



Classic Christmas Dinners from Saïd Business School

conference@sbs.ox.ac.uk | www.sbs.oxford.edu/conference

2019

We are delighted to offer a
Classic Christmas party package at
either of our unique and stunning venues.

*Choose from our city centre location overlooking
Oxford's dreaming spires to the rural parkland
setting of Egrove Park just outside Oxford.*

Egrove Park

- Rural parkland setting
- Ideal for large corporate group bookings
(minimum of 20 up to 120 people)
- Ease of access to Oxford City Centre
- Free on-site car parking
- Free coach parking
- Taxis available to book at reception post-event
- 10% Discount off all en-suite bedrooms,
subject to availability

Park End Street

- City Centre location
- Use of impressive award winning TBEC building
- Drinks in the beautiful Club Room
- Stunning views from the Pyramid Dining Room
- Taxis available to book at reception post-event
- Large Corporate bookings
(minimum of 40 up to 200 people)



Why Oxford Said?

- Exclusive use of either venue
- Classic Christmas theming
- Exceptional, attentive service: Hospitality Manager on hand throughout your event
- Award winning catering: locally sources British produce and sustainable sourced fish
- 3 course menu: £49.95 +VAT per person
- Choice of two drinks packages (one package must be booked with the dinner)
 - Standard Package: £13.75 +VAT per head
 - Premium Package: £18.75 +VAT per head
- Full cash/contactless bar running throughout the evening (6pm-11pm)
- Background music for the dining room and bar area
- Meet and greet
- Discreet security
- Entertainment Additions such as
 - Disco
 - Photo booth – get your best pose ready!
 - Casino Night
 - Magician
 - Virtual Reality Experiences



Christmas Plated Dinner Menu 2019

Starters

Home Cured Salmon

Celeriac & horseradish remoulade

Crispy Confit Duck

Roasted beetroot, fennel, orange gel

Roasted Butternut Squash

Local ash goats cheese, hazelnut granola, dehydrated tomato



Mains

Roast Norfolk Turkey Noisettes

Chipolata, stuffing, potato fondant, roast baby roots, sprouts,
cranberry compote & turkey jus

Cornish Hake Fillet

Potato croquette, leeks, mustard & caper sauce

Wild Mushroom Barley Risotto (V)

Calvo nero, crème fraiche, pickled onions



Christmas Plated Dinner Menu 2019

(continued)



Desserts

Chocolate Fudge Cake
Cardamom, orange & honeycomb

Traditional Christmas pudding
With brandy crème anglaise

Cheese board
Local cheeses, fruit chutney & biscuits



Christmas Drink Packages 2019

Standard Package: £13.75 per head*

House Wine, bottled lager, fresh Juices
on arrival (1 drink per person)

Half a bottle of house wine included with dinner

Bar drink post dinner: house wine, bottled lager or
fresh Juice (1 drink per person)



Premium Package: £18.75 per head*

Prosecco, selection of bottled beers, fresh juices or
elderflower presse on arrival (1 drink per person)

Half a bottle of premium wine per person included with dinner

Bar drinks post dinner: house wine, bottled beers or
fresh Juice/presse (2 drinks per person)



Bar

Full cash/contactless bar running
throughout the evening 6:00-11:00pm in Club Room

*Plus VAT



Oxford Saïd Christmas Itinerary 2019

6:30pm

Arrival and Pre-dinner drinks

7:30pm-9:00pm

Dinner (including speeches et al)

9:30-11:00pm

Entertainment

11:00pm

Last drinks at the bar

11:20pm

Entertainment finishes

11:30pm

Carriages



BOOK NOW!

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Terms and conditions

- All menu options must include **one** of the drinks packages.
- Plated menu options and table plans: two weeks prior to booking.
- *Max capacity for plated menu option is 200. Seated buffet is 120.
- Min capacity for Friday evenings will apply.
- Entertainment and optional extras are an additional charge.
- All menus include complimentary tea, coffee and mince pies.