



SHELDONIAN *Theatre*

Menu 2015

www.sheldon.ox.ac.uk



UNIVERSITY OF
OXFORD

Please note all events require fourteen working days' notice for:

- final numbers
- menu choices
- start and finish times
- dietary requirements and allergen information.

Seven days' notice for any amendments in numbers for all functions including wine events.

SHELDONIAN Theatre

SHELDONIAN THEATRE
Events Office
Tel: 01865 277299
Email: enquiries@sheldon.ox.ac.uk

BEVERAGES

(minimum 50 people)

Tea and coffee

All coffee served is freshly ground Fair Trade accompanied by a selection of speciality teas and infusions

Tea and coffee	£2.00 per person
With a selection of traditional biscuits	£2.50 per person
With a selection of freshly baked mini Danish pastries	£3.75 per person
With a selection of mini tray bakes	£3.75 per person

Soft drinks

Mineral water still or sparkling	£3.00 per litre
Orange or apple juice	£3.50 per litre
Soft drinks (Coke, Diet Coke, Sprite, Fanta)	£2.00 per can

SANDWICH LUNCH

(minimum 20 people)

Classic sandwich lunch

£13.50 per person

A selection of meat, vegetarian and fish fillings in wraps, baguettes and sandwiches, (1.5 rounds per person). Served with Kettle Chips and seasonal fruit platter

Finger-food add-ons

Choose any of the items below to add to your sandwich lunch

£2.00 per item

ADD SAVOURY

Mini hand-raised pork pie with ale chutney

Assorted mini quiche

Mini glazed Cumberland sausages

Mini vegetable samosa with mango chutney (V)

Mini vegetable spring rolls (V)

Thai fish cakes with sweet chilli dip

Garden vegetable sticks with houmous and tzatziki (V)

ADD SWEET

Mini blueberry and chocolate muffin

Mini chocolate brownie

Mini carrot cake

Mini flapjack square

ADD A CHEESEBOARD (serves 6 people)

£16.50 per board

A selection of British cheese served with crackers and chutney, celery sticks and grapes

COLD BUFFET- Standard Menu

(minimum 30 people)

Please choose one meat or fish option
and one vegetarian option

£25.00 per person

MEAT AND FISH

Platter of roasted meats to include Wiltshire ham, Norfolk turkey breast and British Red Tractor beef, served with traditional chutneys
Classic Chicken Caesar salad platter made with British Red Tractor chicken breast
British Bacon and red onion tart
Smoked mackerel platter with horseradish mayonnaise

VEGETARIAN

Provençale vegetable tart
Sweet potato tortilla with goats cheese and spinach
Mediterranean vegetables marinated in Italian herbs with feta and olives
Caramelised onion and goats cheese tart

PLEASE CHOOSE FOUR OF THE FOLLOWING SALADS (ALL VEGETARIAN)

Seasonal mixed leaves
Mixed tomato salad with fresh basil and balsamic dressing
Chunky cucumber with mint and yoghurt
Fusilli pasta with roasted vegetables and a light Pesto dressing
Classic Greek salad
Moroccan spiced tabouleh with mixed beans and coriander
Classic coleslaw
Potato salad with mayonnaise and fresh parsley

ALL SERVED WITH FRESH BREAD ROLLS

DESSERTS PLEASE CHOOSE ONE OPTION

Seasonal fresh fruit platter
French apple flan
Bakewell tart
Assorted mini cake bites

Price includes juice and water
at lunch and 2 x servings of
coffee, tea and biscuits (morning
and afternoon).



COLD FORK BUFFET- Premium Menu

(minimum 30 people)

Please choose one meat, one fish and one vegetarian option

£30.00 per person

MEAT

Platter of continental meats peppered pastrami, salami, parma ham and chorizo
Tandoori chicken platter with minted yoghurt made with British Red Tractor chicken breast
Traditional ploughman's platter of hand raised pork pie, scotch eggs and Wiltshire ham with chutney

FISH

Cajun baked salmon with chive crème fraîche
Tuna nicoise salad
Fish platter with smoked mackerel, prawns and salmon
Smoked salmon and leek tart

VEGETARIAN

Oxford Blue Cheese and mushroom tart
Spinach and pepper roulade
Traditional cheese platter of British Cheese with chutney, celery and grapes

PLEASE CHOOSE 4 FROM THE FOLLOWING SALAD OPTIONS (ALL VEGETARIAN)

Seasonal mixed leaf salad
Cherry tomato and cucumber
Crisp Caesar Salad with parmesan with toasted croutons
Red cabbage coleslaw with grain mustard mayo
Fruity wild rice
Penne pasta with tomato pesto and baby spinach leaves
Waldorf salad in light vinaigrette with dried fruits and nuts
Mixed bean cous-cous fresh herbs and toasted seeds

DESSERT PLEASE CHOOSE ONE OPTION

Fresh seasonal fruit platter
Classic lemon tart
Vanilla cheesecake with berry compote
Assorted mini cake bites

Price includes juice and water at lunch and 2 x servings of coffee, tea and biscuits (morning and afternoon).



BAGGED LUNCHEES

(minimum 20 people)

Lunch Bag 1

Fresh sandwich or wrap, packet of crisps, piece of fresh fruit and a bottle of still water

£6.00 per bag

Lunch Bag 2

Fresh baguette, packet of crisps, piece of fresh fruit, wrapped cookie and a bottle of still water

£7.50 per bag

A choice of sandwich filling is available on booking.

RECEPTIONS – NIBBLES AND CANAPÉS

(minimum 50 people)

Selection A

£5.25 per person

Potato and vegetable crisps, roasted nuts and tortilla chips

Selection B

£6.50 per person

Bowls of marinated olives and feta with seasoned bread sticks

Selection C

£14.00 per person

Smoked salmon bilini with cream cheese and dill

Thai Style chicken skewers with sweet chill dip

Parmesan shortbread with roasted tomato confit and fresh basil

Avocado mousse on black bread croutes with chilli flakes

Additional canapés from £2.75 each

RECEPTIONS - DRINKS PACKAGES

Drinks Package A

One glass of Prosecco Frizzante NV on arrival

With Savoury Selection 'A'

£12.00 per person

With Savoury Selection 'C'

£19.50 per person

Drinks Package B

One glass of Prosecco Frizzante NV, on arrival, followed by one glass of the following wines: Cielo Sauvignon Blanc, Vento Italy Rocca Merlot, Vento Italy

With Savoury Selection 'A'

£14.00 per person

With Savoury Selection 'C'

£22.00 per person

WINES

Whites

Cielo Sauvignon Blanc, Vento Italy £12.00
A dry white wine with crisp acidity and clean grassy fruit flavours. This is a wonderfully versatile white wine.

Vaquero Unwooded Chardonnay, Monterey, California, USA £14.50
Without oak, all of the ripe rich flavours of true chardonnay character can come to the fore giving a wine that is ripe and fruity with a lovely lightness and long finish.

Three Choirs 'Winchcome Downs', Gloucestershire, England £20.00
Martin Fowke, winemaker at Three Choirs has done us proud with the 2010 vintage, an exclusive blend of Schonburger and Siegerrebe. It's dry, fresh and very aromatic – English wine at its best.

Rosé

Le Petit Pont Réserve Rosé 2009, Pays d'Oc, France £12.00
A delicately fragrant rosé with subtle hints of ripe red fruits, cherry and strawberry dominating on the palate.

Mon Rosé de Montrose 2009, Pays d'Oc, France £15.00
Light and delicate, this is an eminently drinkable rosé with deliciously soft red fruit and clean singly refreshing acidity.

SPARKLING/CHAMPAGNE/ OTHER

Prosecco Frizzante NV, Colli Trevigiani, Enrico Bedin, (IGT), Italy £18.00
Lovely, light, gently sparkling Prosecco with the classic pear, summer apple and melon flavours, set in a delightful, soft palate, this has a gentler fizz than a sparkling wine.

Champagne Gaston Dericbourg 'Cuvee de Reserve' Brut, Pierry NV £35.00
A supple and elegant champagne, this has hints of a smoky depth and Mandois's 'Cuvee de Reserve' has a gorgeously creamy texture, persistent mousse and a long, refreshing finish.

Other Drinks

Bottled beers and ciders	from £3.95
Local bottled ales	from £4.25
Elderflower fizz	£3.50 per jug
Summer Pimm's	£20.00 per jug

Soft Drinks

Non-alcoholic fruit punch	£3.50 per jug
Mineral water - sparkling and still	£3.00 per litre
Fruit juice - orange or apple	£3.50 per litre
Soft drinks - Coke, Diet Coke, Sprite, Fanta	£2.00 each
Fruit squash	£1.80 per jug

CORKAGE AND LABOUR CHARGES

Corkage per bottle * (includes chilling, glassware, set-up and clearing after the event)
£7.50 per bottle – Minimum 10 bottles charge i.e. £75.00)

** does not include table linen or labour service*

Additional labour charges for drinks receptions

Our drinks packages include a staff service charge. If you would like to order wine separately ie not as part of a drinks package, then the following charges will apply:

Service Style	Ratio	Weekday 8.30 to 5.00pm	Weekday 5.00 to 11.00pm	Weekend and after 11.00pm any day
Manned Service Point i.e. table	1 to 40	£13.00 per hour	£18.00 per hour	£23.00 per hour
Tray Service	1 to 25	£13.00 per hour	£18.00 per hour	£23.00 per hour
Tray Service with toasts	1 to 10	£13.00 per hour	£18.00 per hour	£23.00 per hour

Please note:

All events will require a management presence at a flat rate of £30 per hour.

All charges have a minimum 4 hour service charge.

Any event not ordering from the standard drinks package will be charged a minimum 6 bottles of wine.



SHELDONIAN *Theatre*



UNIVERSITY OF
OXFORD

SHELDONIAN THEATRE
Events Office
Tel: 01865 277299
Email: enquiries@sheldon.ox.ac.uk