



EXCeL
LONDON

HOSPITALITY

Crew
Catering
ExCeL
London



Welcome to ExCeL London Hospitality

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

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

Climate conscious catering

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

Introducing

Klimato

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



LOW

0.1 - 0.5kg CO₂e

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



MEDIUM

0.6 - 1.5kg CO₂e

Meals with a medium climate impact have a carbon footprint comparable to the average lunch or dinner in the UK today, which is roughly 1.6 kg CO₂e



HIGH

1.6kg+ CO₂e

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



Crew Menu Packages

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

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



Buffet Pricing

Breakfast buffet £9.50
+vat

Hot lunch buffet £20.50
+vat

Hot dinner buffet £22.50
+vat

Package Pricing

Refreshment package £14.95
+vat per person per day

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

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

Refreshment Package

Our all day crew refreshment package includes:

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

Water dispenser with barrels replenished as needed

Selection of cordials

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

Why not upgrade?

Fully stocked soft drinks fridge £475.00 +vat

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

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

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

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

Breakfast Menu

Hot Breakfast Buffet

Per person:

Grilled back bacon (two bacon)

422 Kcal/1766 KJ

Cumberland Sausage

163 Kcal/680 KJ

Roasted plum tomato

22Kcal/92 KJ

Scrambled egg

201Kcal/842 KJ

Hash browns

99 Kcal/412 KJ

Baked beans

151 Kcal/632 KJ

Roasted button mushrooms

77 Kcal/323 KJ

Bread roll

228 Kcal / 973 KJ

Butter portions

619 Kcal / 2589 KJ

Continental Breakfast Buffet

Organic yoghurt pot

213 kcal /

Alpro yoghurt pot

50 Kcal/212 KJ

Moma porridge pots

66 kcal /

Cereal (Cornflakes / Fruit and Fibre /
Rice Crispies / Bran Flakes

61 kcal /

Croissant large

255 Kcal/1071 KJ

Pain au chocolate large

309 Kcal/1296KJ

Bread rolls

228 Kcal / 973 KJ

Lunch Menu

Day 1

Mains

Rump of Welsh lamb with minted aubergine puree with charred radicchio

152 Kcal/637 KJ

Roasted aromatic cauliflower steak, herbed pine kernel crumb, gremolata (VE)

150 Kcal/630 KJ

Macaroni with four cheese sauce and crispy shallots (V)

170 Kcal/ 714 KJ

Sides

Roasted new potatoes with Maldon Sea Salt (VE)

80 Kcal/337 KJ

Harissa glazed carrots with crispy capers (VE)

71 Kcal/297 KJ

Salads

Quinoa salad with mangetout, roast broccoli, ginger and lemon (VE)

132 Kcal/531 KJ

Crunchy cajun slaw, shredded veg, cajun spice, cool herby ranch dressing (V)

112 Kcal/465 KJ

Desserts

Chocolate finger (VE) (NGCI)

397 Kcal/1651 KJ

St Clements cake (VE)

365 Kcal/1538 KJ

Lunch Menu

Day 2

Mains

Honey and thyme crusted pork loin
with caramelised onion and roasted apple

248 Kcal/1036 KJ

Chickpea and peppers with roasted sweet
potato, red onion, and blackened corn and
roasted tomato sauce (VE, NGCI)

68 Kcal/284 KJ

Cheese and potato gnocchi, spiced tomato
sauce, spinach and preserved tomato (VE)

160 Kcal/668KJ

Sides

Garlic and italian cheese baked
potato wedges (VE)

178 Kcal/745 KJ

Sauté green beans with olive oil (VE)

90 Kcal/378 KJ

Salads

Beetroot with roasted onions and 'feta' (VE)

80 Kcal /31 KJ

Pickled fennel with shredded carrot,
pomegranate seeds and sumac (VE)

47 Kcal/197 KJ

Desserts

Vanilla Cheesecake (VE)

305 Kcal/1274 KJ

Chocolate fudge cake (VE)

408 Kcal/1709 KJ

Lunch Menu

Day 3

Mains

Firecracker chicken with roasted peppers and spring onions (NCGI)

82 Kcal/344 KJ

Vegetable samosa on masala potato, spiced tomato sauce, sauteed mushroom, peppers, and toasted seeds (VE)

180 Kcal/755 KJ

Beef and roasted pepper chilli with kidney beans

82 Kcal/305 KJ

Sides

Cumin roasted cauliflower (VE)

112 Kcal/469 KJ

Turmeric scented rice (VE)

199 Kcal/831 KJ

Salads

Roasted courgette, butter beans, spinach, mint and toasted sunflower seeds (VE)

108 Kcal/452 KJ

Tomato salad with sumac, onions, and toasted pine nuts (VE)

38 Kcal/155 KJ

Desserts

Lemon tart (VE)

298 Kcal/1255 KJ

Double chocolate muffin (VE)

404 Kcal/1691 KJ

Lunch Menu

Day 4

Mains

Lamb gigot steak with roasted sweet red pepper and salsa verde (NCGI)

135 Kcal/563 KJ

Moussaka with violife 'feta', roasted courgette, mushroom and garlic croutes (VE)

81 Kcal/337 KJ

Chicken and mushroom ragout, crispy leeks (NCGI)

78 Kcal/325 KJ

Sides

Crushed new potatoes with roasted red onion (VE)

101 Kcal/426 KJ

Roasted courgette and pesto and lemon (VE)

47 Kcal/200 KJ

Salads

Couscous with butternut and apricots, dried cranberries and herbs (VE)

123 Kcal/517 KJ

Carrot salad with parsley and raisins and grapes (VE)

78 Kcal/326 KJ

Desserts

Belgian chocolate brownie (VE) (NCGI)

395 Kcal/1652 KJ

Lemon poppyseed muffin (VE)

376 Kcal/1575 KJ

Lunch Menu

Day 5

Mains

Garlic chicken kiev with steamed leeks and roasted tomato

207 Kcal/869 KJ

Tofu, mushroom, and lentil chilli with crushed tortillas (VE)

101 Kcal/424 KJ

Thai red beef meatballs, toasted coconut and coriander

214 Kcal/883 KJ

Sides

Braised rice with corn and herbs (VE)

150 Kcal/628 KJ

Roasted broccoli with red chilli (VE)

84 Kcal/353 KJ

Salads

Coronation cauliflower, pineapple and chilli salad (VE)

43 Kcal/179 KJ

Leaf salad with cucumber, red onion and capers (VE)

27 Kcal/113 KJ

Desserts

Rhubarb and strawberry charlotte (VE)

235 Kcal/980 KJ

Chocolate tart (VE) (NGCI)

371 Kcal/1552 KJ

Lunch Menu

Day 6

Mains

Adobo chilli spiced chicken thighs with pepper, thyme, and seared corn with salsa relish (NCGI)

118 Kcal/496 KJ

Puy lentil, mushroom and pepper stroganoff (VE, NCGI)

90 Kcal/375 KJ

Pozole pork chop with Mexican street corn and cajun zucchini (NCGI)

166 Kcal/689 KJ

Sides

Smoked paprika potatoes (VE)

91 Kcal/381 KJ

Roasted aubergine and peppers (VE)

29 Kcal/121 KJ

Salads

Creamy slaw with raisins and fresh herbs (VE)

88 Kcal/365 KJ

Greens with grated carrot, parsley and sunflower seeds (VE)

61 Kcal/256 KJ

Desserts

Almond, hazelnut and walnut banana bread (VE)

356 Kcal/1489 KJ

Strawberry cheesecake (VE)

248 Kcal/1036 KJ

Lunch Menu

Day 7

Mains

Stir fried chicken in honey and lemon with spring onion and peppers (NCGI)

108 Kcal/450 KJ

Refried bean, spinach and 'feta' cheese quesadilla (VE, NCGI)

111 Kcal/464 KJ

Salmon fishcake with lemon and caper sauce

220 Kcal/919 KJ

Sides

Steamed new potatoes (VE)

105 Kcal/441 KJ

Courgette provencale (VE)

28 Kcal/119 KJ

Salads

Chilli broccoli salad, pistachios shredded mint leaf, pumpkin and sunflower seeds with dates (VE)

102 Kcal/426 KJ

Roasted carrots with lentils, spinach and herby dressing (VE)

88 Kcal/368 KJ

Desserts

Apple and almond tart (VE)

167 Kcal/704 KJ

Mixed berry muffin (VE)

362 Kcal/1517 KJ

Dinner Menu

Day 1

Mains

Peruvian style chicken thigh with roasted peppers (NCGI)

134 Kcal/561 KJ

Quorn a la king (VE)

108 Kcal/451 KJ

Ricotta tortellini with spinach (V)

127 Kcal/531 KJ

Sides

Patatas bravas (VE)

116 Kcal/488 KJ

Sauteed spinach and leeks (VE)

49 Kcal/205 KJ

Salads

Tomato, olive, caper and oregano salad (VE)

32 Kcal/133 KJ

Roasted vegetables with grapes and oregano salad (VE)

49 Kcal/207 KJ

Desserts

Carrot, ginger, and walnut cake (VE) (NGCI)

330 Kcal/1403 KJ

Chocolate and raspberry tart (VE)

328 Kcal/1374 KJ

Dinner Menu

Day 2

Mains

Lamb lasagne topped with mozzarella, feta cheese and oregano

221 Kcal/921 KJ

Cuban mushroom and bean stew with fried tortilla (VE, NCGI)

49 Kcal/205 KJ

Cumberland sausages with onion gravy (NCGI)

218 Kcal/913 KJ

Sides

Roasted leek and onion crushed new potato

105 Kcal/441 KJ

Roasted carrot and peas (VE)

103 Kcal/430 KJ

Salads

Pearl barley with kale, roasted beetroot and slow-roasted tomatoes and herbs (VE)

78 Kcal/325 KJ

Fregola toasted salad with Mediterranean vegetables, basil olive oil (VE)

52 Kcal/220 KJ

Desserts

Mango and passion fruit cheesecake (VE) (NCGI)

283 Kcal/1185 KJ

Dark Chocolate Tart (VE) (NCGI)

323 Kcal/1349 KJ

Dinner Menu

Day 3

Mains

Chicken massaman, with coconut, toasted cashews and coriander (NCGI)

194 Kcal/810 KJ

Heure styled chorizo in soy black bean stew with honeyed chunks of carrot (VE)

85 Kcal/356 KJ

Classic cottage pie with mature cheddar mashed potato (NCGI)

157 Kcal/656 KJ

Sides

Roasted butternut squash (VE)

120 Kcal/502 KJ

Lemon infused rice (VE)

159 Kcal/666KJ

Salads

Roasted potatoes with labneh, maple harissa and sunflower seeds (VE)

98 Kcal/408 KJ

Heirloom tomato, red onion fresh ripped basil, crispy shallots (VE)

52 Kcal/215 KJ

Desserts

Strawberry pebble (VE) (NGCI)

399 Kcal/1669 KJ

Hazelnut finger (VE) (NGCI)

420 Kcal/1746 KJ

Dinner Menu

Day 4

Mains

Sweet and sour chicken meatballs with chargrilled pineapple and Chinese leaf

133 Kcal/555KJ

Chipotle chickpea stew with sauteed tomatoes and suet dumplings (VE, NCGI)

77 Kcal/321 KJ

Macaroni cheese with pulled beef brisket and roasted cherry tomatoes

161 Kcal/675 KJ

Sides

Saffron and herb pilau rice

176 Kcal/734 KJ

Steamed broccoli (VE)

41 Kcal/161 KJ

Salads

Gem lettuce and spinach fattoush, radish, pickled cucumber, preserved tomato, zaatar roasted crispy flatbread, sumac spice and lemon zest (VE)

76 Kcal/317 KJ

Giant cous cous, peas, fresh mint, lemon zest and English asparagus (VE)

263 Kcal/1101 KJ

Desserts

Caramel panna cotta (VE) (NGCI)

219 Kcal/923 KJ

Jaffa cake (VE)

342 Kcal/1437 KJ

Dinner Menu

Day 5

Mains

Braised lamb with tomato sauce,
red onion and smoke paprika (NGCI)

97 Kcal/405 KJ

Roasted tandoori butternut with caraway
seeds and spinach (VE, NCGI)

77 Kcal/321 KJ

Sweet and sour pork chop with
roasted peppers (NCGI)

163 Kcal/682 KJ

Sides

Herby roasted potatoes (VE)

110 Kcal/461 KJ

Sauteed green beans and almonds (VE)

109 Kcal/457 KJ

Salads

Roasted tomato and rocket panzanella
(VE)

58 Kcal/241 KJ

Herbed butterbean, with red pepper,
roasted onion and spinach (VE)

82 Kcal/345 KJ

Desserts

Chocolate mousse (VE) (NGCI)

360 Kcal/1496 KJ

Lime and coconut cake (VE) (NGCI)

378 kcal / 1594 KJ

Dinner Menu

Day 6

Mains

Lemon and chilli roasted chicken escalope with caramelised red onions with piquant pepper sauce (NGCI)

130 Kcal/544 KJ

Chunky sweet and sour vegetables with cashew nuts (VE, NCGI)

79 Kcal/330 KJ

Beef shin chilli with roasted tortilla pieces (NCGI)

156 Kcal/652 KJ

Sides

Roasted courgette (VE)

53 Kcal/222KJ

Noodles with chilli infusion (VE)

246 Kcal/1028 KJ

Salads

Orange, fennel and pea shoot salad with pickled walnuts (VE)

59 Kcal/247 KJ

Stir fry sprouting broccoli with crispy shallots and garlic with red pepper flake dressing (VE)

49 Kcal/204 KJ

Desserts

Chocolate and raspberry tart (VE)

328 Kcal/1374 KJ

Passionfruit and coconut panna cotta (VE) (NGCI)

213 Kcal/890 KJ

Dinner Menu

Day 7

Mains

Chicken and mushroom in creamy sauce with tarragon and pastry shard

104 Kcal \ 436 KJ

Mushroom and green pepper stroganoff (VE, NGCI)

77 Kcal \ 319 KJ

Pork schnitzel with new potatoes and roasted fennel with blistered tomatoes

189 Kcal \ 791 KJ

Sides

Roasted root vegetables (VE)

62 Kcal \ 257 KJ

Olive oil herbed crushed new potato (VE)

104 Kcal \ 435 KJ

Salads

Cobb salad with cashew dressing (VE)

79 Kcal \ 331 KJ

Toasted quinoa tabbouleh with smoked tomato, pickled cucumber, parsley, mint, fresh lemon and extra virgin olive oil (VE)

119 Kcal \ 500 KJ

Desserts

Tropical fruit cheesecake (VE)

251 Kcal / 1050 KJ

Chocolate, almond, cashew, walnut, hazelnut and coconut tart (VE) (NGCI)

339 Kcal / 1413 KJ



EXCEL
LONDON

HOSPITALITY

Contact us

T +44 (0)20 7069 4100

E sales@excelhospitality.london