

2024 Exhibitor Hospitality Planner

EXCEL
LONDON

HOSPITALITY

Advanced rates for orders placed 28 days prior to show date.
Orders placed after this will be subject to a 5% increase in this planner. Last
order 7 working days prior to show date.



Great food makes great events

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

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 customisable 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, and charges will be levied directly to you if any external catering is used without consent from ELH, including any buyout fees charged onsite or post event.

To place an order or enquire 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 28 days prior to show start date to secure the advance rates stated in this planner.

Orders placed after this date will be subject to a 5% increase in price. All catering to be ordered no later than 7 working days prior to show commencement.

Our experienced team are looking forward to working with you to make your event one to remember.

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Hot Refreshments

Freshly brewed coffee* £275

An urn of fresh coffee provided to your stand to provide approximately 75 servings over a 2hr duration.

Freshly brewed tea* £275

An urn of English tea provided to your stand to provide approximately 75 servings over a 2hr duration.

Herbal tea £225

An urn of hot water, disposable cups and a selection of herbal teas provided to your stand to provide approximately 75 servings over a 2hr duration.

* Includes disposable cups, milk, sugar, artificial sweeteners and stirrers

Gallery & Meeting Rooms Only

Tea and coffee £4.65

Fairtrade English breakfast tea, a selection of herbal teas, and filter coffee price based on per person per serving basis.

Tea, coffee and biscuits £5.25

Fairtrade English breakfast tea, a selection of herbal teas, filter coffee and biscuits – price based on per person per serving basis.

Rolling tea, coffee, herbal teas (V) £17.50

Price based on per person basis up to an 8-hour service.

Rolling tea, coffee and biscuits (V) £22

Price based on per person basis up to an 8-hour service.

Self Serve - Compact capsule automatic coffee machine

£570 (150 servings a day/ 1 day show)

£650 (150 servings a day/ 2 day show)

£725 (150 servings a day/ 3 day show)

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 machine hire with all consumables to make up to a maximum of 150 servings per day.

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.

Self serve - Bean to cup automatic coffee machine

£1,180 (500 servings a day / 1 day show)

£2,125 (500 servings a day / 2 day show)

£2,430 (500 servings a day / 3 day show)

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.

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.



Important information

Power is not included and will need to be provided on your stand for all machine coffee services. Please speak to your Event Manager for more details.

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Coffee upgrades

Our flagship service. With our team you can have peace of mind that we have your best interests at heart. Let us clean, maintain and entertain whilst you and your team achieve your goals.

Traditional espresso station with 1 barista

£2,690 (500 servings a day/1 day show)

£4,050 (500 servings a day/2 day show)

£5,490 (500 servings a day/3 day show)

The traditional espresso machine served by our professional barista is the perfect solution for medium sized stands.

All equipment and consumables are included to make and serve up to 500 servings per day and a staff member per day to make beverages and engage with visitors to your stand. A complimentary serving counter is included, or we can work from an existing counter on your stand.

Traditional espresso station with 2 baristas

£2,975 (unlimited servings/ 1 day show)

£4,660 (unlimited servings/ 2 day show)

£6,360 (unlimited servings/ 3 day show)

Ideal for larger stands, our fully trained professional baristas will produce exceptional quality made to order coffee and hot drinks.

All equipment and consumables included to make and serve unlimited servings per day and two staff members per day to make beverages and engage with visitors to your stand. A complimentary serving counter is included, or we can work from an existing counter on your stand.



Important information

Power is not included and will need to be provided on your stand for all coffee services.

Power requirements: Coffee machine: 5 kW, single phase, 32 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)
Please speak to your Event Manager for more details.

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Refreshments

Freshly pressed juice station

£3,240 (750 servings a day/ 1 day show)

£5,325 (750 servings a day/ 2 day show)

£7,110 (750 servings a day/ 3 day show)

Ideal for a bigger stand, two trained staff will press fresh, seasonal, locally sourced fruits and vegetables to produce the most natural of juices, designed for maximum taste and colour.

Price includes daily service with up to 750 servings per day and two staff members per day to make your juices and engage with visitors to your stand. All equipment and consumables are included to make the juices.

A complimentary serving counter is included, or we can work from an existing counter on your stand.



Superfood smoothie station

£3,420 (750 servings a day/ 1 day show)

£5,660 (750 servings a day/ 2 day show)

£7,640 (750 servings a day/ 3 day show)

Fruit smoothies are made using fresh produce blended with juices, yoghurt or dairy free milk. Superfood smoothies include ingredients such as spirulina, chia seeds, acai powder and other superfoods.

Price includes daily service with up to 750 servings per day and two staff members per day to make your smoothies and engage with visitors to your stand. All equipment and consumables included to make the juices.

A complimentary serving counter is included, or we can work from an existing counter on your stand.



Important information

Power is not included and will need to be provided on your stand for all juice machines.

Power requirements: Dedicated 2 x 3 kW supply required.

Weight: Combined equipment 80 kg (176 lbs).

Please speak to your Event Manager for more details.

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Breakfast

Start your exhibition on a sweet note with our breakfast pastry platters, perfectly crafted to impress and energise your guests.

Items served on black platters with complimentary napkins, placed on your stand counters or set-up on clothed trestle tables.

Plant based Danish platter

£130

Contains a selection of 36 items, 12 of each item

Cherry crown (VE)

Apple & buckthorn crown (VE)

Vanilla custard & brown sugar (VE)

Croissant platter

£130

Contains a selection of 36 items

Freshly baked miniature plain croissants (V)

Classic miniature Danish platter

£130

Contains a selection of 36 items, 9 of each item

Cranberry twist (V)

Cinnamon swirl (V)

Custard extravagant (V)

Chocolate twist (V)

Savoury miniature swirl platter

£130

Contains a selection of 36 items, 12 of each item

Pesto swirl (V)

Tomato swirl (V)

Cheese swirl (V)

Breakfast pots £5.75 per item

Infused with the finest ingredients and innovative flavours each pot is a gastronomic delight.

Minimum order of 12 of the same flavour.

Please choose from the below:

Coconut yoghurt pot with fruit puree (VE) (NGCI)

Confetti fruit, golden linseed and peppercorn syrup (VE) (NGCI)

Banana bircher with golden syrup and banana chips (VE) (NGCI)

Blueberry overnight oats, coconut chips (VE) (NGCI)



Important information

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Breakfast

Warm savoury English baps £9.75 per person

Based on a minimum of 10 people, we will deliver your warm savoury baps ready to be served from an existing countertop or we can set up a clothed trestle table for you.

Please do speak with your event manager for best service and required power.

Brioche style bun filled with either:

- Grilled smoked back bacon (NGCI)
- Cumberland sausage
- Vegan sausage (VG)

Served with Heinz tomato ketchup and brown sauce

Open breakfast sandwiches £9.75 per person

Based on a minimum of 10 guests, we will deliver your breakfast sandwiches ready to be served from an existing countertop or we can set up a clothed trestle table for you.

Please do speak with your event manager for best service and required power.

Please choose 1 open breakfast sandwich topping per 10 guests.

Charred sourdough croute with roasted tomato, mozzarella, and Monmouthshire smoked ham

Toasted rye bread, cream cheese, smoked chalk stream trout, capers and lemon zest

Focaccia bread, Trealy Farm sobrasada, green olive, wild rocket, extra virgin olive oil

Charred sourdough croute with veduja, marinated black olive and wild rocket (VE)

Toasted rye bread, 'cream cheese', dill marinated heritage carrot lox, mara shony seaweed flakes (VE)

Charred sourdough croute, roasted tomato, Trealy Farm fennel salami, mozzarella



Important information

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Break platters

Elevate every moment with a symphony of tasty cakes and irresistible bites and leaves a lasting impression.

Items served on black platters with complimentary napkins, placed on your stand counters or set-up on clothed trestle tables

Afternoon sweet treat platter £170

Platter contains 40 pieces, 10 of each item

Blueberry and lemon cake (VE)
Chocolate tart (VE)
Lemon drizzle cake (VE)
Cranberry and orange cake (VE)

Chocolate lover platter £170

Platter contains 40 pieces, 10 of each item

71% dark chocolate brownie (V) (NGCI)
Rocky road brownie (VE)
Chocolate and peanut butter brownie (VE) (NGCI)
Speculoos brownie (VE)

Sliced fruit £55

Serves 10 guests

Indulge in the vibrant burst of flavours with our exquisite fruit platters, crafted to bring a fresh and healthy twist to your gatherings. A delectable array of succulent fresh fruit.

Non-gluten containing sweet treat platter £170

Platter contains 40 pieces, 10 of each item

71% dark chocolate brownie (V) (NGCI)
Almond madeleines (VE) (NGCI)
Pistachio and pear financier (VE) (NGCI)
Carrot cake with cinnamon frosting (VE) (NGCI)

Sweet treat platter £170

Platter contains 40 pieces, 10 of each item

Carrot cake with cinnamon frosting (VE) (NGCI)
Pistachio and pear financier (VE) (NGCI)
Chocolate and peanut butter brownie (VE) (NGCI)
Loaded granola bar (VE)

Cheese board and accompaniments £195

Serves 8 to 12 guests. Each platter consists of 40 individual wedges of cheese (10 of each type) and accompaniments

A selection of 4 types of British cheese, celery, dried apricots, walnuts, green tomato chutney, and Millers toast selection



Important information

Kindly note that platters cannot be mixed and matched. Price is per platter.

Please note all prices are subject to VAT at current rate.

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Lunch boxes

Indulge in the convenience of our exhibitor exclusive lunch boxes, meticulously crafted to elevate your show experience. Our lunch box is designed to cater for the discerning palate of exhibitors to ensure everyone stays focused and energised throughout your busy exhibition.

Price £25 per person

Minimum of 10 lunch boxes per sandwich choice per delivery.

Price includes two sandwich fillings, a tasty salad and delicious sweet treat. Please note that menu items cannot be mixed and matched.

Menu

Sandwich fillings	Salad	Sweet Treat
MEAT		
Coronation chicken / Chicken salad	Fiery roasted pasta with feta	Blueberry muffin
Chicken & stuffing / Chicken & bacon	Pesto pasta salad	Double chocolate muffin
VEGETARIAN		
Egg & spinach / Double cheese & spring onion	Fiery roasted pasta with feta	Blueberry muffin
Egg mayonnaise / Cheddar ploughman's	Pesto pasta salad	Double chocolate muffin
VEGAN		
Coronation chickpea / Semi dried tomato & houmous	Fiery roasted pasta with feta	Vegan Brownie
Vegan NY deli / Semi dried tomato & houmous	Orzo and tomato salad	Oaty raspberry bar



Important information

Menus based on a minimum of 10 orders per menu choice. Menu items cannot be mixed and matched.

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Cold lunch buffets

Elevate your luncheon experience with our enticing cold lunch buffets, where refreshing flavours and premium ingredients come together to redefine the art of casual elegance.

Deli Lunch Buffet A £37.50 per person

One round of sandwiches, a daily salad and treats for your guests.

Based on a minimum of 15 guests we will deliver your luncheon to be served from an existing counter or table or we can set a clothed trestle table.

We can offer disposable or china plates to serve to your guests.

Selection of home style sandwiches and wraps (one round per person):

Smoked salmon and cream cheese / Prawn mayonnaise / Tuna salad sandwiches

Coronation chicken / Chicken salad sandwiches / Chicken Caesar tortilla wrap

Roasted tomato & houmous / Coronation chickpea sandwiches / Falafel and sweet potato beetroot wrap (VE)

Lightly salted kettle crisps

Daily salad option (see daily salad menu)

Caramelised Onion and Mature Cheddar Tart (V)

71% Dark Chocolate Brownie (V) (NGCI)

Fruit juice and Mineral water



Daily Salad Option

Salad Day 1

Roasted root vegetables and red onion
fattoush, zaatar roasted crispy flatbread,
sumac spice, lemon and olive oil. (VE)
(NGCI)

Salad Day 2

Roasted cauliflower panzanella, cauliflower
leaf, toasted hazelnut, oven baked
sourdough and pickled sultanas. (VE)
(NGCI))

Salad Day 3

Multi grain tabbouleh, smoked tomato,
preserved lemon and pickled cucumber,
parsley and mint. (VE) (NGCI)



Important information

Menus based on a minimum of 15 orders per day.

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Cold lunch buffets

Elevate your luncheon experience with our enticing cold lunch buffets, where refreshing flavours and premium ingredients come together to redefine the art of casual elegance.

Deli Lunch Buffet B £39.50 per person

One round of sandwiches, two daily salads and treats for your guests.

Based on a minimum of 15 guests we will deliver your luncheon to be served from an existing counter or table or we can set a clothed trestle table.

We can offer disposable or china plates to serve to your guests.

Selection of home style sandwiches and wraps (one round per person):

Smoked salmon and cream cheese / Prawn mayonnaise / Tuna salad sandwiches

Coronation chicken / Chicken salad sandwiches / Chicken Caesar tortilla wrap

Roasted tomato & houmous / Coronation chickpea sandwiches / Falafel and sweet potato beetroot wrap (VE)

Lightly salted kettle crisps

Daily salad options (see daily salad menu)

Caramelised Onion and Mature Cheddar Tart (V)

71% Dark Chocolate Brownie (V) (NGCI)

Fruit juice and Mineral water



Daily Salad Options

DAY 1

Salad 1: Roasted root vegetables and red onion fattoush, zaatar roasted crispy flatbread, sumac spice, lemon and olive oil. (VE) (NGCI)

Salad 2: Winter rainbow slaw with fresh horseradish mayonnaise (VE) (NGCI)

DAY 2

Salad 1: Roasted cauliflower panzanella, cauliflower leaf, toasted hazelnut, oven baked sourdough and pickled sultanas. (VE) (NGCI)

Salad 2: Potato salad with celeriac and kale, roasted almond, herb cold press oil. (VE) (NGCI)

DAY 3

Salad 1: Multi grain tabbouleh, smoked tomato, preserved lemon and pickled cucumber, parsley and mint. (VE) (NGCI)

Salad 2: Broccoli Caesar, young spinach, ciabatta, caper, lemon, and mustard emulsion (VE)



Important information

Menus based on a minimum of 15 orders per day. Salads cannot be swapped between days.

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Hot finger food platters

Indulge in culinary excellence with our savoury catering platters. Elevate your stand hospitality with an array of delectable flavours and impeccable presentation with our global inspired hot food platters.

Contains a selection of 75 items (25 of each item) served on a sharing plate with napkins available for service. . A hot induction plate will be required for each platter.

Lebanese inspired platter

£525

Lamb kofte, peppermint and cucumber yoghurt (NGCI)
Shish tawook, fresh chilli sauce (NGCI)
Chickpea falafel, preserved lemon and dill coconut yoghurt (VE) (NGCI)

Indian inspired platter

£525

Lamb Samosa, mango drizzle and onion seeds
Onion bhajis, tamarind chutney (VE) (NGCI)
Bombay chicken stick, mango and chilli jam

European inspired platter

£525

Apple and fennel seed glazed pork belly bites
Tomato, basil and mozzarella arancini
Meatball stick, marinara sauce

Mexican & American inspired platter

£525

Southern Fried chicken brochette, BBQ dip
Cream cheese stuffed jalapenos, sour cream
Cauliflower bites, vegan cheddar dip (VE)



Important information:

Each platter contains 75 pieces, 25 of each item. Kindly note that platters cannot be mixed. Price is per platter.

Platters are for static service. Each platter will require a hot induction plate that we can provide but access to a 13-amp socket is required.

All orders must be placed 28 days prior to show start date to secure the advance rates stated in this planner.

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Cold finger food platters

Maximise your event impact with our sophisticated world cuisine inspired cold finger food platters, created for exhibitors seeking a delightful fusion of convenience and gourmet elegance that leaves a lasting impression.

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

British inspired platter

£280

English mustard brushed beef and pickled onion skewer
London gin and tonic cured salmon with citrus (NGCI)
Leek and Caerphilly tart (V)
Coronation chicken lollipop (NGCI)

Indian inspired platter

£280

Charred tandoori chicken, mango glaze (NGCI)
Vegetable pakora, coriander, green chilli, tamarind chutney (VE) (NGCI)
Cumin and mustard cured salmon, ginger, chilli, lime (NGCI)
Bombay beetroot shish, cumin seeds, coriander, mint (VE) (NGCI)

East Asian inspired platter

£280

Chicken satay, red chilli, lime
Baby bahn mi
Vietnamese beef salad skewer (NGCI)
Squash, sweet chilli jam, coconut, coriander (VE) (NGCI)

Japanese inspired platter

£315

Salmon nigiri
Chicken yakitori
Fried Tofu I/O Roll (VE)
Soy cured salmon with pickled ginger and wasabi (NGCI)

Mediterranean inspired platter

£280

Caprese salad kebab (V) (NGCI)
Fennel salami, olive (NGCI)
Grilled citrus chicken souvlaki, Tzatziki (NGCI)
Dolmades - Stuffed vine leaves (VE) (NGCI)



Important information:

Each platter contains 40 pieces, 10 of each item. Kindly note that platters cannot be mixed. Price is per platter.

Platters are for static service. These platters are not for circulation amongst guests.

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Canapés

Enhance your exhibition experience with exquisite canapes crafted to perfection. Impress your guests with unforgettable canapés, setting the stage for networking and appreciation.

Please select your choice of a mix of 6 canapes, served cold, for a minimum of 20 guests

£45.50 per person

Meat

Tandoori chicken, mango chutney and coriander on naan

Roast beef with horseradish on Yorkshire pudding

Chargrilled Asparagus with Parma Ham and Sundried Tomato (NGCI)

Chorizo base avocado salsa coriander chopped red pepper (NGCI)

Vegan

Ciabattini avocado salsa coriander red pepper (VE)

North African minted couscous on carrot (VE)

Fresh asparagus sundried tomato and black olive on ficelle (VE)

Bundle of julienne vegetables and chives with balsamic dressing (VE)



Fish

Tuna mousse with celery and peppers on white bread

Crayfish on rye with beetroot mousse, basil and lemon

Lemon and dill mousse wrapped in smoked salmon on charcoal shortbread

Loin of salmon with crayfish, ginger and lemon (NGCI)

Vegetarian

Grape with cream cheese and pistachio (V)

Stilton mousse with pecan nut and fig puree on blini (V)

Chargrilled carrot zucchini tower red pepper tapenade (V) (NGCI)

Mozzarella base, sundried tomato, asparagus yellow, cream cheese, olive (V) (NGCI)



Important information

Minimum order of 20 guests.

Canapes are based on a static service. Please speak to your event manager if you would like a cost for circulated service.

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Fun stand treats

Add a touch of joy and flavour to your event. Below are just two of many fantastic, show stopping options. From Doughnut Walls to Cocktail Bars please speak with your event manager for further options.

The Popcorn Stand

Ideal for smaller spaces, our stunning popcorn stand has been carefully designed with high output and space saving in mind. Open on all 4-sides, guests can see the corn 'exploding' while taking in the nostalgic scent.



Price:

From £1,450 per day (500 servings)
Additional Servings: £2.40 per portion

Details:

Size: 80cm x 80cm
Power: 1 x 13amp (draws 1 x 3000w)
Capacity: 120 servings per hour



Italian Gelato

Traditional, creamy and intense artisan gelato. An instant crowd pleaser. Watch as traffic gathers on your stand for a total sensory sensation.

Our staff will serve in style and with cleanliness and hygiene in mind. This visual feast will excite every guest's palate.

Price:

Includes two staff, gelato freezer cabinet, gelato scoops, recyclable gelato pots, spoons, stock required for up to 750 servings per day, accessories required for preparation and service.

£3,240 (1 day show)

£5,325 (2 day show)

£7,110 (3 day show)

Additional servings: £3 per portion.

Details:

Power requirements: Dedicated (24 hour) 3 kW supply is required.

Freezer: H34" (864mm) x W28" (712mm) x D22" (560mm). Please note that the freezer will require 24 hour power supply.



Important information

Please note listed prices may be subject to change dependant on length of service time required.

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Drinks reception packages

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 glassware, staff and equipment all included in a fabulous package price.

Drinks package A

£380

Serves approximately 50 drinks
Includes one member of staff to serve

x2 House white wine (750ml)
x2 House red wine (750ml)
x12 House bottled beer (330ml)
x2 Jugs orange juice
x2 Still mineral water

Drinks package C

£725

Serves approximately 100 drinks
Includes two members of staff to serve

x5 House white wine (750ml)
x5 House red wine (750ml)
x32 House bottled beer (330ml)
x4 Jugs orange juice
x4 Still mineral water

Drinks package B

£490

Serves approximately 75 drinks
Includes one member of staff to serve

x3 House white wine (750ml)
x3 House red wine (750ml)
x18 House bottled beer (330ml)
x3 Jugs orange juice
x3 Still mineral water

Drinks package D

£1,350

Serves approximately 200 drinks
Includes two members of staff to serve

x10 House white wine (750ml)
x10 House red wine (750ml)
x50 House bottled beer (330ml)
x6 Jugs orange juice
x6 Still mineral water

Upgrade options

Add a selection of nibbles
Choose 4 from the below

£7.95 per person

- Pecorino and black pepper picos.
- Rosemary almonds, cashews, and peanuts.
- Wasabi ravioli peanuts.
- Fried and salted giant corn.
- Basil picos.
- Truffle and pecorino almonds, cashews, macadamia and pecans.
- Fried broad beans with chilli.
- Salt and pepper cashews.
- Tomato and smoked paprika picos.
- Rose harissa almonds, cashews and peanuts.
- Chilli rice crackers.
- Vegetable kettle crisps.



Important information

Please speak to your event manager if you would like a cost for circulated service.

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Wine list

Champagne & Sparkling

NV Divina Cava, Pere Ventura <i>Cava, Spain</i>	(750ml bottle) £48.50
NV Prosecco Stelle d'Italia <i>Veneto, Italy</i>	£49.95
Pannier Brut <i>Champagne, France</i>	£120

White Wine

Sauvignon Blanc <i>Lanya, Central Valley, Chile</i>	(750ml bottle) £35.75
Chenin Blanc <i>Stormy Cape, Western Cape, South Africa</i>	£38.50
Jacques Vertier Blanc <i>Vin de France, Southwest France, France</i>	£43.75
Pinot Grigio <i>Via Nova, Veneto, Italy</i>	£42.50
Chardonnay Les Mougeottes <i>IGP Pays d'Oc, Langedoc</i>	£57.50

Rose Wine

La Copa de Bobal Bodegas Covinas <i>Utiel Requena, Spain</i>	(750ml bottle) £44.50
Pinot Grigio Blush <i>Sospiro, Italy, Sicily and Sardinia</i>	£40.50

Red Wine

Merlot <i>Lanya, Central Valley, Chile</i>	(750ml bottle) £35.75
Carignan/Grenache Vin de France <i>La Lande, Vin de France, France</i>	£38.50
Jacques Vértier Rouge <i>Vin de France, Southwest France, France</i>	£43.75
Shiraz <i>Stormy Cape, Western Cape, South Africa</i>	£42.50
Barbera Amonte <i>Volpi, Piedmonte, Italy</i>	£48.95
Pinot Noir Les Mougeottes <i>IGP Pays d'Oc, Langedoc</i>	£56.50



Important information

Please note all prices are per person unless otherwise stated and subject to VAT at current rate.

Staff to serve is not included in the rates and will need to be ordered separately.

All orders must be placed 28 days prior to show start date to secure the advance rates stated in this planner.

Orders placed after this date will be subject to a 5% increase in price. All catering to be ordered no later than 7 working days prior to show commencement

Soft drinks, beers & spirits

Soft drinks

Mixers & tonics (150ml)	£ 2.95
Selection of juices (1 litre jug) <i>Orange, apple, pineapple, cranberry</i>	£ 6.65
Freshly squeezed orange juice (1 litre jug)	£15.50
Life still and sparkling water (750ml glass bottle)	£ 5.75
Life still and sparkling water (330ml glass bottle)	£ 4.15
Life still and sparkling water (330ml can)	£ 3.75
Coca Cola (330ml can)	£ 3.65
Diet Coke, Fanta & Sprite (330ml can)	£ 2.85
Cawston Press (330ml can) <i>Cloudy Apple, Sparkling Rhubarb, Ginger Beer</i>	£ 4.50
Red Bull (250ml can)	£ 6.55
Red Bull Sugar Free (250ml can)	£ 5.85

Beer, Lager & Cider

	(275ml to 330ml)
Budweiser	£5.95
Birra Moretti	£6.95
Peroni	£7.25
Meantime Pale Ale	£7.55
Magners Cider	£7.75
Estrella Damm	£6.25
Brewdog Punk IPA	£7.95
Becks Blue, 0% alcohol free	£4.95

Spirits

	(price per 70cl)
Gordon's Gin	£ 85.50
Bombay Sapphire	£115.00
Hendricks Gin	£158.00
Smirnoff Vodka	£ 85.50
Belvedere Vodka	£175.00
Bacardi	£115.50
Captain Morgan Dark Rum	£ 87.50
Bells Whisky	£ 87.00
Southern Comfort	£115.00
Jack Daniel's Old No.7	£128.00
Johnnie Walker Black Label	£105.00
Aperol	£ 80.50
Campari	£ 95.50

Kegs & Kegerators

We have a range of 50ltr kegs of lagers, ciders, ales and beers available. If you wish to serve kegs at your bar on your stand, please do get in touch. Should you require a kegerator to chill and serve your kegs please do contact our team for availability and pricing. Details and capacity of serve with staff to serve available on request.



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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.

The prices quoted are for show duration hire. All equipment requires 13-Amp single phase, UK plug which the exhibitor is responsible for organising for their stand.

- 3ft single glass fronted fridge **£205 + VAT**
- 3ft double glass fronted fridge **£245 + VAT**
- 6ft single glass fronted fridge **£270 + VAT**
- 6ft double glass fronted fridge **£375 + VAT**
- Water cooler **£125 + VAT**
Includes x1 18.5ltr water butt and 100 disposable cups
- Additional 18.5ltr water butts **£25.50 + VAT each**
Includes 100 disposable cups

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.

Staffing

Our professional team of managers, chefs and waiting staff have worked with us on many prestigious events. Highly trained, with exceptional presentation and attentive attitude, they are here to ensure that your guests receive the very best service. All catering staff members will be briefed to your exact requirements and service style prior to the exhibition prior to WTM opening. We will recommend suitable staffing levels for your event as applicable.

The staffing rates are based on the shift starting no earlier than 8am and finishing no later than 10 pm.

- Senior Hospitality Manager (*minimum 12 hour shift*) £550.00
- Hospitality Manager (*minimum 12 hour shift*) £475.00
- Hostess (*minimum 12 hour shift*) £380.00
- Supervisor (*minimum 12 hour shift*) £410.00
£29.50 per additional hour
- Senior Waiting/Bar Staff (*minimum 6 hour shift*) £235.00
£26.95 per additional hour
- Waiting/Bar Staff (*minimum 4 hour shift*) £149.00
£24.50 per additional hour
- Lead Chefs (*minimum 8 hour shift*) £415.00
£38.25 per additional hour
- Support Chefs (*minimum 6 hour shift*) £290.00
£32.50 per additional hour
- Logistics Porter (*minimum 4 hour shift*) £185.00
£23.50 per additional hour



Important information

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

When booking staff for the day it will be necessary to allow a minimum of a half hour lunch break per staff member.

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HOSPITALITY

Essential information

We have created these menus and options to offer a wide selection for your event however, our chefs and events team would be happy to discuss any additional ideas you have.

- We require final catering numbers to be confirmed 10 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 colour theme on your conference tables, there is a £13.50 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.

We're looking forward to working with you

To discuss your hospitality requirements please contact ExCeL London Hospitality

T: +44 (0)20 7069 4126

E: sales@excelhospitality.london

