

# 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

Seminar/classroom style rooms with flexible furniture

Room	Capacity
L1	360
L2	210
L3	110

Room	Capacity
L4	60
L5	60
L6	40

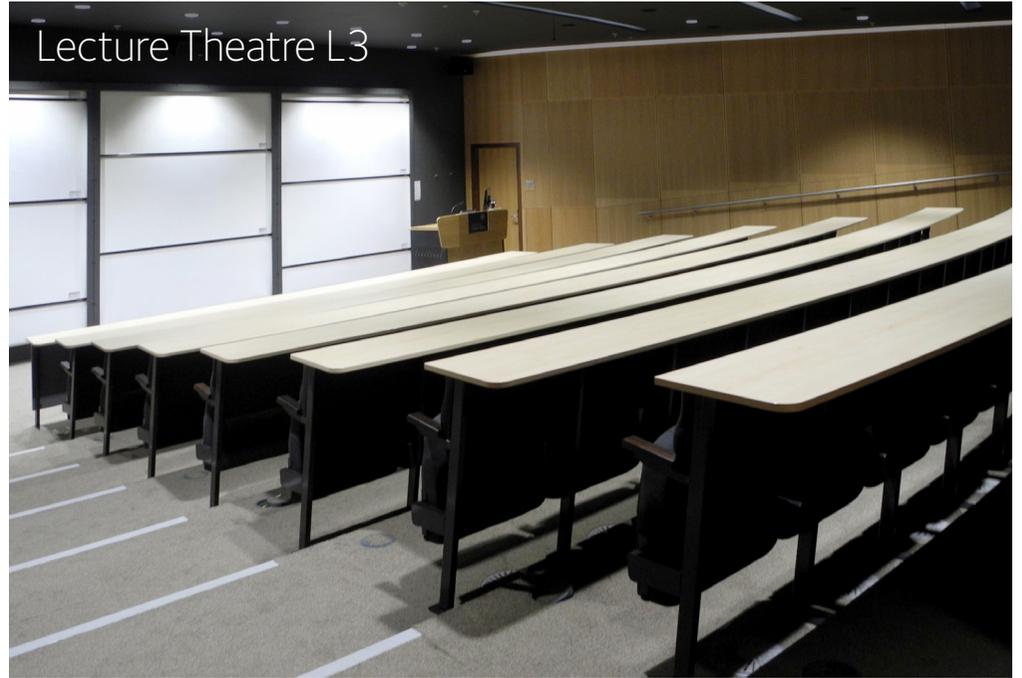
Room	Capacity
C1	24
C2	24
C3	24
C4	24
C5	24
C6	24



Lecture Theatre L2



Lecture Theatre L3



Seminar Room



Seminar Room



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 up to 300 (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





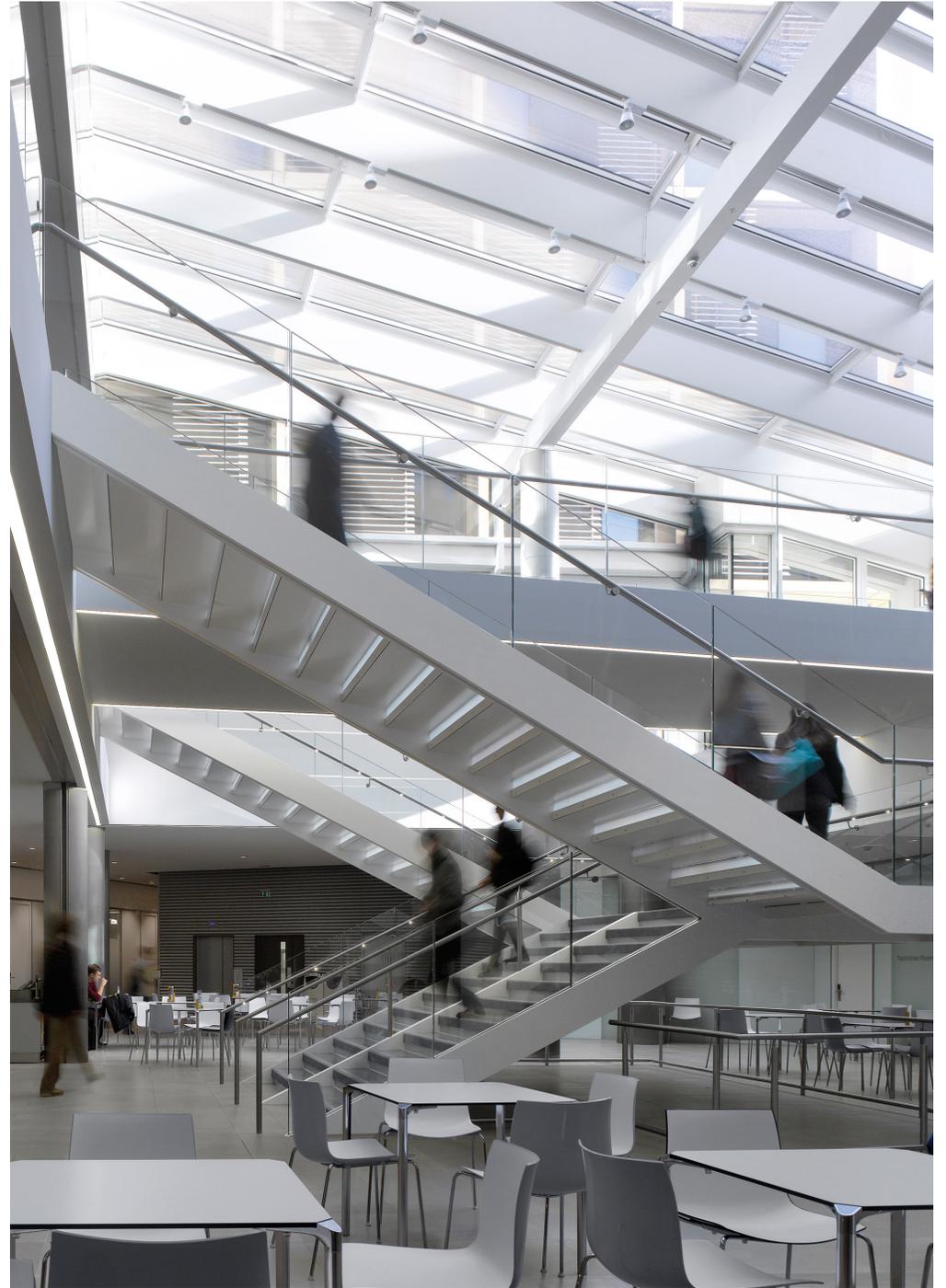
Boardroom



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



OCCASIONS  
AT SERVICE

TODAY'S OCCASION  
has been made by  
*James*

## Catering

We offer a range of options designed to suit everything from day meetings to large conferences. We are happy to discuss your requirements and create bespoke options if you require something different to the options in this menu.

## Allergens and dietary requirements

Please specify any allergies or dietary requirements when booking. Please note that although we can provide options that do not contain nuts, the kitchen cannot be guaranteed nut-free, and so people with very severe allergies may prefer to make alternative arrangements.

## Booking guidelines

All events require a minimum of 14 working days' notice for final numbers, menu choices and dietary requirements.

Once a booking has been made, numbers can be adjusted by 10% of the total up to 7 days in advance of your event. After this period, we cannot guarantee to accommodate your requests.

If your event notice period is less than the required time, please speak to our Events team as soon as possible and we will try to accommodate your requests. 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 2019 and may be subject to change. Prices are quoted exclusive of VAT. VAT does not apply to bookings paid for by any University of Oxford Department with VAT registration number GB 125 5067 30.

## Refreshments

### Hot beverage (minimum 10 people)

All coffee served is freshly ground Fairtrade, accompanied by a selection of speciality teas and infusions

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Tea and coffee	£1.80
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Tea, coffee, biscuits	£2.75
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### Treats

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Tea, coffee, homemade cookie (v)	£4.05
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Tea, coffee, mini Danish pastries (v)	£4.10
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Tea, coffee, mini tray bake selection (brownies, flapjack, lemon drizzle) (v)	£4.45
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Tea, coffee, mini Danish pastries, freshly cut seasonal fruit platter (v)	£5.00
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### Cold beverage

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Still water 500ml	£1.75
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Sparkling water 500ml	£1.75
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Canned soft drinks 330ml	£2.15
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Orange juice 1L	£3.40
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Apple juice 1L	£3.40
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Elderflower pressé 275ml	£3.80
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Elderflower cordial 1L	£5.15
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## Breakfast choices

(Minimum 10 people)

**Hot breakfast** £9.90

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Alden's Butchers cured bacon bap

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Alden's Butchers sausage bap

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Roast field mushroom ciabatta (vg)

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Freshly brewed coffee, tea and herbal infusions

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Selection of juices

**Conference breakfast** £10.90

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Butter croissant (v)

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Selection of mini Danish pastries (v)

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Butter, and fruit preserves

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Greek yoghurt, seasonal fruit compote, flax, chia and pumpkin seeds (v)

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Coconut yoghurt with fruit compote (vg)

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Freshly brewed coffee, tea and herbal infusions

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Selection of juices

**Continental breakfast** £12.95

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A selection of butter croissants and bagels (v)

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Greek yoghurt, seasonal fruit compote, flax, chia and pumpkin seed (v)

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Coconut yoghurt with seasonal fruit compote (vg)

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Smoked salmon, smoked ham and a selection of British cheeses

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Selection of freshly baked breads (v)

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Butter, and fruit preserves

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Freshly brewed coffee, tea and herbal infusions

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Selection of juices

# Lunch

(Minimum 10 people)

## Menu variations

Where lunches are booked over multiple days, please inform our Events team so that we can discuss menu variations for your event.

### Simple sandwich lunch

£12.95

1.5 rounds of sandwiches per person (A selection of meat, fish, vegetarian and vegan sandwiches)

Served with Kettle Chips, water and juice

### Occasions working lunch

£20.50

1 round of sandwiches per person (A selection of meat, fish, vegetarian and vegan sandwiches)

Pea, soya bean, dill and feta tart (v)

Sun dried tomato and parsley arancini, rocket and pine nut dressing (vg)

Coriander, lemongrass and chilli chicken skewer, hoi sin and lime dressing

Beetroot cured salmon, lemon cream cheese, toasted pumpernickel crostini

Served with Kettle Chips, freshly cut seasonal fruit, water and juice

### Special occasions working lunch

£24.60

Classic wraps 2 per person (A selection of meat and vegetarian)

Chef's choice of 2 salads, served individually (v)

A choice of 2 of the following finger food items:

Baked Mayfield egg frittata with roasted sweet potato, confit red pepper and thyme (v)

Barbeque braised beef brisket and Oxford Blue cheese croquettes, homemade spiced tomato mayonnaise

Ham hock, golden sultana and black pudding terrine, toasted brioche crostini

Sun dried tomato and parsley arancini, rocket and pine nut dressing (vg)

Mango mousse, compressed watermelon with yuzu, micro shiso cress (v)

Served with water and juice

### Classic packed lunch

£8.50

An individual packed lunch to include:

Sandwich, crisps, a piece of whole fruit, healthy snack bar, bottle of water

### Occasions packed lunch

£12.95

An individual packed lunch to include:

Homemade salad, a bag of savoury popcorn, healthy snack bar and a bottle of water

# Afternoon tea

(Minimum 20 people)

## Cream tea

£8.50

A duo of freshly baked mini scones, clotted cream, preserve, freshly brewed coffee and tea (v)

Juice and water (v)

## Afternoon tea

£14.95

Freshly brewed coffee and tea

Finger sandwiches to include smoked salmon, cucumber, cheese and tomato

A duo of freshly baked mini scones with preserve and clotted cream (v)

Your choice of one of the following: mini macaroons, chocolate cake or Victoria sponge (v)

Juice and water

# Finger food

(Minimum 20 people)

Choose four finger food items from the list below. Add additional choices for an extra £4.10 each.

£14.30

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Sweet smoked paprika scone, whipped ricotta cheese, black olive crumble (v)

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Pea, soya bean, dill and feta tart (v)

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Parmesan and black pepper shortbread, tomato and red chilli chutney (v)

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Onion bhaji, coconut, lime and chilli crème fraiche (v)

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Sun dried tomato and parsley arancini, rocket and pine nut pesto (vg)

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Baked Mayfield egg frittata with roasted sweet potato, confit red pepper and thyme (v)

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Heritage tomato and lovage pesto galette with black olive (vg)

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Pork satay skewers, sesame and soy glaze, peanut and coriander dipping sauce

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Homemade Cumberland sausage roll, pumpkin, poppy and sesame seed pastry, caramelised onion mayonnaise

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Coriander, lemongrass and chilli chicken skewer, hoi sin and lime dressing

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Barbeque braised beef brisket and Oxford Blue cheese croquettes, homemade spiced tomato mayonnaise

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Ham hock, golden sultana and black pudding terrine, toasted brioche crostini

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Hot smoked trout, caper and cornichon pate, charcoal tartlet

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Beetroot cured salmon, lemon cream cheese, toasted pumpkinnickel crostini

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Tea smoked mackerel blini, pickled fennel, bramley apple gel

# Hot and cold fork buffet

(Minimum 20 people)

All of our hot and cold buffets are suitable to be eaten whilst standing and are served with juice, water, bread and your choice of three salads and a choice of dessert.

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Choose two items from list below £25.30

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Choose three items from list below £33.50

## Cold options

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Citrus marinated salmon, charred orange and avocado salad, chicory and sun dried tomato dressing

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IPA and Dijon mustard glazed bacon loin, straw potatoes, celeriac and tarragon remoulade

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Chilli and tamarind glazed beef rump, Chinese cabbage and carrot salad with hoi sin and sesame dressing

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Baked Mayfield egg frittata, oxford blue cheese, potato, caramelised onion and chive with charred sweetcorn and fennel salad, parsley salsa verde (v)

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Thai style red curried polenta, Asian style slaw and roasted cashew nuts (vg)

## Hot options

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Barbeque braised beef and pepper ragu, butterbean, cannellini and smoked paprika cassoulet, jalapeno corn bread

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Malaysian style pork and peanut curry, lemongrass and kaffir lime infused rice, fried shallot and garlic

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Sauteed chicken, ham hock, cider and apple sauce, new potato, caramelised onion and gruyere gratin

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Pan fried gnocchi, pea, broad bean, asparagus and courgette, herbed ricotta (v)

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Smoked paprika salted cod loin, chorizo and confit lemon and samphire risotto, parsley oil, caper salad

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Mexican baked black bean taco, avocado and roasted jalapeño salsa, charred heritage tomatoes (vg)

## Salad choices (v)

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Grilled broccoli, tenderstem and red chilli salad, Romesco dressing, toasted almonds (vg)

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French bean, bulgur wheat, tahini and lemon dressing, roasted black and white sesame seeds (vg)

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Roasted aubergine and yellow pepper, pomegranate seeds, pinenut and sumac dressing (vg)

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Glazed beetroot, japense pepper togarashi spice, soya bean, feta and rocket (v)

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Shaved fennel, compressed cucumber and curried chickpea salad, Arabic zataar spiced yoghurt (v)

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Mixed leaf, chicory and red chard salad (vg)

## Dessert choices

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Muscavado custard tart (v)

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Dark chocolate mousse, hazelnut praline brittle (v)

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Strawberry salad, pink peppercorn meringue, white balsamic syrup with strawberry and vanilla gel (v)

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St Clements posset, lemon cream, orange jelly, candied citrus peel (v)

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Seasonal fruit, passionfruit dressing, lemon balm and baby mint (vg)

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Mango mousse, compressed watermelon with yuzu, micro shiso cress (v)

# Drinks reception

(minimum order 6 bottles)

## Wine list

Bespoke drinks receptions can be created with drinks sold on a sale and return basis – catering staffing charges will apply in addition.

A longer wine list is available on request.

## White wine

Trebbiano Chardonnay Rubicone IGT 2017, Italy	£12.30
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Stormy Cape Chenin Blanc 2018, South Africa	£17.75
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## Rosé wine

NV Sospiro Sangiovese Rosato Rubicone IGT, Italy	£12.30
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La Lande Cinsault Rosé 2017, France	£21.20
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## Red wine

Sangiovese IGT Rubicone 2017, Italy	£12.30
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Monte Llano Tinto Rioja 2016, Spain	£23.20
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## Sparkling & champagne

Grand Impérial Brut, Vin Mousseux, NV, France	£19.10
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Prosecco, Stelle d'Italia, NV, Italy	£21.45
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## Cold beverage

Still water 1.5L (plastic bottle)	£2.95
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Still water 750ml (glass bottle)	£3.45
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Sparkling water 1.5L (plastic bottle)	£2.95
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Sparkling water 750ml (glass bottle)	£3.45
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Canned soft drinks 330ml	£2.15
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Orange juice 1L	£3.40
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Apple juice 1L	£3.40
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Elderflower pressé 275ml	£3.80
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Elderflower cordial 1L	£5.15
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## Corkage

£11.70

(Minimum 10 bottles)

Corkage per bottle – includes chilling, glassware, set up and clearing after the event

# Labour charges for drinks only receptions

The charges below are applied to drinks receptions that do not require the packaged offer, whether using our wines or your own.

Service Style	Ratio	Weekday 7.30–4.30	Weekday 4.30–11pm	Weekend & after 11pm any day
Staffed service Point	1 to 50	£18.85 per hour	£23.40 per hour	£27.30 per hour
Tray service	1 to 25	£18.85 per hour	£23.40 per hour	£27.30 per hour

All events will require a management presence at a flat rate of £39 per hour, plus staff in the ratios above.

All staffing charges have a minimum of 4 hours.

For drinks and nibbles reception packages ordering under the minimum number, labour will be charged separately and drink will be charged on consumption.

# Nibbles

(Minimum 20 people)

## Nibbles A

£4.05

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Potato & vegetable crisps, wasabi peas and tortilla chips

## Nibbles B

£5.40

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Marinated olives & feta with seasoned sticks

# Canapés

(Minimum 20 people)

## Menu A

Choose 3 options for £10.20 per person  
Choose 5 options for £17.05 per person

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Black pepper shortbread, creamed goat's cheese, beetroot jam (v)

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Aged parmesan gougeres, mascarpone cream and black olive tapenade

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Smoked salmon, pumpernickel, avocado purée, trout roe

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Chicken liver parfait, Madeira and orange jelly, melba toast

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Aubergine and chickpea bhaji, mango chutney, coriander (vg)

## Menu B

Choose 3 options for £11.50 per person  
Choose 5 options for £19.00 per person

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Sesame crusted tuna, soy sauce pearls, micro coriander

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Chorizo picante scone, chilli jam, ricotta, red pepper confit

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Chicken and pistachio terrine, pickled golden raisin, caramelised onion crostini

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Pea tartlet, broad bean and mint houmous, whipped ricotta (v)

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Roasted pepper houmous, charcoal tartlet, confit pepper, walnut and parsley salsa (vg)

## Menu C

Choose 3 options for £16.25 per person  
Choose 5 options for £21.45 per person

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Beetroot and gin cured trout, horseradish cream, nasturtium leaves

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Fillet of beef tartar, egg yolk jam, caper and gherkin relish, charcoal shell

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Duck and star anise rillettes, cucumber cup, spiced plum puree, fried shallots

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Zataar flatbread, whipped feta, compressed cucumber, fennel salad, curried chickpea powder (v)

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Cauliflower and carrot fritters, sweetcorn puree, pickled carrot (vg)

## Sweet canapés

£3.25 each

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Raspberry meringue, Earl Grey tea and lemon (v)

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Strawberry marshmallow, pistachio powder, freeze dried strawberry (v)

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Dark chocolate tart, coffee and caramelised white chocolate (v)

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Matcha tea and blackcurrant tartlet (v)

# Drinks packages

(minimum 50 people)

All drinks packages include elderflower cordial and water as soft alternatives.

## Drinks package A

One glass of fizz. Choose from:

Grand Impérial Brut, Vin Mousseux, NV, France  
Prosecco, Stelle d'Italia, NV, Italy

Served with Nibbles A	£9.50
Served with Nibbles B	£11.00
Served with 3 choices from Canapés Menu A	£16.05
Served with 3 choices from Canapés Menu B	£22.90

## Drinks package B

Two glasses from a choice of the following wines:

Trebbiano Chardonnay Rubicone IGT 2017, Italy  
NV Sospiro Sangiovese Rosato Rubicone IGT, Italy  
Sangiovese IGT Rubicone 2017, Italy

Served with Nibbles A	£11.70
Served with Nibbles B	£15.00
Served with 3 choices from Canapés Menu A	£20.50
Served with 3 choices from Canapés Menu B	£25.30

## Drinks package C

One glass of fizz. Choose from:

Grand Impérial Brut, Vin Mousseux, NV, France  
Prosecco, Stelle d'Italia, NV, Italy

One glass from a choice of the following wines:

Trebbiano Chardonnay Rubicone IGT 2017, Italy  
NV Sospiro Sangiovese Rosato Rubicone IGT, Italy  
Sangiovese IGT Rubicone 2017, Italy

Served with Nibbles A	£12.80
Served with Nibbles B	£15.00
Served with 3 choices from Canapés Menu A	£22.50
Served with 3 choices from Canapés Menu B	£28.00

## Beer, lager, ales & ciders

Becks 330ml	£4.80
Peroni 330ml	£4.80
Corona 330ml	£4.80
Black Sheep Ale 500ml	£6.20
Rekorderlig Cider 500ml (apple, strawberry & lime, pear, wild berries)	£6.20
Additional glass of house wine 175ml	£5.80
Jug of Pimms 1.5L	£23.95

# DDR

(Minimum 20 people)

## Bronze £19.85

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Arrival break – tea and coffee with mini Danish pastries

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Mid-Morning break – tea, coffee, biscuits

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Lunch – sandwich selection and Kettle Chips

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Water and juice

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Afternoon break – tea, coffee and biscuits

## Silver £28.95

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Arrival break – tea and coffee with mini Danish pastries

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Mid-Morning break – tea, coffee, biscuits

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Lunch – Special occasions working lunch

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Water and juice

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Afternoon break – tea, coffee and cake

## Gold £40.30

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Arrival break – tea, coffee, mini Danish pastries, freshly cut seasonal fruit platter

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Mid-Morning break – tea, coffee, individual seeds & superfood berries shot

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Lunch – hot or cold two choice buffet

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Water, juice and cordials served throughout the day

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Afternoon break – tea, coffee and cake

## Rolling tea & coffee £3.45

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Add a continuous service of tea and coffee to your day delegate rate

Price is per person, applied to your total number of delegates and is for one single day event only

**Starts from 07.30 through to 18.00 Monday–Sunday**

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)

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For any additional information or to arrange  
a site visit please contact:  
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+44 (0)1865 615130

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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. Whilst we don't standardly offer an AV technician (our AV is very intuitive), this can be arranged at an extra charge if required. The University Security Services are based onsite and ensure a safe and secure environment.

