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**Excel
London UK
29-30 April
2026**

EXHIBITOR HOSPITALITY 2026

ADVANCED RATES



WELCOME

GREAT FOOD MAKES GREAT EVENTS

- Here at ExCeL London Hospitality (ELH), we are delighted to welcome you to ExCeL London.
- Our exhibitor menu planner that follows has been designed to offer you a selection of food and beverage options that will enhance and elevate the delegate experience on your stand.
- ExCeL London Hospitality (ELH) is the official and sole provider of catering at ExCeL London.** ELH hold the exclusive right to supply all food and beverages consumed on-site.
- If you have any further enquiries about the options in this planner, please email sales@excelhospitality.london and a member of our team will contact you to discuss your catering requirements and process your order.
- All orders must be placed by **13th March 2026** to secure the advance rates stated in this planner.
- Orders placed after this date will be subject to a 10% increase in price. All catering to be ordered no later than **3rd April 2026**.
- Please note all prices subject to VAT at current rate.

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TEA & COFFEE



TEA & COFFEE

Gallery & Meeting Rooms Only

Tea, coffee and herbal teas £5.25 per person
Fairtrade English breakfast tea, a selection of herbal teas, and filter coffee price based on per person per serving basis. Minimum of 10 guests only per session.

Tea, coffee, herbal teas, and biscuits £6.50 per person
Fairtrade English breakfast tea, a selection of herbal teas, filter coffee and biscuits – price based on per person per serving basis. Minimum of 10 guests only per session.

All day tea, coffee, herbal teas £20.00 per person
Price based on per person basis up to an 8-hour service.
Minimum of 25 guests only per session.

All day tea, coffee, herbal teas & biscuits £25.50 per person
Price based on per person basis up to an 8-hour service.
Minimum of 25 guests only per session.

Important information

- All orders must be placed 45 days prior to show commencement to secure the advance rates stated in this planner.
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COFFEE MACHINES – SELF SERVE

COMPACT CAPSULE MACHINE



Our stylish, easy to operate, clean and efficient capsule machine is the perfect solution for freshly brewed espresso coffee for you, your team and your guests. Includes self-serve capsule machine hire with all consumables to make up to a maximum of 150 servings per day.

When the machine is set up for you, we will leave you with 6x litres of long-life milk and 2x 12 litre containers of water which are included in the price. Further supplies of milk and water can be purchased during the show.

Please note a serving counter is not included. If you do not have a suitable space for the coffee machine, counters are available for hire. You need to book a dedicated power directly with your stand builder or organiser. Please check with your event manager for more details

£690.00+VAT for 2 day show duration

BEAN TO CUP AUTOMATIC MACHINE



This self-service machine offers state-of-the-art technology with touch screen menu and produces high quality espresso-based coffees, tea and hot chocolate. Includes machine hire, with all consumable and sundries included for up to 500 servings per day.

When the machine is set up for you, we will leave you with 6x litres of long-life milk for tea and 2x 19litre containers of water which are included in the price. Further supplies of milk and water can be purchased during the show.

Please note a serving counter is not included. If you do not have a suitable space for the coffee machine, counters are available for hire. You need to book a dedicated power directly with your stand builder or organiser. Please check with your event manager for more details

£2,250.00+VAT for 2 day show duration

TRADITIONAL ESPRESSO MACHINE

WITH ONE BARISTA



The traditional espresso machine with one of our professional baristas is a perfect solution for the medium traffic stand. This service will not only attract potential clients to your stand but will also dish up a delicious beverage whilst you get on and do the business. Includes up to 500 servings per day.

Ideal for the medium size stand. Our barista is fully trained to get the most from our state-of-the-art espresso machines. We can produce all the espresso-based drinks including cappuccino, latte, americano, espresso and all the other favourites as well as herbal teas and hot chocolates.

You need to book a dedicated power directly with your stand builder or organiser.

£4,295.00+VAT for 2 day show duration



Includes: One barista, machine and grinder, recyclable cups, stock required for up to 500 servings per day: coffee beans, hot chocolate powder, 3x flavoured syrups (vanilla, caramel, hazelnut), decaf coffee, English breakfast and herbal teas, stirrers, sugar and sweetener, 19-litre water butts and milk.

Fridge is not supplied – if you don't have your own fridge on the stand please request a coolbox.

Staff: One barista is included. Please note that staff breaks will be taken at convenient moments and the machine will be unattended at this time.

Power requirements: Coffee machine: 3 kW, 13 Amp at 240 volts. Grinder: 500 W.

Water: You can supply mains water feed for this service otherwise we will provide 19-litre water butts.

Weight: 80 kg (176.5 lbs)

TRADITIONAL ESPRESSO MACHINE

WITH TWO BARISTAS



Our flagship service. Let us create interest and traffic for your stand and products. Our fully trained professional baristas will produce world class hot drinks akin to any high-end espresso bar.

Ideal for the bigger stand for maximum ROI and traffic generation. Our baristas are fully trained to get the most from our state-of-the-art espresso machines providing unlimited servings per day. We can produce the type of drinks that you would see in any world-class espresso bar including cappuccino, latte, americano, espresso and all the other favourites as well as herbal teas and hot chocolates.

You need to book a dedicated power directly with your stand builder or organiser.

£4,945.00+VAT for 2 day show duration



Photographs are examples of our machinery and are for a visual reference only. Supplied machinery might be of a similar standard.

Includes: Two baristas, machine and grinder, recyclable cups, stock required for unlimited servings (within capability of two baristas) per day: coffee beans, hot chocolate powder, 3x flavoured syrups (vanilla, caramel, hazelnut), decaf coffee, English breakfast and herbal teas, stirrers, sugar and sweetener, 19-litre water butts and milk.

Fridge is not supplied – if you don't have your own fridge on the stand please request a coolbox.

Staff: Two baristas are included. Please note that staff breaks will be taken at convenient moments, the machine will be attended at all times.

Power requirements: Coffee machine: single phase, 16 Amp at 240 volts. Grinder: 500 W. Water: You can supply mains water feed for this service otherwise we will provide 19-litre water butts.

Weight: 80 kg (176.5 lbs)

PRINTING SERVICE - COFFEE OR COCKTAILS

THIS SERVICE IS ONLY AVAILABLE IN CONJUNCTION WITH THE TRADITIONAL ESPRESSO MACHINE WITH ONE /TWO BARISTAS OR STAFFED COCKTAIL BAR SERVICE

They say 'images speak louder than words', with our fo grade printing service you will not only serve the best coffee or cocktails but you will be able to print your ve own image on top of it with liquid food grade ink. Ideal for the bigger stand for maximum ROI and traffic generation. As an extension to the staffed traditional espresso machine, this service will make everyone smile, snap pictures and talk about it. You can send us your logo or a message that you would like printed on the coffee and we can even take selfies of your guests and print those too.

£670+VAT per day

ABOVE PRICE IS IN ADDITION TO THE TRADITIONAL ESPRESSO MACHINE SERVICE WITH ONE/TWO BARISTASOR STAFFED COCKTAIL BAR SERVICE



Important information

Includes: Ripple maker: One operator, 250 prints in total.

Staff: One staff is included to operate the Ripple maker. This staff member will be in addition to the barista/s that will come with your traditional espresso service/cocktail bar service.

Power requirements: Ripple maker:

Standard UK 13 Amp socket.

Connectivity: Wifi – 2.5Ghz minimum.

Weight: 2.3kg Ripple maker



MENU



BREAKFAST

Morning Pastries (V)

£147.50

Contains a selection of 36 miniature pastries, 9 of each item: Cranberry twist (V), Cinnamon swirl (V) Custard extravagant (V) and Chocolate twist (V)

Croissant & Pain Au Chocolat (V)

£147.50

36 freshly baked miniature croissants and miniature pain au chocolat

Mini Muffin Selection (V)

£147.50

36 Miniature muffins with fillings of Red fruit | Apple Cinnamon

Fruit & Yoghurt Pots

£81.00

Infused with the finest ingredients and innovative flavours each pot is a gastronomic delight. Served on a black platter with 12 disposable pots, 3 of each flavour.

Coconut yoghurt | crushed oat granola | pear (VE) (NGCI)

Banana skin jam | Banana chip granola | Coconut yoghurt | Vanilla | Coconut chips ((VE) (NGCI)

Citrus Brogdale apple compote & William pears | Cherry & ginger gel | Crystallised ginger (VE) (NGCI)

Harvest Gap Fruit Salad | Earl grey syrup | Citrus | Cherry | Apricot | Prune | Raisin (VE) (NGCI)

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- /// Please note all prices subject to VAT at current rate.
- /// Kindly note that platters cannot be mixed and matched. Price is per platter.
- /// Some ingredients may be subject to change due to seasonality of produce.



BREAKS

Sweet plant based platter

£156.00

Platter contains 32 pieces, 8 of each item

- Cranberry and orange cake (VE)
- Loaded granola bar (VE) (NGCI)
- Chocolate and coconut tart (VE)
- Blueberry and lemon cake (VE)

Sweet gluten friendly platter

£156.00

Platter contains 32 pieces, 8 of each item

- 71% Dark chocolate brownie (VE) (NGCI)
- Carrot cake with cinnamon frosting (VE) (NGCI)
- Dark chocolate & Seville orange madeleine (VE) (NGCI)
- Cranberry & white chocolate financier (VE) (NGCI)

Savoury assortment platter

£220.00

Platter contains 32 pieces, 8 of each item

- Traditional sausage roll
- Smoked tomato & vintage cheddar tart (V) (NGCI)
- Savoury scone | whipped goats cheese | apricot and ginger (V)
- Westland tomato bruschetta | pesto | toasted sunflower seeds (VE) (NGCI)



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SANDWICH PLATTERS

An array of sandwich platters for you to order with ease. Perfect when served alone or combined with hot, cold or break platters. Each platter contains a selection of sandwiches & wraps (20 pieces equivalent of 5 rounds). Napkins are included with each platter.

Meat Sandwich Platter

£72

Mixed selection of meat filled sandwiches and wraps.

Coronation chicken sandwich | Chicken salad sandwich | Chicken Caesar wrap

Fish Sandwich Platter

£72

Mixed selection of seafood and fish filled sandwiches.

Prawn mayonnaise sandwich | Tuna salad sandwich | Smoked Trout with lemon pepper mayo

Vegan Sandwich Platter

£72

Mixed selection of filled sandwiches and wraps.

Coronation chickpea sandwich | Falafel and sweet potato beetroot wrap | New York Deli (VE)

Halal Mixed Platter

£85

Mixed selection of filled sandwiches and wraps.

Chicken & Salad Sandwich | Chicken Tikka Sandwich | Southern Fried Chicken Wrap

Gluten Friendly Platter (mixed platter)

£85

Chicken Salad sandwich | Cheddar Ploughmans sandwich | Applewood cheese, slaw and gherkin roll (NGCI)



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- Please be aware that some menu items may be subject to change. A suitable alternative will be made available.
- Vegan GF available upon request. Individually portioned.. Not available as platter.

COLD DELI BUFFET LUNCH

One round of sandwiches, a daily salad and treats for your guests. Based on a minimum of 15 guests for a 2.5hr service. We will deliver your luncheon to be served from an existing counter or table or we can set a clothed trestle table.

£40.50+VAT per person per day

Day 1 Menu

Selection of fish sandwiches and wraps
Selection of meat sandwiches and wraps
Selection of vegan sandwiches and wraps

Lightly salted kettle crisps

Seasonal Salad - Roasted Essex beets | Young spinach | Orange and ginger dressing (VE) (NGCI)

Seasonal finger food - Caramelised red onion tart | barrel aged feta | thyme (V) (NGCI)

Dessert - 71% dark chocolate brownie (VE) (NGCI)

Day 2 Menu

Selection of fish sandwiches and wraps
Selection of meat sandwiches and wraps
Selection of vegan sandwiches and wraps

Lightly salted kettle crisps

Seasonal Salad - Shredded cabbage | Kale | Fresh horseradish | British rapeseed oil | Garland herbs (VE) (NGCI)

Seasonal finger food - Smoky Poponcini pepper kebab | black olive | smoked tomato (VE) (NGCI)

Dessert - Dark chocolate tart | banana chips (VE)

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COLD FINGER FOOD

Each platter contains a selection of 40 items (10 of each item) served on a black platter with napkins available for a 2hr static service.

Carnivore selection

£320

Chicken chasseur lollipop | pickled woodland mushroom | tarragon
Five spice & hoi sin brushed Duck | cucumber | burnt spring onion
Grilled chicken souvlaki | citrus | oregano | tzatziki (NGCI)
Bombay chicken stick | mango and coriander jam | nigella seeds (NGCI)

Pescatarian Selection

£320

Dill cured chalk stream trout | gherkin (NGCI)
Tandoori king prawns | charred pepper | coriander | citrus (NGCI)
Soy cured trout | radish | mango | pickled ginger (NGCI)
Hot smoked trout | citrus | horseradish | toast (NGCI)

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Herbivore Selection

£320

Savoury custard tartlet | burnt leek | vintage cheddar (V) (NGCI)
Bocconcini kebab | Westland cherry tomato | basil | black olive (V) (NGCI)
Roasted squash frittata | onion | Butternut puree | sage crumb (V) (NGCI)
Feta & spinach samosa | peppermint tzatziki | citrus (V)

Greenthusiast Selection

£320

Charred corn croutel | pickled pink onion | 'cream cheese' (VE) (NGCI)
Charred broccoli scallop stick | seaweed flakes | radish (VE) (NGCI)
Semi dried tomato | pesto | micro rocket | bruschetta (VE) (NGCI)
Pan seared watermelon | sesame crumb | wasabi | pickled ginger (VE) (NGCI)

RECEPTION NIBBLES

A wonderful array of nibbles to treat your guests during your reception.

NIBBLES MENU

£7.50+VAT per person for the selection of 4 nibbles. Minimum of 25 guests required.

Please select your 4 nibbles from the items below:

Fried and salted giant corn

Basil picos

Fried broad beans with chilli

Tomato and smoked paprika picos

Chilli rice crackers

Vegetable kettle crisps

Sea salt & aged balsamic fried corn & broad beans

Smoked chilli peas & crunchy corn



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BEVERAGES



DRINKS RECEPTIONS

These packages are ideal for receptions on exhibition stands and in private rooms. These packages are based on a two-hour static service with a fixed number of drinks per person. Disposable vessels, staff and equipment all included in a fabulous package price. We will require a minimum of one hour to set up for a drink's reception. Each package serves approximately 50 guests. Packages can be ordered in multiples for larger receptions.

HOUSE WINE & BEER PACKAGE £565+VAT

Includes one bartender to serve.

3x House White Wine, Sauvignon Blanc, 750ml

3x House Red Wine, Merlot, 750ml

20x House Bottled Beer, 330ml, Stella Artois

1x Jug of Orange juice, litre

1x Still Mineral Water, 750ml

1x Sparkling Mineral Water, 750ml

WINE UPGRADE £50+VAT

Upgrade from your House wine to Pinot Grigio, Via Nova, Italy and Shiraz, Stormy Cape, South Africa for an additional £50+VAT

BEER & CIDER PACKAGE £505+VAT

Includes one bartender to serve.

32x Stella Artois, 330ml

6x Camden Pale Ale, 330ml

6x Koparberg Apple Cider, 500ml

6x Stella Artois Zero, 0%ABV, 330ml

1x Still Mineral Water, 750ml

1x Sparkling Mineral Water, 750ml

PROSECCO PACKAGE £660+VAT

Includes one bartender to serve.

8x Prosecco Stelle d'Italia, 750ml

2x Jugs of Orange juice, litre

1x Still Mineral Water, 750ml

1x Sparkling Mineral Water, 750ml

CHAMPAGNE UPGRADE £460+VAT

Wow your guests and upgrade from your Prosecco to Champagne for an additional £460+VAT. Includes Brut NV Montaudon Champagne.

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- Please note all prices subject to VAT at current rate.
- We will require up to an hour to set up prior to start time.
- We will require a floorplan of your stand or room layout in advance to confirm where the bar station will be set up.

COCKTAIL BAR SERVICE

Engage and entertain your guests and entice their taste buds with our cocktail bar service as our mixologists display their skills along the way to creating an impressive array of non-alcoholic and alcoholic cocktails in style.

Our cocktail bar service incorporates the finest and freshest of ingredients to tailor make a menu to suit your requirements and tastes. All drinks are handmade and based on traditional methods of classic and modern cocktails.

Ideal for the bigger stand for maximum ROI and traffic generation. Our mixologists will blend, shake and stir an array of non-alcoholic or alcoholic cocktails displaying their skill and entertaining the guests at the same time. All drinks are hand made and created to impress.

Branding available for this service includes: branded plastic glassware, cocktail toppers, branded stirrers, stencils and we also offer an option of printing images directly onto the foam topped cocktails (please see out Ripples service). Please speak to our team today about organising your cocktails.

From a happy hour service through to a full day please speak to our team for a dedicated personalise quotation at sales@excelhospitality.london



SOFT DRINKS

WATER

Water butt 18.5ltr	£27.75
Life still/sparkling water 750ml glass bottle	£6.45
Life still/sparkling water 330ml can	£4.30
Life still/sparkling water 330ml glass bottle	£4.60

WATER COOLER

Includes 1x 18.5 ltr water butts and 100 paper cups	£143.00
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JUICES

Jug of fruit Juice – Orange, Apple or Cranberry	£8.10
Jug of fresh Orange juice, litre	£19.50

FIZZY DRINKS

Coca Cola 330ml can	£4.25
Diet Coke 330ml can	£3.75
Coke Zero 330ml can	£4.25
Fanta 330ml can	£3.75
Sprite 330ml can	£3.75
Cawston Press Elderflower 330ml can	£5.25
Cawston Press Apple 330ml can	£5.25
Cawston Press Ginger Beer 330ml can	£5.25
Red Bull 250ml can	£7.50
Red Bull Sugar Free 250ml can	£6.75
Soda water 150ml can	£3.50
Tonic Schweppes 150ml can	£3.50
Tonic Slim Line Schweppes 150ml can	£3.50
Ginger Ale 150ml can	£3.50

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WINE LIST

WHITE WINE

Sauvignon Blanc Lanya, Central Valley, Chile £40.95
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.

Chenin Blanc Stormy Cape, Western Cape, South Africa £43.75
Passion fruit and green apple. This is a stunning, spritely little number with a snappy finish

La Cadence, France £47.00
Crisp and refreshing with citrus, green apple, and a hint of minerality

Pinot Grigio Via Nova, Veneto, Italy £49.75
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

Cortese Amonte, Volpi £52.50
Light and vibrant with notes of green apple, citrus, and a crisp, mineral finish.

Corbarol White, Chateau Saint-Roch, France £56.75
Corbarol Blanc glows into the glass with a bright pale yellow colour. This French white wine delights with its elegantly dry flavour.

Côtes-du-Rhône Blanc Laudun Chusclan, France £64.75
Lively and aromatic with notes of pear, peach, and a hint of honeysuckle, finishing with bright acidity.

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WINE LIST

RED WINE

Merlot. Lanya, Vinedos Puertas, Central Valley, Chile £42.00

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

Carignan/Grenache, La Lande, Vin de France, France £43.75

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.

Shiraz, Stormy Cape, Western Cape, South Africa £49.75

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.

Tinto Sobre Lias Care, Spain & Portugal £46.50

Rich and smooth with flavours of ripe blackberries, plum, and a touch of spice, balanced by soft tannins.

Trapiche Melodias Winemakers Selection Malbec £58.00

Mendoza, Argentina

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

Barbera Amonte, Volpi, Plemonte, Italy £57.50

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

Pinot Noir Les Mougeottes, IGP Pays d'Oc, Languedoc, France £64.75

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.

Côtes du Rhône Rouge Quatre Cepages £69.50

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.

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WINE LIST

ROSÉ WINE

- | | |
|---|--------|
| West Coast Swing White Zinfandel
The Wine Group, California, USA
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. | £45.00 |
| Sospiro Sangiovese Rosato, Italy
Sangiovese Rosato is a pale pink wine. The nose is delicate, fine with rose petals, pomegranates and blood orange scents. | £47.50 |
| Corbarol Rose, Chateau Saint-Roch, France
Pink colour, bright and pale. Nose of red fruits or strawberry and redcurrant. | £53.50 |
| Petit Rosé, Ken Forrester Wines, South Africa
Refreshing and light with notes of strawberry, raspberry, and a crisp, dry finish. | £63.25 |



Important information

- /// All orders must be placed by 18th December 2025 to secure the advance rates stated in this planner.
- /// Orders placed after this date will be subject to a 10% increase in price. All catering to be ordered no later than 5th January 2026.
- /// Please note all prices subject to VAT at current rate.

WINE LIST

SPARKLING

NV Divina Cava, Pere Ventura £55.00
Fresh and intense, this Cava has beautiful notes of green apple and honey and a refreshing acidity.

NV Prosecco, Stelle d'Italia £59.95
A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish.

Hattingley Valley Rose £179.00
An elegant, svelte and super pure wine with delicate nose of hedgerow flowers, it has finesse, vibrant green fruit and a characteristic toasty flavour.

HOUSE CHAMPAGNE

Brut NVMontaudon Champagne £125.00
Fine texture and delicate yet vibrant acidity are well-meshed with the subtle blend of white peach, candied berry, lemon zest, and balanced almond flavours.

CHAMPAGNE

NV Moët et Chandon £157.00
Brut Imperial 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.

Laurent Perrier Champagne Brut £189.00
A perfect balance between freshness and delicacy with fruity flavours very present on the finish.

Moët & Chandon Rosé Impérial £211.00
Spontaneous, radiant and enticing, with a bright fruitiness and elegant maturity, Moët Rosé Impérial is supple on the palate.

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DRINKS LIST

BOTTLED BEER

Stella Artois 330ml bottle	£5.95
Stella Artois Zero, 0% ABV 330ml bottle	£5.25
Stella Artois Unfiltered 330ml bottle	£6.50
Budweiser 330ml bottle	£6.25
Budweiser Zero, 0% ABV 330ml can	£5.25
Corona Extra 330ml bottle	£6.75
Corona Cero, 0% ABV 330ml bottle	£5.25

CRAFT BEER & CIDER

Camden Pale 330ml can	£7.00
Camden Hells 330ml can	£7.00
Leffe Blonde 330ml bottle	£7.85
Kopparberg Mixed Fruit Non –Alcoholic, 0%ABV, 500ml bottle	£7.25
Kopparberg Naked Apple 500ml bottle	£7.95

SPIRITS

	PRICE PER 70CL
Gordon's Gin	£ 99.50
Bombay Sapphire	£125.00
Hendrick's Gin	£170.00
Smirnoff Vodka	£ 99.50
Belvedere Vodka	£199.00
Grey Goose Vodka	£254.00
Bacardi	£135.00
Captain Morgan White Rum	£ 99.50
Captain Morgan Dark Rum	£105.00
Bell's Whiskey	£103.00
Famous Grouse	£ 89.00
Southern Comfort	£ 89.00
Jack Daniels	£145.00
Johnnie Walker Black Label Whiskey	£125.00

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EQUIPMENT

Please speak to our sales team to place any large equipment orders
sales@excelhospitality.london

- 3ft single door glass fronted fridge (Height 90cm, Width 65cm, Depth 54cm *) £250.00+VAT
- 3ft double door glass fronted fridge (Height 90cm, Width 90cm, Depth 54cm *) £295.00+VAT
- 6ft single door glass fronted fridge (Height 188cm, Width 60cm, Depth 52cm *) £275.00+VAT
- 6ft double door glass fronted fridge (Height 188cm, Width 92cm, Depth 52cm*) £495.00+VAT
- For bespoke equipment, prices are available and quoted on request.
- Prices listed are for the show duration.
- Client responsible for organising all power and UK socket for fridges to be plugged in to.
- Please note all damages and broken equipment will be charged at the full replacement value.
- All orders must be placed 30 days prior to event to secure the advance rates stated above. Orders placed after this date will be subject to a 10% increase in price.

* Some measurements may differ slightly model to model, please speak to a member of our team for exact size requirements.

BESPOKE



BESPOKE

Excel London Hospitality caters for the biggest, most influential events in the UK, from executive meetings to large scale conferences and exhibitions. With sustainability at the heart of what we do, our service includes menu planning, bespoke theming and all the equipment and hospitality professionals you need to deliver sustainable, world class hospitality.

We know good food is key to keeping you and your guests going. From breakfast, brunches and lunches to delicious treats and healthy snacks. Our services include menu planning, all the equipment and waiting staff. So, if you are looking for something beyond what our brochure has to offer, please do liaise with our Sales team and we will be delighted to explore exciting options.

Our experienced team are looking forward to working with you to make your event one to remember. Contact us today at sales@excelhospitality.london



ENTERTAINING THEMED STAND IDEAS

From smoothie stations to cocktail bars we can arrange all your requirements. Below is just a taste of what we can offer.

Speak to our sales team for a dedicated personalise quotation at sales@excelhospitality.london



COCKTAIL BARS



POPCORN MACHINES



SMOOTHIES



ARABIC COFFEE

FOOD & DRINK TRICYCLES



There is an array of food and drink tricycles you can add to your stand. Below is just a taste of what we can offer.

Speak to our sales team for a dedicated personalise quotation at sales@excelhospitality.london

- /// CHEESE
- /// CRAFT BEER
- /// FISH & CHIPS
- /// ESPRESSO
- /// HOT DOGS
- /// HOT CHOCOLATE
- /// ICE CREAM
- /// PIMM'S
- /// WAFFLES
- /// PROSECCO
- /// PANINI
- /// SMOOTHIES
- /// STRAWBERRIES & CREAM
- /// APEROL SPRITZ

BRANDING

Elevate your exhibition presence with branded products, attracting attention, reinforcing your company's identity, and leaving a lasting impression on your potential clients for a sustained brand recall. Below are just some of the many branding opportunities.

Cupcakes, macaroons, brownies, doughnuts, counters & bars, coffee cups, water tetra packs, packaged popcorn, Biscuiteers biscuits, the list goes on.

Speak to our sales team for a personalised quotation at:
sales@excelhospitality.london



COFFEE CUPS



BISCUITS



WATER TETRA PACKS



MACAROONS

WE LOOK FORWARD TO WORKING WITH YOU

To discuss your requirements please contact our team at ExCeL
London Hospitality.

■ T: +44 (0)20 7069 4126

■ E: sales@excelhospitality.london

