

# Catering at DPAG

Opening date Thursday 15<sup>th</sup> March 2018



UNIVERSITY OF  
OXFORD



BEYOND  
ORDINARY  
FOOD



OCCASIONS  
AT OXFORD

ONLY

AT OXFORD

# Compass senior management team at the University of Oxford



**James Giles**

Partnership Director

To manage the University of Oxford contract at high level and to oversee all operations and hospitality



**Veryan Palmer**

Head of Operations

To manage all operations within the University of Oxford contract



**James Larkins**

Group Executive Chef

To manage all food production, menus, and logistics within the University of Oxford contract



**Ella Silk**

Head Of Hospitality

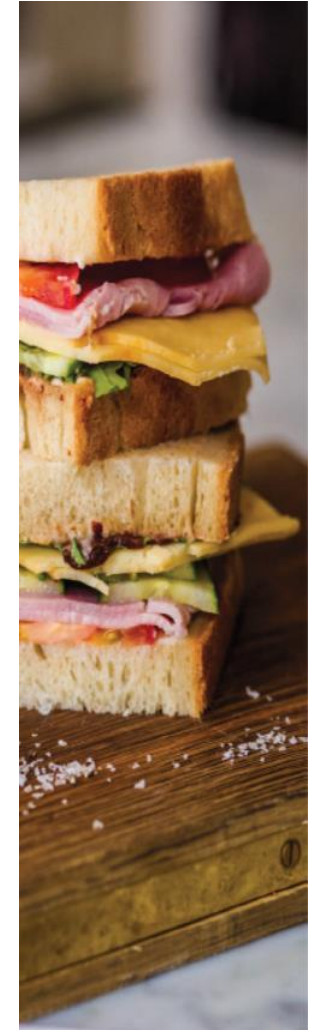
To manage the hospitality operation within the University of Oxford



**Lance Keirle**

Assistant Operations Manager

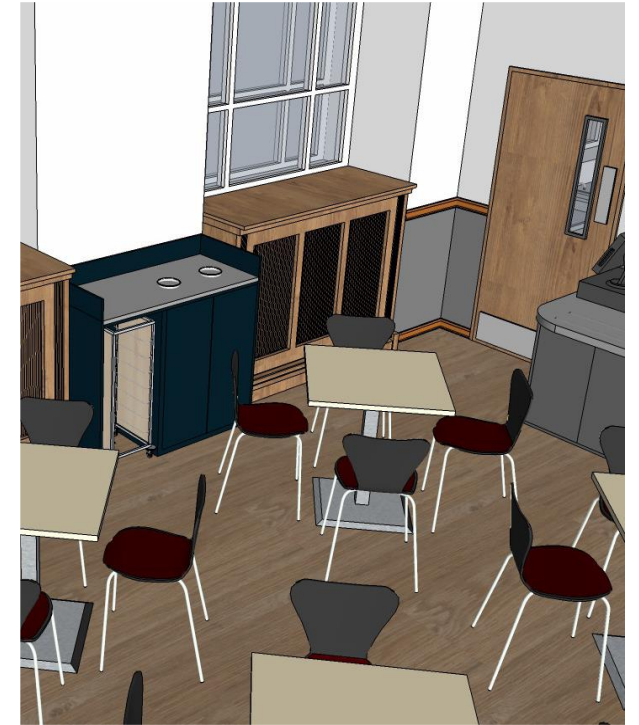
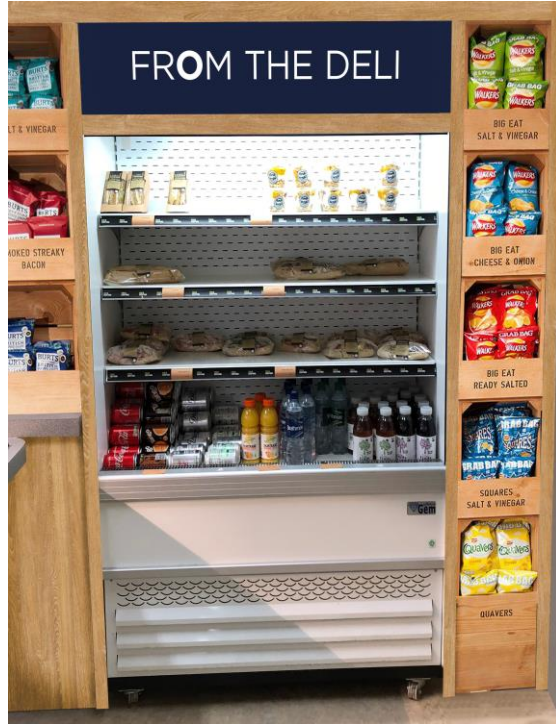
To provide operational support to Veryan Palmer overseeing all sites



UNIVERSITY OF  
OXFORD



# How the café will look



UNIVERSITY OF  
OXFORD



BEYOND  
ORDINARY  
FOOD



OCCASIONS  
AT OXFORD

ONLY  
AT OXFORD

# Overview of catering provision

Your newly refurbished café will have a new look with the University of Oxford's own bespoke brand of "Beyond Ordinary Food". The logo for DPAG has been designed for medical sciences division.

The café will have new directional signage, a rehoused multi-deck fridge to display our full sandwich and cold grab and go range, the main hot counter will have a new fascia in keeping with the wooden design of the multi-deck housing where our hot main course offer, soups and jacket potatoes will be displayed.

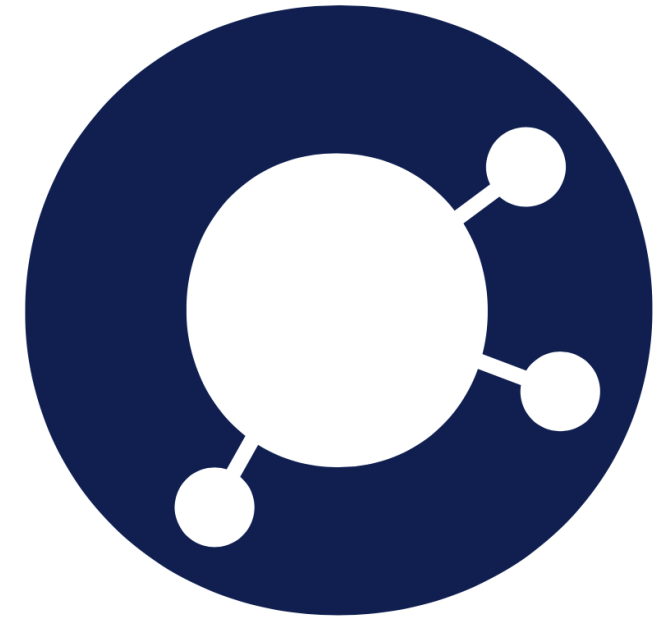
Inside the café seating area we will be replacing the current counter and putting in a self-service automatic bean to cup coffee machine accompanied by a selection of teas and herbal infusions, pastries, cakes and cookies. We will also be putting in a new recycling and clearing station.

**Café opening times: Monday to Friday 8am to 4pm**

The café will have a dedicated supervisor who will be responsible for the day-to-day operation of the café. The Supervisor will be supported over the busy lunch time period by a catering assistant.

All hot food, baguettes, panini's, salad pots, fruit pots and yoghurt pots will be delivered daily to the café and served by our catering team.

Contactless payment will be available along with our YoYo payment rewards program.



BEYOND  
ORDINARY  
FOOD



UNIVERSITY OF  
OXFORD



BEYOND  
ORDINARY  
FOOD



OCCASIONS  
AT OXFORD



ONLY  
AT OXFORD

# Café offer and Tariff

Item	Item size	Selling price
Bacon bap		£1.65
Sausage bap		£1.65
Vegetarian sausage bap		£1.65
Youhurt Pot		£1.55
Fruit Salad Pot		£1.00
Slice of loaf Cake		£1.25
Slice of triple layer cake		£2.45
Chocolate bar		£0.75
Basic Sandwich		£1.75
Standard Sandwich		£2.50
Deluxe sandwich		£4.00
Home made baguette		£1.75
Homemade Panini		£1.75
Soup small (8oz)		£1.10
Soup large (12oz)		£1.50
Main meal meat /fish		£4.00
Main meal vegetarian		£3.50
Filter coffee reg	8oz	£0.95
Filter coffee large	12oz	£1.20
Epresso single		£1.25
Americano reg	8oz	£1.35
Americano large	12oz	£1.70
Cappucino reg	8oz	£1.75
Cappucino large	12oz	£2.00
Hot chocolate reg	8oz	£1.80
Hot chocolate large	12oz	£2.20
Latte regular	8oz	£1.75
Latte large	12oz	£2.00
Tea reg	8oz	£0.80
Fruit/herbal tea reg	8oz	£0.85

## Breakfast

Toast bar

Range of Danish pastries, including Croissants and a range of guest pastries

Granola and yoghurt and fruit pots

## Lunch

Two hot main meals – one meat, one veggie

Soup

Jacket Potatoes (including hot topping)

Deli bar offering a selection of homemade grab and go sandwiches, wraps and salads.

## All day

Coffee and hot drinks

Cold drinks

Crisps, snacks and confectionary

Selection of cakes, doughnuts, muffins and tray bakes

The hot main meal is based on a 3 week rotated menu cycle. The next menu cycle starts on the 9<sup>th</sup> April 2018

Tariff is subject to review in line with our other University Café's.



UNIVERSITY OF  
OXFORD



BEYOND  
ORDINARY  
FOOD



OCCASIONS  
AT OXFORD

O N L Y  
AT OXFORD

# Hospitality

We understand that there are a number of hospitality events on a daily and weekly basis at DPAG, that we would be pleased to cater for.

I have included a separate attachment for our Occasions at Oxford internal hospitality brochure.

All hospitality can be booked through Planon and will be delivered to DPAG by our hospitality team. The charges for hospitality will be charged by the estate services department to your cost code.



UNIVERSITY OF  
OXFORD

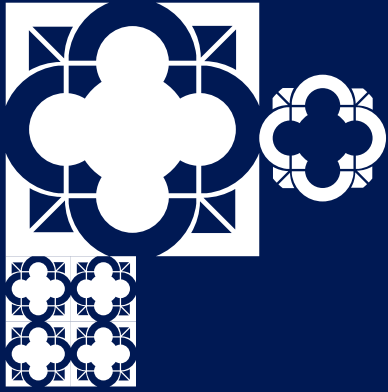


BEYOND  
ORDINARY  
FOOD



OCCASIONS  
AT OXFORD

O N L Y  
AT OXFORD



OCCASIONS

AT OXFORD

INTERNAL HOSPITALITY  
AT UNIVERSITY OF OXFORD

# WELCOME

## OUR TEAM AT YOUR SERVICE

Whatever occasion you are looking to cater for, from an informal meeting to an evening reception, we understand that each and every occasion is special. As the chosen provider of hospitality and catering across the University of Oxford, we at Compass, look forward to hosting your hospitality. Our team are passionate about delivering the very best in food and service. If you are planning something special, please get in touch.

## PROUD TO BE LOCAL AND SUSTAINABLE

At Compass Group, we work in partnership with our suppliers to get the very best ingredients. Our priority is sourcing sustainably. We are committed to buying and using fresh, seasonal produce and we use local suppliers whenever possible.

## ALLERGENS AND DIETARY REQUIREMENTS

Customers are advised that if you have a food allergy or intolerance, please ensure you specify your requirements when booking, or alternatively please contact our team.

## CONTACT US

E | catering@admin.ox.ac.uk

T | 01865 281763

## HOSPITALITY BOOKING GUIDELINES

- All hospitality bookings are made through our Planon system.
- Prior to booking any hospitality, we ask that you ensure the room you are using is available, and is suitable for the consumption of food. It also helps us enormously if you can state when the room will be available for us to clear.
- The food options in this brochure are for service and delivery between 7.30am and 4.30pm Monday to Friday. A member of our team will be happy to discuss possible options if your request falls outside of these hours. However, some charges may apply.
- The layout of certain buildings may, for health and safety reasons, restrict the service we can offer and it may be necessary for a 'disposable' service to be used. Likewise, building and maintenance works throughout the University may cause disruptions to our ability to deliver hospitality at certain times. We will advise at the time of booking if this is applicable.
- There is minimum order value of £10.00 for all deliveries.
- All food is for immediate consumption.
- Cancellations made with less notice than the required period will be charge in full.
- Please ensure you leave all equipment and items delivered for your hospitality in the room for our team to collect, unfortunately any missing pieces of equipment are chargeable.
- All tariffs are per person and exclude VAT at the current rate.
- Our service is lay and leave, our hospitality team will setup your refreshments and you are then free to help yourselves.
- Our hospitality team are not present during your event. If you require a waited service e.g. someone to serve your refreshments, or tray service, you can book this for an additional cost.

Notice period required for bookings and cancellation:

### Requirements

Tea and coffee

Breakfast, lunches, buffets

VIP lunch/dinner/reception drinks

### Notice required

24 hours

48 hours

5 working days



## **CONTENTS**

<b>REFRESHMENTS</b>	<b>p. 4</b>
<b>BREAKFAST</b>	<b>p. 5</b>
<b>LUNCH (SANDWICH LUNCHESES, FINGER FOOD, SHARING BOARDS AND SALAD BOWLS)</b>	<b>p. 6 to p.9</b>
<b>HOT &amp; COLD FORK BUFFET (AND SALAD BOWLS)</b>	<b>p. 10</b>
<b>SWEET TREATS &amp; AFTERNOON TEA</b>	<b>p. 11</b>
<b>DRINKS RECEPTION (CANAPES AND WINE LIST)</b>	<b>p. 12 to p.13</b>



### HOT BEVERAGES (minimum 10 people)

Tea, coffee	£1.15
Tea, coffee, biscuit	£1.95
Tea, coffee, home-baked cookie	£2.20
Tea, coffee, mini Danish pastries	£2.60
Tea, coffee, freshly made mini tray bake selection (brownie, flapjack, lemon drizzle)	£2.95
Tea, coffee, mini Danish pastries, freshly cut fruit platter with seasonal berries	£4.00
Tea, coffee, granola yoghurt pot, freshly cut fruit platter with seasonal berries	£4.55



### COLD BEVERAGES

Still water 500ml	£1.15
Sparkling water 500ml	£1.15
Canned soft drinks 330ml	£1.25
Standard orange juice 1L	£1.60
Standard apple juice 1L	£1.60
Still water 1.5L	£2.50
Sparkling water 1.5L	£2.50
Fairtrade orange juice 1L	£2.95
Fairtrade apple juice 1L	£2.95
Elderflower pressé 750ml	£3.75



### ADD A LITTLE SOMETHING TO YOUR DRINKS BREAK

Selection of handcrafted potato and root vegetable crisps	£0.75
Individual piece of fruit (apple, banana, orange)	£0.80
Individually wrapped packet of biscuits	£0.85
Homemade sausage roll	£1.35
Home-baked cookie	£1.45



**BREAKFAST** (minimum 10 people)

Selection of mini Danish pastries (2 per person)

£1.65

Freshly cut seasonal fruit

£1.65

Greek yoghurt with granola and fruit compote

£2.05

Alden's Butchers, cured bacon bap

£2.25

Alden's Butchers, sausage bap

£2.25

Roasted field mushroom bap (v)

£2.25

Mini croissants  
(Includes cheese and ham, and cheese and tomato)

£2.75



Selection of mini bagels (2 per person)  
(Includes traditional smoked salmon, cucumber ribbon and lemon cream cheese)

£2.75



**SIMPLE SANDWICH LUNCH**

1.5 rounds of classic sandwiches per person  
(A selection of meat, fish and vegetarian sandwiches)

*served with*

Kettle Chips

£4.15 per person

**TRADITIONAL WORKING LUNCH**

1.5 rounds of classic sandwiches per person  
(A selection of meat, fish and vegetarian sandwiches)

*served with*

Kettle Chips

Fresh fruit bowl

Water and juice

£6.50 per person

**OCCASIONS WORKING LUNCH**

1.5 rounds of classic sandwiches per person  
(A selection of meat, fish and vegetarian sandwiches)

*served with*

Chicken yakitori

Handcrafted individual vegetarian quiche

Kettle Chips

Seasonal cut fresh fruit

Water and juice

£8.40 per person

**SPECIAL OCCASIONS WORKING LUNCH**

Chef's choice of two salads, served individually

Homemade sausage roll

Serrano ham bruschetta with sun-dried tomato and olive tapenade

Onion bhaji with coconut lime and chilli crème fraiche

Smoked salmon, lemon and chive cream cheese blini

Fresh lemon posset with seasonal berry compote

Water and juice

£10.75 per person

**SIMPLE PACKED LUNCH (minimum 10 people)**

*Individual packed lunch, including:*

Sandwich, crisps and bottle of water

£3.50 per person

**TRADITIONAL PACKED LUNCH (minimum 10 people)**

*Individual packed lunch, including:*

Sandwich, crisps, chocolate bar, fruit and bottle of water

£5.50 per person

## FINGER FOOD (minimum 10 people)

Homemade sausage roll (2per person)	£1.35
Chipolata sausages with roast onion mayonnaise (3 per person)	£1.50
Pork pie with piccalilli (1 per person)	£1.50
Chicken breast yakitori with a soy, honey and ginger dipping sauce (1 per person)	£1.75
Individual Serrano ham with sun-dried tomato and olive tapenade salad (1 per person) (gf)	£1.95
Chargrilled beef churrasco skewer with gremolata (1 per person)	£2.75
Mackerel rillettes on a gluten free croute with pickled grape (1 per person) (gf)	£2.00
Smoked salmon, lemon and chive cream cheese blini (2 per person)	£2.35
Onion bhaji with mango chutney (2 per person) (v)	£1.00
Wild mushroom and goats cheese arancini (2 per person) (v)	£1.50
Cheese straws (3 per person) (v)	£1.50
Vegetable spring roll with plum dipping sauce (2 per person) (v)	£1.50
Mini quiches (2 per person) (v)	£1.50
Bruschetta with heritage tomato, shallot and torn basil (1 per person) (v)	£2.00
Marinated mozzarella and cherry tomato skewer with basil pesto (1 per person) (v) (gf)	£2.00
Spanish tortilla with piperade (1 per person) (v) (gf)	£2.20



**SHARING BOARDS** (minimum order of 5 boards if ordered on their own)  
Deli boards serve two people as a healthy lunch or 4-5 people to graze

**GROCER'S BOARD** (v)

Minted broad bean houmous, baba ganoush, beetroot and ricotta salsa, roasted English roots, grilled artichokes and khobez bread

£10.95 (per board)

**PLOUGHMAN'S** (v)

Hand carved Oxford marmalade ham, a selection of local and British cheeses, sweet pickled shallots, spiced pear chutney, heirloom tomatoes and sourdough

£13.95 (per board)



**CHEESE BOARD** (v)

A selection of handpicked Oxfordshire cheeses with seasonal chutney, grapes, celery and walnuts

£15.00 (per board)

**TAPAS**

Manchego, chorizo, anchovies, fire-roasted peppers, garlic aioli, sunblushed tomato tapenade, marinated olives and fougasse bread

£15.95 (per board)



**FISHMONGER**

Sea trout rillettes, kedgeree arancini, gin-cured smoked salmon, citrus remoulade, cornichons, fresh watercress and rye bread

£16.95 (per board)



## SALADS (minimum order of 2 bowls)

One salad bowl will serve five people

Spinach, roasted squash and roasted pepper

Baby red chard, maple beets and sherry vinegar

Green bean, orange and toasted hazelnut

Charred broccoli, lemon and pine kernels

Potato and red apple salad with herb crème fraiche

Wild rocket, sun-blushed tomato, puy lentils and balsamic

£8.25 per bowl



**HOT AND COLD FORK BUFFET\*** (minimum 20 people)

All of our hot and cold buffet items are suitable to be eaten whilst standing. Served with juice, water, bread and your choice of three salads.

Two choices

Three choices

**COLD OPTIONS**

Charred loin of beef and chimichurri dressing

Gochujang sweet and spicy Korean chicken with kimchi

Pan seared chicken with haricots verts, sherry vinaigrette and fresh tarragon

Chipotle salmon taco with lime yoghurt and avocado salsa

Giant cous cous and quinoa with broad beans, marinated roots, sumac crème fraiche and pomegranate (v)

Grilled halloumi, roasted aubergine and courgette with sweet chilli and lime salsa (v)

**HOT OPTIONS**

Our local Oxford Butcher's sausages with creamy mash, crispy onions and gravy

Malaysian chicken rendang with pilau rice

Slow cooked shoulder of lamb shepherd's pie and gravy

Tiger prawn pad Thai

Mushroom and pearl barley risotto with rocket and mascarpone (v)

Butternut, ricotta and spinach Bastille with wild rocket and Parmesan (v)

**SALAD CHOICES**

Spinach, roasted squash and roasted pepper

Baby red chard, maple beets and sherry vinegar

Green bean, orange and toasted hazelnut

Charred broccoli, lemon and pine kernels

Potato and red apple salad with herb crème fraiche

Wild rocket, sun-blushed tomato, puy lentils and balsamic

Green leaf salad

\*Only available in buildings where Compass operate the catering facilities, and where there is available seating. Please ask a member of the team if you unsure.

£15.00 per person

£18.75 per person





### ROUND CAKES (serves 12 people)

- Victoria sponge
- Chocolate cake
- Carrot cake
- St. Clements cake

£15.50 per cake

### TRAY BAKES (minimum 10 people)

- Mini tray bake assortment (brownie, flapjack, lemon drizzle)
- Gluten free chocolate brownie
- Flapjack
- Lemon drizzle
- Millionaire's shortbread
- Bakewell tart

£1.50 per person  
 £2.15 per person  
 £2.15 per person  
 £2.15 per person  
 £2.15 per person  
 £2.15 per person

### AFTERNOON TEA (minimum 10 people)

#### Cream tea

A duo of freshly baked mini scones served with clotted cream, preserve and freshly brewed coffee and tea

£3.95 per person

#### Afternoon tea

Freshly brewed coffee and tea, finger sandwiches to include smoked salmon, cucumber and cheese and tomato, a duo of freshly baked mini scones with preserve and clotted cream and your choice of one of the following; mini macarons, chocolate cake or Victoria sponge

£8.95 per person

MAKE IT ROYAL by adding a glass of fizz to your afternoon tea!

£3.25 per person

### DESSERT OCCASIONS (minimum 10 people)

- Chocolate mousse
- Lemon posset
- Seasonal Eton mess

£2.95 per person  
 £2.95 per person  
 £2.95 per person





## CANAPÉS (minimum 20 people)

Three choices  
Five choices

### SAVOURY

Parmesan, sun-blushed tomato and chive macaroon (v)  
Oxford Blue cheese mousse with pear chutney (v)  
Goats cheesecake with red onion marmalade (v)  
Torched fig and sweet red onion chutney on a gluten free crostini (v) (gf)

£6.00 per person  
£10.00 per person



Poached salmon blini with dill and lime mascarpone  
Ceviche of sea bass on crostini  
Sriracha tiger prawn with mango dressing (gf)

Scotch quails egg with remoulade  
Ham hock terrine with piccalilli (gf)  
Smoked chicken with charred corn (gf)  
Beef carpaccio, toasted walnut and Gorgonzola (gf)



### SWEET

Madagascan vanilla and white chocolate cheesecake and glazed pear crisp  
Rum baba  
Chocolate and salted caramel tart  
Seasonal Eton mess

NIBBLES (minimum 10 people)  
Olives, nuts and crisps

£1.75 per person

Minimum order of 5 bottles

## WHITE

Terre Forti trebbiano Chardonnay 2016, Italy, 12% ABV  
Light and crisp with flavours of apples and pears

£8.00 per bottle

Kudu Plains chenin blanc 2016, South Africa, 13% ABV  
Easy-drinking, fresh citrus and peach flavours with a refreshing finish

£11.00 per bottle

San Abello sauvignon blanc 2016, Chile 12% ABV  
Dry and crisp with fresh tropical fruit aromas and flavours of gooseberry and lime

£15.00 per bottle

## RED

Terre Forti sangiovese 2016, Italy, 12% ABV  
Fruity and light, with simple flavours of cherries and summer fruits

£8.00 per bottle

Kudu Plains pinotage 2012, South Africa, 13% ABV  
Friendly and approachable with ripe plum and blackcurrant fruit

£11.00 per bottle

Castillo Clavijo Rioja Crianza 2013, Spain 12.5% ABV  
Aromas and flavours of bright red berry fruit balanced by vanilla and spice

£15.00 per bottle

## ROSÉ

Terre Forti sangiovese rosato 2016, Italy, 12% ABV  
A dry rosé wine with aromas and flavours of cherries and wild berries

£8.00 per bottle

The Bulletin zinfandel rosé 2016, USA, 10% ABV  
Juicy and ripe flavours of strawberry and watermelon with a hint of sweetness

£11.00 per bottle

Statua pinot grigio blush Sicilia IGT 2015, 12.5% ABV  
A light, fragrant white wine, with aromas and flavours of white peach, flowers and juicy apples

£15.00 per bottle

## FIZZ

Marquis de la Valette NV France, 12% ABV  
Bright, light golden colour. Floral and white fruit notes with superb freshness

£12.00 per bottle

Belstar prosecco NV Italy, 11% ABV  
Soft, fruity and refreshing with citrus, pear and floral aromas

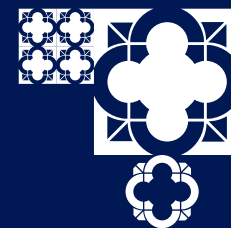
£16.00 per bottle

Pannier Brut NV France, 12% ABV

£29.50 per bottle

Palmer & Co Brut Reserve NV Champagne, 12% ABV  
Subtle notes of brioche, pastries and acacia flowers with fresh fruit aromas

£40.00 per bottle



OCCASIONS

AT OXFORD