

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.



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Facilities



Lecture theatre L1

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

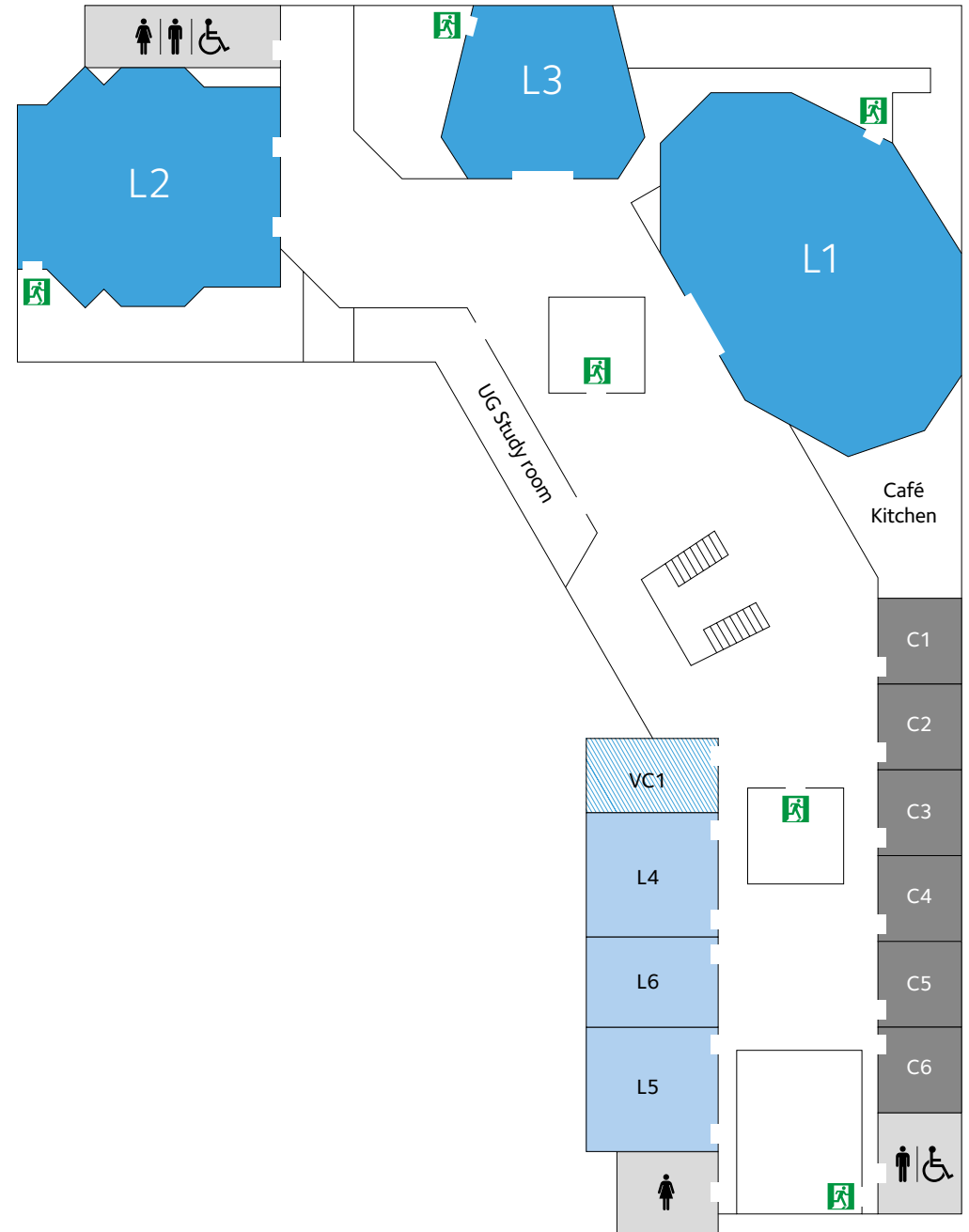
Room capacities

Lecture theatres

Room	Capacity
L1	360
L2	210
L3	110

Seminar/classroom style rooms with flexible furniture

Room	Capacity	Room	Capacity
L4	58	C1	20
L5	58	C2	20
L6	36	C3	20
		C4	20
		C5	20
		C6	20



Lecture theatre L2



Lecture theatre L3



Seminar room L6



Seminar room L5





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 (above left) with a capacity of 50 to 200 (depending on room layout), with glass walls and ceilings, offers unrivalled views and is ideal for drinks receptions.

Our prestigious Boardroom (left), located at the top of the building, can seat 26 people around a large central table and offers access to a roof terrace (above) 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. Wi-Fi is available throughout the building via The Cloud. Eduroam is also available.

Catering



OCCASIONS
at events
TODAY'S OCCASION
set and made by
James
9

Day catering packages

(Minimum 25 people)

Gold	£52.20	Silver	£44.40	Bronze	£29.00
Arrival Tea, coffee, mini Danish pastries, freshly cut fruit		Arrival Tea, coffee, mini Danish pastries		Arrival Tea, coffee, mini Danish pastries	
Mid-morning Tea, coffee, freshly baked cookies		Mid-morning Tea, coffee, freshly baked cookies		Mid-morning Tea, coffee, biscuits	
Lunch Fork buffet		Lunch Selection of artisan baguettes with two finger food items, crisps and fruit		Lunch Selection of sandwiches with crisps, fruit and juice	
Afternoon Tea, coffee, muffins and sliced cakes		Afternoon Tea, coffee, mini traybake selection		Afternoon Tea, coffee, biscuits	
Water, juice and cordial		Water and juice		Water	

(v) vegetarian, (vg) vegan, (gf) gluten free, (ngci) no gluten containing ingredients.

Additional catering staff costs apply to all drinks receptions and all evening and weekend events. Please request a quote.

Refreshments

(Minimum 10 people)

Tea and coffee	£2.70
Tea, coffee and water	£3.40
Still and sparkling water 330ml can	£2.50
Canned soft drinks 330ml	£2.90
San Pellegrino 330ml (mixed flavours)	£3.55
Standard orange juice 1L	£4.75
Standard apple juice 1L	£4.75
Still and sparkling water 750ml (glass bottle)	£4.45
Elderflower pressé 275ml (glass bottle)	£5.00
Elderflower cordial 1L (glass jug)	£6.25
Naked Green Machine Super Smoothie 300ml	£4.80
Naked Gold Machine Super Smoothie 300ml	£4.80

Water station

Chilled tap water served in Kilner dispensers, minimum of 50 guests, price per person, per break	£1.50
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Little extras

(Minimum 10 people)

Individual piece of fruit (apple, banana, easy peeler, pear)	£1.60
Individually wrapped packet of biscuits (v)	£1.20
Freshly baked cookie (v)	£3.10
Nomadic granola yogurt (v)	£4.80
Freshly cut fruit platter (vg, ngci)	£3.70
Freshly cut fruit salad pot (vg, ngci)	£3.60
Raspberry croissant (vg)	£3.50
Mini scones topped with jam and cream (v)	£4.90
Mini Danish pastries (v)	£3.35
Mini traybake selection (brownies, flapjack, lemon drizzle) (v)	£4.75
Gluten-free bar (chocolate brownie, raspberry flapjack or cranberry flapjack) (vg, ngci)	£4.50
Whole 10-inch cake: St Clement's (12 slice), triple chocolate fudge (14 slices) or carrot cake (14 slices) (v)	£46.80
Premium cupcakes (v)	£5.40
Premium vegan cupcakes (vg, ngci)	£5.40

Breakfasts

(Minimum 10 people)

Hot brioche roll breakfast £12.60

Alden's butcher's cured bacon brioche roll
Alden's butcher's sausage brioche roll
Roast field mushroom roll (vg)
Free range egg omelette brioche roll (v)
All options served with tea, coffee, juice and water

Continental conference breakfast £13.15

Granola yogurt, croissants with fruit preserves and butter (v)
Tea, coffee, juice and water

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Additional catering staff costs apply to all drinks receptions and all evening and weekend events. Please request a quote.

Fork buffet

(Minimum 25 people)

Choice of two dishes, three salads and one dessert Served with bread, juice and water	£35.10
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Additional dish	£13.80
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Dishes

Moroccan chicken thigh with sumac yogurt dressing (ngci)

Slow cooked beef shin ragu with toasted pearl barley

Spinach pasta with creamy ricotta (v)

Roasted Mediterranean lasagne (v)

Pearl barley and chestnut mushroom stew (vg)

Poached trout with cucumber and dill crème fraiche salad (ngci)
(cold option)

Salads

Roasted butternut squash with feta, pumpkin seeds and sumac
yogurt dressing (v, ngci)

Heritage tomato salad (vg, ngci)

Courgette ribbons with lemon oil and sunflower seeds (vg, ngci)

Giant couscous with herbs and fire roasted peppers (vg)

Orzo pasta salad with roasted Mediterranean vegetables (vg)

Baby potato salad with cornichons, shallots, parsley and olive oil
(vg, ngci)

Desserts

Baked custard tart (v)

Key lime cheesecake (vg)

Chocolate torte (vg)

Lemon and lime posset (ngci)

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Sharing lunches

(Minimum 10 people, one lunch serves five people)

Meat-free traditional working lunch (v) £88.50

Selection of sandwiches with crisps, fruit, juice or water

Traditional working lunch £88.50

Selection of sandwiches with crisps, fruit, juice or water

Meat-free baguette working lunch (v) £97.50

Selection of artisan baguettes with crisps, fruit, juice or water

Baguette working lunch £97.50

Selection of artisan baguettes with crisps, fruit, juice or water

Wrap working lunch £97.50

Selection of wraps with crisps, fruit, juice or water

Meat-free occasions working lunch (v) £108.00

Selection of sandwiches with two finger food items, crisps, fruit, juice or water

Occasions working lunch £108.00

Selection of sandwiches with two finger food items, crisps, fruit, juice or water

Individual lunches

(Minimum 10 people)

Meat-free special occasions working lunch (v) £30.60

Selection of artisan baguettes with salads, two finger food items, dessert, crisps, fruit, juice or water

Special occasions working lunch £30.60

Selection of artisan baguettes with salads, two finger food items, dessert, crisps, fruit, juice or water

Classic packed lunch £15.00

Classic packed lunch with sandwich, water, crisps and fruit

Salad packed lunch £17.40

Salad packed lunch with freshly made salad, water, healthy snack and popcorn

Dessert

Chef's choice dessert £6.00

Sharing boards

(Minimum five boards, one board serves five people)

Vegetarian antipasti board (v) £28.20

Mushroom arancini, roasted vegetables, olives, tomato, mozzarella and focaccia

Cheese board (v) £36.00

Selection of cheese with chutneys and artisan breads or crackers

Vegan thali board (vg) £37.80

Marinated vegan feta, tomato and olive salad, baba ganoush, falafel, flatbreads and houmous

Charcuterie board £37.80

Selection of ham and salami with pickles, caperberries and artisan breads

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Finger foods

(Minimum 25 people)

Four items included (served cold)	£19.20
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Additional item	£4.80
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Popcorn shrimp with coriander and lime aioli (ngci)

Beef tataki with ponzu, pickled ginger and wasabi mayo (ngci)

Spinach and feta samosa (v)

Thai sweetcorn fritters with nam jim dressing (vg, ngci)

Truffle cheese choux pastry puff with black garlic cheese mousse (v)

Compressed watermelon, vegan feta and basil skewer (vg, ngci)

Mini shicken skewer with curry mayo (vg, ngci)

Smoked aubergine brandade on a cracker with dukkah (vg)

Salads

(Minimum five salads)

One salad serves five people	£19.80
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Roasted butternut squash with feta, pumpkin seeds and sumac yogurt dressing (v, ngci)

Heritage tomato salad (vg, ngci)

Courgette ribbons with lemon oil and sunflower seeds (vg, ngci)

Giant couscous with herbs and fire roasted peppers (vg)

Orzo pasta salad with roasted Mediterranean vegetables (vg)

Baby potato salad with cornichons, shallots, parsley and olive oil (vg, ngci)

Pizzas

(Minimum five pizzas)

10-inch pizza (8 slices)	£18.60
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Harissa roasted vegetables, sundried tomatoes, vegan cheese, tomato sauce (vg)

Vegan mozzarella, tomato sauce, BBQ jackfruit, sweetcorn, mushroom (vg)

Margherita, mozzarella, tomato sauce (v)

Caramelised onion, goat's cheese, red peppers, mozzarella, tomato sauce (v)

Feta, spinach, caramelised onion (v)

Ham, peppers, mushroom, red onion, mozzarella, tomato sauce

Chicken, chorizo, red peppers

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Additional catering staff costs apply to all drinks receptions and all evening and weekend events. Please request a quote.

Drinks receptions



Drinks

Additional catering staff costs apply to all drinks receptions. Please request a quote.

White wine

Care, Blanco Sobre Lias, Cariñena, Spain, 2021 (vg)	£23.10
Volpi, Cortese Amonte, Piemonte, Italy, 2021 (vg)	£25.80
Ken Forrester, Petit Chenin, Western Cape, SA, 2021 (vg)	£31.90

Red wine

Care, Tinto Sobre Lias, Cariñena, Spain, 2021 (vg)	£23.10
La Place, Merlot, Languedoc-Roussillon, France, 2021	£25.80
Vina Salceda, Puente de Salceda Crianza, Spain, 2020	£31.90

Rosé wine

Verum, Embrujo Rosado Garnacha Organic, Castilla-La Mancha Spain, 2020	£23.10
Vidaubanaise, Provence Rosé, Provence, France, 2020	£50.35

Sparkling wine

Ruggeri Argeo, Prosecco Brut, Veneto, Italy, NV (vg)	£28.50
Bolney North Downs Classic Cuvée	£54.00

Champagne

Moët et Chandon Brut Impérial, France, NV (vg)	£88.80
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Beer and cider

Bottle of beer or ale	£6.90
Premium bottle of beer or ale	£7.80
Premium flavoured cider	£7.75

Non-alcoholic drinks

Peroni 0% bottled beer	£6.90
Eins zwei zero alcohol sparkling	£25.80
Elderflower cordial 1L (glass jug)	£6.25
Still and sparkling water 750ml (glass bottle)	£4.45
Standard orange juice 1L	£4.75
Standard apple juice 1L	£4.75
Raspberry lemonade	£5.00

Mocktails

Tomato & Spice No. 0 (200ml)	£7.55
Strawberry Bellini mocktail (125ml)	£7.80
Spiced Apple (135ml)	£7.55

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Canapés

(Minimum 50 people)

A selection of three canapés	£19.70
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Additional canapés	£5.65
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Savoury

Duck pancake with spring onion

Stilton and broccoli quiche (v)

Duck parfait with rhubarb compote

Smoked salmon tartare with mascarpone

Smoked salmon roulade with wasabi

Cheese and sundried tomato beignet (v)
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Chorizo and red pepper mousseline

Avocado salsa caprice (v)

Roasted vine tomato with pesto and shallot salsa (vg, ngci)

Mediterranean vegetable, parmesan shortbread and artichoke (v)
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Mixed roasted peppers with red pesto (v)
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Chargrilled carrot and courgette tower with red pepper tapenade (vg, ngci)
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Sweet

Lemon meringue tartlet (v)

Fresh fruit tartlet with vanilla cream (v)
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Orange and lavender petit four (vg)

Red velvet mini cupcake

Chocolate dipped strawberries (v)

Nibbles

(Serves 10 people)

Potato crisps (v, gf)	£24.00
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Tortilla chips with salsa dip (vg)	£38.40
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Popcorn (vg, gf)	£42.00
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Pretzels (vg)	£42.00
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Cheese twists (v)	£42.00
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Marinated olives (vg, ngci)	£57.00
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Proud to be local and sustainable

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. We are committed to reducing food and packaging waste and ensuring each of our sites has a clear Environmental Management System.

Menu

Whilst we have put together an exciting and innovative menu for your catering requirements, we are aware that these options may not suit every event. If you have something more bespoke in mind, the Events team are on hand to discuss your requirements. Menu options are subject to change due to seasonality and product availability.

Allergens and dietary requirements

If you have a food allergy or intolerance, please ensure you specify your requirements when booking.

Booking guidelines

All events require a minimum of 14 working days' notice for:

- Final numbers
- Menu choices
- Dietary requirements

We endeavour to accommodate changes to catering numbers up to seven days in advance of your event, however this will not be possible for some menu items.

If your event notice period is less than the required time, please speak to our Events team as soon as possible. We will try to accommodate requests even at short notice; however, 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 2026/27 and may be subject to change. Prices are quoted exclusive of VAT. Prices displayed are per person unless stated otherwise.

Events held outside of normal office hours (Monday–Friday, 09.00–17.00) will incur an additional charge of £50 per hour per 150 people, so that the building can be safely staffed. While we offer basic AV support for our in-house system, we can also help you arrange additional dedicated in-room support by an external AV company.

Oxford Mathematics is located in the heart of the city.

For more information please visit:

www.maths.ox.ac.uk/about-us/travel-maps

For any additional information or to arrange a site visit please contact:

events@maths.ox.ac.uk

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