

OUEV | Oxford University Event Venues

Event Menu

Our in-house catering team believe in wonderful ingredients, beautifully crafted. Committed to fresh, seasonal and sustainably sourced produce, our plant-forward menu prioritises local sourcing in order to reduce the carbon footprint and support more biodiverse agriculture.

Our menu aims to offer variety and flexibility, however, if you have a particular request we are pleased to offer a bespoke service.

We require confirmation of final numbers, menu choices and dietary preferences, allergies and intolerances 14 days in advance of your event. If this information is not provided, or your event is booked at shorter notice, we may be unable to accommodate some requests.

All kcal quantities are per average serving. Some dishes within our menu use seasonal ingredients and are subject to change, therefore the kcal is not listed. Adults require an average of 2000 kcal per day.

All prices are per person unless otherwise stated, and exclude VAT.

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Key:

v = vegetarian

vg = vegan

gf = gluten free



Refreshments & Snacks

Minimum order of 10 people

Tea, coffee & water (0 kcal)	£ 3.25
Still & sparkling water 330ml can (0 kcal)	£ 2.40
Still & sparkling water 750ml bottle (0 kcal)	£ 4.15
Soft drinks 330ml can (46-140 kcal)	£ 2.85
Orange juice 1L (45 kcal)	£ 4.50
Apple juice 1L (40 kcal)	£ 4.50
Elderflower Pressé 275ml bottle (86 kcal)	£ 4.95
Individual piece of fruit (47-77 kcal)	£ 1.40
Individually wrapped packet of biscuits (139-156 kcal)	£ 1.35
Freshly baked cookie (177-210 kcal)	£ 3.10
Mini tray bake selection (142-207 kcal) V	£ 4.10
Selection of 10 cupcakes (391 kcal) VG	£ 54.00
Mini Danish pastries (160-190 kcal) V	£ 2.85
Raspberry croissant (325 kcal) VG	£ 2.95



All Day Bundles

We have combined some popular items together into easy-to-choose, cost-effective all day bundles.

Minimum order of 20 people

Gold £47.50

Arrival: tea, coffee, mini Danish pastries and cut fruit
 Mid-morning: tea, coffee & freshly baked cookie
 Lunch: choice of two fork buffet dishes (see page 4)
 Afternoon: tea, coffee, muffins and sliced cakes
 Water, juice and cordials available throughout the day

Silver £44.15

Arrival: tea, coffee with mini Danish pastries
 Mid-morning: tea, coffee & biscuits
 Lunch: traditional sandwiches & choice of two finger foods (see page 4)
 Afternoon: tea, coffee & mini traybake selection
 Water & juice available throughout the day

Bronze £26.75

Arrival: tea, coffee with mini Danish pastries
 Mid-morning: tea, coffee & biscuits
 Lunch: traditional sandwiches
 Afternoon: tea, coffee & biscuits
 Water available throughout the day

Breakfast

Minimum order of 20 people

Brioche Breakfast Rolls £12.10

Alden's Butchers sausage or cured bacon (235-441 kcal)
 Roast field mushroom (196 kcal) V
 Served with tea, coffee, water & juice (30-70 kcal)

Continental Breakfast £12.80

Coconut yogurt, fruit compote & roasted seeds (246 kcal)
 Croissants, fruit preserves & butter (652 kcal)
 Served with tea, coffee, water & juice (30-70 kcal)



Build Your Own Lunch

Choose from sandwiches or baguettes, with the option to add finger foods, salads and desserts to build your own bespoke lunch package.

Served with complimentary potato crisps, water & juice and individual pieces of fruit.

Minimum order of 10 people, to be ordered in multiples of 5.

Traditional sandwiches (455-675 kcal) 1 round of sandwiches per person	£ 17.00
Artisanal baguettes (448-668 kcal) 3 baguette portions per person	£ 18.50
Choice of two finger food items (see page 4)	£ 9.50
Choice of two salads (see page 4)	£ 7.50
Chef's selection of sweet treats	£ 6.00



Packed Lunch

Minimum order of 10 people

Sandwich packed lunch (571-772 kcal) Sandwich, crisps, piece of fruit and a can of water Please order a percentage split of meat, fish and plant-based fillings.	£13.30
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Salad packed lunch (571-772 kcal) Salad, savoury popcorn, sweet snack and a can of water Please order a percentage split of two of the following: Greek salad (vg) 482kcal Roasted vegetable & pesto pasta (vg) 398kcal Classic chicken Caesar salad 521kcal	£16.85
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Afternoon Teas

Minimum order of 25 people
455-897 kcal

Traditional Afternoon Tea	£25.00
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Finger sandwiches
Coronation chicken, tomato chutney & soaked sultanas
Free Range egg, mustard cress, cracked black pepper (v)
Smoked salmon, cream cheese, zesty lemon
Cucumber & minted cream cheese, black pepper (vg)

Sweet treats
Lemon Drizzle cake
Egg custard tart, nutmeg, vanilla
Scone, strawberry jam, cream (vg)

High Tea	£30.00
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Finger sandwiches
Coronation chicken, tomato chutney & soaked sultanas
Free Range egg, mustard cress, cracked black pepper (v)
Smoked salmon, cream cheese, zesty lemon
Cucumber & minted cream cheese, black pepper (vg)

Savouries
Pork and Apricot Sausage Rolls
Pea and Oxford Blue Arancini (v)
Wild Mushroom, Garlic and Herb Roll (vg)

Sweet treats
Lemon Drizzle cake
Egg custard tart, nutmeg, vanilla
Scone, strawberry jam, cream (vg)



Sharing Boards

Minimum order of 5 boards

One board serves five people when grazing

Cheese (978 kcal) V

£30.95

Blue, Cheddar, Brie, Goat, artisanal chutney, grapes, celery & crackers

Mezze (860 kcal)

£23.95

Marinated garlic & herb Feta, Middle Eastern dressing, bulgur wheat, Falafel, cucumber & mint yoghurt, roasted pepper hummus, toasted seed & olive bread

Thali (978 kcal) VG

£33.00

Vegetable samosas, spiced bulgur wheat, onion Bhaji, Aloo Tiki, mango chutney & charred pitta bread



Pizzas

10" pizzas = 8 slices

Minimum order of 5 pizzas

Tomato & mozzarella base, and your choice of toppings: £ 17.35

Harissa roasted vegetables & sundried tomatoes (898 kcal) VG

BBQ jackfruit, sweetcorn & mushroom (721 kcal) VG

Margherita (680 kcal) V

Caramelised onion, goat's cheese & red pepper (885 kcal) V

Feta, olives, courgette & cherry tomato (888 kcal) V

Ham, peppers, mushroom & red onion (720 kcal)

Chipotle chicken, red pepper & sweetcorn chilli (776 kcal)

Finger Food & Salad Bowls

Minimum order of 25 people

Finger food

Choice of 4

£ 18.35

Additional choices

£ 4.75

Celeriac & red onion bhajis, smoked paprika & lime mayo (155 kcal) VG

Mushroom arancini, pesto mayo (73 kcal) V

Beetroot & feta falafel, beetroot tzatziki (64 kcal) V

Sweet chilli tofu skewers, roasted sesame seeds (76 kcal) VG

Spiced cauliflower & herb croquettes, mango chutney (223 kcal) VG

Pork & apricot sausage rolls (163 kcal)

Yakitori salmon skewers (144 kcal)

Moroccan spiced chicken balls (58 kcal)

Salad bowls

£ 17.30

Shaved fennel, kale & beetroot (169 kcal) VG

Chicken & carrot, sesame & soy dressing (161 kcal)

Mixed bean & salsa (189 kcal) VG

Fennel, spinach & orange, pomegranate & feta (210 kcal) VG

Roasted butternut squash, red onion & tahini (205 kcal) VG

New potato, red onion, rocket, pesto & crispy capers (195 kcal) VG

Paprika roasted sweet potato, green lentil & red pepper (202 kcal) VG



Fork Buffet

Minimum order of 25 people

Select 1 meat and 1 plant-based main + 3 sides + 1 dessert
Served with complimentary bread, juice & water.

Choose an additional main
Upgrade to sit down dining

£ 32.70

£ 13.70

£ 2.50



Hot Main (443-897 kcal)

Spice Infused Chicken, Tomatoes, Roasted Pepper & Potatoes
Slow Cooked Lamb Shoulder Pie, Creamed Potato
Jackfruit, Sweet Potato & Spinach Korma VG
Celeriac & Kale Tagine, Giant Cous Cous VG
Glazed Aubergine, Grilled Gem Lettuce, Sesame Dressing VG

Cold Main (421-896 kcal)

Glazed Honey & Thyme Chicken, Avocado
Ham Hock, Plum Tomato, Chunky Slaw
Citrus Coriander Salmon, Rice Noodles
Moroccan Spiced Chickpea, Cauliflower & Tomato Chutney Filo Parcel VG
Courgette & Basil Tart, Roasted Butternut, Sun-blushed Tomato & Feta V

Sides

Shaved Fennel, Kale & Beetroot (169 kcal) VG
Chicken & Carrot, Sesame & Soy Dressing (161 kcal)
Mixed Bean & Salsa (189 kcal) VG
Fennel, Spinach & Orange Salad, Pomegranate & Feta (210 kcal) VG
Roasted Butternut Squash, Red Onion & Tahini (205 kcal) VG
New Potato, Red Onion, Rocket, Pesto & Crispy Capers (195 kcal) VG
Paprika Roasted Sweet Potato, Green Lentil & Red Pepper (202 kcal) VG

Desserts (345-630 kcal)

Chocolate and Blackberry Mousse with Caramelised White Chocolate
Passionfruit and Lime Posset
Oxford Mess with Fresh Fruit VG available
Chocolate and Coconut Pot with a Mango and Orange Compote VG

