



EXCeL  
LONDON

HOSPITALITY

Crew  
Catering  
ExCeL  
London



# Welcome to ExCeL London Hospitality

ExCeL London Hospitality caters for the biggest, most influential events in the UK and we know that when it comes to delivering any successful event, one of the most important elements is the crew.

From build up to break down, we'll keep your whole team fueled with our wide range of food and drink options served throughout the day.

## Climate conscious catering

With sustainability at the heart of what we do, we're committed to achieving Climate Net Zero. Our plan includes reducing carbon emissions across the whole operation at ExCeL - from carefully selecting locally sourced, seasonal ingredients to minimising food waste and reducing product packaging and using renewable energy.

# Introducing



We've partnered with Klimato to add carbon impact labeling to all our menus. Each dish has a carbon footprint rating designed to better inform customers and consumers on how to make more sustainable food and drink choices.



## **LOW**

**0.1 - 0.5kg CO<sub>2</sub>e**

Choose meals with a low climate impact to eat within the planetary boundaries and contribute to reducing emissions from food in line with UN's climate goals



## **MEDIUM**

**0.6 - 1.5kg CO<sub>2</sub>e**

Meals with a medium climate impact have a carbon footprint comparable to the average lunch or dinner in the UK today, which is roughly 1.6 kg CO<sub>2</sub>e



## **HIGH**

**1.6kg+ CO<sub>2</sub>e**

Meals with high climate impact have a higher carbon footprint than the average lunch or dinner in the UK



# Crew Menu Packages

Our crew catering packages are priced based on catering from one location throughout the build, live and break days of the event. Menus are based on minimum numbers of 50 per service starting no earlier than 7am and finishing no later than 10pm.

For service outside these hours or for less than 50 servings a supplement charge may apply.



## Buffet Pricing

Breakfast buffet    £9.50  
+vat

Hot lunch buffet    £20.50  
+vat

Hot dinner buffet    £22.50  
+vat

## Package Pricing

Refreshment package    £14.95  
+vat per person per day

Day packages    £35.00  
+vat (refreshments,  
breakfast, lunch)

Full day package    £48.00  
+vat (refreshments,  
breakfast, lunch, dinner)

# Refreshment Package

## Our all day crew refreshment package includes:

All day self service tea and coffee station including instant coffee and English breakfast teabags, milk sugar etc

Water dispenser with barrels replenished as needed

Selection of cordials

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Please note that if located within an event hall, power for all appliances will need to be purchased through the venue.

## Why not upgrade?

Fully stocked soft drinks fridge      £475.00 +vat

Price includes the hire of the fridge for the duration of the event based on one delivery and collection location. Fridge comes initially stocked with the following drinks:

144x Fizzy pop (330ml cans)  
Coca Cola | Diet Coke | Fanta | Sprite










12x Fruit juice (1 litre carton)  
Orange | Apple | Cranberry

24x Mineral water (750ml glass bottle)  
Still | Sparkling








# Breakfast Menu

## Hot Breakfast Buffet

Per person

-  **0.5** Grilled back bacon (two bacon)  
422 Kcal/1766 KJ
-  **0.4** Cumberland Sausage  
163 Kcal/680 KJ
-  **0.1** Roasted plum tomato  
22Kcal/92 KJ
-  **0.5** Scrambled egg  
201Kcal/842 KJ
-  **0.1** Hash browns  
99 Kcal/412 KJ
-  **0.1** Baked beans  
151 Kcal/632 KJ
-  **0.2** Roasted button mushrooms  
77 Kcal/323 KJ
-  **0.1** Bread roll  
228 Kcal / 973 KJ
-  **0.1** Butter portions  
619 Kcal / 2589 KJ




## Continental Breakfast Buffet

-  **0.1** Organic yoghurt pot  
213 kcal /
-  **0.1** Alpro yoghurt pot  
50 Kcal/212 KJ
-  **0.1** Moma porridge pots  
66 kcal /
-  **0.1** Cereal (Cornflakes / Fruit and Fibre / Rice Crispies / Bran Flakes  
61 kcal /
-  **0.3** Croissant large  
255 Kcal/1071 KJ
-  **0.3** Pain au chocolate large  
309 Kcal/1296KJ
-  **0.1** Bread rolls  
228 Kcal / 973 KJ



# Lunch Menu

## Day 1



### Mains

-  **4.6** Rump of Welsh lamb with minted aubergine puree with charred radicchio  
152 Kcal \ 637 KJ
-  **0.2** Roasted aromatic cauliflower steak, herbed pine kernal crumb, gremolata (VE)  
150 Kcal \ 630 KJ
-  **1.0** Macaroni with four cheese sauce and crispy shallots (V)  
170 Kcal \ 714 KJ



### Sides

-  **0.1** Roasted new potatoes with Maldon Sea Salt (VE)  
80 Kcal \ 337 KJ
-  **0.1** Harissa glazed carrots with crispy capers (VE)  
71 Kcal \ 297 KJ

### Salads

-  **0.1** Quinoa salad with mangetout, roast broccoli, ginger and lemon (VE)  
132 Kcal \ 531 KJ
-  **0.1** Crunchy cajun slaw, shredded veg, cajun spice, cool herby ranch dressing (V)  
112 Kcal \ 465 KJ




### Desserts

-  **0.1** Chocolate brownie  
446 Kcal / 1863 KJ
-  **0.1** Banoffee cupcake  
391 Kcal / 1635 KJ



# Lunch Menu

## Day 2



### Mains

-  **1.1** kg CO2e Honey and thyme crusted pork loin with caramelised onion and roasted apple  
248 Kcal \ 1036 KJ
-  **0.2** kg CO2e Chickpea and peppers with roasted sweet potato, red onion, and blackened corn and roasted tomato sauce (VE, NGCI)  
68 Kcal \ 284 KJ
-  **0.8** kg CO2e Cheese and potato gnocchi, spiced tomato sauce, spinach and preserved tomato (VE)  
160 Kcal \ 668KJ



### Sides

-  **0.1** kg CO2e Garlic and italian cheese baked potato wedges (VE)  
178 Kcal \ 745 KJ
-  **0.1** kg CO2e Sauté green beans with olive oil (VE)  
90 Kcal \ 378 KJ

### Salads

-  **0.1** kg CO2e Beetroot with roasted onions and 'feta' (VE)  
80 Kcal \ 331 KJ
-  **0.1** kg CO2e Pickled fennel with shredded carrot, pomegranate seeds and sumac (VE)  
47 Kcal \ 197 KJ

### Desserts




-  **0.1** kg CO2e Oreo cupcake  
398 Kcal / 1666KJ
-  **0.1** kg CO2e Chocolate fudge cake  
408 kcal / 1709 KJ





# Lunch Menu

## Day 3



### Mains

-  **1.0** Firecracker chicken with roasted peppers and spring onions (NCGI)  
82 Kcal \ 344 KJ
-  **0.6** Vegetable samosa on masala potato, spiced tomato sauce, sauteed mushroom, peppers, and toasted seeds (VE)  
180 Kcal \ 755 KJ
-  **4.6** Beef and roasted pepper chilli with kidney beans  
82 Kcal \ 305 KJ



### Sides

-  **0.1** Cumin roasted cauliflower (VE)  
112 Kcal \ 469 KJ
-  **0.2** Turmeric scented rice (VE)  
199 Kcal \ 831 KJ

### Salads

-  **0.1** Roasted courgette, butter beans, spinach, mint and toasted sunflower seeds (VE)  
108 Kcal \ 452 KJ
-  **0.1** Tomato salad with sumac, onions, and toasted pine nuts (VE)  
38 Kcal \ 155 KJ




### Desserts

-  **0.4** Victoria sandwich  
391 Kcal / 1635 KJ
-  **0.2** Biscoff brownie (VE)  
406 kcal / 1699 KJ



# Lunch Menu

## Day 4



### Mains

-  **4.6** kg CO2e Lamb gigot steak with roasted sweet red pepper and salsa Verde (NCGI)  
135 Kcal / 563 KJ
-  **0.6** kg CO2e Moussaka with violife 'feta', roasted courgette, mushroom and garlic croutes (VE)  
81 Kcal \ 337 KJ
-  **1.1** kg CO2e Chicken and mushroom ragout, crispy leeks (NCGI)  
78 Kcal \ 325 KJ



### Sides

-  **0.1** kg CO2e Crushed new potatoes with roasted red onion (VE)  
101 Kcal \ 426 KJ
-  **0.3** kg CO2e Roasted courgette and pesto and lemon (VE)  
47 Kcal \ 200 KJ

### Salads

-  **0.1** kg CO2e Couscous with butternut and apricots, dried cranberries and herbs (VE)  
123 Kcal \ 517 KJ
-  **0.1** kg CO2e Carrot salad with parsley and raisins and grapes (VE)  
78 Kcal \ 326 KJ




### Desserts

-  **0.1** kg CO2e Lemon drizzle loaf  
349 Kcal / 1466 KJ
-  **0.2** kg CO2e Espresso cupcake  
423 Kcal / 1762 KJ



# Lunch Menu

## Day 5



### Mains

-  **1.5** kg CO<sub>2</sub>e  
Garlic chicken kiev with steamed leeks and roasted tomato  
207 Kcal \ 869 KJ
-  **0.5** kg CO<sub>2</sub>e  
Tofu, mushroom, and lentil chilli with crushed tortillas (VE)  
101 Kcal 424 KJ
-  **4.8** kg CO<sub>2</sub>e  
Thai red beef meatballs, toasted coconut and coriander  
214 Kcal \ 883 KJ



### Sides

-  **0.3** kg CO<sub>2</sub>e  
Braised rice with corn and herbs (VE)  
150 Kcal \ 628 KJ
-  **0.1** kg CO<sub>2</sub>e  
Roasted broccoli with red chilli (VE)  
84 Kcal \ 353 KJ

### Salads

-  **0.1** kg CO<sub>2</sub>e  
Coronation cauliflower, pineapple and chilli salad (VE)  
43 Kcal \ 179 KJ
-  **0.1** kg CO<sub>2</sub>e  
Leaf salad with cucumber, red onion and capers (VE)  
27 Kcal \ 113 KJ




### Desserts

-  **0.2** kg CO<sub>2</sub>e  
Lemon and blueberry blondie  
410 Kcal / 1714 KJ
-  **0.1** kg CO<sub>2</sub>e  
Lychee and raspberry loaf (VE)  
308 Kcal / 1297 KJ



# Lunch Menu

## Day 6



### Mains

-  **1.0** kg CO2e Adobo chilli spiced chicken thighs with pepper, thyme, and seared corn with salsa relish (NCGI)  
118 Kcal \ 496 KJ
-  **0.6** kg CO2e Puy lentil, mushroom and pepper stroganoff (VE, NCGI)  
90 Kcal \ 375 KJ
-  **1.1** kg CO2e Pozole pork chop with Mexican street corn and cajun zucchini (NCGI)  
166 Kcal \ 689 KJ



### Sides

-  **0.1** kg CO2e Smoked paprika potatoes (VE)  
91 Kcal \ 381 KJ
-  **0.4** kg CO2e Roasted aubergine and peppers (VE)  
29 Kcal \ 121 KJ

### Salads

-  **0.1** kg CO2e Creamy slaw with raisins and fresh herbs (VE)  
88 Kcal \ 365 KJ
-  **0.1** kg CO2e Greens with grated carrot, parsley and sunflower seeds (VE)  
61 Kcal \ 256 KJ




### Desserts

-  **0.1** kg CO2e Coffee and walnut cake  
417 Kcal / 1746 KJ
-  **0.1** kg CO2e Carrot cake loaf (VE)  
301 Kcal / 1264 KJ


# Lunch Menu

## Day 7



### Mains

-  **0.9** Stir fried chicken in honey and lemon with spring onion and peppers (NCGI)  
108 Kcal \ 450 KJ
-  **0.2** Refried bean, spinach and 'feta' cheese quesadilla (VE, NCGI)  
111 Kcal \ 464 KJ
-  **0.7** Salmon fishcake with lemon and caper sauce  
220 Kcal \ 919 KJ


### Sides

-  **0.1** Steamed new potatoes (VE)  
105 Kcal \ 441 KJ
-  **0.3** Courgette provencale (VE)  
28 Kcal \ 119 KJ

### Salads

-  **0.1** Chilli broccoli salad, pistachios shredded mint leaf, pumpkin and sunflower seeds with dates (VE)  
102 Kcal \ 426 KJ
-  **0.1** Roasted carrots with lentils, spinach and herby dressing (VE)  
88 Kcal \ 368 KJ




### Desserts

-  **0.4** Fruit di Bosco slice  
227 Kcal / 951 KJ
-  **0.2** Jammie dodger blondie  
417 Kcal / 1752 KJ



# Dinner Menu

## Day 1



### Mains

-  **0.9** kg CO2e Peruvian style chicken thigh with roasted peppers (NCGI)  
134 Kcal \ 561 KJ
-  **0.7** kg CO2e Quorn a la king (VE)  
108 Kcal \ 451 KJ
-  **0.7** kg CO2e Ricotta tortellini with spinach (V)  
127 Kcal \ 531 KJ



### Sides

-  **0.1** kg CO2e Patatas bravas (VE)  
116 Kcal \ 488 KJ
-  **0.1** kg CO2e Sautéed spinach and leeks (VE)  
49 Kcal \ 205 KJ

### Salads

-  **0.1** kg CO2e Tomato, olive, caper and oregano salad (VE)  
32 Kcal \ 133 KJ
-  **0.1** kg CO2e Roasted vegetables with grapes and oregano salad (VE)  
49 Kcal \ 207 KJ


### Desserts

-  **0.4** kg CO2e Jammie dodger cupcake  
423 Kcal / 1762 KJ
-  **0.2** kg CO2e Saint clement cake (VE)  
365 Kcal / 1538 KJ

# Dinner Menu

## Day 2


### Mains

 **4.4** kg CO2e Lamb lasagne topped with mozzarella, feta cheese and oregano

221 Kcal \ 921 KJ


 **0.4** kg CO2e Cuban mushroom and bean stew with fried tortilla (VE, NCGI)

49 Kcal \ 205 KJ

 **0.6** kg CO2e Cumberland sausages with onion gravy (NCGI)

218 Kcal \ 913 KJ

### Sides


 **0.1** kg CO2e Roasted leek and onion crushed new potato

105 Kcal \ 441 KJ


 **0.1** kg CO2e Roasted carrot and peas (VE)

103 Kcal \ 430 KJ

### Salads

 **0.1** kg CO2e Pearl barley with kale, roasted beetroot and slow-roasted tomatoes and herbs (VE)

78 Kcal \ 325 KJ

 **0.1** kg CO2e Fregola toasted salad with Mediterranean vegetables, basil olive oil (VE)

52 Kcal \ 220 KJ

### Desserts

 **0.4** kg CO2e Lemon Cheesecake

341 Kcal / 1428 KJ




 **0.2** kg CO2e Carrot and pistachio cake (VE)

391 Kcal / 1638 KJ



# Dinner Menu

## Day 3



### Mains

-  **1.2** Chicken massaman, with coconut, toasted cashews and coriander (NCGI)  
194 Kcal \ 810 KJ
-  **0.2** Heure styled chorizo in soy black bean stew with honeyed chunks of carrot (VE)  
85 Kcal \ 356 KJ
-  **6.6** Classic cottage pie with mature cheddar mashed potato (NCGI)  
157 Kcal \ 656 KJ



### Sides

-  **0.1** Roasted butternut squash (VE)  
120 Kcal \ 502 KJ
-  **0.2** Lemon infused rice (VE)  
159 Kcal \ 666KJ

### Salads

-  **0.1** Roasted potatoes with labneh, maple harissa and sunflower seeds (VE)  
98 Kcal \ 408 KJ
-  **0.1** Heirloom tomato, red onion fresh ripped basil, crispy shallots (VE)  
52 Kcal \ 215 KJ

### Desserts




-  **0.4** Raspberry brownie tray bake (GF)  
366 Kcal / 1531 KJ
-  **0.2** Carrot cake loaf (VE)  
301 Kcal/ 1264 KJ





# Dinner Menu

## Day 4



### Mains

-  **3.2** kg CO2e Sweet and sour chicken meatballs with chargrilled pineapple and Chinese leaf  
133 Kcal \ 555KJ
-  **0.3** kg CO2e Chipotle chickpea stew with sauteed tomatoes and suet dumplings (VE, NCGI)  
77 Kcal \ 321 KJ
-  **3.4** kg CO2e Macaroni cheese with pulled beef brisket and roasted cherry tomatoes  
161 Kcal \ 675 KJ

### Sides

-  **0.3** kg CO2e Saffron and herb pilau rice  
176 Kcal \ 734 KJ
-  **0.1** kg CO2e Steamed broccoli (VE)  
41 Kcal \ 161 KJ

### Salads

-  **0.1** kg CO2e Gem lettuce and spinach fattoush, radish, pickled cucumber, preserved tomato, zaatar roasted crispy flatbread, sumac spice and lemon zest (VE)  
76 Kcal \ 317 KJ
-  **0.1** kg CO2e Giant cous cous, peas, fresh mint, lemon zest and English asparagus (VE)  
263 Kcal \ 1101 KJ




### Desserts

- Triple choc fudge cake  
409 Kcal / 1716 KJ
- Jammie dodger blondie (VE)  
417 Kcal / 1752 KJ



# Dinner Menu

## Day 5



### Mains

-  **4.6** Braised lamb with tomato sauce, red onion and smoke paprika (NGCI)  
97 Kcal \ 405 KJ
-  **0.1** Roasted tandoori butternut with caraway seeds and spinach (VE, NCGI)  
77 Kcal \ 321 KJ
-  **1.3** Sweet and sour pork chop with roasted peppers (NCGI)  
163 Kcal \ 682 KJ



### Sides

-  **0.1** Herby roasted potatoes (VE)  
110 Kcal \ 461 KJ
-  **0.1** Sauteed green beans and almonds (VE)  
109 Kcal \ 457 KJ

### Salads

-  **0.1** Roasted tomato and rocket panzanella (VE)  
58 Kcal \ 241 KJ
-  **0.1** Herbed butterbean, with red pepper, roasted onion and spinach (VE)  
82 Kcal \ 345 KJ




### Desserts

-  **0.4** White chocolate and peach daisy  
324 Kcal / 1344 KJ
-  **0.2** Banoffee cupcake (VE)  
391 kcal / 1635 KJ

# Dinner Menu

## Day 6



### Mains

-  **0.8** kg CO<sub>2</sub>e Lemon and chilli roasted chicken escalope with caramelised red onions with piquant pepper sauce (NGCI)  
130 Kcal \ 544 KJ
-  **0.4** kg CO<sub>2</sub>e Chunky sweet and sour vegetables with cashew nuts (VE, NCGI)  
79 Kcal \ 330 KJ
-  **4.6** kg CO<sub>2</sub>e Beef shin chilli with roasted tortilla pieces (NCGI)  
156 Kcal \ 652 KJ



### Sides

-  **0.2** kg CO<sub>2</sub>e Roasted courgette (VE)  
53 Kcal \ 222KJ
-  **0.3** kg CO<sub>2</sub>e Noodles with chilli infusion (VE)  
246 Kcal \ 1028 KJ

### Salads

-  **0.1** kg CO<sub>2</sub>e Orange, fennel and pea shoot salad with pickled walnuts (VE)  
59 Kcal \ 247 KJ
-  **0.1** kg CO<sub>2</sub>e Stir fry sprouting broccoli with crispy shallots and garlic with red pepper flake dressing (VE)  
49 Kcal \ 204 KJ




### Desserts

-  **0.4** kg CO<sub>2</sub>e Banoffee loaf  
345 Kcal / 1449 KJ
-  **0.1** kg CO<sub>2</sub>e Lemon and blueberry cupcake (VE)  
332 Kcal / 1393 KJ



# Dinner Menu

## Day 7



### Mains

-  **1.1** kg CO2e Chicken and mushroom in creamy sauce with tarragon and pastry shard  
104 Kcal \ 436 KJ
-  **0.6** kg CO2e Mushroom and green pepper stroganoff (VE, NGCI)  
77 Kcal \ 319 KJ
-  **1.1** kg CO2e Pork schnitzel with new potatoes and roasted fennel with blistered tomatoes  
189 Kcal \ 791 KJ



### Sides

-  **0.1** kg CO2e Roasted root vegetables (VE)  
62 Kcal \ 257 KJ
-  **0.1** kg CO2e Olive oil herbed crushed new potato (VE)  
104 Kcal \ 435 KJ

### Salads

-  **0.1** kg CO2e Cobb salad with cashew dressing (VE)  
79 Kcal \ 331 KJ
-  **0.2** kg CO2e Toasted quinoa tabbouleh with smoked tomato, pickled cucumber, parsley, mint, fresh lemon and extra virgin olive oil (VE)  
119 Kcal \ 500 KJ

### Desserts

-  **0.4** kg CO2e Lotus biscoff cupcake  
396 Kcal / 1662 KJ
-  **0.1** kg CO2e Chocolate fudge cake (VE)  
408 Kcal / 1709 KJ



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# Contact us

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