Hospitality Planner 2017
Great food to enhance your event at ExCeL London
Great food enabling great event outcomes

At ExCeL London, we understand the vital role that food and drink plays in creating unique and successful event experiences.

We work with both event organisers to provide a complete catering service, and with exhibitors to deliver memorable hospitality experiences on their stand.

The options in this planner are a small selection of the innovative and exciting dishes that we offer, and we are always delighted to work with customers to develop something more bespoke.

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

Fairtrade tea & coffee £3.10
Fairtrade tea, coffee and biscuits £3.50

MORNING BAKERS BOARD £7.50
Fairtrade tea and coffee with a selection of 3 mini bites from the following:
- Freshly baked mini Danish selection (V)
- Peanut and oatmeal bake (V)
- Mini blueberry bircher (V)
- Vanilla chia seed pudding with honey (V) (GF)
- Mini muffins (chocolate, apple and cinnamon, red berries) (V)
- Freshly baked mini croissant selection – almond and chocolate (V)
- Banana and poppy seed bread (V)
- Mini quinoa and fruit salad pot (V) (GF)
- Sliced fresh fruit (V) (GF)

WARM SAVOURY ENGLISH BAPS £7.50
Fairtrade tea and coffee plus artisan sourdough baps filled with:
- Grilled smoked back bacon
- Baked premium British sausage
- Maple roasted tomato, Paris brown mushroom and vegan sausage (V)
Served with Heinz tomato ketchup and brown sauce

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.
## Break suggestions

### AFTERNOON SELECTION £7.50
- Fairtrade tea and coffee with a selection of 3 mini bites from the following:
  - Smoked salmon, pea and parmesan tart
  - Caribbean vegetable patty (V)
  - Savoury sausage and spiced apple roll
  - Mini sweet pastry choux buns
  - Apricot and pumpkin seed oat bake (V)
  - Morello cherry and almond slice (V)
  - Selection of miniature éclairs
  - Yorkshire tea fruit cake
  - Mini scones with Cornish clotted cream and strawberry jam (V)

### FRUIT OPTIONS (V) (GF)
- Fresh seasonal fruit bowl (serves 10) £20.00
- Grape pot with cheddar £3.50
- Mixed melon pot £3.50
- Pineapple with blueberries pot £3.50

### DRINKS OPTION
- Selection of fruit juices (apple, orange, cranberry, 1 litre jug) £4.75
- Naked smoothie (450ml bottle) £5.95
- Freshly squeezed orange juice (1 litre jug) £9.90
- Still/sparkling mineral water (750ml glass bottle) £4.00
- Iced tea (peach or lemon, 1 litre jug) £8.50

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## Working lunches

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<thead>
<tr>
<th>Plan</th>
<th>Price</th>
<th>Description</th>
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<tr>
<td><strong>THE ESSENTIALS LUNCH</strong></td>
<td><strong>£12.00</strong></td>
<td>Selection of home style sandwiches</td>
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<td>Hand cooked Kettle crisps</td>
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<td>Seasonal fruit bowl</td>
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<td>Mineral water</td>
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<td><strong>THE ESSENTIALS PLUS</strong></td>
<td><strong>£15.00</strong></td>
<td>Selection of home style sandwiches and wraps</td>
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<td>Hand cooked Kettle crisps</td>
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<td>Confit tomato, basil and mozzarella tart (V)</td>
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<td>Fruit juices and mineral water</td>
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<tr>
<td><strong>THE ESSENTIALS DELUXE</strong></td>
<td><strong>£19.00</strong></td>
<td>Selection of home style sandwiches and wraps</td>
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<td>Confit tomato, basil and mozzarella tart (V)</td>
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<td>Coriander, coconut and green chilli chicken skewer</td>
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<td>Apricot and pumpkin seed or oatcake</td>
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<td>Morello cherry and almond slice</td>
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All prices are per person unless otherwise stated and subject to VAT at the current rate.
Working lunch - sharing boards

Prices start from £8 per person. Minimum order 10 covers.

**BRITISH CHEESE BOARD £13.00**
- Mature cheddar
- West country brie
- Wensleydale
- Shropshire blue
- Celery
- Dried apricots
- Walnuts
- Rhubarb and apple chutney
- Shropshire biscuits selection

**BRITISH CHARCUTERIE LUNCH £15.00**
- Rustic breads
- Pickled onions
- Gherkins
- Pork pie
- Oak smoked ham with rapeseed oil and apple balsamic vinegar
- Air dried ox springs ham
- Green pepper and venison salami
- Suffolk chorizo

**CHARCUTERIE LUNCH £9.00**
- Rustic bread with olive oil and balsamic vinegar
- Zesty Moroccan olives
- Sun blushed tomatoes and peppers
- Bresaola
- Italian Coppa
- Mortadella
- Salami Milano

**MIDDLE EASTERN BOARD (V) £8.00**
- Flat breads
- Baba Ganoush
- Humus
- Chargrilled artichokes
- Sun blushed tomatoes
- Marinated black olives
- Fire roasted peppers
- Stuffed vine leaves

**VEGETARIAN SHARING BOARD (V) £9.00**
- Rustic breads with butter
- Leek and mature cheddar tart
- Spinach and feta bruschetta
- Caribbean vegetable patty
- Tomato bruschetta with pesto

**EAST END FISH BOARD £10.00**
- Rustic breads with butter
- Salmon Gravlax
- Roll mop herrings
- Cockles
- Marinated anchovies
- Prawns in bloody Mary mayonnaise

**TAPAS SHARING BOARD £15.00**
- Rustic breads with olive oil and aioli
- Cured ham
- Manchego cheese
- Marinated olives
- Chorizo
- Marinated anchovies
- Fire roasted peppers and sunblush tomatoes

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Lunch bags

STANDARD LUNCH BAG £12.95
Sandwich or a wrap
Chocolate bar (Mars or Snickers)
Packet of kettle crisps
Apple
Bottle of still mineral water (500ml PET)

Sandwich and wrap choices:

Meat:
Classic BLT (bacon, lettuce and tomato) sandwich on malted bread
Ham, cheddar and pickle sandwich on white bread
Chicken salad sandwich on malted bread
All day breakfast with breakfast sauce sandwich on malted bread
Chicken mayonnaise sandwich on wholemeal bread
Ham and red onion relish sandwich in a roll (GF)
Duck and hoisin sauce tortilla wrap
Chicken Caesar and bacon tortilla wrap

Fish:
Smoked salmon with horseradish cream cheese sandwich on malted bread
Tuna mayonnaise and sweetcorn sandwich on malted bread
Prawn mayonnaise sandwich on oatmeal bread
Tuna and cucumber tortilla wrap

Vegetarian:
Goats cheese with red pepper tapenade and roast peppers sandwich on malted bread (V)
Farmhouse cheddar Ploughman’s sandwich on malted bread (V)
Beetroot hummus with carrot and coriander sandwich on malted bread (V)
Mozzarella, tomato and pesto tortilla wrap (V)
Cheese and red onion relish in a roll (V) (GF)

LUNCH BAG UPGRADES
Gluten free chocolate bars £1.55 (V)
Chocolate brownie
Caramel heaven
Raspberry and almond slice

Muffins £3.45 (per item)
Fairtrade chocolate muffin
Fairtrade lemon muffin
Fairtrade blueberry muffin

Cereal bars £1.95 (per item) (V)
Fairtrade Geo bar (chocolate or apricot)
Alpen summer fruit bar
Alpen strawberry and yoghurt bar
Alpen raspberry and yoghurt bar

Cake bar choices £2.95 (per item)
Fairtrade chocolate chip shortbread
Fairtrade all butter fruit flapjack
Fairtrade chocolate brownie
Fairtrade Eccles cake
Fairtrade chocolate chip flapjack

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Lunch boxes

BENTO BOXES £20.00

ORIENTAL
Teriyaki chicken with kimchee noodle salad
Sugar snap peas and peppers with roasted sesame seeds
Mango, pineapple and grapes with sweet chili syrup

SUPER FOOD
Roasted salmon filet,
Vegetable quinoa with goji berries
Soy roasted broccoli with pumpkin seeds
Blueberries, strawberries and dried apricots

VEGAN LUNCH (VE)
Roasted peppers
Chickpeas and red onion with coriander, garlic and chili
Wild rise with nigella seed, cumin and spring onion
Curried cauliflower and broccoli salad
Mango and pineapple

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Lunch finger food package

Daily menu is **£29.95 per person**. Includes round of sandwiches and 6 items per person. Minimum order 10 covers. Each additional item is £4.75 per person.

**HOT**
- Individual beef sliders with relish and Monterrey Jack cheese
- Chicken skewer with coriander, coconut and chili (GF)
- Chorizo, potato and red pepper kebab (GF)
- Prawn skewer with peppers and basil
- Smoked salmon, chive and lemon fish cake with hollandaise sauce
- Panko breaded prawns
- Vegetable gyoza dumpling with soy and honey (V)
- Mushroom risotto arancini filled with taleggio cheese (V)
- Barbecue tempeh and roasted pepper skewers (V) (VE)
- Mushroom and stilton wontons (V)

**COLD**
- Roast 28 day aged sirloin of beef in a Yorkshire pudding with horseradish and watercress
- Chicken liver parfait with red onion marmalade on toasted brioche
- Tandoori spiced duck with mango and chili on cucumber (GF)
- Crab and mango maki roll
- Smoked mackerel pate on toast with pickled grape
- Poached salmon, pea and parmesan tart
- Confit tomato, basil and mozzarella tart (V)
- Rise pepper rolls with Asian vegetables and sweet chili (VE)
- Avocado and cucumber inside out sushi roll (GF) (VE)
- Pesto brushed bocconcini mozzarella and cherry tomato kebab (V) (GF)

**DESSERT**
- Tarte au citron
- Salted caramel tart
- Chocolate mouse in a chocolate cup (GF)
- Sweet Sushi
- Selection of macrons de Malmedy

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.
Standing cold fork buffet menu

Fork buffet menus are a flexible option for standing or seated functions. Menus can be mixed and matched. Each menu consists of 2 main courses, 1 vegetarian dish, 2 side dishes, 2 desserts, fresh whole fruit and fairtrade tea and coffee.

Daily menu is **£40 per person**. Add fruit juices and mineral water for **£1 per person**.

For seated lunches add **£2 per person**. Minimum order 10 covers.

**MENU 1**
Lemon and olive stuffed chicken breast on quinoa tabbouleh
Smoked haddock and chive tart with soft boiled egg and watercress shots
Grilled courgettes, sunblush tomatoes, artichokes and olives (V)
Saffron and aioli potato salad (V)
Fennel and walnut coleslaw (V)
Rice milk panna cotta with vanilla (VE) (GF)
Strawberry cheesecake (V)

**MENU 2**
Chicken and wild mushroom terrine with wild leaves and homemade piccalilli
Smoked salmon with baby spinach and celeriac remoulade
Roquefort, walnut and red onion tart with radish and beetroot (V)
Charlotte potatoes with a honey and mustard dressing (V)
Pickled red cabbage and parsley slaw (V)
Seasonal fruit pot (VE) (GF)
Chocolate mousse with vanilla cream center (V)

**MENU 3**
Aubergine and bresaola cannelloni with spinach and ricotta (V)
Grilled mackerel on green been and roasted tomato panzanella
Chunky Mediterranean vegetables with grilled halloumi (V)
Orzo pasta with roasted aubergine and grilled courgettes and truffle dressing (V)
Plum tomatoes, red onion, black olives and basil emulsion (V)
Caramel panna cotta with a mango salsa (V)
Chilled rice pudding with saffron and pistachio (V)

**MENU 4 (GF)**
British roast beef with garden salad and horseradish
Tuna Nicoise salad with pesto dressing
Grilled courgettes, chillies and crumbled feta cheese (V)
Roasted new potatoes, butternut squash and beetroot (V)
Savoy cabbage slaw with toasted seeds and sultanas (V)
Fruit skewers (V)
Lemon posset with berry compote (V)

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.
Standing hot fork buffet menu

Fork buffet menus are a flexible option for standing or seated functions. Menus can be mixed and matched.
Each menu consists of 2 main courses, 1 vegetarian dish, 2 side dishes, 2 desserts, fresh whole fruit and Fairtrade tea and coffee.

Daily menu is £40 per person. Add fruit juices and mineral water for £1 per person.
For seated lunches add £2 per person. Minimum order 10 covers.

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MENU 1
- Sauté corn fed chicken breast with roasted cherry tomatoes, pesto and red onion
- Seared loin of salmon, courgette and peppers
- Provençale, parsley and lemon dressing (V) (GF)
- Polenta with caramelized red onion, oregano, Roquefort and roasted tomatoes (V)
- Beetroot with butterbean with lemon and parsley (V)
- Savoy cabbage slaw with toasted seeds and sultanas (V)
- Rice milk panna cotta with vanilla (VE) (GF)
- Strawberry cheesecake (V)

MENU 2
- Beef bourguignon with roasted onions and mushrooms with creamed potato
- Steamed sea bass with fennel, chervil cream sauce and new potatoes
- Fresh cheese and herb pasta gratin with asparagus, capers and broad beans (V)
- Sweet potato with toasted cumin seeds and rocket (VE) (GF)
- Plum, cherry and beef tomatoes with red onion and black olives (V)
- Seasonal fruit pot (V)
- Chocolate mousse with vanilla cream center (V)

MENU 3
- Traditional lamb tagine and cous cous with toasted seeds, fruit and herbs
- Tandoori roasted salmon fillet with Bombay spiced potatoes and lime pickle
- Chan masala with toasted chick peas and cucumber raita and jasmine rice (VE) (GF)
- Indian slaw flavored with coriander, toasted nigella seeds and yoghurt (V)
- Beetroot and chicory salad with orange and ginger dressing (V)
- Caramel panna cotta with a mango salsa (V)
- Chilled rice pudding with saffron and pistachio (V)

MENU 4
- Chicken fricassee with shallot, sage and madeira sauce served with new potatoes
- Roasted loin of cod on sautéed spinach with a broad bean and tomato cassoulet
- Wild mushroom and leek pie with a flaky pastry lid with new potatoes (V)
- Honey roasted root vegetable salad with mustard dressing (V)
- Panzanella salad of tomato, red onion, rocket and brioche croutons (V)
- Millionaire’s banoffee pie (V)
- Lemon posset with berry compote (V)
Evening bowl food menu

Menu is **£25 per person** and is based on 4 bowls per person. Minimum order 10 covers. Additional bowl is **£6 per person**.

**MEAT - HOT**
- Fragrant braised lamb tagine with sweet spices, dried fruit and squash served with seeded cous cous
- Sticky smoky braised beef with crushed parsnip mash and Jerusalem artichoke crisps (GF)
- Chicken with wild mushrooms and tarragon with a puff pastry lid
- Coq au vin - slow braised corn fed chicken with Bordeaux, mushrooms and baby onions (GF)
- Tariflette – potato gratin with bacon, onions, cream and roulette cheese (GF)

**FISH - COLD**
- Cornish crab with celeriac remoulade, mustard and cress and Melba toast
- London gin and tonic cured salmon with beets, new potato and horseradish crème fraiche (GF)
- Tuna nicoise – confit of tuna, green beans, new potatoes, cherry tomatoes, black olive and egg (GF)
- Soused mackerel with chard, rocket and sweet and sour rhubarb (GF)
- Smoked trout with honey and mustard charlotte potatoes and fennel slaw (GF)

**VEGETARIAN**
- Panzanella – Tuscan style salad with tomatoes, peppers, red onions and croutons with grilled halloumi (served cold) (V)
- Roasted caponata with red and yellow peppers, aubergine, green and yellow zucchini and goats cheese (served hot) (V) (GF)
- Spicy Tunisian tomato and red pepper stew with fresh pitta bread (served hot) (V)
- Vegetable and chickpea curry with rice and minted yoghurt (served hot) (V)
- Ploughman’s salad – mature cheddar, croutons, cherry tomatoes, celery, pickled vegetables and cider vinaigrette (served cold) (V)

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Evening finger food

Menu is £25 per person and is based on 6 items per person.

**HOT**
- Charred pesto and lime chicken skewer (GF)
- Teriyaki beef skewer in soy and oyster marinade
- Pulled BBQ brisket slider with blue cheese
- Crayfish beignet with chili and coriander
- King prawn skewer with lemon and black pepper (GF)
- Tempura prawns with sweet chili
- Onion bhajis with mango mayonnaise (V)
- Gruyere cheese and pea beignet (V)
- Brie and broccoli in puff pasty (V)

**COLD**
- Pancetta and slow roasted cherry tomato tart
- Chicken Tikka naan with toasted onion seeds and mango
- Bresaola with cream cheese, olive and sun dried tomato (GF)
- Roast salmon and cherry tomato tart
- Poached salmon rillettes on lemon croute
- Smoked haddock, chive and spinach frittata
- Florentine tartlet (V)
- Roasted pepper and bocconcini kebab (VE) (GF)
- Sweet potato, thyme and manchengo frittata with tapenade (V) (GF)

**DESSERT**
- Tarte au citron
- Salted caramel tart
- Chocolate mouse in a chocolate cup
- Sweet sushi
- Selection of macaroons de Malmedy

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Canapés

Menu is £23 per person and is based on 6 items per person. Minimum order 10 covers. Additional item is £3.75 per person.

MENU 1
Roast Suffolk chicken and sweet potato lollipop (GF)
Blini with roast mature sirloin of Scottish beef, watercress and horseradish
Fisherman’s pie tartlet with cheddar mash
Tartare of salmon with sour cream, shallots and capers
Truffled mushroom arancini with taleggio (V)
Roasted peppers, sun blush tomato and bocconcini skewer (V) (GF)

MENU 2
Sobrasada on granary toast with honey and thyme
Red pepper tart with mozzarella and balsamic vinegar (V)
Cauliflower panna cotta with toasted seed sable (V)
Fried duck tortellini with orange and basil pesto
Herbed crayfish beignets with salsa romesco
Smoked Scottish salmon wrapped with lemon dust and caviar

MENU 3
Filet of beef on baby fondant potato with classic sauce bárnáise
Chicken liver parfait with red onion marmalade on brioche
Beetroot tatin with pecorino and aged balsamic (V)
Ragstone goat’s cheese chillboust and rosemary sable (V)
Smoked haddock tart topped with mature cheddar sauce
Pickled herring with beetroot and sour cream

MENU 4
Hoi sin crispy duck balls with tarragon mayonnaise
Indian butter chicken tossed with mint on toasted naan
King prawn with mango and chili
Spicy chili tuna maki roll
Aubergine caviar with chickpea puree and crispy pitta (V)
Thai mango salad in a cucumber cup (V) (GF)

MENU 5 – Sushi
Salmon Nigri
Red pepper Nigri
Crab and mango maki roll
Avocado on cucumber I/O roll
Shitake courgette maki roll
California I/O roll

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Formal lunch & dinner

The formal lunch and dinner price is dependent on the main course choice. The price includes starter, main course, vegetarian option and a dessert.

STARTERS
- Chicken liver parfait with rye bread, redcurrant and citrus dressing
- Smoked duck with roasted plums, beetroot and borage flowers
- Woodall’s black combe ham, oven dried heritage tomatoes, rocket and mustard dressing
- Yorkshire fettle with roasted beets pickled carrots and watercress (V)
- Blue parfait, sherry soaked sultanas and apricots, crisp bread and rocket (V)
- Springs cold smoked salmon, samphire, watercress and pickled red cabbage

MAINS
- Whey brined chicken supreme, creamed celeriac, sautéed leeks, roasted potato and wholegrain mustard cream sauce £45.00
- Marmalade glazed slow roast belly of pork with braised red cabbage, parsnip puree and potato rosti £45.00
- Pan seared chicken with oregano and garlic, pea and parmesan risotto croquette, roasted peppers and kale pesto £49.00
- Roast rump of salt marsh lamb, slow braised shoulder with courgette puree, roasted red pepper and fondant potato £55.00
- Coffee rubbed beef sirloin, butternut squash puree, fondant potato, garlic wilted spinach and red wine jus £60.00
- Seared fillet of beef, bourbon braised rib with smoked garlic cream potatoes and sautéed wild mushrooms £65.00
- Beetroot tortellini, beetroot puree, shaved golden beetroot and mature cheddar (V)
- Gnocchi with sautéed wild mushrooms, spinach, butternut squash puree and crumbled goats cheese (V)
- Basil tofu, oven dried tomatoes, roasted aubergine and courgette, red pepper puree and basil cress (V)

DESSERTS
- Frozen chocolate parfait
- Roasted banana chiboust with toffee ice cream
- English classic duo (Eton mess with strawberry and champagne, bake well with fresh English raspberry and clotted cream)
- Milk panna cotta with roasted pineapple and coconut sorbet
- Lemon pave with mint jelly and fresh raspberries
- Poached pear with almond cake and berry gel
- Salted caramel sticky toffee pudding

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Special dietary requirements

If you and your guests have any allergens or special dietary requirements, please let us know and we will be delighted to work with you to create your ideal menu.

The dishes suitable for different diets have been marked with the following:

(V) suitable for vegetarians
(GF) gluten free
(VE) suitable for vegans
Essential information

We have created these menus and choices to offer a wide selection for your event; however, our chefs and events team would be delighted to discuss any ideas you may have.

- We require final catering numbers to be confirmed 5 working days prior to the event start date. Please note after this time adjustments can be made, subject to availability and additional charges may be incurred.

- Any special dietary requirements or kosher meals are available on request with prior notice.

- We will ensure that our catering service complements 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 £9.95 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.

- Our full Terms & Conditions are available upon request. Please contact ExCeL London Hospitality Events team for further details.

- Poseur tables are available to hire at £25.00

Please note that all of the prices are per person unless otherwise stated and are subject to VAT at the current rate.
2. Staffing Charges

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

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

Our professional team of managers, chefs and waiting staff have worked with us on many prestigious events. Highly trained, 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 £390.00
Hospitality Manager per day (12 hours)  from £280.00
Waiting/Bar Staff per day (12 hours)  at £220.00 each
Waiting Staff per half day (6 hours)  at £110.00 each
Chefs per day (8 hours)  from £305.00
Porters per day (8 hours)  from £130.00

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

3. Bespoke Theming

Tableware, Buffet Dressing and Linen

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

Flowers and Table Decorations

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

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

Please note that all of the prices are per person unless otherwise stated and are subject to VAT at the current rate.
4. Equipment

The following can only be hired when ordering food and beverages from ExCeL London Hospitality. Prices quoted are for a 4 day hire. The prices in the planner include glassware, cutlery, crockery, black table linen, standard black clothed buffet tables and catering equipment essential to serve your equipment.

For longer shows please ask the ExCeL London Hospitality Events team for a quote.

PRICES FROM

- 6ft Single Glass Fronted Fridge £180.00
- 3ft Single Glass Fronted Fridge £150.00
- Water cooler, including 1 x 18.5ltr Water butts and 100 disposable cups £80.00
- Additional Water butts £26.00 each including 100 disposable cups

- Wash Up Service – must be pre-booked. If requested on an ad-hoc basis, priority will be given to pre-booked services.
- For bespoke equipment, prices 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
+ 44 (0) 207 069 4100
sales@excelhospitality.london