



OPERA CAFE



MORNING RECEPTION SERVICE

HOT DRINKS STATION £120 (serves 25 guests) (+ £2.45 per extra guest)

Indulge your guests with our expertly crafted artisan coffee and tea. Our professional baristas will set up a beautiful display at your venue, serving a selection of the finest gourmet coffees and premium teas.

PASTRIES PLATTER £45 per platter (assortment of 15 pastries) (+ £2.95 per extra unit)

Start your event on a sweet note with our freshly baked pastry platters. Enjoy a delightful assortment of buttery croissants, rich pain au chocolat, and aromatic cinnamon and cardamom buns. Savory pastry options available upon request.

SAVOURY PLATTER £60 per platter (assortment of 15 units) (+ £3.95 per extra unit)

Choose from our wide range of gourmet savouries, featuring options like ,chicken & mushrooms Pie Mine Beef & Onion Pie, alongside delightful morning savoury pastries such as our popular Zaatar, Feta & Spinach Rolls.

JUICE BAR £30 per 5 litres (serves 25 guests) (+ £4.95 per extra litre)

Refresh your guests with our vibrant Juice Bar. We'll create a lively display featuring a selection of chilled, high-quality orange, apple, or pineapple juice, tailored to your preference. It's the perfect way to add a burst of fresh flavour to your event.

FRUIT PLATTER £45 per platter (serves 25 guests)

Brighten your spread with our artfully arranged Seasonal Fresh Fruit Display. Guests can enjoy a vibrant selection of fruits such as bananas, apples, grapes, pears, and peaches, chosen for their peak freshness depending on the season. Custom fruit platters are also available upon request.

STILL & SPARKLING WATER £25 per 15 bottle (+ £1.55 per extra bottle)

Keep your guests hydrated with our convenient Water Station. We provide individual 330ml bottles of both still and sparkling water, ensuring a refreshing option is always at hand.

SERVICE-WARE Included, minimum order £195

Our comprehensive service covers everything: complete setup and clear-up, elegant dishware (cups, saucers, side plates, water glasses), and all the essentials like sweeteners, sugars, dairy, and non-dairy milk options, plus napkins.

Experienced service staff available on request £25/hour, included with orders above £1200.

Please note that prices above are excluding VAT, for questions/ quotations, please contact us on info@operacafeoxford.co.uk or 01865 236140.



LUNCH RECEPTION SERVICE

SERVICE Included with orders above £395

Comprehensive service covers everything: **complete setup and clear-up at your venue**, elegant **dishware** (plates, side plates, cutlery & glasses), and all the essentials such as **tongs & napkins and allergen labels**.
Experienced service staff available on request £25/hour, included for orders above £1200.

SOFT DRINKS

Juice £30 per 5 litres (serves 15 guests) (+ £5 per extra 5 guest)
Refresh your guests with our chilled, high-quality orange, apple, or pineapple juice, tailored to your preference.

Still & Sparkling Water £25 per case (15 x 330ml glass bottle) (serves 15 guests) (+ £1.50 per extra guest)
Strathmore natural still or sparkling water, provided in elegant 330ml glass bottles, ideal for any occasion.

ARTISAN WRAPS

Spicy Chicken Moroccan Wrap £65 per tray (serves 8 guests or 15 guests with a side dish) (+ £8 per extra wrap)
Spicy chicken, peppers, tomatoes & red onions, topped with mozzarella cheese rolled in moroccan flat bread.

Roast Chicken Moroccan Wrap £65 per tray (serves 8 guests or 15 guests with a side dish) (+ £8 per extra wrap)
Chicken breast, peppers, tomatoes & red onions, topped with mozzarella cheese rolled in moroccan flat bread.

Aubergine & Courgette Wrap £65 per tray (serves 8 guests or 15 guests with a side dish) (+ £8 per extra wrap) (V)
Aubergines, peppers, tomatoes, courgettes, red onions topped with mozzarella cheese rolled in moroccan flat bread.

Falafel & Hummus Wrap £65 per tray (serves 8 guests or 15 guests with a side dish) (+ £8 per extra wrap) (VE)
Falafel, tomatoes, lettuce, peppers, onions, hummus and tahini sauce rolled in a tortilla wrap. (GF option available on request)

SALAD & SIDES PLATTERS

Rocket & Pomegranate Platter £40 per tray (serves 15 guests as a side dish)
A light rocket salad with pops of sweet pomegranate, tomatoes & cucumber drizzled with pomegranate molasses.

Chicken Caesar Platter £50 per tray (serves 15 guests as a side dish)
Chicken breast topping a fresh mixture romaine lettuce, croutons & caesar salad dressing.

Jasmine Rice & Green Lentils Platter £55 per tray (serves 8 as a main or 15 guests as a side dish) (VE & GF)
Fragrant cumin infused Jasmin rice and wholesome green lentils, generously topped with sweet caramelised onions.

Vegan Moussaka Platter £55 per tray (serves 8 as a main or 15 guests as a side dish) (VE & GF)
Rich and comforting, layered with tender aubergine, potatoes, peppers and courgette, slow-cooked in a tomato sauce.

Classics £35 per case (24 x 330ml can) (serves 24 guests)
A refreshing selection of 24 chilled cans of Coca-Cola Original, Diet Coke, Fanta Orange, or Sprite.

Premium Soft Drinks £45 per case (24 x 330ml can) (serves 24 guests)
Elevate with sophisticated choices like Elderflower Lemonade, Cloudy Apple Juice, or Rhubarb Juice..

GOURMET BURGERS & SANDWICHES

Harissa Southern Chicken Burger £70 per tray (8 burgers, serves 8 guests) (+ £8.75/ extra guest)
Southern fried chicken, parmesan cheese, fresh lettuce, beautifully presented in an artisan brioche bun.

Beef & Tomato Rocket Burger £140 per tray (16 burgers, serves 16 guests) (+ £8.75/ extra guest)
A fine beef burger, rockets, beef tomatoes in between a soft golden brioche bun. (GF option available on request)

Chicken, Pesto & Basil Sandwich £140 per tray (20 sandwiches, serves 20 guests) (+ £7 per extra guest)
A flavourful sandwich with grilled chicken breast, zesty pesto, and fresh basil. (GF option available on request)

Avocado, Hummus & Spinach Sandwich (VE) £140 per tray (20 units, serves 20 guests) (+ £7 per extra guest)
A fresh & wholesome sandwich with avocado, smooth hummus, tomatoes, & crisp baby spinach. (GF option available on request)

DESSERT PLATTERS

Cookies & Cannolis £45 per tray (15 units, serves 15 guests)
A perfect bite-sized treat! our delicious **Pistachio Cookies** or the indulgent Italian **Pistachio Cannolis**.

Brownies £45 per tray (15 units, serves 15 guests)
Satisfy sweet cravings with our decadent brownies. Available in classic **Chocolate** or irresistible **Salted Caramel**.

Tray-cakes £50 per tray (15 slices, serves 15 guests)
Choose from classic crowd-pleasers like our moist **Carrot Cake**, zesty **Lemon Drizzle**, or light **Victoria Sponge**.

Round Cakes £55 per 10" round cake (pre-cut into 15 slices, serves 15 guests) (GF)
A touch of sophistication. Select either our **Basque Cheesecake** or the rich **Chocolate & Hazelnut Cake**.

Please note that prices above are excluding VAT, for questions/ quotations, please contact us on info@operacafeoxford.co.uk or 01865 236140





EVENING RECEPTION & GROUPS SERVICE

SERVICE Included with orders above £395

Comprehensive service covers everything: **complete setup and clear-up at your venue**, elegant **dishware** (plates, side plates, cutlery & glasses), and all the essentials such as **tongs & napkins and allergen labels**.
Experienced service staff available on request £25/hour, included for orders above £1200.

SOFT DRINKS

Juice £30 per 5 litres (serves 15 guests) (+ **£5** per extra 5 guest)
Refresh your guests with our chilled, high-quality orange, apple, or pineapple juice, tailored to your preference.

Still & Sparkling Water £25 per case (15 x 330ml glass bottle) (serves 15 guests) (+ **£1.50** per extra guest)
Strathmore natural still or sparkling water, provided in elegant 330ml glass bottles, ideal for any occasion.

Classics £35 per case (24 x 330ml can) (serves 24 guests)
A refreshing selection of 24 chilled cans of Coca-Cola Original, Diet Coke, Fanta Orange, or Sprite.

Premium Soft Drinks £45 per case (24 x 330ml can) (serves 24 guests)
Elevate with sophisticated choices like Elderflower Lemonade, Cloudy Apple Juice, or Rhubarb Juice..

MINI FOOD Menu available for orders above £395

Mini Vegetables Spring Rolls/ Samosas £80 per tray (40 units, serves 25-30 guests) **(VE)**
Crispy and flavourful, choose between our golden Mini Vegetable Spring Rolls or traditional Vegetable Samosas, expertly filled with a delicious blend of potato, onion, carrot, peas, and aromatic spices.

Mini Margherita Pizza £95 per tray (30 units, serves 25-30 guests) **(V)**
A timeless favourite, our Mini Pizzas are stone-baked to perfection, offering a delightful bite of classic Italian flavour.

Porcini Mushroom/ Pea Spinach & Ricotta Arancini £95 per tray (35 units, serves 25-30 guests) **(V)**
Experience a taste of Italy with our renowned Arancini. Choose between the earthy richness of Porcini Mushroom or the fresh vibrancy of Pea, Spinach & Ricotta – crispy, golden rice balls with a delightful filling.

Luxury Reception Canapés £95 per tray (35 units, serves 25-30 guests)
These sophisticated bites feature fine ingredients such as smoked duck, artichoke, prawn, pear and fig, trout roe, smoked trout, fig butter, and smoked salmon, offering a truly gourmet experience. **(V & VE options available on request)**

Mini Beef Burgers £125 per tray (35 units, serves 25-30 guests)
A crowd-pleasing classic come with succulent beef, fresh tomatoes, and crisp lettuce, all nestled in a mini brioche bun.

INDIVIDUAL MEAL/ PACKAGES Menu available for orders above £395

Moroccan Wrap & Fresh Rocket Pomegranate Salad £10.50 (serves 1 guests)
Choose between our Spicy Chicken, tender Roast Chicken, succulent Aubergine, or crispy Falafel wraps, each thoughtfully paired with a refreshing rocket and pomegranate salad.

Parmesan Southern Chicken Burgers & House Salad £12.50 (serves 1 guests)
Enjoy a flavourful Southern Fried Chicken Burger with crisp lettuce, served alongside a fresh tomato and cucumber salad.

Jasmine Rice With Green Lentils & Caramelised Onion £12.50 (serves 1 guests) **(VE & GF)**
Fragrant cumin infused Jasmin rice and wholesome green lentils, generously topped with sweet caramelised onions.

Moroccan Couscous & Grilled Vegetables £12.50 (serves 1 guests) **(VE)**
Savor the vibrant flavours of our Moroccan Couscous, brimming with perfectly grilled Mediterranean vegetables..

Chicken Caesar Salad £12.50 (serves 1 guests)
A classic favourite, our Chicken Caesar Salad features tender chicken breast atop crisp romaine lettuce, crunchy croutons, and our signature Caesar dressing.

(+£5 per extra crisps, brownie & soft drink, ideal for picnics & group trips)

HOT BUFFET SERVICE

Chicken Fillet, Jasmine Rice, Grilled Veg & Rocket Pomegranate Salad

£750 per the whole buffet (serves 50 guests)
A comprehensive buffet featuring crispy chicken fillet, fragrant jasmine rice, perfectly seasoned grilled vegetables, and a refreshing rocket & pomegranate salad, all presented across four chafers for your convenience.

Moroccan Couscous, Moussaka & Mediterranean Salad

£750 per the whole buffet (serves 50 guests) **(VE)**
Discover a delightful plant-based spread with our complete buffet featuring flavorful Moroccan couscous, our comforting vegan moussaka, and a vibrant Mediterranean salad, presented beautifully in three chafers.

Chicken Kiev, Honey Glazed Baby Carrots, Asparagus & House Salad

£850 per the whole buffet (serves 50 guests)
A classic and elegant buffet offering succulent chicken kiev, sweet honey-glazed baby carrots, tender asparagus, and a crisp house salad, expertly arranged across four chafers.

DESSERT PLATTERS

Cookies & Cannolis £45 per tray (15 units, serves 15 guests)
A perfect bite-sized treat! our delicious **Pistachio Cookies** or the indulgent Italian **Pistachio Cannolis**.

Brownies £45 per tray (15 units, serves 15 guests)
Satisfy sweet cravings with our decadent brownies. Available in classic **Chocolate** or irresistible **Salted Caramel**.

Tray-cakes £50 per tray (15 slices, serves 15 guests)
Choose from classic crowd-pleasers like our moist **Carrot Cake**, zesty **Lemon Drizzle**, or light **Victoria Sponge**.

Round Cakes £55 per 10" round cake (pre-cut into 15 slices, serves 15 guests) **(GF)**
A touch of sophistication. Select either our **Basque Cheesecake** or the rich **Chocolate & Hazelnut Cake**.





PARTIES & EVENTS

SERVICE & MANAGEMENT

PARTIES BIRTHDAY, ENGAGEMENT, BABY SHOWER, GRADUATION, ANNIVERSARIES

CONSULTANCY & EVENT MANAGEMENT *Included*
Benefit from our expert guidance and meticulous planning to ensure every detail of your event is flawlessly executed.

SERVICE *Included*
Comprehensive service covers everything: complete setup and clear-up at your venue, elegant service ware (plates, side plates, cutlery & glasses), and all the essentials such as tongs & napkins and allergen labels.

DECORATION THEMES *Included*
Either it is balloons, flower arrangement for decorative themes, let us help bring your vision to life with bespoke decoration themes designed to create the perfect ambience for your celebration.

CUSTOM MADE CAKE *Included*
Commemorate your special day with a stunning, custom-made cake, designed to perfectly match your celebration..

LUXURY RECEPTION CANAPÉS *Included*
These sophisticated bites feature fine ingredients offering a great display and truly gourmet experience. **(V &VE available)**

GOURMET FOOD & SNACKS STATION *Included*
Enjoy a continuous array of expertly curated gourmet food and delightful snacks, thoughtfully included to keep your guests refreshed and satisfied throughout the event.

SOFT DRINKS *Included*
Quench every thirst with a refreshing selection of soft drinks, conveniently included as part of your package for a complete beverage offering.

DINNER SERVICE *Available on request at additional cost*
Elevate your dining experience with elegant dinner service.

FURNITURE & TABLEWARE *Available on request at additional cost*
We can assist with your catering requirement of stylish catering furniture and exquisite tableware.

VENUE & ENTERTAINMENT *Available on request at additional cost*
We can assist with sourcing the venue and arranging captivating entertainment to perfectly complement your celebration.

EVENTS CONFERENCES & CORPORATE EVENTS

CONSULTANCY & EVENT MANAGEMENT *Included*
Our expert team provides dedicated consultancy and meticulous event management, offering strategic planning and flawless execution to ensure every aspect of your event runs smoothly and efficiently.

DESIGNATED EVENT MANAGER *Included*
Benefit from the dedicated support of your personal Event Manager, who will be your single point of contact, ensuring seamless coordination and personalised attention throughout your event planning and execution.

SERVICE & CATERING LOGISTICS *Included*
We manage all catering services and logistics with precision, from elegant complete setup and clear-up at your venue, dish-ware and all the essentials such are provided, allowing you to focus entirely on your event.

HOT DRINKS STATION *Included*
Keep your attendees energized with our professionally managed Hot Drinks Station, where our baristas will craft the finest gourmet coffees and premium teas, complete with all necessary accompaniments.

PASTRIES, CAKES & FRUIT PLATTER STATION *Included*
Delight your guests with an inviting spread of freshly baked pastries, delicious cakes, and vibrant fresh fruit platters, all thoughtfully included to complement your event.

CUSTOM MADE FOOD MENU STATION *Included*
Create a truly unique culinary experience with a custom-designed food menu station tailored to your specific preferences and event theme, prepared from our experienced chefs and served fresh for your guests.

JUICE BAR & SOFT DRINKS STATION *Included*
Ensure continuous refreshment for your delegates with our comprehensive Juice & Soft Drinks Station, offering a wide selection of chilled juices and popular soft drinks throughout your event.

VIP ROOM RECEPTION SERVICE *Available on request at additional cost*
Provide an exclusive experience for your distinguished guests with our dedicated VIP Room Reception Service, offering bespoke catering and attentive service in a refined setting.

FURNITURE & TABLEWARE *Available on request at additional cost*
We can assist with your catering requirement of stylish catering furniture and exquisite tableware.

£800 20 guest
+ £40 per extra guest

Experienced service staff
available on request £25/hour

£1200 30 guest
+ £35 per extra guest

Experienced service staff
available on request £25/hour

£1900 50 guest
+ £30 per extra guest

Experienced service staff
Included

£2500 70 guest
+ £25 per extra guest

Experienced service staff
Included

£1500/day 50 guest
+ £30 per extra guest

Experienced service staff Included

£3000/day 100 guest
+ £25 per extra guest

Experienced service staff Included

£4250/day 150 guest
+ £20 per extra guest

Experienced service staff Included

£5250/day 200 guest
+ £15 per extra guest

Experienced service staff Included

Please note that prices above are excluding VAT, for questions/ quotations, please contact us on info@operacafeoxford.co.uk or 01865 236140





CLIENTS

WE ARE TRUSTED BY

TNG TECHNOLOGY
CONSULTING

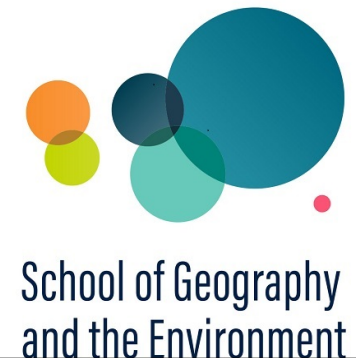


OxGen



OαF
OXFORD ALPHA FUND

**MATHEMATICAL
INSTITUTE**



OPERA CATERING LTD

31 Walton Street, Jericho,
Oxford, OX2 6AA, United Kingdom

Tel: +44 (0) 1865 236140

info@operacafeoxford.co.uk

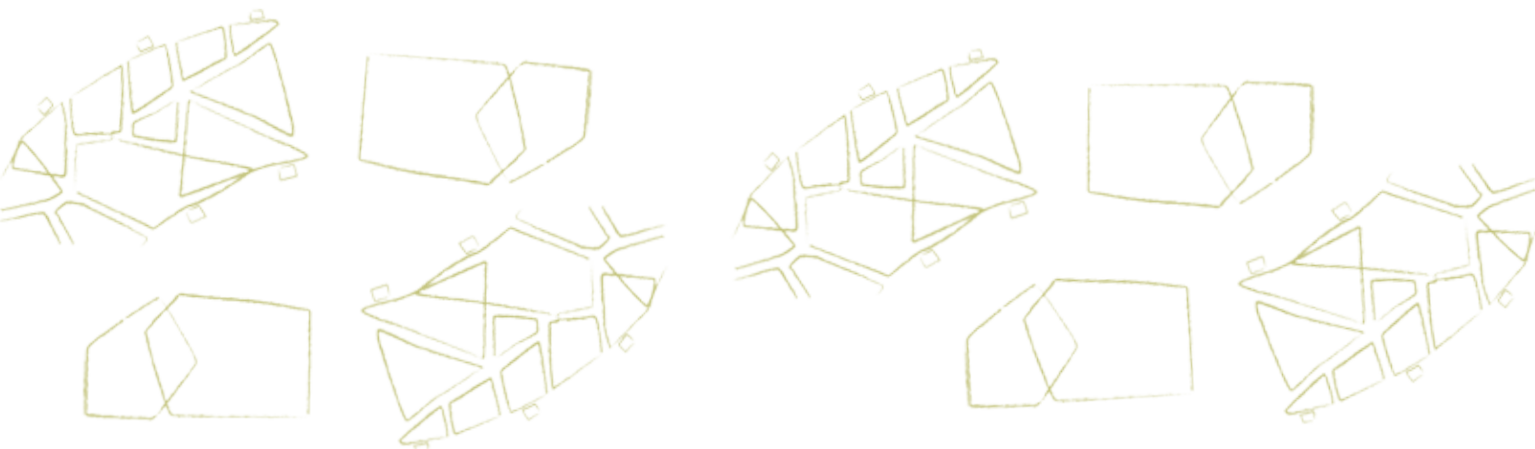
www.operacafeoxford.co.uk

Company No.: 11181443

VAT No.: 311859407



OPERA CAFE



OPERA CATERING LTD

31 Walton Street, Jericho,
Oxford, OX2 6AA, United Kingdom

Tel: +44 (0) 1865 236140

info@operacafeoxford.co.uk

www.operacafeoxford.co.uk

Company No.: 11181443

VAT No.: 311859407



OPERA CAFE

ОБЪЕКТОВ

