

The image features three cinnamon rolls arranged on a white marble background. A hexagonal grid pattern is overlaid on the entire scene. The text 'FOOD AT BROOKES' is centered within one of the hexagons.

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/home?authuser=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. Vegan and wheat free foods can be found on page 7 & 8 of this brochure.

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

CONTACT US:

Email:
gandghospitality@gatherandgather.com

Office Hours: 9am - 5pm weekdays

Phone: 07966 646759

PLEASE NOTE

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

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

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 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/>

Page Index

ABOUT OUR FOOD	4	LUNCH	12 - 13
TERMS & CONDITIONS	5	GRAZING FOOD	14 - 15
SOMETHING DIFFERENT	6 - 7	CAKES BAKES & SNACKS	16 - 17
SPECIAL DIETS	8 - 9	DAY DELEGATE RATES	18 - 19
BREAKFAST	10 - 11	BEVERAGES	20 - 21

PROUD TO BE LOCAL, SUSTAINABLE AND FAIRTRADE

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.



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



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.



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



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

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 7.30am and 5.30pm Monday to Friday. Additional 10% will apply if your request falls outside of these hours.
- Disposable serviceware will be used in any functions held in Gibbs, Fuller, Lloyd, Buckley, Willow, Red Oak, Richard Hamilton, Headington Hill Hall and Tonge buildings.
- We are unable to deliver to the third floor of the Gibbs building and hot food to Headington Hill Hall.
- All of the hospitality equipment delivered must stay in the room.
- There is a minimum spend of £35 for delivery.
- Invoices are generated automatically via the online booking system, once the booking has been made online. Please login to your account to access it.
- All tariffs are per person unless otherwise stated.

Cancellation	Notice needed	Out of notice period you will be charged
Beverages	1 working day	100% of the bill
Food	5 working days	50% of the bill

Looking for something a little **different?**

Happiness is **Henri**, our awesome H-Van!

The van is available for outdoor drinks receptions with a difference or as part of an open air food venue. Available at Wheatley, Marston and Headington only.

Minimum order £500 per day.

VOUCHERS

Buy vouchers to use in any of our catering outlets in Wheatley, Harcourt, Marston Road and Headington.

We recommend £5.75 for sandwich lunches and £7.95 for hot lunches with a drink.

HOW TO BOOK YOUR VOUCHERS

1. Go to <https://obu.hospitalitybookings.co.uk> login or register and choose vouchers in our product list.
2. Let us know the quantities and value of the vouchers.
3. We'll create the vouchers, leave them at our collection point at your nearest cafe on the day of your first event.

TERMS AND CONDITIONS OF VOUCHERS

- Vouchers are valid for 28 days from start date.
- Vouchers are non-refundable or transferable.
- Vouchers can be used only once.
- No cash alternative will be given.
- Voucher requests are subject to approval.
- Up to 100 people you must book 3 working days in advance
- 100+ people you must book 5 working days in advance.

WHEAT FREE

BREAKFAST

Whole Orchard Fruit
Fruit Pot - Seasonal Berries & Fresh Mint
Fresh cut melon
Vegan Rhubarb & Coconut Yoghurt
Build your own bowl Greek / Vegan Yoghurt - Fruit Compote - Granola
Wheat free available on request Bacon Bap, Sausage Bap, Egg Bagel & Vegan Tofu Scramble Bap

PAGE No

10 - 11

LUNCH

CLASSIC, GOURMET AND ARTISAN SANDWICH LUNCH

Available on request

12 - 13

BOWL FOOD

Vegan Herb Crumb Mac n Cheese
Falafel, Hoummus, citrus & pressed oil Slaw & Crispy Peas
Asian Sweet Potato, Brown Rice, Edamame, Toasted seeds

14

SALAD BOWLS

Mixed Leaf Salad with Vinaigrette
New Potato, Caper, Red Onion and Vegan Mayonnaise Salad
Mixed Grains, Roasted Vegetables & Feta Salad
English Pea, Edamame, Broad Bean & Savoury Granola Salad

CUTERIE BOARDS

Anti Pasti - Roasted Vegetables, Artichokes, olives, Pickled Onions

15

SNACKS & CAKES

Apple & Elderflower Cake Slice
Narins Oat & Fruit Biscuits
Narins Choc Chip Biscuits
Vegan Rain Forest Alliance Chocolate Brownie
Hoummus & Crudités bowl
Beet Hoummus, Veg Crisps
Tomato Salsa & Tortilla Chips bowl

16

All menu items are subject to availability

VE=VEGAN V=VEGETARIAN WF = WHEAT FREE

VEGAN

BREAKFAST

Whole Orchard Fruit
Fruit Pot - Seasonal Berries & Fresh Mint
Fresh cut melon
Vegan Rhubarb & Coconut Yoghurt
Chefs Energy Bites (3 bites per person)
Build your own bowl Vegan Yoghurt - Fruit Compote - Granola
Baked Vegan Jam Filled Croissant
Vegan Tofu Scramble Bap

PAGE No

10 - 11

LUNCH

CLASSIC, GOURMET AND ARTISAN SANDWICH LUNCH

Vegan Sandwiches will be provided in the sandwich lunch package

12 - 13

BOWL FOOD

Vegan Herb Crumb Mac n Cheese
Vegan Squash & Pepper Tagine, Fruit Cous Cous, Soya yoghurt
Falafel, Hoummus, citrus & pressed oil Slaw & Crispy Peas
Asian Sweet Potato, Brown Rice, Edamame, Toasted seeds

14

SALAD BOWLS

Mixed Leaf Salad with Vinaigrette
New Potato, Caper, Red Onion and Vegan Mayonnaise Salad
English Pea, Edamame, Broad Bean & Savoury Granola Salad

FINGER FOOD

Vegetable Samosa, Mango Chutney, Mint Yoghurt
Sticky Tempeh Bao Bun, Hoi Sin, Cucumber Salsa
Cauliflower Wings, BBQ Sauce, Vegan Mayo

15

CUTERIE BOARDS

Anti Pasti :Roasted vegetables, artichokes, olives, pickled onions

SNACKS & CAKES

Guacamole, crisp Tortilla
Beet Hoummus, Veg Crisps
Hoummus & Crudités bowl
Tomato Salsa & Tortilla Chips bowl
Vegan Rain Forest Alliance Chocolate Brownie

16

All menu items are subject to availability

VE=VEGAN V=VEGETARIAN WF = WHEAT FREE

LIVE

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

INDIVIDUAL ITEMS

Minimum order 1

- Sausage bap (WF on request) **£3.95**
 - Cured back bacon bap (WF on request) **£3.95**
 - Egg Bagel (WF on request) **3.50 V**
 - Vegan Tofu Scramble Bap (WF on request) **3.50 VE**
 - Freshly baked mini Danish pastries (2 per person) **£1.60 V**
 - Freshly baked Pain au Chocolate 256 kcal **£1.60 V**
 - Freshly baked Vegan Jam Filled Croissant 296 kcal **£1.40 VE**
 - Freshly baked Croissant 360 kcal **£1.40 V**
 - Ham & Cheese & filled croissant **£3.50**
 - Cheese & Tomato filled croissant **£3.50 V**
 - Filter coffee and Fairtrade teas 6kcal **£1.95**
- Make it a unlimited tea and coffee for an additional charge of £6 per person
MINIMUM 15 PEOPLE, 7:30AM - 17:30PM WEEKDAYS

LIVE

WELL

Minimum order 1

- Whole Orchard Fruit **£1.00 VE WF**
 - Fruit Pot - Seasonal Berries & Fresh Mint **£3.75 VE WF**
 - Fresh cut melon **£3.25 VE WF**
 - Chefs Energy Bites (3 bites per portion) 195kcal per portion **VE £2.25** (minimum 5)
 - Vegan Rhubarb & Coconut Yoghurt **£4.25 VE WF**
 - Berry & Granola Yoghurt **£3.75 V**
- Build your own bowl**
- Greek Yoghurt or Vegan Yoghurt - Fruit Compote - Granola **£3.75 VE**
WF (no granola)



LUNCH

CLASSIC SANDWICH LUNCH

Minimum order 1

A mixed platter of simply filled sandwiches - Meat / Fish / Vegetarian / Vegan

Crisps

Whole fruit

Mineral water

£8.25

GOURMET SANDWICH LUNCH

Minimum order 1

Premium platter of sandwiches, wraps & rolls - Meat / Fish / Vegetarian / Vegan

Crisps

Seasonal whole fruit

Mineral water and fruit juice

£9.15

ARTISAN SANDWICH LUNCH

Minimum order 1 - Maximum order 30 people

Artisan sandwich platter - Meat / Vegetarian / Vegan

Crisps

Seasonal whole fruit

Loaf cake

Mineral Water and fruit juice

£10.15

We can provide **WF** on request for people with allergens or intolerances

BOWL FOOD

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

The casual style enhances the proceedings, particularly if you wish your guests to network.

COLD BOWLS

£25.25 for 5 / £5.05 per person

Minimum order 5 people

Falafel, hoummus, citrus & pressed oil slaw & crispy peas **VE WF**
Asian sweet potato, brown rice, edamame, toasted seeds **VE WF**
Chorizo, halloumi, roasted pepper, rocket, crisp tortilla, radishes
Bread Basket, Two Artisan breads, butter, oil, balsamic **V £2.50**

HOT BOWLS

£50.50 for 10 / £5.05 per person

Minimum order 10 people

Teriyaki Chicken, Asian Vegetables & Brown Rice
Indian Matar Paneer curry, Lemon Rice, Mango Salsa **V**
Vegan Herb Crumb Mac n Cheese **VE WF**
Battered Fish, Chips, Pea Puree, Gherkin Mayo
Butchers Pork Sausage, Mash Potato, Onion Gravy
Vegan Squash & Pepper Tagine, Fruit Cous Cous, Soya yoghurt **VE**

LIVE WELL

SALAD BOWLS

Minimum order 5 people

Mixed Leaf Salad with Vinaigrette **VE WF £0.70**
New Potato, Caper, Red Onion and Vegan Mayonnaise Salad **VE WF £0.80**
Mixed Grains, Roasted Vegetables & Feta Salad **WF £1.65**
English Pea, Edamame, Broad Bean & Savoury Granola Salad **VE WF £1.85**
Caesar Salad - Cos, Croûtons, Parmesan, Cucumber & Caesar Dressing **£1.75**

VE=VEGAN V=VEGETARIAN WF = WHEAT FREE

FINGER FOOD

Minimum order 10

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

CUTERIE BOARDS

Minimum order 10

Charcuterie

Cured meats, pickles, radish, breads and chutney
£8.00

Fromagerie

Cheese selection, grapes, celery, chutney, crackers
£8.00

Anti Pasti

Roasted vegetables, artichokes, olives, pickled onions **VE WF**
£7.00

All prices are quoted per person unless otherwise stated

VE=VEGAN V=VEGETARIAN WF = WHEAT FREE



CAKES, BAKES AND SNACKS

CAKES & BAKES

Minimum order 1

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

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

Lemon & Blueberry Layered Cake slice 386kcal **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 WF £2.75**

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

COOKIES & BISCUIT

See () for minimum order

A freshly baked cookie 251kcal **V (5)**

A pack of two Narins Oat & Fruit Biscuit 86kcal **V WF (1)**

A pack of two Narins Choc Chip Biscuit 90kcal **V WF (1)**

£2 each

TEA AND SCONES

Minimum order 10

A selection of plain and fruit scones served with clotted cream, seasonal preserves, selection of Fairtrade tea infusions **V (5)**

£60.00 for 10 / £6 per person

SNACKS

Minimum order 1

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

Hoummus & Crudités bowl **£1.00 VE**

Tomato Salsa & Tortilla Chips bowl **£1.00 VE**

Hand cooked crisps (potato or veg) **£1.65 V**

Guacamole, crisp Tortilla **£1.75 VE**

LIVE

WELL

All prices are quoted per person unless otherwise stated

VE=VEGAN V=VEGETARIAN WF = WHEAT 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 hot or cold bowl food with cookies and mineral water

In the Afternoon

Fairtrade tea, filter coffee, mineral water and traybake bites

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

GOLD

On Arrival

Fairtrade tea, filter coffee, mineral water and Danish

Mid-Morning

Fairtrade tea, filter coffee, mineral water and biscuits

Lunch

Choice of 'Cuterie' food boards with cake and mineral water

In the Afternoon

Fairtrade tea, filter coffee, mineral water and traybake bites

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
12.5% 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.