

Exeter College

Oxford



A Guide to Banquets



Welcome to Exeter College

Here at **Exeter College**, we are committed to providing a **first-class dining experience**. This is made possible by **our award winning chefs**, an **excellent collection of wines**, and our **stunning Dining Hall**, making sure you and your guests have **an evening to remember**. This brochure gives an overview of the services we offer, but if you would like **more information**, or would like to **make a booking**, please contact the **Steward, Philip Munday**, to discuss things further.

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This Brochure Contains:

An Overview of the College

Banquet Menu

Conditions of Bookings

Menu Samples

Wine List

A Map of the College



Overview

Founded in 1314 by the Bishop of Exeter, Walter de Stapeldon, Exeter College is the fourth oldest College in the University of Oxford and boasts many celebrated past students. J.R.R. Tolkien was an undergraduate here, as were William Morris and Edward Burne Jones. Sir Roger Bannister, Alan Bennett, Philip Pullman and Martin Amis also studied here. Exeter served as a film location for parts of the 2007 film *The Golden Compass*, based on Pullman's novel *Northern Lights*. The 2008 re-make of *Brideshead Revisited* features Exeter and the well-known, fictitious *Inspector Morse* collapsed in the front quad of the College.

Dining

Exeter College has a proud history of catering at a very high level for functions of varying sizes. Our Head Chef, Mark Willoughby, co-ordinates our recently renovated kitchen and is always available to discuss menus and planning. Sample menus and the wine list are available upon request. Final numbers and dietary requirements are required at least two days prior to the event. Organisers are asked to supply a seating plan for special dinners. The College, if requested, can provide place cards and menu cards for a small additional charge.

Dining Hall

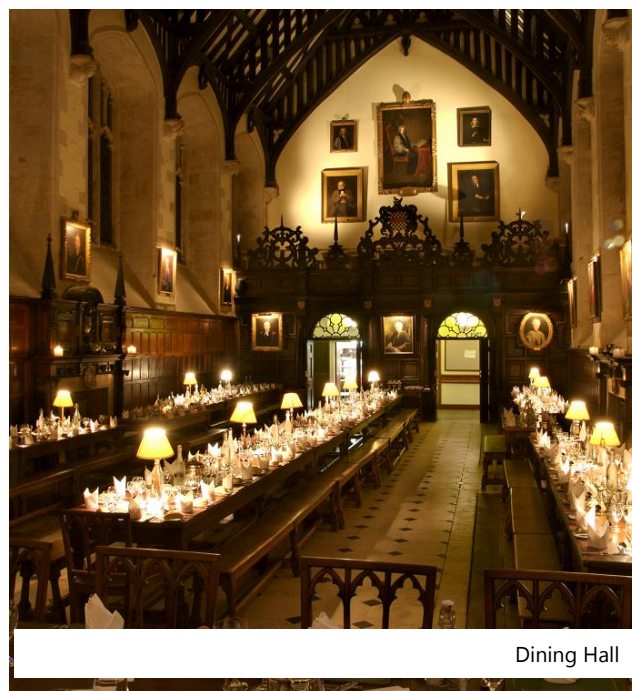
The Dining Hall, dating back to 1618, provides an historic setting for banquets. The long, polished, wooden tables can seat a maximum capacity of 154 guests (minimum 40), 20 of which are at High Table. Our experienced catering staff wait on the tables during the meal, and a big screen and data projector can also be arranged for after-dinner presentations.

Old Bursary

Used daily for Fellows' Lunch, the Old Bursary backs on to the Fellows' Garden, and is an ideal location for dinners for 20 people.



Rector's Drawing Room



Dining Hall

Rector's Drawing Room and Dining Room

The main reception rooms in the Rector's Lodgings may be available on certain occasions by special arrangement. This is a unique opportunity that is offered by Exeter College, as it is the only College in Oxford whose Rector allows her private rooms to be hired out for functions. The Rector's Dining Room is a warm setting for up to 12 people and the Rector's Drawing Room is perfect for intimate banquets.



Banquet Menu: Conditions of Booking

Our prices **include the following:**

- ✓ Dining Hall Room Hire
- ✓ Crested Place Cards
- ✓ Crested Menus
- ✓ Bottled Sparkling and Still Mineral Water
- ✓ Microphone System in the Dining Hall

We allow a maximum of **2 ½ hours for a three course meal** (3 hours for a four course meal). After this period a **surcharge of £200** will be applied for **every half hour**. This is to cover additional staffing and transport costs.

Our minimum number for a dinner in the **Dining Hall is 40, (120 for Saturday and Sunday)** and the minimum number for a dinner in the **Rector's Lodgings or Old Bursary is 20.**

Dinners in the **Rectors Lodgings or Old Bursary** will be subject to a **£300 facility charge.**

Menu and wine choices need to be confirmed with the Steward **three weeks in advance of the dinner.**

Final numbers are required **48 hours (not including weekends) prior to the event.** We also require any **dietary preferences** at this time.

Whilst we make every effort to accommodate the wishes of banquet organisers and guests, we do request that you bear in mind that this is a working College. To this end we request that **you abide by the College rules and inform your guests so they may also comply.**



Menu items:

Canapés



Tuna Nori Roll with Soy and Ginger

Crab and Lemon Tart with Pickled Ginger

Blue Cheese, Mascarpone and Red Onion Confit Quichettes

Cherubs on Horseback – Dried Apricots wrapped in Streaky Bacon

Spiced Cheese and Parma Ham Straws

Mini Dill Pancakes with Salmon Caviar and Lemon Crème Fraiche

Parmesan and Rosemary Shortbreads with Roast Cherry Tomatoes and Feta Cheese

Smoked Salmon and Creamed Cheese

Smoked Chicken and Pear Chutney Muffins

Herbed Artichoke and Parmesan Filo Rolls with Citrus Dip

Celery Barquettes with Stilton and Walnuts

Focaccine Farcite with Mushroom and Thyme

Fennel Marinated Feta and Oliver Skewers

Aubergine and Pine Nut Pizzette

Mini Cherry tomato and Basil Pesto Galettes

Prawns with Ginger Mayonnaise in Coriander Tartlets

Prosciutto Wrapped Fig Skewers

Spicy Chicken Satay Sticks

Ginger and Hoisin Chicken

Chorizo Puffs

Select five canapés for £7.75 per person

Additional canapés £1.35 each

All prices are subject to standard rated VAT



Menu items:

Hors D'Oeuvres



Salad of Papaya, Avocado and Pink Grapefruit, with a Honey and Lime Dressing	£6.50
Roast Vegetable Terrine served with Tomato Sorbet	£6.75
Grilled Tamari Beef with Shitake Mushrooms and Daikan	£7.00
Smoked Duck Breast, Pickled Beetroot, Endive, Goats Cheese and Walnuts	£7.25
Beetroot Carpaccio with Smoked Salmon and Horseradish Dressing	£6.75
Pan Fried Scallops (2) with Pickled Carrot and Peppercorn Sauce	£6.75
Pan Fried Sea Bass, Roasted White Eggplant and Black Olive Puree	£6.95

All prices are subject to standard rated VAT



Menu items:

Soups and Sorbets

Soups

Wild Mushroom and Barley Soup with Truffle Oil	£4.75
Acorn Squash and Atlantic Prawn Soup with Nutmeg	£4.95
Pea Soup with Slow Cooked Ham Hock with a Herb Cream	£4.75
Mexican Bean Soup with Nachos and a Coriander and Lime Butter	£4.75
Wild Mushroom and Wild Garlic	£4.75
Roasted Fennel Soup with Spicy Merquez Sausage	£4.75
Game Consommé with a Parmesan Wafer	£4.75
Roasted Pepper Corn Chowder with Pesto	£4.75



Sorbets

Gazpacho Sorbet	£3.95
Lemon & Ginger Sorbet	£3.95
Watermelon & Lime Sorbet	£3.95
Apple Sorbet	£3.95

We are open to any suggestions for sorbets



Menu items:

Main Courses

Rump of Lamb, Flageolet Beans, Marjoram and Pancetta, served with Jersey Royals and Spring Greens (Johnny Harper ~ signature dish)	£18.95
Noisettes of Lamb Stuffed with Black Pudding, served with Leek Boulangère (Linsey Worrall ~ signature dish)	£18.50
Black Olive and Mushroom Stuffed Pork Belly, Capers, Garlic and Chives Chargrilled Radicchio and Israeli Cous Cous	£17.95
Rabbit Loin with English Pea Risotto, Black Trumpet Mushrooms and a Basil Puree	£19.50
Smoked Chicken Breast, Caramelised Salsify Puree, Hazelnuts, Baby Spinach and a Chocolate Vinaigrette	£17.95
Peppered Loin of Venison with a Parsnip Puree, Roasted Carrots and Potato Fondant, served with a Port Reduction	£21.95
Slow Cooked Fillet Steak Stuffed with Goats Cheese and Pickled Walnut Wrapped in Pancetta, Parsnip Puree, Parisian Potatoes and Vanilla Beurre Blanc (Ian Cox ~ signature dish)	£21.50
Roasted Guinea Fowl with Barley Risotto, Chorizo, Asparagus and Thyme Jus (Liberato Nigro ~ signature dish)	£19.25
7 Spiced Seared Tuna Loin served with a Wasabi and Pea Puree and Crispy Seaweed	£19.50
Grilled John Dory served on a Salad of Cucumber and Fennel with a Citrus Dressing	£18.50

All prices are subject to standard rated VAT



Menu items:

Vegetarian Options



Baked Acorn Squash Stuffed with Watercress Risotto and Chargrilled Vegetables

Feta Cheese, Pine Nuts, Spinach and Wild Mushroom Lasagne

Oyster Mushroom and Courgette Spaghetti with Fresh Parmesan and a Coriander and Sunflower Seed Pesto

Red Onion, Fennel and Chilli Tart Tatin

Butternut Squash Ravioli with Brown Butter and Citrus Vinaigrette

All prices are subject to standard rated VAT



Menu items:

Sweet Courses and Coffee

Cherry Clafoutis and Lemon Mascarpone	£6.85
Liquorice Poached Pear with Honey Ice Cream and Nut Wafer	£6.95
Jasmine Delice with Earl Grey Crème Anglais	£6.85
Strawberry Soufflé, Crème de Menthe Ice Cream and a Crispy Chocolate Wafer	£6.85
Pear and Stilton Tart Tatin with Chocolate Dressing	£6.95
Pomegranate Pannacotta with Pea and Basil Jelly, Cantuccini Biscuits	£6.85
Warm Apple and Date Tart with Honey and Caramel Sauce	£6.85
Ginger and Chocolate Tart with Clotted Cream	£6.85
Chocolate and Nougat Mousse with Orange Shortbread	£6.85
Selection of English & Continental Cheese with Grapes & Celery	£7.00
Coffee & Mints	£3.75

All prices are subject to standard rated VAT

When choosing your menu, please ensure that you select one starter, one main and one sweet course. We will be more than happy to cater for any special dietary requests.



Wine List:

White Wines

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|----|---|--------|
| 1 | CHARDONNAY, CENTRAL VALLEY, CHILE (LOS VILOS)
Has seen a little oak, which gives it a spicy character, and has a slightly floral aroma from a small addition of Sauvignon Blanc | £14.35 |
| 2 | SAUVIGNON BLANC, CENTRAL VALLEY, CHILE (PATO TORRENTE)
A fresh zesty style of Sauvignon, between the Loire & New Zealand in style. 'Pato Torrente' is the torrent duck, a large handsome duck resident in the Andes: it's picture adorns the label | £14.75 |
| 3 | SAUVIGNON DE TOURAINE 'LES DEMOISELLES@
Light bodied & bone dry, with grassy Sauvignon notes | £14.75 |
| 4 | EST! EST!! EST!! Di MONTEFIASCONE (FALESCO)
A dry unoaked wine from Latium, made from three local grape varieties (Trebiano, Malvasia & Roscetto), fresh tasting with fruity & floral notes & good structure | £14.95 |
| 5 | PINOT GRIGIO DELLE VENEZIE (NECOTIUM)
Pinot Grigio can be dull, watery and vaguely sweet, but this is dry & full of character, with a full body & distinctive fruitiness: it comes from Friuli, in the North East of Italy, a region renowned for its white wines | £16.90 |
| 6 | PICPOUL DE PINET 'CUVEE PRESTIGE' (DOMAINE DES LAURIERS)
'Picpoul' the name of the grape, means 'the lip stinger': the wine is a fresh savoury unoaked white from the Languedoc coast that is delicious with fish & shellfish | £17.45 |
| 7 | VIIGNIER, VIN DE PAYS d'OC (DOMAINE GAYDA)
Viognier, with its heady aroma of peaches, can be oily; this is made in racy style and bottled with a screw cap to preserve freshness | £17.50 |
| 8 | CHABLIS (DOMAINE des MALANDES)
A classic Chablis, elegant, crisp and minerally, without oak influence | £20.45 |
| 9 | BOURGOGNE CHARDONNAY 'SIGNATURE' (MAISON CHAMPY)
A rich, fresh and fruity white Burgundy, weightier than Chablis | £22.65 |
| 10 | SANCERRE (DOMAINE ETIENNE DAULNY)
Broad & intense, with flavours of citrus and green apple, fresh and very long | £23.45 |

All prices are subject to standard rated VAT



Wine List:

Red Wines

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| 11 | MALBEC, ALTO PAMPAS DEL SUR
Textbook Argentinian Malbec: rich plummy fruit, spice and a velvety texture | £14.70 |
| 12 | MERLOT, CENTRAL VALLEY, CHILE (COUSIÑO MACUL)
Fresh and unoaked with lovely flavours of plums and cinnamon, with light tannins and a silky texture, much lighter in colour and fresher on the palate than most Chilean Merlots | £15.20 |
| 13 | VINSOBRES "LES CORNUDS" (PERRIN)
Vinsobres is one of the top villages in the Southern Rhône: equal parts Grenache and Syrah, full-bodied and spicy | £18.85 |
| 14 | RIOJA CRIANZA (MARQUES DE CÁCERÉS)
Classic Rioja, lightly oaky, with flavours of cooked strawberries and tobacco leaf | £19.75 |
| 15 | CHIANTI (VILLA DI GEGGIANO)
100% Sangiovese, from the hills above Siena, delightfully fresh and fruity | £20.00 |
| 16 | CHÂTEAU ROZIER, ST-EMILION GRAND CRU
90% Merlot and 10% Cabernet Franc from old vines: the Merlot gives round plummy fruit, the Cabernet Franc freshness | £20.95 |
| 17 | CHÂTEAU PALOUMEY, CRU BOURGEOIS HAUT-MÉDOC
A beautifully situated vineyard, adjacent to Giscours and La Lagune, planted with 55% Cabernet Sauvignon, 40% Merlot and 5% Cabernet Franc, produced a full-bodied smoothly textured wine | £23.10 |
| 18 | BOURGOGNE ROUGE "RONCEVIE" (DOMAINE ARLAUD)
An insider's cuvée: it is labelled plain Bourgogne Rouge but is in fact from the village of Gevrey-Chambertin, although the label is not allowed to state this for a petty legal reason | £24.25 |
| 19 | CHÂTEAU CHASSE-SPLEEN, CRU BOURGEOIS EXCEPTIONNEL MOULIS
The leading Château in Moulis, one of the communes of the Médoc, and generally regarded as the equivalent of a classed growth; dominated by Cabernet Sauvignon. Soft and elegant, now fully mature. | £28.35 |

All prices are subject to standard rated VAT



Wine List:

Sparkling Wines

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| 20 | CAVA BRUT RESERVA NV (RENÉ BARBIER) | £17.25 |
| | An elegant Cava, with peach and citrus fruit flavours and a fine mousse | |
| 21 | PROSECCO DI VALDOBBIADENE BRUT (COL DE' SALICI) | £23.55 |
| | Valdobbiadene is the best area for Prosecco. This is a dry fully sparkling style, with a lovely purity and clean aromas of flowers and citrus. | |

Champagnes

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| 22 | JACQUES PICARD NV | £39.95 |
| | A "grower's Champagne", from the Montagne de Reims, but, unusually for the subregion, it is dominated by Chardonnay (85%) and hence light, soft and fruity | |
| 23 | POL ROGER NV | £58.20 |
| | Classic, elegant and biscuity, from roughly equal parts of Pinot Noir, Pinot Meunier and Chardonnay. As Winston Churchill said about Pol, his favourite Champagne, "My tastes are simple. I am easily satisfied with the best." | |

Port

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| 24 | SMITH WOODHOUSE LBV | £23.65 |
| | Smith Woodhouse is one of the lesser-known ports made by the Symington family (producers of Graham and Dow), but the quality is invariably high. Smith Woodhouse LBV is unlike most other "commercial" late-bottled vintage ports in that the wine is bottled without fining or filtration and then aged in bottle for a further three years, so it has some of the character and intensity of a vintage port. The result is a wine that is full-bodied, peppery and concentrated. | |
| 25 | FINE RUBY PORT (AGED AND BOTTLED BY FONSECA GUIMAERAENS) | £23.60 |
| | A barrel-matured port with fresh spicy blackcurrant and cherry flavours and a velvety texture. | |

Sherry

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|----|---|--------|
| 26 | BERRY'S FINO JEREZ (EMILIO LUSTAU) | £18.50 |
| 27 | BERRY'S FINE DRY OLOROSO SANLUCAR DE BARRAMEDA | £18.50 |

Soft Drinks

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| | ELDERFLOWER PRESSÉ | £4.95 |
| | JUICE – 1 LITRE ORANGE OR CRANBERRY | £2.50 |

Corkage Charges

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|--|---------------------------|--------|
| | White and Red wine | £15.00 |
| | Sparkling Wine | £20.00 |
| | Champagne | £25.00 |

Charges relate to 75cl bottles



Client Testimonials

Julianne and Toni Weis wedding reception Sept 2011

The wedding on Saturday went perfectly, just as we could have hoped, and the staff at the tea were wonderfully gracious and kind to our guests. Our friends and family also loved staying in the college accommodation - it was ideal for their needs and all went so smoothly. Thank you so much again for all the preparation and coordination. Exeter is truly the dream place to have a wedding and we couldn't have asked for more!

University of Glasgow Alumni lunch Feb 2011

Thank you so much for an excellent lunch in the college. Our members were delighted by the superb food and excellent service provided by the staff. It was an occasion befitting the visit of the Principal of the University of Glasgow who was particularly grateful for the hospitality offered to him by the Rector.



University of Oxford Bodleian Libraries Founder's Luncheon March 2011

I am writing to send my utmost thanks and gratitude once again to you and your team for all of your help at this year's Bodleian Founder's Luncheon.

Repeat business

Another good indication of our high standards can be measured by our repeat business. The following list is just some of the organisations that return to the college year after year.

Said Business School ~ Have been holding dinners in the college since 2004 and in 2011 we hosted 30 dinners throughout the year.

Vice Chancellor of Oxford University ~ Termly canapé and drinks reception hosted by the VC since 2008.

Guy Hudson Memorial Trust Annual Dinner ~ Since 2008 Exeter College has played host to this prestigious Royal Navy Annual dinner.

Skoll Foundation Annual dinner ~ A dinner for 150 delegates returning in 2012 for its seventh year.

Continuing Education Summer School ~ Our annual summer school has been returning to Exeter College since the mid 1940's.

Novo Nordisk Pharmaceuticals Conference ~ Annual event using the college to its capacity and coming back to Exeter College for its 21st year in 2012.

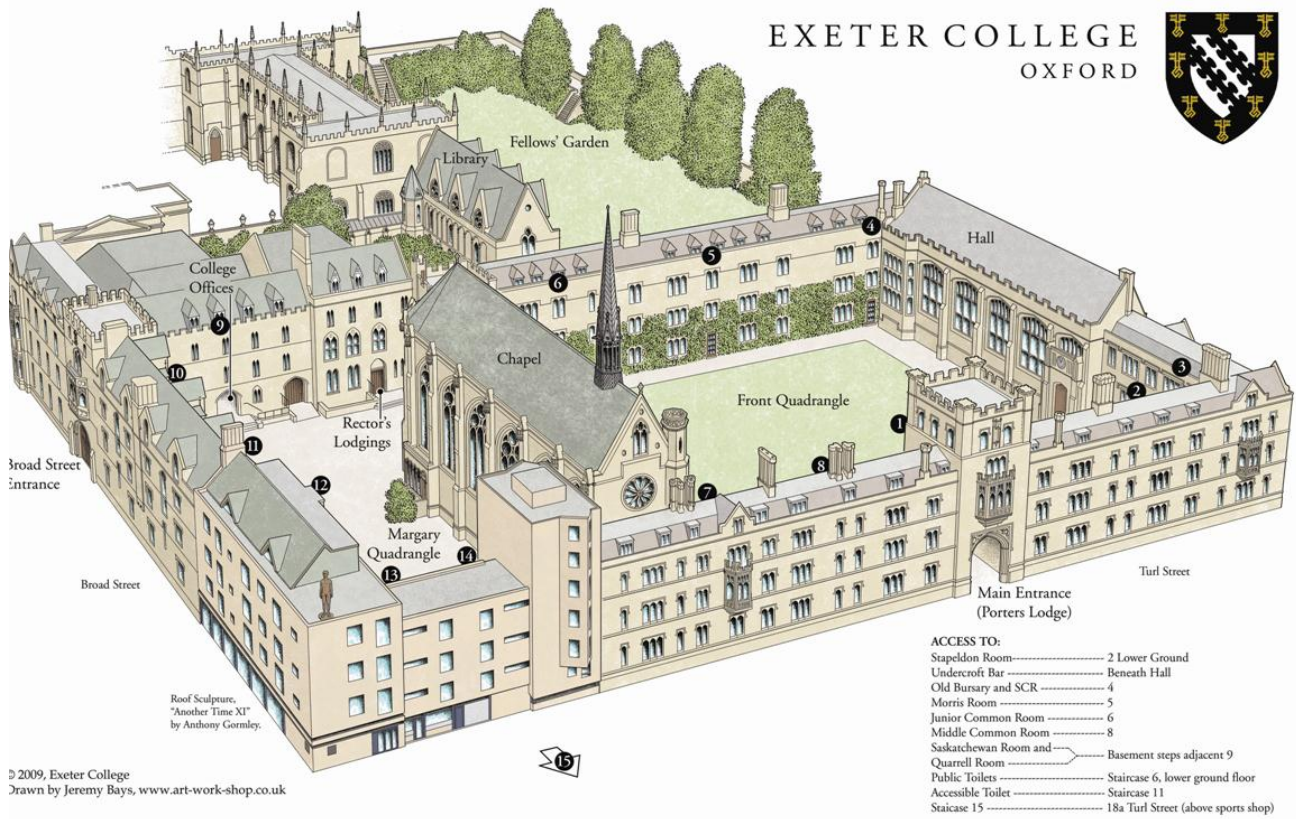
Faculty of Astrological studies conference ~ We have welcomed this week long conference of 100 delegates for the last five years.

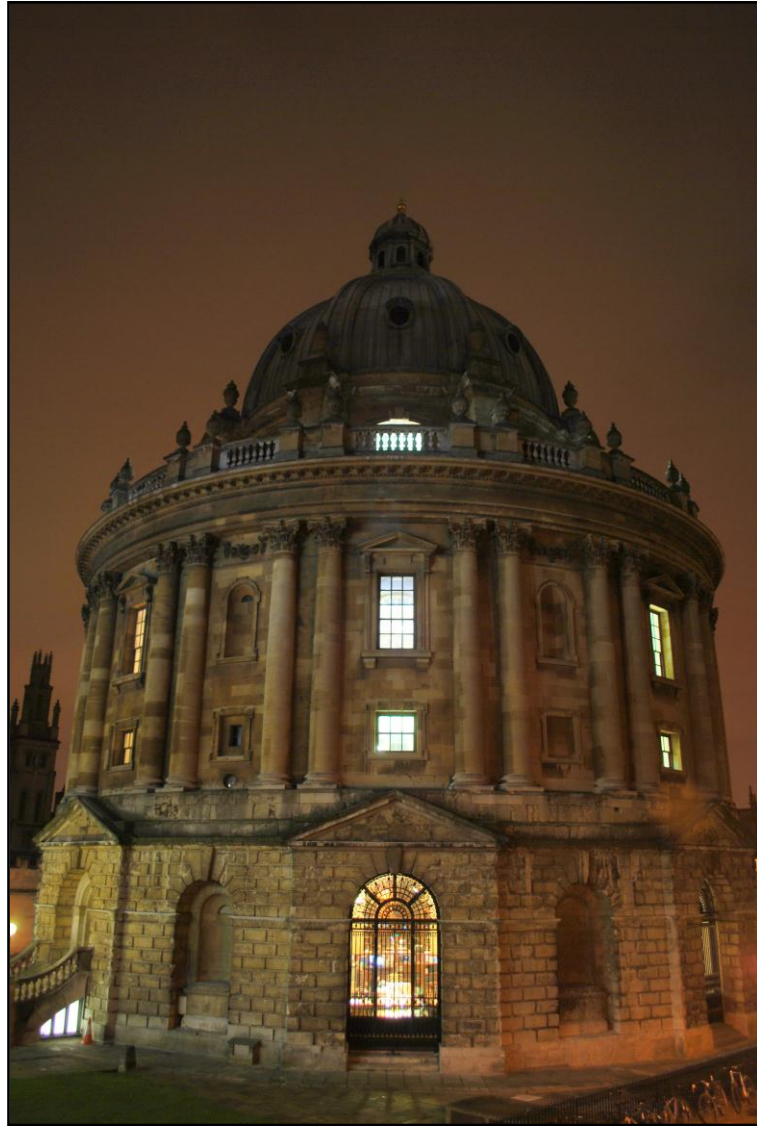
Medical Education services weekend conferences ~ These medical conferences have been coming to Exeter College since 1995.

In addition to these events we have over 130 college events and over 90 one off commercial events each year.



Map





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