

LONDON STADIUM MEETINGS & EVENTS

MENU PACK 2024

LONDON
STADIUM



Please speak to our team about any allergies or intolerances. All prices in this document exclude VAT.



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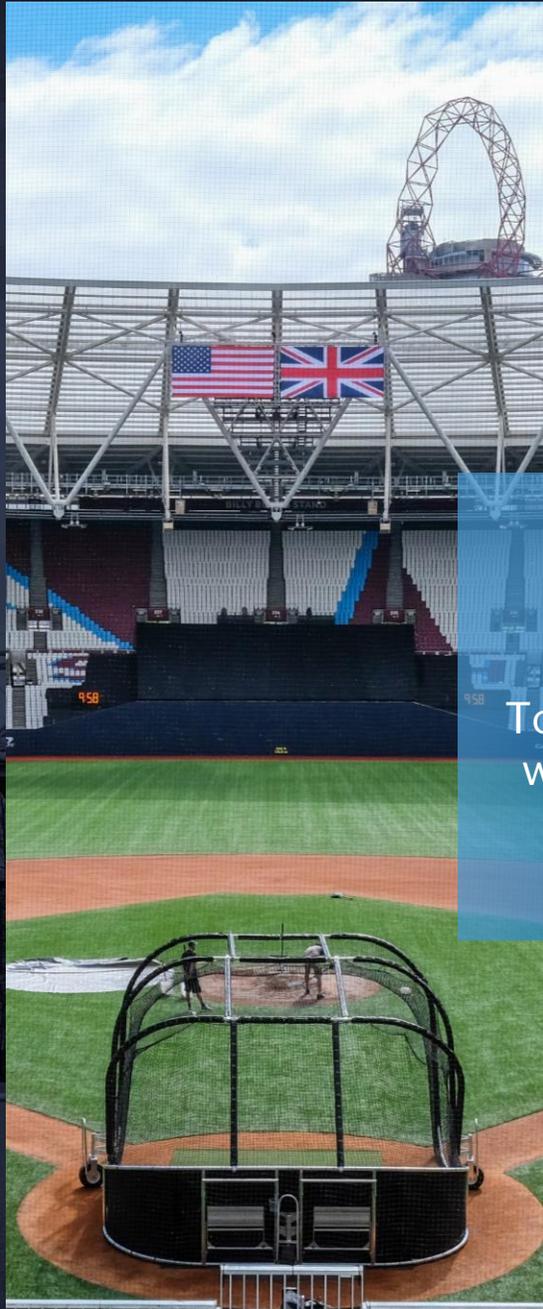


Delaware North is changing the paradigm in sports hospitality with a forward-thinking, data-driven and an entrepreneurial approach to tomorrow's business. They provide best-in-class operations across several industries, broad-based core competencies and company ownership that embraces innovation as a crucial component to business solutions.

Global View and Local Focus

They have been food, beverage and hospitality partner to some of the UK's most iconic stadia for nearly 20 years. Internationally, they operate over 50 stadiums and 200 locations across national resorts and attractions.

Since 2012, Delaware North have operated hospitality and events services at London Stadium, catering to over 60,000 people on a matchday and throughout the year for meetings and events within the stadium.



OUR MISSION

To delight guests by creating the world's best experiences today while reimagining tomorrow.

A NOTE FROM OUR EXECUTIVE HEAD CHEF

In 2012 I was very fortunate to be selected to do a year long secondment as Senior Executive Chef for the Athletes village for the London Olympics, during this 14 week live operational period in excess of 1.8 million meals were served, providing substance for athletes from 206 nations from across the globe, to perform on the world stage; to date this is the largest peace time food provision operation in history, so when presented with the opportunity to pursue my own Olympic legacy as Executive Head Chef of the London Stadium it was a decision that needed little thought.

Following extensive works to the stadium to convert the former Olympic stadium into a venue for a range of sporting events including Rugby, Major League Baseball, the home of West Ham United Football club, a world stage concert venue and British Athletics along with fantastic conference and event space.

The Hospitality space within Club London has some great views over the iconic pitch with tributes and snippets of sporting greats throughout the rooms and lobbies, these spaces provide us with the opportunity to provide a broad range of food offers and hospitality experiences to cater for any event.

The team here at London Stadium take pride in making the guest experience a special one. All of our food offers are produced here on site, utilising a fantastic supply chain of seasonal produce and high-quality ingredients.

We are fortunate to work with great suppliers. Our meat is sourced from Red Tractor farms in the UK, we use British Lion eggs or free range, and we endorse the Sustainable Fish Cities pledge. Throughout the stadium, we've done a lot of work to reduce our carbon footprint, by removing single-use plastic packaging, straws, and ensuring all food waste is sent to an anaerobic digester to prevent it going to landfill.

As of 2023, 100% of our electricity comes from renewable sources, we have a zero-waste-to-landfill status, and the Olympic Park has been awarded the Green Flag Award for the eighth year in a row.

GARY FOAKES
EXECUTIVE HEAD CHEF
LONDON STADIUM





OUR CHEFS

Gary Foakes, Executive Head Chef, began his career in hotels and restaurants across the UK before settling in London for four years with Albert Roux and Roux Fine Dining. He worked his way through the hospitality industry in the early 2000s and later was appointed Senior Executive Chef for the athletes village at the London 2012 Olympics, responsible for serving 1.6 million meals over 14 weeks. He has cooked for the Queen on three separate occasions and previously worked with the likes of Gordon Ramsey and Raymond Blanc.

Bruce Deacon, Head Chef, has a career that spans multiple continents. From working at the Grand Harbour Hotel in Southampton, to hotels in South Africa and Namibia, and to the Athletes Village in Melbourne, Australia, Deacon's travels have exposed him to exciting new flavours which he brings to London Stadium. He has an affinity for spice and focuses on high quality ingredients, sourced locally, for his dishes.

Matthew Jenkins, Head Chef Concessions, has worked in restaurants for over 15 years before joining Delaware North at Wembley Stadium, and later London Stadium. Inspired by his brother, also a chef, Jenkins did a culinary apprenticeship in his hometown before travelling the world, where he could experience new cultures and new techniques of cooking. Notably, he spent a year in the French Alps as a private chef and was part of a culinary team who achieved their first Michelin star at a renowned Scottish restaurant.



OUR CHEFS

Lee Andrews, Lead Chef Hospitality, first found his love of cooking when he worked in his local bistro at age 14. From there, he has gone on to work through high end restaurants all across the UK, and further afield in Australia where he has steered the ship at some groundbreaking venues. Always seeking the next big flavour, Andrews is inspired by great looking and tasting foods and above all, values the simplicity of a well-cooked meal.

Thushara Dias, Back of House Manager, has been setting examples in excellence all around the world. He has been Back of House Manager in various large hotels, primarily in Paris, where he worked at the Four Seasons on George V Avenue. He settled in the UK in 2006 working for Marriott, before moving to the Four Seasons in Hampshire and then London Stadium. Dias prides himself in ensuring the guest experience exceeds all expectations.



For the second year running, Foakes and his team have won the Chef Team of the Year Award at the [Stadium Experience Awards](#).



SUSTAINABILITY

We take pride in being the go-to partner for innovative thinking – transforming destinations into centres of authentic culture, memorable brand connections, world-class cuisine, service excellence and thriving commerce.

By leading the industry in “What’s Next,” we’ve become a \$3 billion-plus global force for change.

By saving millions of gallons of water, reducing energy consumption, diverting thousands of tons of solid waste, and seeking greater efficiency in our operations, we make strides to preserve the environments where we work every day.

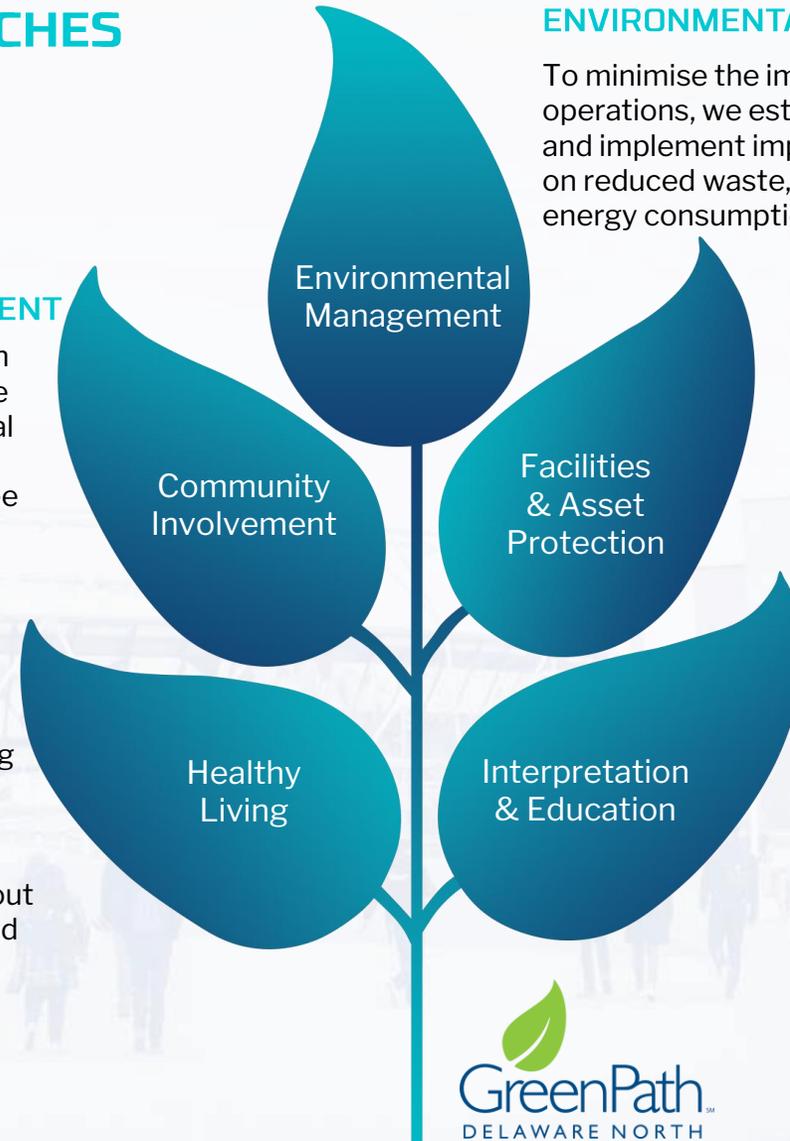
FIVE KEY BRANCHES OF GREENPATH

COMMUNITY INVOLVEMENT

We become fully ingrained in the communities in which we operate, partnering with local organisations – contribution funds, services and employee volunteerism.

HEALTHY LIVING

We are committed to serving high-quality cuisine that is healthy and sourced locally. We promote health and wellness initiatives throughout our operations for guests and associates.



ENVIRONMENTAL MANAGEMENT

To minimise the impact from our operations, we establish annual goals and implement improvement focused on reduced waste, water usage and energy consumption.

FACILITIES AND ASSET PROTECTION

We display and protect historic artifacts and preserve historic and non-historic structures – in addition to investing in renovations and new construction.

INTERPRETATION & EDUCATION

We embrace and share the remarkable stories about the special places in which we operate, and we work to create an environment in which they can appreciated.





All our electricity is supplied from 100% renewable sources. Stadium lighting is now fully LED, which has led to an energy saving of 14%.



We have an **Excellent BREEAM rating**, making us in the top 10% of new non-domestic buildings for best practise sustainability, based on energy, land use, pollution, transport, waste, ecology and more.



Vegan and vegetarian options are available stadium-wide to reduce carbon emissions. **Menus are always tailored** according to dietary requests.



The Queen Elizabeth Olympic Park is part of **the River Lea wildlife corridor** between the Thames and open countryside of North London, providing 78 miles of connected open spaces and a home for hundreds of different birds, plants, fish and insects.



We operate a **zero-waste-to-landfill** status. Everything we use is recycled, including food waste.



The Stadium will soon feature a 7000sqm solar membrane on the roof, which is estimated to save **up to 270 tonnes** of carbon emissions annually.



Single-use plastic cutlery and utensils have been **eliminated stadium-wide**.



London Stadium is a public transport venue, supported through initiatives for electric vehicle charging and bike routes. As a result, **only 1 in 8 people travel by car** to when attending major events.

Across 45 hectares, the Park are creating wildflower meadows, woodlands and wetlands, aimed to acknowledge the synergies between the needs of wildlife and those of local people.



The Queen Elizabeth Olympic Park has won **nine Green Flag Awards** to date, showcasing its dedication to well managed and maintained green spaces on an international level.



REFRESHMENTS

Accompany your morning meeting with rolling teas and coffees and treat guests to a light breakfast buffet of mini-pastries and sweet treats.



REFRESHMENTS

HOT DRINKS

Tea and Coffee per guest £3.35

Freshly brewed coffee and speciality teas, including herbal infusions

Tea, Coffee and Biscuits per guest £4.50

Freshly brewed coffee and speciality teas, including herbal infusions with an assorted selection of biscuits

Tea, Coffee and Mini-Pastries per guest £6.95

V VG GF options available

Freshly brewed coffee and speciality teas, including herbal infusions with assorted pastries

Rolling Tea and Coffee per guest (9am-5pm) £15.00

SOFT DRINKS

Freshly Pressed Juice per 1L £9.50
(Orange, Apple, Pineapple)

Fresh Smoothie Selection per 250ml £4.50
(Mango, Mixed Berry, Banana and Honey).
Minimum 10.

Bottled Fizzy Selection per 330ml £3.10
(Coca Cola, Fanta Orange, Sprite)

Bottled Diet Selection per 330ml £2.95
(Diet Coke, Fanta Orange, Sprite)

Still/Sparkling Mineral Water per 750ml (Glass) £3.95

Still/Sparkling Mineral Water per 500ml (PET) £2.50

Hydration Station per guest £2.50
(Seasonal fruit water)

Sustainable Water Cooler per unit £25.00





BREAKFAST

Start your event the right way with our selection of breakfast rolls, bowls, and buffets.

Where possible, we've sourced from local suppliers for higher quality produce, while lowering our carbon footprint.



BREAKFAST

BREAKFAST ROLLS

Served on super soft white rolls from a local award-winning bakery in Hackney Wick. GF rolls available.

Crispy smoked back bacon	£5.95
Cumberland 8s	£5.95
Hash brown, beef tomato and field mushroom	£5.95
Smoked salmon, cream cheese and chives	£6.95

BREAKFAST BOWLS

Our breakfast bowls work well as an informal alternative or as an addition to your other menu choices. Choose three for £18.00 per guest.

Berry, yoghurt, granola and honey	£5.50
Coconut milk porridge, super berries and seeds <small>VE (GF option available)</small>	£5.50
Smashed avocado, oven dried tomato, toasted seeds <small>VE</small>	£7.20
Scrambled egg and crispy bacon <small>GF</small>	£6.50
Boston beans, pulled sausage, soldiers	£7.20



BREAKFAST

FULL ENGLISH BUFFET

Served buffet style for over 10 guests. £17.50

Grilled Cumberland sausages, crispy back bacon, hash browns, sautéed button mushrooms, free range scrambled eggs, baked beans, and a freshly baked rustic roll selection.

Vegetarian option available

CONTINENTAL BREAKFAST

A cold selection from our buffet stations. £14.50
V VE GF options available.

Sliced cured ham, salami and chorizo, a selection of sliced cheeses, smoked salmon platter, a freshly baked rustic roll selection, and freshly baked croissants with butter and preserves selection.

HEALTHY START

A selection of fruity flapjacks, spelt and quinoa croissants, sliced fruit and berries, or whole fruit. £12.50



BREAKFAST

PASTRIES AND SWEET TREATS

Selection of freshly baked mini-Danishes ^v £2.95

Selection of freshly baked large pastries and Danishes ^v £3.50

Local award-winning doughnuts with jam or Nutella ^v £3.50

Freshly baked cookie assortment ^v £2.75

Flowerpot muffin selection ^v £3.20

Mini chocolate and blueberry muffin selection ^v £2.95

We are proud to support local bakeries at London Stadium. We seek out East London talent and incorporate their creations into our menus.





WORKING LUNCH

Choose traditional sandwiches and wraps with accompanying grazing platters or go for something different with our bento boxes and hot fork buffet.



WORKING LUNCH

SANDWICHES

Chefs' selection of sandwiches, wraps and rolls, served with crisps and whole fruit. £17.50 per guest.

Example Menu

Shaved pastrami, Emmental cheese, grain mustard and gherkins

Chicken breast, vine tomatoes, lemon mayo, and mixed salad leaves

Smoked salmon, cream cheese, and freshly ground pepper

Prawn and creamy lemon mayo with wild roquette

Free range egg on slow roasted tomato and cress

Barber's farm cheddar with caramelised onion chutney

Roast beef on a freshly baked horseradish seeded roll

Hot smoked salmon, cream cheese and dill on a wholemeal roll



Gluten free, vegan, and any other dietary requirements will be serviced when directly requested pre-event.



WORKING LUNCH

GRAZING PLATES

A great addition to enhance standard sandwich lunch options, pre-plated for your guests to collect and graze. £15.00 per plate.

Cured meat mezze, olives and bread sticks

Grilled vegetables, houmous, olive and tomatoes VE

Ploughman's plate of ham, cheddar, pickles, and locally baked bloomers

Smoked fish, shaved fennel slaw, on baked crostini

V VE GF options available.





FINGER FOOD

Our finger food selector menu is inspired by our chefs' world travels.

Enhance the flavours of your existing menu by choosing three options for £17.50 per guest or choose eight options at £36.00 per guest.



FINGER FOOD

FROM THE BUTCHER

Five spiced coconut beef, soy dipping sauce

Satay chicken skewer, spiced peanut dip ^{GF}

Cheddar glazed shepherd's pie

Wicks manor farm sausage rolls, ketchup

FROM THE FISHMONGER

Smoked fishcake, caper, Japanese crumb, gribiche mayonnaise

King prawn skewer, sweet chilli, soy and wasabi emulsion

Thai spiced salmon brochette, fragrant dressing ^{GF}

Beer battered cod goujons, caper aioli

FROM THE GREENGROCER

Indian snack selection, riata, onion salad, mango relish

Flamed aubergine babaganoush, flatbread shards, coriander ^{V VE}

Vegetable spring rolls, spiced dipping sauce ^{V VE}

Mac'n'Cheese bites, tabasco relish ^{V VE}





BENTO BOXES

Sustainable, clever and perfectly designed by our chefs.

Choose one of our classic menus, delivered to you, perfect for networking events at £22.50 per guest.



BENTO BOXES

CLASSIC MENUS GF options available on request.

Fregola panzanella, black olive dressing

Mediterranean vegetable and feta tart v

Tomato and olive salad VE GF

Goat's cheese, whipped Shropshire blue, chutney, gherkin v

Lemon tart v

Balinese rice paper roll, glass noodles V VE

Beetroot, carrot, orange and yoghurt salad v

Orzo, courgette and pepper, toasted seeds V VE

Manchego, quince jelly, pickle v

Baked vanilla cheesecake, crushed meringue, blueberry gel v

Char roasted vegetable, harissa halloumi v

Puy lentil, pepper and parsley salad V VE

Brie and vintage cheddar, chutney and wafers v

Beetroot, feta, apricot salad v

Peach and almond tart v





BOWL FOOD

The perfect set-up if you want something light and hearty. Pick your perfect choice of hot, cold and dessert bowls.

£30.00 per guest for four bowls. Add an extra option for £7.00 per bowl per guest.



BOWL FOOD

FROM THE BUTCHER

Pulled beef short rib, roasted onion puree, pickled chestnut mushroom GF

Braised blade steak chilli, black beans, sour cream, nachos GF

BBQ pork shoulder, wet rosemary polenta, toasted cornbread

Tandoori chicken breast 'Balti', bhaji bits, yoghurt dressing GF

Buttermilk chicken, jalapeno relish, limed tomato salsa

FROM THE FISHMONGER

Roasted bass fillet, cauliflower, roasted red pepper emulsion GF

Tandoori cod fillet, lentil and vegetable masala GF

Beer battered cod, chunky chips, mushy peas, tartare sauce

Roasted salmon, pea risotto, mint and feta GF

Saffron infused Paella style risotto, fire roasted peppers GF

Wholetail scampi, crushed peas, lemon aioli

FROM THE GREENGROCER

Squash risotto, roasted carrots, wilted spinach, shaved parmesan V GF

Orzo Pomodoro, oven dried cherry tomato, black olive tapenade V VE

Roasted spiced vegetables, Balti sauce, chickpea biriyani V VE GF

Marinated tofu, black bean stir-fry, crispy rice noodles, coriander V

Nacho spiced macaroni cheese, crispy onions, dried tomato V

Pumpkin ravioli, roasted corn, scallion dressing V VE

THE DESSERT TROLLEY

Lemon posset, raspberry gel V GF

Tiramisu pot, chocolate crumble V

Mango panna cotta, coconut and lime V GF

Berry cheesecake bowl V

Dark chocolate mousse, red cherry compote V GF

Vegan dessert options available.





NETWORKING LUNCH

Keep the energy going with our specially designed lunch menus, suitable for informal lunches and networking events. Minimum of 30 guests at £35.00 per guest.

Select two hot main courses and two side dishes, served with freshly baked rustic rolls.



NETWORKING LUNCH

FROM THE BUTCHER

Braised chunky beef Texan style chill, black beans, salsa, sour cream and torn coriander **GF**

Tandoori chicken breast 'Balti' bhaji bits, yoghurt dressing **GF**

Balinese style chicken and sweet potato curry, pepper, coriander and roasted peanuts **GF**

Pan roasted lemon chicken, toasted coconut, torn coriander, galangal broth **GF**

Braised beef and root vegetable, white bean cassoulet **GF**

FROM THE FISHMONGER

London Stadium fish pie, fennel and carrot velouté, vintage cheddar mash and crispy onions

Crisped salmon fillet, white bean cassoulet, wilted greens, crispy shallots **GF**

Seafood fricassee, peppered gnocchi, baby spinach and chives

Atlantic cod fillet, minted pea risotto, chorizo oil **GF**

Sea bream, sweetcorn, squash puree, burnt shallot **GF**

FROM THE GREENGROCER

Freekeh wheat pilaf, Mediterranean vegetables, chunky pesto

Cauliflower, sweet potato, chickpea massaman, toasted nuts, shredded mint and coriander **V VE**

Thai green vegetable curry, toasted coconut and coriander

Potato, cauliflower and pepper jalfrezi, minted yoghurt dressing and smashed poppadum's **V VE**
option available.

Spaghetti Pomodoro, oven dried cherry tomato, black olive tapenade

HOT SIDES

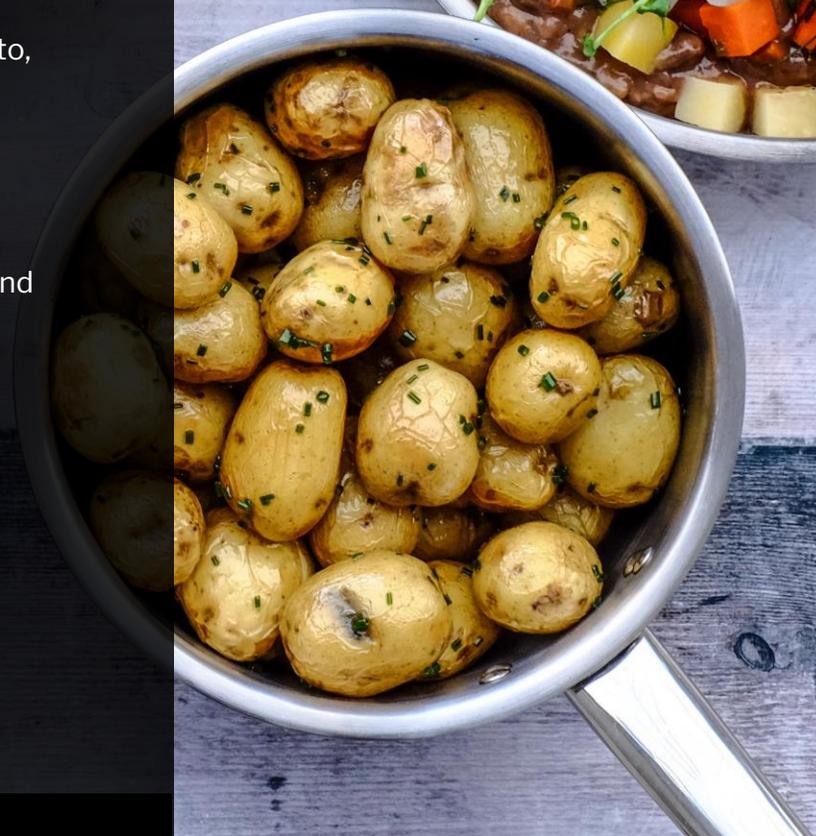
Seasonal mixed vegetables, Maldon sea salt and olive oil **V**

Soft herb braised rice **V VE**

Buttered mashed potato **V**

Thyme and garlic roasted new potatoes **V VE**

Steamed new potatoes **V VE**



NETWORKING LUNCH

DESSERT SELECTOR ENHANCEMENT

Add an extra course to your lunch buffet with our specialist desserts.

Sliced fruit platter ^{V VE} £4.00

British cheese selection ^V £9.50

Assorted cakes and tarts ^V £7.50

Cheesecake selection ^V £7.50

Salted caramel brownies ^V £6.00

Award winning, locally fried doughnuts
with jam or Nutella ^V £3.50





BIG BOWL SALADS

Loaded with vitamins, fibre and protein, choose a healthy salad to accompany your lunch menu.

We recommend choosing 2 bowls per 10 number of guests.



SALADS

BIG BOWL SALADS

Super Caesar salad, chunky croutons, slow roasted tomatoes, London stadium Caesar dressing **v** £9.50

Trio of tomato, soused red onion, basil, chunky herb pesto, balsamic syrup **vve** £9.50

The big Greek, rustic cut tomatoes, cucumber, green beans, new potatoes, feta crumble and olives **v** £9.50

Seasonal leaf salad, house vinaigrette, giant parmesan croutons, soft herbs **v** £8.50

Wheat, beet and pulses, orange, baby gem, roquette and spinach **vve** £8.50

Chop shop slaw, ranch dressing, toasted seeds, torn herbs **vve** £8.50

Enhancements

Chargrilled chicken **GF** £9.50

Flaked hot smoked salmon **GF** £12.50

Rustic roasted vegetables **vve GF** £8.50

Marinated grilled halloumi **GF** £9.50

Roasted smoked mackerel **GF** £9.50





BARROW BOY FOOD STALLS

If you're a fan of street food, our Barrow Boy food stalls are the answer, delivering classic street food that packs a punch.

£35.00 per guest for two stalls, with a minimum of 50 guests. Additional stalls at £15.00 per guest.



Please speak to our team about any allergies or intolerances. All prices exclude VAT.

BARROW BOY FOOD STALLS

STREET FOOD

£35.00 per guest for two stalls, with a minimum of 50 guests. Additional stalls at £15.00 per guest.

Flamed pepper and pomegranate molasses chicken, stale bread panzanella, cold tahini gravy, roast sesame seeds

28-day aged British slow-cooked striploin, beef butter dripping focaccia, chimichurri

Pulled West Country pork shoulder, compressed watermelon and chilli, hot sauce sour cream, crunchy shallots GF

Citrus poached British salmon, smoked aubergine salsa, flaked parmesan, lemon oil GF

Cumin-scented British lamb kofta kebab, smashed pickled cucumber, garden mint yoghurt

Red Thai seafood broth, dumpling, peanut, sesame, coriander, shredded vegetables

Spiced vegetable samosa, brick lane papaya salad, tamarind chutney, coriander relish V VE

Cider-braised bacon loin, celeriac and apple slaw, apple cider vinegar glaze GF

Wick's Manor Farm Cumberland sausage, spiced crushed potato, n'duja aioli

Roasted cauliflower, cauliflower crème, crispy chickpea and pomegranate relish V VE GF

East End style pie, mash, peas, liquor and gravy Vegan options available.





CANAPÉS

Bite-size bursts of flavour, best enjoyed with a glass of champagne.

4 Canapés	6 Canapés	Additional Items
£23.00 per guest	£33.00 per guest	£5.25 per guest



CANAPÉ EXAMPLE MENU

FROM THE BUTCHER

Duck parfait, rhubarb compote, flat bread

Tandoori chicken, mango chutney, coriander naan

FROM THE FISHMONGER

Sashimi grade tuna nori roll, wasabi and soy

Smoked trout, aruga, potato cake

FROM THE GREENGROCER

Stilton mousse, pecan nut, fig puree, blini

Goat's cheese, chutney, grape, feuilleté meat

FROM THE PATISSERY CHEF

Selection of mini canape style desserts

For the most up to date seasonal options, please contact our team.

We can create bespoke menus to suit all dietary requirements.





BANQUETING MENUS

For those gala dinners and awards nights, choose from our selection of seasonal classics and locally-supplied creations.



BRUCE'S MENU

Please select one choice per course for your event. £55.00 per guest.

I strongly believe in using ingredients that stand up for themselves, such as heirloom varieties of vegetables, sustainably farmed meat and poultry, and fresh, UK-grown fruits. This menu is a collection of English favourites and international inspirations, from my travels throughout Africa and Australia. I always strive for excellence. When a guest tells me they've enjoyed their meal, all the preparation and execution is worthwhile.

Bruce Deacon





STARTERS

Leek and potato soup, crisped leeks, chive oil VE GF

Garlic and thyme polenta, charred peppers, cumin seed dukkah, houmous VE

Curried sausage roll, mango relish

Slow cooked duck, beetroot, orange, roasted hazelnut GF

Pulled bacon terrine, piccalilli, grilled brioche

Bang-Bang chicken, peanut emulsion, compressed cucumber GF

Tandoori salmon, cucumber raita, crispy onion bhaji strands, coriander oil GF

Seared scallop, cauliflower, shallot crumb, dill oil

'Dockers' smoked fish platter, horseradish Aioli, brown bread

MAINS

Miso glazed tofu, wilted greens, roasted sweet potato V VE GF

Squash, pearl barley, toasted seeds, chive oil, wild rocket V VE GF

'Claret & blue' Slow braised beef chuck and Rib crisped puff pastry, claret jus, stilton

58-degree lamb rump, pan fried gnocchi, whipped pea, roasted shallot

Roasted chicken breast, leg croquette, fregola, mushroom puree, shallot, peas

Crisped salmon fillet, white bean cassoulet, wilted greens, crispy shallots GF

Hake supreme, creamed leeks, confit egg yolk, potato fondant, chicken jus GF

Wick manor farm pork tomahawk, confit garlic mash, spiced apple, carrot fondant, king oyster, mushroom GF

DESSERTS

Lemon tart, red fruit compote v

Baked chocolate cheesecake, rich chocolate ganache

Pecan pie, maple Chantilly, smashed raspberry v

Baked vanilla cheesecake, strawberry compote

Fresh fruit platter V VE GF

Lemon meringue cheesecake, lemon curd v

Cherry and almond frangipane tart, cherry cream v

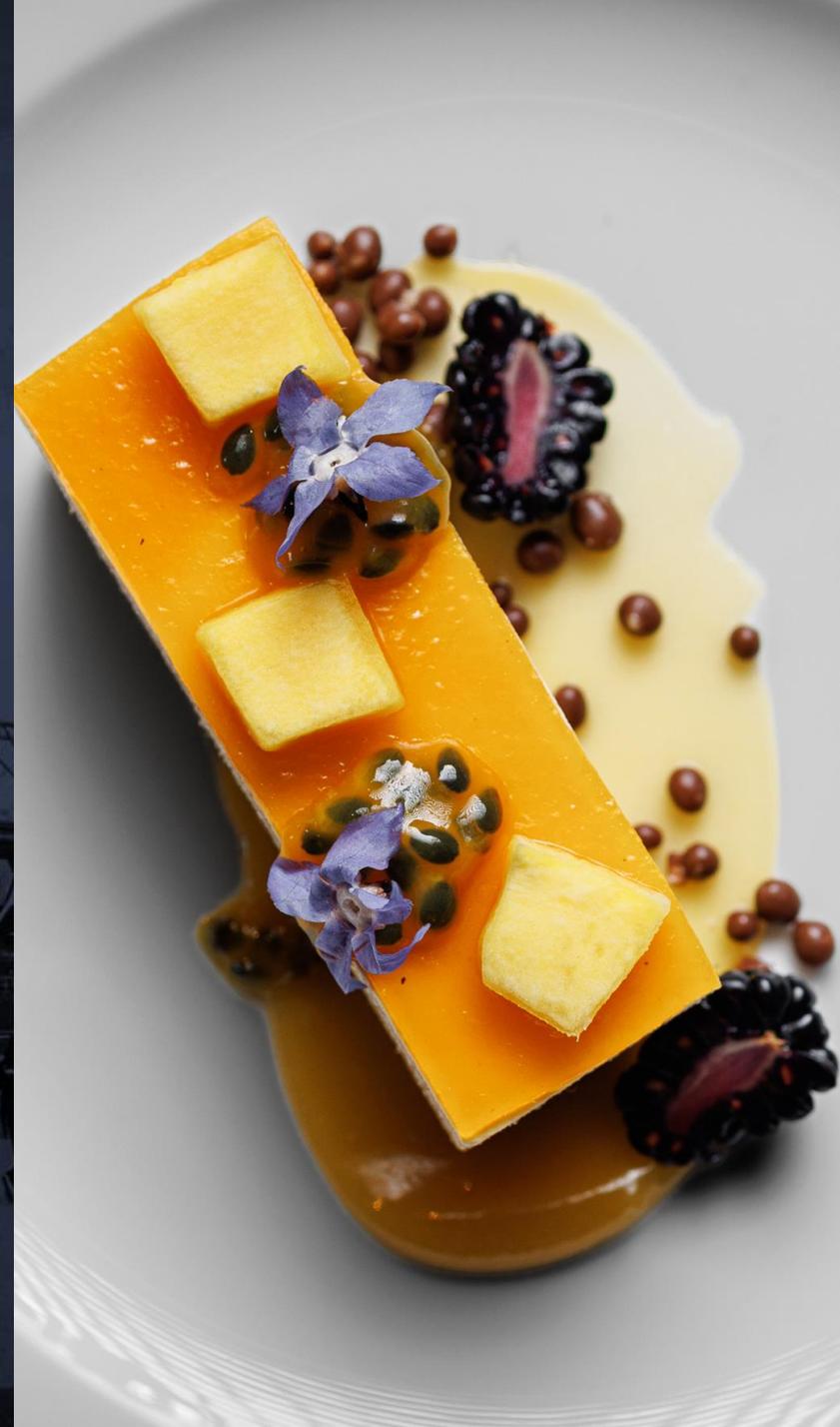
Clementine and chocolate tart, citrus gel v

Sticky toffee pudding, toffee sauce v

White chocolate and red velvet cheesecake v

Apple crumble tartlet, custard, tea-soaked raisins v

Vegan dessert options available.





DRINKS MENU

From local beers to deluxe European wines, our drinks menu covers everything from the casual conference to the end-of-year party.



SPARKLING & CHAMPAGNE

Amata Prosecco Extra Dry, NV, Italy	£38.00
Collet Champagne Brut, NV, France	£59.00
Laurent-Perrier la Cuvee Brut, NV, France	£112.50
Lanson White Label, NV, France	£126.00
Lanson le Rose Brut, NV, France	£139.50
Laurent-Perrier Cuvee Rose Brut, NV, France	£105.00

WHITE

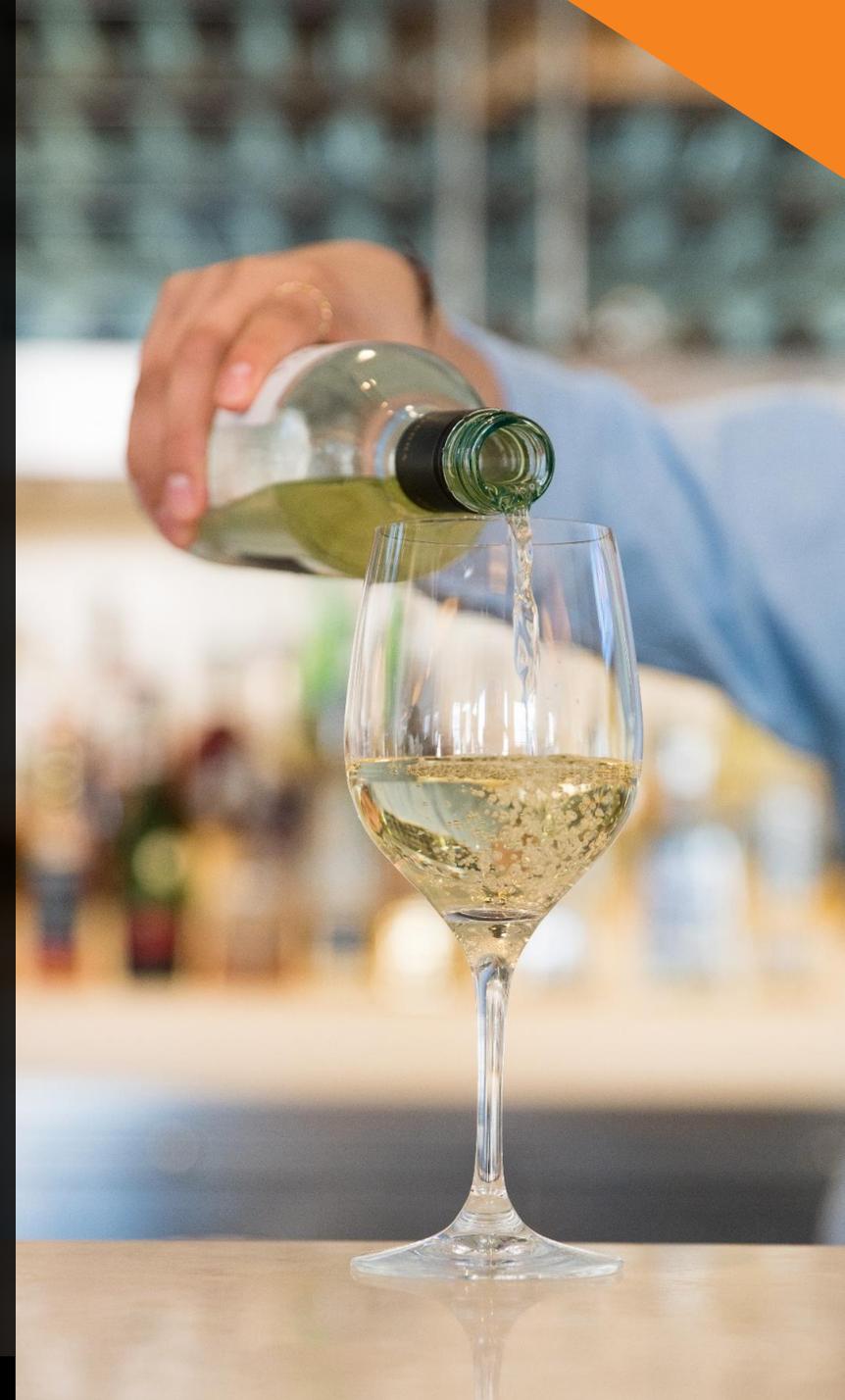
Les Boules Blanc, Pays d'Oc, France	£31.50
Pinot Grigio 'Elfo' Venetie, Sacchetto, Italy	£34.00
Picpoul De Pinet, Domaine Gaujal, France	£37.00
Sauvignon Blanc 'Origin', Marlborough, Saint Clair, New Zealand	£41.50
Saint-Veran 'Carmente', Domaine Botti, France	£44.00
Riesling 'Single Vineyard McKays', Jim Barry, Australia	£49.50
Domdaine Jean Goulley, Chablis, France	£55.50
Chardonnay, Sta. Rita Hills, Sanford, California	£70.00

RED

Les Boules Rouge, Pays d'Oc, France	£31.50
Malbec, Mendoza, El Camino	£34.00
Primitivo 'Il Pumo', Salento	£37.00
Château Lestrille, Bordeaux Supérieur, France	£41.50
Hugonell, Rioja Reserva, Spain	£44.00
Tuatara Bay, Pinot Noir, Marlborough, New Zealand	£49.50
Shiraz 'The Bonsai', Berton Vineyard	£55.50
Chianti Classico Riserva, Badia a Coltibuono	£58.50
Domaine de la Solitude, Châteauneuf-du-Pape, France	£70.00

ROSE

Le Campuget Syrah Grenache Rosé, France	£31.50
Whispering Angel Rosé, France	£58.50



BOTTLED BEERS & CIDERS

Amstel	per 330ml	£5.95
Birra Moretti	per 330ml	£5.95
Bulmers Cider	per 500ml	£6.50
Heineken 0%	per 330ml	£4.95

PRE-MIXED DRINKS

East London Gin and Tonic	per 250ml	£6.50
East London Rum and Ginger	per 250ml	£6.50

LOW & NO ALCOHOL

We can source a wide collection of low and no alcohol alternatives for your event. Please enquire with us for more details.

Social Hard Selzer	per 330ml	£5.50
Punchy Cucumber, Yuzu and Rosemary	per 250ml	£5.00
Punchy Blood Orange, Bitters and Cardamom	per 250ml	£5.00

SOFT DRINKS

Freshly Pressed Juice (Orange, Apple, Pineapple)	per 1L	£9.50
Fresh Smoothie Selection (Mango, Mixed Berry, Banana and Honey). Minimum 10.	per 250ml	£4.50
Bottled Fizzy Selection (Coca Cola, Fanta Orange, Sprite)	per 250ml	£3.10
Bottled Diet Selection (Diet Coke, Fanta Orange, Sprite)	per 250ml	£2.95
Still/Sparkling Mineral Water	per 750ml (Glass)	£3.95
Still/Sparkling Mineral Water	per 250ml (PET)	£2.25

BAR SNACKS

Servings of bar snacks for some light nibbles, perfect for a welcome reception. £7.50

Choose two options for all guests

(Luxury mixed nuts, Kettle crisps, vegetable crisps, Bombay Mix, Japanese rice crackers, wasabi peas, risotto chilli crackers, marinated olives, or Smoked Maldon sea salt popcorn.)

Vegan and gluten-free options available.



DRINKS PACKAGES

With one of our great value drinks packages, enjoy unlimited drinks while staying in budget.

Our packages include house red, house white, bottled beers and soft drinks.

Prices below are for a 1-hour duration.

CHAMPAGNE RECEPTION

Paul Drouet Brut, house wine, bottle beer, mineral water and orange juice £27.50 per guest

COCKTAIL RECEPTION

Two signature cocktails, house wine, bottled beer and soft drinks £24.50 per guest

SPARKLING RECEPTION

Sparkling wine, house wine, bottle beer, mineral water and orange juice £22.50 per guest

THE BAR PACKAGE

House red and white wine, bottled beer and soft drinks £18.00 per guest



Please speak to our team should you or any of your guests have any food or drink allergies or intolerances and would like to know more about our ingredients.

CONTACT

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