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 team works with event organisers and exhibitors across the venue's wide scope of events; from large scale exhibitions and conferences to training days and executive meetings, creating menus and experiences that enhance the visitor 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.

We look forward working with you to create memorable event experience for your guests at ExCeL London.

**Food Safety**
Here at ExCeL London Hospitality, food safety is our top priority. We understand that food allergies present a serious problem to some people and we will do our best to provide you with the information that you need to help you to make your choice of food.

Catering practices in the kitchen are designed to minimise the risk of accidental inclusion of allergens, however, there is always a small risk that traces of allergens could be found in any product served here.

It is our policy to provide Allergen Information in the form of printed reports, which are available from our catering teams on request. Please ask to speak to the Event Manager if you consider yourself to be at risk.
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. Look out for this symbol for our healthy items.

**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.
Refreshments & snacks
Refreshments

Fairtrade tea & coffee £3.55
Fairtrade tea, coffee & biscuits £3.95
Selection of fruit juices £5.25
(apple, orange and cranberry, 1 litre jug)
Naked smoothie £6.55
(450ml bottle)
Freshly squeezed orange juice £11.25
(1 litre jug)
Still/sparkling mineral water £4.75
(750ml glass bottle)

Snacks

NAKD bars £2.45
(Choose from lemon drizzle, cashew cookie, cocoa orange)
Flavoured popcorn £2.70
(Choose from fennel and lemon, chocolate, strawberry and cream, sweet and salty)
Giant wrapped cookies £3.25
Dark chocolate coated cranberries (45g) £3.25
Luxury roasted nut mixture (35g) £2.70

Healthy pick n mix station £365.00
(Based minimum numbers of 100 and 100g per person)
Menu 1
Dark chocolate
Dried apricots
Sultanas
Pumpkin seeds
Yoghurt coated raisins
Menu 2
Dried fruit
Banana chips
Peanuts and walnuts
Dark chocolate raisins
Yoghurt coated cranberries

Fruit options

Fresh seasonal fruit bowl (serves 10) £24.00
Fresh sliced fruit platter (serves 10) £29.50
Mixed grape pot £3.95
Mixed melon pot £3.95
Pineapple pot £3.95
Mango pot £3.95

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

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.
Breakfast
Breakfast options

Morning bakers board
Fairtrade tea and coffee with a selection of the items listed below:
2 items  £8.95
3 items  £11.00

Please select one item from each section

**Freshly baked**
- Mini muffins (chocolate, apple and cinnamon, red berries)
- Selection of mini Danish pastries (Based on one per person)
- Freshly baked mini almond croissant
- Freshly baked mini chocolate croissant

**Homemade**
- Apricot and almond slice
- Apple and ginger flapjack
- Orange and caramel nibbed almond slice
- Lemon and poppy seed bread
- Pistachio cake

**Healthy**
- Whole fruit (banana, apples, pears, satsumas, plums)
- Individual yoghurt pot with fruit puree
- Individual coconut or soya yoghurt pot with fruit purée
- Apricot rice pudding
- Fruit salad with fruit coulis
- Almond and pear pot

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

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

**Warm savoury English baps**
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

*Served with Heinz tomato ketchup and brown sauce*

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
<th>Dietary Key</th>
</tr>
</thead>
<tbody>
<tr>
<td>£8.95</td>
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</tbody>
</table>

**Continental breakfast buffet**
Fairtrade tea and coffee plus with a selection of:
- Mini plain croissants
- Selection of mini Danish pastries
- Parma ham and Emmental cheese
- Sliced pineapple and melon
- Sliced tomatoes, cucumber and peppers
- Bread rolls
- Preserves and jams

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
<th>Dietary Key</th>
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</thead>
<tbody>
<tr>
<td>£12.50</td>
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</tbody>
</table>

**Breakfast pots**
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
- Shakshuka (Middle Eastern dish with spiced tomato, peppers and poached egg)

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<thead>
<tr>
<th>Price</th>
<th>Description</th>
<th>Dietary Key</th>
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</thead>
<tbody>
<tr>
<td>£9.50</td>
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</tbody>
</table>

**Deluxe continental buffet**
Large plain croissants
Large Danish pastries
Charcuterie selection
Emmental and mozzarella slices
Sliced tomatoes, cucumbers and peppers
Sliced pineapple, melon and berries
Bread rolls
Preserves and jams

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
<th>Dietary Key</th>
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</thead>
<tbody>
<tr>
<td>£18.75</td>
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</tbody>
</table>

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.

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

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

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

<p>| | |</p>
<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Sweet</td>
<td>Cakes</td>
</tr>
<tr>
<td>Mini scones with clotted cream and jam ✅</td>
<td>Morello cherry and almond slice ✅</td>
</tr>
<tr>
<td>Miniature éclairs ✅</td>
<td>Chocolate brownie with ganache ✅</td>
</tr>
<tr>
<td>Mini sweet pastry choux buns ✅</td>
<td>Honey and almond slice ✅</td>
</tr>
<tr>
<td>Sticky date cake ✅</td>
<td>Coconut and strawberry cake ✅</td>
</tr>
<tr>
<td>Hazelnut cake with coffee cream ✅</td>
<td>Vegan lemon drizzle cake ✅</td>
</tr>
<tr>
<td></td>
<td>Savoury</td>
</tr>
<tr>
<td></td>
<td>Kedgeree tart, sour cream and chive</td>
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<tr>
<td></td>
<td>Beetroot and mozzarella jammy dodger ✅</td>
</tr>
<tr>
<td></td>
<td>Poached salmon and spinach tart</td>
</tr>
<tr>
<td></td>
<td>Hog roast and apple sausage roll</td>
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<tr>
<td></td>
<td>Curried sausage roll, granola crust</td>
</tr>
</tbody>
</table>

Please select one item from each section

Please note all savoury items will be served cold

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:

- ✅ Vegetarian
- ✅ Vegan

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

**The essentials lunch**  £14.75
Selection of home style sandwiches
Hand cooked crisps
Whole fresh fruit
Mineral water

**The essentials plus**  £17.85
Selection of home style sandwiches and wraps
Hand cooked crisps
Salad (select 1 option from salad menu)
Butternut squash and goat’s cheese frittata
Homemade chocolate brownie
Fruit juice and mineral water

**The essentials deluxe**  £22.00
Selection of home style sandwiches and wraps
Hand cooked crisps
Salad (select 1 option from salad menu)
Butternut squash and goat’s cheese frittata
Homemade chocolate brownie
Fruit juice and mineral water

**Salad menu**
(please select one option)
- Raita Slaw
- Broccoli, coconut and curry leaf salad
- Roasted squash, red pepper and spinach salad
- Tomato, olive, caper and oregano salad
- Mango, carrot, basil, peanut and chilli salad
- Kimchee cabbage slaw
- Quinoa salad with mangetout, roast broccoli, ginger and lemon
- Fennel, radish and pomegranate salad

Add any finger food lunch item (p.18) to your menu  £5.50

Add an additional salad option to your menu  £5.50

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: ❌ Vegetarian  ✔️ Vegan

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

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Fish</th>
<th>Vegetarian</th>
<th>Salad</th>
<th>Snacks</th>
<th>Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat</td>
<td></td>
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</tr>
<tr>
<td>British chicken and avocado on seeded split tin loaf</td>
<td>Tuna nicoise on seeded split tin loaf</td>
<td>Onion bhaji, mango and spinach with vegan mint mayo on beetroot wrap</td>
<td>Jackfruit and black bean salad</td>
<td>Salted pretzels</td>
<td>Mineral water (500ml)</td>
</tr>
<tr>
<td>Chargrilled chicken Caesar with cos on charcoal bun</td>
<td>Smoked salmon, cream cheese and dill on charcoal bun</td>
<td>Freekeh, feta and sweet potato salad</td>
<td>Fizzy drink (330ml)</td>
<td>Tyrell’s vegetable crisps</td>
<td>(Coke, Diet Coke, Fanta, Sprite)</td>
</tr>
<tr>
<td>Salt beef with American mustard, gherkins and rocket on rustic baguette</td>
<td>Bloody Mary prawns with rocket on seeded split tin loaf</td>
<td>Quinoa tabbouleh salad</td>
<td>NAKD bar</td>
<td>Fentiman’s Lemonade</td>
<td>(add 2.50)</td>
</tr>
<tr>
<td>Chargrilled chicken, red pepper tzatziki and olive in spinach wrap</td>
<td>Smoked salmon with seasoned lemon mayonnaise on seeded split tin</td>
<td>Double egg, tomato chutney and rocket on spinach bap</td>
<td>Dessert pot</td>
<td>Double egg, tomato chutney and rocket on spinach wrap</td>
<td>Mango and coconut pudding pot</td>
</tr>
<tr>
<td>Scottish beef and salsa verde on white split tin loaf</td>
<td>Prawn mayonnaise and spinach on beetroot bap</td>
<td>Pulled barbecue jackfruit and vegan house slaw in a semolina roll</td>
<td>NAKD bar</td>
<td>Prawn mayonnaise and spinach on beetroot bap</td>
<td>Chocolate fudge pot</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Snacks</th>
<th>Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salted pretzels</td>
<td>Mineral water (500ml)</td>
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<td>(Coke, Diet Coke, Fanta, Sprite)</td>
</tr>
<tr>
<td>Fentiman’s Lemonade</td>
<td>(add 2.50)</td>
</tr>
</tbody>
</table>

Minimum numbers of 100 per option. Standard 30% vegetarian unless otherwise requested. 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

Please contact us at sales@excelhospitality.london or 0207 069 4100
Finger food lunch
Finger food menu

Include six finger food items per person. Please select 3 cold items, 2 hot items and one dessert item £33.00

Cold Menu – please select three items

Meat
- Chicken tikka naan with roasted onion seeds and mango
- Pancetta and slow roasted cherry tomato tart
- 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
- Bresaola with cream cheese, olive and sun dried tomato
- Indian spiced lamb, mint yoghurt on cucumber

Fish
- Poached salmon rillettes on lemon croute
- Asian salmon wrapped in nori sriracha sauce
- Spicy salmon maki roll

Vegetarian
- Goats cheese and leek tart, pea and mint salsa
- Sweet potato, thyme and manchego frittata with tapenade
- Roasted pepper and bocconcini skewer
- Rice paper rolls with Asian vegetables and sweet chilli
- Beetroot gunkan
- Marinated olive and bocconcini skewer

Add a round of sandwiches to your finger food menu
£6.50 per person

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

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

Hot Menu – please select two items

Meat
- Beef sliders with relish and monterrey jack cheese
- Chicken skewer with coriander coconut and chilli
- Lamb kofte with mint gremolata
- Charred harissa chicken skewer with lime sour cream
- Teriyaki beef skewer in soy and oyster marinade
- Short rib slider, jerk seasoning and mango

Vegetarian
- Onion bhajis with mango mayonnaise
- Mushroom and stilton wontons
- Feta cheese and black bean parcel
- Brie and broccoli in puff pastry
- Vegetable gyoza dumpling with soy and honey
- Caramelised baby onion and oxford blue tartlet
- Barbecue pepper and courgette skewer

Dessert
- Selection of macarons
- Tarte au citron
- Forest fruit almond tart
- Strawberry cheesecake in a chocolate cup
- Salted caramel tart

Fish
- Prawn dumpling with soy and ginger
- Miniature salmon burger and pickled cucumber in brioche
- Hot smoked salmon croquette with chilli dip
- King prawn skewer with chilli and garlic
- Tempura prawns with sweet chilli

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Dietary key: V Vegetarian  VE Vegan

Please contact us at sales@excelhospitality.london or 0207 069 4100
Premium hot fork buffet lunch
Premium hot fork buffet lunch

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)
Butter chicken
Paneer tikka masala
Tarka dal
Sag aloo
Pilau rice
Raita slaw
Broccoli, coconut and curry leaf salad
Saffron cheesecake with toasted pistachio
Peach phirini

**Menu 2**
Mas y Mas
(Spanish)
Lamb albondigas with manchego, tomato and flat leaf parsley
Smoked haddock and king prawn with red pepper and tomato
Espinacas con carbonazas
(spinach and chickpeas)
Patas bravas
Zanahorias alinadas
(roasted marinated carrots)
Roasted squash, red pepper and spinach salad
Tomato, olive, caper and oregano salad
Mayan chocolate tart
(chocolate, chilli and cinnamon tart)
Fig & red wine mousse

**Menu 3**
Chim and Tu
(Asian)
Chicken mussaman with potato and peanut
Thai red fish curry with peppers
Thai tofu and mushroom yellow curry
Steamed rice
Vegetables with chilli and garlic
Mango, carrot, basil, peanut and chilli salad
Kimchee cabbage slaw
Matcha panna cotta
Black sesame cake with seabuckthorn mousse

Upgrade to a seated lunch £2.50

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.

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 subject to VAT at the current rate. All rates quoted are in Pound Sterling.

Dietary key: V Vegetarian VE Vegan

Please contact us at sales@excelhospitality.london or 0207 069 4100
Premium hot fork buffet lunch

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 4**
Besha
(Middle Eastern)
- Chicken tagine with cinnamon, apricot, preserved lemon and olive
- Salmon fillet roasted with chermoula and cherry tomatoes
- Ful mudammas (bean stew with tahini and paprika)
- Persian bejewelled rice
- Roasted squash with za’atar
- Quinoa salad with mangetout, roast broccoli, ginger and lemon
- Fennel, radish and pomegranate salad
- Baklava
- Sticky date tart

**Menu 5**
Four & Twenty
(British)
- Braised chicken with leeks, carrot, celery and prune
- Salmon fillet with dill and parsley butter
- Puy lentil and parsnip shepherd’s pie with cheesy mash
- Thyme roasted potatoes
- Cauliflower and broccoli cheese
- Toasted spelt and kale salad
- Isle of Wight tomato salad
- Sticky date cake
- Apple and rhubarb crumble pot

**Menu 6**
Sagra
(Italian)
- Peposo (peppered beef shin stew with Italian red wine)
- Cacciucco (Italian fish stew)
- Roasted squash, leek and ricotta lasagne
- Caponata (slow cooked aubergine and peppers)
- Rosemary roasted new potatoes
- Goats cheese, honey roasted beets and pumpkin salad
- Italian house salad
- Ricotta cassotina mousse with candied fruits
- Chocolate panna cotta with caramelised almonds

**Upgrade to a seated lunch**
£2.50

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.

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 subject to VAT at the current rate. All rates quoted are in Pound Sterling.

Dietary key:
- V Vegetarian
- VE Vegan

Please contact us at sales@excelhospitality.london or 0207 069 4100
Standing hot fork buffet lunch
Standing hot fork buffet lunch

Standing hot fork buffet lunch  £46.00
Includes 1 main dish, 1 vegetarian, 2 side dishes, 2 salads, 2 desserts followed by tea and coffee.

Menu 1
Butter chicken
Tarka dal
Sag aloo
Pilau rice
Raita slaw
Broccoli, coconut and curry leaf salad
Saffron cheesecake with toasted pistachio
Peach phirini

Menu 2
Lamb albondigas with manchego, tomato and flat leaf parsley
Espinacas con carbonazas (spinach and chickpeas)
Patas bravas
Zanahorias alinadas (roasted marinated carrots)
Roasted squash, red pepper and spinach salad
Tomato, olive, caper and oregano salad
Mayan chocolate tart (chocolate, chilli and cinnamon tart)
Fig & red wine mousse

Menu 3
Chicken mussaman with potato and peanut
Thai tofu and mushroom yellow curry
Steamed rice
Vegetables with chilli and garlic
Mango, carrot, basil, peanut and chilli salad
Kimchee cabbage slaw
Matcha panna cotta
Black sesame cake with seabuckthorn mousse

Add juices and water  £1.25

Minimum numbers of . 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  VG Vegan

Please contact us at sales@excelhospitality.london or 0207 069 4100
Standing hot fork buffet lunch

£46.00
Includes 1 main dish, 1 vegetarian, 2 side dishes, 2 salads, 2 desserts followed by tea and coffee.

Menu 4

Chicken tagine with cinnamon, apricot, preserved lemon and olive
Ful mudammas (bean stew with tahini and paprika)
Persian bejewelled rice
Roasted squash with za’atar
Quinoa salad with mangetout, roast broccoli, ginger and lemon
Fennel, radish and pomegranate salad
Baklava
Sticky date tart

Menu 5

Braised chicken with leeks, carrot, celery and prune
Puy lentil and parsnip shepherd’s pie with cheesy mash
Thyme roasted potatoes
Cauliflower and broccoli cheese
Toasted spelt and kale salad
Isle of Wight tomato salad
Sticky date cake
Apple and rhubarb crumble pot

Menu 6

Peposo (peppered beef shin stew with Italian red wine)
Roasted squash, leek and ricotta lasagne
Caponata (slow cooked aubergine and peppers)
Rosemary roasted new potatoes
Goats cheese, honey roasted beets and pumpkin salad
Italian house salad
Ricotta cassotina mousse with candied fruits
Chocolate panna cotta with caramelised almonds

Add juices and water £1.25

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

Sharing boards are recommended as a social snack or as an add on to your lunch. Each sharing board serves approx. 10-12 persons.

<table>
<thead>
<tr>
<th>British cheese board</th>
<th>£157.50</th>
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<tbody>
<tr>
<td>Mature cheddar</td>
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<tr>
<td>West Country brie</td>
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<tr>
<td>Wensleydale</td>
<td></td>
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<tr>
<td>Shropshire blue</td>
<td></td>
</tr>
<tr>
<td>Celery</td>
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<tr>
<td>Dried apricots</td>
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<tr>
<td>Walnuts</td>
<td></td>
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<tr>
<td>Rhubarb and apple chutney</td>
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<tr>
<td>Shropshire biscuits selection</td>
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<table>
<thead>
<tr>
<th>Charcuterie board</th>
<th>£110.25</th>
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<tbody>
<tr>
<td>Rustic bread with olive oil and balsamic vinegar</td>
<td></td>
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<tr>
<td>Zesty Moroccan olives</td>
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<tr>
<td>Sun blushed tomatoes and peppers</td>
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<tr>
<td>Bresaola</td>
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<tr>
<td>Italian Coppa</td>
<td></td>
</tr>
<tr>
<td>Mortadella</td>
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<tr>
<td>Salami Milano</td>
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<table>
<thead>
<tr>
<th>Vegetarian sharing board</th>
<th>£110.25</th>
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<tbody>
<tr>
<td>Rustic breads with butter</td>
<td></td>
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<tr>
<td>Leek and mature cheddar tart</td>
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<tr>
<td>Spinach and feta bruschetta</td>
<td></td>
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<tr>
<td>Caribbean vegetable patty</td>
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<tr>
<td>Tomato bruschetta with pesto</td>
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</tbody>
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Add a round of sandwiches

£6.00

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

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>British charcuterie board</strong></td>
<td>£175.00</td>
<td>Rustic bread with rapeseed oil and apple balsamic vinegar, Pickled onions, Gherkins, Pork pie, Air dried ox springs ham, Green pepper and venison salami, Suffolk chorizo</td>
</tr>
<tr>
<td><strong>East End fish board</strong></td>
<td>£110.25</td>
<td>Rustic breads with butter, Salmon gravlax, Roll mop herrings, Cockles, Anchovies and prawns in Bloody Mary mayonnaise</td>
</tr>
<tr>
<td><strong>Middle Eastern board</strong></td>
<td>£110.25</td>
<td>Flat breads, Baba ganoush, Hummus, Chargrilled artichokes, Sun blush tomatoes, Marinated black olives, Fire roasted peppers, Stuffed vine leaves</td>
</tr>
<tr>
<td><strong>Tapas sharing board</strong></td>
<td>£165.00</td>
<td>Rustic breads with olive oil and aioli, Cured ham, Manchego cheese, Marinated olives, Chorizo, Marinated anchovies, Fire roasted peppers and sun blush tomatoes</td>
</tr>
</tbody>
</table>

**Add a round of sandwiches**

- Price: £6.00

---

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

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

Our Executive Chef has re-created menus based on street food market stall.

Below are just some of the fantastic concepts which can include; Katsoo, Chilli & Co, Buddha Delight, The Bakery and many more;

**Katsoo**
Chicken katsu burger served with wasabi slaw and katsu mayonnaise

**The bakery**
A selection of homemade brownies, cupcakes and iced doughnuts

**Buddha delight**
Buddha bowls made with dill and lemon soaked quinoa, crumbled vegan mozzarella, hummus, avocado, Muhammara and fresh sliced tomato

**Chilli & co**
Rich beef chili, crushed nachos served in original Dorito bags with spicy salsa, guacamole and sour cream.

These will be served from themed stations and are a great option for evening parties or longer lunch services. These are an ideal catering option during networking receptions. Please speak to you ELH event manager for more information on this option and to discuss which event spaces this options is available in.

Minimum numbers of 100. 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. 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 subject to VAT at the current rate. All rates quoted are in Pound Sterling.

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

## Canapé menu
Includes 6 items per person
Additional items at £4.75

<table>
<thead>
<tr>
<th>Meat</th>
<th>Fish</th>
<th>Vegetarian</th>
<th>Hot</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blini with roast British beef, watercress and horseradish</td>
<td>Tartare of salmon with sour cream, shallots and capers</td>
<td>Apricot with stilton and walnut</td>
<td>Fillet of beef on roast potato and béarnaise sauce</td>
</tr>
<tr>
<td>Smoked chicken, avocado and mango on tortilla</td>
<td>Hot smoked salmon tart with caviar</td>
<td>Thai mango salad on cucumber</td>
<td>Hoisin duck ball with tarragon mayonnaise</td>
</tr>
<tr>
<td>Chicken liver parfait with red onion marmalade</td>
<td>Mackerel pate wrapped in nori with fennel yoghurt</td>
<td>Aubergine and chickpea on pitta</td>
<td>Truffled mushroom arancini</td>
</tr>
<tr>
<td>Indian butter chicken with mint on naan bread</td>
<td>Salmon hosomaki</td>
<td>Salad of avocado black rice hosomaki</td>
<td>Harrisa chicken and sweet potato</td>
</tr>
<tr>
<td>Fig with dolcelate and parma ham</td>
<td>Smoked salmon wrapped with lemon dust</td>
<td>Pea and broad bean panna cotta tart with lemon zest</td>
<td>Herbed crayfish beignets with salsa romesco</td>
</tr>
<tr>
<td>Smoked chicken waldorf waffle basket</td>
<td>Smoked haddock and spinach tart</td>
<td>Beetroot with goats cheese and orange</td>
<td>Fried beetroot tortellini with orange and chilli</td>
</tr>
<tr>
<td>Salt beef, celeriac and caper bagel</td>
<td>Bloody Mary prawns in tomato basket</td>
<td>Black bomber with rhubarb and apple</td>
<td>Fish pie topped with herbed crumb</td>
</tr>
<tr>
<td>Hoisin duck and spring onion in sesame basket</td>
<td>Beetroot cured salmon on pumpernickel with wasabi</td>
<td>Scone with mascarpone, courgette and tomato</td>
<td></td>
</tr>
</tbody>
</table>
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 with vegetarian option and a dessert, rounded off with Fairtrade tea and coffee.

Prices start from £52.00 ex VAT per person.

Please speak to your ELH event manager for more information.
Formal lunch & dinner

Starters
Smoked duck, burnt orange, beetroot, celery and honey
Poached chicken, gem lettuce, parmesan and onion seed crisp
Poached salmon with tangerine, seaweed and artichoke
Roasted cauliflower, apple, raisin and mature cheddar
Heritage beetroot, goat’s cheese, alfalfa sprouts, caraway and rye crumble
Watercress mousse, pistachio emulsion, blackberries and ename shard

Meat and fish – main
Rolled sirloin of beef, celeriac, charred leek and braised shin
Brined and roast chicken, fennel wine star anise, olive oil potato, tomato and olive
Loin of lamb, pearl barley, plums, baby gem, celeriac and onion crumble

Vegetarian options – main
Cumin glazed squash, pea and feve salad, courgette
Broccoli, curry oil, toasted almond, spinach and slow roasted tomato
Beetroot marinated cauliflower, butternut squash shavings, lemon gel, hazelnut crumble

Dessert
Pistachio olive oil cake, cherry mousse, yoghurt whipped ganache, chocolate soil
Cold set chocolate panna cotta, orange gel, praline dacquoise, citrus curd
Roasted pineapple mousse, mint chocolate ganache torched meringue, coconut gel

Allergen/dietary key:
V Vegetarian
VE Vegan

Add ½ bottle of house wine per person
£13.50

Finish off with a British cheese board
£4.25

Add an after dinner liqueur per person
£4.25

Treat your guests to homemade petits four
£3.95

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.
All prices are per person unless otherwise stated and subject to VAT at the current rate. All rates quoted are in Pound Sterling. Please contact us at sales@excelhospitality.london or 0207 069 4100
Wine & drinks
Drinks packages

Drinks package A

Red and white wine, bottled beers, selection of fruit juices and mineral water
- including a selection of nibbles
- including 4 canapés

£13.25
£18.95
£33.00

Drinks package B

Red and white wine, prosecco, bottled beers, selection of fruit juices and mineral water
- including a selection of nibbles
- including 4 canapés

£18.95
£25.25
£38.85

Drinks included in the package

• Sauvignon Blanc, Lanya, Vinedos Puertas 2018
  Central Valley – Chile
• Merlot, Lanya, Vinedos Puertas 2018
  Central Valley – Chile
• Bottled beer, fruit juices (apple 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
- Wasabi peas
- Caramelized red onion and nut selection
- Stuffed Piquillo peppers
- Japanese rice crackers

Minimum numbers of 10. Packages are based on a one hour reception and can be extended and priced accordingly. Drinks packages are suitable for closed space reception only. If you would like to hold a reception on a stand, please speak to your event manager.

All prices are per person unless otherwise stated and subject to VAT at the current rate.

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

<table>
<thead>
<tr>
<th>2018 Sauvignon Blanc, Lanya, Central Valley, Chile</th>
<th>£27.25</th>
<th>2019 Melodias Trapiche Pinot Grigio, Mendoza, Argentina</th>
<th>£35.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pale lemon with green hues, the nose is fresh and lemony with herbaceous notes. Elegant and well balanced with tropical notes and grapefruit on the palate. Juicy and fresh with a soft finish.</td>
<td></td>
<td>Elegant with notes of citrus fruits, flavours of peach, apricot and orange peel followed by a slight sprinkle of spice.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2018 Chenin Blanc, Stormy Cape, Western Cape, South Africa</th>
<th>£28.25</th>
<th>2018 Monte Llano Blanco Rioja, Ramón Bilbao, Rioja, Spain</th>
<th>£37.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Passion fruit and green apple. This is a stunning, spritely little number with a snappy finish</td>
<td></td>
<td>Pale lemon in colour with green hues. On the nose aromas of tropical fruits such as banana and citrus fruits can be found. The palate is fresh, vibrant &amp; fruity with a balanced acidity.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2018 Poco Paco Airen Sauvignon Blanc, Jesus del Perdon, Vina de la Tierra de Castilla y León, Spain</th>
<th>£28.75</th>
<th>2018 Chardonnay Les Mougeottes IGP Pays d’Oc, Languedoc, France</th>
<th>£46.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>An elegant, vibrant white with a crisp, refreshing bite. Notes of citrus, green apple and pear on the nose are followed with a zingy, lemony palate.</td>
<td></td>
<td>Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character. Has more ripeness than a Macon and more savourness than the New World, making it ideal by the glass.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2018 Jacques Véritier Blanc, Vin de France, South West France, France</th>
<th>£31.50</th>
<th>2016 Chablis, Domaine Louis Michel, Burgundy, France</th>
<th>£68.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aromatic on the nose with hints of green apples and classic Sauvignon Blanc characteristics. On the palate it has good weight of fruit and beautifully balanced acidity that gives the wine a long, fresh, crisp finish.</td>
<td></td>
<td>Classic, cool climate Chardonnay, this wine displays the elegant mineral quality that is typical of wines from the Chablis region. Louis Michel is rightly considered one of the top estates in Chablis.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>2018 Pinot Grigio, Via Nova, Veneto, Italy</th>
<th>£34.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemony on the nose, with a delicious balance in the mouth, this Pinot Grigio is a very easy-to-drink dry white with medium alcohol and a gorgeous lingering finish.</td>
<td></td>
</tr>
</tbody>
</table>
# Wine list

## Red wine

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2018 Merlot Lanya, Vinedos Puertas, Central Valley, Chile</td>
<td>£27.25</td>
</tr>
<tr>
<td>Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complemented by sweet ripe tannins.</td>
<td></td>
</tr>
<tr>
<td>2018 Carignan/Grenache Vin de France, La Lande, Vin de France, France</td>
<td>£29.95</td>
</tr>
<tr>
<td>Deep garnet in colour with a spicy ripe nose. The palate is rich with ripe fruit character and a hint of peppery spice. The finish is well balanced and the tannins are soft and elegant.</td>
<td></td>
</tr>
<tr>
<td>2018 Jacques Veritier Rouge, Vin de France, South West France, France</td>
<td>£31.50</td>
</tr>
<tr>
<td>Deep garnet in colour with a spicy nose. The palate is rich with ripe fruit character and a hint of peppery spice. The finish is well balanced and the tannins are soft and elegant.</td>
<td></td>
</tr>
<tr>
<td>2018 Shiraz, Stormy Cape, Western Cape, South Africa</td>
<td>£32.50</td>
</tr>
<tr>
<td>Generous berry fruit flavours are found on the ripe and enticing nose. The palate is medium bodied, soft and dry with a good concentration of blackcurrant fruit and spicy overtones.</td>
<td></td>
</tr>
<tr>
<td>2018 La Place Merlot, IGP Pays d’Oc, South West France, France</td>
<td>£33.50</td>
</tr>
<tr>
<td>Soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish.</td>
<td></td>
</tr>
<tr>
<td>2018 Melodias Winemakers Selection Malbec, Trapiche, Mendoza, Argentina</td>
<td>£36.75</td>
</tr>
<tr>
<td>Notes of ripe red fruits, cherries and violets with an underlying minerality and an elegant finish.</td>
<td></td>
</tr>
<tr>
<td>2018 Barbera Amonte, Volpi, Piemonte, Italy</td>
<td>£37.25</td>
</tr>
<tr>
<td>Deliciously fruity with notes of blueberries, cherries and raspberries. Robust with a persistent finish.</td>
<td></td>
</tr>
<tr>
<td>2017 Monte Llano Tinto Rioja, Ramón Bilbao, Rioja, Spain</td>
<td>£37.75</td>
</tr>
<tr>
<td>Red violet colour, with purple hues. On the nose the wine leaves subtle aromas of ripe fruits (blackcurrants, raspberries). On the palate it is fresh, structured and very fruity.</td>
<td></td>
</tr>
<tr>
<td>2018 Pinot Noir Les Mougeottes IGP Pays d’Oc, Languedoc, France</td>
<td>£42.00</td>
</tr>
<tr>
<td>Clean and precise bouquet with black cherries and raspberry aromas. The palate is medium-bodied with sappy red berry fruit and a silky long finish.</td>
<td></td>
</tr>
<tr>
<td>2016 Côtes du Rhône Rouge Quatre Cepages, Laudun Chusclan, Rhône, France</td>
<td>£49.50</td>
</tr>
<tr>
<td>On the first nose, very present red fruit flavors, after aeration, to notes of fresh eucalyptus. This very flattering set in the mouth is combined with fine and silky tannins.</td>
<td></td>
</tr>
</tbody>
</table>
# Wine list

## Rosé wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2017 West Coast Swing White Zinfandel, The Wine Group, California, USA</td>
<td>£34.50</td>
</tr>
<tr>
<td>Full of ripe fruit aromas such as peaches, mango and melon. Juicy on the palate with strawberry and tropical fruit flavours with fresh acidity balancing the sweetness.</td>
<td></td>
</tr>
<tr>
<td>2018 Rioja Rosado, Ramón Bilbao, Rioja, Spain</td>
<td>£40.50</td>
</tr>
<tr>
<td>Delicate salmon colour with fresh aromas of red fruits and white flowers. Watermelon and pomegranate on the palate assure an elegant and vibrant finish.</td>
<td></td>
</tr>
</tbody>
</table>

## Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV Divina Cava, Pere Ventura</td>
<td>£38.00</td>
</tr>
<tr>
<td>Fresh and intense, this Cava has beautiful notes of green apple and honey and a refreshing acidity.</td>
<td></td>
</tr>
<tr>
<td>NV Prosecco, Stelle d'Italia</td>
<td>£42.00</td>
</tr>
<tr>
<td>A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish.</td>
<td></td>
</tr>
<tr>
<td>2014 Hattingley Valley Rose, Hattingley Valley</td>
<td>£125.00</td>
</tr>
<tr>
<td>An elegant, svelte and super pure wine with delicate nose of hedgerow flowers, it has finesse, vibrant green fruit and a characteristic toasty flavour. Pale gold in colour and well-balanced on the palate showing crisp acidity and fine mousse. It has delicate toasty characteristics from being aged on lees whilst the gentle oak flavour adds complexity.</td>
<td></td>
</tr>
</tbody>
</table>

## Champagne

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV Brut Baron De Marck Gobillard</td>
<td>£78.75</td>
</tr>
<tr>
<td>Clean and soft with stylish character and a fruity nature bursting with apples and pears.</td>
<td></td>
</tr>
<tr>
<td>NV Moet et Chandon, Brut Imperial</td>
<td>£99.50</td>
</tr>
<tr>
<td>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.</td>
<td></td>
</tr>
</tbody>
</table>

### Fancy something a bit different?

If you are interested in fresh juices, smoothies or even a cocktail and mocktail, please ask your Event Manager for further details.
## Spirits, beer & soft drinks

### Soft drinks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixers &amp; Tonics (150ml)</td>
<td>£1.85</td>
</tr>
<tr>
<td>Selection of juices (1 litre jug)</td>
<td>£5.25</td>
</tr>
<tr>
<td>Orange, Apple, Cranberry</td>
<td></td>
</tr>
<tr>
<td>Still and sparkling water (750ml glass bottle)</td>
<td>£4.75</td>
</tr>
<tr>
<td>Still and sparkling water (330ml glass bottle)</td>
<td>£3.50</td>
</tr>
</tbody>
</table>

### Fizzy pop

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diet Coke, Fanta &amp; Sprite (330ml can)</td>
<td>£1.95</td>
</tr>
<tr>
<td>Coke (330ml can)</td>
<td>£2.05</td>
</tr>
<tr>
<td>Coke (330ml glass)</td>
<td>£2.95</td>
</tr>
<tr>
<td>Diet Coke (330ml glass)</td>
<td>£2.85</td>
</tr>
</tbody>
</table>

### Spirits

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gordon’s Gin</td>
<td>£68.50</td>
</tr>
<tr>
<td>Smirnoff Vodka</td>
<td>£68.50</td>
</tr>
<tr>
<td>Bacardi</td>
<td>£85.00</td>
</tr>
<tr>
<td>Captain Morgan Rum</td>
<td>£76.00</td>
</tr>
<tr>
<td>Bells Whisky</td>
<td>£73.50</td>
</tr>
<tr>
<td>Famous Grouse</td>
<td>£68.50</td>
</tr>
<tr>
<td>Southern Comfort</td>
<td>£84.00</td>
</tr>
<tr>
<td>Jack Daniels</td>
<td>£105.00</td>
</tr>
<tr>
<td>Hendricks</td>
<td>£120.00</td>
</tr>
</tbody>
</table>

### Bottled beer & cider

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heineken</td>
<td>£4.95</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>£4.75</td>
</tr>
<tr>
<td>Peroni</td>
<td>£6.50</td>
</tr>
<tr>
<td>Becks Bier NRB</td>
<td>£4.50</td>
</tr>
<tr>
<td>Meantime London Lager</td>
<td>£5.50</td>
</tr>
<tr>
<td>Meantime Pale Ale</td>
<td>£5.50</td>
</tr>
<tr>
<td>Magners Cider</td>
<td></td>
</tr>
</tbody>
</table>

### Craft beer

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Punk IPA</td>
<td>£7.25</td>
</tr>
<tr>
<td>Estrella</td>
<td>£7.85</td>
</tr>
<tr>
<td>Goose Island IPA</td>
<td>£7.85</td>
</tr>
<tr>
<td>Dead Pony Club</td>
<td>£8.50</td>
</tr>
<tr>
<td>La Trappe Tripel</td>
<td>£8.75</td>
</tr>
<tr>
<td>Brewdog 5AM Saint American Red Ale</td>
<td></td>
</tr>
<tr>
<td>Brooklyn Lager</td>
<td>£9.00</td>
</tr>
<tr>
<td>CRATE Session IPA Can</td>
<td>£10.00</td>
</tr>
<tr>
<td>CRATE IPA Can</td>
<td>£12.50</td>
</tr>
</tbody>
</table>
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. Additional fees may apply.
- 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 £10.75 charge per cloth and we would be happy to organise this for you.
- 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.
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 (5 day prior notice required)
- 3ft Single Glass Fronted Fridge £155.00
- Water cooler, including 1 x 18.5ltr Water butts and 100 disposable cups £100.00
- Additional Water butts £18.00 each including 100 disposable cups
- 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.

To discuss your hospitality requirements please contact:

ExCeL London Hospitality

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