



HOST
OLYMPIA

HOSPITALITY MENU

ABOUT US



We are Host-Olympia London. Our menus, although unashamedly modern and predominantly British, can be adapted to suit every type of event – be that a sales conference, trade fair, consumer show or live music in the Grand.

Whatever the occasion let us surpass your expectations and create an exquisite culinary experience that will delight organiser and visitor alike. Using our unique London Larder, we endeavour to source as responsibly as possible from only the very best local suppliers – our belief being that food should be in season, fresh, uncomplicated and utterly delicious.

Our experienced team will guide you every step of the way and ensure that the right menu is chosen to complement your event.

Price includes staffing to standard industry ratio's, all crockery, cutlery, glassware and linens. Price quoted per person unless otherwise stated. Menu enhancement can be provided upon request.

LONDON LARDER



PAUL RHODES
BAKERY
— THE ART OF BAKING —

JAMES KNIGHT
OF MAYFAIR
— THE ART OF COOKING —

UNION
HAND-ROASTED
COFFEE

Waste
not

Cobble Lane
CURED

RIDGEVIEW

LONDON BOROUGH OF JAM

WILD ROOM

BRINDISA

Sally
CLARKE

TwoTribes®

Marrfish
Caught & Delivered

H. FORMAN & SON

THE LONDON
ESSENCE
CO.

CELTIC
BAKERS

The London Honey Co™

BELAZU
THE CREDENT CO.

PAXTON & WHITFIELD
LONDON CHEESEMONGERS. EST. 1797

HG
WALTER

S & B

THE LONDON
ESSENCE
CO.

CELTIC
BAKERS

1 Paul Rhodes Bakery

2 Union Coffee

3 Cobble Lane Cured

4 Two Tribes Brewery

5 The Wild Room

6 Paxton & Whitfield

7 Sally Clarke Bakery

8 Belazu

9 Hope & Glory Tea

10 Ellis Wines

11 H. Forman & Son

12 HG Walter

13 Waste Knot

14 The London Honey Co

15 Marrfish

16 London Borough of Jam

17 Brindisa

18 Smith & Brock

19 La Latteria

20 Ridgeview Wine

21 Truffle Guys

22 Celtic Bakers



OUR COFFEE

UNION
HAND-ROASTED
COFFEE

We ethically source some of the best coffee on the planet through a network of regional roasters who in turn give back directly to the very communities with which they trade.

Camino is our house blend, single origin espresso from the Jaen region of Northern Peru.

Sourced direct from 72 individual smallholders and farmers, and roasted in small batches in East London by award-winning Union Hand-Roasted Coffee, Camino is aimed at those wanting a cup of coffee that delivers real quality while making a material difference to the lives of people who need it most. Delivering a deliciously sweet espresso with a fully transparent supply chain, Camino – Spanish for Path, Journey – brings to life our long-term

journey with our farmer partners in Jaen.

OUR TEA

HOPE & GLORY

Far from being a run of the mill cuppa, Hope & Glory are a young, British company mad about tea. They offer only premium, speciality teas; unique, hand-picked, loose leaf, organic, sourced solely from ethical growers whom they have personally met and trust.

Hope & Glory are devoted to tea, and that goes hand in hand with their commitment to the welfare and well-being of our precious planet to make the perfect cuppa.

Hope & Glory's packaging is the first of its kind for tea in the EU (and possibly the world): 100% sustainable packaging solution where every component is recyclable, reusable, and compostable.

OUR WINE



Our extensive wine list consists of wines from all over the world but, we don't sit on our laurels. Our dedicated buying team is always on the lookout for new, exciting, and innovative wines.

Ellis wines are shipped in the most environmentally friendly and efficient way as possible; from road-rail transportation of approximately 800 pallets per year out of northern Italy to selecting shipping partners with the highest environmental standards and ensuring orders are managed to best fill containers – consolidating where necessary.

Ellis Wines has also increased the volume of wine shipped in bulk which, for a flexitank shipment from Chile for example, can save up to 62% in carbon emissions vs. a conventional 20ft container of bottled wine.

BREAKFAST

**Selection of tea,
Camino filter coffee & biscuits £3.95**

MORNING BAKERY SELECTION

(minimum order of 15)

£7.50

A selection of freshly baked pastries:

Pain au chocolate 353 kcal

Pain au raisin 428

Cinnamon bun 449 kcal

Plain croissant 339 kcal

Almond croissant 423 kcal

Chocolate muffin 245 kcal

Blueberry muffin 351 kcal

Lemon and poppy seed muffin 390 kcal

BREAKFAST BAPS

(minimum order of 20)

£6.25

A selection of soft white, wholemeal, seeded baps:

Portobello mushroom, spinach, tomato & mushroom ketchup VE 471 kcal

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Free range egg muffin, sriracha V 309 kcal

BREAKFAST BOWL

(minimum order of 30)

Breakfast crumble, toasted oat clusters, warmed berries,
coconut yoghurt 204 kcal **£5.75**

Greek yoghurt, seasonal fruit, chai granola,
bee pollen V 277 kcal **£5.75**

Sweetcorn pancakes, smashed avocado,
tomato jam V 294 kcal **£7.50**

Shakshuka V 349 kcal **£7.50**

Soft boiled eggs, Cobble Lane nduja,
Mayfield cheese 330 kcal **£7.35**

Bircher muesli, lavender honey, blueberries,
seed granola 239 kcal **£7.35**

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.

v - Vegetarian
vg - Vegan
gf - Gluten Free

A LA CARTE

(minimum order of 30)

Coconut and Bircher oats, seasonal fruits
(VE) 340 kcal **£5.75**

London cured smoked salmon free range
eggs royale 675 kcal **£7.35**

Full English breakfast 315 kcal **£7.50**

Shakshuka 349 kcal **£7.35**

Toasted banana bread, with maple butter, caramelised banana,
yoghurt, honey, seed granola 401 kcal **£7.35**

JUICES

Exotic fruit smoothie VE 320 kcal £7.30

Green Goddess Wake Up Juice VE (per litre) 82 kcal £7.30

LUNCH

TRADITIONAL SANDWICH WORKING LUNCH
(minimum order of 20)

£14.95

Selection of pre-packaged sandwiches, wraps and rolls

Sample selection:

- British ham, egg & spinach
- Chicken Caesar wrap
- Prawn Mayo
- Vegan ploughman's
- Houmous & falafel wrap

Seasonal fruit , bottled water & crisps/energy bar

GOURMET SANDWICH WORKING LUNCH
(minimum order of 20)

A selection of freshly prepared sandwiches with cheese board,
fruit, snacks, crudites and dips

£27.95

- Chicken and sweetcorn mayonaise 233 kcal
- Smoked Salmon and cream cheese 180 kcal
- British cheddar ploughman's (V) 214 kcal
- Free range egg mayonnaise and cress (V) 220 kcal
- Falafel and houmous wrap (VG) 108 kcal

- Selection of cheeses from the British Isles (V) 286 kcal
- Seasonal fruit selection (V) 38 kcal
- Crisps and popcorn (VG) 84 kcal
- Raw vegetables with romesco, hummus
and cucumber yogurt (V) 274 kcal

LONDON LARDER BUFFET
(minimum order of 40)

£35.95

A buffet of seasonal dishes full of ingredients and products from
our London larder, a selection of some of the finest suppliers and
food producers that London has to offer.

Rare roast beef from HG Walter, rocket, Lincolnshire
Poacher cheese, pickled mushroom 180 kcal

ChalkStream trout rillettes, creme fraiche,
Paul Rhodes' Greenwich Rye 483 kcal

Salad of mixed leaves, house dressing (VG) 217 kcal

Harissa roast squash, lentils, London ricotta,
pumpkin seed pesto (V) 324 kcal

Finest British charcuterie from Cobble Lane 149 kcal

Selection of British cheese from Paxton and Whitfield's,
London's oldest cheese shop 286 kcal

Antipasti selection from Belazu of Greenford (V) 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal

A selection of sweet treats by Sally Clarke Bakery - 475 kcal

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026 .

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026 .

v - Vegetarian
vg - Vegan
gf - Gluten Free

COLD FORK LUNCH BUFFET

(minimum order of 20)

£36.50;

with optional dessert £43.00

BUFFET PROTEIN

Company of Cooks signature sausage roll, Lincolnshire

poacher & Marmite 391 kcal

Cobble Lane nduja Scotch egg 500 kcal

Air dried beef, crostini, goat's curd 278 kcal

Chalk stream trout rillette, horseradish 507 kcal

H. Forman & Son beetroot cured salmon, fennel & green apple salad 258 kcal

Spring pea & asparagus quiche, seasonal leaves, house vinaigrette 369 kcal

Symplicity plant-based burger VE 345 kcal

Seasonal vegetable crudites with green goddess dip VE 277 kcal

FUTURE 50 BUFFET SALADS

Raw and roasted Waste Knot beetroot salad, toasted seeds, coarse grain

mustard & balsamic 649 kcal

Pea, broad bean and asparagus salad with toasted buckwheat 310 kcal

Jewelled cous-cous salad, pomegranate, pistachio, citrus & soft herbs 295 kcal

Roasted broccoli miso Caesar salad 223 kcal

Spring squash & courgette salad, spelt, spinach and balsamic 276 kcal

BUFFET DESSERT

Waste Knot apple & berry compote, oat & tonka spiced crumble,

crème anglaise 805 kcal

Lemon curd Eton mess, edible flowers 624 kcal

Plant based tiramisu VE 374 kcal

Vanilla panna cotta, raspberry sauce 457 kcal

Seasonal fruit platter VE 107 kcal

British cheese plate V 292 kcal

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.





v - Vegetarian
vg - Vegan
gf - Gluten Free

HOT FORK LUNCH BUFFET

(minimum order of 40)
All menus £30.95

MENU 1

Coq au Vin, Cobble Lane pancetta, potato puree 516 kcal
Seasonal fish pie, leeks, creamed potato, herb crumb 703 kcal
White bean, pea & broad bean ragout, olive oil mash 190 kcal
Raw and roasted Waste Knot beetroot salad, toasted seeds 649 kcal
Waste Knot apple & berry compote, oat & tonka spiced crumble, creme anglaise 805 kcal

MENU 2

Slow cooked shoulder of lamb, roast spiced chickpea salad, cucumber yoghurt, flatbread 768 kcal
Line caught roasted cod fillet, white beans, parsley 302 kcal
Miso-glazed aubergine, vegan feta, spiced granola 416 kcal
Smoked chilli-honey roast squash, chickpea and preserved lemon 218 kcal
Lavender & passionfruit pannacotta, house shortbread 428 kcal

MENU 3

H.G Walter pork belly, chorizo stew and salsa verde 626 kcal
Grilled salmon fillet, broccoli, romesco sauce, gremolata 365 kcal
Ricotta tortellini, pea puree, mint & olive oil 707 kcal
Pea, broad bean and asparagus salad with toasted buckwheat 310 kcal
Plant based tiramisu 374 kcal VE

MENU 4

Cobble Lane nduja chicken thighs, La Latteria bocconcini, tomato, pesto 551 kcal
Seared seabream, herbed lentils, braised fennel, green herb relish 420 kcal
Red Thai curry, squash, bamboo shoots, lime & fragrant jasmine rice 300 kcal
Roasted broccoli miso Caesar salad 220 kcal
70% Chocolate cremeau 311 kcal

ADD ONS

Artisan breadbasket by Paul Rhodes of Greenwich, whipped butter V 440 kcal
British cheese plate by Paxton & Whitfield, chutney & oat crackers V 286 kcal
Seasonal fruit platter VE 127 kcal

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.

v - Vegetarian
vg - Vegan
gf - Gluten Free

NIBBLES
4 FOR £10.45
(minimum order of 30)

Cornish sea salt popcorn VE 129 kcal

Sea salt crisps VE 150 kcal

Montgomery Cheddar straws V 149 kcal

House spiced nuts VE 303 kcal VE

Stuffed Gordal olives with oregano VE 64 kcal

Belazu chilli mixed olives VE 64 kcal

Pecorino and truffle nuts V 318 kcal

Iced raw seasonal vegetables, green goddess dip VE 277 kcal



Allergen information and alternatives are available upon request.
All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.

v - Vegetarian
vg - Vegan
gf - Gluten Free

CANAPÉS

(minimum order of 40)
Choose 3 for £18.85
4 for £24.00

MEAT

- Chicken Yakitori skewer with spring onions 121 kcal
- Sticky pork belly brioche, caramelised onion, puffed pork crackling 162 kcal
- Mac n cheese bites, Cobble Lane nduja honey 110 kcal
- Cobble Lane Coppa, ripe melon, aged balsamic 74 kcal
- Free range pork sausage roll, fennel seed and Maldon salt 102 kcal

FISH

- Whipped smoked salmon mousse, vol au vent, keta, fennel pollen 118 kcal
- Sashimi grade tuna with dashi, avocado, wasabi, furikake 86 kcal
- Ceviche of seabream, tiger’s milk, cucumber, pink onions 78 kcal
- Smoked cod’s roe taramasalata, seeded cracker, dill 112 kcal
- Hampshire Chalk Stream trout, crème fraiche, caviar 91 kcal

PLANT

- Heritage beetroot tartar, citrus, red veil sorrel V 68 kcal
- London ricotta, confit datterini tomato, black olive cracker 101 kcal
- Crushed English pea, broad bean and edamame with Golden Cross goat’s cheese, savoury seed granola 78 kcal
- Teriyaki glazed shitake mushrooms, pickled ginger, toasted sesame VE 64 kcal
- Wild mushroom croquettes, mushroom ketchup, truffle dust VE 96 kcal

SWEET

- Torched lemon meringue tartlet 93 kcal
- Almond and raspberry financier, white chocolate ganache 107 kcal
- Caramelised pineapple tarte tatin, Chantilly cream, crispy pineapple 127 kcal
- Strawberry cheesecake with basil 104 kcal
- Dark chocolate and tofu mousse, salted caramel, chocolate popping candy VE 128 kcal

Allergen information and alternatives are available upon request.
All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.
All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.





v - Vegetarian
vg - Vegan
gf - Gluten Free

BOWL FOOD

(minimum order of 40)
Choose 3 for £25.50
4 for £34.00

MEAT

- Miso pork cheeks, dressed leeks, green apple 356 kcal
- Cobble Lane Coppa, ripe melon, balsamic pearls 118 kcal
- Buttermilk fried chicken, gochujang, rainbow slaw 465 kcal
- Roasted rump of Texel lamb, aubergines, piquillo pepper, basil 389 kcal
- Crispy duck, watermelon salad, cashew nuts 279 kcal
- Cider braised ham hock, soft boiled egg, pea & watercress salad 654 kcal

FISH

- Charred Chalk Stream trout, crushed Jersey Royals, fennel 220 kcal
- Herb crusted hake, white beans, Cobble Lane chorizo 482 kcal
- Confit Chalk Stream trout, broad beans, peas and mint, citrus dressing 262 kcal
- H. Forman & Son London cure salmon, horseradish buttermilk, pickled cucumber, sea vegetables 298 kcal
- Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

PLANT

- Heritage tomato, salmorejo dressing, basil V 124 kcal
- English asparagus, soft boiled egg, Old Winchester V 236 kcal
- Coal-roasted heritage carrots, cherry molasses, toasted hazelnuts, crematta 297 kcal
- Spring vegetable risotto, roast tomato, basil oil 557 kcal
- Spiced aubergine salad, confit tomato, plant based straciatella, basil VE 266 kcal
- Salt baked beets, whipped London ricotta, chilli honey, toasted seeds V 302 kcal

SWEET

- Buttermilk panna cotta, blueberries 467 kcal
- Lemon posset, mixed berries, almond shortbread 562 kcal
- Gooseberry & elderflower crumble, crème anglaise 416 kcal
- Brownie & white chocolate mousse, salted caramel 489 kcal
- Dark chocolate pot, raspberries, crème fraiche 397 kcal
- Brioche summer pudding open sandwich, vanilla ice cream 305 kcal

Allergen information and alternatives are available upon request.
All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.

FOOD STATIONS

ARANCINI (Minimum order of 30) £24

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup VE

Butternut squash and sage, sage puree V

Sundried tomato and basil arancini, nut free pesto V

Lemon and Parmesan arancini, chive crème fraiche V

Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex

COBBLE LANE CURED MEATS (Minimum order of 40) £25

A selection of the finest Charcuterie made in London from Cobble Lane of
Islington,

served with house pickles and sourdough breads

Fennel salami

Capocollo

Spicy nduja

Lomo pork loin

House pickles

Sourdough bread

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

PAXTON & WHITFIELD CHEESE (Minimum order of 40) £26.00

A selection of the finest British cheese from London's oldest cheese shop,
served with chutneys and cheese biscuits

Oglesfield 86 kcal

Cotehill blue 80 kcal

Baron Bigod 73 kcal

Lincolnshire poacher 89 kcal

Ashcombe 77 kcal

Beetroot horseradish chutney 31 kcal

Spiced plum chutney 20 kcal

Caramelised onion chutney 13 kcal

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.

H. FORMAN & SON SMOKED AND CURED SALMON CARVERY (Minimum order of 80) £26

A selection of finest cured and smoked salmon from H Forman & Son East
London smokery, served with blinis, crème fraiche and lemon

Beetroot cured Scottish salmon

Wasabi ginger cured salmon London cured smoked

Double hot smoked salmon

Recommended wine pairing:
Ridgeview Fitzrovia Rosé, Sussex

DESSERT FOOD STATION (Minimum order of 5) £15

Macarons

A selection of flavoured macarons including:
Pistachio Chocolate, Salted caramel, Mango, Passionfruit

Eton mess dessert station

Let our pastry chef customise your Eton Mess. Choose from a variety of
meringues, curds, vanilla or chocolate cream, fresh fruits, finishing with coulis and
crispies

Meringue - vanilla, lemon, raspberry

Whipped honey cream, Chantilly cream, Chocolate cream,

Passionfruit curd

Fresh berries – raspberries, strawberries, blackberries, blueberries

Coulis and crispies - raspberries, mango, yoghurt, popping candy, cocoa nibs

Cheese station £16 per person

INTERNATIONAL FOOD

STREET FOOD PACKAGES

£32.50 per person

Chicken Parmigiani, 24-hour tomato fritarda with fettuccini
Slow cooked beef stroganoff and saffron rice
Moussaka, charred aubergine, Greek oregano, nutmeg
and feta sauce
Allotment slaw, butternut squash, crispy kale, toasted seeds
Swedish meatballs, crushed new potatoes
Chorizo and vegetable cassoulet
Hand crafted Montgomery cheddar, baby spinach
and red onion quiche
Great British pavlova, Olympic meringue, strawberry jam,
caramelised hazelnuts
Pastel de nata

OLYMPIAN BUFFET

£36.00 per person

Low carbon/mood food

Chalk stream trout with lentil, sauerkraut
and ginger cassoulet
Poached lemon and sage chicken, black eyed
beans and sweetcorn roast
House smoked Cornish mackerel, kimchi and baked rice
Indian squash and dhal cottage pie
Beef and beans chilli and smoked chipotle
Turkey and leak burger, cranberry yoghurt,
sweet potato wedges
Char grilled summer vegetables, toasted walnuts, saffron
and hot honey dressing
Chicken satay caser salad, crushed peanuts
and pomegranate
Stir-fried tender stem broccoli with coconut shavings
and 'no avocado'



Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.

v - Vegetarian
vg - Vegan
gf - Gluten Free

DELEGATE PACKAGES

BRONZE

(Price based on 100-1000 delegates)

£95.00 per person

ON ARRIVAL

Tea and coffee
Homemade lemonade
Seasonal fruit infused water
Still and sparkling water

BREAKFAST

A selection of soft white, wholemeal, seeded baps, choose 3 Portobello mushroom, spinach, tomato and mushroom ketchup VE 472 kcal

Free range egg muffin, sriracha V 309 kcal

Hashbrown and Berkswell cheese V kcal

Dry cured bacon, HP sauce 512 kcal

London sausage, HP sauce 556 kcal

LUNCH

A selection of freshly prepared sandwiches with cheese board, fruits,snacks, crudites and dips Mature Cheddar ploughman's V 214 kcal

Free range egg mayonnaise, watercress V 220 kcal

Smoked salmon and cream cheese 180 kcal

Chicken and sweetcorn, mayonnaise 233 kcal

Falafel and sweet potato wrap VE 108 kcal

Selection of cheeses from the British Isles V 286 kcal

Seasonal fruit selection VE 38 kcal

Crisps and popcorn VE 84 kcal

Raw vegetables with romesco, hummus and cucumber yoghurt V 274 kcal

AFTERNOON SNACK

Quinoa, nut and cocoa energy balls VE 365 kcal

Seasonal fruit skewers VE 60 kcal

Tea and coffee Still and sparkling mineral water

LATE AFTERNOON

Selection of 4

Cornish sea salt popcorn 129 kcal

Sea salt crisps 150 kcal

Montgomery cheddar straws 149 kcal V

House spiced nuts 303 kcal VE

Stuffed Gordal olives with oregano 64 kcal VE

Belazu chilli mixed olives 64 kcal VE

Pecorino and truffle nuts 318 kcal VE

Iced raw seasonal vegetables, green goddess dip 277 kcal VE

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.

v - Vegetarian
vg - Vegan
gf - Gluten Free

DELEGATE PACKAGES

SILVER

(Price based on 100-1000 delegates)

£125.00 per person

ON ARRIVAL

Tea and coffee
Homemade lemonade
Seasonal fruit
Still and sparkling water

BREAKFAST

A selection of soft white, wholemeal, seeded baps, choose 3 Portobello mushroom, spinach, tomato and mushroom ketchup VE 472 kcal
Free range egg muffin, sriracha V 309 kcal
Hashbrown and Berkswell cheese V kcal
Dry cured bacon, HP sauce 512 kcal
London sausage, HP sauce 556 kcal

EARLY AFTERNOON

A selection of freshly prepared sandwiches with cheese board, fruits, snacks, crudites and dips Mature Cheddar ploughman's V 214 kcal
Free range egg mayonnaise, watercress V 220 kcal
Smoked salmon and cream cheese 180 kcal
Chicken and sweetcorn, mayonnaise 233 kcal
Falafel and sweet potato wrap VE 108 kcal
Selection of cheeses from the British Isles V 286 kcal
Seasonal fruit selection VE 38 kcal
Crisps and popcorn VE 84 kcal
Raw vegetables with romesco, hummus and cucumber yoghurt V 274 kcal

LATE AFTERNOON

Please choose 4 items
Cornish sea salt popcorn 129 kcal
Sea salt crisps 150 kcal
Montgomery cheddar straws 149 kcal V
House spiced nuts 303 kcal VE
Stuffed Gordal olives with oregano 64 kcal VE
Belazu chilli mixed olives 64 kcal VE

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.



LUNCH

PROTEINS

Cumberland sausage roll with English apple & sage 694 kcal
Cobble Lane nduja Scotch egg 500 kcal
Lebanese 7 spice chicken breast 139 kcal
ChalkStream trout rilette, horseradish 507 kcal
London cured salmon, apple, fennel, watercress 378 kcal
Vegan sausage roll with roast portobello & porcini mushroom, puy lentils & miso 573 kcal
Beetroot falafel, fig leaf hummus, house pickles, seeded bun VG 403 kcal

SALADS

Roasted sweet potato, edamame, grilled peppers, toasted seeds (VG) 215 kcal
Shaved fennel, orange, dill and pomegranate, dukkha (VG) 187 kcal
Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs (VG) 215 kcal
Spelt and Khorasan tabbouleh with tomatoes, pomegranate, cashew nuts (VG) 187 kcal
Grilled courgette, British halloumi, lentils, rocket, pumpkin seeds (V) 227 kcal

DESSERTS

Lemon curd and blueberry cheesecake (V) 440 kcal
Lemon posset, summer berries (V) 542 kcal
Gooseberry fool, almond shortbread (V) 350 kcal
Dark chocolate mousse (V) 523 kcal
Cherry, pistachio and white chocolate pavlova (V) 321 kcal
Seasonal fruit platter (VG) 107 kcal

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.

v - Vegetarian
vg - Vegan
gf - Gluten Free

DELEGATE PACKAGES

GOLD

(Price based on 100-1000 delegates)

£145.00 per person

ON ARRIVAL

Tea and coffee

Homemade lemonade

Seasonal fruit

Still and sparkling water

BREAKFAST

Breakfast bowl selection, 2 per person

Full English breakfast 828 kcal

Shakshuka (V) 349 kcal

Greek yoghurt, seasonal fruit, chai granola, bee pollen (V) 277 kcal

Coconut yoghurt, raspberry and hibiscus, chai granola (VG) 267 kcal

LUNCH

London Larder Buffet

Rare roast beef from HG Walter, rocket, Lincolnshire Poacher cheese, pickled mushroom 180 kcal

ChalkStream trout rillettes, creme fraiche, Paul Rhodes' Greenwich Rye 483 kcal

Salad of mixed leaves, house dressing (VG) 217 kcal

Harissa roast squash, lentils, London ricotta, pumpkin seed pesto (V) 324 kcal

Finest British charcuterie from Cobble Lane 149 kcal

Selection of British cheese from Paxton and Whitfield's, London's oldest cheese shop 286 kcal

Antipasti selection from Belazu of Greenford (V) 131 kcal

Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal

A selection of sweet treats by Sally Clarke Bakery 475 kcal

AFTERNOON SNACK

Quinoa, nut and cocoa energy balls (VG) 365 kcal

Seasonal fruit skewers (VG) 60 kcal

Tea and coffee

Still and sparkling water

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.

EVENING

Canape selection of 3

MEAT

Sticky pork belly brioche, caramelised onion, puffed pork crackling 162 kcal

Aged beef tartar, confit egg yolk, horseradish, cornichon Cobble Lane Coppa,
ripe melon, aged balsamic 74 kcal

Free range pork sausage roll, fennel seed and Maldon salt 102 kcal

FISH

Whipped smoked salmon mousse, vol au vent, keta, fennel pollen 118 kcal

Sashimi grade tuna with dashi, avocado, wasabi, furikake 86 kcal

Ceviche of seabream, tigers' milk, cucumber, pink onions 78 kcal

Smoked cod's roe tarama, seeded cracker, dill 112 kcal

Hampshire Chalk Stream trout, crème fraiche, caviar 91 kcal

PLANT

Heritage beetroot tartar, citrus, red veil sorrel V 68 kcal

London ricotta, confit datterini tomato, black olive cracker 101 kcal

Crushed English pea, broad bean and edamame with Golden Cross goats'
cheese, savoury seed granola 78 kcal

Teriyaki glazed shitake mushrooms, pickled ginger, toasted sesame
VE 64 kcal

Wild mushroom croquettes, mushroom ketchup, truffle dust VE 96 kcal

SWEET

Torched lemon meringue tartlet 93 kcal

Almond and raspberry financier, white chocolate ganache 107 kcal

Caramelised pineapple tart tatin, Chantilly cream, crispy pineapple 127 kcal

Strawberry 'cheesecake' with basil 104 kcal

Dark chocolate and tofu mousse, salted caramel, chocolate popping candy
VE 128 kcal

FINE DINING

Minimum order 60
£65.00 for 2 courses
£75.00 for 3 courses

TO START

- H. Forman & Son London cure salmon, pickled cucumber, avocado, ponzu dressing 346 kcal
- Chalk stream trout rillette, dill potato pancake, pickled radish 496 kcal
- Crispy duck, watermelon salad, toasted cashews 337 kcal
- Smoked chicken Caesar salad, old Winchester, sourdough croutes
- Charred 'Wye Valley' asparagus, pecorino arancini, rapeseed emulsion
- Grilled green onions, romesco sauce, straciatella, sourdough crumbs VE 407 kcal
- Heritage tomato, Dorstone goat's cheese, kalamata olive, basil V 403 kcal

TO FOLLOW

- Roast hake, white bean ragout, tender stem broccoli, saffron aioli 433 kcal
- Poached sea trout, crushed new potatoes, samphire, sauce vierge 574
- Confit Shetland salmon, crushed potatoes, roasted piquillo peppers, citrus dressing, shaved fennel 698 kcal
- Rump of lamb, summer vegetables, minted yoghurt, basil oil 685 kcal
- Poached sage and lemon free range chicken, fondant potato, kent tender stem broccoli, sauce Charon
- Slow cooked beef brisket, prawn ravioli, pomme mousseline, bone marrow butter
- Roast squash gnocchi, charred cabbage, sage cream with crispy shallots
- Graffiti aubergine, white miso, confit peppers, courgettes, citrus dressing VE 465kcal

TO FINISH

- Apricot and almond tart, clotted cream 791 kcal
- Buttermilk pannacotta, blueberries 467 kcal
- Cherry, pistachio and white chocolate pavlova 334 kcal
- Dark chocolate tart, raspberries, crème fraiche 645 kcal *** chocolate mousse
- English strawberries, clotted cream, basil, almond shortbread 448 kcal
- Gooseberry and elderflower fool, sable Breton 610 kcal
- Gooseberry crumble, crème anglaise 534 kcal

SELECTION OF TEA & CAMINO COFFEE

Allergen information and alternatives are available upon request.
All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.



DRINKS LIST



WHITE WINE


= Vegan


= Organic


= Sustainable


= Biodynamic

Pardina/Chardonnay ‘El Zafiro’ 2020  **£28.00**
Extremadura, Spain | 12%
A fresh and lively white that combines the local Pardina grape variety with the renowned and supple Chardonnay.

Boatmans Drift Chenin Blanc 2022  **£29.00**
Western Cape, South Africa | 12%
A pale lemon in colour with a bouquet of apple and white flowers. The palate is crisp with notes of white peach, mango and guava and a fresh and zesty acidity.

Sauvignon Blanc, Ojo Rojo 2022  **£31.00**
Central Valley, Chile | 12.5%
This fresh and juicy Sauvignon Blanc has soft aromas of light citrus fruit and a palate with vibrant notes lemon and lime with hints of tomato leaf.

Catarratto ‘Contrade Bellusa’ 2019   **£55.00**
Sicily, Italy | 12.5%
The palate is crisp and balanced, evocative notes of Sicilian melon, white blossom and grapefruit are in abundance with a citrus acidity and a subtle mineral complexity on the finish.

Sauvignon Blanc, Havoc & Harmony Marlborough 2022  **£38.00**
Marlborough, New Zealand | 11%
Sourced from young vines from the Wairau region, a typically vibrant aroma of ripe gooseberries, herb and nettle aromas to accentuate the Marlborough calling card.

ROSE WINE

Jardins de Gascogne, Plaimont 2021   **£28.00**
Languedoc, France | 12.5%
This is a delicate salmon pink rosé made by the ‘saignée’ method. Dry with vibrant summer fruits on the palate, and a refreshing and crisp acidity.

Lisboa Touriga Nacional Rosado Casa do Lago 2022   **£34.00**
Lisboa, Portugal | 12.5%
A bright salmon pink rosé from the cool Atlantic influenced vineyards of Extremadura. The Touriga Nacional gives a perfumed aroma with an instant hit of strawberries on the nose with a background of red summer fruits.

RED WINE


= Vegan


= Organic


= Sustainable


= Biodynamic

Tempranillo/Shiraz ‘El Zafiro’ 2019  **£28.00**
Extremadura, Spain | 13.5%
From the high Sierras of southwestern Spain this inspired blend combines the cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz.

Ojo Rojo Merlot 2022   **£29.00**
Central Valley, Chile | 13%
Made with destemmed grapes and moderate fermentation temperatures for optimum fruit character yet a supple structure. A wine of medium intensity with black and red fruit and a round well-balanced palate.

Impressionist Cosmic Cloud Shiraz 2022   **£51.00**
Western Cape, South Africa | 12.5%
A bright and bold Shiraz from the Western Cape with notes of ripe blackberries, plum and damson. Sweet spice combines with the juicy fruit to produce an eminently drinkable wine.

Whale Point Pinot Noir 2021 **£52.00**
Macedonia | 12.5%
The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine. The finish is long and smooth with the red cherry and raspberry notes lingering on the palate.

Contrade Bellusa, Nero d’Avola, Sicilia DOC Organic 2021 **£54.00**
Sicily, Italy | 14%   
A rich, ruby red in colour with violet reflections and a pronounced nose of dark cherries and bramble fruits. The palate is medium bodied with juicy flavours of cherry jam, raspberries, and a spicy finish.

BUBBLES


= Vegan


= Organic


= Sustainable


= Biodynamic

Prosecco Spumante Extra Dry ‘Borgo del Col Alto’ NV   **£58.00**
Veneto, Italy | 11%
This prosecco has a complex bouquet with fruity notes of peach, green apple and scents of acaia and lilac. Fresh and light palate balanced with acidity and a nice medium body and full bubbles which carries the fresh flavours on the finish.

Cremant D’Alsace Brut Jean Baptiste Adam N.V.    **£58.00**
Champagne, France | 12%
This Cremant d’Alsace is a traditional method blend of Pinot Blanc, Pinot Auxerrois and Pinot Noir. Pale lemon in colour with a delicate mousse, this wine has a highly expressive nose of stone fruits and white flowers.

Ridgeview Bloomsbury English Sparkling Wine N.V   **£78.00**
East Sussex, England | 12%
Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon and honey. Chardonnay dominance brings finesse, along with crisp freshness. The Pinots add depth and character leading to a beautifully balanced finish.

Champagne De Malherbe Brut N.V.    **£90.00**
Champagne, France | 12%
A soft and well rounded Champagne that exhibits typical attractive brioche aromas with hints of red fruits and citrus. The extended maturation on the lees gives a supple balance, with a hint of minerality that makes this wine a classic example of regional terroir.

Laurent Perrier La Cuvée Brut N.V.   **£158.00**
Champagne, France | 12%
A perfumed nose with hints of citrus and white fruits. Fresh and easy on the palate, with a creamy mousse and notes of honeysuckle, ripe peach, citrus and a slight toasty note on the finish.

Laurent-Perrier Cuvée Rosé Champagne N.V.   **£231.00**
Champagne, France | 12%
Characterised by its ripe red fruit, high intensity and freshness, the Cuvée Rosé is acknowledged for its consistency and quality ensured at every stage from the meticulous sorting of grapes and using the rare technique of ‘saignee’ where the wine is kept on skins for 3 days.The nose is fragrant with fresh strawberries, raspberries and wild cherries.

COCKTAIL PITCHERS

- Classic Pimm’s**
Pimm’s No. 3, cloudy apple juice in a highball, with classic garnish. Serves 4.

Aperol Spritz
Aperol, prosecco, soda. Serves 4.

Aperol Grapefruit Spritz
Aperol, , grapefruit soda, orange peel. Serves 4.

Strawberry Mojito
Rum, lime juice, ginger beer. Serves 6.

Gin Lemonade
Sloe Gin, lemon juice, soda water. Serves 10.

Passion fruit martini
Vodka, passoa, lime juice, sugar syrup, prosecco, passion fruit. Serves 10
- £37.00

£37.00

£35.00

£50.00

£39.00

£80.00

MOCKTAILS

- Virgin Strawberry Mojito**
Strawberries, lime, mint, sugar, soda. Serves 6

English Garden
Cucumber, basil, elderflower, cloudy apple juice. Serves 5

George’s homemade lemonade
George is our head of hospitality here at Host Olympia. Combining freshly juiced lemons and ginger with mint leaves and a homemade sugar syrup, this is the perfect non alcoholic option for your drinks packages! Serves 5

Berry Iced Tea
1L. Serves 5
- £30.00

£31.50

£16.00

£16.00



SPARKLING WINES


= Vegan


= Organic


= Sustainable


= Biodynamic

NO/LOW
All the flavour, none (or less) of the alcohol. Our range of no- and low-alcohol drinks delivers great taste without compromise—perfect for mindful sipping, any time.

Wild Life Botanicals Sparkling Nude   **£35.00**
Cornwall, England | 0.5%
Sparkling Nude is a crisp, dry, and elegant pour with delicate notes of white peach, apricot, and fresh citrus. Infused with a unique blend of vitamins, minerals, and botanicals—including lemon balm, damiana, and rosemary—this refreshing fizz delivers not only flavour but also wellness.

Wild Life Botanicals Sparkling Blush    **£35.00**
Cornwall, England | 0.5%
Wild Life Blush has a soft fruity nose filled with aromas of wild strawberry and blossom, followed by a notably rounded, mineral palate evoking rosehip tea, strawberries and cream, and Cornish orchard fruits such as crab apple and red apple.

Noughty Sparkling Chardonnay   **£32.00**
Murcia, Spain | 0.5%
Wild Life Blush has a soft fruity nose filled with aromas of wild strawberry and blossom, followed by a notably rounded, mineral palate evoking rosehip tea, strawberries and cream, and Cornish orchard fruits such as crab apple and red apple.

STILL WINES


= Vegan


= Organic


= Sustainable


= Biodynamic

NO/LOW
All the flavour, none (or less) of the alcohol. Our range of no- and low-alcohol drinks delivers great taste without compromise—perfect for mindful sipping, any time.

Doppio Passo Bianco  **£35.00**
Puglia, Italy | 0.5%
Primitivo grapes benefit from warm climate with plenty of rain as well as long hours of sunshine and soil that contains limestone, clay or sandstone. The grapes are harvested at two different times: one part when full ripeness is reached, the other as a later harvest. The result is a soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours and an appealing structure with soft tannin and acidity.

Doppio Passo Tinto  **£35.00**
Puglia, Italy | 0.5%
Primitivo grapes benefit from warm climate with plenty of rain as well as long hours of sunshine and soil that contains limestone, clay or sandstone. The grapes are harvested at two different times: one part when full ripeness is reached, the other as a later harvest. The result is a soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours and an appealing structure with soft tannin and acidity.

PIMP MY GIN

Package serves 150 drinks
£1420

The perfect package to entice clients on to your stand - allow them to make their own perfect G&T with our wide selection of mixers and botanicals. Everything served either from one of our bar counters or from our drinks bicycle!

Selection of tonics and mixers

Selection includes: Indian tonic, pomelo & pink pepper tonic, blood orange & elderflower tonic, grapefruit & rosemary tonic, crafted lemonade

Botanicals

Selection includes: Fresh herbs, grapefruit, lemon, lime, cucumber ribbons, rhubarb, juniper berries, blood orange, pink peppercorn, rose petals

PACKAGED BEER & CIDER

Peroni Nastro Azzurro	330ml	5.1% abv	£6.30
Birra Moretti	330ml	5.1% abv	£6.30
Camden Pale Ale	330ml	4.3% abv	£6.30

SOFT DRINKS

Orange, cranberry, apple, tomato	1ltr	£4.50
Sparkling Elderflower	1ltr	£5.80
Harrogate Still and Sparkling Water	750ml	£4.15
Harrogate Still and Sparkling Water	330ml	£2.65
Tonics & Mixers	200ml	£2.65

Allergen information and alternatives are available upon request.

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.

HOST
OLYMPIA

FOOD ALLERGIES

We provide allergen information on the 14 major allergens. Speak with your event manager and details of allergens in any of our dishes can be provided for your consideration.

CONTACT

Please contact our Sales and Events team who will be happy to assist with your order:

info@host-olympia.london

All menu items are subject to minimum orders and can be adapted in keeping with all event requests and government guidelines.

All prices are quoted per person unless otherwise stated and are subject to VAT.
Pricing is accurate at time of publishing; April 2025 valid until Mar 2026.