

Hospitality Planner 2023

EXCEL
LONDON

HOSPITALITY



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 to working with you to create a 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 3Kcal & coffee 28Kcal	£ 4.25
Fairtrade tea, coffee & biscuits 68Kcal	£ 4.75
Selection of fruit juices 110Kcal (apple, orange and cranberry, 1 litre jug)	£ 6.25
Still/sparkling mineral water (750ml glass bottle)	£ 5.50
Freshly squeezed orange juice 62Kcal (1 litre jug)	£ 13.50



Snacks

NAKD bars 130Kcal (Choose from lemon drizzle, cashew cookie, cocoa orange)	£ 2.85
Flavoured popcorn GF 150Kcal (Choose from fennel and lemon, chocolate, strawberry and cream, sweet and salty)	£ 2.95
Giant wrapped cookies 281Kcal	£ 3.65
Hippeas Sweet & Smokin' 62Kcal	£ 3.55
Green & Black's organic chocolate bar 82Kcal (Choose from white, milk or dark chocolate)	£ 2.85

Healthy pick n mix station **£ 445.00**

(Based on minimum numbers of 100 and 100g per person)
Calories / Kcal calculated per 100g

Menu 1

Dark chocolate 550Kcal
Dried apricots 241Kcal
Sultanas 302Kcal
Pumpkin seeds 446Kcal
Yoghurt coated raisins 393Kcal

Menu 2

Dried fruit
Banana chips 519Kcal
Peanuts and walnuts 563Kcal
Dark chocolate raisins 426Kcal
Yoghurt coated cranberries 468Kcal

Fruit options

Fresh seasonal fruit bowl VE (serves 10) 52Kcal	£ 28.50
Fresh sliced fruit platter VE (serves 10) 45Kcal	£ 35.00
Mixed grape pot VE 99Kcal	£ 4.70
Mixed melon pot VE 20Kcal	£ 4.70
Pineapple pot VE 41Kcal	£ 4.70
Mango pot VE 60Kcal	£ 4.70

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 **Calories/Kcal** calculated per portion

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 **£ 10.50**

3 items **£ 13.15**

Please select one item from each section

Freshly baked

Mini muffins (chocolate, apple and cinnamon, red berries) **V** 120Kcal

Selection of mini Danish pastries **V**
(based on one per person) 244Kcal

Freshly baked mini almond croissant **V** 181Kcal

Freshly baked mini chocolate croissant **V** 105Kcal

Homemade

Apricot and almond slice **V** 213Kcal

Pumpkin and sunflower seed **V**
180Kcal

Orange and caramel nibbed almond slice **V** 240Kcal

Lemon and poppy seed bread **V**
144Kcal

Pistachio cake **V** 160Kcal

Healthy

Whole fruit (banana, apples, pears, satsumas, plums) **VE** 72Kcal

Individual yoghurt pot with fruit puree **V** 141Kcal

Individual coconut or soya yoghurt pot with fruit purée **VE**
160Kcal

Apricot rice pudding **V** 111Kcal

Fruit salad with fruit coulis **VE** 60Kcal

Almond and pear pot **V** 130Kcal

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Dietary Key **V** Vegetarian **VE** Vegan **Calories/Kcal** calculated per portion

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Breakfast options

Warm savoury English baps

£ 10.75

Fairtrade tea and coffee plus artisan sourdough baps filled with:

Grilled smoked back bacon 464Kcal

Baked premium British sausage 641Kcal

Maple roasted tomato, chestnut mushroom and vegan sausage **V** 238Kcal

Served with Heinz tomato ketchup and brown sauce

Breakfast pots

£ 11.50

Fairtrade tea and coffee plus breakfast pots filled with:

Mini English breakfast (cumberland sausage, back bacon, egg, tomato and baked beans) 1349kJ / 322Kcal

Smoked salmon, spinach, poached egg and hollandaise sauce 791kJ / 189Kcal

Shakshuka (Middle Eastern dish with spiced tomato, peppers and poached egg) **V** 778kJ / 186Kcal

Continental breakfast buffet **V**

£ 18.50

Fairtrade tea and coffee with a selection of:

Mini plain croissants 120Kcal

Selection of mini Danish pastries 244Kcal

Parma ham and Emmental cheese

Sliced pineapple and melon 67Kcal

Sliced tomatoes, cucumber and peppers VE 81Kcal

Bread rolls 226Kcal

Preserves and jams 270Kcal

Deluxe continental buffet **V**

£ 25.00

Large plain croissants 240Kcal

Large Danish pastries 288Kcal

Charcuterie selection

Emmental and mozzarella slices 134Kcal

Sliced tomatoes, cucumbers and peppers 81Kcal

Sliced pineapple, melon and berries 70Kcal

Bread rolls 226Kcal

Preserves and jams 270Kcal

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 **£ 10.50**

3 items **£ 13.15**

Please select one item from each section

Sweet

Mini scones with clotted cream and jam **V**
320Kcal

Miniature éclairs **V**
262Kcal

Mini sweet pastry choux buns **V**
203Kcal

Sticky date cake **V**
328Kcal

Hazelnut cake with coffee cream **V**
272Kcal

Cakes

Morello cherry and almond slice **V**
242Kcal

Chocolate brownie with ganache **V**
388Kcal

Honey and almond slice **V**
219Kcal

Coconut and strawberry cake **V**
330Kcal

Vegan lemon drizzle cake **VE**
282Kcal

Savoury

Kedgerree tart, sour cream and chive
260Kcal

Spring vegetable roll **VE**
61Kcal

Poached salmon and spinach tart
185Kcal

Chorizo sausage roll
330Kcal

Savoury scone with mascarpone and chilli jam
325Kcal

Please note all savoury items will be served cold

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Working lunches



Working lunches

The Essentials Lunch **£ 17.75**

Selection of home style sandwiches
3017kJ / 717Kcal

Hand cooked crisps 819kJ / 196Kcal

Whole fresh fruit 271kJ / 72Kcal

Mineral water

The Essentials Plus **£ 21.50**

Selection of home style sandwiches
and wraps 3017kJ / 717Kcal

Hand cooked crisps 819kJ / 196Kcal

Salad (select 1 option from salad menu)

Whole fresh fruit 271kJ / 72Kcal

Fruit juice and mineral water

The Essentials Deluxe **£26.25**

Selection of home style sandwiches
and miniature rolls 3017kJ / 717Kcal

Hand cooked crisps 819kJ / 196Kcal

Salad (select 1 option from salad menu)

Butternut squash and goat's
cheese frittata 406kJ / 97Kcal

Homemade chocolate brownie
406kJ / 357Kcal

Fruit juice and mineral water

Salad menu per 100g

(please select one option)

Raita Slaw 264kJ / 63Kcal

Broccoli, coconut and curry leaf salad
502kJ / 120Kcal

Roasted squash, red pepper and
spinach salad 381kJ / 91Kcal

Tomato, olive, caper and oregano salad
5kJ / 18Kcal

Mango, carrot, basil, peanut and
chilli salad 464kJ / 111Kcal

Kimchee cabbage slaw 305kJ / 111Kcal

Quinoa salad with mangetout, roast
broccoli, ginger and lemon 377kJ / 90Kcal

Fennel, radish and pomegranate salad
251kJ / 60Kcal

Add any finger food
lunch item (p.18) to
your menu **£ 6.55**

Add an additional salad option
to your menu **£ 6.55**

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.

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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

£ 28.50

(Sandwich or large salad, snack, dessert and drink)

5 items

£ 34.00

(Sandwich, small salad, snack, dessert and drink)

Sandwich

Meat

Chicken, bacon & avocado on white bread **1224kJ / 294Kcal**

Bacon, Lettuce & tomato on white bread **924kJ / 221Kcal**

BBQ chicken tortilla wrap **1846kJ / 438Kcal**

Hoi sin duck, carrot, spring onions & lettuce tortilla wrap **830kJ / 127Kcal**

Fish

Salmon, mayo & cucumber on oatmeal **895kJ / 214Kcal**

Tuna, sweetcorn & lettuce on malted bread **949kJ / 227Kcal**

Prawn Marie Rose on oatmeal **1551kJ / 376Kcal**

Vegetarian **V**

Piccalilli Ploughmans on malted bread **864kJ / 207Kcal**

Vegan sausage & red onion chutney on white bread **VE 2000kJ / 482Kcal**

Falafel crumble, salsa & coriander on malted bread **VE 1025kJ / 247Kcal**

Jalapeno pepper & cheese tortilla wrap **1780kJ / 429Kcal**

Speciality

Ham & cheese savoury in gluten free roll **968kJ / 231Kcal**

Piri Piri falafel mezze gluten free tortilla **908kJ / 215Kcal**

Halal Chicken salad on malted bread **694kJ / 166Kcal**

Halal Cheddar cheese & tomato on white bread **1285kJ / 308Kcal**

Salad

Jackfruit and black bean salad **1527kJ / 368Kcal**

Freekeh, feta and sweet potato salad **1494kJ / 360Kcal**

Quinoa tabbouleh salad **870kJ / 207Kcal**

Pomegranate molasses lentil salad **1236kJ / 298Kcal**

Hot smoked salmon poke salad pot **367kJ / 88Kcal**

Vegan coronation rice salad **VE 960kJ / 228Kcal**

Vegan cous cous tzatziki salad **VE 1186kJ / 286Kcal**

Sweet potato falafel and chickpea salad **1577kJ / 380Kcal**

Snacks

Salted pretzels **498kJ / 117Kcal**

Tyrell's vegetable crisps **897kJ / 216Kcal**

NAKD bar **607kJ / 145Kcal**

Dessert pot

Mango and coconut pudding pot **2113kJ / 505Kcal**

Chocolate fudge pot **2280kJ / 545Kcal**

Snickers pot **3084kJ / 737Kcal**

Lemon meringue pot **1792kJ / 428Kcal**

Apple crumble pot **1544kJ / 369Kcal**

Peanut delight pot **3084kJ / 727Kcal**

Pineapple pot **196kJ / 46Kcal**

Drink

Mineral water (500ml PET)

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

Cawston Press (330ml)

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Finger food



Finger food menu

Include six finger food items per person. Please select 3 cold items, 2 hot items and one dessert item **£ 38.50**

Cold Menu

Please select three items

Meat

Chicken tikka naan with roasted onion seeds and mango

327kJ / 78Kcal

Pancetta and slow roasted cherry tomato tart

819kJ / 172Kcal

Chicken liver parfait with red onion marmalade on toasted brioche

550kJ / 131Kcal

Fish - cold

Poached salmon rilletes on lemon croute

213kJ / 51Kcal

Asian salmon wrapped in nori sriracha sauce

235kJ / 56Kcal

Spicy salmon maki roll

260kJ / 61Kcal

Add a round of sandwiches to your finger food menu
£ 7.95 per person

Vegetarian

Goats cheese and leek tart, pea and mint salsa

711kJ / 170Kcal

Sweet potato, thyme and manchego frittata with tapenade

406kJ / 97Kcal

Roasted pepper and bocconcini skewer

835kJ / 201Kcal

Rice paper rolls with Asian vegetables and sweet chilli

166kJ / 40Kcal

Beetroot gunkan

213kJ / 50Kcal

Marinated olive and bocconcini skewer

835kJ / 201Kcal

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Premium hot fork buffet lunch



Hot fork buffet lunch

Premium hot fork buffet lunch

£ 56.75

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

Per 100gm

Menu 1

Khana Khana

(Indian)

Butter chicken 782kJ / 187Kcal

Paneer tikka masala 632kJ / 151Kcal

Tarka dal 364kJ / 87Kcal

Sag aloo 209kJ / 50Kcal

Pilau rice 577kJ / 138Kcal

Raita slaw 264kJ / 63Kcal

Broccoli, coconut and curry leaf salad 502kJ / 120Kcal

Saffron cheesecake with toasted pistachio 1054kJ / 252Kcal

Peach phirini 879kJ / 210Kcal

Menu 2

Chim and Tu

(Asian)

Chicken mussaman with potato and peanut 536kJ / 128Kcal

Thai red fish curry with peppers 410kJ / 98Kcal

Thai tofu and mushroom yellow curry 510kJ / 122Kcal

Steamed rice 611kJ / 146Kcal

Vegetables with chilli and garlic 226kJ / 54Kcal

Mango, carrot, basil, peanut and chilli salad 464kJ / 111Kcal

Kimchee cabbage slaw 305kJ / 73Kcal

Matcha panna cotta 1243kJ / 297Kcal

Black sesame cake with seabuckthorn mousse 1247kJ / 298Kcal

Upgrade to a seated lunch

£ 3.75

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 **Calories/Kcal** calculated per portion

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Hot fork buffet lunch

Premium hot fork buffet lunch

£ 56.75

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

Per 100gm

Menu 3

Besha

(Middle Eastern)

Chicken tagine with cinnamon, apricot, preserved lemon and olive
485kJ / 116Kcal

Salmon fillet roasted with chermoula and cherry tomatoes
904kJ / 216Kcal

Ful mudammas (bean stew with tahini and paprika) 452kJ / 108Kcal

Persian bejewelled rice 879kJ / 210Kcal

Roasted squash with za'atar 611kJ / 146Kcal

Quinoa salad with mangetout, roast broccoli, ginger and lemon
377kJ / 90Kcal

Fennel, radish and pomegranate salad 251kJ / 60Kcal

Baklava 1234kJ / 295Kcal

Sticky date tart 674kJ / 161Kcal

Menu 4

Four & Twenty

(British)

Braised chicken with leeks, carrot, celery and prune 506kJ / 121Kcal

Salmon fillet with dill and parsley butter 1038kJ / 248Kcal

Puy lentil and parsnip shepherd's pie with cheesy mash 226kJ / 54Kcal

Thyme roasted potatoes 410kJ / 98Kcal

Cauliflower and broccoli cheese 414kJ / 99Kcal

Toasted spelt and kale salad 569kJ / 136Kcal

Isle of Wight tomato salad 75kJ / 18Kcal

Sticky date cake 1188kJ / 284Kcal

Apple and rhubarb crumble pot 1544kJ / 369Kcal

Upgrade to a seated lunch

£2.80

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.

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Standing hot fork
buffet lunch



Standing hot fork buffet lunch

Standing hot fork buffet lunch

£50.70

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

Menu 1

Butter chicken 782kJ / 187Kcal

Tarka dal 364kJ / 87Kcal

Sag aloo 209kJ / 50Kcal

Pilau rice 577kJ / 138Kcal

Raita slaw 264kJ / 63Kcal

Broccoli, coconut and curry leaf salad 502kJ / 120Kcal

Saffron cheesecake with toasted pistachio 1054kJ / 252Kcal

Peach phirini 879kJ / 210Kcal

Menu 2

Chicken mussaman with potato and peanut 536kJ / 128Kcal

Thai tofu and mushroom yellow curry 510kJ / 122Kcal

Steamed rice 611kJ / 146Kcal

Vegetables with chilli and garlic 226kJ / 54Kcal

Mango, carrot, basil, peanut and chilli salad 464kJ / 111Kcal

Kimchee cabbage slaw 305kJ / 73Kcal

Matcha panna cotta 1243kJ / 297Kcal

Black sesame cake with seabuckthorn mousse 1247kJ / 298Kcal

Add juices and water

£1.35

Minimum numbers of 25. 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 **Calories/Kcal** calculated per portion

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Standing hot fork buffet lunch

Standing hot fork buffet lunch

£50.70

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

Menu 3

Chicken tagine with cinnamon, apricot, preserved lemon and olive
485kJ / 116Kcal

Ful mudammas (bean stew with tahini and paprika) 452kJ / 108Kcal

Persian bejewelled rice 879kJ / 210Kcal

Roasted squash with za'atar 611kJ / 146Kcal

Quinoa salad with mangetout, roast broccoli, ginger and lemon
377kJ / 90Kcal

Fennel, radish and pomegranate salad 251kJ / 60Kcal

Baklava 1234kJ / 295Kcal

Sticky date tart 674kJ / 161Kcal

Menu 4

Braised chicken with leeks, carrot, celery and prune 506kJ / 121Kcal

Puy lentil and parsnip shepherd's pie with cheesy mash 226kJ / 54Kcal

Thyme roasted potatoes 410kJ / 98Kcal

Cauliflower and broccoli cheese 414kJ / 99Kcal

Toasted spelt and kale salad 569kJ / 136Kcal

Isle of Wight tomato salad 75kJ / 18Kcal

Sticky date cake 1188kJ / 284Kcal

Apple and rhubarb crumble pot 1544kJ / 369Kcal

Add juices and water

£1.35

Minimum numbers of 25. 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.

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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, Buddha Delight, The Bakery, Amasian and many more;

Katsoo 310kJ / 742Kcal

Chicken katsu burger served with wasabi slaw and katsu mayonnaise

The Bakery 1493kJ / 357Kcal

A selection of homemade brownies, cupcakes and iced doughnuts

Buddha Delight 607kJ / 145Kcal

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

Amasian 1147kJ / 274Kcal

Chicken massaman with potato, coconut rice, carrot, basil, chilli and peanut

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 your ELH event manager for more information on this option and to discuss which event spaces this options is available in.



Minimum numbers of 100. Street food menu items provided from static buffet stations. If you or your guests have any allergens or special dietary requirements, please let your event manager know.

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Canapés



Canapés

Canapé menu

4 canapés per person **£ 28.50**

6 canapés per person **£ 41.00**

Additional canapés at **£ 6.75**

Meat

Tandoori chicken, mango chutney and coriander on naan

Pastrami, mustard and gherkin on ciabatta

Baguettine with duck parfait and confit orange

Chorizo and red pepper mousse with spring onion

Roast beef with horseradish on Yorkshire pudding

Fish

Smoked salmon mousse, rye bread, turmeric butter and chive

Tuna mousse with celery and peppers on white bread

Potted shrimps on toast

Crayfish on rye with beetroot mousse, basil and lemon

Lemon and dill mousse wrapped in smoked salmon on charcoal shortbread

Vegetarian

Grape with cream cheese and pistachio

Stilton Mousse with pecan nut and fig puree on blini

Mozzarella base with tomato tapenade, shallot salsa and black olive

Quail egg with spiced mayonnaise on focaccia

Parmesan shortbread, mozzarella, sun blushed tomato and pesto

Hot canapés are available upon request.
Please speak to your Event Manager.

Minimum numbers of 10. Canapés 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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Dietary Key  Vegetarian  Vegan

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Formal lunch & dinner



Our Executive Head Chef 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 **£ 70.00** 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

Lavender glazed duck breast, red cabbage puree and pak choi

Brined and roast chicken, fennel wine star anise, olive oil potato, tomato and olive

Corn fed chicken breast, roast potato, cavolo nero, spinach and truffle sauce

Salmon fillet, crispy skin, new potatoes, samphire, parsley and lemon oil

Gilthead bream, fennel with star anise, olive oil poached potato, tomato and olive

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

Roasted heritage carrots, chestnut puree, chestnut crumble, radish

Pan fried polenta, red pepper puree, roasted tomato, basil and caramelised onion

Dessert

Pistachio olive oil cake, cherry mousse, yoghurt whipped ganache, chocolate soil

Cold set chocolate panna cotta, orange gel, praline daquoise, citrus curd

Mango and papaya terrine, raspberry and forest fruit gel

Roasted pineapple mousse, mint chocolate ganache torched meringue, coconut gel

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Dietary Key  Vegetarian  Vegan

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Wine & drinks



Wine list

White Wine

2019 Sauvignon Blanc, Lanya, Central Valley, Chile

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.

£ 32.50

2018 Chenin Blanc, Stormy Cape, Western Cape, South Africa

Passion fruit and green apple. This is a stunning, spritely little number with a snappy finish

£ 33.50

2018 Poco Paco Airen Sauvignon Blanc, Jesus del Perdon, Vina de la Tierra de Castilla y Leon, Spain

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.

£ 34.95

2018 Jacques V ritier Blanc, Vin de France, South West France, France

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.

£ 38.25

2018 Pinot Grigio, Via Nova, Veneto, Italy

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.

£ 40.00

2019 Melodias Trapiche Pinot Grigio, Mendoza, Argentina

Elegant with notes of citrus fruits, flavours of peach, apricot and orange peel followed by a slight sprinkle of spice.

£ 42.50

2018 Monte Llano Blanco Rioja, Ram n Bilbao, Rioja, Spain

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 & fruity with a balanced acidity.

£ 45.75

2018 Chardonnay Les Mougeottes IGP Pays d'Oc, Languedoc, France

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 savouriness than the New World, making it ideal by the glass.

£ 56.00

Wine list

Red Wine

2019 Merlot Lanya, Vinedos Puertas, Central Valley, Chile

Filled with currant, ripe plum, cherry, vanilla and blackberry flavours, complemented by sweet ripe tannins.

£ 32.50

2018 Carignan/Grenache Vin de France, La Lande, Vin de France, France

Deep garnet in colour with a spicy ripe nose. The palate is rich with ripe ruit character and a hint of peppery spice. The finish is well balanced and the tannins are soft and elegant.

£ 33.00

2018 Jacques Veritier Rouge, Vin de France, South West France, France

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.

£ 35.75

2018 Shiraz, Stormy Cape, Western Cape, South Africa

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.

£ 39.50

2018 La Place Merlot, IGP Pays d'Oc, South West France, France

Soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish.

£ 40.50

2018 Melodias Winemakers Selection Malbec, Trapiche, Mendoza, Argentina **£ 44.55**

Notes of ripe red fruits, cherries and violets with an underlying minerality and an elegant finish.

2018 Barbera Amonte, Volpi, Plemonte, Italy

Deliciously fruity with notes of blueberries, cherries and raspberries. Robust with a persistent finish.

£ 45.15

2017 Monte Llano Tinto Rioja, Ramón Bilbao, Rioja, Spain

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.

£ 45.75

2018 Pinot Noir Les Mougeottes IGP Pays d'Oc, Languedoc, France

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.

£ 50.95

2016 Côtes du Rhône Rouge Quatre Cepages, Laudun Chusclan, Rhône, France

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

£ 60.00

Wine list

Rosé Wine

2017 West Coast Swing White Zinfandel, The Wine Group, California, USA £ 38.95

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.

2018 Rioja Rosado, Ramón Bilbao, Rioja, Spain £ 49.00

Delicate salmon colour with fresh aromas of red fruits and white flowers. Watermelon and pomegranate on the palate assure an elegant and vibrant finish.

Sparkling

NV Divina Cava, Pere Ventura £ 46.00

Fresh and intense, this Cava has beautiful notes of green apple and honey and a refreshing acidity.

NV Prosecco, Stelle d'Italia £ 48.50

A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish.

2014 Hattingley Valley Rose, Hattingley Valley £ 150.00

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.

Champagne

NV Brut Baron De Marck Gobillard £ 95.50

Clean and soft with stylish character and a fruity nature bursting with apples and pears.

NV Moet et Chandon, Brut Imperial £ 120.95

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.

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

Mixers, Tonics (150ml)	£ 2.65
Selection of juices (1 litre jug) Orange, Apple, Cranberry	£ 6.25
Still and sparkling water (750ml glass bottle)	£ 5.50
Still and sparkling water (330ml can)	£ 3.55
Still and sparkling water (330ml glass bottle)	£ 3.95

Fizzy Pop

Diet Coke, Fanta & Sprite (330ml can)	£ 2.35
Coke (330ml can)	£ 2.20
Coke (330ml glass)	£ 3.55
Diet Coke (330ml glass)	£ 3.35

Spirits

Gordon's Gin	£ 75.55
Smirnoff Vodka	£ 75.55
Bacardi	£ 96.70
Captain Morgan Rum	£ 75.55
Bells Whisky	£ 82.00
Famous Grouse	£ 75.55
Southern Comfort	£ 86.00
Jack Daniels	£ 120.00
Hendricks	£ 152.00

Bottled Beer & Cider

(275ml to 330ml)

Heineken	£ 5.45
Stella Artois	£ 5.25
Peroni	£ 6.95
Becks Bier NRB	£ 4.95
Meantime London Lager	£ 6.50
Meantime Pale Ale	£ 6.50
Magners Cider	£ 7.75

Craft Beer

(275ml to 330ml)

Punk IPA	£ 7.95
Estrella	£ 7.95
Dead Pony Club	£ 7.95
La trappe Tripel	£ 9.40
Brewdog 5AM Saint American Red Ale	£ 9.70
Brooklyn Lager	£ 9.95
CRATE Session IPA Can	£ 11.00
CRATE IPA Can	£ 13.75

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 four weeks 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 £11.90 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 (minimum 4 hour hire)	£205.00	£33.75	(per additional hour)
Hospitality Manager (minimum 4 hour hire)	£180.00	£30.00	(per additional hour)
Hostess / Supervisor (minimum 4 hour hire)	£152.00	£25.25	(per additional hour)
Waiting/Bar Staff (minimum 4 hour hire)	£120.00	£20.00	(per additional hour)
Lead Chefs (minimum 4 hour hire)	£205.00	£33.75	(per additional hour)
Support Chefs (minimum 4 hour hire)	£162.00	£26.50	(per additional hour)
Porters (minimum 4 hour hire)	£127.50	£22.00	(per additional hour)

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.

Other ideas include beautifully lit, branded bars and live cooking.

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 **£ 255.00** (5 day prior notice required)
- 3ft Single Glass Fronted Fridge **£ 195.00**
- Water cooler, including 1 x 18.5ltr Water butts and 100 paper cones **£ 110.00**
- Additional Water butts **£ 21.50** each including 100 paper cones
- 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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