

OCCASIONS

AT OXFORD

2018/19
INTERNAL HOSPITALITY BROCHURE
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 excellence 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

E | catering@admin.ox.ac.uk

T | 01865 81763 M | 07900 160671

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, on weekends or Bank Holidays. 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. Not applicable to orders with a Compass Group 'Beyond Ordinary' cafe in the building.
- 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

Any food items

VIP lunch/dinner/reception drinks

Notice required

24 hours

48 hours

5 working days

CONTENTS

REFRESHMENTS	p. 4
BREAKFAST	p. 5
LUNCH (SANDWICH LUNCHESES, FINGER FOOD, SHARING BOARDS AND SALAD BOWLS)	p. 6 to p.9
HOT & COLD FORK BUFFET (AND SALAD BOWLS)	p. 10
SWEET TREATS & AFTERNOON TEA	p. 11
DRINKS RECEPTION (CANAPÉS AND WINE LIST)	p. 12 to p.13



HOT BEVERAGES (minimum 20 people, unless there is a cafe on site)

Tea, coffee	£1.25
Tea, coffee, biscuit	£2.10
Tea, coffee, home-baked cookie	£2.35
Tea, coffee, mini Danish pastries (2 per person)	£2.75
Tea, coffee, cake	£3.20
Tea, coffee, cut fruit	£2.80
Tea, coffee, freshly made mini tray bake selection (brownie, flapjack, lemon drizzle)	£3.10
Tea, coffee, mini Danish pastries, freshly cut fruit platter with seasonal berries	£4.15
Tea, coffee, mini Danish pastries, granola yoghurt pot, freshly cut fruit platter	£4.75



COLD BEVERAGES

Still water 500ml	£1.20
Sparkling water 500ml	£1.20
Canned soft drinks 330ml	£1.30
Standard orange juice 1L	£1.70
Standard apple juice 1L	£1.70
Still water 1.5L	£2.60
Sparkling water 1.5L	£2.60
Fairtrade orange juice 1L	£3.10
Fairtrade apple juice 1L	£3.10
Elderflower cordial served in a jug 1L	£3.00
Elderflower pressé 250ml bottle	£3.95



ADD A LITTLE SOMETHING TO YOUR DRINKS BREAK

Selection of handcrafted potato and root vegetable crisps	£0.80
Individual piece of fruit (apple, banana, orange)	£0.85
Individually wrapped packet of biscuits	£0.85
Mini tray bake selection (brownie, flapjack, lemon drizzle) 2 pieces pp, (minimum order of 5)	£1.85
Home-baked cookie (minimum order of 5)	£1.55
Chocolate Bar (Snickers, Mars, Haribo, Galaxy) (minimum order of 5)	£1.85



BREAKFAST (minimum of any 5 breakfast items per order)

Selection of mini Danish pastries (2 per person) (v)	£1.70
Freshly cut seasonal fruit (v)	£1.70
Greek yoghurt with granola and fruit compote (v)	£2.15
Alden's Butchers, cured bacon bap	£2.35
Alden's Butchers, sausage bap	£2.35
Roasted field mushroom bap (v)	£2.35
Mini croissants (v) (Includes cheese and ham, and cheese and tomato)	£2.85
Mini bagels (2 per person) (Traditional smoked salmon, cucumber ribbon and lemon cream cheese)	£2.85



SIMPLE SANDWICH LUNCH (minimum 5 people per order)

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

served with

Tyrrells crisps

£4.35 per person

TRADITIONAL WORKING LUNCH (minimum 5 people per order)

1 round of classic sandwiches per person
(A selection of meat and vegetarian sandwiches)

Served with

Tyrrells crisps

Fresh fruit bowl

Water and juice

£6.50 per person

OCCASIONS WORKING LUNCH (minimum 5 people per order)

1 round of classic sandwiches per person
(A selection of meat and vegetarian sandwiches)

Served with

Butternut squash, sage and Montgomery cheddar tart (v)

Moroccan spiced chicken skewer, harissa and zataar yoghurt

Tyrrells crisps

Cut fresh fruit

Water and juice

£8.75 per person

SPECIAL OCCASIONS WORKING LUNCH (minimum 10 people per order)

Classic wraps (2 per person) (A selection of meat and vegetarian)

Chef's choice of two salads (v)

Parmesan and black pepper shortbread with creamed goats cheese and red onion jam (v)

Homemade sausage roll (chicken option available)

Chocolate and honey mousse, chocolate crumble (v)

Water and juice

£11.50 per person

SIMPLE PACKED LUNCH (minimum 10 people)

Individual packed lunch in a paper bag, including:

Sandwich, crisps and bottle of water

£3.65 per person

TRADITIONAL PACKED LUNCH (minimum 10 people)

Individual packed lunch in a paper bag, including:

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

£5.75 per person

FINGER FOOD (minimum quantity of 10 per finger food item)

Homemade sausage roll (2per person)	£1.40
Ham hock terrine, brioche, shallot and sultana chutney (1 per person)	£1.60
Pork pie with piccalilli (1 per person)	£1.60
Moroccan spiced chicken skewer, harissa and zataar yoghurt (1 per person)	£1.80
Chargrilled beef churrasco skewer with gremoulata (1 per person)	£2.85
Mackerel, dill and cornichon pâté, blini, fried capers (1 per person)	£2.10
Tea smoked mackerel, pickled fennel and apple garnish (1 per person)	£2.45
Smoked salmon on rye bread, with lemon cream cheese (1 per person)	£2.45
Onion bhaji with coriander, coconut, lime and chilli crème fraîche (2 per person) (v)	£1.05
Parmesan and black pepper shortbread, with creamed goats cheese and red onion jam (1 per person) (v)	£1.55
Vegetable spring roll with plum dipping sauce (2 per person) (v) (vg)	£1.55
Butternut squash, sage and Montgomery cheddar tart (2 per person) (v)	£1.55
Balsamic roasted beetroot, ricotta and horseradish bruschetta (1 per person) (v)	£2.10
Marinated mozzarella and cherry tomato skewer with basil pesto (1 per person) (v)	£2.10
Spanish tortilla with piperade (1 per person) (v)	£2.30



SHARING BOARDS

(Minimum order of 5 boards if ordered on their own. Please note that sharing boards cannot be mixed and matched in quantities less than 5)

Deli boards serve two people as a healthy lunch or 4-5 people to graze

MEZZE BOARD (v)

Fried halloumi, sumac dressing (v), toasted bulgar wheat salad (vg), falafel (vg), cucumber and mint labneh (v), roasted pepper houmous with pomegranate molasses (vg) and charred khobez bread (v)

£11.50 (per board)

DELI BOARD

Potted ham hock, salami selection, serrano ham, selection of homemade pickles, Wychwood brewery and maple mustard with caramelised onion bread

£15.75 (per board)

CHEESE BOARD (v)

A selection of handpicked Oxfordshire cheeses (Oxford Blue, Oxford Isis, mature British cheddar) with tomato and chilli jam, grapes, celery and seeded crackers

£20.70 (per board)

TAPAS

Manchego and serrano ham croquettes, chorizo picante, charred pepper and artichoke (vg), smoked paprika aioli (v), lemon and rosemary marinated olives (vg) and sourdough baguette (v)

£16.60 (per board)

FISHMONGER

Beetroot cured salmon, peppered mackerel fillet, hot smoked trout pâté, pumpernickel bread (v), dill pickled cucumber (v) and horseradish crème fraîche (v)

£17.65 (per board)

Our sharing boards make an ideal light bite for your drinks reception or as a wonderful accompaniment to your working lunch.





SALADS (minimum order of 2 bowls)

One salad bowl contains 5 portions

Spinach, roasted squash and roasted pepper (vg)

Baby red chard, maple beets and sherry vinegar (vg)

Green bean, orange and toasted hazelnut (vg)

Charred broccoli, lemon and pine kernels (vg)

Potato and red apple salad with herb crème fraiche

Wild rocket, sun-blushed tomato, puy lentils and balsamic (vg)

£8.50 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

£15.75 per person

£19.50 per person

COLD OPTIONS

Charred loin of beef and chimichurri dressing, roasted balsamic potatoes with garlic and rosemary

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

Chipotle salmon taco with lime yoghurt and avocado salsa

Charred polenta with macerated basil and tomato, served with ratouille and olive dressing (v) (vg)

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

HOT OPTIONS

West Country pork with cider and thyme cream sauce, wild mushroom and honey shallots, and braised rice

Pan roasted chicken with haricot verts, new potatoes in a sherry vinaigrette, fresh tarragon and chicken jus

Braised beef cheek with roasted heritage carrot and beetroot, accompanied by a horseradish mash

Tiger prawn pad Thai

Moroccan fruity vegetable tagine, preserved lemon and mint yoghurt, served with spiced couscous (v)

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

SALAD CHOICES

Spinach, roasted squash and roasted pepper (vg)

Baby red chard, maple beets and sherry vinegar (vg)

Green bean, orange and toasted hazelnut (vg)

Charred broccoli, lemon and pine kernels (vg)

Potato and red apple salad with herb crème fraîche

Wild rocket, sun-blushed tomato, puy lentils and balsamic (vg)

Green leaf salad (vg)

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



ROUND CAKES (cake serves 14 people)

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

£16.05 per cake

TRAY BAKES (minimum order 5 items)

- Mini tray bake assortment (brownie, flapjack, lemon drizzle) 2 pieces per person
- Chocolate brownie
- Flapjack
- Lemon drizzle
- Millionaire's shortbread
- Bakewell tart

£1.85 per person
 £2.25 per person
 £2.25 per person
 £2.25 per person
 £2.25 per person
 £2.25 per person

AFTERNOON TEA (minimum order 10 people)

Cream tea

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

£4.10 per person

High 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 macaroons, chocolate cake or Victoria sponge

£9.30 per person

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

£4.40 per person

DESSERT OCCASIONS (minimum order 10 items)

- Chocolate and honey mousse, chocolate crumble (v)
- Lemon posset, raisin and orange crunch (v)
- Cherry and almond tart (v)

£3.05 per person
 £3.05 per person
 £3.05 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) (vg)



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

Golden thyme crumbed quails eggs with remoulade
Ham hock terrine with piccalilli
Smoked chicken with charred corn puree croûte
Beef carpaccio, toasted walnut and Gorgonzola



SWEET

Madagascar vanilla and white chocolate cheesecake with glazed pear crisp
Chocolate and salted caramel tart
Seasonal Eton mess

NIBBLES (minimum order 10 people)

Olives, nuts and crisps (v) (vg)
Giant cheese straws (2 per person)

£6.25 per person
£10.50 per person

£1.80 per person
£1.55 per person

Minimum order of 5 bottles of wine, glassware is provided

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

£8.40 per bottle

£11.40 per bottle

£15.50 per bottle

£8.40 per bottle

£11.40 per bottle

£15.50 per bottle

£8.40 per bottle

£11.40 per bottle

£15.50 per bottle

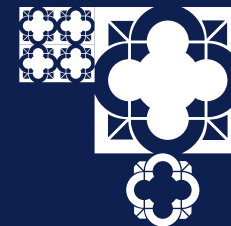
£12.75 per bottle

£16.75 per bottle

£29.50 per bottle

£40.00 per bottle

*A corkage fee of £7.50 per bottle is payable on BYO alcohol and covers the price of glassware supplied.



OCCASIONS

AT OXFORD