



# *St Anne's College*

*Catering Brochure 2024/25*







# St Anne's College Catering

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# St Anne's College Catering

At St. Anne's College we are very aware of the need to look after the environment. We are mindful of sustainability and work towards an ethos based around seasonal food and sustainably sourced ingredients.

Our chefs pride themselves in creating delicious & imaginative seasonal menus with emphasis on fresh ingredients and sustainability, sourced locally whenever possible.

From large events to small private dinners, our dedicated and experienced team of Chefs are keen to advise and create your menu using what's available to them at the time and you to enjoy food of the highest quality and our friendly, courteous front of house team will offer advice on matching wines too. Please inform us of any food preferences, allergies or intolerances as soon as possible and we will endeavour to accommodate your requirements.

Please note – As our priority is sustainable sourcing and we are committed to using fresh, seasonal produce whenever possible, we require confirmation of final numbers, menu choices and dietary requirements 14 days in advance of your event.

If you are organising a conference or a meeting we can offer hot or cold buffets, working lunches, barbeques, fine dining lunches and dinners as well as morning coffees, afternoon teas and drinks receptions, these can all be catered for in various locations around the College site.

Location of meals especially lunches may vary and will be advised on the day of your event of the location – Dining Hall, Ruth Deech Building (RDB) or Quad Marquee(summer only).

The main dining areas are shared spaces with all other guests and separate tables will be reserved for each group. There is an additional fee for exclusive use of these areas and the conference and events team will be happy to advise on this.

If staying with us as a conference or B & B guest, you can also enjoy our delicious home cooked or packed breakfasts that varies daily – this will be available from Dining Hall, unless you have booked a working breakfast and our Conference & Events team will advise the private location at the time of booking.

STACS is our coffee shop onsite which can be booked by conference organiser in advance for delegates to 'chill out' in the evenings. Coffees, cakes and a small range of wines and beers are available. (Please note – there will be a £50 deposit for this option that will be refunded if delegates make purchases to this amount)

College Bar – this like STACS can be booked by conference organisers in advance for the evening where delegates can relax over a pint or G & T whilst challenging colleagues to a game of table football or quietly reflecting on the days course. (Please note – there will be a £50 deposit for this option that will be refunded if delegates make purchases to this amount)The bar can also be pre – booked for a drinks reception before dinner too.

Roof garden – This area can be pre booked (exclusive use – 15 – 20 people max.) for a unique drinks reception with views over the surrounding area.

We have many more options available so please take the time to browse through our Catering Conference Pack and hope you find something here to suit your needs, if you have any questions about anything our professional catering team are happy to advise and help you on what would work well for your event.

Regular catering choices include:-

- Breakfast – self-service from the Dining Hall – 07.30 – 09.00hrs – a selection of both hot and cold breakfast items available
- Tea, coffee & biscuits – served close to your meeting room at times of your choice.
- Lunch – Hot or cold buffet – served from 1230 – 1330hrs
- Dinner – Family service – served at your table at 19.00hrs
- Drinks Receptions and Formal Dinners
- Wines to accompany lunches and dinners as required.
- Supplementary items – Pastries, scones, cakes, fruit basket/platter, fruit juice are also available on request.





# Sustainability at St Anne's

## Local produce

We champion local produce using it wherever possible. We work closely with Good Food Oxfordshire to procure from local farms such as Oxford City Farm and Black Land Organics.

## Italian deli

Our Italian produce comes from Table@Vallebona. Stefano Vallebona sources only from independent artisan producers around Italy

## Fish

Our seasonal fresh fish is supplied by Stickleback who pride themselves on the relationships they have with many suppliers, processors and individual - fisherman in every corner of the United Kingdom, with buyers in various port markets.

## Cooking oil

Our cooking oils are supplied by Olleco, industry leaders in sustainably reusing used oils for biodiesel. The exceptional quality of their biodiesel can completely replace fossil-derived diesel giving an 88% reduction in greenhouse gases.

## Chocolate

The chocolate we use in our desserts is recognised for 100% sustainable farming and is cocoa horizons certified.

## Cheese

We use British cheeses from The Jericho Cheese Company sourcing only independent produced cheese around the UK, Italian cheeses from Table@Vallebona who select cheeses from independent artisan producers, other UK cheese and Spanish from Fisher & Woods.

## Keep cups

We offer keep cups. There is enough plastic in 20 disposable cups to make 1 keep cup.

## Kitchen

Our main kitchen where 95% of the food is cooked and prepared is fully electric. Powered by Scottish Power's 100% renewable sourced energy tariff.

## Imported vs UK produce

We consider miles traveled by produce not only for environmental reasons but the quality of the produce after the journey. If something cannot be produced in the UK then this is when we look to imported produce with aim to keep the origin as close to the UK as possible.

## Coffee

UE Coffee supplies our coffee who source beans ethically around the world.

## Milk

We only use milk that is British Red Tractor certified.

## Meat

The meat we use is mainly sourced from local family run butchers Alden's. We only source red meat reared in the UK, some of which is reared on the Alden's family farm. The poultry we use is also UK reared. Only corn fed chicken, duck and guinea fowl is imported from France.

## Fresh eggs

All of our fresh eggs are British free-range from Mayfield Farm in Oxfordshire just 11.4 miles away.

# *Breakfast at St Anne's*







# Breakfast

A daily changing hot menu alongside continental options served through our Dining Hall servery for £6.00 pp

*Please note all prices are exclusive of VAT*

## Sample menu

- Vegetable sausage
  - Alden's pork college sausage
  - Smoked back bacon
  - Scrambled egg
  - Grilled tomato
  - Hash brown
  - Baked beans
- 
- Toast
  - Croissants
  - Pain au chocolat
  - Porridge
  - Cereals
  - Fruit salad
  - Whole fruit
  - Yoghurts



# *Lunch at St Anne's*







## Cold buffet

Consists of a selection of cold meats, cheeses, salads, breads, condiments.

Minimum of 15 people - £25.24pp

Please note all prices are exclusive of VAT

## Sample menu

- Cooked and cured meats, including produce sourced locally from butchers and producers as well as produce sourced from independent artisan producers around Italy and Spain.
- Cheeses including produce sourced around the UK by Jericho Cheese Company, Italy by Table at Vallabona's and elsewhere by Fisher & Woods.
- Vegetarian and vegan options made where possible with locally sourced produce.
- Complimenting seasonal compound salads.
- Mixed leaf salad.
- Variety of fresh and dried artisan breads.
- Table condiments such as sauces, pickles & chutneys.

## Supplementary

- Dessert board – additional £5.05pp

Served with fruit juice, still & sparkling water, coffee and a selection of tea





# Hot buffet

Consists of meat and vegetarian hot item complimented with a selection of salads, breads, condiments.

Minimum of 15 people - £25.24pp

*Please note all prices are exclusive of VAT*

## Sample menus

- Summer squash & butterbean stew, trofie pasta, local greens.
- Slow cooked lamb ragu, trofie pasta, local greens..
- Complimenting seasonal compound salads.
- Mixed leaf salad.
- Variety of fresh and dried artisan breads.
- Table condiments such as sauces, pickles & chutneys.

Or

- Thai massaman tofu curry, steamed rice, bok choi.
- Thai red chicken curry, steamed rice, bok choi.
- Complimenting seasonal compound salads.
- Mixed leaf salad.
- Variety of flat bread and crackers.
- Table condiments such as sauces, pickles & chutneys.

## Supplementary

- Dessert board – additional £5.05pp

Served with fruit juice, still and sparkling water, coffee and a selection of teas



# Light Lunches

Please note all prices are exclusive of VAT



## Sandwich & wrap sharing boards

Minimum of 15 people - £11.62pp

A selection of sandwiches and wraps and served with selection of fresh fruit, fruit juice, still and sparkling water, coffee and a selection of teas

## Supplementary

- Dessert board – additional £5.05pp

## Tapas sharing boards (only during vacation period)

Minimum of 15 people, maximum 30 people - £18.93pp

A meat or vegetarian option as standard, including a selection of easy to pick at and mindfully sourced cured meats, marinated vegetables, cheeses, artisan dried breads and such alike. Served with fruit juice, still and sparkling water, coffee and a selection of teas.







# Dessert boards



Prepared by our Pastry Chef, a selection of supplementary home made desserts for you to add on to your lunch options.

**Dessert board – minimum of 15 people -  
£5.05pp**



# *Dinner at St Anne's*







# Family Service

As the name implies this is a dinner that is laid out on your dining table for you to help yourselves.

Minimum of 15 people - £36.66pp

*Please note all prices are exclusive of VAT*

## Sample menu

(V) Sumac marinated feta parcel.  
Sumac grilled chicken breast with herb yoghurt.  
Local tomato & basil salad with black olive crumb.  
Spiced chickpea pearl barley.  
Roasted broccoli.

Mango & coconut delice.

Served with still and sparkling water with coffee at the conclusion.

## Supplementary

A full wine list is available on request, please ask our Conference and Events team for more details





# Drinks reception

A choice of either champagne, sparkling wine or still wine

Champagne reception	£26.00/person
Sparkling wine reception	£10.00/person
Red and white wine reception	£9.00/person

All receptions include a selection of fruit juice, still and sparkling water and sparkling presse

## Supplementary

A selection of beers and ciders can be added to any of the receptions above and will be charged on a sale or return basis.

- Non Alcoholic Beer 330ml - £2.29
- Peroni 330ml - £3.17
- Jug of Pimms 1.5L - £17.08
- Luscombe Elderflower Bubbly 270ml - £2.29
- Luscombe Sicilian Lemonade 270ml - £2.29
- Jug of Orange Juice 1L - £2.63

*Please note all prices are exclusive of VAT*





# Canapes

Canapes - Minimum of 15 people  
£11.39pp for 3 canapes per person  
£18.93pp for 5 canapes per person

*Please note all prices are exclusive of VAT*

Menus to be designed by the chefs on the day of the event.

## Sample menus

Ham & cheese croqueta  
Potato tortilla pintxo  
Smoked salmon & cream cheese blini

Sobrasada on pumpernickel  
Quail egg, olive & anchovy pintxo  
Smoked mackerel pate

Fig & ham pintxo  
Aubergine caviar croute  
Smoked trout & lime on toast





# Fine dining

Our menus will vary throughout the year in keeping with seasonal changes and availability. Please ask our Conference and Events team for a recommendation of menu choice from our Head Chef & we have a full wine list if you wish to choose your wine at a supplementary cost.  
Minimum of 15 people - £38.08 for 2 courses or £52.37pp for 3 course

*Please note all prices are exclusive of VAT*

## Sample menus

### Chefs seasonal market menu.

Designed near date of your booking, a three course menu created by our chefs, mindful of sustainability and inclusive of seasonal produce available on the market at the time of your booking.

### Plant based menu.

Cured celeriac, confit fennel, vegan feta stuffed courgette flower.

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Harissa roasted aubergine, buck wheat tabbouleh, coconut yoghurt.

~

Lemon verbena panna cotta with grilled peaches.

### Land & sea menu.

(V) Salmorejo, pan fried king oyster mushroom, sherry vinegar soaked sultana & toasted pine kernel salsa.

Salmorejo, pan fried Seabass, sherry vinegar soaked sultana & toasted pine kernel salsa.

~

(V) Courgette & feta fritters, romesco sauce, black garlic ketchup, potato rosti, kohlrabi.

Preso Iberica, romesco sauce, black garlic ketchup, potato rosti, kohlrabi.

~

Chocolate mousse, Pedro Ximenez gel, toasted pine kernel ice cream.





# Barbecues

We have 2 BBQ options to choose from, these are our Premium BBQ or our Everyday BBQ.

Minimum of 20 people – Everyday £25.24pp – Premium £35.96pp

## Sample menus

### Premium BBQ

Zaatar lamb steak & Lebanese chicken.  
Marinated halloumi and courgette kebabs.  
Complimenting seasonal compound salads.  
Mixed leaf salad.  
Variety of fresh and dried artisan breads.  
Table condiments such as sauces, pickles & chutneys.

### Everyday BBQ

Alden's beef burger & peri peri chicken.  
Falafel burger.  
Complimenting seasonal compound salads.  
Mixed leaf salad.  
Variety of fresh and dried artisan breads.  
Table condiments such as sauces, pickles & chutneys.

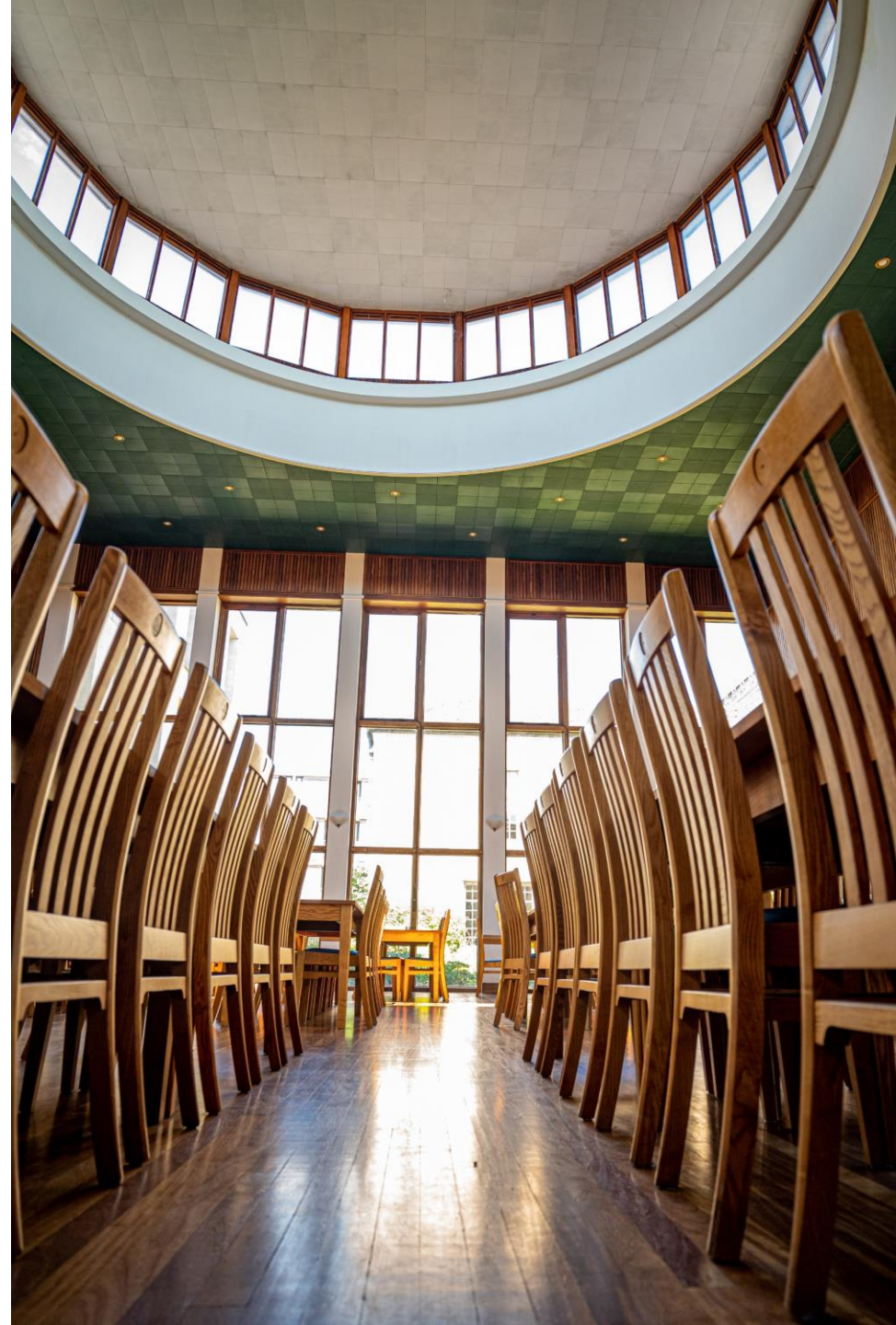
### Supplementary

Desserts board – additional £5.05pp.

*Please note all prices are exclusive of VAT*



*Additional*







# STACS

Monday – Sunday  
6:00pm – 8:00pm  
(Pre – booked)

In our coffee shop STACS, we have paninis, toasties, pizza, an assortment of cakes, a selection of coffees and teas and a small selection of bottled beers, wines and soft drinks.

If you feel that your delegates may like to make use of this facility in the evenings, please let the Conference & Events team know at the time of booking and we will happily open this facility for you and your delegates. (Please note – there will be a **£100 deposit** for this option that will be refunded if delegates make purchases to this amount) STACS will be open from 6pm – 8pm (or times that suit you) for either eat-in (limited seats available) or takeaway for food and drink purchases but can remain available after these times for you to continue to sit and relax. Payments can be taken from individual delegates by card (credit/debit), St. Anne's is a cash free college, or if you would like the cost added to your main invoice this is also an option.

Please note, as previously mentioned, STACS will only be open if booked in advance of the commencement of your conference and please remember to advise us if the cost is to be added to your main account or your individual delegates are to be charged.

We look forward to seeing you and your delegates soon,  
St. Anne's Catering Team



# STACS - Drinks

## Hot drinks

Americano	£2.20/£2.85
Espresso	£2.05/£2.70
Capuccino	£2.95/£3.35
Latte	£2.95/£3.35
Mocha	£2.95/£3.35
Tea	£2.15
Hot chocolate	£2.95

## Beers/Wine/Soft Drinks

Prosecco (Qtr)	£6.30
Pinot Grigio, R&R (Qtr)	£5.05
Sauvignon Blanc, R&R (Qtr)	£5.05
Cabernet Sauvignon, R&R (Qtr)	£5.05
Shiraz, R&R (Qtr)	£5.05
Peroni Beer	£3.80
Non Alcoholic Beer      330ml	£2.75
Coke bottle	£2.10
Harrogate still water	£1.50
Luscombe Elderflower	£2.75
Luscombe Lemonade	£2.75



# STACS - Food

## Cakes / Pastries

Barefoot Brownie	£4.95
Barefoot Tray Bakes	£4.35
Muffins	£2.85
Cookies	£2.05

## Toasties'

Ham & cheese	£2.70
Cheese & tomato	£2.70

## Baguettes/Paninis

Homemade baguettes	£4.10
Homemade paninis	£6.00

## Pizzas

Our sourdough based pizzas are available for pre order only. We will provide a menu for you to choose from ahead of time to ensure your delegates get the best experience at the point of service.

From £9.70

*Please note all prices are inclusive of VAT and subject to change in STACS*





## College bar

### Dear Conference Organiser,

The College bar can be requested prior to your event taking place, giving your delegates a place to chill out together in a unique student bar environment!(Please note – there will be a **£100 deposit** for this option that will be refunded if delegates make purchases to this amount)

It has an extensive range of draught and bottled beers, spirits and soft drinks, at prices cheaper than the local pubs, which can be supped whilst challenging colleagues to a game of pool, table football, darts or just chilling watching tv or listening to the juke box.

The bars normal opening hours are 1900 – 2300hrs with 20 mins drinking up time, however we can offer flexible opening (booked prior to the start of your event), for example you may want to offer your guests a pre-dinner drink before dinner rather than giving a more formal drinks reception.

There is the option of either adding the cost of the drinks to your main account/invoice or if you prefer and funds are tight, we can take payment from your individual guests via credit/debit card only as we are a cash free College.







# Wine list 2024/25

## RED & WHITE WINES

House wines will be charged on “sales or return” basis and prices range between £14 - £21. A full wine list is available upon request.

## SPARKLING & CHAMPAGNE

Sparkling wines will be charged on “sales or return” basis and prices range between £20 - £37.

A full wine list is available upon request.

## BAR LIST

Non Alcoholic Beer 330ml - £2.29

Peroni 330ml - £3.17

Jug of Pimms 1.5L - £17.08

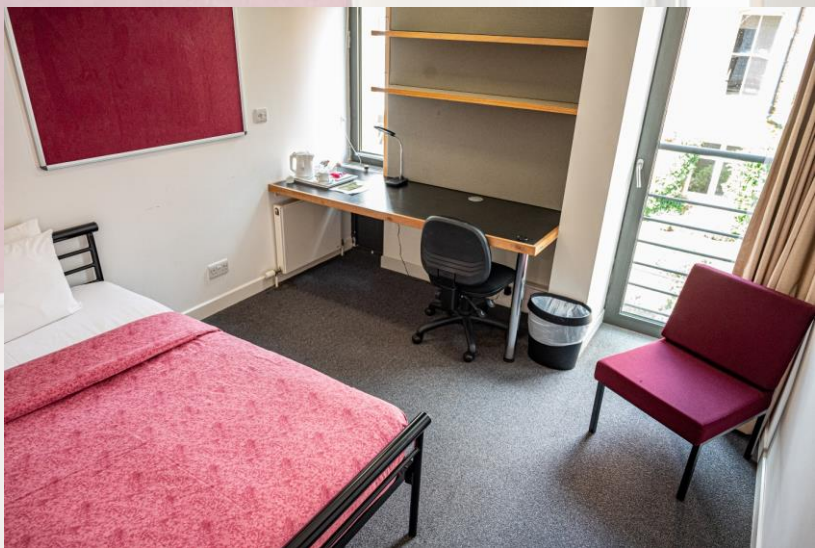
Luscombe Elderflower Bubbly 270ml - £2.29

Luscombe Sicilian Lemonade 270ml - £2.29

Jug of Orange Juice 1L - £2.63

*Please note all prices are exclusive of VAT*





# Accommodation







# Charges 2024/25

*Please note all prices are exclusive of VAT*

## BED & BREAKFAST

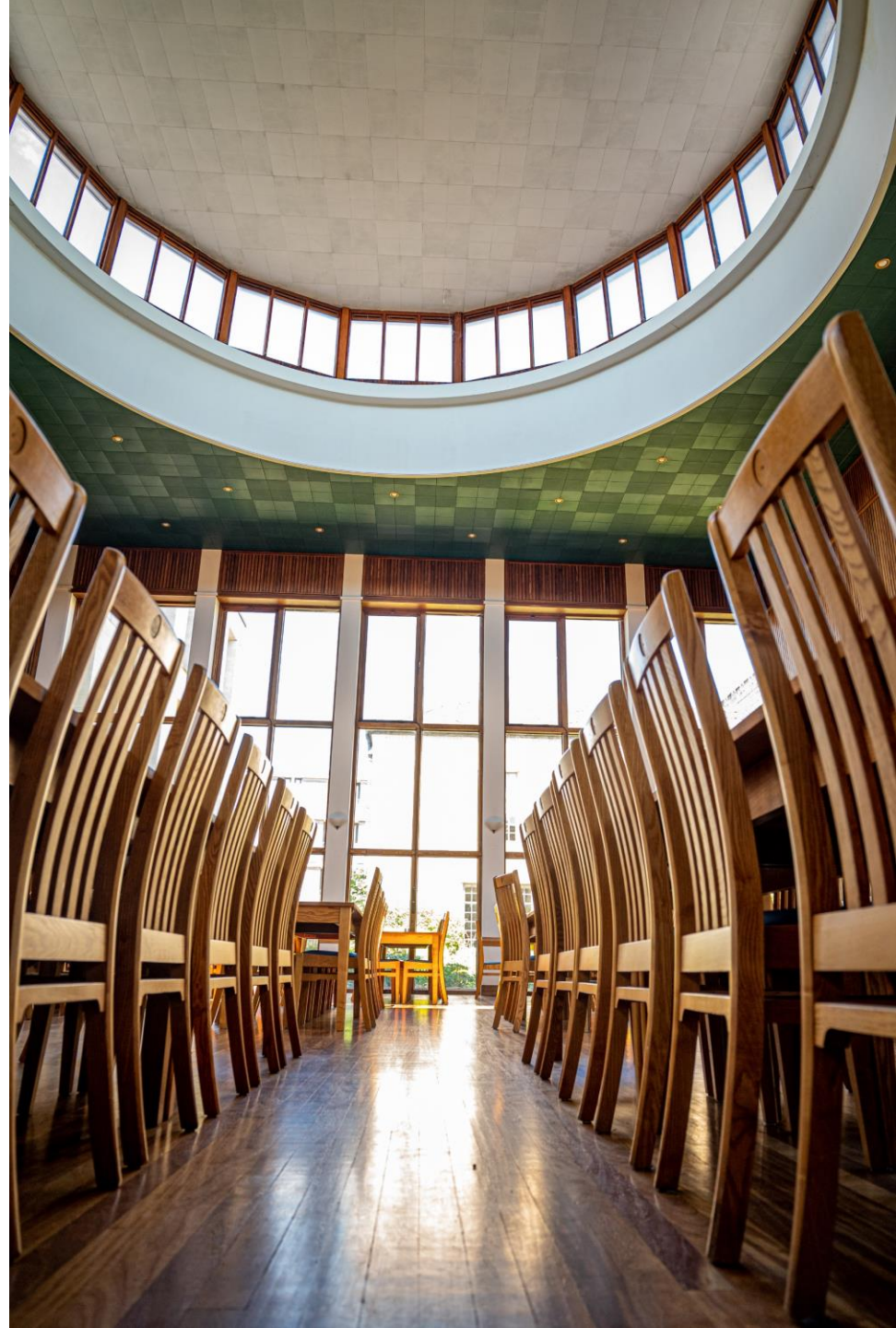
Single Standard Room	£53.98
Single Washbasin Room	£60.35
Single Ensuite Room	£95.06
Twin Ensuite Room	£121.06

## VISUAL AIDS

Data Projector	£80.00
Laptop	£80.00
College Posterboards	£20.00
OWL Device	£200.00

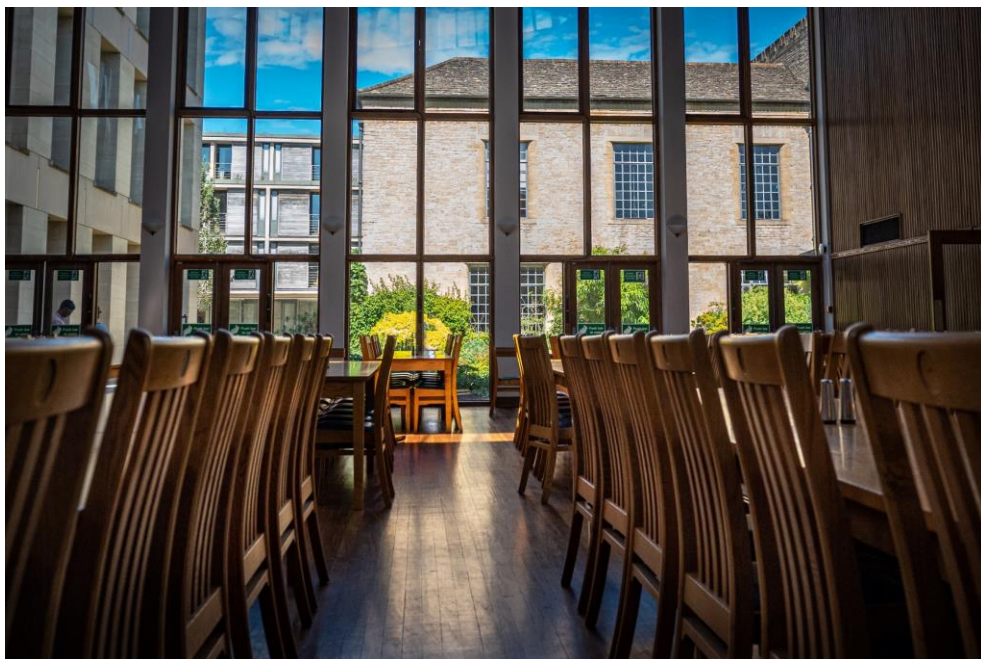
## LECTURE / SEMINAR ROOMS (PER DAY)

Mary Ogilvie Theatre (inclusive of basic AV)	£999.00
Tsuzuki Lecture Theatre (inclusive of basic AV)	£806.00
Danson Room	£127.00
Seminar Room 1 (inclusive of plasma screen)	£266.00
Seminar Room 3	£184.00
Seminar Room 4	£127.00
Seminar Room 5 (inclusive of plasma screen)	£266.00
Seminar Room 6 (inclusive of plasma screen)	£215.00
Seminar Room 7 (inclusive of plasma screen)	£316.00
Seminar Room 8 (inclusive of plasma screen)	£316.00
Seminar Room 9 (inclusive of plasma screen)	£316.00
Seminar Room 10 (inclusive of plasma screen)	£316.00
Seminar Room 11 (inclusive of plasma screen)	£316.00
Outreach Room/Roof Garden (inclusive of plasma screen)	£266.00
Research Office 2	£127.00





# Charges 2024/25



*Please note all prices are exclusive of VAT*

## DRINK RECEPTIONS

Champagne Reception	£26.00
Sparkling Wine Reception	£10.00
Red & White Wine Reception	£9.00

## SUPPLIMENTARY

**Prices are subject to change**

Non Alcoholic Beer 330ml	£2.29
Peroni 330ml	£3.17
Jug of Pimms 1.5L	£17.08
Luscombe Elderflower Bubbly 270ml	£2.29
Luscombe Sicilian Lemonade 270ml	£2.29
Jug of Orange Juice 1L	£2.63

## LIQUID REFRESHMENTS

Tea & Coffee	£2.71
Tea & Coffee with Biscuits	£4.52
Tea & Coffee with Cake	£7.77
Tea & Coffee with Danish Pastries	£7.77
Tea & Coffee with Scones, Jam & Cream	£7.77
Fruit Bowl	£1.41
Cut Fruit Platter	£3.59

## LUNCH

Cold Buffet	£25.24
Hot Buffet	£25.24
Sandwich Trays	£11.62
Tapas Sharing Trays	£18.93
Supplementary Desserts	£5.05

## PRE DINNER

Canapes 3 per person	£11.39
Canapes 5 per person	£18.93

## DINNERS

Family Service Dinner	£36.66
Fine Dining 3 Course	£52.37

## BARBECUES

Everyday Barbecue	£25.24
Eastern European Grill	£35.96