



BANQUETING MENUS & WINE LIST

April - September 2018



EXETER
COLLEGE
OXFORD



Welcome to Exeter College Banqueting menus and wine list

Exeter College has a proud history of catering at a very high level for functions of varying sizes. We regularly host dinner in our Dining Hall for the Said Business School, local and national organisations and many University departments. In 2017 we have entertained the King and Queen of Spain, hosted the Chancellors court of Benefactors annual dinner and provided fine dining for over 200 events throughout the year. Our Head chef, Mark Willoughby, co-ordinates our team of chefs and is always available to discuss menus and planning. Our excellent food combined with helpful in house serving staff and Dining rooms dating back to the 17th Century produce a package that will ensure an enjoyable evening for all.



How to book a Banquet at Exeter College?

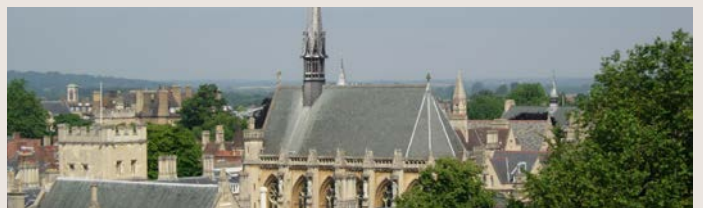
Our plan is to make the whole process from booking the dinner right through to paying the invoice, as straight forward and as easy as possible.

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These bullet points should help guide you:-

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- Email the Steward at conferences@exeter.ox.ac.uk or phone (01865) 279653 to arrange a tour of the college and check availability.
- Complete and return the booking form. A confirmation will be sent to you with a quotation based on your requirements.
- Three weeks prior to the event ~ choose a menu package, your wines for the event and send them to us. We will confirm these arrangements.
- One week prior to the event ~ confirm final numbers and dietary requirements. Again we will confirm these arrangements.
- One week after the event~ an itemised invoice will be emailed to you for payment within three weeks.



Pre-Dinner



Fellows Garden

What we can offer for Pre-dinner drinks areas

We have a number of locations that can be used for pre-dinner drinks. During the summer months we can offer the Fellows' garden. This walled garden has one of the finest views in Oxford and it is an oasis of beauty in the centre of Oxford.

The Rector's Drawing room is the next largest area for pre-dinner drinks. With two large chandeliers and a Grand piano it's a perfect setting for canapes and champagne.

For the smaller numbers we can also offer the Ante-Chapel and the Rector's Dining room for drinks.



Canapes to accompany your Pre-dinner drinks

Whilst enjoying your pre-dinner drinks why not have canapes to start the evening?

We offer 5 canapes for £9.00 + VAT
Please choose from the following selection

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 / Focaccine Farcite with Mushroom and Thyme / 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.



View from walled garden



Here are our Dining rooms

Dining Hall

The Dining Hall dating back to 1618, provides an historic setting for banquets. The long, polished, wooden tables can seat a maximum of 154 guests (minimum 40 mid-week, 120 weekend). In the winter months we can offer a log fire and in the month of December we have a real Christmas tree tastefully decorated.

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Rector's Drawing room

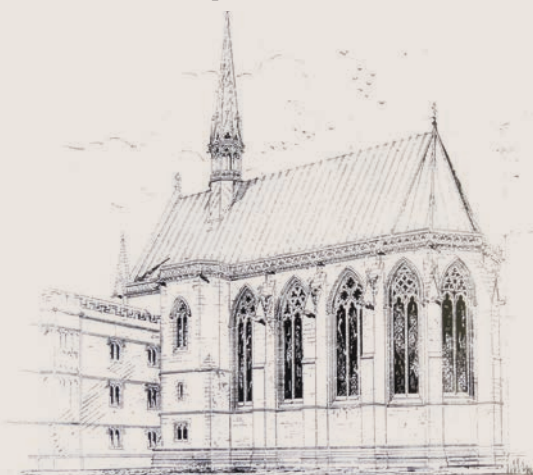
A unique opportunity to dine in the Rector's own Drawing Room. The Rector is the head of the college and has given permission for this room to be used for private dinners and receptions. We can accommodate a maximum of 30 on three round tables. We can also arrange one rectangle table for 22.

There is a private walled garden outside the room and this can be used for pre-dinner drinks.

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Old Bursary

Dating back to the 17th century, the room has views of the Fellows' garden and the Front Quadrangle. Used daily for Fellows' lunch, the Old Bursary can be used for private dinners of up to 20.




Dining Hall



Rector's Drawing room



Old Bursary



We offer two banqueting packages.

Both packages include the following:-

- Dining room hire
- Crested printed menus
- Crested printed place cards
- Linen napkins
- Bottled sparkling and still mineral water
- Microphone system in the Dining Hall
- Two and a half hours in dining room

- Normal evening meal times are between 7.30pm and 8.00pm. There is a £300 surcharge for meals starting later than 8.00pm
- Dinners in the Rectors Lodgings or the Old Bursary have a facility charge of £350
- Meals that exceed the allocated two and half hours will incur a surcharge of £250 for every half hour. This is to cover additional staffing and transport costs.
- 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.
- During the summer vacation renovation work may be carried out on some of the buildings within college. This can mean the presence of scaffolding or the possibility of changes in room availability.

The Fellows garden is an ideal location for pre-dinner drinks in the summer months

Package £45.00+VAT

Please choose one starter, one main and one sweet course for your whole party.
You are also welcome to choose an alternative starter and main course for vegetarians.
Our chefs can adapt the menus to cater for all other dietary requests.

STARTER

Trio of Melon Balls, Pink Grapefruit Segments, Garlic Croutons & Gorgonzola.

Marinated Heritage Tomato Salad with Home Smoked Mozzarella & Garlic Bread Chards

Sesame Crusted Mackerel, Green Bean & Bean Sprout Salad with a Soy & Ginger Dressing

Smoked Salmon & Leek Tartlet, Frizzly, Apple & Caper Salad with a Grain Mustard Vinaigrette

MAIN

Roasted Cod Fillet in a Cumin, Lentil & Mussel Broth, Crispy Garlic Bread with Aioli

Honey Glazed Duck Breast, Crushed New Potatoes, Spring Greens, Black Olive & Spring Onions

Pot Roast Chicken, Hazelnut Gnocchi, Roasted Artichoke & a Roasted Red Pepper Pesto

Pork Fillet, Hazelnut & Spinach Roulade, Parisienne Potatoes, Sweetcorn Puree & Caramel Roasted Braeburn Apple

Grilled Rib-eye Steak, Spiced Potato Wedges, Sautéed Greens & a Chimichurri Sauce

VEGETARIAN

Summer Vegetable and Garden Herb Risotto, Parmesan Wafer

Sweet Chilli, Garlic, Basil Tofu on a Mixed Bean, Watercress and Mint Mash

3 Cheese Soufflé, Roasted Artichoke, Green Beans, Tarragon Glaze

DESSERT

Classic Summer Pudding with Clotted Cream

Dark Chocolate Delice, Coffee Sorbet, Caramelised Walnuts & a Brandy Snap

Heated Sticky Toffee Pudding with Butterscotch Sauce

Raspberry & Almond Tart with Amaretti Ice Cream

Continental cheese and biscuits

Coffee and mints

Package £50.00+VAT

Please choose one starter, one main and one sweet course for your whole party.
You are also welcome to choose an alternative starter and main course for vegetarians.
Our chefs can adapt the menus to cater for all other dietary requests.

STARTER

Pressed Terrine of Roasted Vegetables & Bloody Mary Jelly with a Toasted Brioche

Baked Halibut, Roasted Curried Cauliflower with a Mango, Chilli & Coriander Salsa

Herb-rolled Ballantine of Salmon, Samphire & Fennel Salad with a Lemon Crème Fraiche

Chargrilled Asparagus, Parmesan Panna Cotta, Crispy Duck Egg & Crispy Parma Ham

MAIN

Baked Halibut, Sauté Potatoes, Roasted Curried Cauliflower with a Mango, Chilli & Coriander Salsa

*Roast Rump of Lamb rolled in Demerara Sugar & Cajun Spice, Sautéed Potatoes,
Courgette & Carrot Spaghetti with a Pomegranate Glaze*

Slow cooked Beef Fillet, Anna Potatoes, wilted Greens & Watercress & Sunflower Seed Pesto

Roast Venison loin rolled in a lightly spiced rub, sauté potatoes, salsa Verdi

*Pot roast Guinea Fowl, chargrilled vegetable salad, Parmentier potatoes, olive oil,
lemon and garden herb dressing*

VEGETARIAN

Pan Fried Hazelnut Gnocchi, Chargrilled Asparagus, Roast Red Pepper Pesto

Asparagus and Roasted Pepper Tart with Goats Cheese and a Beetroot Salad, Balsamic and Oregano Dressing

Courgette and Feta Patties, Hummus, Pea Broad Bean and Mint

DESSERT

Honey Panna Cotta, Dark Chocolate Ice Cream with Honeycomb

Iced Strawberry Parfait with Strawberry Marshmallow & Lavender Wafer

Peach & White Chocolate Cheesecake with a Raspberry & Cardamom Sorbet

Warm Carrot Cake with Passion Fruit Frosting & Vanilla Custard

Continental cheese and biscuits

Coffee and mints

Wine list

WHITE WINES

CHARDONNAY, CENTRAL VALLEY, CHILE (LOS VILOS)

This has seen a little oak, which gives it a spicy character, and has a slightly floral aroma from a small addition of Sauvignon Blanc £16.10

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: its picture adorns the label £15.80

SAUVIGNON DE TOURAINE (Les Desmoiselles)

Light bodied & bone dry, with grassy Sauvignon notes £22.50

PINOT GRIGIO RISERVA (MEZZACORONA)*

Pinot Grigio can be dull, watery and vaguely sweet, but this is dry and full of character, with a full body and distinctive fruitiness: it comes from Trentino, where the altitude and mountain air yield crisp white wines £23.20

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 £22.35

VIOGNIER, VIN DE PAYS d'OC (DOMAINE GAYDA)*

Viognier, with its heady aroma of peaches, can be oily; this is made in a racy style and bottled with a screw cap to preserve freshness £23.20

CHABLIS 2014 (DOMAINE D'ELISE)*

This is a classic Chablis made without oak influence: the wine is elegant, crisp and minerally £32.50

SANCERRE (DOMAINE ETIENNE DAULNY)*

Broad & intense, with flavours of citrus and green apple, fresh and very long £32.45

RED WINES

MALBEC, ALTO PAMPAS DEL SUR

Textbook Argentinian Malbec: rich plummy fruit, spice and a velvety texture £18.00

GRAN HACIENDA MERLOT, CENTRAL VALLEY CHILE (SANTA RITA)

Grown in the foothills of the Andes, where large variations between day and night-time temperatures guarantee fresh fruit flavours and crisp acidity a little French oak is used to round out the smooth palate £21.75

ECOLÓGICO, JUMILLA (TALENTINO) 2015

Monastrell, known in France as Mourvèdre, produces a much softer wine in Jumilla, which tastes of rich spicy blueberries; the grapes are organically grown. £18.90

MONTEPULCIANO d'ABRUZZO 2013 (LA VALENTINA)*

A super-juicy wine, with masses of black cherry fruit, a smooth, round texture, and a light dusting of Montepulciano spice £28.00

RIOJA CRIANZA (PROMESA)

A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels £26.10

SPARKLING WINES

CAVA BRUT RESERVA NV (RENÉ BARBIER)

An elegant Cava, with peach and citrus fruit flavours and a fine mousse £25.60

PROSECCO DI VALDOBBIADENE BRUT (COL DE' SALICI)

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. £29.20

CHAMPAGNES

PIERRE VAUDON

Pinot Noir grapes from Grand Cru vineyards make up 75% of the blend, bringing structure and depth of flavour. The remaining 25% is Chardonnay sourced from prime sites on the Cote des Blancs, contributing finesse and racy lemony character £41.00

PICARD BRUT RESERVE

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." £45.00

PORT

WARRE 2010 LBV

Warre LBV is unlike most other 'commercial' late-bottled vintage ports in that the wine is bottled without fining or filtration and then aged in a bottle for a further four years, so that it has some of the character and intensity of a vintage port. The result is a wine that is full bodied, peppery and concentrated £30.50

FINE RUBY PORT (AGED AND BOTTLED BY FONSECA GUIMAERAENS)

A barrel-matured port with fresh spicy blackcurrant and cherry flavours and a velvety texture. £25.95

SOFT DRINKS

Elderflower presse ~ per bottle £5.25

Orange Juice ~ per litre £3.50

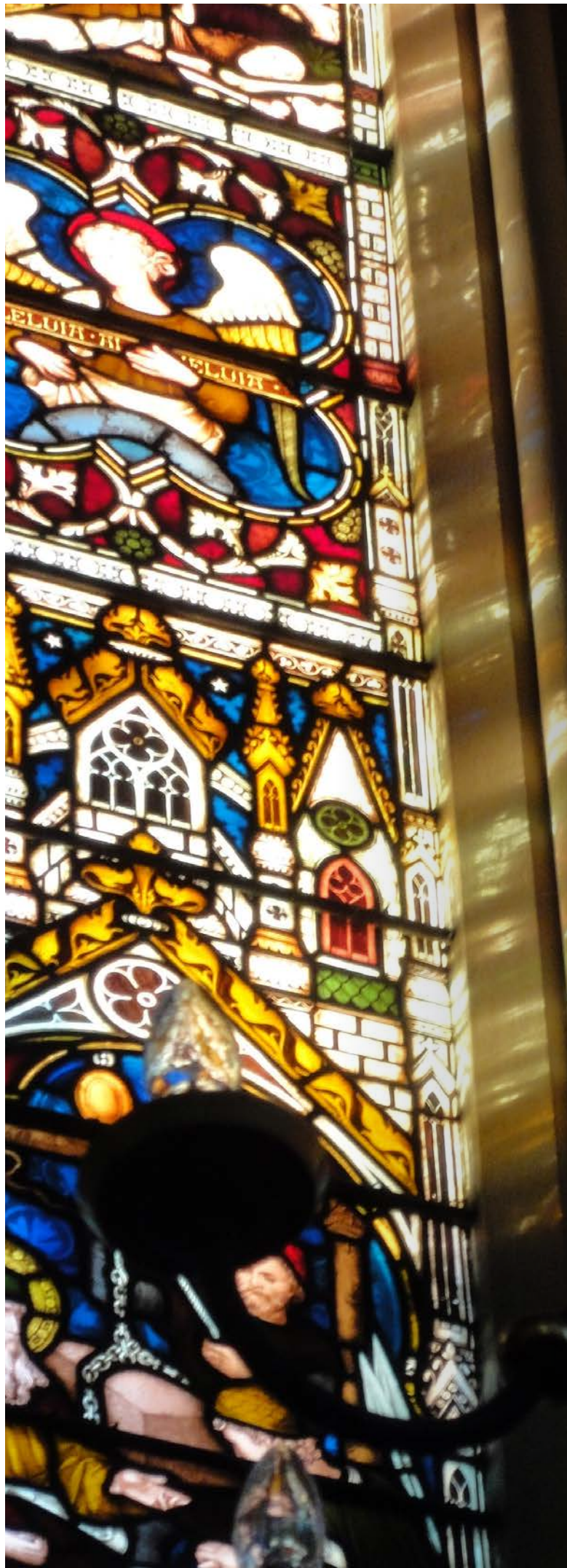
CORKAGE CHARGES

White and red wine £15.00

Sparkling wine £20.00

Champagne £25.00





Diploma in Global Business Module 1 dinner

I just wanted to thank you for a lovely evening last night. The students all had a wonderful time, and the food was excellent.

Please extend my thanks to the fantastic catering team, they were really professional and helpful.

Please do send over the invoice at your convenience. I am looking forward to visiting Exeter again soon.

41 club Dinner in Dining Hall

Last night at Exeter turned out to be a superb evening! All the guests were delighted and thrilled with the College.

Please thank the team who looked after us – they did a sterling job with professionalism and expertise.

Goldman Sachs 10,000 Small Businesses Dinner Tuesday

I just wanted to send you an email to say thank you for a fantastic dinner last week!! We had countless compliments about the food, and all our delegates were incredibly impressed by the beautiful dining hall and buildings.

The service, as always, was impeccable – we could not have wished for a better dining experience. Apologies for the last minute changes, we were however very impressed with how you dealt with them and we really appreciate your flexibility.

On behalf of the 10KSB Team – Thank You!