



MENU

at London Stadium





Built to host London 2012, the former Stadium at Queen Elizabeth Olympic Park, London Stadium is home to West Ham United in the Premier League, to UK Athletics as well as playing host to global entertainers in concerts through the summer months. We're proud to call Stratford our home with unsurpassed transport links from Stratford, Stratford International, Pudding Mill Lane and Hackney Wick stations.



A note from our Executive Head Chef

In 2012 I was very fortunate to be selected to do a year long secondment as Senior Executive Chef for the Athletes village for the London Olympics, during this 14 week live operational period in excess of 1.8 million meals were served, providing substance for athletes from 206 nations from across the globe, to perform on the world stage; to date this is the largest peace time food provision operation in history, so when presented with the opportunity to pursue my own Olympic legacy as Executive Head Chef of the London Stadium it was a decision that needed little thought.

Following extensive works to the stadium to convert the former Olympic stadium into a venue for a range of sporting events including Rugby, Major League Baseball, the home of West Ham United Football club, a world stage concert venue and British Athletics along with fantastic conference and event space.

The Hospitality space within Club London has some great views over the iconic pitch with tributes and snippets of sporting greats throughout the rooms and lobbies, these spaces provide us with the opportunity to provide a broad range of food offers and hospitality experiences to cater for any event.





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The team here at London Stadium take pride in making the guest experience a special one, all of our food offers are produced here on site utilising a fantastic supply chain making the most of seasonal produce, we are fortunate to have great suppliers to work with our meat is sourced from farm assured farms within the UK, endorse sustainable fish cities pledge, our eggs are lion stamped or free range, all waste oil is converted into bio diesel, we have eliminated polystyrene from all of our packaging and no longer use plastic straws, food waste on site is recycled into water which reduces waste to landfill.

To create you're unique experience with us for your event we encourage you to speak to our teams, we can offer flexibility within our packages and are always on hand to bespoke packages and menu offers to suit your needs to ensure you live the legacy too!

I look forward to welcoming you to our venue and trust that you and your clients have a great experience.

GARY FOAKES
EXECUTIVE HEAD CHEF
LONDON STADIUM





Day delegate packages



Day delegate rate packages

We have a range of packages ideal for a full day conference, enhancements are available to tailor your package to suit you

MINIMUM NUMBERS FROM 50

Planet positive DDR £75.00

Our Planet Positive DDR features a plant based, vegan menu to reflect our aim of reducing our environmental impact. This package is perfect for enjoying an excellent conference in the knowledge that you are helping do your bit for the planet.

Room hire 9am - 5pm

Arrival tea, coffee and juice with a vegan breakfast buffet

Mid-morning tea and coffee with fruity flapjacks and mini carrot cakes

Chef's plant-based fork buffet with two mains, two sides and a dessert

Mid-afternoon tea and coffee served with vegan sweet treat of the day

Water served throughout the day

All prices are exclusive of Vat at the prevailing rate. If you or any of your guests have any dietary requirements please speak to a member of the team about this.

Planet positive sample menu

Fork buffet

Roasted spiced vegetables, balti sauce, chickpeas and basmati rice

Wild mushroom risotto, roasted roots, wilted spinach, shaved parmesan

Bulgar wheat pilaf, roasted squash, toasted pumpkin seeds, aubergine relish

Braised lentil dahl, crispy garlic, sweet potato and cauliflower, sweet pepper relish

Sides

Seasonal mixed vegetables, Maldon sea salt and olive oil

Soft herb braised rice

Thyme and garlic skin on new potatoes

Steamed new potatoes

Desserts

Chocolate caramel brownie

Lemon cheesecake



All prices are exclusive of Vat at the prevailing rate. If you or any of your guests have any dietary requirements please speak to a member of the team about this.



Day delegate packages

Gold Package £80 +VAT per person

- Room hire 9am – 5pm
- Arrival tea, coffee and juice with pastries and fresh fruit
- Mid-morning tea and coffee with cookies and flowerpot muffins
- Chef's fork buffet with two mains and two sides
- Mid-afternoon tea and coffee served with sweet treat of the day
- Water served throughout the day
- Table sweets
- Complimentary post-conference tour

Silver Package £65 +VAT per person

- Room hire 9am – 5pm
- Arrival tea and coffee with pastries
- Mid-morning tea and coffee with biscuits
- Chef's finger food buffet, with a selection of sandwiches and 3 finger food items
- Mid-afternoon tea and coffee with sweet treat of the day
- Water served throughout the day

Bronze Package £50 +VAT per person

- Room hire 9am – 5pm
- Arrival tea and coffee
- Mid-morning tea and coffee
- Chef's selection of sandwiches
- Mid-afternoon tea and coffee
- Water served throughout the day

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Breakfast

Breakfast & breaks

Traditional full English breakfast buffet **£12.00pp**

MINIMUM NUMBERS OF 10

Grilled Cumberland sausages, crisped back bacon, hash browns, sauté button mushrooms, free range scrambled egg, baked beans, freshly baked rustic roll selection

Continental breakfast buffet **£12.00pp**

MINIMUM NUMBERS OF 10

Sliced cured ham, salami and chorizo, sliced cheese selection, smoked salmon platter, freshly baked rustic roll selection, freshly baked croissants, butter, marmalade and preserves

Healthy start breakfast **£13.50**

MINIMUM NUMBERS OF 10

Fruity flapjacks
Spelt and quinoa croissant
Coconut yoghurt fruit granola glasses
Sliced fruit and berries
Chia seed, almond and spinach smoothie
Kale, apple and ginger smoothie



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Viennoiserie selection

£2.50

1 ITEM PER PERSON

- Fresh baked pain au raisin
 - Fresh baked pain au chocolate
 - Fresh baked almond croissant
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Breakfast Enhancements

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| Flower-pot muffins | £2.50 |
| Mini muffins | £2.40 |
| Assorted mini-Danish pastries | £3.00 |
| Vegan quinoa, spelt and apricot croissant | £2.80 |
| Freshly baked cookie assortment | £1.20 |
| Smoothie selection | £5.90 |
| Yoghurt and berry granola pot | £4.00 |
| Crisped back bacon brioche roll | £5.00 |
| Grilled Cumberland sausages brioche roll | £5.00 |
| Hash brown, beef tomato and cheddar brioche roll | £5.00 |
| Smoked salmon, cream cheese and roquette bagel | £6.50 |
| Whole fruit | £1.50 |
| Sliced fruit platter | £3.50 |
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Drinks

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| Freshly brewed coffee and a selection of teas | £3.00 |
| Freshly brewed coffee and a selection of teas with biscuits | £4.00 |
| Rolling tea and coffee (served 9am – 5pm) | £12.50 |
| Fruit juice per litre | £4.75 |
| Still and sparkling water per 750ml | £4.95 |
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Lunches

Light menu

Chef's selection of sandwich, wraps + rolls **£12.50**

1.5 rounds per person with a selection of meat, fish and vegetarian fillings

Example menu

Shaved pastrami, emmental cheese, grain mustard, gherkin

Chicken breast, vine tomato, lemon mayo, mixed leaves

Smoked salmon, cream cheese, freshly ground pepper

Prawn, creamy lemon mayo, wild roquette

Free range egg, slow roasted tomato, cress

Barber's farm Cheddar, caramelised onion chutney

Roast beef, horseradish seeded roll

Mozzarella, green pesto, vine tomato, white mini sub

Feta, olive, tomato wrap, mint crème fraîche and roquette

Chicken Caesar, parmesan, confit tomato tortilla

Bento Boxes **£14.00pp**

An alternate solution to a sandwich for a working lunch, the bento box will comprise of a tasty selection of items

Example menu

Tandoori chicken, shredded onion salad, yoghurt rialta

Heritage tomato salad, mozzarella, olive crumble

Super grain salad, greens and beets

Smoked salmon rilette, compressed cucumber, seeded cracker bread

Lemon posset, orange shortbread



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Finger food menu

The Finger Food Buffet is a tasty alternative to a sandwich lunch, and the Light Finger Food Selection works as a great way to enhance your sandwich lunch. Please choose from the below list of options.

Finger food buffet of 8 items **£29.00pp**

Light finger food selection of 3 items **£12.00pp**

Mac'n'Cheese bites, tabasco relish
Topped nacho bowl, salsa, sour cream, cheese sauce, jalapenos (GF)
Fresh water lobster mini roll, celery and cucumber mayonnaise
Mini beef sliders, relish and salad
Southern fried chicken tenders, BBQ sauce
Tandoori chicken, mini naan, raita and chutney
Curried sausage rolls
Corn dogs, ketchup and American style mustard
Indian snack selection, raita, onion salad, mango relish (V)
Trio of flavoured houmous, grissini bread sticks (V)
Roasted vegetable mezze (VG, GF)
Marinated olives (VG, GF)
Warmed falafels (VG)
London baked parmesan straws
Flamed aubergine babaganoush, flatbread shards, coriander



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Big bowl salad buffet

A great enhancement to sandwich lunches or fork buffets. Add protein-based upgrades to bulk up your salad, great alongside our Light Finger Food selection.

Prices include any choice of salad with selected salad topper, prices are per person.

Choose your salad:

Super Caesar salad, chunky croutons, slow roasted tomatoes, London Stadium Caesar dressing

Trio of tomatoes, soused red onion, basil, chunky herb pesto, balsamic syrup (VG)

The Big Greek, rustic cut tomatoes, cucumber, green beans, new potatoes, feta crumble and olives

Seasonal leaf salad, house vinaigrette, giant parmesan croutons, soft herbs

Wheat, beet and pulses, orange, baby gem, coquette and spinach (VG)

Chop shop slaw, ranch dressing, toasted seeds, torn herbs

Choose your salad topper:

Char-grilled chicken £9.50pp

Flaked hot smoked salmon £12.50 pp

Roasted smoked mackerel £8.50pp

Rustic roasted vegetables (VG) £9.50 pp

Marinated grilled halloumi (V) £8.50pp



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Fork buffet

Hot fork buffet

£25.00pp

MINIMUM OF 30 PEOPLE.

Please choose of two hot main courses and two side dishes, served with fresh baked rustic rolls

Hot Main

Braised chunky beef Texan style chilli, black beans, salsa, sour cream and torn coriander

Spaghetti pomodoro, oven dried cherry tomato, black olive tapenade

Tandoori chicken breast balti bhaji bits, yoghurt dressing

London Stadium fish pie, fennel and carrot velouté, vintage cheddar mash and crispy onions

Balinese style chicken and sweet potato curry, pepper, coriander and roasted peanuts

Roasted salmon, squash, spinach, braised white beans, dill relish

Freekeh wheat pilaf, Mediterranean vegetables, chunky pesto

Cauliflower, sweet potato, chickpea massaman, toasted nuts, shredded mint and coriander

Hot sides

Seasonal mixed vegetables, Maldon sea salt and olive oil

Soft herb braised rice

Buttered mashed potato

Thyme and garlic skin on new potatoes

Steamed new potatoes



Desserts

Sliced fruit platter £3.50pp

British cheese selection £9.00pp

Assorted cakes and tarts £6.00pp

Cheesecake selection £6.00pp

Salted caramel brownies £6.00pp

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Bar snacks

Please choose **three items**

£5.00pp

- Luxury mixed nuts
- Kettle chips
- Vegetable chips
- Bombay mix
- Japanese rice crackers
- Wasabi peas
- Salted caramel peanuts
- Risotto chilli crackers
- Marinated olives
- Smoked Maldon sea salt popcorn
- Salted pretzels



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Bowl food

Ideal for networking events and receptions.

MINIMUM OF 30 PEOPLE

3 bowls	£18.00pp
5 bowls	£25.00pp
Additional bowl	£6.00pp

Meat

Tandoori chicken breast balti, bhaji bits, yoghurt dressing

Slow cooked pork belly, carrot puree, apple gel, roast carrot and baby onions

Braised blade steak chilli, black beans, sour cream, hand cut tortillas

Henson's salt beef, gherkin and grain mustard puff pastry shard, mashed potato

Fish

Roasted bass fillet, cauliflower puree, baked cauliflower, roasted red pepper emulsion

Tandoori cod fillet, lentil and vegetable masala

London Stadium seafood paella risotto, peas and peppers

Beer battered cod, chunky chips, mushy peas, tartare sauce



Vegetarian

Wild mushroom risotto, roasted roots, wilted spinach, shaved vegetarian parmesan

Orzo pomodoro, oven dried cherry tomato, black olive tapenade

Roasted spiced vegetables, balti sauce, chickpea biriyani

Marinated tofu, black bean stir-fry, crispy rice noodles, coriander

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East End 'Barrow-Boy' food stalls

These street food style concepts are each manned by a chef and are a fun, interactive take on traditional East End street traders.

MINIMUM OF 50 PEOPLE

Per two stalls

£28.00

Choose two concepts from the below selection:

Chicken Shack

Whole grilled butterfly chicken with a choice of marinades, straight from the grill and 'chop'd' - piri piri, lemon, thyme and garlic, harissa spiced, yoghurt tandoori, smoky BBQ. Served with salads, sides and slaws

Brick Lane Topper

Top your naan with jalfrezi chicken, lamb rogan or cauliflower and potato Balti. Served with onion salad, raita, mango chutney, crushed poppadums

Dirty Mac Bar

Classic mac 'n' cheese, slow cooked pulled meats or roasted vegetable with seasonings and toppings

Pie and Mash Bar

Meat and potato, steak and ale, minced beef and onion, vegetable balti pies, whipped mashed potato, gravy, mushy peas and East End liquor, served with chilli vinegar

Taco Shack

Mexican pulled chicken, black bean chilli beef, beans and peppers, shredded crispy iceberg, salsa, macho peas, sour cream and jalapeños

Shawarma Bar

Lebanese flat bread, harissa lamb crumble, tangerine and sesame beef, falafel, crumbled feta, cucumber raita, soured red onions, toasted almonds

Backyard BBQ

Pulled pork shoulder, smoky BBQ sauce, San Diego slaw, garlic corn cobs, sour cream and cheddar potato salad

Burger Shack

A choice of floured, sesame or brioche rolls, filled and topped with your burger of choice, select from slaws, sauces, relishes and toppings to finish your burger

Ploughman's

Sliced honey roast ham, pork pie, soft Scotch egg, cheddar and stilton, pickles, chutney, piccalilli, doorstep bloomers

Greek Street Mezze

Sliced cured meats, chargrilled halloumi, roasted vegetables, balsamic onions, sliced manchego, olives, roquette salad and continental breads

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Dining menu

Seated dinner menu

3 courses

£42.00pp

Please choose 1 option per course for your whole party, dietary requirements will be catered for.

Rustics breads and butter

To start

Cured salt beef, pickled vegetables, horseradish cream

London Stadium lamb kebab, salad, chilli sauce

Crayfish and prawn salad, cocktail emulsion, paprika meringue

Confit fish pâté, seeded crackerbread, lemon gel

Sweetcorn chowder, roasted corn, chives

Greek style salad, houmous, toasted sesame

Main course

Henson's salt beef, gherkin and grain mustard hand formed pie, mash, gravy and peas

London Stadium sausage and mash, texture of onions

Tandoori cod fillet, lentil and vegetable masala

London Stadium fish pie, fennel and carrot velouté, vintage cheddar mash and crispy onions

Spaghetti pomodoro, oven dried cherry tomato, black olive tapenade

Roasted spiced vegetables, balti sauce, chickpeas and basmati rice



Dessert

Sticky toffee pudding, butterscotch sauce

Pecan pie, caramelised peanuts, salted caramel sauce

Lemon and ginger treacle tart, custard, berries

Berry and apple crumble pan, vanilla ice cream

Plate of English cheese, wafer, chutney, grape

Seasonal fruit plate

Freshly brewed coffee and a selection of teas and infusions

All prices are exclusive of Vat at the prevailing rate. If you or any of your guests have any dietary requirements please speak to a member of the team about this.

Enhanced seated dinner menu

3 courses

£57.00pp

Please choose 1 option per course for your whole party, dietary requirements will be catered for.

Rustics breads and butter

To start

Crisped ham, creamed goat's cheese, tomato relish, pinenut crumble

Shaved beef carpaccio, truffled potato salad, radish and roquette

Smoked haddock, textures of tomato

Compressed watermelon and crab salad, galia pearls

Heritage tomato, tomato jelly, chive dressing

Truffle'd turnip velouté, herb oil

Main course

Braised shortrib of beef, buttered mash, roots and baby onions, braising reduction

Slow cooked rump of lamb, cauliflower and Roscoff onions

Sea bream, carrot emulsion, confit potato, kale oil

Roasted black bass fillet, cauliflower puree, baked cauliflower, roasted red pepper emulsion

Bulgar wheat pilaf, roasted squash, toasted pumpkin seeds, aubergine relish

Textures of mushroom, pumpkin and sage tortellini



Dessert

Baked chocolate tart, vanilla cream, berry compote

Honeycomb cheesecake, honeycomb crunch, raspberry gel

Mango and coconut panna cotta, toasted coconut, mango gel

Lemon and lime tartlet, blueberry compote

Salted caramel and chocolate mirror cake, chocolate orange crumb

Plate of English cheese, wafer, chutney, grape

Seasonal fruit plate

Freshly brewed coffee and a selection of teas and infusions

All prices are exclusive of Vat at the prevailing rate. If you or any of your guests have any dietary requirements please speak to a member of the team about this.



Beverages menu

Drinks packages

All packages include house wine, beer and soft drinks

1 hour drinks package	£15 +VAT
2 hour drinks package	£24 +VAT
3 hour drinks package	£36 +VAT

Sparkling wine and champagne

	BOTTLE
Prosecco Corte Alta Doc	£32
Made from 100% Glera (prosecco) grape. A young and light sparkling wine, making it an ideal drink for any occasion.	
Paul Drouet Brut CHAMPAGNE, FRANCE	£48
Aromas of Mirabelle plum notes and bush peach, with a fruity nose dominated by the presence of the Pinot Noir grape.	
Lanson Pere Et Fils Brut CHAMPAGNE, FRANCE	£72
A lively champagne, soft pink in colour with aromas of red berries, strawberries and redcurrant. A fantastic aperitif.	
Lanson White Label CHAMPAGNE, FRANCE	£81
Aromas of white flowers and ripe pear fruit flavours, with real softness and signature Lanson freshness.	
Lanson Rosé CHAMPAGNE, FRANCE	£81
A beautifully pure, soft pink colour with aromas of roses and delicate notes of red berries, together with fresh red fruit flavours.	
Lanson Gold Label CHAMPAGNE, FRANCE	£89
Lanson Gold label expresses within a singular year the pillars of the Lanson House style: complexity and finesse, fruitiness and freshness.	

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White wine

750ML BOTTLE

Rosalba Bianco

ITALY

Blend of Italian grapes & local grapes used to produce Marsala, this wine is fresh and fruity with a slight nuttiness & zingy acidity.

£28

Malandrino Pinot Grigio

VENETO, ITALY

The pale hue of the wine gives way to hints of perfume, pears, stone fruit and lime, as well as the occasional floral note. Fresh and vibrant results in a light, easy drinking wine.

£30

Krizno Sauvignon Blanc Ribolla

SLOVENIA

This fresh and elegant blend leads with delicate aromas and flavours of green apple and white flowers followed by an impressive fruity finish.

£31

Flor Del Fuego Chardonnay

CENTRAL VALLEY, CHILE

A rich wine, full in body. Showing ripe tropical fruits accompanied by vanilla and a toasted finish.

£32

Stonebuck Sauvignon Blanc

SOUTH AFRICA

Green and herbaceous with guava notes providing a captivating bouquet. The palate is intense and vivid.

£34

Valle Berta Gavi

ITALY

Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality.

£38

Fathoms Sauvignon Blanc

NEW ZEALAND

This wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf and elderflower.

£40

Chablis Cape St Martin

FRANCE

This wine is fresh and harmonious, with nicely focused green fruit character and an elegant mineral texture.

£42

Sancerre Blanc Berthier

Aromas of grapefruit and gooseberry leap from the glass, along with

£47

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Red wine

750ML BOTTLE

Rosalba Rosso

ITALY

Blend of Italian & International grapes, this red is well-balanced between fruits and spices.

£28

Five Foot Track Shiraz

SE AUSTRALIA

A medium weight red, with a pleasing balance between ripe fruit and savoury, earthy notes on the nose. The palate is succulent and mouth-filling, with lashings of red berry and brambles.

£28

Riscos Malbec

CHILE

Heavy, bold and brimming with stewed black fruits and hints of coffee. A powerful and opulent red.

£31

Bantry Bay Pinotage

SOUTH AFRICA

Soft and rounded with notes of bramble fruit on the palate. A smooth mouthfeel and a well-balanced hint of spice on the finish.

£32

Côtes Du Rhône

REMY FERBRAS, FRANCE

Showing gorgeous, succulent notes of red and black berry fruit flavours and a warming hint of spiciness. Soft and supple tannins contribute to a long and rounded finish.

£33

Oltre Passo Primitivo

IGT SOLENTO, ITALY

Deep, dense ruby in colour, with a nose of warm prunes, dates and figs, with hints of sweet spice. Full and voluptuous the mouth-feel is soft and plush, with toasty notes that linger on the finish.

£35

St Desir Pinot Noir

PAYS D'OC, FRANCE

Showing violets and sweet red berries on the nose the palate is light, velvety and intricate, with integrated toasted notes.

£39

Rioja Reserva, Barón De Ebro

SPAIN

Aromas of balsamic with outstanding notes of vanilla, chocolate, leather and soft toasted well integrated with ripe fruits and a mineral touch.

£40

Châteauneuf-Du-Pape

LES PUIITS NEUF, FRANCE

With typical Chateuneuf power, the wine delivers a fresh and spicy nose of red cherry embellished with notes of sage and wild thyme. The palate is equally powerful, with sinuous tannins and huge length.

£47

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Rosé wine

Le Bois Des Violettes
PAYS D'OC, FRANCE

750ML BOTTLE

£30

Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine.

Chateau St Hippolyte Rosé
PROVENCE, FRANCE

£38

This refreshing wine has pine and rosemary flavours as well as red fruits. It is ripe and concentrated, with intense acidity at the end.



Bar drinks

BEERS/ CIDERS	MEASURE	PRICE
Birra Moretti	330ml	£4.90
Deuchar's IPA Bottle	500ml	£4.90
John Smiths Extra Smooth	440ml	£4.60
Murphy's Irish Stout	440ml	£4.60
Old Mout Summer Berries Cider	500ml	£5.00

SPIRITS	PRICE
Single Spirit and mixer	£6.80
Smirnoff Vodka	
Gordons Gin	
Captain Morgan White Rum	
Captain Morgan Dark Rum	
Johnnie Walker Black Label	
tonic, slimline tonic, coke, diet coke and lemonade	

SOFTS		
Coca Cola, Diet Coke, Sprite, Fanta	500ml	£3.00
Still / Sparkling Water	500ml	£2.10

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CONTACT US

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