The Andrew Wiles Building

The University of Oxford’s stunning new conference venue
The spectacular Andrew Wiles Building, home of Oxford Mathematics, was opened in October 2013 and houses a major international conference venue. Our clients come from all sectors and continents as they take advantage of the largest purpose-built lecture theatre 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

<table>
<thead>
<tr>
<th>Lecture Theatres</th>
<th>Seminar/classroom style rooms with flexible furniture</th>
</tr>
</thead>
<tbody>
<tr>
<td>Room</td>
<td>Capacity</td>
</tr>
<tr>
<td>L1</td>
<td>360</td>
</tr>
<tr>
<td>L2</td>
<td>210</td>
</tr>
<tr>
<td>L3</td>
<td>110</td>
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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.
We also have generous reception spaces outside the lecture theatres and seminar rooms for catering, poster sessions and exhibitor stands – these spaces come at no extra charge. Eduroam is also available.
Catering
## Hospitality beverages

(Minimum 10 covers)

### Tea and coffee

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

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Tea and coffee</td>
<td>£1.60</td>
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<tr>
<td>With a selection of traditional biscuits</td>
<td>£2.50</td>
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</tbody>
</table>

### Cakes and pastries

Freshly baked mini Danish pastries £1.75 p/p

Mini traybake selection £1.75 p/p

Mini muffins £1.75 p/p

Homebaked cookies £1.75 p/p

Mini pack traditional Borders biscuits £1.00 each

Fruit £0.90 each

### Soft drinks

Mineral water, still or sparkling £2.80 p/litre

Orange or apple juice (from concentrate) £3.70 p/litre

Fresh orange juice (Upgrade to fresh juice on our packages for £1.00 p/p) £6.30 p/litre

Soft drinks (Coke, Diet Coke, Sprite, Fanta) £2.25 p/can

## Working sandwich lunches

(Minimum 10 covers)

Both working lunch options include 1½ rounds of sandwiches, Kettle crisps and seasonal cut fresh fruit, with standard orange juice and water

### Classic sandwich lunch £13.85 p/p

Mixed fillings from our current weekly menu on a selection of sliced breads

### Premium sandwich lunch £16.70 p/p

A selection of freshly prepared wraps, rolls, baguettes and sandwiches from our current weekly menu with fresh vegetable sticks and houmous, olive and feta pots and assorted mini quiches

## Hospitality breakfasts

(Minimum 50 covers)

Both breakfast options are served with standard orange juice, freshly ground Fairtrade coffee and a selection of speciality teas

### Light breakfast £9.05 p/p

Freshly baked croissant and pain au chocolat

Natural low fat yoghurt pots with fresh fruit coulis and topped with crunchy granola

Freshly cut fruit platter

### Hot breakfast £9.40 p/p

A selection of warm floured soft baps filled with crispy British Red Tractor bacon and Cumberland sausage

Freshly baked croissant filled with field mushrooms and Swiss cheese

## Afternoon tea

(Minimum 20 covers)

### Classic tea £10.10 p/p

Selection of mini tea cakes

Fruit scones topped with strawberry jam and cream

Selection of teas and fruit infusions / freshly brewed coffee

Juice and water

### High tea £14.65 p/p

Selection of finger sandwiches

Selection of mini tea cakes

Fruit scones topped with strawberry jam and cream

Selection of teas and fruit infusions / freshly brewed coffee

Juice and water

All catering choices and dietary requirements must be confirmed two weeks before the event. Anything added after this point will incur a 5% surcharge on the total amount. Any events occurring over the weekend will be subject to an extra 10% labour charge.

All prices exclusive of VAT at the prevailing rate, currently 20%. VAT does not apply to bookings paid for by any University of Oxford Department with VAT Registration number GB 125 5067 30.
Fork buffets

(Minimum 10 covers)

All fork buffets include two servings of coffee, tea and biscuits (morning and afternoon) and standard orange juice and water with lunch.

<table>
<thead>
<tr>
<th>Cold fork buffet</th>
<th>£23.65 p/p</th>
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<tbody>
<tr>
<td><strong>Main Course</strong></td>
<td></td>
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<tr>
<td>One meat and one vegetarian dish accompanied by a selection of four chef's salads – all served with freshly baked bread</td>
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<tr>
<td>(Example selections include chicken Caesar salad platter and sweet potato tortilla with goat's cheese and spinach)</td>
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<tr>
<td><strong>Dessert</strong></td>
<td></td>
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<tr>
<td>One of the chef's desserts or go 50/50 with freshly cut fruit platter</td>
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</table>

<table>
<thead>
<tr>
<th>Premium cold fork buffet</th>
<th>£32.00 p/p</th>
</tr>
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<tbody>
<tr>
<td><strong>Main Course</strong></td>
<td></td>
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<tr>
<td>One meat, one fish and one vegetarian dish accompanied by a selection of six chef’s salads – all served with freshly baked bread</td>
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<tr>
<td>(Example selections include Moroccan spiced chicken, tuna Niçoise salad, Provençale vegetable tart)</td>
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<tr>
<td><strong>Dessert</strong></td>
<td></td>
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<tr>
<td>One of the chef’s desserts or go 50/50 with freshly cut fruit platter</td>
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<table>
<thead>
<tr>
<th>Hot fork buffet</th>
<th>£23.65 p/p</th>
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<tbody>
<tr>
<td><strong>Main Course</strong></td>
<td></td>
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<tr>
<td>One meat and one vegetarian dish all served with rice, couscous or buttered new potatoes as appropriate and seasonal mixed leaves or seasonal vegetables – all served with freshly baked bread</td>
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<tr>
<td>(Example selections include Mexican spiced chili and mushroom, butternut squash and spinach Stroganoff)</td>
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<tr>
<td><strong>Dessert</strong></td>
<td></td>
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<tr>
<td>One of the chef’s desserts or go 50/50 with freshly cut fruit platter</td>
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<table>
<thead>
<tr>
<th>Premium hot fork buffet</th>
<th>£32.00 p/p</th>
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</thead>
<tbody>
<tr>
<td><strong>Main Course</strong></td>
<td></td>
</tr>
<tr>
<td>One meat, one fish and one vegetarian dish all served with rice, couscous or buttered new potatoes as appropriate and seasonal mixed leaves or seasonal vegetables – all served with freshly baked bread</td>
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<tr>
<td>(Example selections include Chicken Balti, Cajun salmon and mixed bean and vegetable cassoulet)</td>
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<tr>
<td><strong>Dessert</strong></td>
<td></td>
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<tr>
<td>One of the chef’s desserts or go 50/50 with freshly cut fruit platter</td>
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Bagged lunches

(Minimum 20 covers)

<table>
<thead>
<tr>
<th>Lunch bag 1</th>
<th>£7.00 p/bag</th>
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<tbody>
<tr>
<td>Fresh sandwich or wrap, packet of crisps, piece of fresh fruit, bottle of still water</td>
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<thead>
<tr>
<th>Lunch bag 2</th>
<th>£9.05 p/bag</th>
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<tbody>
<tr>
<td>Fresh baguette, packet of crisps, piece of fresh fruit, wrapped cookie, bottle of still water</td>
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Menus on request

(Minimum 30 covers)

<table>
<thead>
<tr>
<th>Bowled food</th>
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<tbody>
<tr>
<td>3 bowls per person</td>
<td>£22.95 p/p</td>
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<tr>
<td>2 bowls per person</td>
<td>£16.70 p/p</td>
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<table>
<thead>
<tr>
<th>Deli boards</th>
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</thead>
<tbody>
<tr>
<td>Deli board options</td>
<td>From £17.40 p/p</td>
</tr>
</tbody>
</table>

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Receptions

(Minimum 50 covers)

For a package wine reception, select a drinks package and a selection of nibbles and canapés (labour is included in the cost)

Drinks package A

£5.50 p/p
1 glass of Prosecco Frizzante NV on arrival

Drinks package B

£5.60 p/p
2 glasses of house wine, Cielo Sauvignon Blanc and Rocca Merlot

Drinks package C

£13.85 p/p
1 glass of Prosecco Frizzante NV on arrival, followed by a glass of either Cielo Sauvignon Blanc or Rocca Merlot

Nibbles and canapés

Selection A

£3.85 p/p
Potato and vegetable crisps, roasted nuts, tortilla chips

Selection B

£5.20 p/p
Bowls of marinated olives and feta with seasoned bread sticks

Selection C

£13.85 p/p
Four canapés per person from chef’s canapé menu, sweet or savoury

Additional canapés from £3.30 each

Wines

Bespoke drinks receptions can be provided with drinks sold on a sale and return basis. Labour is not included in these prices. An estimate for labour costs can be provided by the Events Team.

Whites

Cielo Sauvignon Blanc, Vento Italy £11.15
Vaquero Unwooded Chardonnay, Monterey, California, USA £14.65
Three Choirs ’Winchcombe Downs’, Gloucestershire, England £20.90

Reds

Rocca Merlot, Vento Italy £11.15
La Compania Cabernet Sauvignon, Colchagua Valley, Chile £15.30
Lacrimus Rioja 2008, Sendero Royal, Rioja, Spain £17.40

Rosé

Le Petit Pont Réserve Rosé 2009, Pays d’Oc, France £12.55
Mon Rosé de Montrose 2009, Pays d’Oc, France £16.70

Sparkling wine/Champagne

Prosecco Frizzante NV, Colli Trevigiani, Enrico Bedin, (IGT), Italy £16.70
Champagne Gaston Dericbourg ‘Cuvee de Reserve’ Brut, Pierry NV £38.95

Other drinks

Bottled beers and ciders from £4.20
Local bottled ales from £4.90
Elderflower fizz £3.50 p/jug
Summer Pimm’s £22.30 p/jug

Soft drinks

Non-alcoholic fruit punch £3.50 p/jug
Mineral water, still or sparkling £2.80 p/litre
Fruit juice (orange or apple) £3.70 p/litre
Soft drinks (Coke, Diet Coke, Sprite, Fanta) £2.25 each

Corkage

£7.65 p/b
(Minimum 10 bottles)
Includes chilling, glassware, set-up and clearing after the event

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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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Radcliffe Observatory Quarter
Woodstock Road
Oxford OX2 6GG
United Kingdom

For any additional information or to arrange a site visit please contact:
events@maths.ox.ac.uk
+44 (0)1865 615130

Events held outside of normal office hours (Mon–Fri, 09.00–17.00) will incur an additional charge of £40 per hour for safe staffing of the building. 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.