

# The Andrew Wiles Building



Mathematical  
Institute

Oxford  
Mathematics





Common Room



Boardroom





Boardroom Roof Terrace





South Mezzanine



# Drinks Receptions



# Drinks packages

(minimum 50 people)

All drinks packages include elderflower cordial and water as an alternative

## Drinks package A

One glass of bubbles:	
Grand Impérial Brut, Vin Mousseux, NV, France, 10.5% ABV	
Served with tortilla chips, potato crisps	£11.25
Served with marinated olives and feta, roasted mixed spiced nuts	£13.00
Served with 3 choices from the canapé menu	£20.50
Served with 5 choices from canapé menu	£26.65

## Drinks package B

Two glasses from a choice of the following wines:	
Care, Blanco Sobre Lias, Cariñena, Spain, 2021 Care, Tinto Sobre Lias, Cariñena, Spain, 2021	
Served with tortilla chips, potato crisps	£14.25
Served with marinated olives and feta, roasted mixed spiced nuts	£15.60
Served with 3 choices from the canapé menu	£23.40
Served with 5 choices from canapé menu	£29.25

## Drinks package C

One glass of bubbles:	
Grand Impérial Brut, Vin Mousseux, NV, France, 10.5% ABV	
Followed by one glass from a choice of the following wines:	
Care, Blanco Sobre Lias, Cariñena, Spain, 2021 Care, Tinto Sobre Lias, Cariñena, Spain, 2021	
Served with tortilla chips, potato crisps	£14.25
Served with marinated olives and feta, roasted mixed spiced nuts	£15.60
Served with 3 choices from the canapé menu	£23.40
Served with 5 choices from canapé menu	£29.25

## Bowl food and drinks package

Two glasses of the following wines:	
Care, Blanco Sobre Lias, Cariñena, Spain, 2021 Care, Tinto Sobre Lias, Cariñena, Spain, 2021	
Choice of 2 bowl food items	£32.45
Additional bowls	£9.10

## Alcohol-free package

One glass from a choice of:

Copenhagen Organic Sparkling Tea Blue: sparkling blend of jasmine, white tea and Darjeeling  
Copenhagen Organic Sparkling Tea Pink: sparkling blend of silver needle, oolong and hibiscus

Served with tortilla chips, potato crisps	£12.55
Served with marinated olives and feta, roasted mixed spiced nuts	£14.30
Served with 3 choices from the canapé menu	£21.75
Served with 5 choices from canapé menu	£27.95

## Cold beverage

Still and sparkling water 330ml can	£2.40
Canned soft drinks 330ml 46–139kcal	£2.85
Standard orange juice 1L 41kcal	£4.05
Standard apple juice 1L 45kcal	£4.05
Still and sparkling water 750ml glass bottle	£3.95
Elderflower pressé 275ml glass bottle 86kcal	£4.40
Elderflower cordial 1L glass jug 19kcal	£5.45

## Beers, lager, ales and ciders

Lucky Saint unfiltered lager NRB 0.5% 330ml	£7.15
Toast session IPA 330ml	£7.80
Toast craft lager 330ml	£7.80
Rekorderlig cider 500ml (Apple, strawberry and lime, pear, wild berries)	£7.80
Jug of Pimm's 1.5L	£24.90
Cocktail choices	From £11.70

# Canapés

## Savoury canapés

Fig wrapped in Parma ham, stick	40kcal
Goat cheese pistachio, pink peppercorn and cranberry ball, pick	89kcal
6 dots smoked chicken mousse on seeded cracker, mango chutney and pistachio	102kcal
Crunchy vegetables wrapped in spinach tortilla	59kcal
Mixed roasted peppers with red pepper pesto on carrot base (df)	17kcal
Half artichoke with pepper mousseline and fried leek (df)	65kcal
Aubergine parcel of red pepper and caviar aubergine (gf)	58kcal
Rosette of smoked salmon, lemon zest on roast potato (gf)	50kcal
Chargrilled asparagus with Parma ham and sundried tomato (gf)	52kcal
Spiced aubergine square, coriander and red pepper on bread (gf, vg)	70kcal
Chorizo base, avocado salsa, coriander, chopped red pepper (gf)	83kcal
Chargrilled carrot, zucchini tower, red pepper tapenade (gf)	28kcal
Grilled zucchini wrap with rocket, peppers and tapenade, stick (gf, vg)	24kcal
Carrot cup with grated celeriac, salad and red pepper (df)	17kcal
Bundle of julienne vegetables with chives and balsamic dressing (vg)	28kcal
Mixed roasted peppers with red pesto on ficelle (vg)	44kcal

## Dessert canapés

(Minimum 25 people) £5.05 each

Rhubarb crème brûlée and pistachio tart	31kcal
Lemon curd meringue tartlet	36kcal
Elderflower, blueberry and raspberry dome, lavender and orange shortbread	35kcal
Lemon and almond scone topped with lemon mousse and kiwi	36kcal
Mini fresh fruit tartlet vanilla cream	37kcal
Dark chocolate and caramel slice	38kcal
Strawberry cheesecake	38kcal



# Bowl food

## Vegetarian and vegan

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Squash, red onion and sweet potato bhaji, coconut, lime and coriander yoghurt, tenderstem and coriander oil (vg)

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Crispy chilli and basil polenta, citrus and apple bean salad, primavera dressing (vg)

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Wild mushroom and tarragon arancini, spinach and butternut squash salad, pesto dressing (vg)

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Lemongrass, ginger and soy tofu, charred cauliflower, toasted cashew and chilli salad, pickled fennel (vg)

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## Meat

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BBQ pork belly, apple root slaw, lemon dressing pea shoots (af)

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Brisket of beef, creamed potatoes with crispy salted onions and savoy cabbage

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Chinese pork ribs, roasted pineapple and Chinese salad

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## Fish

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Lime and lemongrass salmon fishcake, samphire Asian slaw, honey and sesame dressing

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Steamed cod loin, cumin infused lentil dhal, coriander and Indian salad

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## Dessert (served in pots)

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Chocolate and hazelnut caramel pot, spiced fruit compote (vg)

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Raspberry and white chocolate mousse (v)

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Zesty lemon orange posset and raspberries (v)

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Oxford mess, fresh fruits (vg)

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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.

## 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

Numbers can be adjusted by up to 50 people seven days in advance of your event. After this period, although we will endeavour to accommodate your changes, we cannot guarantee your requests.

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 2023 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](http://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](mailto:events@maths.ox.ac.uk)

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