



ESCRS

EUROPEAN SOCIETY OF
CATARACT & REFRACTIVE
SURGEONS

DRINKS RECEPTION



At ESCRS, we recognize the critical role of sustainability in shaping the future of events. As part of our Mission. Zero initiative, we are committed to reducing environmental impact through responsible food sourcing, waste reduction, and ethical procurement.

We have worked closely with Excel London Hospitality to design a catering experience that aligns with our sustainability goals, offering nutritious, high-quality food while supporting local communities and reducing waste. By making sustainable choices, we ensure a healthier, climate-friendly approach to catering at ESCRS 2026.

- 50% of food served is vegetarian
- 90% of all produce sourced from the UK
- 90% of single-use plastic is eliminated
- 100% seasonal sourcing for all menus

How does this impact your catering order?

Your catering choices directly contribute to a more sustainable ESCRS Congress. By selecting **vegetarian and locally sourced options**, you are supporting responsible food production while enjoying fresh, high-quality meals. The reduction of **single-use plastics ensures a lower environmental footprint**, and our commitment to ethical sourcing strengthens local communities and businesses.

DRINKS PACKAGES



30 PEOPLE MIN



1HR to 2HR SERVICE TIME

DRINKS INCLUDED IN THE PACKAGE:

Sauvignon Blanc (750ml), Merlot (750ml), House bottled beer, fruit juices (apple and orange served in glass jugs), still and sparkling mineral water (750ml glass bottles)

1 HOUR PACKAGE



£26.00 PER PERSON
PRICE EXCLUDES VAT

SELECTION OF 4 NIBBLES



£7.25 PER PERSON
PRICE EXCLUDES VAT

Served in bowls

- Fried and salted giant corn
- Basil picos
- Fried broad beans with chilli
- Tomato and smoked paprika picos
- Sea salt & aged balsamic fried corn & broad beans
- Chilli rice crackers
- Vegetable kettle crisps
- Smoked chilli peas & crunchy corn

1.5 HOUR PACKAGE



£34.50 PER PERSON
PRICE EXCLUDES VAT

2 HOUR PACKAGE



£42.50 PER PERSON
PRICE EXCLUDES VAT

Staff for service from static stations included. For circulated service, a fee of £180+vat per member of staff will apply for each 50 guests.

HOSPITALITY RECEPTION MENU 2026 – meeting rooms and carpeted areas only



SMALL BITES A



30 PEOPLE MIN



1HR to 2HR SERVICE TIME

MENU A – Selection of 4 items served cold



£32.00 PER PERSON

PRICE EXCLUDES VAT

Rose harissa marinated chicken | apricot | toasted cumin seed | coriander

Watermelon sashimi | wasabi emulsion | toasted sesame | pickled ginger (VE)

Whipped goats cheese | pickled apricot | stem ginger | parsley | orange tart (V)

Chickpea falafel | curcumin root houmous | harissa dust | coriander emulsion (VE)



For circulated service, a fee of £180 + vat per member of staff will apply for every 30 guests. Some seasonal ingredients may be subject to change.

HOSPITALITY RECEPTION MENU 2026 – meeting rooms and carpeted areas only.

(v) Vegetarian, (VE) Vegan

SMALL BITES B



30 PEOPLE MIN



1HR to 2HR SERVICE TIME

MENU B – Selection of 4 items served cold



£32.00 PER PERSON

PRICE EXCLUDES VAT

Savoury custard tartlet | confit heritage carrot | caraway seed crumb | parsley (V)

Bocconcini mozzarella | sun blush Westland tomatoes | basil pesto | black olive crumb (V)

Baked aubergine | flame roasted pepper | smoked aubergine puree | black olive crumb (VE)

Essex beet tartare | Brogdale apple | miso | capers | shallot | citrus | fuchsia tart (VE)

For circulated service, a fee of £180 + vat per member of staff will apply for every 30 guests. Some seasonal ingredients may be subject to change.



HOSPITALITY RECEPTION MENU 2026 – meeting rooms and carpeted areas only.

(v) Vegetarian, (VE) Vegan

SMALL BITES C



30 PEOPLE MIN



1HR to 2HR SERVICE TIME

MENU C – Selection of 6 items served cold



£44.00 PER PERSON

PRICE EXCLUDES VAT

Meat

Griddled chicken | flame roasted pepper | smoked paprika | saffron aioli

Fish

Smoked haddock | shallot | parsley | capers | citrus | charcoal tart

Dill cured chalk stream trout | gherkin

Vegan

Onion bhaji | mango jam | onion seeds | coriander | masala houmous | crispy shallots (VE)

Baked aubergine | flame roasted pepper | smoked aubergine puree | black olive crumb (VE)

Chickpea falafel | curcumin root houmous | harissa dust | coriander emulsion (VE)

For circulated service, a fee of £180 + vat per member of staff will apply for every 30 guests. Some seasonal ingredients may be subject to change.



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(v) Vegetarian, (VE) Vegan

To discuss your Reception requirements please contact our team at Excel London Hospitality.

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/// E: sales@excelhospitality.london

THANK YOU.