FOOD
AT BROOKES

EVENTS AT OBU

HOSPITALITY
BROCHURE 2026-27

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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

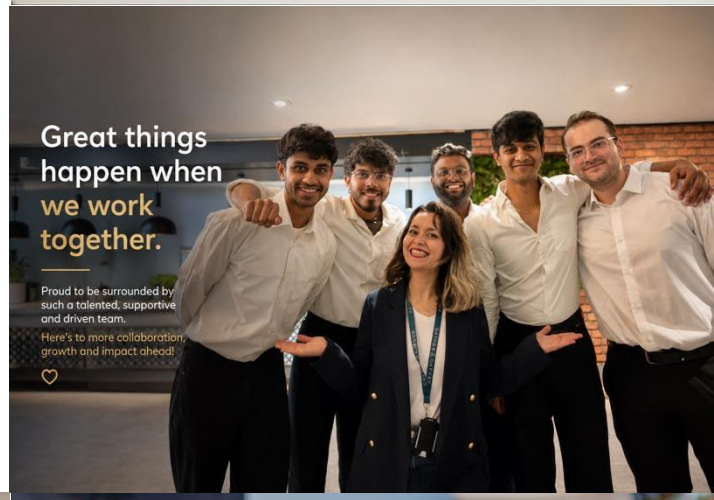
Our commitment to sourcing high-quality, fresh, and locally produced ingredients ensures that the food we serve is not only sustainable but also delicious.

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?

HOW TO BOOK YOUR HOSPITALITY

To place a hospitality order, please visit:

Gather & Gather – Oxford Brookes Hospitality Booking System

- Log in using your Oxford Brookes account (or register if you are a new user).
- Select the campus, date, and time of your event.
- Choose the catering items you wish to order and add them to your basket.
- At checkout, complete all **mandatory fields**, including: Event Name, Event Date & Time, Room / Location, Activity Code, Budget Code
- Review your order and submit your booking.

External Bookings

If you are a customer that does not work for Oxford Brookes University, or are planning an event for an external customer and you wishing to book catering or an event, please contact the Venues Team at venues@brookes.ac.uk for assistance.

Please book all catering tables, furniture and cleaning for your catering event via the Room Bookings team as we do not provide this service Home Page - OBU Service Portal

To contact our Hospitality Team email:

Email: gandghospitality@gatherandgather.com

Call: Duty phone on 07785646517

For more information

Please explore our Food At Brookes website here

Register and book via our online platform

Please click here

DIETARIES AND 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 practices 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.

The below symbols help to distinguish dietary inclusions:

V - Vegetarian / Ve - Vegan / NGC - Non Gluten Containing / Halal

TEA, COFFEE AND BREAKFAST

TEA & COFFEE

£2.35 per person minimum 10 People
Our Tea and Coffee is Fairtrade, securing fairer prices, safe working conditions, and extra community funds for farmers and workers in developing countries. We use Clipper Tea and Colona Filter Coffee

- with Border biscuits £3.25
- with classic pastry selection £4.20
- With premium pastry selection £4.45
- with freshly baked cookies £4.60
- with cake slice selection £5.25

Still/ Sparkling Water 1.5 ltr £3.75

Apple/ Orange/ Cranberry Juice 1ltr £3.30

FRESHLY PASTRIES & SWEET TREATS

Classic Selection £1.85 per person (2 per person)
Raspberry Croissant (Ve),Mini Croissant (V), Mini Pain Aux Raisin (V), Mini Pain Au Chocolate (V)

Premium Selection £2.10 per person (1 per person)
Blueberry Croissant (Ve) Cinnamon Swirl (V) Vanilla Crown (V) Apricot Crown (V)

Freshly Baked Cookies (V/Ve)
£2.25 per person (1 per person)

Cake Slice Selection (V/Ve)
£3.50 per person (1 slice per person)

Scones, Jam & Cream (V)
£3.95 per person (2 scones per person)

If you wish to book afternoon tea, please contact our team.
Non-Gluten containing pastries and sweet treats are available upon request.

FRUIT AND YOGURT

£2.75 per person minimum 5 people

- Coconut Yogurt (Ve) or Yogurt with Fruit Compote and Toasted Granola (V)
- Coconut Yogurt (Ve) or Yogurt with Cinnamon Apple and Maple (V)
- Seasonal Fruit Platter (Ve)

BREAKFAST ROLLS

Served in a classic crusty roll with accompanying sauces £3.40 per person. Choose from:

- Red Tractor Back Bacon
- Pork Cumberland Sausage
- Field Mushroom & Roasted Cherry Tomatoes (Ve)

We provide dairy free milk alternatives with each order of tea & coffee to help you reduce the environmental impact of your morning brew.

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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.

£11.00 per person - 1round (4x1/4) per person, each platter serves 6 people (For groups smaller than 6 the selection may differ to the below:

MEAT PLATTER:

Halal Chicken Platter (Chicken Salad, Chicken & Sweetcorn, Cajun Chicken Sandwich Selection

FISH PLATTER:

Prawn Mayonnaise, Prawn Cocktail, Tuna Mayo & Sweetcorn

VEGETARIAN PLATTER (V):

Cheese & Onion, Cheese Ploughman's and Double Egg Mayonnaise Sandwich Selection

VEGAN PLATTER (Ve):

Falafel & Houmous and Chunky Coronation Chickpea Sandwich Selection

GLUTEN-FREE PLATTER

Lemon & Thyme Chicken Salad, Three Cheese & Onion Sandwich Selection, Individual Pack Egg & Cress Roll (V), Chicken Caesar Roll

GOURMET WRAP AND BAGUETTE LUNCH

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

£16 per person (4 items per person, minimum of 4 person)

MIXED BAGUETTE PLATTER:

Vietnamese Style Chicken, Chicken & Caesar, Tuscan Style Tuna Multi Seeded Baguette, Cheddar Ploughman's Multi seeded Baguette Selection

WRAP PLATTER (Ve):

Sweet Spicy Chickpea, Moroccan Rainbow, Bang Bang Chickpea Wrap Selection

MIXED TORTILLA WRAP PLATTER:

Chicken Caesar, Chicken Shawarma, BBQ Pulled Pork Wrap Selection

VEGETARIAN WRAP PLATTER (V):

Roasted Pepper, Sweet Potato & Whipped Feta, Falafel & Yoghurt and Sweet & Spicy Chickpea Wrap Selection

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WORKING LUNCHES

FINGER FOOD SELECTION

FINGER FOOD

Perfectly designed tasty morsels of one or two bites! £10.40 per person (comes with 4 items, choose from the selection below) additional items can be added for £2.60 per person.

We will need a minimum of 10 persons for this menu but can also scale up for large groups.

Meat

Lamb Kofte with Mint Yogurt (NGC)

Lemongrass and Coconut Chicken Skewer (NGC)

Pork, Sage and Caramelised Onion Sausage Roll

Spicy Sausage and Mozzarella Arancini, Garlic Aioli

Fish

Pollock Tostada with Mexican Slaw and Guacamole

Tempura battered prawns with lemon mayo

Vegetarian/Vegan

Sweet Potato Falafels with Red Pepper Houmous (Ve/NGC)

Mini Caprese Skewer (V/NGC)

Onion Bhaji with Mango Chutney (Ve)

Focaccia Pizza Selection

Pepperoni, Margherita & BBQ Chicken

Dessert

Chocolate Cherry Brownie (Ve/NGC)

Berry Mess (V/NGC)

Seasonal Cut Fruits (Ve/NGC)

Mini Cheesecake Selection (Ve)

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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.

£13 per salad bowl to feed 5 persons

(We will need a minimum of 5 persons per salad option for this selection but can also scale up for larger groups)

- Baby Gem Caesar with Parmesan Shavings, Croutons (V)
- Charred Courgette, Feta, Mint, Lemon Dressing (V/NGC)
- Nut Free Green Pesto Pasta Salad (V/NGC)
- Greek Salad with Olives, Cucumber, Tomatoes & Feta (V/NGC)
- Thai Vegetable & Noodle Salad (V)
- Panzanella Salad (Ve)
- Harissa Roasted Cauliflower, Chickpea and Pomegranate (Ve/NGC)
- Spinach, Edamame & Quinoa with Smokey Mayo (Ve)
- Turmeric and Sweet Chilli New Potato Salad (Ve/NGC)

PROTEINS

Add Protein to your salad selection at an additional £2.10 per person, presented separately.

- Sliced Chargrilled Chicken (NGC)
- Sliced Fresh Mozzarella with Cracked Black Pepper (V/NGC)
- Smoked Mackerel Fillets (NGC)
- Soy and Sesame Tofu (Ve/NGC)

SHARING BOARDS

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

CHEESEBOARD (V)

£12.50 per board (we recommend each board serves 5 persons)

A selection of the finest cheeses from the British Isles:
Served with fruit chutney, grapes and a selection of savoury biscuits.

CHARCUTERIE BOARD (NGC)

£15.75 per board (we recommend each board serves 5persons)

A selection of cured sliced meats
Served with silver skin onions and cornichons

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BUFFET MENU

CHOOSE YOUR MENU / ADD YOUR DESSERT

BUFFET MENU

£14.99 per person
We require a minimum of 10 people for each menu
All chicken in these dishes is Halal sourced

All buffets are served with:
Selection of Freshly Baked Rolls, Soft Drink Selection and Jugs Tap Water. NGC alternatives available upon request

Please choose one from the below menus:

MENU 1: Moroccan

- Moroccan Spiced Chicken, Slow cooked tomato and preserved lemon Sauce, Apricot and Harissa couscous, Seasonal Vegetables
- Roasted Honey & Paprika Seasonal Squash, Apricot and Harissa couscous, Seasonal Vegetables (Ve)

MENU 2: Indian

- Chicken Biryani, Mint Raita, Mango Chutney, Mini Garlic Naan Breads
- Vegetable Biryani, Mint Raita, Mango Chutney Mini Garlic Naan Breads (Ve)

MENU 3: Portuguese

- Piri Piri Roasted Chicken with a Piri Sauce, Cajun Vegetable Rice, Pitta and Red Pepper Dip
- Piri Spiced Cauliflower Wings, Cajun Vegetable Rice, Pitta and Red Pepper Dip (V)

MENU 4: Thai

- Thai Red Chicken Curry served with Jasmine Rice, Spring Roll, Stir Fry Pak Choi
- Thai Yellow Vegetable Curry served with Jasmine Rice, Spring Roll, Stir Fry Pak Choi (Ve)

MENU 5: British Classic

- Individual Steak and Ale Pie, Creamed Mash, Seasonal Vegetables, Gravy
- Individual Cauliflower and Lentil Pie, Creamed Mash, Seasonal Vegetables, Gravy

Add a Dessert at an additional £3.00 per person

- Chocolate Cherry Brownie (Ve/ NGC)
- Cake Slice of the Day (V)
- Pastel De Nata (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 with freshly baked cookies served at the afternoon break

Jugs of Apple, Orange & Cranberry Juice and Jugs of 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 £20.75 Half Day £16.25
- Lunch Package Two Full Day £27.85 Half Day £23.00
- Lunch Package Three Full Day £36.25 Half Day £31.75

ADDITIONS:

- Freshly Baked Mini Pastries £1.85 per person (2 each)
- Chocolate Brownie & Fruity Flapjack Bites £2.00 (2 each)
- Mini Muffins (Blueberry & Chocolate Chip flavours) £2.00 per person (2 each)
- Freshly baked Cookies £2.25 per person (1 each)

Served at one of the coffee breaks or on arrival.

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CONFERENCE PACKAGE ONE

LUNCH PACKAGE ONE

A selection of Sandwiches (4x1/4 per person) with Hand Cooked Crisps and Seasonal Fruit Bowl.

NGCI available upon request.

Meat Platter:

Halal Chicken Platter, Chicken Salad, Chicken & Sweetcorn, Cajun Chicken Sandwich Selection

Fish Platter:
Prawn Mayonnaise, Prawn Cocktail, Tuna Mayo & Sweetcorn

Vegetarian Platter:
Cheese & Onion, Cheese Ploughman's and Double Egg Mayonnaise Sandwich Selection

Vegan Platter (Ve):
Falafel & Houmous and Chunky Coronation Chickpea Sandwich Selection

GLUTEN-FREE PLATTER

Lemon & Thyme Chicken Salad, Three Cheese & Onion Sandwich Selection, Individual Pack

Egg & Cress Roll (V), Chicken Caesar Roll

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CONFERENCE PACKAGE TWO

LUNCH PACKAGE TWO

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

(3x1/4 sandwiches, salad serving per person, sharing boards serving half total booking numbers as cheese and half as charcuterie, crisps, fruit)

Meat Platter:

Halal Chicken Platter, Chicken Salad, Chicken & Sweetcorn, Cajun Chicken Sandwich Selection

Fish Platter:
Prawn Mayonnaise, Prawn Cocktail, Tuna Mayo & Sweetcorn

Vegetarian Platter:
Cheese & Onion, Cheese Ploughman's and Double Egg Mayonnaise Sandwich Selection

Vegan Platter (Ve):
Falafel & Houmous and Chunky Coronation Chickpea Sandwich Selection

Salads:
Turmeric and Sweet Chilli New Potato Salad (Ve)
Greek Salad with Olives, Cucumber, Tomatoes & Feta (V)

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

A selection of cured sliced meats served with silver skin onions and cornichons

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CONFERENCE PACKAGE THREE

LUNCH PACKAGE THREE

Choose from menu one or two below, both served with a selection of freshly baked rolls and sharing boards.

Menu 1

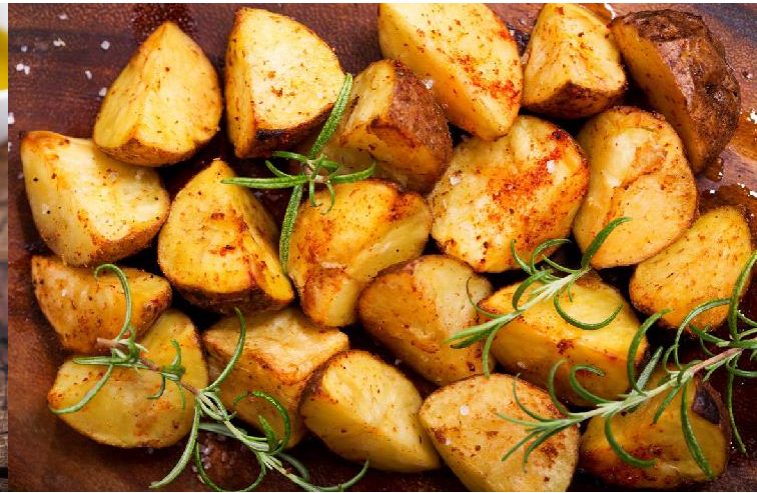
- Jerk Chicken Breast, Coconut Fragrant Rice and Peas
- Jerk Spiced Cauliflower Wings, Coconut Fragrant Rice and Peas (Ve)
- Caribbean Slaw, Mango, Chilli & Mint Salsa (Ve)

Menu 2

- Chicken Milanese topped with Roasted Cherry Tomato Sauce and Mozzarella, Parmesan and Rosemary Roasted Potatoes, Rocket Salad, Focaccia
- Baked Aubergine topped with Roasted Cherry Tomato Sauce and Mozzarella, Parmesan and Rosemary Roasted Potatoes, Rocket Salad, Focaccia (V/Ve)

Sharing Boards:

- A selection of the finest cheeses from the British Isles with Crackers & Chutney (V)
- A selection of cured sliced meats served with silver skin onions and cornichons



CANAPÉS

Canapés make the perfect bite for an occasion, choose from the hand crafted selection below. £9.30 per person.

This includes 3 canapés per person and we require a minimum of 10 people for this event.

Additional canapés are charged at £3.10 per head.

MEAT

- Roast Beef Crostini, Horseradish Cream, Radish
- Lemongrass and Coconut Chicken Skewer (NGC)
- Chicken Pakora with Mango Glaze, Nigella Seed
- Rostello Ham and Manchego Croquette, Saffron Mayo

FISH

- Smoked Salmon Blini, Lemon Cream Cheese, Dill
- Smoked Mackerel Pate, Horseradish Cream, Toasted Sourdough

VEGETARIAN/ VEGAN

- Vegetable Pakora, Pickled Red Onion, Mango Chutney (Ve)
- Sundried Tomato, Olive and Whipped Feta Tartlet (V)
- Crispy Vegetarian Gyoza, Honey, Spring Onion (Ve)
- Mushroom and Truffle Arancini, Garlic Aioli (V)

SWEET

- Chocolate Cherry Brownie (NGCI/Ve)
- Macarons (NGCI/V)
- Mini Cheesecake Selection (Ve)
- Profiterole, White Chocolate, Raspberry (V)

SIT DOWN DINING

Sit Down Dining
Three Course Meal £46 Two Course Meal £40

NGC available upon request

Ham Hock Terrine, Piccalilli Gel, Micro Rocket, Crispbread

Pumpkin Ravioli, Parmesan Velouté, Toasted Pumpkin Seeds, Chive Oil (V/Ve)

Burrata, Heirloom Tomatoes, Herb Oil, Balsamic Glaze, Micro Basil (V/NGC)

Chargrilled Cauliflower Florets, Toasted Spiced Chickpeas, Onion Petals,

Masala Emulsion, Coriander Oil (Ve/NGCI)

Crisp Pastry Pithivier filled with Thyme and Sage Autumn Root Vegetables, Heritage Carrot Puree, Tender Stem Broccoli, Tarragon Cream Sauce (V)

Chicken Supreme, Saffron Risotto, Green Pesto, Herb Salad (NGC)

Roast Chicken Supreme, Potato Pave, Heritage Carrot Puree, Tender Stem Broccoli, Tarragon Cream Sauce

6oz Fillet Steak, Potato Fondant, Heritage Carrot Puree, Tenderstem Broccoli, Red Wine Jus + £13 cooked to medium

Triple Chocolate Mousse, Woodland Berry Sauce (V)

Coconut Panna Cotta, Mango Coulis, Pineapple and Coconut Brunoise (V/NGC)

Raspberry Slice with Matcha Ice Cream Pistachio Crumb (Ve)

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HOT DRINKS & SOFT DRINKS

Hot Beverages
A selection of Teas & our G&G House Blend Fairtrade Coffee
£2.35 per person

Mocktails
Mojito Mocktail - a blend of sparkling water with freshly squeezed limes, sugar and fresh sprigs of mint (1L Jug)
£5.00 serves 4

Strawberry Lemonade
Strawberry purée, lemonade (1L Jug)
£5.00 serves 4

Apple Spritz
Classic sparkling and zingy lemonade (1L Jug)
£5.00 serves 4

Elderflower Presse
Sparkling water and floral elderflower (1L Jug)
£5.00 serves 4

Jugs of Tap Water are available at no charge

Fruit Juice
Apple, Orange or Cranberry (1L Jug)
£3.30 each

Soft Drinks
Bottled Water Still or Sparkling 1.5Lt Bottle
£3.75 each

A Selection of Sparkling Canned Drinks 330ml
£1.50 each

Add Mini Bakes & Sweet Treats to Your Drinks Selection
Classic Biscuit Selection
£1.00 per person

Chocolate Brownie & Fruity Flapjack Bites (V)
£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 (2 scones)

Freshly Baked Cookies £2.25 per person

Selection of Cakes Slices £3.50 per person

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BEERS AND WINES

BOTTLED BEERS & CIDERS

275ml 0% Bottle Becks £3.00

275ml 4% Bottle Becks & Peroni £3.75

330ml 4% Gluten Free Peroni £5.00

330ml 5% Brew Dog IPA £3.75

500ml 4.5% Bulmers Original Cider £5.00

WINE

Il Molo Italian Merlot 12.5 %

750ml Bottle £16.95

Ladera Chilian Sauvignon Blanc 12.5 %

750ml Bottle £16.95

Prosecco (Via Vai) 12%

750ml Bottle £20.00

La Gioiosa Sparkling Wine 0%

750ml Bottle £16.00

*ABV correct at time of going to print

ADD PICKY BITS TO YOUR BOOKING

4 sharing platters with a selection of picky bits and snacks.
We recommend each platter serves 5 people

Veggie Combo £10.00 per platter:
3x Garlic Bread Slice, 4x Mac n Cheese Bites, 4x Cauliflower Wings, 5x Onion Rings, Nachos topped with Salsa and Cheese

Mix and Match £12.00 per platter:
5x Giant Onion Rings, 3x Mac n Cheese Bites,4x Corn Dogs, 4x Hot and Spicy Wings, Nachos topped with Salsa and Cheese

Meat Combo £15.00 per platter:
4x Hot and Spicy Chicken Wings, 4x Southern Fried Chicken Goujons, 4x Corn Dogs, Nachos topped with BBQ Chicken, Salsa and Cheese, Seasoned Fries with Chipotle Mayo

Wings n Things £15.00 per platter:
5x Hot and Spicy Wings, 5x BBQ Wings, 5x Cajun Wings, 5x Onion Rings, Seasoned Fries with Chipotle Mayo

TERMS & CONDITIONS

G&G is Brookes University's sole chosen provider of hospitality and catering across the campus.

Ensure that the room booked is suitable for the consumption of food and has step free access.

The food options in this brochure are for service and delivery between Monday to Friday 8.00 am to 5 pm. A member of our team will be happy to discuss possible options if your request falls outside of these hours. Please note a minimum spend and labour charge may apply.

We cater weekend and evenings, you just need to contact us directly at gandghospitality@gatherandgather.com
The layout of certain buildings may, for health and safety reasons, restrict the service we can offer. Deliveries will be made to the location you requested, please ensure someone meets the delivery so it is not left unattended. Gather and Gather take no responsibility for deliveries after they have been made.

All food is for immediate consumption, it can only be out for 90 minutes.

All the hospitality equipment delivered must stay in the room, ensure your guests do not take our reusable crockery, service ware or cutlery. Any missing equipment will be charged.

Cancellation Charges: 2 working day's notice given - 100% of bill 4 working days' notice given - 50% of bill 5 working days' notice given - 0% of bill.

Final numbers and allergens must be confirmed at least 1 week before your event Invoices are generated automatically in the hospitality booking system. A confirmed Budget + Activity code needs to be applied to confirm booking. Hospitality will be charged monthly to your department. All tariffs are per person. £50 minimum spend on all orders Click Gather and Gather - Oxford Brookes University for the full T&Cs. By placing an order you are agreeing to the Terms and Conditions.

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

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FOOD
AT BROOKES

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

gandghospitality@gatherandgather.com