

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 Custom Blend Coffee, Decaffeinated Coffee Carafe/6 Mugs	\$23.95
Half Urn/20 Mugs	\$79.95
Full Urn/40 Mugs	\$149.95
Selection of Traditional and Herbal Teas <i>(carafe/6 mugs)</i>	\$24.25
Hot Chocolate <i>(carafe/6 mugs)</i> with Whipped Cream and Chocolate Shavings	\$26.50
Chilled Fruit Juices - Apple, Orange <i>(1.9 L/jug)</i>	\$25.95
Lemonade or Fruit Punch <i>(1.9 L/jug)</i>	\$19.95
Assorted Soft Drinks, Regular and Diet <i>(355ml can)</i>	\$3.50
Assorted Juice <i>(340ml can)</i>	\$3.50
Eska Still Water <i>(500ml plastic bottle)</i>	\$2.95
San Pellegrino Sparkling Water <i>(250ml glass bottle)</i>	\$3.50
Fresh Fruit and Yogurt Smoothies <i>(1.9L/jug)</i> Strawberry, Blueberry or Raspberry	\$30.95
Skim or 2% Milk, White or Chocolate <i>(1.9L/jug or Individual 250ml)</i>	\$19.25/jug \$3.50/250ml
Hydration Station <i>(1.9L/jug or 19L urn)</i> Lemon Lime, Cucumber Mint, Cranberry Orange	\$7.50/jug \$38.95/urn



 vegan  gluten free

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

break items

Selection of Freshly Baked Seasonal Muffins, Low-Fat Muffins, Fruit Danishes and Croissants	\$35.75 (dozen)
Gluten Free Muffins 	\$39.50 (dozen)
Large Chocolatine or Hazelnut Croissants	\$37.95 (dozen)
Assorted Vanilla, Chocolate and Red Velvet Cupcakes with Buttercream Icing	\$64.95 (dozen)
Bagels Served with Cream Cheese and Assorted Preserves	\$37.95 (dozen)
Seasonal Breakfast Breads (min. 4 dozen)	\$32.50 (10 slices/loaf)
Yogurt Parfait with Organic Granola	\$5.25 (each)
Seasonal Fresh Fruit	
Fruit Salad	\$3.95 (per guest)
Sliced	\$159.95 (serves 40)
Chocolate Dipped Strawberries	\$30.75 (dozen)
Chef's Dessert Squares	\$33.50 (dozen)
Cookies - Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin and Double Chocolate	\$30.50 (dozen)
French Macarons in Pastel Colours (min. 4 dozen) 	\$41.95 (dozen)
Assorted Decadent French Pastries	\$41.95 (dozen)
Chocolate Bouchons	\$54.50 (dozen)
Cheesecake Pops	\$44.95 (dozen)
London Boho Bars (assorted flavours)  	\$38.00 (dozen)
Nature Crisp - Fresh made with raisins, sunflower, flax, pumpkin seeds, oats and coconut  	\$28.50 (dozen)
Assorted Chocolate Bars	\$27.95 (dozen)
Individual Bags of Potato Chips	\$27.95 (dozen)
Premium Nestlé Ice Cream Bars (min. 4 dozen)	\$36.75 (dozen)
Presentation Cakes - Your Logo or Message Included (custom flavours available upon request)	\$159.50 (serves 45) \$319.75 (serves 90)
Whole Cakes and Assorted Tortes	\$64.95 (16 portions)



 vegan  gluten free

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

food stations

mid-morning break

(min. 25 guests)

Chocolate Chip Banana Loaf

Assorted Croissants

Fresh Fruit Salad with Local Fruit (when available)  

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$13.95 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 Custom Blend Coffee, Decaf and Assorted Teas

\$12.25 per person

“how sweet it is” break

(min. 25 guests)

Assorted Cupcakes with Buttermilk and Cream Cheese Icing

Chocolate Dipped Strawberries 

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$12.95 per person



 vegan  gluten free

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

food stations

ice cream lover

(min. 50 guests)

Scoops of Chocolate and French Vanilla Ice Cream 

Mixed Berry Sauce, Chocolate Sauce, Caramel Sauce and Whipped Cream with Chopped Nuts and Sprinkles

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$11.95 per person

chocolate addiction

(min. 25 guests)

Bowls of Strawberries with Belgian Chocolate Dip

Chocolate Chip and White Chocolate Macadamia Nut Cookies



Mini Chocolate Pecan Tarts



Chocolate and White 2% Milk

\$11.95 per person



a break from gluten

(min. 25 guests)

Nature Crisp - Fresh made with raisins, sunflower, flax, pumpkin seeds, oats and coconut  

Crudité and Hummus Dip  

Whole Apples and Bananas  

Cucumber and Mint Infused Water Station  

\$10.95 per person



 vegan  gluten free

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

candy accents

signature candy buffet

(min. 75 guests)

Colourful selection of sweets and treats for your guests to enjoy. Selection of hard and soft, sweet and sour candies and much more.

\$6.95 per person

edible table centerpieces

Signature Candy Centerpieces include a Variety of Candy.

\$56.95 each *(serves 8-12 guests)*

\$20.00 replacement cost for damaged or stolen candy vases



 vegan  gluten free

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