

INTRODUCTION

Oaklands Catholic School is a beautiful building, the former manor house residence of General Napier sitting in eighty acres of landscaped grounds. In 1946 it became a school run by the Sisters of the Convent of the Cross, amalgamating with Daley's school in 1966 to become Oaklands Convent School. It has a number of facilities which are available for hire to suit a wide range of activities.



The school's catering team provide varied and healthy menus for over 1300 students and their innovative themed menu days are always hugely successful. Our canteen facilities have consistently held a level 5 award in food hygiene.

Our experienced and dedicated team have an excellent reputation for the outstanding functions that are hosted at the School. They can cater for up to 200 people and a fully licensed bar can be arranged.

A wide range of events can be catered for, including weddings, dinner dances, training days, conferences, social gatherings, Christmas and birthday parties (including children's).

Working lunches, business buffets both hot and cold, and BBQ's, can also be provided along with a waitress service if required.

We can cater for external events and functions at alternative venues and all our prices include the necessary cutlery, crockery, napkins and tablecloths.

The extensive grounds and facilities at the school can provide that all important space needed for children's parties. The school's facilities manager will be happy to talk to you about your requirements and our catering team can supply a healthy but fun meal to ensure everyone has a great time.

SAMPLE MENU

BUFFET MENU - £16.50 per head

Brioche Selection
Canape Selection
Mini savoury cobblers
Vegetable sate
Vegetable brochettes
Rose Salmon skewers
Seafood pastries
Mini wrap selection
Assorted petit fours
Mini strawberry and Cream Scones



BUFFET MENU - £10.50 per head



Savoury Choux Puffs
Tuna Blinis
Cocktail vegetable Sate
Cheese and onion goujons
Mini vegetarian selection
Mini Indian Selection
Filled Roll platter
Mini Chocolate Eclairs
Mini Danish Selection
Salmon, Rocket and Parmesan pastry bites

BUFFET MENU - £14.50 per head

Chicago style canapés
Smoked salmon bagels
Mixed Crolines
Mini savoury turnovers
Carrot and coriander goujons
Mini Indian selection
Mediterranean Bruschetta
Cocktail chicken sate
Mini patisserie selection
Mini cheesecake selection



FOR WORKING LUNCHES AND LUNCHTIME BUFFETS

FINGER BUFFET A - £3.75 per head

Assorted sandwiches or rolls
Spinach and feta goujons
Individual quiche tartlets
Cocktail chicken sate

FINGER BUFFET B - £4.00 per head

Assorted Pizza slices
Assorted Croline selection
Mini sausage rolls
Tortilla chips, crudities and dips
Cocktail sausages glazed with honey & wholegrain mustard



FINGER BUFFET C - £5.00 per head

Assorted filled rolls
Assorted quiche slices
Spicy potato wedges and dips
BBQ chicken wings
Mini vegetable sate



KNIFE & FORK BUFFET - £6.50 per head

Platter of sliced ham and roast beef
Cheese, tomato and red onion quiche
Mixed fresh salad bowl
Potato salad with Fresh chives
Roll & butter



Why not add fresh cream cakes, Danish or a fresh fruit platter to any buffet for an extra 50p per head. Tea, coffee, mineral water and juices all available at competitive prices.

WEDDING MENU

Our extensive grounds and sunken lawn provide the perfect romantic setting for your wedding reception with plenty of photo opportunities and marquee hire available. We believe your wedding should be a special and unique day, and why should your menu be any different?

All our menus are freshly prepared on the day of your wedding and homemade from first principles, using only local suppliers. Let us take care of the catering to enable you to relax, with family and friends and enjoy your special day.

We have a range of standard menus to suit all budgets or let us tailor your menu to suit your tastes. If you have a favourite dish we can accommodate that too!

Please note, all the menus shown in this leaflet are samples only and are subject to change.

DINNER MENU - £28 per head

Prawn Cocktail

Braised Lamb shank in red wine and rosemary sauce
or
Mushroom, Cranberry and brie wellington
Served with roasted or minted new potatoes
Seasonal vegetables

Homemade banoffee pie
or

Trio of chocolate truffle

Tea or coffee and mints



MEET THE TEAM

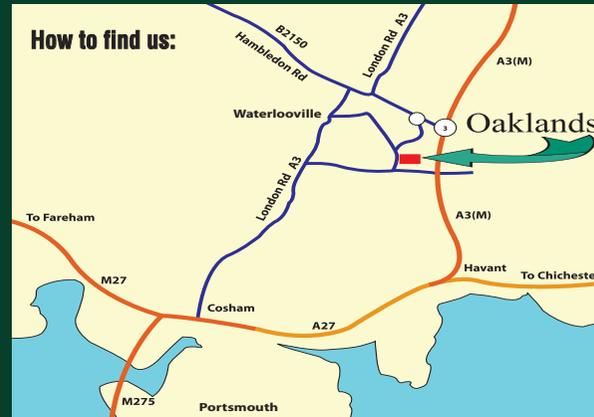
Led by Dawn Dodds the catering team have a range of qualifications and experience which compliment each other to provide a service that focuses on customer satisfaction and value for money. To discuss your requirements or request a hospitality pack please contact our Catering Manager:



Dawn Dodds on 023 9224 8046

or visit our catering page on the school website for more information.

www.oaklands.hants.sch.uk



Oaklands Catholic School & Sixth Form College

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CATERING FOR HIRE