



**FOOD**  
AT BROOKES

« **HOSPITALITY** »  
**BROCHURE**

GATHER & GATHER

# HOW TO BOOK

Before booking any hospitality, we ask that you ensure that a room is booked and is suitable for the consumption of food.

You can book a room via Room bookings here:  
<https://sites.google.com/brookes.ac.uk/roomdirectory/homeauthuser=0>

## ONLINE BOOKING

To book hospitality go to: <https://obu.hospitalitybookings.co.uk> and log in or register. You will need to have a cost and activity code to book.

A user guide can be found in the content tab on the home screen, next to the home button. You will be unable to book hospitality outside of these notice periods:

Beverages - 1 working day  
Cold food - 3 working days  
Hot food - 5 working days

**Workings Days are Monday - Friday**



## DIETARY REQUIREMENTS

Please let us know of any special dietary requirements including intolerances and allergies.

All hospitality will be provided with a full allergen checklist and we are happy to answer any questions you have around this.

**All hospitality requirements must be ordered via Bluerunner (booking platform)  
Orders via emails will not be sanctioned.**

# GET IN TOUCH...

## CONTACT US:

### Email:

[gandghospitality@gatherandgather.com](mailto:gandghospitality@gatherandgather.com)

Office Hours: 9am - 5pm  
(weekdays)

Phone: 07785 646517

## PLEASE NOTE

All prices include delivery. Our food safety policy recommends that food is consumed within two hours of delivery.

This brochure contains a range of delicious, seasonal menus and refreshments to fit with any meeting or event style for Oxford Brookes staff.

Not sure what is right for your event?

Please contact the team via email and we will be more than happy to assist.

If you are booking on behalf of an external party, please contact the Venues team: [venues@brookes.ac.uk](mailto:venues@brookes.ac.uk) or by

Phone: 01865 488400

More information on organising an event at Oxford Brookes can be found here: <https://www.brookes.ac.uk/staff/organising-an-event/>





Whatever the time of day,  
we believe food brings  
people together to make  
them happier and more  
productive.



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Since becoming the world's first Fairtrade University in 2003, Oxford Brookes has continually strived to ensure we are making the most of the fantastic local suppliers that we have on our doorstep. We are committed to buying and using fresh, seasonal produce so that we have prime British produce when it is at its best.



We source all our eggs from a local, family run farm Mayfield Eggs in Witney just miles from the University. We only use Free Range eggs which means that our eggs are laid by British Free Range hens which are free to roam the British countryside.

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All our fish is sourced under the MSC or MCS accreditation. The fish is certified, meaning we can trace our produce right back to the boat it was caught on.

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Our tea, coffee and sugar is Fairtrade, supporting farmers and workers in the developing world through better prices, decent working conditions, local sustainability, and fair terms of trade.

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Banbury based family owned greengrocer, Produce Warriors supplies our seasonal fresh produce grown in Oxfordshire and packaged using 100% recycled material.

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Union coffee's East London roastery produces our coffee called 'Cornerstone' made from Fairtrade beans sourced directly from small holders in Peru. Which does good and tastes great!

To find out more about Oxford Brookes Sustainability go to:  
[www.brookes.ac.uk/sustainability/food](http://www.brookes.ac.uk/sustainability/food)

PROUD TO BE LOCAL, SUSTAINABLE AND FAIRTRADE

# BOOKING TERMS AND CONDITIONS



- The use of external caterers is not permitted, all food and drink must be purchased through Gather & Gather who have responsibility for all health & safety and food safety aspects of catering, this includes due diligence of the supply chain. Gather & Gather are committed to a high degree of ethical standards, ensuring that catering meets the University's high sustainability criteria.
- The food options in this brochure are for service and delivery between 7.30 am and 5.30 pm Monday to Friday. An additional 10% will apply if your request falls outside of these hours.
- Disposable service ware will be used in any functions held in Gibbs, Fuller, Lloyd, Buckley, Willow, Red Oak, Richard Hamilton, Headington Hill Hall and Tonge buildings. (Please be mindful as there will be no crockery available).

- We are unable to deliver to the third floor of the Gibbs building and hot food to Headington Hill Hall.
- At Wheatley, crockery will be served only to Dora Cohen. Disposable service ware will be used in any functions held in any other buildings.
- At Harcourt, hospitality will be served only to Glasgow, BG25/ BG26/ BG27, FG11/ FG14O unless otherwise agreed by the catering provider.
- All of the hospitality equipment delivered must stay in the room.
- There is a minimum spend of £50 for delivery.
- Invoices are generated automatically via the online booking system, once the booking has been made. Please login to your account to access it.
- All tariffs are per person

Cancellation	less than 24 hours	less than 3 days	less than 5 days
<b>Cold food/ pastries</b>	100% of the bill	50% of the bill	25% of the bill
<b>Hot food</b>	100% of the bill	50% of the bill	25% of the bill
<b>Beverages</b>	50% of the bill	None	None



# LOOKING FOR SOMETHING A LITTLE DIFFERENT?





# COVERS

**Breakfast - All Minimum of 15 Covers**

**Sandwich Lunch - Minimum 10 Covers**

**Cakes N Bakes - All Minimum of 5 Covers**

**All Other Lunch - Minimum 15 Covers**

**Snacks N Pots - Minimum 10 Covers**

**Finger Food - Minimum 15 Covers**

**Big Bowls - Minimum 15 Covers**

**Plated Minimum - 25 Covers**



**LIVE**

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**WELL**

**Live Well is all about  
tasty, balanced recipes,  
developed by our  
nutritionists and chefs.  
You can be confident you  
are eating a well-balanced  
meal with Live Well**



# BREAKFAST

## **Breakfast - Fruit & Yoghurt Pots**

Whole Orchard Fruit £1.35

Fruit Pot - Seasonal Berries & Fresh Mint £3.75

Seasonal Fruit Platter £3.25

Berry & Granola Vegan Yoghurt Pot £2.95

Berry & Granola Greek Yoghurt Pot £2.95

## **Breakfast - Viennoiserie**

Baked Croissant £1.80

Baked Pain au Chocolate £1.95

Baked Vegan Jam Filled Croissant £2.10

Mini Danish (2) £2.10

## **Breakfast - Filled**

Bacon Bap (GF Available) £3.95

Sausage Bap (GF Available) £3.95

Free Range Scrambled Egg and Mushroom Bap (GF Available) £3.50

Vegan Tofu Scramble Bap (GF Available) £3.50

Ham & Cheese Croissant £3.50

Cheese & Tomato Croissant £3.50

\*GF = GLUTEN FREE







## **CLASSIC SANDWICH LUNCH**

### **Minimum order 10**

One Round of simply filled sandwiches -

Meat / Vegetarian / Vegan

Vegan Crisps

Whole Fruit

Mineral Water

**£9.50**

## **GOURMET SANDWICH LUNCH**

### **Minimum order 10**

One and a half Rounds of Premium platter of sandwiches, wraps & rolls

Meat / Fish / Vegetarian / Vegan

Vegan Crisps

Seasonal Whole Fruit

Mineral Water and Fruit Juice

**£12.50**

## **ARTISAN SANDWICH LUNCH**

### **Minimum order 10- Maximum order 30 people**

One and a Half Rounds of Artisan sandwich platter -

Meat / Vegetarian / Vegan

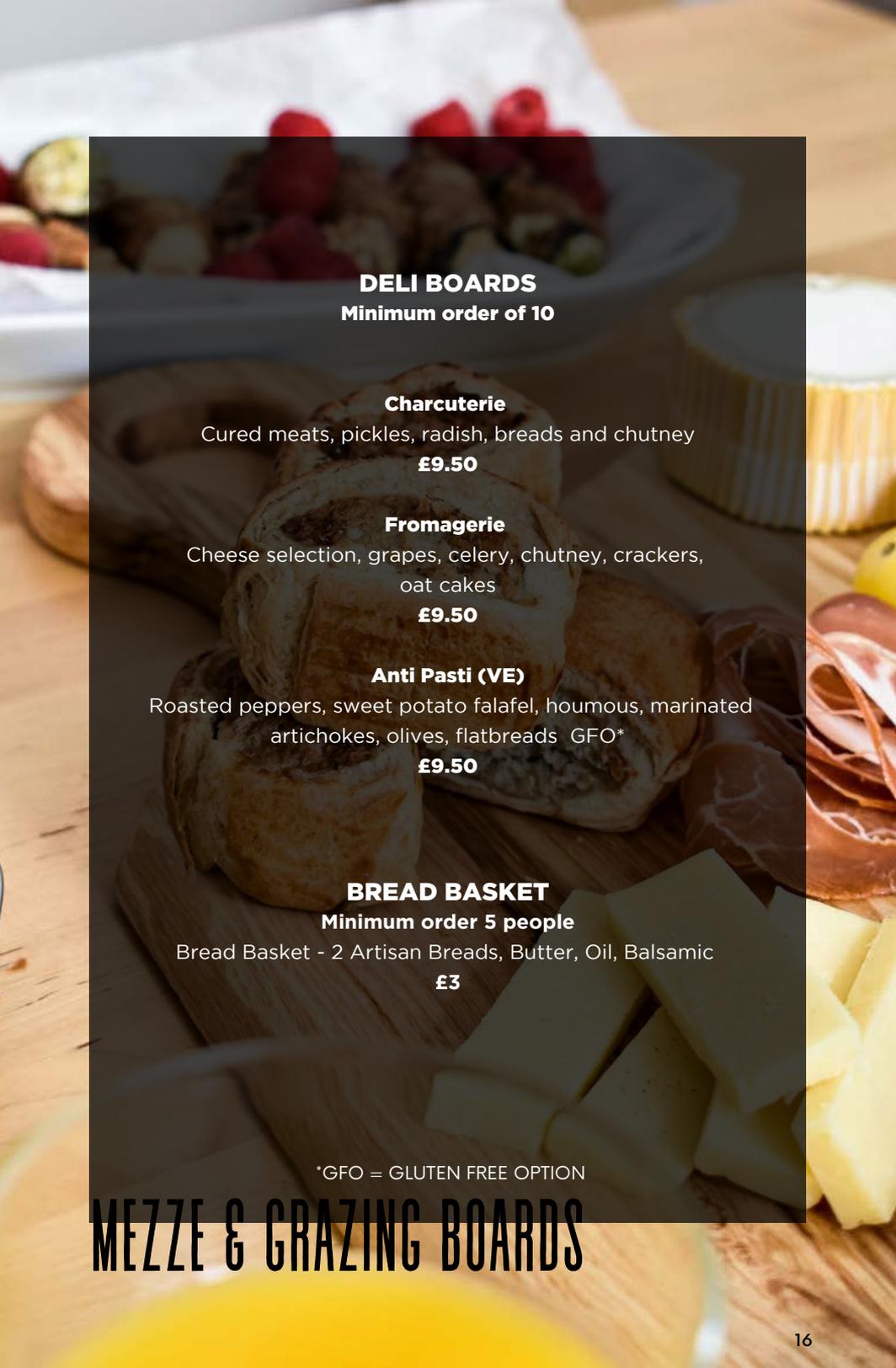
Vegan Crisps

Seasonal Whole Fruit

Mineral Water and Fruit Juice

**£12.95**

**GLUTEN FREE options available on request**



**DELI BOARDS**  
Minimum order of 10

**Charcuterie**

Cured meats, pickles, radish, breads and chutney

**£9.50**

**Fromagerie**

Cheese selection, grapes, celery, chutney, crackers,  
oat cakes

**£9.50**

**Anti Pasti (VE)**

Roasted peppers, sweet potato falafel, houmous, marinated  
artichokes, olives, flatbreads GFO\*

**£9.50**

**BREAD BASKET**

Minimum order 5 people

Bread Basket - 2 Artisan Breads, Butter, Oil, Balsamic

**£3**

\*GFO = GLUTEN FREE OPTION

**MEZZE & GRAZING BOARDS**

# CANAPES

**Choose min 3 to 6 different Canapes**  
**£2.50 per canape**  
**min 100 canapes**

## **LAND**

Braised Beef Croquette, Horseradish, Chives

Pork belly, Crackling, Sage, smoked apple purée

Thai chicken larb, cucumber cup, coriander cress

## **SEA**

Thai Fishcakes, Chilli Jam

Mackerel Rillettes, Beetroot, Horseradish, Sour Cream

Poached salmon, keta caviar, chive

## **PLANT (VE)\***

Sweet Potato Bhaji, Green Chutney

Mushroom, Tofu Tartlet, Rocket Pesto

Pea & Mozzarella Arancini, Burnt Red Pepper Mayo

## **SWEET TREAT**

Blueberry, Almond Friends

Mini Macarons

Brownie Bits, Espresso Syrup

\*VE = VEGAN



# CAKES, BAKES AND SNACKS

## CAKES & BAKES

### Minimum order of 5

Banana bread loaf cake slice 340kcal **V** £2.50

Lemon and poppy seed cake slice 409kcal **V** £2.50

Vegan Chocolate & Banana Muffin 409kcal **VE** £2.85

**Chefs Energy Bites (3 bites per portion) 195kcal per portion **VE** £2.50**

### Minimum order 5

Rain Forest Alliance Chocolate Brownie 463kcal **VE GF** £2.75

Apple & Elderflower Cake Slice 386kcal **GF** £2.50

## COOKIES & BISCUIT

### Minimum order of 5

A freshly baked cookie 251kcal **V**

A selection of Narins Biscuits **V GF**

**£2 each**

## TEA AND SCONES

### Minimum order of 5

A selection of plain and fruit scones served with clotted cream, seasonal preserves, selection of Fairtrade tea infusions **V**

**£60.00 for 10 / £6 per person**

## SNACKS

### Minimum order of 10

Beetroot hummus with Veg Crisp £1.75 **VE**

Hummus & Crudités bowl £1.75 **VE**

Tomato Salsa & Tortilla Chips bowl £2.00 **VE**

Hand cooked crisps (potato or veg) £1.70 **V**

Guacamole, Tortilla crisps £1.75 **VE**

**LIVE**  

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**WELL**

**All prices are quoted per person unless otherwise stated**

**VE=VEGAN V=VEGETARIAN GF = GLUTEN FREE**

# FORK BUFFET MENU



## MENU 1

Panzanella Salad  
Roast Mediterranean veg, vegan pesto salad **VE**  
Rocket & parmesan **GF**  
Roasted Chicken Thighs with Olives and Red Pesto **GF**  
Roasted Tofu with Red Pepper Piperade **VE GFO**  
Baguettes, olive oil and butter **GFO**  
Cookies or Mini Muffins **GFO**  
**£16**

## MENU 2

Roasted Harissa Chickpea, Soya Yogurt Salad, Sumac **VE GF**  
Fattoush Salad  
Mixed Leaf Salad, Vinaigrette **VE GF**  
Roasted Aubergine, gochujang Coconut Yogurt, toasted almonds &  
pomegranate **VE**  
Pork and Apple Sausage Rolls, Piccalilli  
Baguettes, olive oil and butter **GFO**  
Flapjack bites or Chocolate Mousse **GF VEO**  
**£16**

## MENU 3

Honey Roasted Carrot, Goats Cheese & Pomegranate **GF**  
Bean, Vegan Feta and Chilli Salad with Fresh Coriander **VE GF**  
Mixed Leaf Salad with Vinaigrette **VE GF**  
Beef Tomatoes Stuffed With Olives, Red Peppers, Rice **VE GF**  
Slow Cooked Brisket with Tomato and Cumin, Pico De Gallo, Guacamole **GF**  
Flour Tortilla and Baguettes **GFO**  
Exotic Eton Mess **GF** or Brownie **VE GF**  
**£17.50**

**VE = VEGAN V = VEGETARIAN GF = GLUTEN FREE**  
**VEO = VEGAN OPTIONS GFO = GLUTEN FREE OPTION**

# FINGER FOOD

**Finger Food - Minimum 15 Covers  
(Choose maximum 3 Options )**

Southern Fried Chicken Slider, Salsa, Monterey Jack  
Battered Fish Dog, Pea, mint mayo, Cress  
Vegetable Samosa, Mango Chutney, Mint Vegan Yoghurt **VE**  
Sticky Tempeh Bao Bun, Hoi Sin, Cucumber Salsa **VE**  
Pork, Apple & Smoked Paprika Sausage Rolls  
Cauliflower Wings, BBQ Sauce, Vegan Mayo **VE**  
**£3.00 each item**

**All prices are quoted per person unless otherwise stated  
VE=VEGAN V=VEGETARIAN GF= GLUTEN FREE**



# BOWL FOOD

Our grazing bowls, finger food and deli boards served on buffet tables feed ten people and are perfectly matched for conferences.

The casual style enhances the occasion, particularly for popular network events.

## COLD BOWLS

**£5.50 per person**

**Minimum order of 10 people**

Falafel, hummus, citrus & pressed oil slaw & crispy peas **VE GF**  
Asian sweet potato, brown rice, edamame, toasted seeds **VE GF**  
Chorizo, halloumi, roasted pepper, rocket, tortilla crisps, radishes  
Bread Basket, Two Artisan bread, butter, oil, balsamic vinegar **V** £2.50

## HOT BOWLS

**£5.50 per person**

**Minimum order of 10 people**

Teriyaki Chicken, Asian Vegetables & Brown Rice  
Indian Matar Paneer curry, Lemon Rice, Mango Salsa **V, GF**  
Butchers Pork Sausage, Mash Potato, Onion Gravy  
Vegan Squash & Pepper Tagine, Fruit Cous Cous, Soya yoghurt **VE**

## LIVE

## WELL

## SALAD BOWLS

**£2.50 per person**

**Minimum order of 10 people**

Mixed Leaf Salad with Vinaigrette **VE GF**  
New Potato, Caper, Red Onion and Vegan Mayonnaise Salad **VE GF**  
Mixed Grain Tabbouleh, Roasted Vegetables & Feta Salad **GF**  
Caesar Salad - Cos, Croûtons, Parmesan, Cucumber & Caesar Dressing

**VE=VEGAN V=VEGETARIAN GF = GLUTEN FREE**

# CASUAL DINING

**Two Course - £18.50 (Starter & Main or Main & Dessert) / Three Course - £20.50**

**Served from the counter**

**Choose 2 Starters, 2 Mains, 2 Desserts**

## Starter

Roasted Tomato and Red Pepper Soup, Garlic Croutons, Vegan Pesto  
(VE, GF option)

Honey Roasted Carrots, Whipped Vegan Feta, Honey and Seeds Dressing  
(VE, GF)

Roasted aubergine, golden raisin caponata, Whipped Ricotta, Za'tar  
(GF)

## Main

Roasted Pork Belly, Chimmichurri, Warm Potato Salad, Sauted Green Beans  
and Tomato (GF)

Indian Matar Curry, Lemon Rice, Mango Salsa, Poppadums, Naan Bread  
(V, GF option)

Lemon Roasted Chicken Thigh, Fruit Couscous, Tzatziki, Flat breads  
Vegan Squash and Pepper Tagine, Fruit Cous Cous, Tzatziki, Flat Breads  
(VE)

## Dessert

Chocolate and Orange Cake, Whipped Vanilla Crème Fraiche  
Almond and Raspberry tart, Whipped Vanilla Crème Fraiche  
Poached Pears, Coconut Yoghurt, Granola, Lemon Syrup  
(VE, GF)

Salted Caramel CheeseCake  
(VE & GF)

**V= VEGETARIAN VE= VEGAN GF= GLUTEN FREE**

# FINE DINING

**Three Course - £37.50**

**Choose 2 Starters, 2 Mains, 2 Desserts for your guests**

## Starter

Heirloom Tomatoes, Crispy Mozzarella, Rocket Pesto, Garlic Aioli  
Marinated Aubergine & Whipped Vegan Cream Cheese, Kale Pesto, Toasted  
Pine Nuts  
(VE & GF)

Burnt Leek & Oxford Blue Tart, Caramel Apple, Walnuts  
(V)

Chicken and Apricot Terrine, Chicory Jam, Toasted Brioche

## Main

Mushroom and Chestnut Wellington, Crushed Potatoes, Pea and Bean Fricassee  
(VE)

Marinated Globe Artichokes, Saffron and Olive Oil Risotto, Black Olive Salsa,  
Herb Salad  
(VE & GF)

Honey Glazed Duck, Potato Croquette, Carrot and Star Anise Purée,  
Courgette, Five Spice Sauce

Pan-fried Pollock, Celeriac, Butterbean Cassoulet, Gremolata  
(GF)

## Dessert

Chocolate Cake, Espresso Syrup, Vanilla Crème Fraîche  
(GF)

Almond and Raspberry tart, Raspberries, Raspberry Sorbet  
Vegan Hazelnut Cake, Poached Pears, Salted Caramel  
(VE)

Poached Rhubarb, Meringue, Whipped Mascarpone, Vanilla Syrup,  
Freeze Dried Raspberries  
(VE & GF)

**V= VEGETARIAN VE= VEGAN GF= GLUTEN FREE**

# BUNDLE PACKAGES



**BRONZE**

**On Arrival**

Fairtrade tea, filter coffee and water

**Lunch**

Classic sandwich lunch with biscuit selection and mineral water

**In the Afternoon**

Fairtrade tea, filter coffee, water and biscuits

**50 - 100 People £13.50 | +100 People £13.00**

**SILVER**

**On Arrival**

Clipper Fairtrade tea, filter coffee, mineral water and Danish pastries

**Mid-Morning**

Clipper Fairtrade tea, filter coffee, mineral water and biscuits

**Lunch**

Choice of 2 hot bowls and 2 cold bowls with traybake bites and mineral water

**In the Afternoon**

Fairtrade tea, filter coffee, mineral water and homebaked cookies

**50 - 100 People £16.50 | +100 People £16.00**

**GOLD**

**On Arrival**

Fairtrade tea, filter coffee, mineral water and Danish pastries

**Mid-Morning**

Fairtrade tea, filter coffee, mineral water and biscuits

**Lunch**

Choose a menu from the fork buffet menu with mineral water and traybake bites

**In the Afternoon**

Fairtrade tea, filter coffee, mineral water and homebaked cookies

**50 - 100 People £23.50 | +100 People £23.00**



# BEVERAGES

## **MINIMUM ORDER IS 5 PEOPLE**

Fairtrade tea and filter coffee 6kcal

**£1.95 / £1.75 +100**

Make it a rolling tea and coffee for an additional charge of £6

**MINIMUM 15 PEOPLE, 7:30AM - 18:00 PM WEEKDAYS**

Fairtrade tea and filter coffee 6kcal with home baked biscuits 251kcal

**£2.45 / £2.15 +100**

Fairtrade tea and filter coffee 6kcal with pastries 360kcal

**£3.15 / £2.85 +100**

Fairtrade tea and filter coffee 6kcal with cake 386kcal

**£3.25 / £2.95 +100**

## **Minimum order 1**

Fresh orange or apple juice 84kcal (200ml) (1 ltr) (Serves 5)

**£3.50**

Still or sparkling mineral water (1.5ltr) (Serves 6)

**£3.80**

Soft drink cans (330ml)

Coke 129kcal, Diet coke 1kcal, San pellegrino 71kcal selection

**£1.55**

## **BOTTLED BEER, CIDER & ALE**

**£3.80**

**All prices are quoted per person unless otherwise stated**

# WINES

MINIMUM ORDER FOR WINE IS 1 BOTTLE,  
SUBSTITUTIONS MAY BE GIVEN SUBJECT TO AVAILABILITY

## WHITE WINE

Trebbiano IGT rubicone, rometta 2019 11% ABV	£15.50
Chenin blanc, Stormy cape 2019 13% ABV	£17.00
Leduc Viognier, IGP Pays d'Oc VE 2019 12.5% ABV	£23.50
Picpoul de pinet, réserve de la roquemolière VE 2019 12.5% ABV	£28.00

## RED WINE

Sangiovese IGT rubicone, rometta 2019 12% ABV	£15.50
Melodias malbec, trapiche VE 2019 13% ABV	£17.00
Markview shiraz, McWilliams NV 13.5% ABV	£23.50
Leduc pinot noir, IGP Pays d'Oc 2018 13% ABV	£28.00

## ROSÉ WINE

La Lande cinsault rosé, vin de France VE 2019 12.5% ABV	£18.10
Côtes de Provence rosé comte de Provence, la vidaubanaise 2019 2.5% ABV	£25.21

## FIZZ

Bianco spumante gran cuvee costaross, vinicola serena NV 11% ABV	£20.50
Veuve devienne brut, French sparkling NV 11.5% ABV	£26.00
Prosecco, Stelle d'Italia NV 11% ABV	£30.00

## Looking for something different? Try our British vegan wines

Ditchling red, court garden VE 2018 11% ABV	£30.00
Ditchling rose, court garden VE 2018 12% ABV	£30.00
Ditchling white, court garden VE 2018 11% ABV	£30.00
Classic reserve, Hattingley valley VE NV 12% ABV	£56.00

A pop-up bar is available for pay as you go drinks.  
Minimum spend £500 required. Please contact us for more details.

BRINGING PEOPLE AND FOOD TOGETHER...

WITH LOVE,  
GATHER & GATHER

