathematics



The spectacular Andrew Wiles Building, home of Oxford Mathematics, houses a major international conference venue. Our clients come from all sectors and continents as they take advantage of the largest purpose-built facilities in Oxford.



Facilities



Lecture Theatre L1

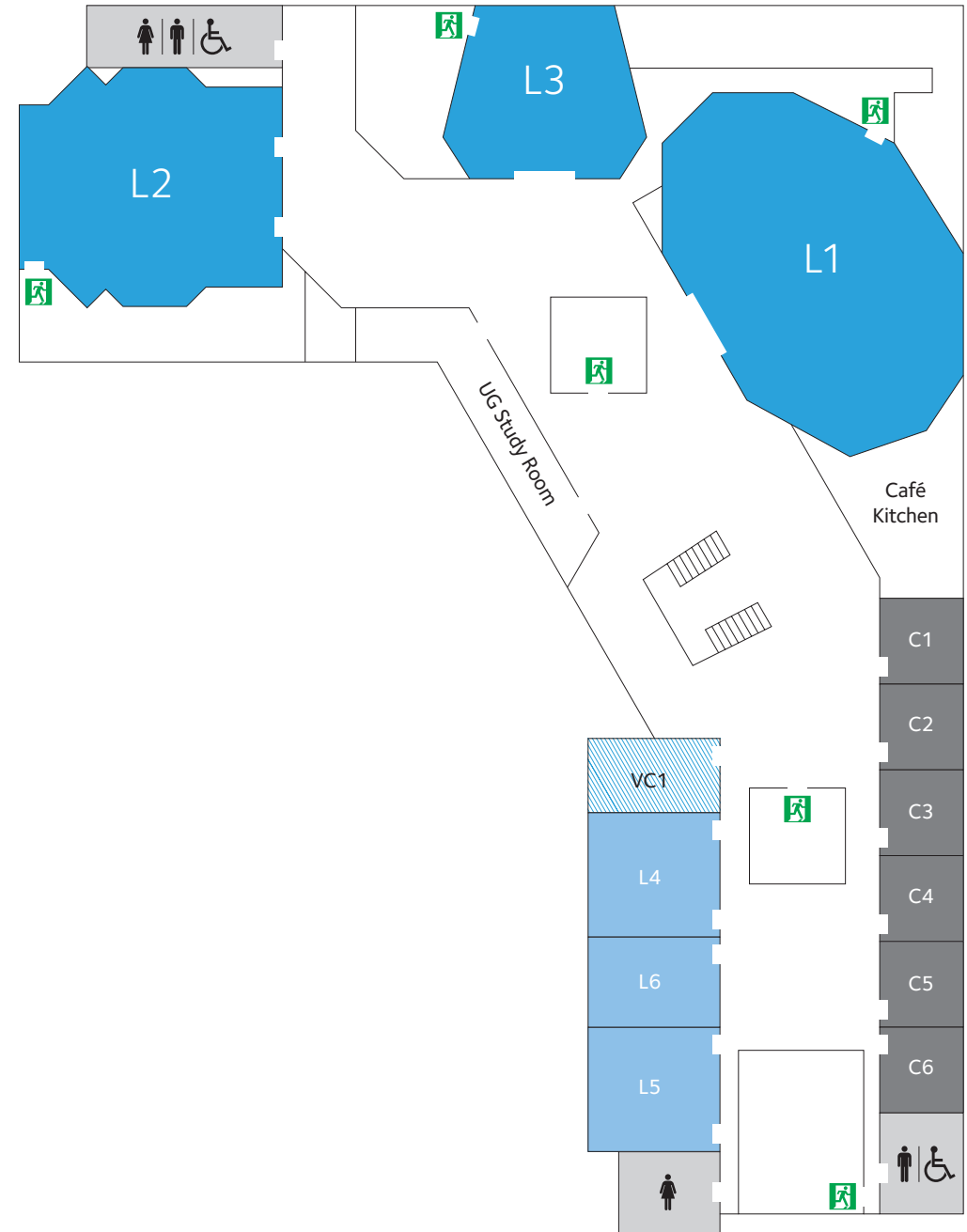
All lecture rooms come with data projectors, screens, microphones, whiteboards, Windows and Linux machines as well as connections for laptops via VGA or HDMI.

Room capacities

Lecture Theatres

Seminar/classroom style rooms with flexible furniture

Room	Capacity	Room	Capacity	Room	Capacity
L1	360	L4	60	C1	24
L2	210	L5	60	C2	24
L3	110	L6	40	C3	24
				C4	24
				C5	24
				C6	24



Lecture Theatre L2



Lecture Theatre L3



Seminar Room



Seminar Room



In addition to our main lecture theatres and seminar rooms, we also have two further rooms that are proving very popular with clients. Our stunning Common Room with a capacity of up to 300 (depending on room layout), with glass walls and ceilings, offers unrivalled views and is ideal for drinks receptions. Our prestigious Boardroom, located at the top of the building, can seat 26 people around a large central table and offers access to a roof terrace which can be used for catering in the summer.



Roof Terrace



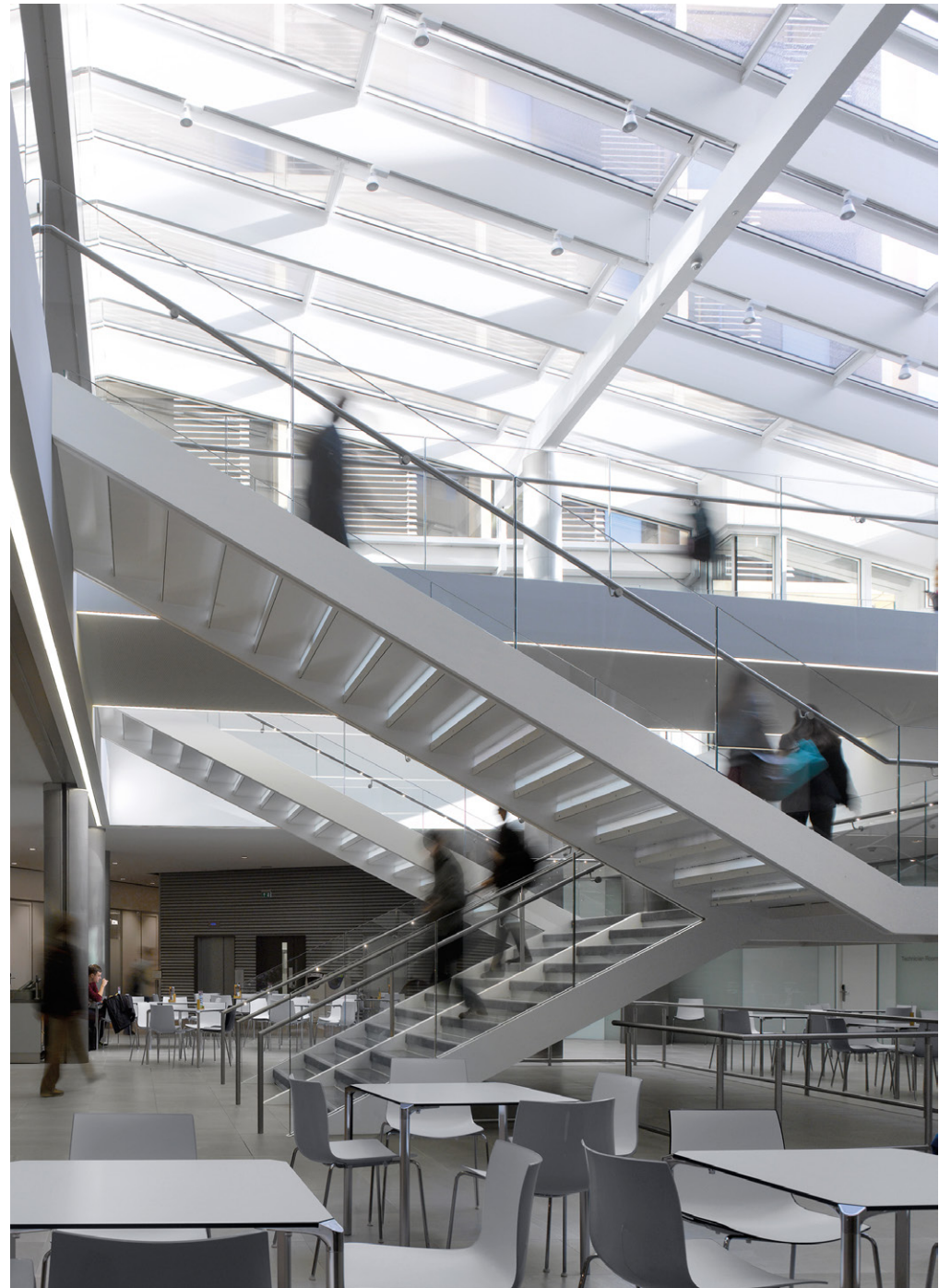
Boardroom



Common Room

We also have generous reception spaces outside the lecture theatres and seminar rooms for catering, poster sessions and exhibitor stands. Wi-Fi is available throughout the building via The Cloud. Eduroam is also available.





Catering



Catering

We offer a range of options designed to suit everything from day meetings to large conferences. We are happy to discuss your requirements and create bespoke options if you require something different to the options in this menu.

Allergens and dietary requirements

Please specify any allergies or dietary requirements when booking. Please note that although we can provide options that do not contain nuts, the kitchen cannot be guaranteed nut-free, and so people with very severe allergies may prefer to make alternative arrangements.

Booking guidelines

All events require a minimum of 14 working days' notice for final numbers, menu choices and dietary requirements.

Once a booking has been made, numbers can be adjusted by 10% of the total up to 7 days in advance of your event. After this period, we cannot guarantee to accommodate your requests.

If your event notice period is less than the required time, please speak to our Events team as soon as possible and we will try to accommodate your requests. Please be advised we may not be able to offer our full menu choice and some contents may need to be changed.

Prices and menu choices are applicable for 2018 and may be subject to change. Prices are quoted exclusive of VAT. VAT does not apply to bookings paid for by any University of Oxford Department with VAT registration number GB 125 5067 30.

Refreshments

Hot beverage (minimum 10 people)

All coffee served is freshly ground Fairtrade, accompanied by a selection of speciality teas and infusions

Tea and coffee	£1.70
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Tea, coffee, biscuits	£2.60
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Indulgent treats

Tea, coffee, homemade cookie (v)	£3.90
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Tea, coffee, mini Danish pastries (v)	£3.90
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Tea, coffee, mini tray bake selection (brownies, flapjack, lemon drizzle) (v)	£4.30
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Tea, coffee, mini Danish pastries, freshly cut seasonal fruit platter (v)	£4.80
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Cold beverage

Still water 500ml	£1.70
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Sparkling water 500ml	£1.70
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Canned soft drinks 330ml	£2.10
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Orange Juice 1L	£3.25
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Apple juice 1L	£3.25
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Cranberry juice 1L	£3.25
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Elderflower pressé 750ml	£4.90
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Elderflower cordial	£3.60
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Breakfast choices

(Minimum 10 people)

Hot breakfast £9.45

Alden's Butchers cured bacon bap

Alden's Butchers sausage bap

Roast field mushroom bap (v)

Freshly brewed coffee, tea and herbal infusions

Selection of juices

Conference breakfast £10.40

Butter croissant (v)

Selection of mini Danish pastries (v)

Butter, and fruit preserves

Yoghurt pot with granola and seasonal fruit compote (v)

Freshly brewed coffee, tea and herbal infusions

Selection of juices

Continental breakfast £12.35

A selection of butter croissants and bagels (v)

Yoghurt pot with granola and seasonal fruit compote (v)

Smoked salmon, smoked ham and a selection of British cheeses
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Selection of freshly baked breads (v)

Butter, and fruit preserves

Freshly brewed coffee, tea and herbal infusions

Selection of juices

Lunch

(Minimum 10 people)

Menu variations

Where lunches are booked over multiple days, please inform our Events team so that we can discuss menu variations for your event.

Simple sandwich lunch

£12.40

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

Served with Kettle Chips, water and juice

Occasions working lunch

£19.50

1.5 rounds of sandwiches per person (Selection of meat, fish and vegetarian sandwiches)

Chicken Yakitori

Homemade sausage roll

Freshly baked vegetarian quiche (v)

Marinated mozzarella & cherry tomato skewer with basil pesto (v)

Served with Kettle Chips, freshly cut seasonal fruit, water and juice

Special occasions working lunch

£23.40

Chef's choice of 2 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 (v)

Smoked salmon

Lemon and chive cream cheese blini

Fresh lemon posset with seasonal berry compote (v)

Served with water and juice

Classic packed lunch

£8.15

An individual packed lunch to include:

Sandwich, crisps, a piece of whole fruit, healthy snack bar, bottle of water

Occasions packed lunch

£12.40

An individual packed lunch to include:

Homemade salad, a bag of savoury popcorn, healthy snack bar and a bottle of water

Afternoon tea

(Minimum 10 people)

Cream tea

£8.15

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

Juice and water (v)

Afternoon tea

£14.25

Freshly brewed coffee and tea

Finger sandwiches to include smoked salmon, cucumber, cheese and tomato

A duo of freshly baked mini scones with preserve and clotted cream (v)

Your choice of one of the following: mini macarons, chocolate cake or Victoria sponge (v)

Juice and water

Finger food

(Minimum 20 people)

Choose four finger food items from the list below £13.65
Add additional choices for an extra £3.00 each

Chicken breast yakitori with a soy, honey and ginger dipping sauce (1pp)

Smoked salmon, lemon and chive cream cheese blini (2pp)

Wild mushroom and goats cheese arancini (2pp) (v)

Vegetable spring roll with plum dipping sauce (2pp) (v)

Homemade sausage roll (2pp)

Chipolata sausages, roast onion mayonnaise (3pp)

Pork pie with piccalilli (1pp)

Individual Serrano ham with sun-dried tomato & olive tapenade salad (1pp)

Chargrilled beef churrasco skewer with gremolata (1pp)

Mackerel rillettes on a gluten free croute with pickled grape (1pp)

Onion bhaji with mango chutney (2pp) (v)

Cheese straws (3pp) (v)

Mini quiches (2pp) (v)

Bruschetta, with heritage tomato, shallot and torn basil (2pp) (v)

Marinated mozzarella and cherry tomato skewer with basil pesto (2pp) (v)

Spanish tortilla with piperade (1pp) (v)

Hot and cold fork buffet

(Minimum 20 people)

All of our hot and cold buffets are suitable to be eaten whilst standing and are served with juice, water, bread and your choice of three salads and a choice of dessert.

Choose two items from list below £24.10

Choose three items from list below £31.85

Cold options

Charred loin of beef and chimichurri dressing

Teriyaki chicken with lime, honey and soy served with spicy chilli noodles

Chipotle salmon taco, lime yoghurt, avocado salsa

Charred polenta with macerated basil and tomato with ratatouille and olive dressing (v)

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

Hot options

West Country pork with cider and thyme cream sauce, wild mushrooms and honey shallots

Pan roasted chicken, haricots verts, sherry vinaigrette, fresh tarragon

Braised beef cheek with roast heritage carrots and horseradish mash

Tiger prawn pad thai

Moroccan fruity vegetable tagine, finished with preserved lemon and mint yoghurt (v)

Butternut, ricotta and spinach bastille, wild rocket and Parmesan (v)

Salad choices (v)

Savoy cabbage, kale and walnut slaw

Baby red chard, maple beets, sherry vinegar

Charred cauliflower, tomatoes and capers with radicchio

Potato & red apple salad with herb crème fraiche

Wild rocket, pimento, puy lentils, balsamic vinegar

Green leaf salad

Dessert choices

Chocolate Mousse

Lemon posset with seasonal berry compote

Seasonal Eton mess

Chocolate and salted caramel tart

Fresh cut fruit

Green leaf salad

Drinks reception

(minimum order 6 bottles)

Wine list

Bespoke drinks receptions can be created with drinks sold on a sale and return basis – catering staffing charges will apply in addition.

A longer wine list is available on request.

White wine

Terre Forti Trebbiano Chardonnay 2016, Italy	£11.70
Kudu Plains Chenin Blanc 2016, South Africa	£16.90

Rosé wine

Terre Forti Sangiovese Rosato 2016, Italy	£11.70
Statua Pinot Grigio Blush Sicilia 2015, Italy	£20.15

Red wine

Terre Forti Sangiovese 2016, Italy	£11.70
Kudu Plains Pinotage 2012, South Africa	£16.90

Sparkling & champagne

Prosecco Valdobbiadene Brut Crede Bisol 2015 37.5cl, Italy	£18.20
Marquis de Valette NV, France	£18.20

Cold beverage

Still water 1.5L (plastic bottle)	£2.80
Still water 750ml (glass bottle)	£3.25
Sparkling water 1.5L (plastic bottle)	£2.80
Sparkling water 750ml (glass bottle)	£3.25
Canned soft drinks 330ml	£2.10
Orange juice 1L	£3.25
Apple juice 1L	£3.25
Cranberry juice 1L	£3.25
Elderflower pressé 750ml	£4.90
Elderflower cordial	£3.60

Corkage

£11.00

(Minimum 10 bottles)

Corkage per bottle – includes chilling, glassware, set up and clearing after the event

Labour charges for drinks only receptions

The charges below are applied to drinks receptions that do not require the packaged offer, whether using our wines or your own.

Service Style	Ratio	Weekday 7.30–4.30	Weekday 4.30–11pm	Weekend & after 11pm any day
Staffed service Point	1 to 50	£15.60 per hour	£23.40 per hour	£27.30 per hour
Tray service	1 to 25	£15.60 per hour	£23.40 per hour	£27.30 per hour

All events will require a management presence at a flat rate of £39 per hour, plus staff in the ratios above.

All staffing charges have a minimum of 4 hours.

For drinks and nibbles reception packages ordering under the minimum number, labour will be charged separately and drink will be charged on consumption.

Nibbles & canapés

(Minimum 20 people)

Nibbles A

£3.80

Potato & vegetable crisps, wasabi peas and tortilla chips

Nibbles B

£5.15

Marinated olives & feta with seasoned sticks

Canapés A

£9.75

Please choose three canapés from our canapés menu

Canapés B

£16.25

Please choose five canapés from our canapés menu

Canapés

(Minimum 20 people)

Savoury

Parmesan, sun-blushed tomato and chive macaron (v)

Oxford Blue cheese mousse with pear chutney (v)

Goats' cheese cheesecake with red onion marmalade (v)

Torched fig with sweet red onion chutney, gluten free crostini (v)

Poached salmon on a beetroot and horseradish scone

Smoked salmon blini with dill & lime mascarpone

Ceviche of sea bass on crostini

Sriracha tiger prawn with mango dressing

Scotch quails egg with remoulade

Ham hock terrine with piccalilli

Smoked chicken and charred corn

Beef carpaccio with toasted walnut and gorgonzola

Sweet

Madagascar vanilla and white chocolate cheesecake with a glazed pear crisp

Rum baba

Chocolate and salted caramel tart

Seasonal Eton Mess

Additional canapés £3.25 each

Drinks packages

(minimum 50 people)

All drinks packages include elderflower and water as soft alternatives.

Drinks package A

One glass of fizz. Choose from:

Prosecco Valdobbiadene Brut Crede Bisol 2015, Italy
Marquis de Valette Brut NV, France

Served with Nibbles A	£9.10
Served with Nibbles B	£10.50
Served with Canapés A	£15.30
Served with Canapés B	£21.80

Drinks package B

Two glasses from a choice of the following wines:

Terre Forti Trebbiano Chardonnay 2016, Italy
Terre Forti Sangiovese Rosato 2016, Italy
Terre Forti Sangiovese 2016, Italy

Served with Nibbles A	£11.15
Served with Nibbles B	£14.30
Served with Canapés A	£19.50
Served with Canapés B	£24.10

Drinks package C

One glass of fizz. Choose from:

Prosecco Valdobbiadene Brut Crede Bisol 2015, Italy
Marquis de Valette Brut NV, France

One glass from a choice of the following wines:

Terre Forti Trebbiano Chardonnay 2016, Italy
Terre Forti Sangiovese Rosato 2016, Italy
Terre Forti Sangiovese 2016, Italy

Served with Nibbles A	£12.25
Served with Nibbles B	£14.30
Served with Canapés A	£21.45
Served with Canapés B	£26.65

Beer, lager, ales & ciders

Becks 330ml	£4.55
Peroni 330ml	£4.55
Corona 330ml	£4.55
Black Sheep Ale 500ml	£5.85
Rekorderlig Cider 500ml (apple, strawberry & lime, pear, wild berries)	£5.85
Additional glass of house wine 175ml	£5.55
Jug of Pimms 1.5L	£22.75

DDR

(Minimum 20 people)

Bronze £18.85

Arrival break – tea and coffee with mini Danish pastries

Mid-Morning break – tea, coffee, biscuits

Lunch – sandwich selection and Kettle Chips

Water and juice

Afternoon break – tea, coffee and biscuits

Silver £27.95

Arrival break – tea and coffee with mini Danish pastries

Mid-Morning break – tea, coffee, biscuits

Lunch – special occasions working lunch

Water and juice

Afternoon break – tea, coffee and cake

Gold £38.35

Arrival break – tea, coffee, mini Danish pastries, freshly cut seasonal fruit platter

Mid-Morning break – tea, coffee, individual seeds & superfood berries shot

Lunch – hot or cold two choice buffet

Water, juice and cordials served throughout the day

Afternoon break – tea, coffee and cake

Rolling tea & coffee £3.25

Add a continuous service of tea and coffee to your day delegate rate

Price is per person, applied to your total number of delegates and is for one single day event only

Starts from 07.30 through to 18.00 Monday–Sunday

Oxford Mathematics is located in the heart of the city.
For more information please visit:
www.maths.ox.ac.uk/about-us/travel-maps

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For any additional information or to arrange
a site visit please contact:
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Events held outside of normal office hours (Monday–Friday, 09.00–17.00) will incur an additional charge of £40 per hour per 150 people, so that the building can be safely staffed. Whilst we don't standardly offer an AV technician (our AV is very intuitive), this can be arranged at an extra charge if required. The University Security Services are based onsite and ensure a safe and secure environment.

