



EVENTS AT OBU

HOSPITALITY
BROCHURE 2026

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WHY US?

Professional

We provide a full service, including set up, clear up, and even assist with event organisation. Our team of event managers and head chef tailor their services to your specific needs and budget.

Convenient

Our events team will look after all your catering needs so you can focus on the rest of your event

Delicious

Our commitment to sourcing high-quality, fresh, and locally produced ingredients ensures that the food we serve is not only sustainable but also delicious.

Safe

We take allergens and food hygiene seriously, ensuring that all necessary precautions are taken to provide safe food options. This commitment to safety is essential for the well-being of event attendees.

Ethical & Sustainable

We reduce our environmental impact through offering plant based dishes and delivering orders on foot whenever possible. This commitment to ethical and sustainable practices is ideal for those who want to prioritise environmental responsibility.



HOW TO BOOK?

Book Hospitality

OBU staff can book hospitality via our online booking system. You will need a room booking reference number and a valid budget code.

To contact our Hospitality Team email:
gandghospitality@gatherandgather.com

Hospitality Manager
Kubra.duzova@gatherandgather.com

We kindly request the following notice for hospitality orders:

Food - 4 working days (Mon-Fri)
Drinks - 2 working days (Mon-Fri)

For all external bookings, please contact the venues team:
venues@brookes.ac.uk

To contact our Hospitality Team email:

Email: gandghospitality@gatherandgather.com

Call: 07785646517

For more information

Please explore our Food At Brookes website [here](#)

Register and book via our online platform

Please click [here](#)



TEA, COFFEE AND BREAKFAST

FRESHLY BAKED MINI PASTRIES

Freshly baked this morning on site

Classic Selection **£1.75 each (2 per person)**

Raspberry Croissant (Ve)

Mini Croissant (V)

Mini Pain Aux Raisin

Mini Pain Au Chocolate (V)

Premium Selection **£2.00 each (2 per person)**

Raspberry Croissant (Ve)

Mini Pecan Plait (V)

Mini Apple Danish (V)

Mini Jam Danish

Mini Custard Danish (V)

FRUIT AND YOGURT

£2.75 per person

Coconut Yogurt (Ve) or Yogurt with Fruit Compote (V)

Coconut Yogurt (Ve) or Yogurt with Granola and Honey (V)

Seasonal Fruit Bowl (Ve) (2 pieces per person)

Seasonal Fruit Platter (Ve)

BREAKFAST ROLLS

Floured Bap or Brioche Bun (Ve)

£3.25 per item

Choose from:

Back Bacon Roll

Pork Sausage Roll

Field Mushroom & Grilled Tomato Roll (Ve)

ADD DRINKS TO YOUR BREAKFAST ORDER

A selection of 'Teas & our G&G House Blend Fairtrade Coffee

£2.25 per person

Apple, Orange or Cranberry (1L Jug)

£3.25 each



WORKING LUNCHES

CHOOSE FROM TRADITIONAL SANDWICH
OR GOURMET

TRADITIONAL SANDWICH LUNCH

Served with Hand Cooked Crisps, Selection of Whole Fruits, Jugs of Tap Water & Fruit Juice

£10.50 per person - 1 round (4x1/4) per person, each platter serves 6 people (For groups smaller than 6 the selection may differ to the below. (GF available upon request)

MEAT PLATTER:

Ham, Cheese & Pickle, Ham & Cheddar, Chicken & Bacon with Mayo, Chicken Mayo & Sweetcorn, Coronation Chicken

FISH PLATTER:

Prawn Mayonnaise, Tuna Mayo & Cucumber, Tuna Mayo & Sweetcorn

VEGETARIAN PLATTER:

Cheese Ploughman's, Egg Mayo & Cress, Mexican Bean & Avocado

VEGAN PLATTER:

This isn't Chicken Mayo & Sweetcorn, This Isn't Chicken Mayo & Stuffing, Mexican Bean & Avocado, Vegan Ploughman's

GOURMET WRAP AND BAGEL LUNCH

Served with Hand Cooked Crisps, Selection of Whole Fruits, Jugs of Tap Water & Fruit Juice

£15.50 (minimum of 4 persons - 1 round per person)

Selection of hand cut bagels & wraps (GF available upon request)

Houmous and Falafel Wrap with Cucumber, Chutney and Lettuce (Ve)

Goats Cheese, Beetroot & Honey Wrap with Watercress (V)

Chicken Caesar Wrap with Italian Cheese and Lettuce

Gloucester Ham, Double Gloucester Cheese, Gherkins and Mustard Mayo Bagel

Smoked Mackerel & Lemon Mayonnaise Bagel, Spring Onion and Watercress



WORKING LUNCHES

CHOOSE FROM SMALL PLATES & LITE BITES

SMALL PLATES & LITE BITES

£2.50 per item per person

We recommend choosing a selection of 4 items per person. We will need a minimum of 10 persons for this menu but can also scale up for large groups. GF available upon request

Vegetarian/Vegan

Sweet Potato Falafels with Houmous (Ve)

Roast Pepper, Feta and Basil Tartlet (V)

Onion Bhaji, Green Chutney & Mango Chutney (Ve)

Mediterranean Roasted Vegetable & Tomato Tapas Bowl with Toasted Pitta Bread Slices (Ve)

Fish

Sustainably Scoured Mexican Spiced Pollock Taco with Pico De Galo & Soured Cream

Prawn Lettuce Cups with Marie Rose & Lemon

Smoked Mackerel Pate, Crème Fraiche Croute

Meat

Lamb Kofte with Mint Yogurt

Pork, Sage and Caramelised Onion Sausage Roll

Teriyaki Chicken Skewer with Green Chutney

Dessert

Chocolate Pot Salted Caramel (V)

Fruity Flapjack (Ve)

Berry Mess (Ve)

Date & Fruit Energy Bites (Ve)

Seasonal Fruit Platter (Ve)



WORKING LUNCHES

CHOOSE FROM OUR RANGE OF SALADS
AND ADDITIONAL PROTEINS

SALADS

Ideal for a lighter healthier lunch option or add to one of our other menus

£3.95 per salad per person

(We will need a minimum of 10 persons for this selection but can also scale up for large groups)

We recommend choosing a selection of 4 items per person. We will need a minimum of 10 persons for this menu but can also scale up for large groups. GF available upon request.

Roast Aubergine, Lime Yogurt and Pickled Radish (V)

Grilled Broccoli, Field Mushrooms, Miso and Crispy shallots (Ve)

Pea Smash, Edamame Bean, Savoury Granola with Crumbled Feta (V)

Chickpea, Spinach & Honeyed Sweet Potato (Ve)

Beetroot, Green Bean, Pearl Barley & Quinoa with Lemon Dressing (Ve)

Roast Indian Spiced Cauliflower with Chickpeas & Baby Spinach (Ve)

Classic Caesar, Crunchy Baby Gem Lettuce, Croutons (V)

Baby Potato, Watercress & Mustard Mayo (V)

Greek Salad with Olives, Cucumber, Tomatoes & Feta (V)

PROTEINS

Add Protein to your salad selection at an additional £2.00 per person

Teriyaki Chicken

Chargrilled Lemon & Herb Chicken Thigh

Flaked Smoked Mackerel Fillets

Soy Glazed 5 Spiced Tofu (VE)



SHARING BOARDS

A great addition to any gathering or to add as part of a lunch selection

CHEESEBOARD

£12 per person (minimum of 4 persons)

A selection of the finest cheeses from the British Isles:

Including: Oxford Blue, Oxford Isis, Double Gloucester, Ragstone Goats Cheese, Cheddar (V)

Served with Fruit Chutney, Grapes and a Selection of Savoury Biscuits (Ve)

CHARCUTERIE BOARD

£15 per person (minimum of 4 persons)

A selection of Charcuterie from our local larder suppliers Bray Cured based in Berkshire

Including: Salami, Silverside Bresaola, Prosciutto and Chorizo

Served with Breadsticks Silver Skin Onions & Pickled Carrots (Ve)



BUFFET MENU

CHOOSE YOUR MENU
ADD YOUR DESSERT

BUFFET MENU

£14.50 per person

We require a minimum of 10 people for this menu.

All buffets are served with:
Selection of Artisan Breads, 330ml Soft drink Cans and Jugs Tap Water (GF available on request)

Please choose one from the below menus:

MENU 1

Basil, Tomato & Olive Roast Chicken, Tomato Sauce, Seasonal Greens

Roasted Honey & Thyme Butternut Squash, Vegetable & Pearl Barley Ragu (Ve)

MENU 2

Chicken Biryani, Mint Yogurt and Mango Chutney, Mini Garlic Naan Breads

Vegetable Biryani, Mint Yogurt and Mango Chutney Mini Garlic Naan Breads (V)

MENU 3

Jerk Chicken, Mixed Bean Rice, Slaw

Jerk Spiced Cauliflower Wings, Mixed Bean Rice, Slaw(Ve)

MENU 4

Grilled Chicken Caesar Salad, Baby Gem Lettuce & Shaved Parmesan

Sweet Falafel with Mixed Leaves, Houmous & Pickled Red Onions (Ve)

MENU 5

Hot Roast Bap, Slow Cooked Brisket, Caramelised Onions, Horseradish

BBQ Jackfruit, Kimchi Slaw (Ve)

Add a Dessert at an additional £2.50 per person

Berry Mess (Ve)

Loaf Cake of the Day (V)

G&G Signature Mini Doughnuts with Chocolate Sauce (V)



CONFERENCES

CONFERENCE PACKAGES

We have a selection of conferencing packages for both full and half day conferencing. All conference packages include:

A selection of Teas & our G&G House Blend Fairtrade Coffee served twice for a half day or three times for a full day

Jugs of Apple, Orange & Cranberry Juice and Jugs Tap Water served with lunch

Lunch, choose from a selection of prepared packages or contact our team to create your own bespoke selection

Prices

Lunch Package One Full Day £17.50 Half Day £15.50

Lunch Package Two Full Day £24.50 Half Day £22.50

Lunch Package Three Full Day £32.50 Half Day £30.50

ADDITIONS:

Freshly Baked Mini Pastries £2.75 per person (3 each)

Chocolate Brownie & Fruity Flapjack Bites £2.00 per person (2 each)

Mini Muffins (Blueberry & Chocolate Chip flavours) £2.00 per person (2 each)

Served at one of the coffee breaks or on arrival



CONFERENCE PACKAGE ONE

LUNCH PACKAGE ONE

A selection of Sandwiches, Bagels & Wraps with Hand Cooked Crisps and Seasonal Fruit Bowl

Meat Platter:

Ham, Cheese & Pickle, Ham & Cheddar, Chicken & Bacon with Mayo, Chicken Mayo & Sweetcorn, Coronation Chicken

Fish Platter:

Prawn Mayonnaise, Tuna Mayo & Cucumber, Tuna Mayo & Sweetcorn

Vegetarian Platter: Cheese Ploughman's, Egg Mayo & Cress, Mexican Bean & Avocado

Vegan Platter:

This isn't Chicken Mayo & Sweetcorn, This Isn't Chicken Mayo & Stuffing, Mexican Bean & Avocado, Vegan Ploughman's

Wraps & Bagels:

Houmous and Falafel Wrap with Cucumber, Chutney and Lettuce (Ve)

Chicken Caesar Wrap with Italian Cheese and Lettuce

Gloucester Ham, Double Gloucester Cheese, Gherkins and Mustard Mayo Bagel

Smoked Mackerel & Lemon Mayonnaise Bagel, Spring Onion and Watercress



CONFERENCE PACKAGE TWO

LUNCH PACKAGE TWO

A selection of Sandwiches, Salads and Sharing Boards with Hand Cooked Crisps and Seasonal Fruit Bowl including:

Meat Platter:

Ham, Cheese & Pickle, Ham & Cheddar, Chicken & Bacon with Mayo, Chicken Mayo & Sweetcorn, Coronation Chicken

Fish Platter:

Prawn Mayonnaise, Tuna Mayo & Cucumber, Tuna Mayo & Sweetcorn

Vegetarian Platter:

Cheese Ploughman's, Egg Mayo & Cress, Mexican Bean & Avocado

Vegan Platter:

This isn't Chicken Mayo & Sweetcorn, This Isn't Chicken Mayo & Stuffing, Mexican Bean & Avocado, Vegan Ploughman's

Salads:

Baby Potato, Watercress & Mustard Mayo (V)

Greek Salad with Olives, Cucumber, Tomatoes & Feta (V)

Roast Indian Spiced Cauliflower with Chickpeas & Baby Spinach (Ve)

Sharing Boards:

A selection of the finest cheeses from the British Isles with Crackers & Chutney (V)

A selection of Charcuterie from our local larder suppliers Bray Cured based in Berkshire



CONFERENCE PACKAGE THREE

LUNCH PACKAGE THREE

Autumn/Winter

Jerk Chicken, Mixed Bean Rice

Jerk Spiced Cauliflower Wings, Mixed Bean Rice (Ve)

Caribbean Slaw, Mango & Mint Salsa (Ve)

Sharing Boards:

A selection of the finest cheeses from the British Isles with Crackers & Chutney (V)

A selection of Charcuterie from our local larder suppliers Bray Cured based in Berkshire

Selection of Artisan Local Breads (Ve)

Spring/Summer

Basil, Tomato & Olive Roast Chicken, Tomato Sauce, Seasonal Greens

Roasted Honey & Thyme Butternut Squash, Vegetable & Pearl Barley Ragu (Ve)

House Chopped Salad (Ve) & Baby Potatoes with Mint Butter (V)

Sharing Boards:

A selection of the finest cheeses from the British Isles with Crackers & Chutney (V)

A selection of Charcuterie from our local larder suppliers Bray Cured based in Berkshire

Selection of Artisan Local Breads (Ve)



CANAPÉS

£3.00 per item. We recommend 3 canapés per person as a minimum and require a minimum of 20 people

VEGETARIAN/ VEGAN

Courgette Pakora & Green Chutney (Ve)

Sundried Tomato, Olives and Feta Tart (V)

Vegetarian Sausage Roll and Toasted Seeds (V)

Chestnut Mushroom Croute, Mushroom Ketchup, Pickled Pinks (Ve)

Mini Caesar salad, Gem Lettuce and Toasted Croutons (V)

MEAT

Chicken Liver Pate, Toasted Brioche Croute

Rare Roast Beef, Salsa Verde and Crispy Shallots

Mini Pork Sausage Roll, Cheddar Cheese and Fennel Seeds

Pulled Chicken Croquette, Caramelised Shallot Puree

FISH

Salmon Gravlox on Grilled Pumpernickel

Smoked Mackerel Pate, Horseradish Crème Fraiche, Toasted Sourdough

Sustainably Sourced Pollock, Celeriac & Granny Smith Remoulade on Crostini

SWEET

St Clements & Ginger Cheesecake (V)

Millionaires Salted Caramel Tart (V)

Chocolate & Hazelnut Friand (V)

Mini Fruit Pavlova (Ve)



SOMETHING SWEET & AFTERNOON TEA

Afternoon Tea

£18.00 per person, minimum of 6 people

An unlimited selection of Teas & our G&G House Blend Fairtrade Coffee

Selection Of Sandwiches, choose any 3 flavours from:

Coronation Chicken
British Ham & Cheddar
Tuna Mayo & Cucumber
Egg Mayo & Spinach (V)
British Cheddar Ploughman's (V)
Coronation Chickpea (Ve)
Rainbow Houmous & Slaw (Ve)

Selection Of Mini Cakes:

Chocolate Brownie (Ve)
Mini Victoria Sponge (V)
Meringue Kisses & Cream (V)
Homemade Mini Scones With Clotted Cream & Jam (V)

Add a Glass Of Fizz (Sparkling Wine Or Non-alcoholic Mocktail) for £4

Sweet Treats

Minimum of 6 people

ADD MINI BAKES & BISCUITS TO YOUR BOOKING

Classic Biscuit Selection
£0.65 per person

Border Biscuit Selection
£0.95 per person

Chocolate Brownie & Fruity Flapjack Bites
£2.00 per person (2 each)

Mini Muffins (Blueberry & Chocolate Chip flavours)
£2.00 per person (2 each)

Scones Jam & Clotted Cream
£3.95 per person

DESSERTS

£3.00 PER PERSON

St Clements & Ginger Cheesecake (V)
Millionaires Salted Caramel Tart (V)
Chocolate & Hazelnut Friand (V)
Mini Fruit Pavlova (Ve)

SIT DOWN DINING

Hospitality Plated 25/26

Ham Hock Terrine, Apple Puree, Black Pudding Crumble, Puffed Pork And A Carrot And Dill Salad

Spinach And Ricotta Ravioli, Mushroom And Tarragon Puree, Crispy Sage With Endive, Pickled Beetroot And Caramelised Walnuts (V)

Marinated Artichoke Tart, Celeriac Puree, Semi Dried Tomatoes, Olives, Basil And Rocket (VE)

Korean Fried Enoki Mushrooms, Salt And Pepper Fried Potatoes, Sesame Bok Choi And Dashi Sauce (VE)

Honey And Soy Glazed Chicken Breast On Star Anis Carrot Puree, Caramelised Shallots, Green Beans, Thyme And Garlic Potato Terrine And Whole Grain Mustard Sauce

Harissa Spiced Tofu With A Chickpea And Cumin Crust, Butter Bean And Roasted Vegetable Cassolette And A Tomato And Red Pepper Dressing (VE)

Salted Caramel Cheesecake, Maple And Pecan Crunch (VE)

Apple, Rhubarb And Custard Tart, Vanilla Ice Cream And Rhubarb Syrup (V)

Rich Chocolate Mousse With Dipped Choux And Orange Puree (V)

From Menu above: Three course meal £45 or Two course meal £39



HOT DRINKS & SOFT DRINKS

Hot Beverages

A selection of Teas & our G&G House Blend Fairtrade Coffee
£2.25 per person

Cordials & Mocktails

Elderflower, Lime, Apple & Blackcurrant or Lemon (1L Jug)
£3.25 each

Mojito Mocktail - a blend of sparkling water with freshly squeezed limes, sugar and fresh sprigs of mint (1L Jug) £3.25 each

Summer Sun Set - cranberry & orange juice mixed with strawberry syrup (1L Jug)
£3.25 each

Cloudy Lemonade - classic sparkling and zingy lemonade (1L Jug)
£5.00 each

Apple Elderflower & Mint Sparkle - a refreshing mix of elderflower cordial with apple juice and sparkling water garnished with fresh sprigs of mint (1L Jug)
£5.00 each

Jugs of Tap Water are available at no charge

Fruit Juice

Apple, Orange or Cranberry (1L Jug)
£3.25 each

Soft Drinks

Bottled Water Still or Sparkling 750ml Glass Bottle
£3.75 each

A Selection of Sparkling Canned Drinks 330ml
£1.50 each

Add Mini Bakes & Biscuits To Your Beverage Trays

Classic Biscuit Selection
£0.65 per person

Border Biscuit Selection
£0.95 per person

Chocolate Brownie & Fruity Flapjack Bites
£2.00 per person (2 each)

Mini Muffins (Blueberry & Chocolate Chip flavours)
£2.00 per person (2 each)

Scones Jam & Clotted Cream
£3.95 per person

BEERS AND WINES

BOTTLED BEERS & CIDERS

275ml 4% Bottle Becks £3.50

275ml 0% Bottle Becks £3.00

330ml 5% Brew Dog IPA £3.50

500ml 4.5% Bulmers Original Cider £4.00

WINE

Il Molo Italian Merlot 12.5 %

750ml Bottle £16.95

250ml Glass £5.75

175ml Glass £4.00

Ladera Chilian Sauvignon Blanc 12.5 %

750ml Bottle £16.95

250ml Glass £5.75

175ml Glass £4.00

Prosecco (Via Vai) 12%

750ml Bottle £20.00

175ml Glass £5.50

*ABV correct at time of going to print

ADD SNACKS TO YOUR BEVERAGE TRAYS

Priced per 4 people

Hand Cooked Crisps £2.75

Root Vegetable Crisps £5.00

Grissini Breadsticks with Houmous £7.95

Greek Pitted Mixed Olives Marinated in Oregano £7.95

Whole 10" Pizza

(VE & GF Available upon request. 4 Slices per Pizza):

Classic Margherita £5.95

Pepperoni & Mixed Peppers £6.50

Chocolate Brownie & Fruity Flapjack Bites £8.00 (2 each per person)

Mini Muffins (Blueberry & Chocolate Chip flavours) £8.00 per person (2 each per person)

Canapé selection available

TERMS & CONDITIONS

DIETARY REQUIREMENTS

Please let us know of any special dietary requirements including intolerances and allergies. Halal chicken and beef are available for all dishes containing these ingredients.

PLEASE NOTE

Our Food Safety Policy guidelines recommend that food should be consumed within two hours of delivery.

NOTICE PERIODS

We kindly request the following notice for hospitality orders:

Food - 4 working days (Mon-Fri)

Cold Beverages - 2 working days (Mon-Fri)

Hot Beverages - 1 working day (Mon-Fri)

CANCELLATION PERIODS

We understand that last minute changes are sometimes unavoidable, however please observe the below cancellation periods and % of fee payable:

1 working day 24 hrs (Mon-Fri) : 100%

2 working days 48 hrs (Mon-Fri) : 50%

3 working days 72 hrs or more (Mon-Fri): 0%

SERVICE TIMES

Normal working hours for hospitality are between 08.00-17.00 Monday-Friday at all campuses and all prices quoted in the brochure are to be per person unless otherwise stated.

ADDITIONAL CHARGES

If an event requires bespoke equipment, the cost may be passed on to the department booking the event.

Large events (100 people or more) and all those falling outside of normal working hours, will incur an additional labour charge.

ALL PRICES QUOTED ARE EXCLUDING VAT



ALLERGENS

FOOD ALLERGIES & INTOLERANCES

Our menu dishes are prepared in environments that are not totally free from allergen ingredients. Ingredients naturally non-gluten containing are used wherever possible and where specific Gluten Free Coeliac diets are required, we will aim to source a pre-packaged alternative where possible

Our hygiene practises are designed to reduce the risk of allergen contamination and our catering teams receive training to help ensure that these standards are met.

Our recipes do change from time to time.

Should you have concerns about the ingredients in our dishes; please do not hesitate to ask a member of our catering team who will happily assist you.

V - Vegetarian Ve - Vegan NGC - Non Gluten Containing



LUPIN



MUSTARD



MOLLUSCS



NUTS



PEANUTS



CRUSTACEANS



FISH



EGGS



CELERY



SULPHITES



SOYA



MILK



SESAME



GLUTEN





Should you require any assistance please contact The Catering Team by email

gandghospitality@gatherandgather.com