

BARNSLEY FC



Oakwell Stadium



CONFERENCE
& EVENTS

Interactive Menu

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For all conference & event enquiries and bookings or to make an appointment to view our facilities please contact Olivia Hanvey, Conference & Events Team on 01226 211555.



introduction

Conference & Events At The Oakwell Stadium

The Conference and Events facilities available at Oakwell Stadium, Barnsley can accommodate lunches and dinners from 10 to 250 people. The 3 conference rooms provide the facility for conference organisers to arrange meetings from 10 to 200. The 3 conference and 12 Executive Boxes offer the largest facilities in the area.

The Conference & Events team are eager to offer a tailored service to all of our clients, old and new with a philosophy of offering a bespoke service .It is this personal service that will set us apart from other venues.

Conference and events are managed and operated in partnership with Barnsley Football Club by Event Management Catering (EMC). EMC has already won an impressive range of catering contracts across the North of England including KC Stadium, Hull and Galpharm Stadium, Huddersfield.

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room specifications

ROOM	Level	Dinner Dance	Dinner Only	Theatre Style	Reception & Buffets	Board Room	Natural Light	Power Points
Silkstone	3	N/A	40	20	50	15	Yes	Yes
Stanborough	3	N/A	40	30	50	20	Yes	Yes
Cawthorne	3	N/A	30	50	50	30	Yes	Yes
Legends	3	130	150	200	250	30	Yes	Yes
Executive Boxes 1-12	3	N/A	10	10	N/A	10	Yes	Yes

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conference day delegate rate

We are pleased to offer the following day delegate package shown below. The package is extremely flexible and we would welcome the opportunity to adapt them to suit your own conference or event.

Delegate Rate

£25.00 PER PERSON INCLUDING VAT

To Include:

Main Meeting Room Hire
3 Servings of Tea, Coffee & Biscuit Service
6 Item Finger Buffet Lunch, served in your Meeting Room
Jugs of Iced Water
Overhead Projector & Screen
Flipchart & Pens
Free Parking

* Please request the use of Equipment when booking *

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exhibition room hire rates

Room	Day Rate	Half Day / Evening Rate
Silkstone & Stainborough	£125	£90
Silkstone Only	£75	£75
Stanborough Only	£75	£75
Cawthorne	£150	£100
Legends	£350	£250
12 Executive Boxes	£75	£75

Day rates are based on 8.00am – 6.00pm usage.
Hours outside of these are priced on application.
Evening rates are based on a 6.00pm – midnight basis.
Set up charges are priced on application
Room rates shown are valid until June 2008.
All prices are inclusive of Vat.

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We passionately strive to provide
the widest range of options for
your conference lunch or
private banqueting event.

the menus

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For conferences, we offer either a hot two course lunch or, if you prefer, an extensive selection of buffet items, tailored to your individual requirements.

An example of our lunch options is enclosed so as to provide a flavour of what is available, together with a copy of our buffet selectors for both vegetarians and non vegetarians alike, giving organisers the option to choose their personal favourites.

Our Buffet and Banqueting selectors are shown not to be restrictive, but to present an indication of the menu style. We, as the Conference & Events team will always adopt a policy of flexibility to meet clients needs whether these are dietary requirements of specific requests.

We have provided a separate vegetarian buffet for you to choose from, enabling your vegetarian guests to enjoy from a buffet especially chosen for them.

[Finger Buffet Menu Items](#)
[Vegetarian Finger Buffet Selection](#)
[Healthy Option Finger Buffet Selection](#)
[Banqueting Menu Selector A](#)
[Banqueting Menu Selector B](#)
[Banqueting Menu Selector C](#)

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menu selection

DAY DELEGATE FINGER BUFFET

A Selection of various filled Sandwiches on Danish Bloomer Bread

Individual Pepperoni Deep Filled Pizzas

Lamb Samosa & Minted Yoghurt

Smoked Salmon Encroute Appetiser

Oven Roasted Chicken Drumsticks

Deep Fried Potato Wedges with Garlic Mayonnaise

Mini Melton Mowbray Pork Pies

Roasted Tomato & Basil Quiche

Sausage Rolls

Chicken Satay

Chilled Salad Bar Selection – Including:

Coleslaw

Potato Salad

Green Salad

Pasta Salad

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A Selection of Mini Desserts

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menu selection

VEGETARIAN BUFFET MENU SELECTION

A Selection of Various Filled Sandwiches on Danish Bloomer Bread

Deep Fried Potato Wedges with garlic Mayonnaise

Spinach & Feta Cheese Bruschettas

Individual Triple Cheese Deep Filled Pizza

Roasted Tomato & Basil Quiche

Selection of Cheese and Chive Quiche

Authentic Onion Bhajjis with Minted Yoghurt

Prawn Pate Toast

Nacho Cheese Pequitos

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A Selection of Mini Desserts

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banqueting menu

MENU SELECTOR A £16.50 INCLUDING VAT

Starters

Cream of Roasted Tomato Soup
Scented with Coriander

OR

Brussels pate with Chicken Livers, served on Crispy Leaves and garnished
with Caramelised Onion Chutney

OR

Prawn Cocktail with a Light Marie Rose Dressing
On a Bed of Crisp Leaves, Lemon & Lime

Main Courses

Supreme of Chicken
Served with a Creamed Mushroom & Ham Sauce

OR

Loin of Pork With a Sage & Apple Roast Gravy

OR

Slow Roasted Beef With a Rich Port Glaze

Desserts

Trio of Chantilly Filled Profiteroles Served with a Rich Belgian Chocolate Sauce

OR

Fruits of the Forest Cheesecake

OR

Individual Lemon Tarte

Freshly Brewed Coffee
& Chocolate Confectionery

**PLEASE CHOOSE ONE OF EACH OF THE ABOVE
TO COMPLETE YOUR SET 3 COURSE MEAL**

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banqueting menu

MENU SELECTOR B £19.50 INCLUDING VAT

Starters

Cream of Field Mushroom Soup

OR

Smoked Peppered Mackerel

Served with Horseradish scented potato salad & baby leaves

OR

Red Pepper Parfait

With Goats Cheese & Aubergine served on a bed of dressed leaves

Main Courses

Slow Roasted Sirloin of Beef

Served with a Stroganoff Sauce

OR

Oven Roasted Salmon

With a Prawn & Dill Bisque

OR

Individual Lamb Wellington

With a Minted Gravy

Desserts

Raspberry and White Chocolate with Raspberry Coulis

OR

New York Style Deep Vanilla Cheesecake

OR

Mango and Passion Fruit Delice

Freshly Brewed Coffee

& Chocolate Confectionery

PLEASE CHOOSE ONE OF EACH OF THE ABOVE
COURSES TO CREATE YOUR 3 COURSE MEAL

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banqueting menu

MENU SELECTOR C £22.50 INCLUDING VAT

Starters

Carrot, Orange & Coriander Soup

OR

Wild Boar Terrine with Port & Redcurrants

With Dressed Baby Salad Leaves

OR

Smoked Scottish Salmon

Served with Continental Salad Leaves & a Beetroot Balsamic Glaze

Main Courses

Braised Shank of Lamb

Served on Creamed Potato, Roasted Mediterranean Vegetables & a Redcurrant Gravy

OR

Oven Roasted Sea bass

Served with a Seafood Minestrone & New Potatoes

OR

Roast Sirloin of Beef

With a Guinness sauce & Cracked Black Pepper Scone

Desserts

Banoffee Pie with Crème Anglais

OR

Chocolate and Cointreau Torte

OR

Strawberry and Clotted Cream Tarte

Freshly Brewed Coffee

& Chocolate Confectionery

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COURSES TO CREATE YOUR 3 COURSE MEAL

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