The Andrew Wiles Building
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.
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

<table>
<thead>
<tr>
<th>Lecture Theatres</th>
<th>Seminar/classroom style rooms with flexible furniture</th>
</tr>
</thead>
<tbody>
<tr>
<td>Room</td>
<td>Capacity</td>
</tr>
<tr>
<td>L1</td>
<td>360</td>
</tr>
<tr>
<td>L2</td>
<td>210</td>
</tr>
<tr>
<td>L3</td>
<td>110</td>
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</tbody>
</table>
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.
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

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 2018 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea and coffee</td>
<td>£1.70</td>
</tr>
<tr>
<td>Tea, coffee, biscuits</td>
<td>£2.60</td>
</tr>
</tbody>
</table>

Indulgent treats

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea, coffee, homemade cookie (v)</td>
<td>£3.90</td>
</tr>
<tr>
<td>Tea, coffee, mini Danish pastries (v)</td>
<td>£3.90</td>
</tr>
<tr>
<td>Tea, coffee, mini tray bake selection (brownies, flapjack, lemon drizzle) (v)</td>
<td>£4.30</td>
</tr>
<tr>
<td>Tea, coffee, mini Danish pastries, freshly cut seasonal fruit platter (v)</td>
<td>£4.80</td>
</tr>
</tbody>
</table>

Cold beverage

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Still water 500ml</td>
<td>£1.70</td>
</tr>
<tr>
<td>Sparkling water 500ml</td>
<td>£1.70</td>
</tr>
<tr>
<td>Canned soft drinks 330ml</td>
<td>£2.10</td>
</tr>
<tr>
<td>Orange Juice 1L</td>
<td>£3.25</td>
</tr>
<tr>
<td>Apple juice 1L</td>
<td>£3.25</td>
</tr>
<tr>
<td>Cranberry juice 1L</td>
<td>£3.25</td>
</tr>
<tr>
<td>Elderflower pressé 750ml</td>
<td>£4.90</td>
</tr>
<tr>
<td>Elderflower cordial</td>
<td>£3.60</td>
</tr>
</tbody>
</table>

Breakfast choices

(Warning: minimum 10 people)

Hot breakfast £9.45

- Alden’s Butchers cured bacon bap
- Alden’s Butchers sausage bap
- Roast field mushroom bap (v)
- Freshly brewed coffee, tea and herbal infusions
- Selection of juices

Conference breakfast £10.40

- Butter croissant (v)
- Selection of mini Danish pastries (v)
- Butter, and fruit preserves
- Yoghurt pot with granola and seasonal fruit compote (v)
- Freshly brewed coffee, tea and herbal infusions
- Selection of juices

Continental breakfast £12.35

- A selection of butter croissants and bagels (v)
- Yoghurt pot with granola and seasonal fruit compote (v)
- Smoked salmon, smoked ham and a selection of British cheeses
- Selection of freshly baked breads (v)
- Butter, and fruit preserves
- Freshly brewed coffee, tea and herbal infusions
- 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 £12.40

- 1.5 rounds of sandwiches per person *(A selection of meat, fish and vegetarian sandwiches)*
- Served with Kettle Chips, water and juice

### Occasions working lunch £19.50

- 1.5 rounds of sandwiches per person *(Selection of meat, fish and vegetarian sandwiches)*
- Chicken Yakitori
- Homemade sausage roll
- Freshly baked vegetarian quiche *(v)*
- Marinated mozzarella & cherry tomato skewer with basil pesto *(v)*
- Served with Kettle Chips, freshly cut seasonal fruit, water and juice

### Special occasions working lunch £23.40

- Chef's choice of 2 salads, served individually
- Homemade sausage roll
- Serrano ham bruschetta with sun-dried tomato and olive tapenade
- Onion bhaji with coconut lime and chilli crème fraiche *(v)*
- Marinated mozzarella & cherry tomato skewer with basil pesto *(v)*
- Served with Kettle Chips, freshly cut seasonal fruit, water and juice

### Classic packed lunch £8.15

- An individual packed lunch to include:
  - Sandwich, crisps, a piece of whole fruit, healthy snack bar, bottle of water

### Occasions packed lunch £12.40

- An individual packed lunch to include:
  - Homemade salad, a bag of savoury popcorn, healthy snack bar and a bottle of water

## Afternoon tea

**(Minimum 10 people)**

### Cream tea £8.15

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

### Afternoon tea £14.25

- 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
### 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.

<table>
<thead>
<tr>
<th>Choose two items from list below</th>
<th>£24.10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose three items from list below</td>
<td>£31.85</td>
</tr>
</tbody>
</table>

#### Cold options

- Charred loin of beef and chimichurri dressing
- Teriyaki chicken with lime, honey and soy served with spicy chilli noodles
- Chipotle salmon taco, lime yoghurt, avocado salsa
- Charred polenta with macerated basil and tomato with ratatouille and olive dressing *(v)*
- Grilled halloumi, roasted aubergine and courgette, sweet chilli and lime salsa *(v)*

#### Hot options

- West Country pork with cider and thyme cream sauce, wild mushrooms and honey shallots
- Pan roasted chicken, haricots verts, sherry vinaigrette, fresh tarragon
- Braised beef cheek with roast heritage carrots and horseradish mash
- Tiger prawn pad thai
- Moroccan fruity vegetable tagine, finished with preserved lemon and mint yoghurt *(v)*
- Butternut, ricotta and spinach bastille, wild rocket and Parmesan *(v)*

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### Finger food

*(Minimum 20 people)*

Choose four finger food items from the list below.
Add additional choices for an extra £3.00 each

| Chicken breast yakitori with a soy, honey and ginger dipping sauce *(1pp)* | £13.65 |
| Smoked salmon, lemon and chive cream cheese blini *(2pp)* | |
| Wild mushroom and goats cheese arancini *(2pp)* *(v)* | |
| Vegetable spring roll with plum dipping sauce *(2pp)* *(v)* | |
| Homemade sausage roll *(2pp)* | |
| Chipolata sausages, roast onion mayonnaise *(3pp)* | |
| Pork pie with piccalilli *(1pp)* | |
| Individual Serrano ham with sun-dried tomato & olive tapenade salad *(1pp)* | |
| Chargrilled beef churrasco skewer with gremolata *(1pp)* | |
| Mackerel rillettes on a gluten free croute with pickled grape *(1pp)* | |
| Onion bhaji with mango chutney *(2pp)* *(v)* | |
| Cheese straws *(3pp)* *(v)* | |
| Mini quiches *(2pp)* *(v)* | |
| Bruschetta, with heritage tomato, shallot and torn basil *(2pp)* *(v)* | |
| Marinated mozzarella and cherry tomato skewer with basil pesto *(2pp)* *(v)* | |
| Spanish tortilla with piperade *(1pp)* *(v)* | |

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### Salad choices (v)

| Savoy cabbage, kale and walnut slaw |
| Baby red chard, maple beets, sherry vinegar |
| Charred cauliflower, tomatoes and capers with radicchio |
| Potato & red apple salad with herb crème fraiche |
| Wild rocket, pimento, puy lentils, balsamic vinegar |
| Green leaf salad |

### Dessert choices

| Chocolate Mousse |
| Lemon posset with seasonal berry compote |
| Seasonal Eton mess |
| Chocolate and salted caramel tart |
| Fresh cut fruit |
| Green leaf salad |
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
Terre Forti Trebbiano Chardonnay 2016, Italy £11.70
Kudu Plains Chenin Blanc 2016, South Africa £16.90

Rosé wine
Terre Forti Sangiovese Rosato 2016, Italy £11.70
Statua Pinot Grigio Blush Sicilia 2015, Italy £20.15

Red wine
Terre Forti Sangiovese 2016, Italy £11.70
Kudu Plains Pinotage 2012, South Africa £16.90

Sparkling & champagne
Prosecco Valdobbiadene Brut Crede Bisol 2015 £18.20
Marquis de Valette NV, France £18.20

Cold beverage
Still water 1.5L (plastic bottle) £2.80
Still water 750ml (glass bottle) £3.25
Sparkling water 1.5L (plastic bottle) £2.80
Sparkling water 750ml (glass bottle) £3.25
Canned soft drinks 330ml £2.10
Orange juice 1L £3.25
Apple juice 1L £3.25
Cranberry juice 1L £3.25
Elderflower pressé 750ml £4.90
Elderflower cordial £3.60

Corkage £11.00
(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.

<table>
<thead>
<tr>
<th>Service Style</th>
<th>Ratio</th>
<th>Weekday 7.30–4.30</th>
<th>Weekday 4.30–11pm</th>
<th>Weekend &amp; after 11pm any day</th>
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</thead>
<tbody>
<tr>
<td>Staffed service Point</td>
<td>1 to 50</td>
<td>£15.60 per hour</td>
<td>£23.40 per hour</td>
<td>£27.30 per hour</td>
</tr>
<tr>
<td>Tray service</td>
<td>1 to 25</td>
<td>£15.60 per hour</td>
<td>£23.40 per hour</td>
<td>£27.30 per hour</td>
</tr>
</tbody>
</table>

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 & canapés

(Minimum 20 people)

**Nibbles A**
£3.80
Potato & vegetable crisps, wasabi peas and tortilla chips

**Nibbles B**
£5.15
Marinated olives & feta with seasoned sticks

**Canapés A**
£9.75
Please choose three canapés from our canapés menu

**Canapés B**
£16.25
Please choose five canapés from our canapés menu

Canapés

(Minimum 20 people)

**Savoury**

- Parmesan, sun-blushed tomato and chive macaron (v)
- Oxford Blue cheese mousse with pear chutney (v)
- Goats’ cheese cheesecake with red onion marmalade (v)
- Torched fig with sweet red onion chutney, gluten free crostini (v)
- Poached salmon on a beetroot and horseradish scone
- Smoked salmon blini with dill & lime mascarpone
- Ceviche of sea bass on crostini
- Sriracha tiger prawn with mango dressing
- Scotch quails egg with remoulade
- Ham hock terrine with piccalilli
- Smoked chicken and charred corn
- Beef carpaccio with toasted walnut and gorgonzola

**Sweet**

- Madagascan vanilla and white chocolate cheesecake with a glazed pear crisp
- Rum baba
- Chocolate and salted caramel tart
- Seasonal Eton Mess

**Additional canapés £3.25 each**
Drinks packages
(minimum 50 people)

All drinks packages include elderflower and water as soft alternatives.

Drinks package A
One glass of fizz. Choose from:
Prosecco Valdobbiadene Brut Crede Bisol 2015, Italy
Marquis de Valette Brut NV, France

Served with Nibbles A £9.10
Served with Nibbles B £10.50
Served with Canapés A £15.30
Served with Canapés B £21.80

Drinks package B
Two glasses from a choice of the following wines:
Terre Forti Trebbiano Chardonnay 2016, Italy
Terre Forti Sangiovese Rosato 2016, Italy
Terre Forti Sangiovese 2016, Italy

Served with Nibbles A £11.15
Served with Nibbles B £14.30
Served with Canapés A £21.45
Served with Canapés B £26.65

Drinks package C
One glass of fizz. Choose from:
Prosecco Valdobbiadene Brut Crede Bisol 2015, Italy
Marquis de Valette Brut NV, France

One glass from a choice of the following wines:
Terre Forti Trebbiano Chardonnay 2016, Italy
Terre Forti Sangiovese Rosato 2016, Italy
Terre Forti Sangiovese 2016, Italy

Served with Nibbles A £12.25
Served with Nibbles B £14.30
Served with Canapés A £21.45
Served with Canapés B £26.65

Beer, lager, ales & ciders
Becks 330ml £4.55
Peroni 330ml £4.55
Corona 330ml £4.55
Black Sheep Ale 500ml £5.85
Rekorderlig Cider 500ml £5.85
(apple, strawberry & lime, pear, wild berries)

Additional glass of house wine 175ml £5.55
Jug of Pimms 1.5L £22.75
## DDR

(Minimum 20 people)

<table>
<thead>
<tr>
<th>Bronze</th>
<th>£18.85</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arrival break – tea and coffee with mini Danish pastries</td>
<td></td>
</tr>
<tr>
<td>Mid-Morning break – tea, coffee, biscuits</td>
<td></td>
</tr>
<tr>
<td>Lunch – sandwich selection and Kettle Chips</td>
<td></td>
</tr>
<tr>
<td>Water and juice</td>
<td></td>
</tr>
<tr>
<td>Afternoon break – tea, coffee and biscuits</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Gold</th>
<th>£38.35</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arrival break – tea, coffee, mini Danish pastries, freshly cut seasonal fruit platter</td>
<td></td>
</tr>
<tr>
<td>Mid-Morning break – tea, coffee, individual seeds &amp; superfood berries shot</td>
<td></td>
</tr>
<tr>
<td>Lunch – hot or cold two choice buffet</td>
<td></td>
</tr>
<tr>
<td>Water, juice and cordials served throughout the day</td>
<td></td>
</tr>
<tr>
<td>Afternoon break – tea, coffee and cake</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Silver</th>
<th>£27.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arrival break – tea and coffee with mini Danish pastries</td>
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</tr>
<tr>
<td>Mid-Morning break – tea, coffee, biscuits</td>
<td></td>
</tr>
<tr>
<td>Lunch – special occasions working lunch</td>
<td></td>
</tr>
<tr>
<td>Water and juice</td>
<td></td>
</tr>
<tr>
<td>Afternoon break – tea, coffee and cake</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Rolling tea &amp; coffee</th>
<th>£3.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Add a continuous service of tea and coffee to your day delegate rate</td>
<td></td>
</tr>
<tr>
<td>Price is per person, applied to your total number of delegates and is for one single day event only</td>
<td></td>
</tr>
<tr>
<td>Starts from 07.30 through to 18.00 Monday–Sunday</td>
<td></td>
</tr>
</tbody>
</table>
Oxford Mathematics is located in the heart of the city. For more information please visit: www.maths.ox.ac.uk/about-us/travel-maps

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

For any additional information or to arrange a site visit please contact:
events@maths.ox.ac.uk
+44 (0)1865 615130

Events held outside of normal office hours (Monday–Friday, 09:00–17:00) will incur an additional charge of £40 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.