

The Andrew Wiles Building



Mathematical
Institute

Oxford
Mathematics



Common Room



Boardroom



Boardroom Roof Terrace



South Mezzanine

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)	£20.45
Volpi, Cortese Amonte, Piemonte, Italy, 2021 (vg)	£22.40
Ken Forrester, Petit Chenin, Western Cape, SA, 2021 (vg)	£29.80

Red wine

Care, Tinto Sobre Lias, Cariñena, Spain, 2021 (vg)	£20.45
La Place, Merlot, Languedoc-Roussillon, France, 2021	£22.40
Ramon Bilbao, Rioja, Spain, 2018 (vg)	£29.80

Rosé wine

Verum, Embrujo Rosado Garnacha, Spain, 2020	£21.10
Vidaubanaise, Provence Rosé, Provence, France, 2020	£49.10

Sparkling wine

Ruggeri Argeo, Prosecco brut, Veneto, Italy, NV (vg)	£26.10
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	£6.85
Rekorderlig cider	£7.45
Glass of Pimm's with lemonade and fruit	£5.70

Non-alcoholic drinks

Eins zwei zero alcohol sparkling	£24.00
Elderflower cordial 1L glass jug	£5.75

Nibbles

Potato crisps (per serving) 201kcal	£2.05
Tortilla chips (per serving) 199kcal	£3.60
Corn salted snack (per serving) 435kcal	£3.30
Marinated olives (per serving) 107kcal	£5.65

(v) vegetarian, (vg) vegan

All kcal per average serving. Adults require an average of 2000kcal per day.

Canapés

(Minimum 20 people)

A selection of three canapés	£18.85
Additional option	£5.40

Savoury

Basil pesto mousse bagel with brie and fried parsley leaf (v)
Mild goat’s cheese with fig chutney and grape on feuilleté (v)
Avocado mousse with parmesan and black olive on Mediterranean bread (v)
Goat’s cheese with Italian parsley and sundried tomato on feuilleté (v)
Vegetable julienne bundle with a vintage balsamic dressing (vg)
Wild mushroom and truffle arancini ball (vg)
Mixed roasted peppers with red pesto on ficelle (vg)
Spicy naan with smoked chicken mousse, coriander and mango
Quail egg with spicy mayonnaise on focaccia bread
Parma ham rose with mixed peppers and flat parsley on feuilleté
Smoked duck roll bishop’s hat on toast
Smoked salmon with salmon mousse and lemon zest on brown bread
Aubergine mousseline and sweet pepper on roasted potato (v)
Carrot cup with grated celeriac salad and red pepper (v)

Sweet

Strawberry cheesecake
Mini banoffee pie
Pistachio and blackcurrant tartlet
Elderflower, blueberry and raspberry dome on lavender and orange shortbread
Mocha caramel cheesecake (vg)
Passion fruit cheesecake (vg)

(v) vegetarian, (vg) vegan
All kcal per average serving. Adults require an average of 2000kcal per day.

Bowl food

(Minimum 20 people)

Two bowls included	£25.80
Additional bowls	£9.00

- Oriental glazed pulled pork with stir fried vegetables and mini spring roll

- Chickpea saag aloo finished with coconut and coriander yoghurt (vg)

- Slow cooked beef brisket with creamy mash and jus

- Celeriac and kale tagine with giant couscous (vg)

- Roasted cauliflower salad with tahini dressing (vg)

- Charred broccoli, radish and rice salad with a pomegranate dressing (vg)

(v) vegetarian, (vg) vegan
All kcal per average serving. Adults require an average of 2000kcal per day.

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

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 2024/25 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

+44 (0)1865 615130

Andrew Wiles Building
Radcliffe Observatory Quarter
Woodstock Road
Oxford OX2 6GG
United Kingdom