

Hospitality Planner 2019

EXCEL
LONDON

HOSPITALITY



WE TAKE
EVERYONE
EVERY
HEART

Great food enabling *Great* event outcomes

ExCeL London Hospitality delivers a modern vision of venue hospitality, putting great food and drink at the heart of the visitor experience.

Our experienced team works closely with organisers and exhibitors across the venue's wide scope of events; from large scale exhibitions and conferences to training days and executive meetings. We create and deliver delicious food and impeccable service, designed to enhance your guest's experience, support stakeholders and ultimately lead to a successful event outcome.

Please note that all prices and menus in this document are approximate and are subject to change.



Corporate Social Responsibility

We believe businesses have a responsibility to look after the planet, the teams we work with and the communities we work in.

Through our longstanding partnerships, thought for the environment and care for our people we have become a hospitality brand with integrity.



HEALTH & WELLBEING

A key element of the initiative involves providing customers with top tips on staying healthy



COMMUNITY

We partner with many organisations across London including the East London Business Alliance to provide work experiences to NEET or young people with challenging backgrounds



GREEN & SIMPLE

We have partnered with a single logistics company, Brakes Group, to simplify our logistical network, which enabled us to remove 4.1 million miles and 5,000 tonnes of CO2



All our sugar, tea, coffee and bananas are 100% Fairtrade.



EATFAIR was developed by Compass UK & Ireland 4 years ago to support Fairtrade communities and projects around the world.



Life Water is a British ethical bottled water company; as well being locally sourced and bottled in 100% recyclable, lightweight and eco-friendly packaging, every bottle sold helps to fund clean water projects across the globe.

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Refreshments & snacks



Refreshments

Fairtrade tea & coffee	3.40
Fairtrade tea, coffee & biscuits	3.80
Selection of fruit juices (apple, orange and cranberry, 1 litre jug)	5.00
Naked smoothie ♥ (450ml bottle)	6.25
Freshly squeezed orange juice (1 litre jug)	10.50
Still/sparkling mineral water (750ml glass bottle)	4.30
Iced tea (peach or lemon, 1 litre jug)	8.95



Snacks

Mini Danish pastries (2 items per person)	3.65
Large Danish pastries (per pastry)	3.65
Alpen summer fruit bar	2.00
Alpen strawberry and yoghurt bar	2.00
Metcalfs popcorn GF	2.60
Giant wrapped cookies	3.10
Nuts and seeds ♥ (50g bag)	2.60

FRUIT OPTIONS ♥

Fresh seasonal fruit bowl GF VE (serves 10)	23.00
Grape pot with cheddar GF	3.90
Mixed melon pot GF VE	3.90
Pineapple with blueberries pot GF VE	3.90

Minimum numbers of 10. If you or your guests have any allergens or special dietary requirements, please let your event manager know. All prices are per person unless otherwise stated and are subject to VAT at the current rate. All rates are quoted in Pound Sterling.

Dietary Key V = Vegetarian VE = Vegan GF = Gluten Free

Please contact us at sales@excelhospitality.london or 0207 069 4100

Breakfast



Breakfast options

MORNING BAKERS BOARD

Fairtrade tea and coffee with a selection of the items listed below:

2 items **8.50**

3 items **10.50**

Please select one item from each section

Freshly baked

Mini muffins (chocolate, apple and cinnamon, red berries)

Freshly baked mini Danish selection

Freshly baked mini croissant selection (almond and chocolate)

Homemade

Banana and poppy seed bread

Gluten free chocolate and cherry flapjack **GF**

Apricot and almond slice **GF**

Healthy



Whole fruit (banana, apples, pears, satsumas, plums) **GF** **VE**

Individual yoghurt pot with fruit puree **GF**

Vanilla chia seed pudding with honey **GF** **VE**

Blueberry bircher pot

Mini quinoa and fruit salad pot **GF** **VE**

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Breakfast options

WARM SAVOURY ENGLISH BAPS.....8.50

Fairtrade tea and coffee plus artisan sourdough baps filled with:

Grilled smoked back bacon

Baked premium British sausage

Maple roasted tomato, Paris brown mushroom and vegan sausage **VE**


Served with Heinz tomato ketchup and brown sauce

BREAKFAST POTS9.00

Fairtrade tea and coffee plus breakfast pots filled with:

Mini English breakfast (cumberland sausage, back bacon, egg, tomato and baked beans)

Smoked salmon, spinach, poached egg and hollandaise sauce **GF**

Shakshuka (Middle Eastern dish with spiced tomato, peppers and poached egg) **V** **GF** 

CONTINENTAL BREAKFAST BUFFET12.00

Fairtrade tea and coffee with a selection of:

Mini croissants and bread rolls

Sliced ham and Emmental cheese **GF**

Selection of cereals and milks

Sliced tomatoes, cucumber and peppers **GF** **VE**

Preserves and jams **GF** **VE**

Breakfast pots are ideal for networking breakfast in ICC.

If you wish to have these served in a different space, speak to your event manager.

Minimum numbers of 10. English baps and pots are based on 1 per person. If you or your guests have any allergens or special dietary requirements, please let your event manager know.

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Afternoon break



Afternoon break

AFTERNOON BAKERS BOARD

Fairtrade tea and coffee with a selection of the items listed below:

2 items **8.50**

3 items **10.50**

Please select one item from each section

Sweet

Mini scones with clotted cream
and jam

Miniature éclairs

Mini sweet pastry choux buns

Cakes

Morello cherry and almond slice

GF

Chocolate brownie with ganache

GF

Lemon and poppy seed cake

Savoury

Poached salmon and spinach tart

Hog roast and apple sausage roll

Cheese and mustard pinwheel **V**

Please note all savoury items will
be served cold

Working lunches



Working lunches

THE ESSENTIALS LUNCH ..14.00

Selection of home style sandwiches

Hand cooked Kettle crisps **GF**

Seasonal fruit bowl **GF** **VE**

Mineral water

THE ESSENTIALS PLUS17.00

Selection of home style sandwiches and wraps

Hand cooked Kettle crisps **GF**

Salad (select 1 option from salad menu)

V

Seasonal fruit bowl **GF** **VE**

Fruit juice and mineral water

THE ESSENTIALS DELUXE... 21.00

Selection of home style sandwiches and wraps

Hand cooked Kettle crisps **GF**

Salad (select 1 option from salad menu)

V

Sweet potato, thyme and manchego frittata with tapenade (served cold)

V **GF**

Homemade chocolate brownie **GF**

Fruit juice and mineral water

GLUTEN FREE LUNCH16.00

Selection of rolls and wraps **GF**

Hand cooked Kettle crisps **GF**

Morello cherry and almond slice **GF**

Seasonal fruit bowl **GF**

Fruit juice and mineral water

SALAD MENU



Goats cheese, honey roasted beets and pumpkin salad **GF**

Toasted spelt and kale salad **VE**

Broccoli, coconut and curry leaf salad

GF **VE**

Isle of Wight tomato salad **GF** **VE**

Mango, rocket and mint salad **GF** **VE**

Pickled mooli, carrot and spring onion salad **GF** **VE**

Add an additional salad option to your menu **5.25**

Add any finger food lunch item (p.18) to your menu **5.25**

Grab & go



Grab & go market stall lunch

The grab and go lunch is ideal for an 'on the move' conference. Mix and match from premium artisan sandwiches, nutritious salads and homemade desserts to create an ideal 'on-the-go' lunch for your delegates.

Please note that menu items are subject to seasonal change

4 items.....**26.00**

(Sandwich or salad, snack, dessert and drink)

5 items.....**31.50**

(Sandwich, salad, snack, dessert and drink)

SANDWICH

MEAT

BLT on split-tin malted bread

Chicken salad on split-tin malted bread

Chicken and olive tapenade spianata

Ham on gluten free roll **GF**

FISH

Tuna salsa verde on white 8 grain bread

VEGETARIAN **V**

Egg and watercress on split tin dark wholemeal bread

Hummus and roasted vegetable flatbread **VE**

Middle Eastern falafel flatbread

Egg and tomato on gluten free roll **GF**

SALAD

Smoked salmon and lemon, mustard potato salad

Quinoa, feta and pomegranate grain salad **V** **GF**

Mexican style chicken, rice salad **GF**

Prawn layered pasta salad

SNACKS

Salted pretzels

Tyrell's vegetable crisps **GF**

NAKD bar **GF**

EAT NATURAL bar (add 1.00) **GF**

DESSERT POT

Lemon posset with shortbread crumble

Chocolate pot with brownie pieces **GF**

Trifle panna cotta

Tonka bean panna cotta **GF**

Mixed melon pot **GF** **VE**

Grape pot **GF** **VE**

DRINK

Mineral water (500ml)

Fizzy drink (330ml)
(Coke, Diet Coke, Fanta, Sprite)

Fentiman's Lemonade (add 2.50)

Minimum numbers of 75. Standard 30% vegetarian unless otherwise requested. If you or your guests have any allergens or special dietary requirements, please let your event manager know.

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Bento boxes



Bento boxes

Choose one of our Bento Box options

23.00

ORIENTAL

Teriyaki chicken with kimchee
noodle salad

Sugar snap peas and peppers with
roasted sesame seeds

Mango, pineapple and grapes with
sweet chilli syrup

SUPER FOOD

Roasted salmon fillet

Vegetable quinoa with goji berries

Soy roasted broccoli with
pumpkin seeds

Blueberries, strawberries and
dried apricots

VEGAN LUNCH



Roasted peppers

Chickpeas and red onion with
coriander, garlic and chilli

Wild rice with nigella seed, cumin and
spring onion

Curried cauliflower and broccoli salad
Mango and pineapple

Please note that all bento boxes are
served cold. Minimum numbers of 50

Minimum numbers of 50. Standard 30% vegetarian unless otherwise requested. If you or your guests have any allergens or special dietary requirements, please let your event manager know.

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Finger food lunch



Finger food lunch

Includes a round of sandwiches and 6 finger food items per person35.00

Please select 2 hot items, 3 cold items and 1 dessert item

Hot

Beef sliders with relish and Monterrey Jack cheese

Chicken skewer with coriander, coconut and chilli **GF**

Chorizo, potato and red pepper skewer **GF**

Prawn dumpling with soy and ginger

Smoked salmon, chive and lemon fish cake with hollandaise sauce

Vegetable gyoza dumpling with soy and honey **VE**

Tomato arancini with mozzarella **V**

Barbecue tempeh and roasted pepper skewer **GF VE**

Mushroom and stilton wontons **V**

Cold

Roast 28 day aged sirloin of beef in a Yorkshire pudding with horseradish and watercress

Chicken liver parfait with red onion marmalade on toasted brioche

Tandoori spiced duck with mango and chilli on cucumber

Smoked mackerel pate on toast with pickled grape

Marinated olive and bocconcini skewer **V GF**

Crab and mango maki roll

Rice paper rolls with Asian vegetables and sweet chilli **V**

Avocado and cucumber inside out sushi roll **GF VE**

Dessert

Selection of macarons

Tarte au citron

Salted caramel tart

Chocolate mousse in a chocolate cup

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Premium hot fork buffet lunch



Premium hot fork buffet lunch

PREMIUM HOT FORK BUFFET LUNCH 49.00

Premium hot fork buffet lunch is ideal for a standing lunch and recommended for a longer lunch break lasting between 1.5 - 2 hours. Please choose from the following menus, each menu includes tea and coffee

MENU 1

KHANA KHANA

(Indian)

Lamb Korma **GF**

Kerala Ka Bhuna Gosht (bhuna style beef shin and tomato)

Chickpea, sweet potato and spinach rogan josh **V**

Massala cauliflower **GF VE**

Pilau Rice **GF VE**

Raita slaw **V GF**

Broccoli, coconut and curry leaf salad **V GF**

Coconut rice pudding with spiced fruits **GF**

Mango mousse with chilli whipped ganache **GF**

MENU 2

FOUR & TWENTY

(British)

Braised beef brisket cottage pie **GF**

Salmon with a parsley and dill crust

Cauliflower cheese **V**

Thyme roasted potatoes **GF VE**

Braised red cabbage **GF VE**

Toasted spelt and kale salad **VE**

Isle of Wight tomato salad **GF VE**

Millionaire's banoffee pot

Lemon posset with berry compote **GF**

MENU 3

CHIM AND TU **GF**

(Asian influence)

Thai chicken panang

Beef shin Massaman **GF**

Thai tofu and mushroom yellow curry **V GF**

Steamed rice **GF VE**

Vegetables with chilli and garlic **GF VE**

Pickled mooli, carrot and spring onion slaw **GF VE**

Mango, rocket and mint salad **GF VE**

Lemongrass panna cotta

Lychee, raspberry and rose mousse **GF**

MENU 4

SAGRA

(Italian)

Peposo (peppered beef shin stew with Italian red wine) **GF**

Cacciucco (Italian fish stew)

Roasted squash, leek and ricotta lasagne **V**

Caponata (slow cooked aubergine and peppers) **GF VE**

Rosemary roasted new potatoes **GF VE**

Goats cheese, honey roasted beets and pumpkin salad **V GF**

Italian house salad **GF VE**

Ricotta cassotina mousse with candid fruits

Chocolate panna cotta with caramelised almonds

Upgrade to a seated lunch ...2.00

Minimum numbers of 50 apply. For numbers below 50 supplement fees may apply. Service based on buffet stations with induction pads. Power is included in the buffet price.

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Standing hot fork buffet lunch



Standing hot fork buffet lunch

STANDING HOT FORK BUFFET LUNCH.....44.00

Includes 1 main dish, 1 vegetarian, 2 side dishes, 2 salads, 2 desserts followed by tea and coffee.

MENU 1

Lamb Korma GF

Chickpea, sweet potato and spinach rogan josh V

Masala cauliflower GF VE

Pilau Rice GF VE

Raita slaw V GF

Broccoli, coconut and curry leaf salad V GF

Coconut rice pudding with spiced fruits GF

Mango mousse with chilli whipped ganache GF

MENU 2

Braised beef brisket cottage pie GF

Cauliflower and broccoli with vintage cheddar V

Thyme roasted potatoes GF VE

Braised red cabbage GF VE

Toasted spelt and kale salad GF VE

Isle of Wight tomato salad GF VE

Millionaire's banoffee pot

Lemon posset with berry compote GF

MENU 3

Thai chicken panang

Thai tofu and mushroom yellow curry V GF

Steamed rice GF VE

Vegetables with chilli and garlic GF VE

Pickled mooli, carrot and spring onion slaw GF VE

Mango, rocket and mint salad GF VE

Lemongrass panna cotta

Lychee, raspberry and rose mousse GF

MENU 4

Peposo (peppered beef shin stew with Italian red wine) GF

Roasted squash, leek and ricotta lasagne V

Caponata (slow cooked aubergine and peppers) GF VE

Rosemary roasted new potatoes GF VE

Goats cheese, honey roasted beets and pumpkin salad V GF

Italian house salad GF VE

Ricotta cassotina mousse with candid fruits

Chocolate panna cotta with caramelised almonds

Add juices and water.....1.00

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Sharing boards



Sharing boards

Sharing boards are recommended as a social snack or as an add on to your lunch.

BRITISH CHEESE BOARD15.00

Mature cheddar
West Country brie
Wensleydale
Shropshire blue
Celery
Dried apricots
Walnuts
Rhubarb and apple chutney
Shropshire biscuits selection

CHARCUTERIE BOARD10.50

Rustic bread with olive oil and
balsamic vinegar
Zesty Moroccan olives
Sun blushed tomatoes and peppers
Bresaola
Italian Coppa
Mortadella
Salami Milano

VEGETARIAN SHARING BOARD10.50

Rustic breads with butter
Leek and mature cheddar tart
Spinach and feta bruschetta
Caribbean vegetable patty
Tomato bruschetta with pesto

**Add a ½ round of sandwiches
and wraps..... 4.00**

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Sharing boards

BRITISH CHARCUTERIE

BOARD17.00

Rustic bread with oak smoked ham, rapeseed oil and apple balsamic vinegar

Pickled onions

Gherkins

Pork pie

Air dried ox springs ham

Green pepper and venison salami

Suffolk chorizo

MIDDLE EASTERN

BOARD10.50

Flat breads

Baba ganoush

Hummus

Chargrilled artichokes

Sun blush tomatoes

Marinated black olives

Fire roasted peppers

Stuffed vine leaves

EAST END FISH

BOARD10.50

Rustic breads with butter

Salmon gravlax

Roll mop herrings

Cockles

Anchovies and prawns in Bloody Mary mayonnaise

TAPAS SHARING

BOARD16.00

Rustic breads with olive oil and aioli

Cured ham

Manchego cheese

Marinated olives

Chorizo

Marinated anchovies

Fire roasted peppers and sun blush tomatoes

Add a ½ round of sandwiches
and wraps..... 4.50

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Evening bowl food



Evening bowl food

EVENING BOWL FOOD MENU31.50

Recommended for a standing reception, this menu includes 4 items per person.

Please select 2 hot items and 2 cold items

Additional bowls at **7.00**

MEAT - HOT

Fragrant braised lamb tagine with sweet spices, dried fruit and squash served with seeded cous cous

Sticky smoky braised beef with crushed parsnip mash and Jerusalem artichoke crisps **GF**

Chicken with wild mushrooms and tarragon with a puff pastry lid

Coq au vin – slow braised corn fed chicken with Bordeaux, mushrooms and baby onions **GF**

Tartiflette – potato gratin with bacon, onions, cream and roulette cheese **GF**

FISH - COLD

Cornish crab with celeriac remoulade, mustard and cress and Melba toast

London gin & tonic cured salmon with beets, new potato and horseradish crème fraiche **GF**

Tuna nicoise – confit of tuna, green beans, new potatoes, cherry tomatoes, black olive and egg **GF**

Soused mackerel with chard, rocket and sweet and sour rhubarb **GF**

Smoked trout with honey and mustard Charlotte potatoes and fennel slaw

VEGETARIAN

Panzanella – Tuscan style salad with tomatoes, peppers, red onions and croutons with grilled halloumi (served cold) **V**

Roasted caponata with red and yellow peppers, aubergine, green and yellow zucchini and goats cheese (served hot) **V GF**

Spicy Tunisian tomato and red pepper stew with fresh pitta bread (served hot) **V**

Vegetable and chickpea curry with rice and minted yoghurt (served hot) **V GF**

Ploughman's salad – mature cheddar, croutons, cherry tomatoes, celery, pickled vegetables and cider vinaigrette (served cold) **V**

Evening bowl food is ideal for evening receptions in ICC.

If you wish to have these served in a different space, speak to your event manager.

Minimum numbers of 50. Pricing includes an element of circulation of a maximum of 2 hot items. For a fully circulated service, additional costs will apply. If you or your guests have any allergens or special dietary requirements, please let your event manager know.

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Evening finger food



Evening finger food

FINGER FOOD MENU30.50

Includes 6 items per person

Additional items at **5.25**

Please select 2 hot items, 3 cold items and 1 dessert item

HOT

Charred pesto and lime chicken
skewer **GF**

Teriyaki beef skewer in soy and oyster
marinade

Pulled BBQ brisket slider with blue cheese

Crayfish beignet with chilli and coriander

King prawn skewer with lemon and
black pepper **GF**

Tempura prawns with sweet chilli

Onion bhajis with mango mayonnaise **V GF**

Gruyere cheese and pea beignet **V**

Brie and broccoli in puff pasty **V**

COLD

Pancetta and slow roasted cherry
tomato tart

Chicken Tikka naan with toasted onion
seeds and mango

Bresaola with cream cheese, olive and sun
dried tomato **GF**

Poached salmon rilletes on lemon croute

Smoked haddock, chive and spinach frittata
GF

Roasted pepper and bocconcini skewer
V GF

Sweet potato, thyme and manchego
frittata with tapenade **V GF**

DESSERT

Selection of macaroons

Tarte au citron

Salted caramel tart

Chocolate mousse in a chocolate cup

Minimum numbers of 10. Finger food service provided from static buffet stations. For circulated service additional staffing charges apply. Should you wish to have finger food on a stand, please speak to your event manager.
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Canapés



Canapés

CANAPÉ MENU28.50

Includes 6 items per person

Additional items at **4.00**

Meat

Blini with roast British beef, watercress and horseradish

Sobrasada on olive croute with honey and thyme

Chicken liver parfait with red onion marmalade

Indian butter chicken with mint on naan bread

Fig with dolcelate and parma ham **GF**

Smoked chicken waldorf waffle basket

Pastrami and cream cheese bagel

Hoisin duck and spring onion in sesame basket

Fish

Tartare of salmon with sour cream, shallots and capers

Pickled herring with beetroot and sour cream **GF**

Smoked mackerel with pickled grape **GF**

Spicy chilli tuna maki roll

Smoked salmon wrapped with lemon dust

Smoked haddock and spinach tart

Bloody Mary prawns in tomato basket

Beetroot cured salmon on pumpernickel with wasabi

Vegetarian **V**

Apricot with stilton and walnut **GF**

Thai mango salad on cucumber **GF VE**

Aubergine and chickpea on pitta

Red pepper nigri **GF VE**

Cauliflower and toasted seeds

Beetroot with goats cheese and orange **GF**

Black bomber with rhubarb and apple

Scone with mascarpone, courgette and tomato

Hot

Fillet of beef on roast potato and béarnaise sauce **GF**

Hoisin duck ball with tarragon mayonnaise

Truffled mushroom arancini **V**

Harrisa chicken and sweet potato **GF**

Herbed crayfish beignets with salsa romesco

Fried beetroot tortellini with orange and chilli **V**

Fish pie topped with herbed crumb

Minimum numbers of 10. Canapé service is a fully circulated service, staffing is included within the price. If you or your guests have any allergens or special dietary requirements, please let your event manager know.

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Formal lunch & dinner



Formal lunch & dinner

Our Executive Head Chef Adam and the culinary team have created seasonal banqueting menus inspired by modern British cuisine.

The menus are based on three courses and include starter, main course, vegetarian option and dessert. The formal lunch and dinner price is dependent on the main course choice.

The seasonal menus are applicable for the following periods:

SPRING	March – May
SUMMER	June – August
AUTUMN	September – October
WINTER	November – February

Minimum numbers of 10. Dinner service based on tables of 10. If you or your guests have any allergens or special dietary requirements, please let your event manager know.

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Spring menu

STARTER

Buffalo mozzarella, peas, broad beans, mint and olive oil **V GF**

Avocado and asparagus, cured ham, crispbread and lemon oil

Crab, lemon, compressed watermelon, charred cucumber **GF**

MAIN

Roast rump of lamb, roasted potato, carrot and pea puree, burnt cauliflower **56.50 GF**

Pan seared chicken with oregano, roasted aubergine, courgette puree, artichoke and new potatoes **51.00 GF**

Ricotta and basil gnocchi, pine nuts, charred aubergine, courgette and artichoke **V**

DESSERT

Lemon lava cake

Strawberry & basil tart

Add ½ bottle of house wine
per person **13.00**

Summer menu

STARTER

Gin cured salmon, dill, cucumber, wasabi **GF**

Isle of Wight tomatoes, curd, basil, green gazpacho, olive **V GF**

Poached chicken, gem lettuce, parmesan, onion seed crisp

MAIN

Rolled sirloin of beef, watercress, broccoli, braised potato, carrot puree **63.00 GF**

Loin of lamb, braised shoulder, courgette, minted potato, roast pepper **60.00 GF**


Red pepper polenta, parmesan baked courgette, garlic chives, roasted tomato, caramelised onion **V**

DESSERT

Black forest profiterole

Mascarpone & raspberry tart

Add an after dinner liqueur
per person **4.00**



Autumn menu

STARTER

Curd cheese, watercress, pickled kohlrabi and
caramelised hazelnuts **V GF**

Chilli cured mackerel, radish, yuzu jelly and coriander **GF**

Smoked duck, roast fig, fennel and five spice **GF**

MAIN

Corn fed chicken, roasted potato, celeriac, caramelised chicory,
apple brandy jus **51.00 GF**

Slow roasted beef sirloin, braised shin, thyme potato,
leek and carrot, caramelised swede puree **61.00 GF**

Celeriac Dauphinoise, caramelised onion puree,
leek and carrot, thyme roasted potato **V GF**

DESSERT

Poached pear & almond cake **GF**

Homemade snickers bar **GF**

Finish off with a British
cheese board **15.00**



Winter menu

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STARTER

Goats cheese with honey and thyme, beetroot, orange puree **V GF**

Smoked trout, avocado wasabi and pickled red cabbage puree **GF**

Bresaola with ricotta, blackberries and rocket **GF**

MAIN

Roast duck, Dauphinoise potato, shallot puree, red cabbage, leeks **61.00 GF**

Roast beef, cauliflower cheese puree, roast potato, cabbage and carrots **63.00 GF**

Roasted cauliflower with vintage cheddar, carrot puree, lentils, cabbage **V GF**

DESSERT

Chocolate sponge, hazlenut cream, caramelised hazelnut, white chocolate whipped ganache **GF**

Passionfruit mousse, mango salsa, dulcey whipped ganache, granola crunch

**Treat your guests to a
handmade petit four
served with tea/coffee6.00**

Wine & drinks



Drinks packages

DRINKS PACKAGE A

Red and white wine, bottled beers, selection of fruit juices and mineral water

12.50

- including a selection of nibbles

18.00

- including 4 canapés

31.50

DRINKS PACKAGE B

Red and white wine, prosecco, bottled beers, selection of fruit juices and mineral water

18.00

- including a selection of nibbles

24.00

- including 4 canapés

37.00

DRINKS INCLUDED IN THE PACKAGE

- Il Banchetto Bianco Tebbiano/Chardonnay 2014 Emilia
Romagna - Italy
- Il Banchetto Rosso Sangiovese 2014 Emilia
Romagna - Italy
- Bottled beer, fruit juices (apple, cranberry and orange) and mineral water

SELECTION OF NIBBLES

(Please choose 4)

Risotto chilli crackers

Mini pretzel crackers

Tomato and basil snack bite

Hand cooked potato and vegetable crisps

Spicy broad beans

Luxury nut selection

Marinated olives

Tempura seaweed crackers

Wasabi peas

Caramelized red onion and nut selection

Stuffed Piquillo peppers

Japanese rice crackers

Wine list

WHITE WINE

Il Banchetto Bianco Trebbiano Chardonnay, Emilia-Romagna, Italy NV	26.00	The Spee'wah Houseboat Chardonnay Murray Darling, Australia 2014	37.00
Light and fresh with aromatic apple and peach notes on the nose and a dry, fresh palate.		This wine has a great fruit character with wonderfully integrated oak with a soft, creamy finish.	
El Muro Bianco Macabeo, 2015	27.00	Kleine Rust Fair trade Chenin Blanc Sauvignon, 2012	39.00
Plenty of refreshing fruit flavours of vibrant peach and apple lifted by some lovely acidity on the finish.		Ripe raspberries and some pepper spice on the nose. The palate is soft, sumptuous, juicy and round with elegant tannins and lots of berry fruit.	
Alto Bajo Sauvignon Blanc, Central Valley, Chile 2016	26.00	Viognier de l'Hospitalet, Languedoc, France 2015	41.00
Tropical aromas with citrus and herbaceous notes. Lots of fresh fruit flavours with a delicious long finish.		Spicy, floral and peachy on the nose. Rich and ripe in the mouth with subtle apricot notes, and spice.	
La Troubadour Blanc Ugni Blanc/Colombard, Languedoc-Roussillon, France 2015	28.00	Tokomaru Bay Sauvignon Blanc, Marlborough, New Zealand 2016	43.00
A classic southern French white with crisp apple and pear flavours, and note of peach on the finish. A real crowd pleaser.		A sophisticated, classic Sauvignon Blanc with intense aromas of passion fruit, ripe tropical fruits and a racy citrus finish.	
Little Eden Moscato, Murray Darling, Australia 2016	29.00	Chapel Down Bacchus, Kent, England 2015	63.00
Slightly sweet and semi-sparkling wine from the Moscato grape. Floral aromas, flavours of stone fruit and grapes. Refreshing and light wine.		England's answer to Sauvignon Blanc is a vibrantly aromatic Bacchus full of elderflower, nettles, passion fruit and grapefruit.	
Bush Telegraph Pinot Grigio, South Eastern Australia 2016	31.50	Chablis Domaine Des Marronniers, 2010	63.00
Aromas and flavours of pear, green apples with a crisp and fresh lemony character. Very bright and refreshing.		This brilliant medium-bodied Chablis has pure aromas and flavours of green apples, lemons and limes, with just a whisper of stony minerality.	
The Wine-Farer Series Chenin/Viognier, Western Cape, South Africa 2013	31.50	Sancerre Blanc Domaine de la Chezatte, Loire, France 2015	61.00
Full of bright fresh fruit flavours with hints of rose water, lychees and passion fruit.		Classic Sancerre. Bright and refreshing, with aromas and flavours of lemon, lime and apple, with a subtle mineral note and a mouth-watering finish	
Valdivieso Curico Sauvignon Blanc, Curico, Chile 2016	37.00		
A crisp and aromatic Sauvignon Blanc. Crisp and refreshing with lemon and lime flavours and a steely mineral quality.			

Wine list

RED WINE

Il Banchetto Rosso Sangiovese/Negroamaro, Emilia-Romagna, Italy NV	26.00	Castillo Clavijo Rioja Crianza, Rioja, Spain 2013	35.00
Floral and fruity bouquet with hints of cherry, refreshing on the palate bursting with wild berry flavour.		Red berries, spice and vanilla to the fore, with a smooth, ripe palate, perfectly in balance.	
El Muro Tinto Tempranillo Garnacha, 2015	27.00	Kleine Rust Fairtrade Pinotage Shiraz, 2011	39.00
This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.		Delicious fruit and oak character, nice dark berry flavours and some bitter chocolate notes on the nose.	
Alto Bajo Merlot, Central Valley, Chile 2016	26.00	Yering Station Little Yering Shiraz/Viognier, Victoria, Australia 2014	47.00
Aromas and flavours of red and black fruit combine with mocha and hints of ripe fig.		Ripe juicy dark fruits such as blueberry and blackberry mixed in with more savoury notes of cracked black pepper. A concentrated, full-bodied wine with a spicy finish.	
La Troubadour Rouge Carignan/Grenache, Languedoc-Roussillon, France 2015	28.00	Pinot Noir de l'Hospitalet, Languedoc-Roussillon, France 2015	44.00
A soft and smooth wine, with flavours of plum and blackberries.		A juicy, medium-bodied Pinot Noir with plenty of ripe cherry and wild raspberry fruit with a hint of sweet spice and a delicious herby, savoury finish.	
The Wine-Farer Series Shiraz Viognier, Western Cape, South Africa 2014	31.50	Saint Cosme Côtes du Rhône Rouge, Rhône, France 2016	54.50
Rich dark red berry fruit and spice on the nose followed by classic peppery notes on the palate.		A rich spicy wine made from Syrah (Shiraz) by a top winemaker. Rich dark red berry flavour and a complex spicy finish.	
Riva Leone Barbera, Piemonte, Italy 2015	33.50		
Dark berry fruits with a core of fine tannins and the typical Barbera acidity that makes these wines so food friendly.			
Argento Malbec, Mendoza, Argentina 2015	37.00		
Deep violet in colour, this Malbec offers concentrated aromas of black cherry chocolate notes.			

Wine list

ROSÉ WINE

Il Banchetto Rosato, Emilia-Romagna, Italy NV	26.00
This is a deep rosé wine with a floral and fruity bouquet with hints of cherry - refreshing on the palate bursting with wild berries flavour.	
Wandering Bear Rosé, Western Cape, South Africa 2016	29.00
An intense and fruity rosé. It's got a bit of sweetness for those that don't want the dry style of rosé.	
La Maglia Rosa Pinot Grigio Blush, Veneto, Italy 2015	31.50
Very easy-drinking, think strawberries and cream!	

SPARKLING

Torre del Gall Cava Brut Reserva, Catalunya, Spain 2012	40.00
Clean, crisp fizz with apple and citrus notes on the palate. Aged for more than 12 months on its lees (fermentation yeasts) for added complexity.	
The Spee'wah Cuvee Chardonnay Brut, South Eastern Australia NV	40.00
Light and refreshing, with flavours of citrus and stone fruit, and some biscuity notes.	
Prosecco Bel Star, Veneto, Italy NV	45.00
Classic Prosecco - soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas.	
Valdivieso Brut	42.00
A zesty sparkling wine with soft bubbles and a crisp, fresh nose and palate bursting with citrus and nectarine characters, underpinned by subtle notes of white blossom.	
Chapel Down Brut, Kent, England NV	79.00
Wine with citrus, pear and floral flavours and aromas.	

CHAMPAGNE

Pannier Brut, Champagne, France NV	54.50
Made from wines aged far longer for normal 'house' champagnes this is rich, delicious and rewarding.	
Pannier Rosé Brut, Champagne, France NV	68.00
A great rosé champagne with flavours of raspberries, strawberries and a hint of cream.	
Moët & Chandon Brut Imperial, Champagne, France NV	94.50
Three years ageing results in a champagne with body, flavour and harmony. There are elements of lime and blossom on the nose. The palate is medium bodied with an elegant finish.	
Moët & Chandon Brut Rosé Imperial, Champagne, France NV	117.50
Lively and expressive nose dominated by the scent of wild strawberries. Full-bodied, zesty and creamy on the palate.	

JUGS OF COCKTAIL

ALCOHOLIC (price per litre)	40.00
Coutts Cocktail	
The drink will delight and surprise, with the pink hue from the cranberry veiling the powerful flavours of the whisky, balanced by the elderflower and vanilla, and finished with champagne for finesse and appeal.	
Orchard Mist	
The Orchard Mist combines classic english fruits with the fantastic flavours of fig liqueur to produce a really satisfying cocktail whatever the event. The balance of this drink means it could comfortably grace any cocktail list.	
NON ALCOHOLIC (price per litre)	34.00
English Country Garden	
The Refreshing taste of an english country garden, the sharp apple and lemon cuts through the sweetness of the elderflower.	
Very Berry	
A blend of British berries creating a flavourful non alcoholic alternative drink.	

Spirits, beer & soft drinks

SOFT DRINKS

(150ml)

Mixers, Tonics & Juices	1.40
Selection of juices (1 litre jug)	5.00
Orange, Apple, Pineapple, Cranberry	
Still and sparkling water (750ml glass bottle)	4.30
Still and sparkling water (500ml PET)	2.35
Still and sparkling water (330ml glass bottle)	2.35

FIZZY POP

Diet Coke, Fanta & Sprite (330ml can)	1.75
Coke (330ml can)	2.00
Diet Coke, Fanta & Sprite (500ml bottle)	3.00
Coke (500ml bottle)	3.15

SPIRITS

(price per 25ml)

Gordon's Gin	4.20
Smirnoff Vodka	4.20
Bacardi	4.20
Captain Morgan Rum	4.20
Bells Whisky	4.20
Famous Grouse	4.30
Southern Comfort	4.30
Jack Daniels	4.30
Glenlivet Whisky	4.50

APERITIF

(price per 50ml)

Martini (Rosso, Bianco & Extra Dry)	4.20
Pimms	4.40

DIGESTIF

(price per 25ml)

Martell VS***	4.10
Martell VSOP	4.50
Warre's Warrior Reserve Port	4.40
Antica Sumbuca	4.10

LIQUEURS

(price per 25ml)

All varieties	4.00
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BOTTLED BEER & CIDER

(275ml to 330ml)

Heineken	4.50
Stella Artois	4.70
Grolsch	5.70
Peroni	6.30
Becks Bier NRB	4.70
Meantime London Lager	5.20
Meantime Pale Ale	5.20
Magners Cider	5.20

Future pricing

Proposed prices for the near future

REFRESHMENTS

	2020	2021	2022
Tea & coffee	3.55	3.70	3.85
Large Danish pastry	3.80	4.00	4.20
Fruit pots	4.10	4.30	4.50

BREAKFAST

	2020	2021	2022
Baker's board (3 items)	11.00	11.55	12.15
Breakfast baps	8.80	9.25	9.70
Continental buffet	12.60	13.25	13.90

LUNCH

	2020	2021	2022
Working lunch essentials	14.50	14.95	15.45
Grab & go (4 items)	26.50	27.50	28.50
Bento boxes	24.00	24.75	25.50
Premium hot fork buffet	50.50	52.00	53.50

RECEPTION

	2020	2021	2022
Bowl food	32.50	33.50	34.50
Evening finger food	31.50	32.50	33.50
Canapés	29.50	30.50	31.50

FORMAL DINNER

	2020	2021	2022
3 course seated	52.50	54.00	55.50

BEVERAGES

	2020	2021	2022
Water 500ml	2.45	2.55	2.65
House wine	27.50	28.00	28.50
House beer	4.70	5.00	5.20

Please note that all proposed prices are approximate and subject to change.

Essential information

We hope that these menus provide you with a wide choice of options for your guests. If you have bespoke requirements or additional ideas for your event, our chefs and event team would be delighted to discuss this with you.

- All catering orders are due 10 working days before the event. Adjustments and increases can be made up to 5 working days before the event.
- The final catering numbers are required 10 working days before the event. Adjustments can be made up to 5 working days before the event. Any last minute increases or orders placed 5 working days before the event or onsite, would be subject to a 5% increase on current rate card.
- Any special dietary requirements or kosher meals are available on request with prior notice.
- We will ensure that our catering service compliments the bespoke design of your event. As such, we may require additional service areas to be accommodated within your floor plan and will discuss the space and any additional costs with you during the planning stages.
- We require 100% payment for all pre-booked catering to be settled before the start of the event tenancy. We will be entitled to cancel any orders where payment remains unsettled.
- The majority of our menus are inclusive of ExCeL London Hospitality service staff to deliver your choice of catering. Should you wish to discuss a bespoke service style for your event, please discuss this with the ExCeL London Hospitality Events team during the planning process. They will advise any additional costs associated with the hire of waiting staff through to senior hospitality managers.
- Our menu prices are based on service times from 08:00 - 22:00. Please be aware that for service outside of these standard hours, additional charges may apply.
- Our catering tables will be laid out with our house black cloths. Should you wish to continue this color theme on your conference tables, there is a 10.50 charge per cloth and we would be happy to organise this for you.
- Poseur tables are available to hire from 21.50
- Should you need to cancel your catering with us, we require a written notification. Our full Cancellations Policy can be found in our Terms & Conditions, available upon request.

Essential information

Staffing Charges

The prices in the planner include staff to service your catering unless otherwise specified.

Please note that staff can only be hired when ordering all food and beverages from ExCeL London Hospitality.

Our professional team of managers, chefs and waiting staff have worked with us on many prestigious events. Highly trained, with an exceptional presentation and an attentive attitude, they are here to ensure that your guests receive the best service on offer. All catering staff members will be briefed prior to the exhibition opening as to your exact requirements and service style. We will recommend suitable staffing levels for your event as applicable.

Senior Hospitality Manager (12 hours)	from 410.00
Hospitality Manager per day (12 hours)	from 295.00
Waiting/Bar Staff per day (12 hours)	at 240.00 each
Waiting Staff per half day (6 hours)	at 125.00 each
Chefs per day (8 hours)	from 310.00
Porters per day (8 hours)	from 240.00

Please note when booking staff for the day it will be necessary to allow a minimum of a half hour lunch break per staff member.

Bespoke Theming

Tableware, Buffet Dressing and Linen

We can discuss any colour schemes and styling themes you have in mind for your event and provide coloured and textured linen including napkins, table runners, chair covers and chair ties. A huge array of bespoke crockery, glassware and cutlery is available which you are welcome to hire from us to add a wow factor to your table. A service providing bespoke designed place names and menu cards can be arranged should you wish.

Flowers and Table Decorations

We are more than happy to quote for floral decorations and table centres for you and will design these items around the overall look of your event. These can include candles, mirrors, petals, shells etc.

Other ideas include beautifully lit, branded bars; live cooking, sustainable sculpted centre pieces, ice bars, geisha tea houses and many, many more.

Essential information

Equipment

The prices in the planner include glassware, cutlery, crockery, black table linen, standard buffet tables and the catering equipment essential to serve your catering.

Should you require additional equipment, the following can be ordered from ExCeL London Hospitality.

Prices quoted are for a 4 day hire.

For longer shows please ask your ExCeL London Hospitality events team for a quote.

PRICES FROM

- 6ft Single Glass Fronted Fridge **185.00**
- 3ft Single Glass Fronted Fridge **155.00**
- Water cooler, including 1 x 18.5ltr Water butts and 100 disposable cups **90.00**
- Additional Water butts **27.00** each including 100 disposable cups
- Wash Up Service – must be pre-booked. If requested on an ad-hoc basis, priority will be given to pre-booked services.
- For bespoke equipment, prices are available and quoted on request.

Please note all damages and broken equipment will be charged at the full replacement value

ALL PRICES QUOTED EXCLUDE VAT

*We look forward to
working with you.*

EXCeL
LONDON

HOSPITALITY

To discuss your hospitality requirements please contact:

ExCeL London Hospitality

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