

# Hospitality Planner 2022

**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 & coffee	<b>£3.95</b>
Fairtrade tea, coffee & biscuits	<b>£4.35</b>
Selection of fruit juices (apple, orange and cranberry, 1 litre jug)	<b>£5.80</b>
Still/sparkling mineral water (750ml glass bottle)	<b>£5.25</b>
Freshly squeezed orange juice (1 litre jug)	<b>£12.40</b>



# Snacks

NAKD bars (Choose from lemon drizzle, cashew cookie, cocoa orange)	<b>£2.75</b>
Flavoured popcorn <b>GF</b> (Choose from fennel and lemon, chocolate, strawberry and cream, sweet and salty)	<b>£2.95</b>
Giant wrapped cookies	<b>£3.60</b>
Hippeas Sweet & Smokin'	<b>£3.50</b>
Green & Black's organic chocolate bar (Choose from white, milk or dark chocolate)	<b>£2.65</b>

## Healthy pick n mix station **£435.00**

(Based on 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 <b>VE</b> (serves 10)	<b>£26.25</b>
Fresh sliced fruit platter <b>VE</b> (serves 10)	<b>£32.50</b>
Mixed grape pot <b>VE</b>	<b>£4.35</b>
Mixed melon pot <b>VE</b>	<b>£4.35</b>
Pineapple pot <b>VE</b>	<b>£4.35</b>
Mango pot <b>VE</b>	<b>£4.35</b>

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](mailto: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 **£9.90**

3 items **£12.15**

Please select one item from each section

### Freshly baked

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

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

Freshly baked mini almond croissant **V**

Freshly baked mini chocolate croissant **V**

### Homemade

Apricot and almond slice **V**

Pumpkin and sunflower seed **V**

Orange and caramel nibbed almond slice **V**

Lemon and poppy seed bread **V**

Pistachio cake **V**

### Healthy

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

Individual yoghurt pot with fruit puree **V**

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

Apricot rice pudding **V**

Fruit salad with fruit coulis **VE**

Almond and pear pot **V**

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# Breakfast options

## Warm savoury English baps

£9.90

Fairtrade tea and coffee plus artisan sourdough baps filled with:

Grilled smoked back bacon

Baked premium British sausage

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

*Served with Heinz tomato ketchup and brown sauce*

## Breakfast pots

£10.45

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) **V**

## Continental breakfast buffet **V**

£13.80

Fairtrade tea and coffee 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 **VE**

Bread rolls

Preserves and jams

## Deluxe continental buffet **V**

£20.70

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

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 **£9.90**

3 items **£12.15**

Please select one item from each section

### Sweet

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

Miniature éclairs **V**

Mini sweet pastry choux buns **V**

Sticky date cake **V**

Hazelnut cake with coffee cream **V**

### Cakes

Morello cherry and almond slice **V**

Chocolate brownie with ganache **V**

Honey and almond slice **V**

Coconut and strawberry cake **V**

Vegan lemon drizzle cake **VE**

### Savoury

Kedgeree tart, sour cream and chive

Spring vegetable roll **VE**

Poached salmon and spinach tart

Chorizo sausage roll

Savoury scone with mascarpone and chilli jam

Please note all savoury items will be served cold

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# Working lunches



# Working lunches

## The Essentials Lunch **£16.30**

Selection of home style sandwiches

Hand cooked crisps

Whole fresh fruit

Mineral water

## The Essentials Plus **£19.70**

Selection of home style sandwiches and wraps

Hand cooked crisps

Salad (select 1 option from salad menu)

Whole fresh fruit

Fruit juice and mineral water

## The Essentials Deluxe **£24.25**

Selection of home style sandwiches and miniature rolls

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 **£6.10**

**Add** an additional salad option to your menu **£6.10**

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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

**£26.25**

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

5 items

**£31.50**

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

## Sandwich

### Meat

Chicken, bacon & avocado on white bread

Bacon, Lettuce & tomato on white bread

BBQ chicken tortilla wrap

Hoi sin duck, carrot, spring onions & lettuce tortilla wrap

### Fish

Salmon, mayo & cucumber on oatmeal

Tuna, sweetcorn & lettuce on malted bread

Prawn Marie Rose on oatmeal

### Vegetarian **V**

Piccalilli Ploughmans on malted bread

Vegan sausage & red onion chutney on white bread **VE**

Falafel crumble, salsa & coriander on malted bread **VE**

Jalapeno pepper & cheese tortilla wrap

### Speciality

Ham & cheese savoury in gluten free roll

Piri Piri falafel mezze gluten free tortilla

Halal Chicken salad on malted bread

Halal Cheddar cheese & tomato on white bread

## Salad

Jackfruit and black bean salad

Freekeh, feta and sweet potato salad

Quinoa tabbouleh salad

Pomegranate molasses lentil salad

Hot smoked salmon poke salad pot

Vegan coronation rice salad **VE**

Vegan cous cous tzatziki salad **VE**

Sweet potato falafel and chickpea salad

## Snacks

Salted pretzels

Tyrell's vegetable crisps

NAKD bar

## Dessert pot

Mango and coconut pudding pot

Chocolate fudge pot

Snickers pot

Lemon meringue pot

Apple crumble pot

Peanut delight pot

Pineapple pot

## 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 **£36.40**

## Cold Menu

Please select three items

### Meat

Chicken tikka naan with roasted onion seeds and mango

Pancetta and slow roasted cherry tomato tart

Chicken liver parfait with red onion marmalade on toasted brioche

### Fish - cold

Poached salmon rillettes on lemon croute

Asian salmon wrapped in nori sriracha sauce

Spicy salmon maki roll

**Add** a round of sandwiches to your finger food menu  
**£7.20** per person

### 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

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# Premium hot fork buffet lunch



# Premium hot fork buffet lunch

## Premium hot fork buffet lunch

£56.70

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

#### 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 **£2.80**

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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# Premium hot fork buffet lunch

## Premium hot fork buffet lunch

£56.70

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 3

#### 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 4

#### 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

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

Tarka dal

Sag aloo

Pilau rice

Raita slaw

Broccoli, coconut and curry leaf salad

Saffron cheesecake with toasted pistachio

Peach phirini

### Menu 2

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

£1.35

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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# 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

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 4

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

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**

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

## **Amasian**

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 **£26.80**

6 canapés per person **£39.50**

Additional canapés at **£6.00**

### 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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# Formal lunch & dinner



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

The menus are based on three courses and include starter, main course with vegetarian option and a dessert, rounded off with Fairtrade tea and coffee.

Prices start from **£60.00** 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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# Wine & drinks



# Wine list

## White Wine

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**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.

**£30.00**

**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

**£31.15**

**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.

**£31.75**

**2018 Jacques Viritier 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.

**£34.75**

**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.

**£37.50**

**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.

**£38.60**

**2018 Monte Llano Blanco Rioja, Ramon 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.

**£41.65**

**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.

**£51.00**

# Wine list

## Red Wine

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**2019 Merlot Lanya, Vinedos Puertas, Central Valley, Chile**

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

**£30.00**

**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.

**£34.75**

**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.

**£35.85**

**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.

**£37.00**

**2018 Melodias Winemakers Selection Malbec, Trapiche, Mendoza, Argentina** **£40.55**

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

**2018 Barbera Amonte, Volpi, Piemonte, Italy**

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

**£41.05**

**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.

**£41.65**

**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.

**£46.30**

**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

**£54.60**

# Wine list

## Rosé Wine

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**2017 West Coast Swing White Zinfandel, The Wine Group, California, USA** **£38.10**

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** **£44.70**

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

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**NV Divina Cava, Pere Ventura** **£41.90**

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

**NV Prosecco, Stelle d'Italia** **£46.30**

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

**2014 Hattingley Valley Rose, Hattingley Valley** **£137.80**

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

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**NV Brut Baron De Marck Gobillard** **£86.85**

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

**NV Moet et Chandon, Brut Imperial** **£110.25**

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

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Mixers, Tonics (150ml)	<b>£2.05</b>
Selection of juices (1 litre jug) Orange, Apple, Cranberry	<b>£5.80</b>
Still and sparkling water (750ml glass bottle)	<b>£5.25</b>
Still and sparkling water (330ml can)	<b>£3.45</b>
Still and sparkling water (330ml glass bottle)	<b>£3.90</b>

## Fizzy Pop

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Diet Coke, Fanta & Sprite (330ml can)	<b>£2.15</b>
Coke (330ml can)	<b>£2.25</b>
Coke (330ml glass)	<b>£3.25</b>
Diet Coke (330ml glass)	<b>£3.15</b>

## Spirits

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Gordon's Gin	<b>£75.55</b>
Smirnoff Vodka	<b>£75.55</b>
Bacardi	<b>£93.70</b>
Captain Morgan Rum	<b>£83.80</b>
Bells Whisky	<b>£81.10</b>
Famous Grouse	<b>£75.55</b>
Southern Comfort	<b>£92.60</b>
Jack Daniels	<b>£115.75</b>
Hendricks	<b>£133.00</b>

## Bottled Beer & Cider

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(275ml to 330ml)

Heineken	<b>£5.45</b>
Stella Artois	<b>£5.25</b>
Peroni	<b>£7.20</b>
Becks Bier NRB	<b>£5.00</b>
Meantime London Lager	<b>£6.10</b>
Meantime Pale Ale	<b>£6.10</b>
Magners Cider	<b>£6.10</b>

## Craft Beer

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(275ml to 330ml)

Punk IPA	<b>£8.00</b>
Estrella	<b>£8.70</b>
Dead Pony Club	<b>£8.70</b>
La trappe Tripel	<b>£9.40</b>
Brewdog 5AM Saint American Red Ale	<b>£9.70</b>
Brooklyn Lager	<b>£9.95</b>
CRATE Session IPA Can	<b>£11.00</b>
CRATE IPA Can	<b>£13.75</b>

# 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 (12 hours)	from <b>£430.00</b>
Hospitality Manager per day (12 hours)	from <b>£310.00</b>
Waiting/Bar Staff per day (12 hours)	at <b>£252.00</b> each
Waiting Staff per half day (6 hours)	at <b>£130.00</b> each
Chefs per day (8 hours)	from <b>£325.00</b>
Porters per day (8 hours)	from <b>£252.00</b>

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 **£205.00** (5 day prior notice required)
- 3ft Single Glass Fronted Fridge **£175.00**
- Water cooler, including 1 x 18.5ltr Water butts and 100 paper cones **£100.00**
- Additional Water butts **£19.95** 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**

**T** + 44 (0) 207 069 4100

**E** [sales@excelhospitality.london](mailto:sales@excelhospitality.london)