

refreshments

LONDON CONVENTION CENTRE

thinking global

supporting local

The London Convention Centre team is committed to supporting our neighbours, our local farmers and our community by SOURCING SEASONAL, REGIONAL AND SUSTAINABLE INGREDIENTS.

We work with suppliers who are committed to purchasing INGREDIENTS FROM A 100 MILE RADIUS, reducing our carbon footprint while supporting local food systems.

We are LEADERS IN LONDON when it comes to preparation, plating and servicing.

We reduce waste by limiting disposable items.

We donate surplus food to local charitable organizations.

We operate an extensive waste management system.

Local food is TASTIER, HEALTHIER and SUPPORTS OUR ECONOMY.

It's not only the SMART thing to do, it is the RIGHT THING TO DO.

We are committed to buying LOCAL FIRST.



Our talented culinary team can turn many of your menu selections into vegan, vegetarian, gluten free or lactose free dishes. Ask your event planner for more information. Use the symbols below to identify options that already respond to some of the most common dietary concerns.

 vegan  gluten free

food and beverage charges are subject to all applicable taxes and a 16% service fee.

beverages

Locally Roasted & Freshly Brewed Coffee or Decaffeinated Coffee

Carafe/6 Mugs	\$24.00
Half Urn/20 Mugs	\$75.00
Full Urn/40 Mugs	\$140.00

Selection of Traditional and Herbal Teas *(carafe/6 mugs)* \$24.00

Hot Chocolate *(carafe/6 mugs)* \$24.00
with Whipped Cream and Chocolate Shavings

Chilled Fruit Juices - Apple, Cranberry, Orange *(1.9 L/jug)* \$26.00

Iced Coffee *(1.9 L/jug)* \$23.00

Lemonade or Fruit Punch *(1.9 L/jug)* \$19.00

Assorted Soft Drinks, Regular and Diet *(355ml can)* \$3.50

Pure Leaf Tea *(547ml bottle)* \$4.25

Lemon or Honey Green Tea

Assorted Juice *(340ml can)* \$3.50

Eska Still Water *(500ml plastic bottle)* \$2.50

San Pellegrino Sparkling Water *(250ml glass bottle)* \$3.50

Fresh Fruit and Yogurt Smoothies *(1.9L/jug)* \$30.00

Local Strawberry, Blueberry or Raspberry

Skim or 2% Milk, White or Chocolate *(1.9L/jug or Individual 250ml)* \$19.00/jug
\$3.50/250ml

Hydration Station *(1.9L/jug or 19L urn)* \$7.00/jug

Lemon & Lime, Cucumber & Mint, Cranberry Orange \$35.00/urn



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a little indulgence

Selection of Freshly Baked Seasonal Muffins, Low-Fat Muffins, Fruit Danishes and Croissants	\$33.00 (dozen)
Glazed Cinnamon Buns or Large Hazelnut Croissants (min. 4 dozen)	\$38.00 (dozen)
Assorted Vanilla, Chocolate and Red Velvet Cupcakes with Buttercream Icing	\$65.00 (dozen)
Bagels Served with Cream Cheese and Assorted Preserves	\$38.00 (dozen)
Traditional and Seasonal Breakfast Breads (min. 4 dozen)	\$32.00 (10 slices/loaf)
Yogurt Parfait with Organic Granola	\$5.00 (each)
Seasonal Fresh Fruit	
Fruit Salad	\$4.00 (per guest)
Sliced	\$160.00 (serves 40)
Skewered	\$52.00 (dozen)
Chef's Seasonal Dessert Squares	\$32.00 (dozen)
Cookies - Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin and Double Chocolate	\$29.00 (dozen)
Macarons in Pastel Colours (min. 4 dozen) 	\$42.00 (dozen)
Brownie Lollipops (min. 4 dozen)	\$48.00 (dozen)
Kashi Granola Bars	\$24.00 (dozen)
Nature Crisp - Snack made with Craisin, Sunflower, Flax, Pumpkin Seeds, Oats and Coconut (min. 4 dozen)	\$28.00 (dozen)
Assorted Chocolate Bars	\$24.00 (dozen)
Individual Bags of Potato Chips	\$24.00 (dozen)
Premium Nestlé Ice Cream Bars (min. 4 dozen)	\$36.00 (dozen)
Assorted Decadent French Pastries	\$42.00 (dozen)
Presentation Cakes - Your Logo or Wording Included	\$160.00 (serves 45)
(custom flavours available upon request)	\$320.00 (serves 90)
Whole Cakes, Assorted Tortes, Flans and Strudels	\$65.00 (16 portions)



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food stations

mid-morning break

(min. 25 guests)

Chocolate Chip Banana Loaf

Hazelnut Croissants

Blueberry Scones

Fresh Fruit Salad with Local Fruit (when available)

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$14.00 per person

health break

(min. 25 guests)

Low Fat Yogurt Parfait made with Fresh Fruit and Topped with Granola

Freshly Baked Low-Fat Muffins and Gluten Free Muffins

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$12.00 per person

“how sweet it is” break

(min. 25 guests)

Assorted Cupcakes with Buttermilk and Cream Cheese Icing

Fruit Kabobs

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$13.00 per person



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food stations

ice cream lover

(min. 50 guests)

Scoops of Chocolate and French Vanilla Ice Cream

Fresh Berries (local when available), Coulis, Belgian Chocolate Sauce

Candied Hazelnuts and Whipped Cream

Locally Roasted 100% Colombian Coffee, Decaffeinated Coffee and Assorted Teas

\$12.00 per person

chocolate addiction

(min. 25 guests)

Bowls of Strawberries with Belgian Chocolate Dip

Chocolate Chip & White Chocolate Macadamia Nut Cookies

Mini Chocolate Pecan Tarts

Chocolate and White 2% Milk

\$12.00 per person

energizer

(min. 25 guests)

Nature Crisp (made with raisins, sunflower, flax, pumpkin seeds, oats and coconut)

Crudité and Hummus Dip

Whole Apples and Bananas

Cucumber & Mint Infused Water Station

\$11.00 per person



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