



HOST
OLYMPIA

HOSPITALITY MENU



ABOUT US

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 organisers and visitors alike.

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.

BREAKFAST

Selection of tea:

Camino filter coffee and biscuits £3.95

BAKERY GOODS

(minimum order of 15)

£7.50

A selection of mini pastries:

Pain au chocolate 353 kcal

Pain au raisin 428 kcal

Cinnamon bun 449 kcal

Plain croissant 339 kcal

Almond croissant 423 kcal

Mini muffins

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

Buttermilk pancakes, smashed avocado, tomato jam (V) 294 kcal £7.50

Shakshuka (V) 349 kcal £7.50

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

BREAKFAST BAPS

(minimum order of 20)

£6.25

A selection of soft white, wholemeal, seeded baps:

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Free range egg muffin, sriracha (V) 309 kcal

Portobello mushroom, spinach, tomato and mushroom ketchup (VE) 471 kcal

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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

Shakshuka £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

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LUNCH

TRADITIONAL SANDWICH WORKING LUNCH

(minimum order of 20)
£14.95

Selection of pre-packaged sandwiches, wraps and rolls
Sample selection:

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

Seasonal fruit, bottled water and crisps/energy bar

GOURMET SANDWICH WORKING LUNCH

(minimum order of 20)

A selection of freshly prepared sandwiches with cheese board, fruitsnacks
£27.95

Chicken and sweetcorn mayonnaise 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

LONDON LARDER BUFFET

(minimum order of 40)
£35.95

A buffet of seasonal dishes full of ingredients procured from the UK's finest's supplier:

Rare roast beef, rocket, Lincolnshire
Poacher cheese, pickled mushroom 180 kcal
ChalkStream trout rilletes, creme fraiche,
rye bread 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 149 kcal
Selection of finest British cheese 286 kcal
Antipasti selection (V) 131 kcal
Artisan breads 277 kcal
A selection of sweet treats 475 kcal

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COLD FORK LUNCH BUFFET

(minimum order of 20)

£36.50; with optional dessert £43.00

BUFFET PROTEIN

Olympia signature sausage roll, Lincolnshire poacher and marmite 391 kcal

Nduja Scotch egg 500 kcal

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

Chalk stream trout rilette, horseradish 507 kcal

Beetroot cured salmon, fennel and green apple salad 258 kcal

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

Plant-based burger (VE) 345 kcal

FUTURE 50 BUFFET SALADS

Raw and roasted beetroot salad, toasted seeds, coarse grain mustard and balsamic 649 kcal

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

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

Roasted broccoli miso Caesar salad 223 kcal

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

BUFFET DESSERT

Apple and berry compote, oat and tonka spiced crumble, crème anglaise 805 kcal

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

Finest British cheese plate (V) 292 kcal

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HOT FORK LUNCH BUFFET

(minimum order of 40)

All menus £30.95

MENU 1

Coq au Vin, pancetta, potato puree 516 kcal
Seasonal fish pie, leeks, creamed potato, herb crumb 703 kcal
White bean, pea and broad bean ragout, olive oil mash 190 kcal
Raw and roasted beetroot salad, toasted seeds 649 kcal
Apple and berry compote, oat and 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 and passionfruit pannacotta, house shortbread 428 kcal

MENU 3

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

MENU 4

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

ADD ONS

Artisan bread basket with whipped butter (V) 440 kcal
Finest British cheese plate, chutney and oat crackers (V) 286 kcal
Seasonal fruit platter (VE) 127 kcal

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NIBBLES

4 FOR £10.45
(minimum order of 30)

Cornish sea salt popcorn (VE) 129 kcal

Sea salt crisps (VE) 150 kcal

Olympia Cheddar straws (V) 149 kcal

House spiced nuts (VE) 303 kcal

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

DID YOU KNOW?

By choosing a plant-based option, the meal's overall carbon footprint is reduced by approximately 46%

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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, nduja honey 110 kcal

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

Chalk Stream trout, crème fraiche, caviar 91 kcal

PLANT

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

Crushed English pea, broad bean and edamame with 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

Strawberry cheesecake with basil 104 kcal

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

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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

Coppa, ripe melon, balsamic pearls 118 kcal

Buttermilk fried chicken, gochujang, rainbow slaw 465 kcal

Roasted rump of lamb, aubergines, piquillo pepper, basil 389 kcal

Crispy duck, watermelon salad, cashew nuts 279 kcal

Mackerel, broad beans, peas and 654 kcal

FISH

Charred Chalk Stream trout, crushed Jersey Royals, fennel 220 kcal

Herb crusted hake, white beans, chorizo 482 kcal

Mackerel, broad beans, peas and mint, citrus dressing 638 kcal

Cured salmon, horseradish buttermilk, pickled cucumber, sea vegetables 298 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

SWEET

Buttermilk panna cotta, blueberries 467 kcal

Lemon posset, mixed berries, almond shortbread 562 kcal

Gooseberry and elderflower crumble, crème anglaise 416 kcal

Dark chocolate pot, raspberries, crème fraiche 397 kcal

Eton mess with seasonal fruit 1106 kcal

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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

CURED MEATS SELECTION

(Minimum order of 40)
£25

Served with house pickles and sourdough breads

Fennel salami
Capocollo
Lomo pork loin
House pickles
Mixed bread

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

PAXTON AND WHITFIELD CHEESE

(Minimum order of 40)
£26.00

A selection of the finest British cheese served with chutneys and cheese biscuits

Oglesfield 86 kcal
Cotehill blue 80 kcal
Lincolnshire poacher 89 kcal
Spiced plum chutney 20 kcal
Caramelised onion chutney 13 kcal

Recommended wine pairing: Château Le Gardera, Bordeaux Supérieur

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SMOKED AND CURED SALMON CARVERY

(Minimum order of 80)
£26

Served with blinis, crème fraiche and a 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

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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

Indian squash and dhal cottage pie

Beef and beans chilli and smoked chipotle

Turkey and leak burger, cranberry yoghurt, sweet potato wedges

Char grilled root vegetables, toasted walnuts, saffron and hot honey dressing

Korean chicken pak choi salad, radish and kimchi

Roasted tender stem broccoli with coconut shavings and 'no avocado'

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TASTE OF BRITAIN

(Minimum order of 80)
£40

Mini battered Fish and Chip cones 260 kcal
Served with tartare sauce

Coronation chicken sliders 140 kcal
Served on a brioche bun

Ploughman's scone 459 kcal
Cheddar scone with chutney and cornichons

Traditional scones 768 kcal
Served with clotted cream and strawberry jam

Meantime Lager and IPA on draught

Pimms pitcher
Pimms No.1, lemonade, mint, cucumber, orange and strawberries

FANCY A LITTLE EXTRA?

Ridgeview Bloomsbury English Sparkling Wine N.V. - £72
East Sussex, England | 12%

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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
Dry cured bacon, HP sauce 512 kcal
London sausage, HP sauce 556 kcal
Sourdough smashed avocado with pomegranate 817 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
Coronation chicken and roquette 993 kcal

Selection of cheeses from the British Isles (V) 286 kcal
Seasonal fruit selection (VE) 38 kcal
Crisps and spiced nuts (VE) 84 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

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LATE AFTERNOON

Selection of 4

Cornish sea salt popcorn 129 kcal
Sea salt crisaps 150 kcal
Montgomery cheddar straws (V) 149 kcal
House spiced nuts (VE) 303 kcal
Stuffed Gordal olives with oregano (VE) 64 kcal
Mixed olives (VE) 64 kcal

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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 ketchup (VE) 472 kcal
Free range egg muffin, sriracha (V) 309 kcal
Hashbrown and Berkswell cheese (V)
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

LATE AFTERNOON

Please choose 4 items

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

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LUNCH

PROTEINS

Cumberland sausage roll with English apple and sage 694 kcal
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 and porcini mushroom, puy lentils and 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, halloumi, lentils, rocket, pumpkin seeds (V) 227 kcal

DESSERTS

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

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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

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
Bacon and Sausage Bap 739 kcal
Sausage Bap 463 kcal

LUNCH

Buffet

Rare roast beef, rocket, Lincolnshire Poacher cheese, pickled mushroom 180 kcal
ChalkStream trout rillettes, creme fraiche, rye bread 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 149 kcal
Finest selection of British cheese 286 kcal
Antipasti selection (V) 131 kcal
Artisan bread selection 277 kcal
A selection of sweet treats 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

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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
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
Hampshire Chalk Stream trout, crème fraiche, caviar 91 kcal

PLANT

Heritage beetroot tartar, citrus, red veil sorrel (V) 68 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
Strawberry 'cheesecake' with basil 104 kcal
Dark chocolate and tofu mousse, salted caramel, chocolate popping candy (VE) 128 kcal

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FINE DINING

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

TO START

- Cured 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 353 kcal
Poached sea trout, crushed new potatoes, samphire, sauce vierge 574 kcal
Confit 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
Roast 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

SELECTION OF TEA AND CAMINO COFFEE

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DRINKS LIST

PACKAGED BEER AND CIDER

Peroni Nastro Azzurro	330ml	5.1% abv	£6.50
Birra Moretti	330ml	5.1% abv	£6.50
Camden Pale Ale	330ml	4.3% abv	£6.50

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 and Mixers	200ml	£2.65
Coke, Diet Coke, San Pellegrino	330ml can	.50

DRINKS PACKAGES

2 Hours	£33.75
3 Hours	£47.25
4 Hours	£54.00
5 Hours	£67.50
6 Hours	£81.00

ALL PACKAGES CONTAIN:

Pardina Chardonnay 'El Zafiro' 2020
Extremadura, Spain | 12%
Tempranillo / Shiraz 'El Zafiro' 2019
Extremadura, Spain | 13.5%
Peroni Nastro Azzurro
Birra Morretti

Single Shot House Spirits and Selection of Tonics and Mixers
Coke / Diet Coke / San Pellegrino / Water

DID YOU KNOW?

Certified Organic wines are produced without synthetic pesticides, herbicides, fertilisers, or fungicides.

All prices are subject to VAT. Price includes staff, crockery, cutlery, glassware, equipment and linen if required. Quote valid for 30 days. T&C's apply.



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 and pink pepper tonic, blood orange and elderflower tonic, grapefruit and rosemary tonic, crafted lemonade


Botanicals



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

WHITE WINE

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 | £35.00  
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 and 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 Estremadura. 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

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 | £31.00 
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 | £32.00
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 | £34.00  
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.

			
Vegan	Organic	Low Carbon	Biodynamic

- Low Carbon** – Low to moderate CO₂ emissions from transport from vineyard to venue (typically under ~1,000 km by land). Production impact not included.
- Biodynamic** – Certified biodynamic vineyard and production using a holistic, regenerative farming approach.
- Organic** – Certified organic vineyard and/or production with no synthetic pesticides, herbicides, or fertilisers.
- Vegan** – Certified vegan production with no animal-derived products used at any stage, including fining.

Note: If no certification, we won’t display the metric, but the wine may still use sustainable practices. Please use this as a friendly guide, not an absolute measure.

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; Dec 2025 valid until Mar 2026.

BUBBLES

Prosecco Spumante Extra Dry ‘Borgo del Col Alto’

N.V. | £38.00

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 | £37.00

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

Aperol Spritz | £37.00

Aperol, prosecco, soda. Serves 4.

Aperol Grapefruit Spritz | £35.00

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

Strawberry Mojito | £50.00

Rum, lime juice, ginger beer. Serves 6.

Gin Lemonade | £39.00

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

Passion fruit martini | £80.00

Vodka, passoa, lime juice, sugar syrup, prosecco, passion fruit. Serves 10

MOCKTAILS

Virgin Strawberry Mojito | £30.00

Strawberries, lime, mint, sugar, soda. Serves 6

English Garden | £31.50

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

George’s homemade lemonade | £16.00

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 | £16.00

1L. Serves 5

DID YOU KNOW?

Biodynamic wines follow holistic farming principles, treating the vineyard as a self-sustaining ecosystem and often using lunar cycles for planting and harvesting.



Vegan



Organic



Low Carbon



Biodynamic

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SPARKLING WINES

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

Doppio Passo Blanco | £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.

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Vegan



Organic



Low Carbon



Biodynamic



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:

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