



Hospitality Brochure 2017 – 2018

Award Winning Catering from Oxford Saïd

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Please note all prices are exclusive of VAT.

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

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

Breakfast

 Dining Room Breakfast £11.60

- 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 Suffolk 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 'Teapigs' herbal teas
- Selection of 'Down to Earth' coffee
- Still and Sparkling Water
- Apple and Orange Juice

Please note all prices are exclusive of VAT.

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

Breakfast

Continental £8.80

- 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 'Teapigs' herbal teas
- Selection of 'Down to Earth' coffee
- Apple and orange juice
- Still and sparkling water

Healthy Start Breakfast Board £8.80

- 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 'Teapigs' herbal teas
- Selection of 'Down to Earth' coffee
- Apple and orange juice
- Still and sparkling water

Please note all prices are exclusive of VAT.

Breakfast Continued

Breakfast Sliders

£8.80

- Bacon crusty roll and Cumberland sausage baguette
- Portobello mushroom and Fried free range egg crusty roll (v)
- Fresh fruit

- Selection of 'Teapigs' herbal teas
- Filtered 'Down to Earth' coffee
- Apple and orange juice
- Still and sparkling water

Please note all prices are exclusive of VAT.

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

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

Dining Room 2 Course Lunch

Sample Menu

£19.15

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.

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

Lunch

Cold Fork Buffet - Antipasti £16.70

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)

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
- Refreshments

Buffet Lunch £15.30

Sample Menu

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 'Teapigs' herbal teas, filtered 'Down to Earth' coffee, Apple and orange juice, Still and sparkling water.

Please note the menus may vary in keeping with seasonal changes.

Please note all prices are exclusive of VAT.

Lunch

■ Premium Deli Lunch £11.95

- 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

■ Classic Deli Lunch £11.00

- Free range egg and mustard cress wholemeal bread (v)
- Pole caught tuna mayonnaise and watercress baguette
- Mature cheddar, pickle and vine tomato bloomer (v)
- Coronation chicken and cucumber white bread
- Smoked salmon, crème fraiche and wild rocket bagel

■ Wraps & Rolls Lunch £11.20

- 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 'Teapigs' herbal teas, filtered 'Down to Earth' coffee, Apple and orange juice, Still and sparkling water.

Dining Room Plated Dinner:

Sample menu: Three Course Meal with Wine

£50.95

Season: Spring

- Home-made bread and butter

Starters

- Home Smoked Salmon
- Crispy quail's egg, local asparagus
- Asparagus Veloute
- Oven dried tomato, duck egg, parmesan and sesame shard
- Chargrilled Baby Leeks, Free Range Hen Egg
- Crispy chicken skin, pickled mushrooms

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
- Cinnamon cream and shortbread
- Popcorn Sherbet
- Chocolate and pecan shortbread, candied pecans
- 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. Please contact your conference coordinator for further information.

Please note all prices are exclusive of VAT.

Evening Finger Buffet

Sample menu

£15.30

- 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.

Canapes

Sample menu

£19.15

- 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

£4.95

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

Refreshment Package

■ The following package is served in dedicated refreshment areas:

£3.90

All Day Drink Refreshments

- Self-service coffee and filtered coffee
- A selection of herbal 'Teapigs' traditional teabags and loose tea
- 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*

- West Wing, Park End Street: Skoll Foundation Club Room
- Egrove Park: Common Room and Lounge

*Please note: if you have booked refreshments in a meeting room, the following exclusions apply:

- Energiser shots
- Granola and yogurt

All served with fresh fruit.

Please note price based on per serving throughout the day.
Please note all prices are exclusive of VAT.

Refreshments Served in the Meeting Room

£2.80

- Tea / coffee
- Water
- Biscuits

Refreshments Served in the Meeting Room

£2.55

- Tea / coffee
- Water



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

£19.15

- 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 Ceasar 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 'Teapigs' herbal teas and 'Down to Earth' filtered coffee
- Still and Sparkling Water
- Apple and Orange Juice

High Tea

£19.15

- 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 'Teapigs' herbal teas and 'Down to Earth' coffee
- Apple and orange juice, Still and sparkling water

Please note all prices are exclusive of VAT

Saïd Business School
University of Oxford
Park End Street
Oxford, OX1 1HP
United Kingdom



Saïd Business School

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 Conservation 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

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