Hospitality Brochure
2019 – 2020

Award Winning Catering from Oxford Saïd
including the Green Impact Award for Sustainability 2019
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Food Allergies and Intolerances

Whilst we take every precaution to reduce the risks from cross contamination, please be aware that we prepare many of our products on site. Ingredients used across our product range contain a wide range of allergenic ingredients, including, but not limited to, nuts, sesame, milk and gluten.

Consequently, there may be traces of various allergens present across our product range.

We'd love to tell you what's in our food and help assist you with your choice.

Please speak to one of our Allergy Champions who are trained to provide advice on the ingredients in our food and the steps we have taken to avoid cross-contamination.

Please note all prices are exclusive of VAT.
Executive Dining

‘As Executive Chef at Oxford Saïd, I believe we need to have respect for the ingredients we cook with, understand where they came from and the journey they take to get to our kitchens, and what it takes to produce them. When choosing the ingredients we buy we do so in the most sustainable manner possible. With this respect and understanding of the ingredients, we should then handle them in a way that brings out the best flavours, but also produce minimal wastage to ensure the least effect on our planet.’

Steve Wren
Executive Head Chef
Winner of Green Impact Award for Sustainability 2019
Breakfast

Please note the following options are available in the Dining Room, Thatcher Business Education Centre (TBEC) at Park End Street, and the Dining Room at Egrove Park.

We can offer delegates all dining room options in the TBEC building even if their event is in the East Wing building, Park End Street.

Dining Room Breakfast, served from the buffet | £12.10. Please note a minimum number for service applies. Please speak to the conference team.

- Porridge, with toasted seeds, maple syrup, fruit compote
- Cumberland sausages
- Bacon
- Scrambled free range eggs (v)
- Grilled mushrooms (v)
- Grilled vine tomatoes (v)
- Hash browns (v)
- Baked beans (v)
- Selection of cured meats
- Greek Yogurt & homemade granola (v)
- Fresh fruit (v)
- Croissants and pastries (v)
- Homemade bread (v)
- Toast and preserves (v)

Hot and cold beverages are served in the dining rooms for breakfast:

- Selection of teas
- Selection of coffee
- Still and Sparkling Water
- Selection of juices

Please note all prices are exclusive of VAT.
Please note the following options can be served in your meeting room at TBEC, Egrove Park or the dedicated area in the East Wing entrance hall at Park End Street.

**Continental** | £9.20 (minimum numbers 5)
- Mini croissants filled with mature cheddar and tomato chutney (v)
- Mini bagel with smoked salmon, watercress and cream cheese
- Bacon and smoked cheddar muffin
- Fresh fruit brochettes
- Selection of herbal teas
- Filtered coffee
- Selection of juices
- Still and sparkling water

**Healthy Start Breakfast Board** | £9.20 (minimum numbers 5)
- Oat and berry smoothie shot (v)
- Apple, cucumber, avocado and spinach shot (v)
- Wholemeal blueberry pancakes (v)
- Apple and cinnamon Bircher muesli (v)
- Mini granola bars (v)
- Fresh fruit brochettes (v)
- Selection of teas
- Filtered coffee
- Selection of juices
- Still and sparkling water

Please note all prices are exclusive of VAT.
Breakfast

(continued)

**Breakfast Sliders**  |  £9.20 (minimum numbers 5)
- Bacon crusty roll and Cumberland sausage baguette
- Portobello mushroom and fried free range egg crusty roll (v)
- Fresh fruit
  - Selection of teas
- Filtered coffee
- Selection of juices
- Still and sparkling water

Please note all prices are exclusive of VAT.
Lunch

Please note the following options are available in the Dining Room at TBEC at Park End Street, and the Dining Room at Egrove Park.

We can offer delegates all dining room options in the TBEC building even if their event is in the East Wing building, Park End Street. Please note a minimum number for service applies. Please speak to the conference team.

Sample Menu, served from the buffet | £19.95

Soup Station
- Roasted cauliflower and coconut (v)
- Homemade bread
- Selection of toppings

Hot Buffet
- Chicken, chestnut mushroom and pimento stroganoff
- Butternut squash, red onion, vine tomato and ricotta lasagne (v)
- Steamed rice (v)
- Mediterranean vegetables (v)

Platters
- Dry-aged beef sirloin, gherkin, baby watercress and horseradish
- Harissa spiced sea trout, coriander yogurt
- Roast pepper, feta, red onion and mint (v)

Salads
- Fennel, kale and apple slaw (v)
- New potato, samphire, radish, mustard dressing (v)
- Roasted sweet potato, red chilli, coriander and lemon dressing (v)
- Roasted squash, oven dried tomato, rocket pesto, toasted hazelnuts (v)
- Green bean, edamame, lime, soy and peanuts (v)

Dessert
- English and continental cheese board with fruit chutney and biscuits
- Fresh fruit platter
- Polenta, orange and cranberry cake, cinnamon cream

Please note all prices are exclusive of VAT.
Lunch

Please note the following options can be served in your meeting room in TBEC, Egrove Park or the dedicated area in the East Wing entrance hall at Park End Street.

Cold Fork Buffet – Antipasti  |  £17.40 (minimum numbers 10)

Platters
- Dry aged beef sirloin, gherkin, baby watercress and horseradish
- Home cured sea trout, caper berries and dill
- Griddled vegetables, pesto and mozzarella pearls (v)
- Beetroot & sesame falafel

Salads
- Seasonal leaves (v)
- New potato, samphire, radish, mustard dressing (v)
- Roasted squash, oven dried tomato, rocket pesto, toasted hazelnuts (v)
- Roasted cauliflower, toasted coconut chips, lemon and coriander dressing (v)
- Homemade bread
- Fresh fruit

Buffet Lunch (Sample Menu)  |  £15.95 (minimum numbers 10)

Finger Buffet Lunch
- Mature cheddar, pickle and vine tomato bloomer (v)
- Korean pulled pork, pickled cucumber and spring onion wrap
- Smoked salmon, crème fraiche and wild rocket bagel
- Pork and leek sausage roll with homemade chili jam
- Smoked sun-blush tomato, mozzarella pearl and olive skewer
- Cornish crab, watercress and chive tartlet

All served with: crisps, fresh fruit, selection of teas, filtered coffee, Apple and orange juice, Still and sparkling water.

Please note all prices are exclusive of VAT.
Please note the menus may vary in keeping with seasonal changes.
Lunch
(continued)

Ambient Salad | £12.50 (minimum numbers 10)

Platters
- Lemon & herb chicken breast
- Roasted cauliflower, kale & mature cheddar frittata
- Rose harissa Salmon fillet

Salads
- Tossed mixed seasonal salad
- Orzo pasta with sun blushed tomato, olives & pesto
- Mixed beans, lentils & corn with salsa picante dressing
- Roasted Mediterranean vegetables with Israeli cous cous
- Balsamic & olive oil
- Freshly baked bread
- Fresh fruit

Deli | £12.50 (minimum numbers 5)
- Chicken, Suffolk chorizo, chargrilled red pepper and wild rocket ciabatta
- Somerset brie, Suffolk salami, cream cheese and baby spinach focaccia
- Carrot and cashew slaw, with smoked cheddar and watercress seeded bagel (v)
- Hot smoked salmon, dill crème fraiche and fennel ciabatta
- Korean pulled pork, pickled cucumber and spring onion wrap

Wraps & Rolls | £12.50 (minimum numbers 5)
- Shawarma chicken, coriander humus and iceberg wrap
- Crayfish, lemon mayonnaise and wild rocket wholemeal roll
- Harissa vegetables, guacamole and spinach wrap (v)
- Peppered pastrami, Swiss cheese and pickles in a pretzel roll
- Grecian wrap with feta, olive, red onion, cucumber and mint

All served with: crisps, fresh fruit, selection of teas, filtered coffee, apple and orange juice, still and sparkling water.

Please note all prices are exclusive of VAT.
Dinner

**Spring Season Sample Menu: Three course meal with wine served to your table | £52.95**
Please note a minimum number for service applies. Please speak to the conference team.

**Starters**
- Home Smoked Salmon
- Crispy quail’s egg, local asparagus
- Asparagus Veloute

**Mains**
- Braised Lamb Shoulder, boulangere potatoes, pea and mint puree, griddled baby gem
- Pan Roasted Cornish Hake, potato croquette, samphire, roast shallot, mustard cream
- Slow Roast Sirloin of Beef, fondant potato, sweet onion puree, asparagus, horseradish crumb

**Desserts**
- Rhubarb and Custard (V)
- Poached rhubarb, lemon sponge, almond, vanilla sabayon
- Bramley Apple Risotto

Petit fours and coffee

Please note the plated dinner menus vary on a regular basis in keeping with seasonal changes, for example, the menu above is suitable for spring time.

The sample menu shows various selections on offer. One option per course will be chosen by our catering team and the appropriate wine will be selected to compliment your menu choice.

Our catering team offer a wide range of themed buffet dinners. egs: Noodle Bar, Falafel Street, The Mexican Kitchen, Handmade Pizza or British Pub Food.

Please contact your conference coordinator for further information.

**Chef’s Table | from £52.95 (minimum numbers 5)**

Our Executive Chef and his team will personally create a one-off bespoke tasting menu just for you, from 3-7 courses. They will be cooked live in front of you, with each dish explained in detail. For further information please contact the Conference Office.

Please note all prices are exclusive of VAT.
Evening Finger Buffet

Please note the following options can be served in your meeting room in TBEC, Egrove Park or the dedicated area in the East Wing entrance hall at Park End Street.

Sample menu 1 | £10.20 (minimum numbers 5)
- Homemade chicken and tarragon sausage roll with tomato chutney
- Vegetable samosa with mango chutney (V)
- Pea and smoked cheddar tartlets (V)
- Thai king prawn skewer with lime dip
- Glazed mini Cumberland sausages
- Includes juice and water

Sample menu 2 | £15.95 (minimum numbers 5)
- Crispy pork belly with smoked apple puree, micro watercress
- Braised chicken and tarragon fritter with lemon aioli
- Salmon and spring onion cake with celeriac remoulade
- Mini butternut squash, sun blush tomato, sage and parmesan pot pie
- Suffolk chorizo, king prawn and cauliflower kebab, salsa verde
- Cardamom and pistachio cake, white chocolate ganache
- Includes juice and water

Please note all prices are exclusive of VAT.
Canapés & Nibbles

Canapés  Sample menu  |  £19.95 (minimum numbers 20)
• Sweet potato, smoked cheddar and chilli cake, sour cream dip (v)
• Chicken and tarragon rillettes, walnut bread
• Home-cured sea trout, beetroot puree, rye bread
• Confit duck, orange and spring onion tartlet
• Whipped Oxfordshire blue, fig chutney (v)
• Chocolate and salted caramel tart
• Includes juice and water

Nibbles selection  Sample menu  |  £5.20 (minimum numbers 5)
• Kettle chips
• Paprika tortillas
• Vegetables crisps
• Harissa mixed nuts
• Japanese rice crackers
• Marinated olives
• Fried and salted broad beans
• Includes juice and water

Please note all prices are exclusive of VAT. Please note the menus may vary in keeping with seasonal changes. Minimum numbers may apply.
The Garden Room

A brand new addition to the main building with lovely views of the private gardens. Dining for 60 delegates. Drinks Packages, other menus and themes available upon request.

**High Tea**  | £19.95 (minimum numbers 10)
- Mature cheddar, pickle and vine tomato bloomer (v)
- Smoked salmon, crème fraiche and wild rocket bagel
- Free range egg and cress
- Pork and leek sausage roll
- Cornish crab, watercress and chive tartlet
- Mini scones with clotted cream and preserve
- Selection of mini cake bites
- Fresh fruit platter
- Selection of teas and coffee
- Juices, still and sparkling water

**RokaMama**  Sample menu  | from £19.95 (minimum numbers 20)
- Teriyaki salmon
- Coriander & chicken
- Sticky sesame Tofu (V)
- Noodles
- Asian broth
- Rokamama house sauce
- Chilli, coriander, peanuts, lime
- Broccoli & cashew salad
- Asian slaw
- Shrimp crackers

Please note all prices are exclusive of VAT.
Please note the menus may vary in keeping with seasonal changes.
Minimum numbers may apply.
The Garden Room
(continued)

**Falafel Street** | from £19.95 (minimum numbers 20)
- Shawarma Chicken
- Beef Kofta
- Falafels (V)
- Barout del Batata, slow cooked Lebanese Lamb
- Briam vegetable stew with grilled halloumi (V)
- Tabbouleh
- Mjaddarah
- Fattoush salad

- Cucumber Laban
- Harrisa paste
- Charmella houmous
- Baba ganoush
- Pitas, flat bread, kobez

Please note all prices are exclusive of VAT.
Please note the menus may vary in keeping with seasonal changes.
Minimum numbers may apply.
Our catering team offer a wide range of functions both indoor and outdoor. Please see below an example of our popular BBQ and High Tea menu:

**BBQ | £28.00 (minimum numbers 20)**
- Marinated rump steaks with garlic and pink peppercorns
- Chorizo, king prawn, black olive and red pepper kebabs
- Cajun rubbed chicken fillets
- Stuffed romano peppers with feta, mint and balsamic red onion
- Halloumi, chestnut mushroom and yellow courgette spiedini
- Assorted breads including pittas and rolls
- Selection of sauces
- Little gem and radicchio cesar salad
- Three tomato salad with basil and capers
- Warm new potatoes with lemon and parsley dressing
- Local Oxford strawberries with chantilly cream and micro mint leaves

**Drinks**
- Selection of teas and filtered coffee
- Still and Sparkling Water
- Selection of juices
- Alcohol packages are available upon request. Please contact the conference office for further information.
Garden Party packages

Please note the packages are available at both Park End Street and Egrove Park Venues. Wet-weather options will be available.

**BBQ** | £28.00 (minimum numbers 20)
- Marinated rump steaks with garlic and pink peppercorns
- Chorizo, king prawn, black olive and red pepper kebabs
- Cajun rubbed chicken fillets
- Stuffed romano peppers with feta, mint and balsamic red onion
- Halloumi, chestnut mushroom and yellow courgette spiedini
- Assorted breads including pittas and rolls
- Selection of sauces
- Little gem and radicchio cesar salad
- Three tomato salad with basil and capers
- Warm new potatoes with lemon and parsley dressing
- Local Oxford strawberries with chantilly cream and micro mint leaves

**High Tea** | £19.95 (minimum numbers 10)
- Mature cheddar, pickle and vine tomato bloomer (v)
- Smoked salmon, crème fraiche and wild rocket bagel
- Free range egg and cress
- Pork and leek sausage roll
- Cornish crab, watercress and chive tartlet
- Mini scones with clotted cream and preserve
- Selection of mini cake bites
- Fresh fruit platter
- Selection of teas and coffee
- Juices, still and sparkling water

Drinks packages are available upon request to complement your catering option such as Pimm’s and Prosecco, cocktails, mocktails, beers and spirits.

Garden games are positively encouraged for your garden party event and we have lots to choose from including croquet and giant Jenga!

Please contact the conference office for further information.

Please note all prices are exclusive of VAT.
Refreshments

Package served in dedicated Refreshment Areas*  (Sample menu) | £4.10
Please note a minimum number for service applies. Please speak to the conference team.

Drink Refreshments
- Self-service coffee and filtered coffee
- A selection of teas
- Still and Sparkling Vivreau water

Arrival
- Energiser Shots
- Homemade granola, Greek yogurt, fresh mango
- Selection of Mini Pastries

Mid-morning Break
- Selection of biscuits

Afternoon Break
- Selection of cakes

Refreshment Areas*
- TBEC, Park End Street: Skoll Foundation Club Room
- Egrove Park: Common Room and Lounge

If you book refreshments in a meeting room, the following exclusions apply:
- Energiser shots
- Granola and yogurt

All served with fresh fruit
Refreshments
(continued)

Refreshments Served in the Meeting Room* | £2.90 (minimum numbers 5)
• Tea / coffee
• Water
• Biscuits

Refreshments Served in the Meeting Room* | £2.75 (minimum numbers 5)
• Tea / coffee
• Water

Please note all prices are exclusive of VAT.
Please note price based on per serving throughout the day.
Quality, variety and choice are the essentials of our cuisine, complemented by a professional and friendly service.

Oxford Saïd holds the Soil Association’s Food for Life Catering Mark. We were one of the first business schools to achieve this, which is something we are immensely proud of.

The focus of the award-winning catering team at Oxford Saïd is on the quality and standard of the food offering, with locally sourced British produce, and sustainably sourced fish.

All meat is from farms which satisfy UK animal welfare standards.

We ensure all of our fish suppliers are accredited by the MCS (Marine Conversation Society). This means that we can claim our fish suppliers only catch sustainable fish in a sustainable way (line/rod) meaning no other species are caught as a by-product.

The catering team are fully equipped to deal with any allergen or dietary requirements and are consistently finding new and innovative ways to accommodate these requirements such as the “free from” range. We believe food and drink are essential to the success of any event. Please ask a member of the conference team if you have a food allergy or intolerance and require information about ingredients.

For further information please contact the Conference@OxfordSaïd team:

Tel: 01865 288846
Email: conference@sbs.ox.ac.uk
Website: www.sbs.oxford.edu/conference

All information is correct at time of going to press. Please check our website for the most up-to-date information.