

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.

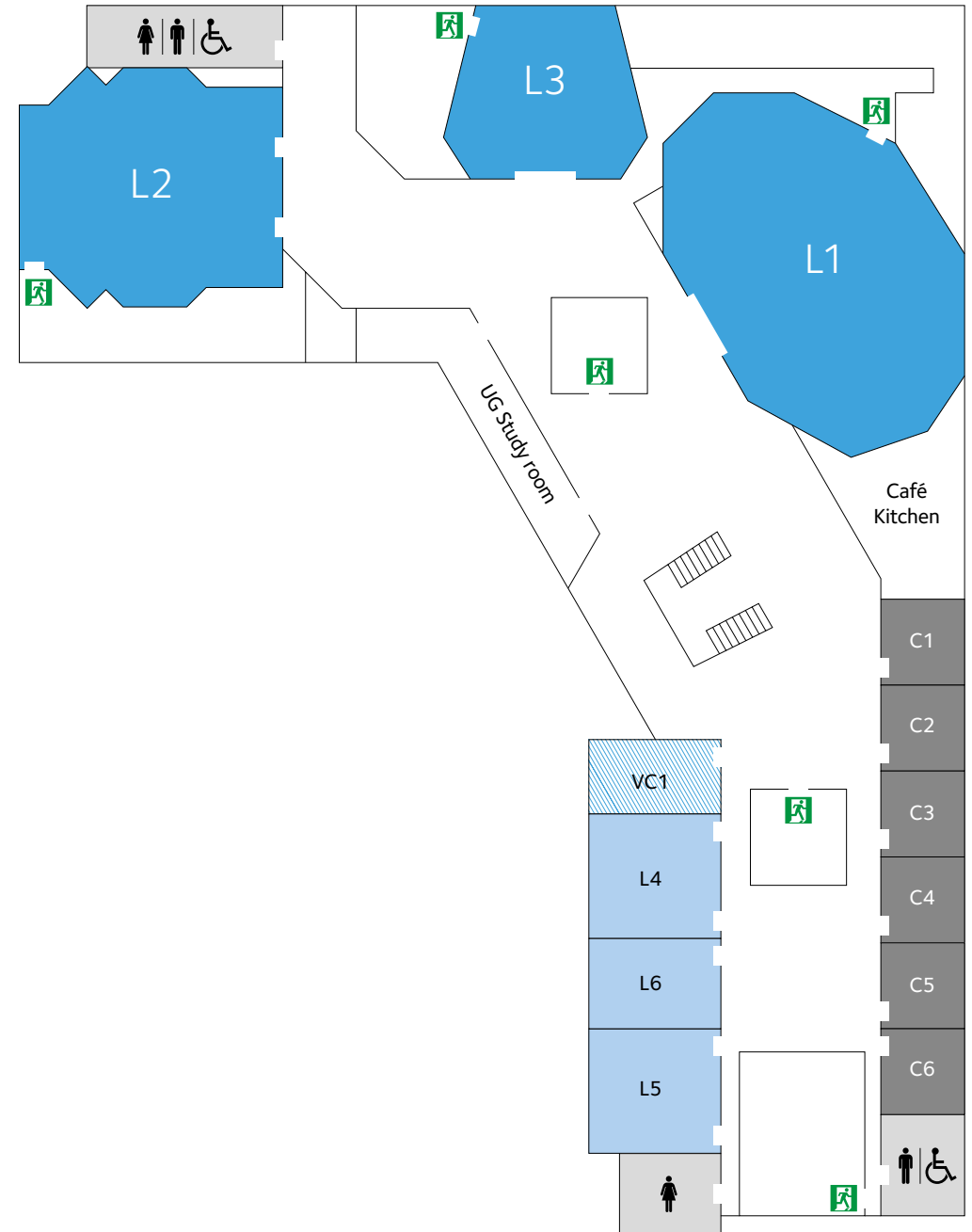
Room capacities

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



Day catering packages

(Minimum 25 people)

Gold £49.80

Arrival
Tea, coffee, mini Danish pastries, freshly cut fruit

Mid-morning
Tea, coffee, freshly baked cookies

Lunch
[Fork buffet](#)

Afternoon
Tea, coffee, muffins and sliced cakes

Water, juice and cordial

Silver £41.95

Arrival
Tea, coffee, mini Danish pastries

Mid-morning
Tea, coffee, freshly baked cookies

Lunch
[Occasions working lunch](#)

Afternoon
Tea, coffee, mini traybake selection

Water and juice

Bronze £27.20

Arrival
Tea, coffee, mini Danish pastries

Mid-morning
Tea, coffee, biscuits

Lunch
[Simple sandwich lunch](#)

Afternoon
Tea, coffee, biscuits

Water

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

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	£2.60
Tea, coffee and water	£3.25
Still and sparkling water 330ml can	£2.40
Canned soft drinks 330ml	£2.90
Standard orange juice 1L	£4.50
Standard apple juice 1L	£4.50
Still and sparkling water 750ml (glass bottle)	£4.25
Elderflower pressé 275ml (glass bottle)	£4.80
Elderflower cordial 1L (glass jug)	£6.00

Little extras

(Minimum 10 people)

Handcrafted potato crisps	£2.10
Individual piece of fruit (apple, banana, easy peeler, pear)	£1.55
Individually wrapped packet of biscuits	£1.20
Freshly baked cookie	£3.00
Coconut yoghurt with fruit compote and roasted seeds (vg)	£5.70
Freshly cut fruit platter (vg)	£3.55
Freshly cut fruit salad (vg)	£3.55
Raspberry croissant (vg)	£3.35
Mini scones topped with jam and cream	£4.75
Mini Danish pastries (2 per person)	£3.25
Danish pastries	£3.40
Mini tray bake selection (brownie, flapjack, lemon drizzle) (v)	£4.50
Gluten-free tray bake selection (chocolate brownie, caramel shortbread, cranberry flapjack)	£7.80
Whole 10-inch cake: St Clement's (12 slice), triple chocolate fudge (14 slices) or carrot cake (14 slices)	£45.00
Selection of 10 vegan cupcakes (banoffee, espresso, lemon and blueberry)	£55.20

Breakfasts

(Minimum 10 people)

Hot brioche roll breakfast £12.00

Alden's Butchers cured bacon / sausage

Roast field mushroom

Tea, coffee, juice and water

Continental conference breakfast £12.60

Coconut yogurt with fruit compote and roasted seeds

Croissants

Fruit preserves and butter

Tea, coffee, juice and water

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Fork buffet

(Minimum 25 people)

Two dishes (hot and/or cold), three salads and one dessert Served with bread, juice and water	£33.55
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Additional hot or cold dish	£13.80
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Hot dishes

Spanish chicken thigh (ngci)

Classic fish pie (ngci)

Mushroom and lentil stroganoff with long grain rice (vg, ngci)

Vegetable biryani with garlic and coriander naan bread (vg, ngci
without naan)

Slow cooked lamb shoulder pie with creamed potato

Celeriac and kale tagine with giant cous cous (vg)

Cold dishes

Maple glazed salmon and avocado salad (ngci)

Cheddar, leek and truffle tart (v)

Smoked chicken salad with saffron new potatoes (ngci)

Moroccan spiced chickpea and cauliflower with a tomato chutney
filo parcel (vg)

Salads

Rice salad with feta, orange and pomegranate (v, ngci)

Superfood salad of chickpea, beetroot and avocado (vg, ngci)

Moroccan cauliflower salad (vg, ngci)

Lentil and pear salad (vg, ngci)

Quinoa and kimchi salad (vg, ngci)

Roasted broccoli and olive salad with mustard dressing (vg, ngci)

Desserts

Chocolate and cherry mousse (v)

Coconut and raspberry panna cotta (vg, ngci)

Lemon tart (v)

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Lunches

(Minimum 10 people)

Simple sandwich lunch £86.10

Serves five people

Selection of sandwiches

Potato crisps

Fruit

Water or juice

Occasions working lunch £103.50

Serves five people

Selection of sandwiches

Two [finger foods](#)

Potato crisps

Fruit

Water or juice

Special occasions working lunch £29.10

Per person

Artisanal baguettes

Two [finger foods](#)

Two [salads](#)

Sweet treats (desserts and freshly cut fruit salad)

Water or juice

Packed lunches

(Minimum 10 people)

Classic packed lunch £14.30

Per person

Sandwich, crisps, fruit, can of water

Occasions packed lunch £16.75

Per person

Homemade salad, savoury popcorn, snack, can of water

Pizzas

(Minimum five pizzas)

10-inch pizzas (8 slices) £17.75 each

Harissa roasted vegetables with sundried tomatoes (vg)

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

Margherita, mozzarella, tomato sauce (v)

Caramelised onion, goats' cheese and red peppers, mozzarella, tomato sauce (v)

Feta, spinach and caramelised onion (v)

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

Chicken, chorizo and red peppers

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

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Sharing boards

(Minimum five boards)

One board serves five people

Cheeseboard (v) £34.20

Blue cheese, cheddar, brie, goats' cheese, artisanal chutney, grapes, celery and crackers

Mezze board (v) £26.60

Marinated garlic and herb feta, middle eastern dressing, bulgur wheat salad, falafel, cucumber and mint yoghurt, roasted pepper hummus with toasted seeds and olive bread

Vegan thali board (vg) £36.20

Vegetable samosas, spiced bulgur wheat salad, onion bhaji, aloo tikki, mango chutney and charred pitta bread

Finger foods

(Minimum 25 people)

Four items included (served cold) £19.10

Additional item £4.80

Spinach and ricotta filo bundles (v)

Mushroom and quinoa vegetables balls (v)

BBQ shredded pork tortilla cup

Thai fish cakes with sweet chilli sauce

Beetroot and carrot fritter with peppolata sauce (vg, ngci)

Korean glazed chicken skewer

Miso flaked salmon bagel with citrus crème fraiche (ngci option available)

Spiced cauliflower and herb croquettes with a mango chutney (vg)

Salads

(Minimum five salads)

One salad serves five people £18.70

Rice salad with feta, orange and pomegranate (v, ngci)

Superfood salad of chickpea, beetroot and avocado (vg, ngci)

Moroccan cauliflower salad (vg, ngci)

Lentil and pear salad (vg, ngci)

Quinoa and kimchi salad (vg, ngci)

Roasted broccoli and olive salad with mustard dressing (vg, ngci)

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

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)	£21.90
Volpi, Cortese Amonte, Piemonte, Italy, 2021 (vg)	£24.60
Ken Forrester, Petit Chenin, Western Cape, SA, 2021 (vg)	£30.60

Red wine

Care, Tinto Sobre Lias, Cariñena, Spain, 2021 (vg)	£21.90
La Place, Merlot, Languedoc-Roussillon, France, 2021	£24.60
Vina Salceda, Puente de Salceda Crianza, Spain, 2020	£30.60

Rosé wine

Verum, Embrujo Rosado Garnacha Organic, Castilla-La Mancha, Spain, 2020	£21.90
Vidaubanaise, Provence Rosé, Provence, France, 2020	£50.35

Sparkling wine

Ruggeri Argeo, Prosecco brut, Veneto, Italy, NV (vg)	£27.30
Bolney North Downs Classic Cuvée	£54.00

Champagne

Moët et Chandon Brut Impérial I, France, NV (vg)	£88.80
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Beer/cider/Pimm's

Selection of beers and ale	£6.90
Rekorderlig cider	£7.45
Glass of Pimm's with lemonade and fruit	£6.00

Non-alcoholic drinks

Lucky Saint unfiltered lager NRB 0.5%	£6.90
Eins zwei zero alcohol sparkling	£24.60
Elderflower cordial 1L glass jug	£6.00
J20 mocktails	£5.30
Still and sparkling water 750ml (glass bottle)	£4.25
Standard orange juice 1L	£4.50
Standard apple juice 1L	£4.50
Raspberry lemonade	£4.80

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Canapés

(Minimum 50 people)

A selection of three canapés	£18.90
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Additional canapés	£5.40
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Savoury

Aubergine mousseline and sweet pepper on roasted potato (v, ngci, df)

Chargrilled carrot and zucchini tower (vg, ngci)
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Mixed roasted peppers with red pesto on ficelle (vg)
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Basil pesto mousse bagel with brie and fried parsley leaf (v)

Diced avocado salsa salad caprice

Smoked salmon with salmon mousse and lemon zest

Tuna mousseline with celery and peppers

Glazed duck parfait with fresh fig

Moroccan marinated chicken with dried apricot and mango chutney

Parma ham rose with mixed peppers and flat parsley, on feuilleté
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Sweet

Passionfruit cheesecake (vg, ngci)

Lemon and raspberry choux bun

Raspberry and rose macaroon

Mini carrot cake with candied ginger

Wild berry and chocolate dome

Nibbles

Potato crisps (per serving)	£2.10
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Tortilla chips (per serving)	£3.60
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Corn salted snack (per serving)	£3.30
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Marinated olives (per serving)	£5.70
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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.

Menus

Whilst we have put together an exciting and innovative set of menu for your catering requirements, we are aware that these menu 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 2025/26 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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