

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.



Facilities



Lecture Theatre L1

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

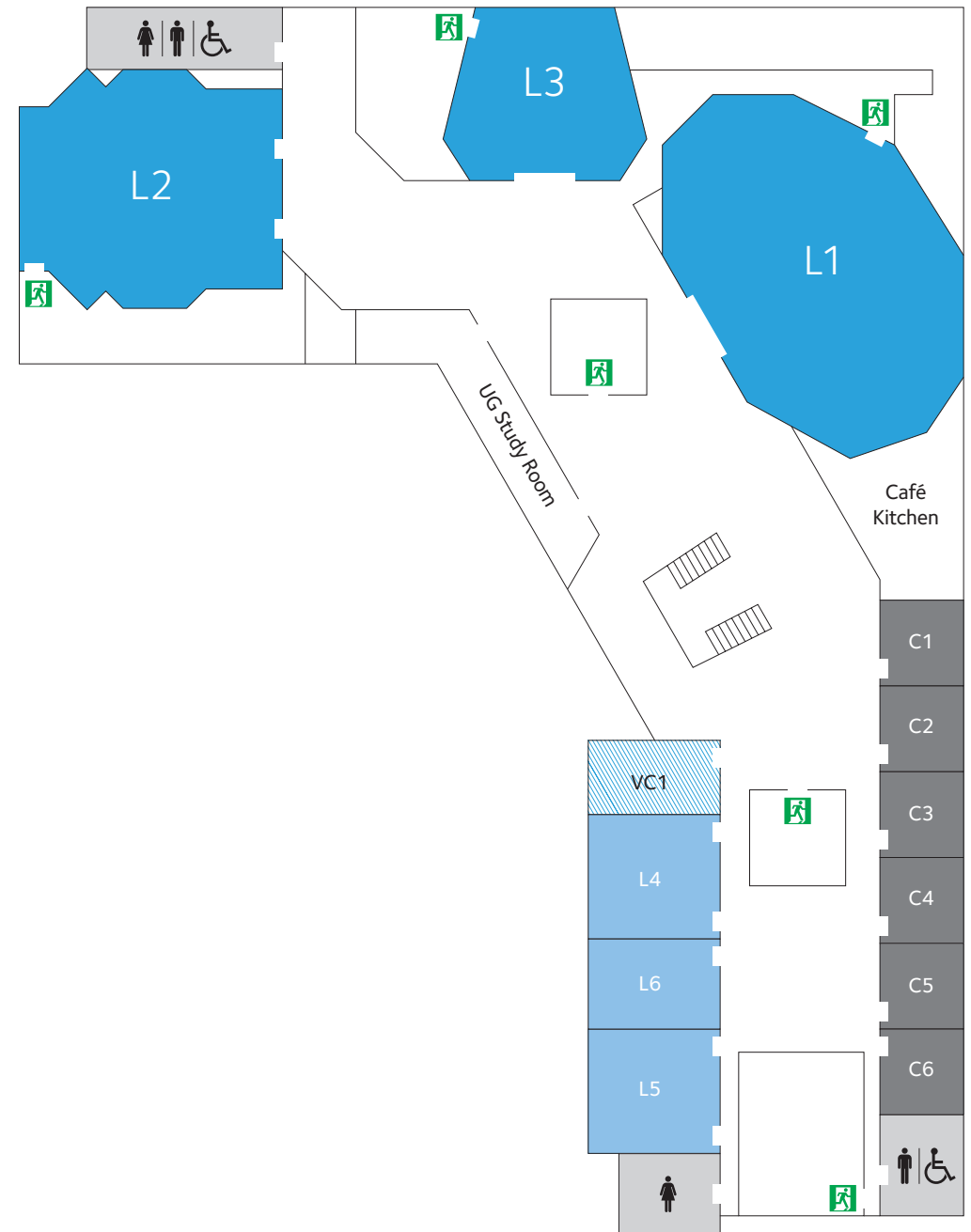
Room capacities

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 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, located at the top of the building, can seat 26 people around a large central table and offers access to a roof terrace which can be used for catering in the summer.

Roof Terrace





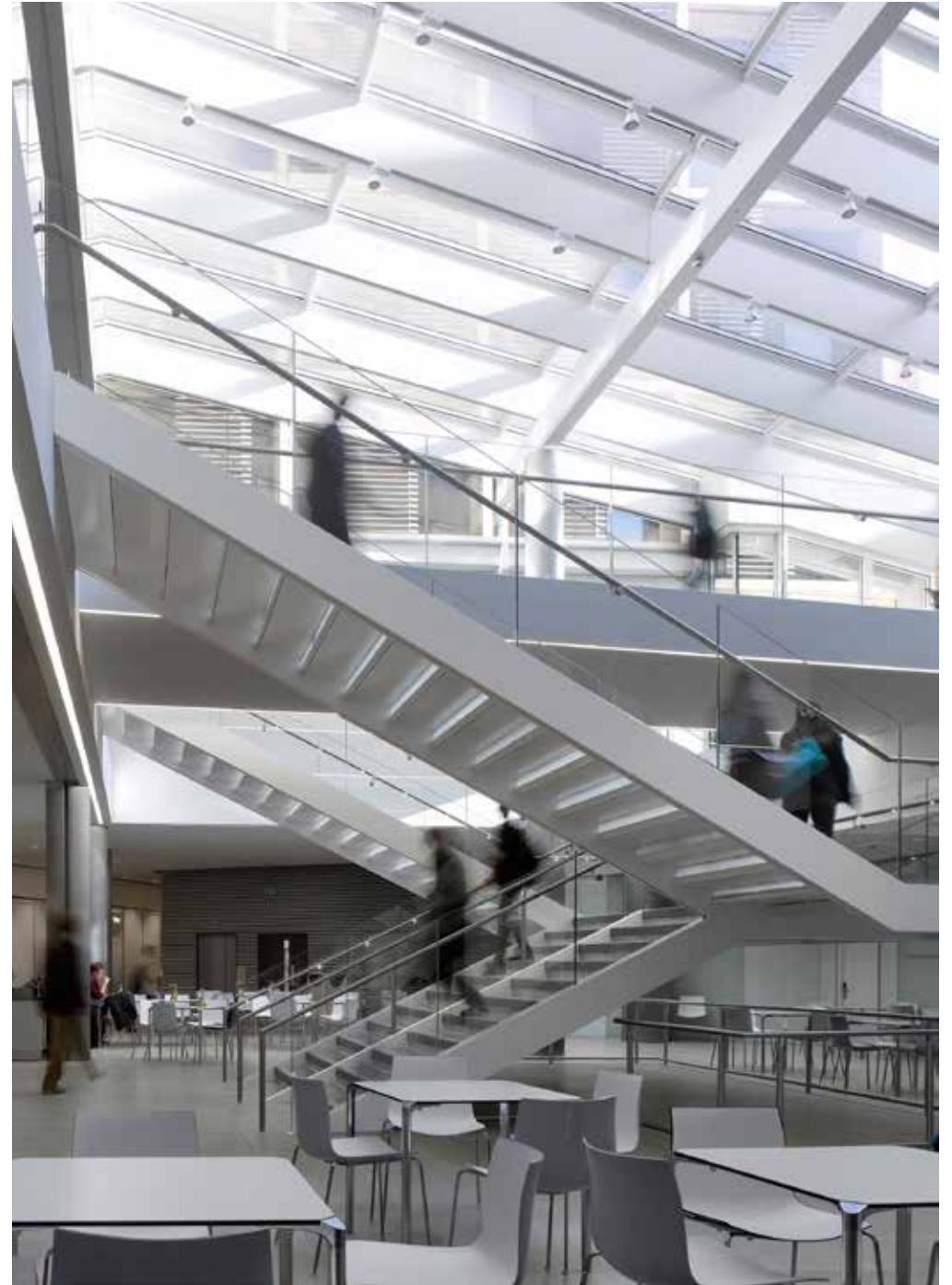
Boardroom



Common Room

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



Refreshments

Hot beverages

(Minimum 10 people)

Simple beverages

Tea, coffee 0–30kcal	£1.95
Tea, coffee, biscuits 138–176kcal	£3.25

Indulgent and healthy treats

Tea, coffee, homemade cookie (v) 232–397kcal	£4.75
Tea, coffee, mini Danish pastries (v) 160–190kcal	£5.00
Tea, coffee, vegan raspberry croissants (vg) 296–326kcal	£5.00
Tea, coffee, freshly cut fruit platter (vg)	£5.65
Tea, coffee, mini tray bake selection (brownies, flapjack, lemon drizzle) (v)	£5.45
Tea, coffee, Danish pastries, freshly cut fruit platter (v)	£8.00
Tea, coffee, coconut yoghurt with fruit compote, freshly cut fruit platter (vg)	£10.20
Tea, coffee, Danish pastries, coconut yoghurt with fruit compote and freshly cut fruit platter (v)	£13.20

Cold beverages

Still and sparkling water 330ml can	£2.40
Canned soft drinks 330ml 46–139kcal	£2.85
Standard orange juice 1L 41kcal	£4.00
Standard apple juice 1L 45kcal	£4.00
Still and sparkling water 750ml glass bottle	£3.95
Elderflower pressé 275ml glass bottle 86kcal	£4.35
Elderflower cordial 1L glass jug 19kcal	£5.45

Little extras

Add a little something to your refreshment break

Handcrafted potato crisps 201kcal	£1.95
Handcrafted root vegetable crisps 216kcal	£2.45
Individual piece of fruit (apple, banana, easy peeler, pear) 47–77kcal	£1.30
Individually wrapped packet of biscuits 138–146kcal	£1.30
Home-baked cookie 232–367kcal	£2.95
Coconut yoghurt with fruit compote 264kcal	£5.35
Mini tray bake selection (brownies, flapjack, lemon drizzle) (v) 142–207kcal	£3.95
Gluten free tray bake selection (chocolate brownie, caramel shortbread, cranberry flapjack) 178–252kcal	£5.20

Breakfast choices

(Minimum 20 people)

Hot breakfast

£11.05

A selection of the following seved with red and brown sauce

Roast field mushroom vegan brioche roll (vg) 195kcal

Alden’s Butchers locally sourced cured bacon brioche roll 235kcal

Alden’s Butchers locally sourced sausage brioche roll 441kcal

Freshly brewed coffee, tea and herbal infusion

Selection of juices

Conference breakfast

£11.70

Butter croissant (v) 160kcal

Butter, and fruit preserves 192kcal

Coconut yoghurt with fruit compote (vg) 264kcal

Freshly brewed coffee, tea and herbal infusion

Selection of juices

Continental breakfast

£18.20

A selection of butter croissants and bagels (v)

Coconut yoghurt with seasonal fruit compote (vg)

Smoked salmon, smoked ham and a selection of British cheese

Selection of freshly baked bread (v)

Butter and fruit preserves

Freshly brewed coffee, tea and herbal infusion

Selection of juices

Lunch

(Minimum 10 people)

Individual sandwiches suitable for vegan and gluten-free diets are available with 72 hours notice and charged at £6.50 per person

Simple sandwich lunch

Sandwich platter (serves 5) 463–625kcal	£78.00
1 round of sandwiches per person (A selection of vegetarian and mixed platters)	
Served with hand-cooked potato crisps, water and juice	

Meat-free occasions working lunch

Sandwich platter (serves 5) 739kcal	£97.50
1 round of sandwich per person (A selection of vegetarian platters)	
Red onion and sweet potato bhaji, coconut, lime and coriander yoghurt (vg)	
Wild mushroom, garlic and tarragon roll with maple glaze (vg)	
Hand-cooked potato crisps	
Cut fresh fruit	
Served with water and juice	

Occasions working lunch

Sandwich platter (serves 5) 740kcal	£97.50
1 round of sandwich per person (A selection of vegetarian and mixed platters)	
Red onion and sweet potato bhaji, coconut, lime and coriander yoghurt (vg)	
Aromatic chicken and paprika, red pepper and lemon dip (af)	
Hand-cooked potato crisps	
Cut fresh fruit	
Served with water and juice	

Meat-free special occasions working lunch

905–1609kcal	£28.60
Artisanal baguettes (selection of vegan and vegetarian)	
Chef’s choice of 2 salads (v)	
Sweet potato falafel, coconut and coriander yoghurt (vg)	
Courgette and blue cheese tartlet finished with tarragon (v)	
Chocolate and orange posset with seasonal spiced compote	
Served with water and juice	

Special occasions working lunch

905–1609kcal	£28.60
Artisanal baguettes (selection of vegan, meat and vegetarian)	
Chef’s choice of 2 salads (v)	
Sweet potato falafel coconut and coriander yoghurt (vg)	
Roasted aromatic lamb patties (af)	
Chocolate and orange posset with seasonal spiced compote	
Served with water and juice	

Classic packed lunch

£13.00

An individual packed lunch to include: Sandwich, crisps, a piece of fruit, can of water 571–772kcal
Choose one from: Egg mayo (v) Two cheese and onion (v) Tuna mayo Chicken and sweetcorn

Occasions packed lunch

£18.20

An individual packed lunch to include: Homemade salad, a bag of savoury popcorn, rice cakes, can of water 558–681kcal
Choose two from: Mozzarella, orzo and pesto salad (v) Chickpea and feta salad (v) Falafel, root vegetable slaw, mint, lemon, garlic dressing (vg) Salmon grainy salad Chicken Caesar salad

Pizzas

(12-inch, minimum 5 pizzas per order) £18.15 each

Vegan

Harissa roasted vegetables, sundried tomatoes, vegan cheese, tomato sauce (vg) 288kcal

Vegan mozzarella, tomato sauce, BBQ jackfruit, sweetcorn, mushroom (vg) 321kcal

Vegetarian

Margherita, mozzarella, tomato sauce (v) 680kcal

Caramelised onion, goat cheese, red peppers, mozzarella, tomato sauce (v) 485kcal

Feta, olives, courgette, cherry tomatoes, mozzarella, tomato sauce (v) 288kcal

Blue cheese, spinach, red onion, aubergine, mozzarella, tomato sauce (v) 485kcal

Meat

Ham, peppers, mushroom, red onion, mozzarella, tomato sauce 400kcal

Chipotle chicken, red peppers, sweetcorn chilli, mozzarella, tomato sauce (v) 375kcal

Hot and cold fork buffet

(Minimum 30 people)

Two items from the hot and cold list below	£32.50
Add additional hot or cold items	£13.00

Hot options

Artisanal classic county braised beef caramelised red onion and Oxford ale pie
Fresh chicken, wild mushroom and tarragon hotpot, sliced new potato and mature cheddar
Cod and prawn mac and cheese, spring onions, chilli and lemon gremolata
Creamy mushroom and chickpea korma, turmeric and Peruvian infused rice (vg) (af)
Harissa aubergine, steamed squash and lentil cottage pie topped with creamed potato (vg) (af)

Cold options

Honey and wholegrain mustard glazed gammon, mixed green salad, chutney
Smoked chicken and smoked bacon Caesar salad, herbed croutons
Lemon and dill rubbed salmon niçoise, egg
Baked mushroom, pea and basil tartlet with leaves and lime balsamic dressing (v)
Squash, sweet potato, five bean and caramelised red onion parcel, watercress and pine nut salad (vg)

Salads

Root vegetable slaw with mint, lemon and garlic dressing (vg)
Roasted tomato, bocconcini and Peruvian couscous with lemon (v)
Feta, spinach, mixed salad, black olives, rocket and red onion (v)
Harissa roasted squash, red onion and maple dressing, fresh garden herbs (vg)
Beetroot two ways, chickpeas, spinach, fresh pomegranate seeds (vg)
Rocket and radicchio salad, aged balsamic, parmesan, black pepper olive oil (vg)
Floret salad, cauliflower, broccoli, Romanesco, cayenne, lemon ranch dressing (v)

Desserts

Chocolate and hazelnut caramel pot, spiced fruit compote (vg)
Raspberry and white chocolate mousse (v)
Zesty lemon orange posset and raspberries (v)
Oxford seasonal mess with fresh fruits (vg)

DDR

(Minimum 20 people)

Bronze	£24.05	Silver	£38.35	Gold	£46.80
Arrival break Tea, coffee with Danish pastries		Arrival break Tea, coffee with Danish pastries		Arrival break Tea, coffee, Danish pastries and freshly cut seasonal fruit platter	
Mid-morning break Tea, coffee and biscuits		Mid-morning break Tea, coffee and biscuits		Mid-morning break Tea, coffee and cookies	
Lunch Sandwich selection, handcrafted crisps, water and juice		Lunch Special occasions working lunch, water and juice		Lunch Two choices from the hot or cold fork buffet	
Afternoon break Tea, coffee and biscuits		Afternoon break Tea, coffee and mini traybake selection		Water, juice and cordials served throughout the day	
				Afternoon break Tea, coffee and mini traybake selection	

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

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

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