



Catering brochure



voco Oxford Spires
voco Oxford Thames





VOCO™

AN IHG HOTEL

A more sustainable future

STEP BY STEP

voco oxford Thames, installed an ambitious 23Kw Solar Array to power the kitchen with onsite, clean energy. (Spires to follow)

Sustainable catering

The world and environment are changing all around us. And at voco hotels we hope to look after the planet with the same care we look after our guests. It's a big challenge: but one that we're committed to as we move step by step towards a more sustainable future.

Our Executive Chefs, Claudio Costea and Ciprian Dumitrache are conscious of our impact on the environment. We are working continually by introducing various innovative and sustainable initiatives across the catering operation to reduce carbon footprint without affecting our guest experience.

Step by step, we are reducing food waste, sourcing locally where possible, carbon labeling our catering menus, using toxin-free chemicals, planting trees, improving energy efficiency, and also generating on-site solar power.

Tree planting project

Both hotels are blessed with plenty of land where we plant trees to re-wild areas and offset the CO2 generated by events. If you are interested in offsetting some of the carbon footprint, you can contribute to our on-site tree-planting project by contacting our events team. Here are a few pictures from our latest tree-planting ceremony.



CONTACT US

If you're a large group and would like to contribute towards planting a tree we recommend booking in advance. This will allow us to organise a special tree planting ceremony with a plaque for your group and also capture some memorable pictures.

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Carbon labeling

We are also proud to be working with Klimato to measure and reduce the climate impact of the food we serve. By climate labeling our dishes on our catering brochure, we hope we can help create awareness and guide you towards environmentally responsible food choices.

Klimato

CO₂e data provided by the Klimato Database.

The labels show the CO₂e emissions of a food serving (kg CO₂e/ serving) and a rating (A-E) reflecting its relative climate impact.



Very low



Low



Medium



High



Very high



**LEARN
MORE**

You will see carbon labels next to your meal options, which will indicate if a dish has a very low to very high carbon footprint. These thresholds are based on sustainability goals set in the Paris Agreement and to limit global temperature increase. You could also opt for a low carbon set menu for the entire group, and Klimato will calculate the carbon footprint of the food at your event and compare this against the global average per meal.

Canapés

Selection of three or five items

- (E)** Mini beef and horseradish Yorkshire pudding (59 kcal)
- (C)** Goat's cheese mousse, beetroot pearls, beetroot textures (v) (50 kcal)
- (D)** Cream cheese and smoked salmon roulade (84 kcal)
- (B)** San Marzano tomato and basil bruschetta, olive oil (ve) (67 kcal)
- (C)** Mini duck liver parfait vol-au-vent, fruit chutney (101 kcal)
- (B)** Smoked mackerel pâté, lemon crème fraiche, Melba toast (164 kcal)
- (C)** Gruyère cheese choux bun (v) (241 kcal)
- (C)** Smoked trout rillettes, citrus guacamole, micro coriander (163 kcal)
- (B)** Wild mushroom crostini, truffle oil (v) (82 kcal)
- (C)** Chicken yakitori, soy glaze (119 kcal)
- (B)** Wild mushroom crostini, truffle oil (v) (156 kcal)

v = vegetarian | ve = vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Before placing your order, please speak to a member of the team if anyone in your party has a food allergy.



Finger buffets

Minimum 20 guests | Select five items | Sandwich selection included with your items

Fish

- C** Fish and chips, tartare sauce (537 kcal)
- C** Salmon en croûte (283 kcal)
- B** Thai fishcake croquettes, sriracha mayonnaise (232 kcal)
- C** Lime and chilli tiger prawns and chorizo skewers (supplement applicable) (144 kcal)
- C** Crispy squid, harissa mayonnaise (supplement applicable) (332 kcal)

Meat

- C** Gochujang chicken wings, toasted sesame seeds (138 kcal)
- C** Sriracha chicken kebabs (100 kcal)
- E** Lamb kofta, tzatziki dip (181 kcal)
- C** Sausage rolls, tomato chutney (286 kcal)
- E** Beef and pork meatballs, teriyaki sauce (164 kcal)

Vegetarian

- C** Mini quiches (v) (118 kcal)
- C** Selection of pizzas (v) (157 kcal)
- B** Vegan feta caprese skewers (ve) (245 kcal)
- B** Wild mushroom bruschetta, truffle oil (v) (218 kcal)
- B** Sweet chilli tofu fries (v) (84 kcal)

Dessert

- C** Mini eclairs (v) (148 kcal)
- B** Vegan carrot cake (ve) (179 kcal)
- C** Victoria sponge (v) (177 kcal)
- B** Seasonal Eton mess (v) (278 kcal)
- B** Vegan Vanilla Cheesecake (ve) (290 kcal)
- D** Cheese selection (v) £5 supplement applies (485 kcal)

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Beetroot salad

Roasted vegetables

Pasta salad
pesto olives

Mixed sausage

Moroccan cous cous salad

Lamb Kofta with tzatziki

Squid

Octopus bites

Pork bites

Cheese and tomato sandwiches

Assorted dessert

Hot & cold fork buffets

Minimum 20 guests | Select one fish, one meat, one vegetarian and one dessert option | Served with chef's choice of salads.
Additional choices £5 per item

Fish

- D** Baked salmon fillet with Maltaise sauce (462 kcal)
- C** Tuna steak, tomato and chilli salsa, samphire (252 kcal)
- C** Fish and chips, tartare sauce (537 kcal)
- E** Poached hake fillet, lemon butter sauce (373 kcal)
- C** Seafood paella (220 kcal)

Meat

- C** Harissa chicken, Moroccan couscous (213 kcal)
- D** Pork chops, sauerkraut (110 kcal)
- E** Beef stroganoff, rice (137 kcal)
- E** Lamb curry, rice, naan bread (supplement applies) (203 kcal)

Vegetarian

- A** Stir-fried vegetables, rice noodles (ve) (265 kcal)
- C** Goat's cheese parmigiana (311 kcal)
- B** Spinach polenta, arrabiata sauce (ve) (285 kcal)
- B** Lentil daal, onion bhajis (ve) (252 kcal)
- B** Greek-style stuffed peppers (283 kcal)

Dessert

- C** Mini eclairs (v) (148 kcal)
- B** Eton Mess (v) (278 kcal)
- B** Vegan Vanilla Cheesecake (ve) (290 kcal)
- B** Chocolate Mousse (v) (360 kcal)
- D** Cheese selection (v) (485 kcal)

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Bowl food

Minimum 20 guests | Select four items | Selection of bread included with your items

Fish

- B** Thai fishcake croquettes, pickled onions, Sriracha mayonnaise (232 kcal)
- C** Teriyaki salmon Asian-style noodles (336 kcal)
- C** Harissa sea trout, Moroccan couscous, almond herb tabbouleh (265 kcal)
- C** Spanish octopus, chorizo and bean casserole (188 kcal)
- C** King prawn and soft-boiled egg ramen (263 kcal)

Meat

- D** Korean-style chicken wings, toasted sesame seeds (99 kcal)
- E** Arrabbiata meatballs, Cajun potato wedges (297 kcal)
- E** Lamb kofta, tzatziki, pitta (181 kcal)
- C** Pulled pork belly, caramelised shallot, pomme purée, roasted apple (267 kcal)
- E** Braised beef cheek and chorizo, vegetable pilaf rice (255 kcal)

Vegetarian

- B** Vegetable pakora, tikka masala sauce (v) (298 kcal)
- C** Goat's cheese and beetroot arancini, marinara sauce (v) (382 kcal)
- B** Vegetable Thai green curry, basmati rice (ve) (324 kcal)
- C** Mushroom and caramelised onion polenta bites (ve) (198 kcal)
- A** Stir-fried vegetables, tempeh, rice noodles (ve) (265 kcal)

Dessert

- C** Churros, chocolate sauce (v) (347 kcal)
- B** Eton mess (v) (278 kcal)
- B** Vegan Vanilla Cheesecake (ve) (290 kcal)
- C** Profiteroles, chocolate sauce (v) (214 kcal)

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Barbecues

Minimum 20 guests | Select: four barbecue items, three salads and one dessert

Barbecue

- (E)** Classic Angus burger (560 kcal)
- (C)** Spicy marinated chicken skewers (485 kcal)
- (D)** American style hot dog (615 kcal)
- (D)** Salmon fillet skewers (565 kcal)
- (C)** Pork and leek sausages (365 kcal)
- (E)** Lamb burger (692 kcal)
- (B)** Vegetable skewers (ve) (168 kcal)
- (C)** Vegetarian sausages (v) (328 kcal)
- (B)** Plant based burger (ve) (451 kcal)

Salad

- (B)** Orzo pasta salad (397 kcal)
- (A)** Coleslaw salad (v) (325 kcal)
- (B)** Tomato and cucumber salad (ve) (124 kcal)
- (B)** Asian-style egg noodle salad (v) (431 kcal)

Desserts

- (C)** Mini eclairs (v) (148 kcal)
- (B)** Eton mess (v) (278 kcal)
- (C)** Mini lemon cheesecake (v) (145 kcal)
- (B)** Chocolate brownie (v) (207 kcal)
- (D)** Cheese selection (v) (485 kcal)

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Club menu

Select two starters, mains and desserts. We suggest one starter and main option to be vegetarian.

STARTERS

- (B)** Pea and mint velouté, tarragon oil (ve) (166 kcal)
- (C)** Chicken liver parfait, brioche, fruit chutney (306 kcal)
- (D)** Smoked salmon and herbed goat's cheese ballotine, pea and broccoli purée, balsamic pearls (196 kcal)
- (C)** Sautéed woodland mushroom filo tart, tarragon, truffle oil (ve) (211 kcal)

MAINS

- (E)** Slow-cooked beef featherblade, fondant potato, Yorkshire pudding, red wine jus (446 kcal)
- (C)** Pan-fried hake fillet, lemon crushed new potatoes, Chantenay carrots, mussel and clam sauce (336 kcal)
- (C)** Chicken supreme, smoked bacon mash, tenderstem broccoli, wild mushroom fricassée (513 kcal)
- (C)** Mushroom and leek pie, creamy mash, jus (ve) (589 kcal)

DESSERTS

- (C)** Profiteroles, crème pâtissière, white and dark chocolate sauce (v) (687 kcal)
- (B)** Rhubarb and apple crumble, custard (v) (366 kcal)
- (B)** Chocolate and orange tart, Kirsch black cherries, vanilla ice cream (ve) (430 kcal)
- (C)** Mini lemon cheesecake, berries, honeycomb (v) (553 kcal)
- (D)** Cheese Selection (v) (£5 supplement applies) (485 kcal)

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Elite menu

Select two starters, mains and desserts. We suggest one starter and main option to be vegetarian.

STARTERS

- C** Asian style duck, hoisin sauce, Chinese pancake, micro coriander (355 kcal)
- C** Smoked trout rilette, lemon gel, chilli and coriander salsa, sourdough (376 kcal)
- C** Goat's cheese mousse, heritage beetroots, beetroot croutons (248 kcal)
- B** Cream of mushroom and tarragon soup, garlic croutons (ve) (263 kcal)

MAINS

- C** Pulled pork, black pudding mash, roasted apple, cider and thyme jus (608 kcal)
- E** Slow-cooked lamb shank, garlic and rosemary mash, mint jus (787 kcal)
- C** Spinach and lime sea trout roulade, chateau potatoes, Maltaise sauce (690 kcal)
- B** Forest mushroom and pine nut risotto, rocket, truffle oil (ve) (458 kcal)

DESSERTS

- C** Sticky toffee pudding, toffee sauce, vanilla ice cream (v) (680 kcal)
- B** Raspberry Bakewell tart, raspberry sorbet (ve) (382 kcal)
- B** Chocolate mousse (v) (541 kcal)
- C** Classic vanilla crème brûlée, shortbread (v) (630 kcal)
- D** Cheese selection (v) (£5 supplement applies) (485 kcal)

v = vegetarian | ve = vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Before placing your order, please speak to a member of the team if anyone in your party has a food allergy.





Low carbon elite menu

Join us in our sustainable efforts! All the dishes on this menu have a carbon rating of A or B, meaning they are in line with the Paris Agreement goals to limit the increase in global average temperature to well below 2°C above pre-industrial levels by 2050.

Select two starters, mains and desserts. We suggest one starter and main option to be vegetarian.

STARTERS

- B** Asian style pulled chicken filo tart, hoisin sauce, micro coriander (336 kcal)
- B** Smoked mackerel rillettes, chilli and coriander salsa, sourdough bread (427 kcal)
- B** Heritage beetroot Carpaccio, tofu, beetroot gel, croutons, watercress (ve) (160 kcal)
- B** Cream of mushroom and tarragon soup, garlic croutons (ve) (263 kcal)

MAINS

- B** Slow-cooked pig cheeks, mash potatoes, seasonal vegetables, thyme jus (776 kcal)
- B** Seared cod, citrus crushed potatoes, broccoli, salsa verde, steamed mussels (441 kcal)
- B** Chicken supreme, roasted beetroot, tender stem broccoli, mushroom sauce (315 kcal)
- B** Forest mushroom risotto, rocket, truffle oil (ve) (458 kcal)

DESSERTS

- A** Poached rhubarb, crushed biscotti, rhubarb ice cream (ve) (340 kcal)
- B** Seasonal Eton mess, mini meringues, seasonal fruits, raspberry sorbet (v) (399 kcal)
- B** Roasted chilli pot au chocolate, fresh berries (v) (449 kcal)
- B** Vegan vanilla cheesecake, fresh strawberries, vegan ice cream (ve) (290 kcal)

v = vegetarian | ve = vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Before placing your order, please speak to a member of the team if anyone in your party has a food allergy.

Diamond menu

Chef's choice of amuse bouche

STARTERS

- C** Pulled pork pâté, fruit chutney, toasted sourdough (654 kcal)
- B** Butternut squash soup, battered croutons (ve) (396 kcal)
- C** Goat's cheese creme brulee, beetroot purée, sorbet (v) (415 kcal)
- C** Braised octopus, crispy potato pavé, Spanish chorizo salsa (309 kcal)

MAINS

- E** British beef fillet, burnt onion purée, potato gratin, oyster mushrooms, jus (594 kcal)
- E** British lamb rump, minted poached pear, seasonal vegetables, lamb jus (559 kcal)
- B** Poached sea bass, lovage mousse, mini fondants, bouillabaisse sauce (531 kcal)
- B** Baked beetroot Wellington, seasonal vegetables, red wine jus (547 kcal)

DESSERTS

- C** Tangy lemon tart, lemon and mint sorbet (v) (314 kcal)
- B** Seasonal Eton mess, mini meringues, seasonal fruits, raspberry sorbet (v) (399 kcal)
- C** Home made chocolate fondant, pistachio ice cream (v) (528 kcal)
- D** Selection of Oxfordshire local cheese(v) (485 kcal)

Tea & Coffee

v = vegetarian | ve = vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Before placing your order, please speak to a member of the team if anyone in your party has a food allergy.





Drinks

The below pricing is based on pre-orders received two weeks prior to your event

- A** Champagne £58 per bottle | Minimum order of four bottles
- B** Prosecco £36 per bottle | Minimum order of six bottles
- B** Wine Selection From £30 per bottle
- A** Beer Bucket £50 each | Mixed selection of 10 beers
- A** Non-Alcoholic Selection £36 each | Mixed selection of eight drinks
- A** Soft Drink Selection £28 each | Mixed selection of eight drinks
- A** Jug of Pimm's £24 per jug
- B** Mini Prosecco Bottles £10 per bottle | Minimum order of 24 bottles
- A** G & T £7.5 | Mini Beefeater gins with Fever-Tree tonics | Minimum order of 24 bottles

Prosecco and Champagne are house selection.

Prices accurate at time of publication and may be subject to change.

Catering venues

voco Oxford Spires



voco Oxford Thames



Dining capacities

Cathedral suite	30 to 160 guests
Cathedral terrace	up to 70 guests
Cardinal	30 to 90 guests
Restaurant	10 to 100 guests

Oxford suite	30 to 140 guests
Little barn	30 to 60 guests
The conservatory	30 to 120 guests
Napiers Restaurant	10 to 80 guests

Everything else

ACCOMMODATION

Both hotels offer a range of stylish bedrooms for your guests. Large bookings can benefit from a preferential bed and breakfast rate. Hotel residents also have access to our leisure and spa facilities

TRANSPORT

There are excellent road and train links to each hotel with large on-site parking lots. EV Charging available at both hotels

OUR RECOMMENDED SUPPLIERS

We also have a range of suppliers to recommend if you wish to add that little something extra to your event, from team building to table decorations and DJs.

YOUR EVENT

Please get in touch with our expert teams to discuss your requirements and pricing for your event.

Menus catering to those with special diets are available on request.

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