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Jamie Oliver spices up meetings at Scandic

Scandic, the Nordic region's leading hotel chain is continuing its partnership with world-renowned chef Jamie Oliver. Earlier this year we launched the Summer and Kids menus that Jamie Oliver developed together with Scandic's own chefs. Now it's time to unveil Scandic's Meeting and Conference menu. This autumn sees the launch of eight exciting and inspiring soups with a sprinkle of Jamie's magic, specially composed for Scandic's meeting guests.

Scandic focuses on food for meetings and conferences that helps participants stay sharp and be inspired. Through its partnership with Jamie Oliver, Scandic ensures that participants enjoy delicious, nutritious and energy-packed food. The soups are accompanied by a choice of eight different toppings, giving meeting guests a chance to design their own favourite. The soups are also tailored to the season.

Jamie Oliver and Scandic have been working closely together since 2009, making Jamie part of Scandic's strong focus on food and drink. This partnership has allowed Scandic's guests to enjoy specially composed dishes of high quality that make best use of seasonal produce. Together with Scandic's own chefs, Jamie has previously developed some hugely popular creations, such as Scandic's exciting Kids menu, inspiring seasonal menus and energising refreshments and lunch dishes for our meeting and conference guests.

"Jamie Oliver is one of the best loved chefs in the world, and our collaboration with Jamie has certainly helped introduce more people to our food offering," explains Ulrika Garbrant, who has overall responsibility for Food & Beverage within the Scandic Group.

The soups created by Jamie Oliver and Scandic's chefs are:

Yellow split pea daal soup

Made with yellow split peas, coconut, ginger, chilli mustard seed and rice

Cauliflower cheese soup

Made with mustard, Scandinavian cheese and almonds

Gazpacho

Made with fresh tomatoes, stale bread, red and green peppers and herbs. Served cold

Curried pumpkin korma soup

Made with pumpkin or squash, north Indian spices – cardamom, cinnamon and ginger – yoghurt and fresh coriander

Mexican black bean chilli soup

Hot and dark bean soup made with tomato, green chillis, smoky dried chillis and cumin

Italian borlotti bean and pasta soup

With sweet leeks, tomato, smashed pasta and beans

Beetroot, apple and celeriac soup

Made with sweet purple beets, and seasonal apples and celeriac

Pappa al pomodoro

Traditional Tuscan tomato and basil soup thickened with bread

Recipes are available here: [Recipes soups](#)

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Every day, Scandic's 7,500 team members work with one single goal in mind – to make you feel welcome. As the Nordic region's most sustainable hotel chain we're always focused on the environment, social responsibility and accessibility. With around 160 hotels in eight countries, 30,000 hotel rooms and a turnover of EUR 923 million, Scandic is the largest hotel chain in the Nordic countries. We want to be more than just a hotel – Scandic is a place where people meet, work and get inspired.