LONDON STADIUM MEETINGS & EVENTS

MENU PACK 2026



LONDON STADIUM

Delaware North

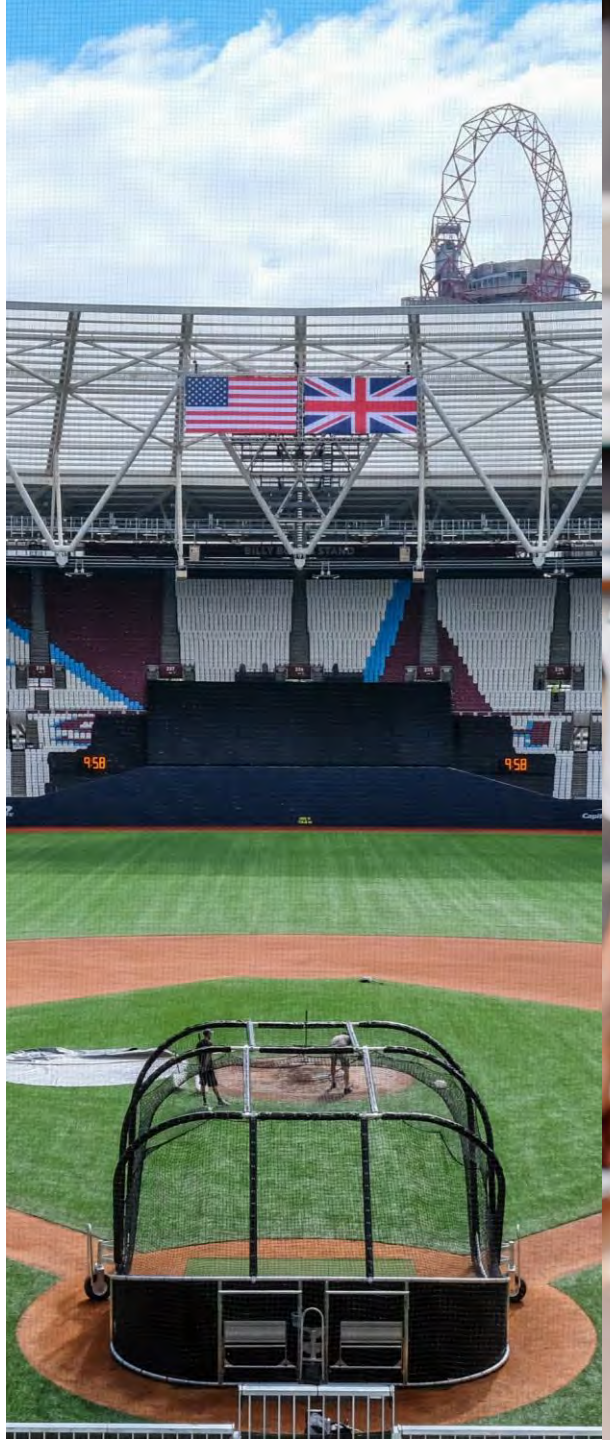
Please speak to our team about any allergies or intolerances.

Delaware North

DELIGHTING GUESTS BY CREATING THE WORLD'S BEST EXPERIENCES TODAY, WHILE REIMAGINING TOMORROW.

Delaware North is one of the leading foodservice and hospitality companies in the world, operating across multiple industries including entertainment and sports. We serve guests at over 50 arenas, sports stadiums and ballparks internationally and are changing the paradigm in sports hospitality with a forward-thinking, data-driven and entrepreneurial approach to tomorrow's business.

Since 2015, 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.







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 $4 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

ENVIRONMENTAL MANAGEMENT

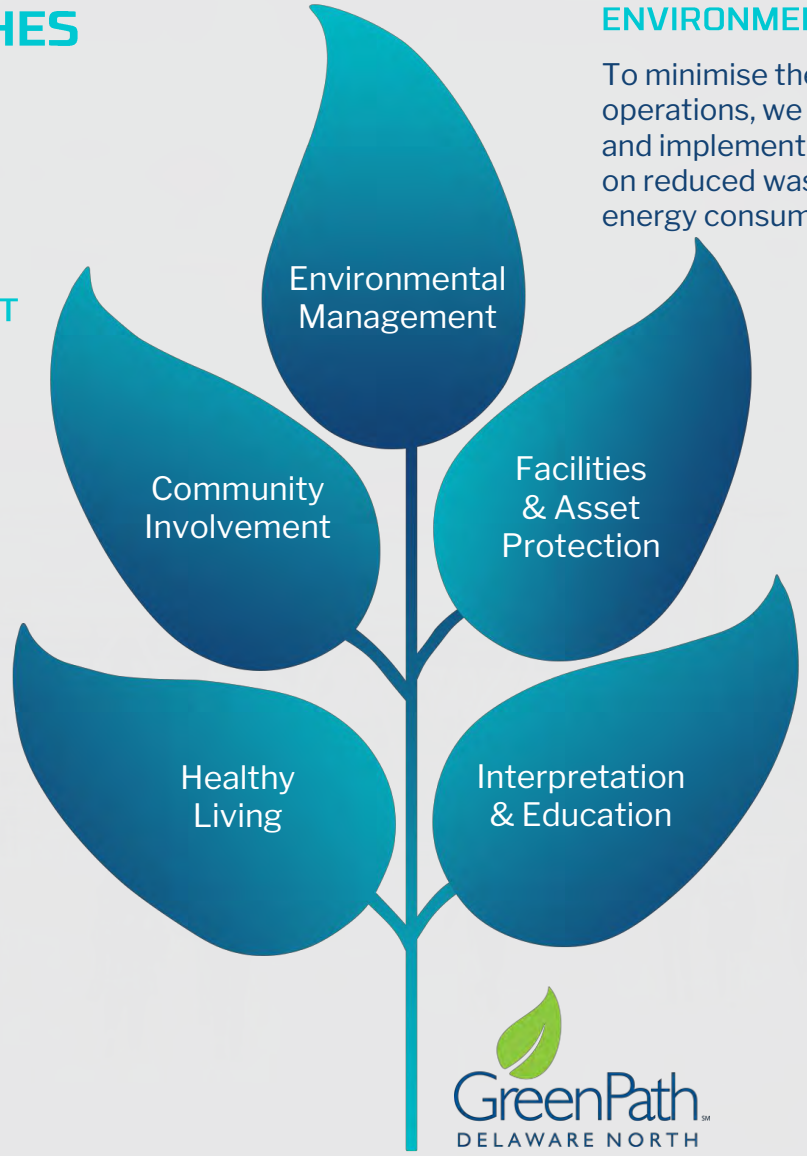
To minimise the impact from our operations, we establish annual goals and implement improvement focused on reduced waste, water usage and energy consumption.

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.



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 ROADS LEAD TO LONDON

19 OF OUR KEY SUPPLIERS ARE WITHIN 52 MILES OF LONDON STADIUM.

London is a melting pot of small producers, suppliers and artisans. We feel we have a duty to empower and support local operators in our communities.

Our supplier selection process is rigorous. All parts of the supply chain are screened, from the production of goods to the carbon emissions of delivery, so we can ensure we procure the highest quality produce, meat, and more, while supporting the local economy and being conscious of our environmental impact.

Our pork is sustainably farmed at Wicks Manor Farm in Essex, a family-run operation for over 50 years. We select the finest British cheeses from Harvey & Brockless, who have curated a network of artisans dedicated to their craft. Our fresh bread and pastries hail from Greenwich, where Michelin-star chef Paul Rhodes and Pierre Koffman have been firing up the ovens since 2003.



KEY SUPPLIERS

1. Town & Country Fine Foods
2. Tanpopo Japanese Food
3. Belazu
4. Honores Patisserie
5. Ritter Courivard
6. Brakes
7. Vegetarian Express
8. The Bread Factory
9. La Tua Pasta
10. Harvey & Brockless
11. Simply Lunch
12. Sticks ‘n’ Sushi
13. Daily Fish Supplies
14. Paul Rhodes Bakery
15. Black Lines
16. Select Butchery
17. Davin Foods
18. LBP Bakeries
19. Wicks Manor Farm

SUSTAINABLE FOCUS

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

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

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.

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

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

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.

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.

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.

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

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

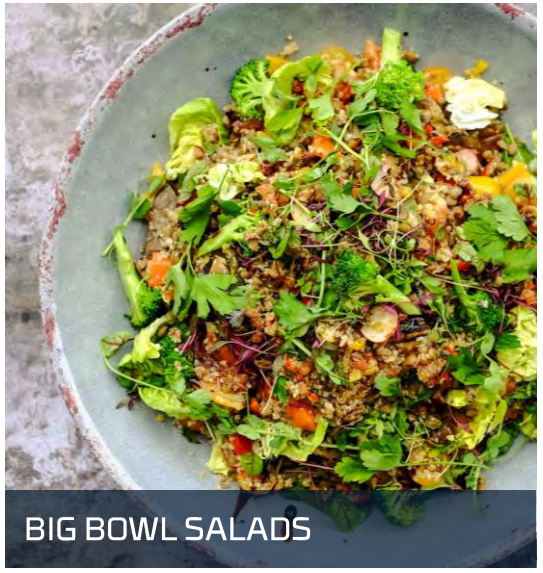

BREAKFAST


WORKING LUNCH


BOWL FOOD


BARROW BOY STREET FOOD STALLS


HOT FORK BUFFET


BIG BOWL SALADS


FINGER FOOD


SWEET TREATS


CANAPÉS


PLATED DINNER MENUS



DRINKS MENU & PACKAGES

REFRESHMENTS

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

HOT DRINKS

Tea and Coffee

Freshly brewed coffee and speciality teas, including herbal infusions

Tea, Coffee and Biscuits

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

Tea, Coffee and Mini-Pastries

V VG GF options available

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

Tea, Coffee and Sweet Treat

V VG GF options available

Freshly brewed coffee and speciality teas, including herbal infusions with our sweet treat of the day

Rolling Tea and Coffee

SOFT DRINKS

Freshly Pressed Juice Orange, Apple, Pineapple	per 1L
Fresh Smoothie Selection Mango, Mixed Berry, Banana and Hone. Minimum 10.	per 250ml
Bottled Fizzy Selection Coca Cola, Fanta Orange, Sprite	per 330ml
Still/Sparkling Mineral Water	per 750ml (Glass)
Still/Sparkling Mineral Water	per 500ml (PET)
Hydration Station Seasonal fruit water	per guest
Sustainable Water Cooler	25L per unit



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SWEET TREATS

Sweet treats for the perfect pick-me-up – a new flavour for every day of the week.

MONDAY

Selection of doughnuts **V**

TUESDAY

Pastel de Nata **V**

WEDNESDAY

Chocolate Brownies **V GF**

THURSDAY

Loaf Cake **V**

FRIDAY – SUNDAY

Chef's Special Choice



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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 ROLLS

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

Crispy Smoked Back Bacon

Cumberland 8s

Hash Brown, Beef Tomato and Field Mushroom

Smoked Salmon, Cream Cheese and Chives

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

Coconut Milk Porridge, Super Berries and Seeds

Smashed Avocado, Oven Dried Tomato, Toasted Seeds

Scrambled Egg and Crispy Bacon GF

Boston Beans, Pulled Sausage, Soldiers

FULL ENGLISH BREAKFAST BUFFET

Served buffet style for over 10 guests

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

CONTINENTAL BREAKFAST

A cold selection from our buffet stations.

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.





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WORKING LUNCH

Choose traditional sandwiches and wraps with accompanying grazing platters.

SANDWICHES

Chefs' selection of sandwiches, wraps and rolls, served with crisps and whole fruit.
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

GRAZING PLATES

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

Example Menu

Cured Meat Mezze, Olives and Bread Sticks

Grilled Vegetables, Houmous, Olives and Tomatoes

Ploughman's Plate of Ham, Cheddar, Pickles, and Locally Baked Bloomers

Smoked Fish, Shaved Fennel Slaw, on Baked Crostini





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FINGER FOOD

Our finger food selector menu is inspired by our chefs' world travels. Enhance the flavours of your existing menu by choosing bold textures and tastes.

3 Options

This option is an add-on and cannot be purchased alone.

8 Options

FROM THE BUTCHER

Lamb Kofta, Tzatziki

Chicken Tandoori, Mango Relish **GF**

Cheddar Glazed Shepherd's Pie

Wicks Manor Farm Sausage Rolls, Ketchup

FROM THE GREENGROCER

Indian Snack Selection, Riata, Onion Salad, Mango Relish **VG**

Mini Sweet Potato, Spinach & Coconut Pie **VG**

Vegetable Spring Rolls, Spiced Dipping Sauce **VG**

Mac'n'Cheese Bites, Tabasco Relish **V**

FROM THE FISHMONGER

Smoked Salmon Fishcake, Chive Mayo

King Prawn Skewer, Sweet Chilli, Soy & Wasabi Emulsion **GF**

Thai Spiced Salmon Brochette, Fragrant Dressing **GF**

Beer Battered Cod Goujons, Caper Aioli



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SALADS & SOUP

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.

Super Caesar salad, Chunky Croutons, Slow Roasted Tomatoes, London Stadium Caesar Dressing **V**

Trio of Tomato, Soused Red Onion, Basil, Chunky Herb Pesto, Balsamic Syrup **VG**

The Big Greek, Rustic Tomatoes, Cucumber, Green Beans, New Potatoes, Feta Crumble and Olives **V**

Pasta with Roasted Mediterranean Vegetables and Pulled Mozzarella **V**

House Chopped Salad, Cos Lettuce, Bell Peppers, Red Onion & Cucumber **VG**

Seasonal Leaf Salad, House Vinaigrette, Giant Parmesan Croutons, Soft Herbs **V**

HEARTY SOUPS

Warm and comforting, our soups are crafted with fresh, wholesome ingredients to nourish and satisfy. Perfect as an addition to your lunch during the winter months. Served with a selection of hand-crafted artisan breads.

Roasted Tomato & Basil **VG GF**

Creamed Winter Roots **VG GF**

Pea & Smoked Ham

Curried Parsnip, Yoghurt Dressing **V GF**

Chicken & Mushroom **GF**

French Onion & Gruyere Croute



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BOX LUNCH

Designed for our Executive Pitch facing Boxes select one of the options below, specially curated by our chefs for freshness, quality and provenance.

BENTO BOXES

Sustainable, clever and perfectly designed by our chefs. Choose one of our classic menus, delivered to you, perfect for networking events at

Example Menu 1

Fregola Panzanella, Black Olive Dressing

Mediterranean Vegetable and Feta Tart

Tomato and Olive Salad

Goat's Cheese, Whipped Shropshire Blue, Chutney, Gherkin

Example Menu 2

Balinese Rice Paper Roll, Glass Noodles

Beetroot, Carrot, Orange and Yoghurt Salad

Orzo, Courgette and Pepper, Toasted Seeds

Manchego, Quince Jelly, Pickle

Baked Vanilla Cheesecake, Crushed Meringue, Blueberry Gel

SELECTION OF SANDWICHES

Chefs' selection of sandwiches, wraps and rolls, served with crisps, crudites and hummus, and the sweet treat of the day.

MEZZE LUNCH

A selection of charcuterie, chargrilled vegetable and cheese, crudites and hummus, rustic breads and your choice of a big bowl salad.



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SUMMER BOWL FOOD

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

FROM THE BUTCHER

Chicken Caesar Salad
Baby Gem Lettuce, Caesar Dressing, Parmesan, Garlic Croutons

Buttermilk Chicken
Crumbed Corn Bread, Spicy Jalapeno Relish

Sticky Chilli Beef **GF**
Stir fried vegetables, chilli dressing

Tahini dressed, Lamb **GF**
Moroccan spiced cous-cous

FROM THE GREENGROCER

Thai Green Vegetable Curry
Mange Tout, Baby Corn, Green Peppers, Chilli, Lemon Rice Jasmin Rice

Cauliflower, Spinach & Chickpea Balti **VG GF**

Hot Honey Dressed Pulled Burrata **GF**
Sundried Tomato Compote

Pea & Shallot Ravioli **VG**
Chive Vegan Cream Sauce, Crispy Shallots, Chive Oil

FROM THE FISHMONGER

Hot Smoked Salmon Niçoise **GF**
Salad Potatoes, Green Beans, Tomatoes, Egg, Cucumber, Red Onion, Dressing

Thai Style Fish Cake **GF**
Lemon Chive Oil, Baby Watercress

Baked Cod Provence **GF**
Roasted Ratatouille, Chive Emulsion

Prawn Risotto **GF**
Grilled prawn, Creamy Arborio Rice

FROM THE BAKER

Eton Mess **V GF**
Crispy meringue, vanilla cream & strawberries

Vanilla Cheesecake **VG**
Summer berry compote

Mango & Coconut Panna Cotta **V GF**

English Strawberries **VG**
Clotted Cream



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WINTER BOWL FOOD

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

FROM THE BUTCHER

Mini Pie Selection **(Vegan Available)**
Creamy Mashed Potato, Mushy Peas, Gravy

Pigs in Blankets
Mashed Potato, Caramelised Onion Gravy, Vegetable Crisps

Butter Chicken **GF**
Cardamon Rice, Poppadom

Shepherd's Pie
Carrots, Peas, Cheesy Mash

FROM THE GREENGROCER

Pumpkin and Sage Ravioli **VG**
Vegan Pumpkin Cream, Sage Crisps

Thai Red Vegetable Curry **VG GF**
Jasmine Rice

Roasted Heritage Carrots **VG GF**
Sweet Potato Puree, Pomegranate & Cranberry

FROM THE FISHMONGER

Fish Pie **GF**
Salmon, Cod, Cheddar Mash

Chargrilled Sea Bass **GF**
Butternut Squash Risotto

Beer Battered cod goujons **GF**
Fries & Minted Mushy Peas

Salmon & Mascarpone Ravioli
Dill Beurre Blanc

FROM THE BAKER

Apple Berry Crumble
Creme Anglaise

Triple Chocolate Brownie **GF**
Vanilla Cream

Mulled Plums and Berries **VG GF**
Cinnamon Cream

Sticky Toffee Pudding
Caramel Sauce



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SUMMER HOT FORK BUFFET

If you're looking for a satisfying and convenient lunch our Hot Fork Buffet option is perfect. It offers a variety of hearty and flavourful dishes. Available for a minimum of 50 guests.

PASTA STATION

Slow Braised Beef Ragout **GF**

Chunky Tomato Marinara **VG GF**

Penne Pasta **VG**

Garlic Bread **V**

MOROCCAN SPICED LAMB

Moroccan Lamb **GF**

Fruit Cous-Cous

Green Beans **VG GF**

THAI GREEN CURRY

Thai Green Chicken Curry **GF**

Jasmine Rice **VG GF**

Prawn Crackers **GF**

ROASTED SALMON

Tender Roasted Salmon

Crushed Potatos **VG GF**

Carrots, Brocoolie and Cauliflower **VG GF**

White Wine Sauce **GF**

GRILLED CHICKEN

Chargrilled Chicken **GF**

Buttered Baby Potatoes **V**

Seasonal Vegetables **VG**

PLANT-BASED MENU

Plant-based Chicken and Chorizo Stew (Heura) **VG GF**

Olive Oil Mash **VG**

Wilted Greens **VG**

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WINTER HOT FORK BUFFET

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BRICK LANE CURRY

Lamb Rogan Josh **GF**

Cumin Scented Rice **VG GF**

Nann Bread **VG**

CHINESE CUISINE

Sweet and Sour Crispy Pork

Spicy Tofu with Mixed Vegetable and Noodles **V GF**

Egg Fried Rice **GF**

Prawn Crackers **GF**

BEEF BOURGUIGNON

Slow Brasied Feather Blade Beef, Mushrooms and Baby Onions with a side of Bacon

Root Vegetable and White Bean Cassoulet **VG GF**

Olive Oil Mashed Potato **VG GF**

Tenderstem Broccoli **VG GF**

CLASSIC ROAST

Panfried Chicken Breast **GF**

Roast Potatoes **VG GF**

Mixed Seasonal Vegetables **VG GF**

Sage and Onion Stuffing **VG GF**

Gravy **VG GF**

CHICKEN CHASSEUR

Slow Braised Chicken in Chasseur Sauce **GF**

Plant-based Chicken and Bean Stew **VG GF**

Creamy Mashed Potatoes **VG**

Chargrilled Tenderstem Broccoli **VG GF**

PLANT-BASED MENU

Shepherdess Pie **VG**

Sesaonal Vegetables **VG**

Raosted Vegetable Balti **VG**

Cumin Scented Rice **VG GF**

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SUMMER BARROW BOYS

If you're a fan of street food, our Barrow Boy Street Food Stalls are the answer, delivering classic street food that packs a punch. Minimum of 50 guests.

GREEK WRAPS

Chicken Souvlaki **GF**

Lamb kofta **GF**

Falafel **VG GF**

Grilled Flat Bread

Tzatziki

Greek Salad **GF**
Green Pepper, Red Onion, Tomato, Cucumber, Olives, Feta

Oregano Dressing **VG GF**

Grilled Lemon Dressing **VG GF**

BURGER SHACK

Smashed Beef Patties

Buttermilk Chicken Burger

Plant-Based Burger **VG GF**

Choice of Garnishes
Cheese, lettuce, tomato, fried onion

Choice of Sauces
Burger sauce, mayonnaise, gravy mayo, spiced mayo

Mixed Leaves **VG GF**

Chopped Salad **VG GF**

Dressings

Coleslaw **GF**

LOADED HOT DOGS

Dinos Hot Dog

Moving Mountains Hot Dog **V GF**

Beef Chilli **GF**

Gherkins **V GF**

Crispy Onions **VG GF**

Jalapeno Melted Cheese **GF**

Selection of Sauces

STEAKHOUSE

Slow-cooked 28-day aged Sirloin Steak Carvery **GF**

Vegan Steak **VG GF**

Peppercorn Sauce **GF**

Chimichurri Butter

Garlic and Parsley Mushrooms **VG GF**

Green Salad **VG GF**

Panzanella Salad
Tomato, cucumber, red onion, capers, olives, rustic croutons, red wine vinegar dressing

Salad Dressings

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CHICKEN SHACK

Chargrilled Chicken **GF**

Plant-based Chicken **VG GF**

Selection of Mixed Leaves **VG GF**

Chopped Salad
Diced cucumber, tomato, red onion **VG GF**

Coleslaw **GF**

Croutons **VG GF**

Selection of Salad Dressings

Piri Piri

Tandoori Yoghurt

BAKED & POACHED SALMON

Salmon **GF (vegan option available)**

Buttered Baby Potatoes **GF**

Mixed Leaf Salad **VG GF**

Selection of mayonnaise and dressings

VEGAN AND PLANT BASED

Plant-based Lamb **VG**

Pulled Mock Chicken **VG**

Flatbread **VG**

Chimichurri Oil **VG**

Green Salad **VG**

Chopped Salad
Tomato, cucumber, red onion, lettuce, bell peppers, red wine vinegar dressing

Selecetion of Salad Dressings

DESSERT STATION

Meringues and Berries

Chocolate Brownie **GF**

Cheesecake Selection

Fresh Fruit Platters

Mini Doughnuts **VG**

Fresh Berries **VG GF**

Coulis **VG GF**

Pouring Cream **GF**

Whipped Cream **GF**

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BRICK LANE CURRY

Butter Chicken **GF**

Lamb Rogen Josh **GF**

Cauliflower and Sweet Potato Balti **VG GF**

Basmati Rice **VG GF**

Poppadoms **VG GF**

Riata **GF**

Mango Chutney **VG GF**

Tomato and Onion Salad **VG GF**

STEW AND MASH

Slow Braised Beef Stew **GF**

Bean Cassoulet **VG GF**

Creamy Mashed Potato **GF (vegan option available)**

Carrots, Parnsnips, Onions, Courgette **VG GF**

Sauce Selection

Bread Rolls **VG (GF options available)**

RAMEN BAR

Chicken **GF**

Pork Belly **GF**

Chilli Tofu **VG GF**

Fragrant Chicken Broth

Thai Coconut Broth **VG GF**

Mushrooms **VG GF**

Bok Choy **VG GF**

Coriander **VG GF**

Marinated Boiled Egg **GF**

Japanese Noodles **VG**

Spring Onion **VG GF**

Dried Chilli **VG GF**

Sesame Seeds **VG GF**

MAC 'N' CHEESE BAR

Macaroni Cheese **(GF option available)**

Pulled Pork **GF**

Pulled Chicken **GF**

BBQ Pulled Jack Fruit **VG GF**

Rustic Croutons

Dressing Selection

Crispy Shallots

Pickled Red Onion **VG GF**

Trio of Cheese **GF**

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BURRITO AND TACO BAR

Beef Chilli **GF**

Pulled Chicken **GF**

Vegetable Chilli **VG GF**

Mexican-style Rice **VG GF**

Runny Cheese and Jalapeno Sauce **GF**

Tacos **VG**

12» Flour Tortillas **VG**

Nachos **VG GF**

Shredded Lettuce **VG GF**

Grated Cheddar **GF**

Sour Cream **GF**

Gaucamole **VG GF**

Pickled Red Onions **VG GF**

Pickled Jalapenos **VG GF**

DESSERT STATION

Apple and Raspberry Crumble

Sticky Toffee Pudding with Butterscotch Sauce **GF**

Chocolate Brownie **GF**

Cheesecake Selection **(vegan and GF options available)**

Mini Doughnuts **VG**

Coulis **VG GF**

Custard **GF**

Pouring Cream **GF**

Whipped Cream **GF**

PIE AND MASH

Beef Mince Pie

Chicken and Mushroom Pie

Mediterranean Vegetable Pie

Mashed Potato **(vegan option available)**

Gravy **VG GF**

Liquor **VG GF**

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CANAPÉS

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

FROM THE BUTCHER

Duck parfait, rhubarb compote, flat bread

Tandoori chicken, mango chutney, coriander naan

Smoked ham hock, crisp bread, pickle gel

Lamb samosa, mango gel **GF**

Salt beef & bagel crisp

FROM THE GREENGROCER

Stilton mousse, pecan nut, fig puree, blini **V GF**

Goat's cheese, chutney, grape, feuillete **V**

Roasted pimento frittata **V**

Whipped feta stuffed olives **V GF**

Beetroot cream shortbread **V**

FROM THE FISHMONGER

Smoked salmon & dill tart

Sashimi grade tuna nori roll, wasabi and soy **GF**

Smoked trout, aruga, potato cake **GF**

Prawn & tomato croute

Dorset crab & cucumber **GF**



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PLATED DINNER MENUS









SUMMER PLATED DINNER MENU

Decadently plated menus, expertly crafted by our culinary teams. Each dish is a harmonious blend of fresh flavours and light textures, perfect for enjoying long, warm evenings. Designed to offer a memorable dining experience that's both elegant and refreshing.

STARTER

Chicken Caesar Salad

Salt Beef and Pickled Vegetables with Mustard Aioli

Smoked Duck Watercress and Orange Salad with Sesame Dressing

Tuna Niçoise **GF**

Marinated Seafood Salad with Lemon and Herb Oil **GF**

Malden Smoked Salmon, Cucumber and Dill Gel and Wholemeal Bread

Mezze Plate of Artichoke, Grilled Pepper and Courgette with a Feta Dressing **VG**

Lightly Pickled Beetroot and Peppered, Whipped Goats Cheese Salad **V (vegan option available)**

MAIN COURSE

Braised Beef Brisket with Creamy Horseradish Mash, Carrots, Broccoli and Green Beans **GF**

Dingly Dell Pork Chop with Creamy Mustard Mash, Tenderstem Grilled Baby Corn and Jus **GF**

Chicken Milanese served with Spaghetti, Tomato Sauce, Cherry Tomatoes, Roquette, and topped with Parmesan Shavings

Pan Roasted Sea Bass in a White Wine and Tomato Sauce, with bound Mediterranean Vegetables and Baby Potatoes **GF**

Coconut Fish Curry with Marinated Cod Loin, Peppers and Zesty Citrus Rice **GF**

Pan-seared Salmon with Potato Cake, Grilled Tenderstem, Buttered Spinach and a Hollandaise Sauce

Harissa Butternut Squash with Vegan Feta, Pomegranate Seeds and Roquette **VG**

Beetroot, Red Onion and Goats Cheese Tarte Tatin, Roquette, served with Roasted Mediterranean Vegetables and Salad Potatoes **V (vegan option available)**

DESSERT

Eton Mess

Fig And Pistachio Tart with Honeyed Greek Yoghurt

Warm Triple Chocolate Brownie with Vanilla Cream

Baked Vanilla Cheesecake and Berry Compote

Lemon Tart with Raspberry Gel

Seasonal Fresh Fruit Platter **VG GF**

ENHANCED SUPPLEMENT COURSE

Stadium British Cheese Plate served with Chutney, Wafers and Celery

3 Canapés

Tea and Coffee served with petit fours

(V) Vegetarian (VG) Vegan (GF) Gluten Free Please speak to our team about any allergies or intolerances. All prices exclude VAT.

WINTER PLATED DINNER MENU

Decadently plated menus, expertly crafted by our culinary teams. Each dish is a comforting blend of hearty flavours and warming textures, perfect for cozy evenings by the fire. Designed to offer a memorable dining experience that's both elegant and inviting during the winter season.

STARTER

Housemade Black Pudding with a Scotch Egg and Tomato Relish.

Pulled Ham Hock Terrine with Piccalilli Gel and Grilled Brioche

Tandoori Chicken, Compressed Cucumber and Raita Dressing **GF**

Seared Scallop with Cauliflower, Shallot Crumb and Dill Oil **£1.95 Supp GF**

Traditional Prawn Cocktail with Brown Bread

Home Cured Gravlax, Pickled Beets, Sour Cream, and Wholemeal Bread

Saffron and Pea Arancini with Red Pepper Ragout and Pea Shoots **VG**

Warm Grains with a Grilled Halloumi Tomato Compote **V (vegan option available)**

MAIN COURSE

Rare Breed Sirloin served with Beef Dripping Mashed Potato, Creamed Leeks and Roasted Carrots **£3.15 Supp GF**

Lamb Rump with a Pulled Shoulder Croquette, Roasted Carrot Purée, Lamb Fat Carrot and Pettit Pois

Roasted Chicken Breast, Leg Croquette, Mushroom Purée, Shallot and Peas

Grilled Sea Bream, Spinach and Prawn Risotto

Grilled Salmon, Cocotte Potato, Tenderstem Broccoli with a White Wine Caviar Sauce **GF**

Haddock Fillet and Crab Ravioli with Spinach and a Brown Crab Butter Emulsion

Vegetable Tali Plate, Aloo Chant, Saag Aloo, Onion Bhaji, Samosa, Naan Bread, Tomato, Onion and Coriander Salad **VG**

Grilled Miso Glazed Celeriac and White Bean Purée with Field Mushrooms **VG**

DESSERT

Cherry and Almond Frangipane Tart with Cherry Cream

Lemon Meringue Cheesecake with Lemon Curd

Apple Crumble Tartlet with Custard and Tea-soaked Raisins

Sticky Toffee Pudding with Toffee Sauce **GF**

Clementine and Chocolate Tart with a Citrus Gel

Seasonal Fresh Fruit Platter **VG GF**

ENHANCED SUPPLEMENT COURSE

Stadium British Cheese Plate served with Chutney, Wafers and Celery

3 Canapés

Tea and Coffee served with petit fours

(V) Vegetarian (VG) Vegan (GF) Gluten Free Please speak to our team about any allergies or intolerances. All prices exclude VAT.

WINE LIST

Our wines are carefully selected and provide a vast variety of flavours to suit any palate.

SPARKLING AND CHAMPAGNE

Amata Prosecco Extra Dry, NV, Italy

Collet Champagne Brut, NV, France

Bloomsbury NV, England

Fitzrovia Rosé NV, England

Laurent-Perrier Cuvee Rose Brut, NV, France

WHITE

Les Boules Blanc, Pays d'Oc , France

Pinot Grigio 'Elfo' Venezie, Sacchetto, Italy

Picpoul De Pinet, Domaine Gaujal, France

Sauvignon Blanc 'Origin', Marborough, Saint Clair, New Zealand

Saint-Veran 'Carmente', Domaine Botti, France

Riesling 'Single Vineyard McKays', Jim Barry, Australia

Domdaine Jean Goulley, Chablish, France

Chardonnay, Sta. Rita Hills, Sanford, California

RED

Les Boules Rouge, Pays d'Oc, France

Malbec, Mendoza, El Camino

Primitivo 'Il Pumo', Salento

Château Lestrille, Bordeaux Supérieur, France

Hugonell, Rioja Reserva, Spain

Tuatara Bay, Pinot Noir, Marlborough, New Zealand

Shiraz 'The Bonsai', Berton Vineyard

Chianti Classico Riserva, Badia a Coltibuono

Domaine de la Solitude, Châteauneuf-du-Pape, France

ROSE

Le Campuget Syrah Grenache Rosé, France

Whispering Angel Rosé, France

NO ALCOHOL

Wild Idol Sparkling Rosé, California



DRINKS LIST

Quality beers and soft drinks, as well as an inclusive low- and no-alcohol selection.

BOTTLED BEERS AND CIDERS

Lost Larger

Wingman

Cold Beer

Hazy Jane

Black Heart

Punk IPA

Punk IPA GF

Amber Ale Can

Stowford Press Dark Berry Cider

LOW AND NO ALCOHOL

Lost AF

Social Hard Selzer

Punchy Cucumber, Yuzu and Rosemary

Punchy Blood Orange, Bitters and Cardamom

SOFT DRINKS

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

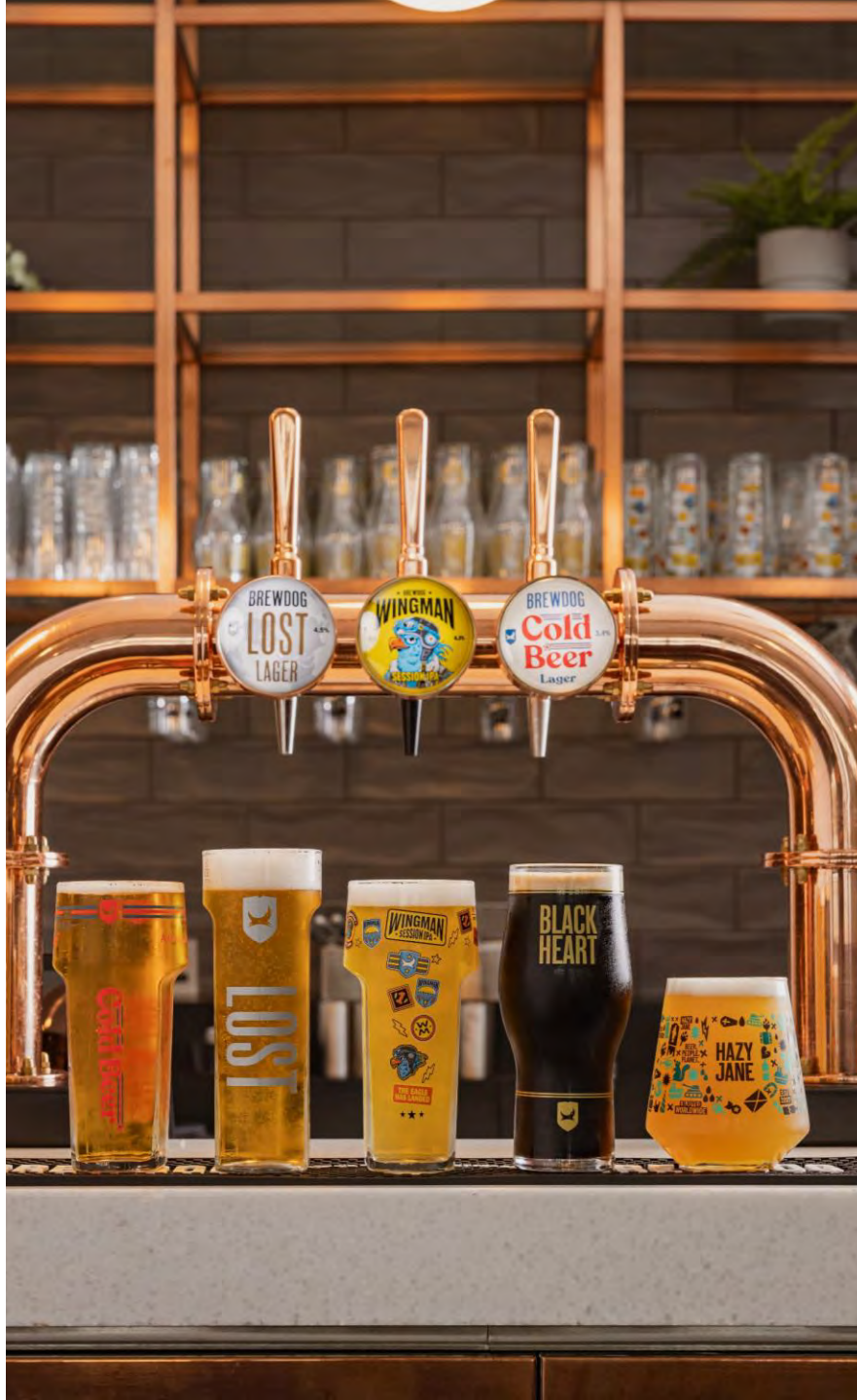
BAR SNACKS

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

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

COCKTAIL RECEPTION

Two signature cocktails, house wine, bottled beer and soft drinks

SPARKLING RECEPTION

Sparkling wine, house wine, bottle beer, mineral water and orange juice

THE BAR PACKAGE

House red and white wine, bottled beer and soft drinks

THE LOW & NO ALCOHOL PACKAGE

Selection of 0.0% Spirits & Mixers, Wines & Bottled Beer, including Soft Drinks

Complimentary add on to any of the above





DRINKS STATIONS

Enjoy **two drinks per person** from our expertly crafted selections, each at its own dedicated station.

Elevate your experience with premium pours and unbeatable flavours

SPRITZ STATION

Cocotli Spritz (tequila, Grapefruit and Prosecco), Campari and Aperol Spritz

GIN STATION

Selection of Gins & 0.0% Gins
Served with tonics, lemonade and garnishes

WHISKEY STATION

Selection of Whiskeys & mixers



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

London Stadium Meeting and Events
LSevents@delawarenorth.com
020 3985 2012

London Stadium
Queen Elizabeth Olympic Park
London
E20 2ST

LONDON STADIUM

Delaware North

