

BaxterStorey reinvents office space with new era of contemporary workplace dining

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[BaxterStorey](#) is pleased to announce the opening of a new-era restaurant and collaborative hospitality space at [Campus Reading](#).

With its Instagram-able neon sign and futuristic interior immersed in green plants, the newly built restaurant furnished with a marble top salad bar and live theatre station will feed up to 800 employees at the 375 square-foot office space.

With a focus on collaborative working and wellness, the open plan restaurant layout acts as an inclusive space for employees to catch up over coffee with an in-house Society coffee and freshly made bakes or socialising at a pizza-making masterclass.

Regional development chef, Sean Campbell took his inspiration for the menus from a 'made from scratch' approach. The breakfast menu features hot breakfast wraps, protein balls and a DIY breakfast bowl bar, with yoghurt, granola, and fresh fruit smoothies.

Lunch options include wood-fired sourdough pizzas, deli sandwiches, mezze salad boxes and ramen bowls. Staples such as jerk chicken with pineapple chow slaw, roasted cauliflower steak with rice coronation salad and Parmesan orzo risotto will also feature.

The food offer focuses heavily on wellbeing, whilst educating customers on the need for more sustainable farming – with a target to reduce meat consumption at Reading International by 30%. 50% of all fruit and veg used is organic, as part of Campus Reading's Well Feature Guide, as well as free hydration stations around the building.

To encourage an engaging dining space to suit their move to hybrid, agile working, an extensive hospitality menu boasts sourdough pizzas, Tokyo sushi sharing platters and antipasti boards. Big investment in the latest tech includes hotspot displays and digital signage, coffee click and collect, and pay and go services.

Michael Cunningham, operations director said: “We’re excited to be part of this revolutionary new workspace and really pushing boundaries when it comes to workplace dining. Our talented teams are hugely passionate about delighting our customers with menus that celebrate the best in seasonal British produce. We look forward to working with Campus Reading to champion the new era of the workspace and give all our customers a memorable dining experience”.