



ESCRS

EUROPEAN SOCIETY OF
CATARACT & REFRACTIVE
SURGEONS

EXHIBITOR HOSPITALITY 2026

ADVANCED RATES



GREAT FOOD MAKES GREAT EVENTS



WELCOME

- Here at Excel London Hospitality (ELH), we are delighted to welcome you to Excel London.
- Our exhibitor menu planner that follows has been designed to offer you a selection of food and beverage options that will enhance and elevate the delegate experience on your stand.
- Excel London Hospitality (ELH) is the official and sole provider of catering at Excel London. ELH hold the exclusive right to supply all food and beverages consumed on-site.
- If you have any further enquiries about the options in this planner, please email sales@excelhospitality.london and a member of our team will contact you to discuss your catering requirements and process your order.
- All orders must be placed by **28th July 2026** to secure the **Advance Rates** stated in this planner.
- Orders placed after this date will be subject to a 10% increase in price. All catering to be ordered no later than **14th August 2026**.
- Please note all prices subject to VAT at current rate.



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.

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TEA & COFFEE



COFFEE MACHINES – SELF SERVE



COMPACT CAPSULE MACHINE



Our stylish, easy to operate, clean and efficient capsule machine is the perfect solution for freshly brewed espresso coffee for you, your team and your guests. Includes self-serve capsule machine hire with all consumables to make up to a maximum of 150 servings per day.

When the machine is set up for you, we will leave you with 6x litres of long-life milk and 2x 12 litre containers of water which are included in the price. Further supplies of milk and water can be purchased during the show.

Please note a serving counter is not included. If you do not have a suitable space for the coffee machine, counters are available for hire. You need to book a dedicated power directly with your stand builder or organiser. Please check with your event manager for more details

£900.00+VAT for 5 day show duration

BEAN TO CUP AUTOMATIC MACHINE



This self-service machine offers state-of-the-art technology with touch screen menu and produces high quality espresso-based coffees, tea and hot chocolate. Includes machine hire, with all consumable and sundries included for up to 500 servings per day.

When the machine is set up for you, we will leave you with 6x litres of long-life milk for tea and 2x 19litre containers of water which are included in the price. Further supplies of milk and water can be purchased during the show.

Please note a serving counter is not included. If you do not have a suitable space for the coffee machine, counters are available for hire. You need to book a dedicated power directly with your stand builder or organiser. Please check with your event manager for more details

£2,970.00+VAT for 5 day show duration

TRADITIONAL ESPRESSO MACHINE



WITH ONE BARISTA



The traditional espresso machine with one of our professional baristas is a perfect solution for the medium traffic stand. This service will not only attract potential clients to your stand but will also dish up a delicious beverage whilst you get on and do the business. Includes up to 500 servings per day.

Ideal for the medium size stand. Our barista is fully trained to get the most from our state-of-the-art espresso machines. We can produce all the espresso-based drinks including cappuccino, latte, americano, espresso and all the other favourites as well as herbal teas and hot chocolates.

You need to book a dedicated power directly with your stand builder or organiser.

£8,465.00+VAT for 5 day show duration



Includes: One barista, machine and grinder, recyclable cups, stock required for up to 500 servings per day: coffee beans, hot chocolate powder, 3x flavoured syrups (vanilla, caramel, hazelnut), decaf coffee, English breakfast and herbal teas, stirrers, sugar and sweetener, 19-litre water butts and milk.

Fridge is not supplied – if you don't have your own fridge on the stand please request a coolbox.

Staff: One barista is included. Please note that staff breaks will be taken at convenient moments and the machine will be unattended at this time.

Power requirements: Coffee machine: 3 kW, 13 Amp at 240 volts. Grinder: 500 W.

Water: You can supply mains water feed for this service otherwise we will provide 19-litre water butts.

Weight: 80 kg (176.5 lbs)

TRADITIONAL ESPRESSO MACHINE



WITH TWO BARISTAS



Our flagship service. Let us create interest and traffic for your stand and products. Our fully trained professional baristas will produce world class hot drinks akin to any high-end espresso bar.

Ideal for the bigger stand for maximum ROI and traffic generation. Our baristas are fully trained to get the most from our state-of-the-art espresso machines providing unlimited servings per day. We can produce the type of drinks that you would see in any world-class espresso bar including cappuccino, latte, americano, espresso and all the other favourites as well as herbal teas and hot chocolates.

You need to book a dedicated power directly with your stand builder or organiser.

£10,020.00+VAT for 5 day show duration



Photographs are examples of our machinery and are for a visual reference only. Supplied machinery might be of a similar standard.

Includes: Two baristas, machine and grinder, recyclable cups, stock required for unlimited servings (within capability of two baristas) per day: coffee beans, hot chocolate powder, 3x flavoured syrups (vanilla, caramel, hazelnut), decaf coffee, English breakfast and herbal teas, stirrers, sugar and sweetener, 19-litre water butts and milk.

Fridge is not supplied – if you don't have your own fridge on the stand please request a coolbox.

Staff: Two baristas are included. Please note that staff breaks will be taken at convenient moments, the machine will be attended at all times.

Power requirements: Coffee machine: single phase, 16 Amp at 240 volts. Grinder: 500 W. Water: You can supply mains water feed for this service otherwise we will provide 19-litre water butts.

Weight: 80 kg (176.5 lbs)

MENU



BREAKFAST



Morning Pastries (V) £147.50
*Contains a selection of 36 miniature pastries, 9 of each item:
Cranberry twist (V), Cinnamon swirl (V) Custard extravagant (V) and
Chocolate twist (V)*

Croissant & Pain Au Chocolat (V) £147.50
36 freshly baked miniature croissants and miniature pain au chocolat

Mini Muffin Selection (V) £147.50
36 Miniature muffins with fillings of Red fruit | Apple Cinnamon

Fruit & Yoghurt Pots £81.00
*Infused with the finest ingredients and innovative flavours each pot is a gastronomic delight. Served on a
black platter with 12 disposable pots, 3 of each flavour.*

Honeydew melon | gala melon | raspberry | citrus (VE)

Stewed Autumn fruits | goji | chai & green cardamon (VE)

Roasted William pear | Citrus pear compote | blistered cranberries | cranberry jelly |(VE)

Layered coconut yoghurt | Brogdale apple compote | white chocolate crumb | smashed oat granola (VE)



Important information

- /// All orders must be placed 45 days prior to show commencement to secure the advance rates stated in this planner.
- /// Orders placed after this date will be subject to a 10% increase in price. All catering to be ordered no later than 28 days prior to show start.
- /// Please note all prices subject to VAT at current rate.
- /// Kindly note that platters cannot be mixed and matched. Price is per platter.
- /// Some ingredients may be subject to change due to seasonality of produce.

BREAKS



Each platter contains a selection of 32 pieces. Napkins are included with each platter.
Service of maximum of 2 hours.

Morning Break Sweet Platter £156.00

Platter contains 32 pieces, 8 of each item

71% dark chocolate brownie | HEJ coffee ganache | Cornish sea salt flakes (VE)
Loaded granola bar | dried apricot | toasted sunflower seed | sesame | roasted hemp | glebe farm oats (VE)
Tahitian vanilla & citrus infused muffin | white chocolate frosting | raspberry crumb (VE)
Mini banana loaf | stem ginger | cardamom | Madagascan vanilla frosting | maple granola (VE)

Afternoon Break Sweet Platter £156.00

Platter contains 32 pieces, 8 of each item

Brogdale Apple blondie | Tahitian vanilla cream cheese frosting | streusel crumb (VE)
Bitter chocolate brownie | fermented black garlic ganache | raw cacao nibs (VE)
Wild blueberry & citrus cake | lemon curd | vanilla custard frosting (VE)
Ginger & lemon balm madeleine | bitter chocolate dip | candied ginger (VE)

Savoury assortment platter £220.00

Platter contains 32 pieces, 8 of each item

Black bean cornbread | sweetcorn | smoked cream cheese | crispy fried corn | chive (V)
Essex beet tartlet | beet custard | roasted golden beet | dill | citrus zest (V)
Leek & Thyme | whipped horseradish cream cheese | burnt leek ash | flaky pastry (VE)
Black olive, & thyme palmier | Roasted Westland tomato jam | lemon & basil whipped cream 'cheese' (VE)



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SANDWICH PLATTERS



An array of sandwich platters for you to order with ease. Each platter contains a selection of sandwiches & wraps (20 pieces equivalent of 5 rounds). Napkins are included with each platter.

Poultry Sandwich Platter

£72

Mixed selection of poultry filled sandwiches and wraps.

Coronation chicken sandwich | Chicken salad sandwich | Chicken Caesar wrap

Fish Sandwich Platter

£72

Mixed selection of seafood and fish filled sandwiches.

Prawn mayonnaise sandwich | Tuna salad sandwich | Smoked Trout with lemon pepper mayo

Vegan Sandwich Platter

£72

Mixed selection of filled sandwiches and wraps.

Coronation chickpea sandwich | Falafel and sweet potato beetroot wrap | New York Deli (VE)

Halal Mixed Platter

£85

Mixed selection of filled sandwiches and wraps.

Chicken & Salad Sandwich | Chicken Tikka Sandwich | Southern Fried Chicken Wrap

Non Gluten Containing Sandwiches

Gluten Free sandwiches are available as individually portioned and wrapped. Not available as platter. Please ask a member of the team for menu, pricing and availability.



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- Please be aware that some menu items may be subject to change. A suitable alternative will be made available.
- Vegan GF available upon request. Individually portioned.. Not available as platter.

COLD DELI BUFFET LUNCH



One round of sandwiches, a daily salad and treats for your guests. Based on a minimum of 15 guests for a 2.5hr service. We will deliver your luncheon to be served from an existing counter or table or we can set a clothed trestle table.

£40.50+VAT per person per day

Day 1 Menu

Selection of fish sandwiches and wraps
Selection of poultry sandwiches and wraps
Selection of vegan sandwiches and wraps

Lightly salted kettle crisps

Seasonal Salad - Roasted broccoli | chilli cold press | butter beans | ciabatta | young spinach | roasted red onion | soy roasted sunflower seeds (VE)

Seasonal finger food - Onion bhaji | mango jam | onion seeds | coriander | masala houmous | crispy shallots (VE)

Dessert - Dark Chocolate Brownie | Chocolate ganache (VE)

Day 2 Menu

Selection of fish sandwiches and wraps
Selection of poultry sandwiches and wraps
Selection of vegan sandwiches and wraps

Lightly salted kettle crisps

Seasonal Salad - Ploughmans | roasted ciabatta | sweet pickled onion | preserved tomato | wild rocket | plant based cheddar | pickled Essex beets (VE)

Seasonal finger food - Savoury custard tartlet | roasted squash | sage | pumpkin seed | nutmeg (V)

Dessert - Cheesecake | lime gel | toasted coconut crumble | lime sherbet dust (VE)

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COLD DELI BUFFET LUNCH



One round of sandwiches, a daily salad and treats for your guests. Based on a minimum of 15 guests for a 2.5hr service. We will deliver your luncheon to be served from an existing counter or table or we can set a clothed trestle table.

£40.50+VAT per person per day

Day 3 Menu

Selection of fish sandwiches and wraps
Selection of vegan sandwiches and wraps

Lightly salted kettle crisps

Seasonal Salad - Roasted Essex beets | wild rocket | black mustard | cumin seed | chickpeas | coconut feta | fresh coriander chutney (VE)

Seasonal finger food - Chickpea falafel | curcumin root houmous | harissa dust | coriander emulsion (VE)

Dessert - Heirloom carrot cake trifle | whipped cream cheese | caramelised omega seeds | carrot jam | candied ginger & orange (VE)

Day 4 Menu

Selection of fish sandwiches and wraps
Selection of poultry sandwiches and wraps
Selection of vegan sandwiches and wraps

Lightly salted kettle crisps

Seasonal Salad - Penne pasta | toasted hemp & basil pesto | charred broccoli | peppermint | citrus | Westland tomato | young spinach (VE)

Seasonal finger food - Bocconcini mozzarella | sun blush Westland tomatoes | basil pesto | black olive crumb (V)

Dessert - Banana skin caramel cheesecake | crushed banana chips | roasted hemp granola (VE)

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COLD DELI BUFFET LUNCH



One round of sandwiches, a daily salad and treats for your guests. Based on a minimum of 15 guests for a 2.5hr service. We will deliver your luncheon to be served from an existing counter or table or we can set a clothed trestle table. Plates, napkins and cutlery included.

£40.50+VAT per person per day

Day 5 Menu

Selection of fish sandwiches and wraps
Selection of poultry sandwiches and wraps
Selection of vegan sandwiches and wraps

Lightly salted kettle crisps

Seasonal Salad - Griddled artichoke | gem lettuce | peas | fennel | ciabatta | young spinach | roasted red onion | citrus cold press | roasted omega seeds

Seasonal finger food - Savoury custard tartlet | confit heritage carrot | caraway seed crumb | parsley (V)

Dessert -Salted caramel mousse | raw cocoa nibs | dark chocolate crumble (VE)

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COLD FINGER FOOD

Each platter contains a selection of 40 items (10 of each item) served on a black platter with napkins available for a 2hr static service. Plates not included.



Herbivore Selection

£320

Savoury custard tartlet | confit heritage carrot | caraway seed crumb | parsley (V)
Bocconcini mozzarella | sun blush Westland tomatoes | basil pesto | black olive crumb (V)
Whipped goats cheese | pickled apricot | stem ginger | parsley | orange tart (V)
Ciabatta crostini | whipped Italian ricotta | fermented lemon | black pepper (V)

Greenthusiast Selection

£320

Baked aubergine | flame roasted pepper | smoked aubergine puree | black olive crumb (VE)
Watermelon sashimi | wasabi emulsion | toasted sesame | pickled ginger (VE)
Chickpea falafel | curcumin root houmous | harissa dust | coriander emulsion (VE)
Essex beet tartare | Brogdale apple | miso | capers | shallot | citrus | fuchsia tart (VE)

Poultry selection platter

£320

Rose harissa marinated chicken | apricot | toasted cumin seed | coriander
Chicken breast | oregano | orange | sun dried tomato | black olive | cold press drizzle
Citrus chicken stick | griddled artichoke heart | parsley & chive emulsion
Griddled chicken | flame roasted pepper | smoked paprika | saffron aioli

Pescatarian Selection

£320

Smoked haddock | shallot | parsley | capers | citrus | charcoal tart
Dill cured chalk stream trout | gherkin
Whipped smoked cod roe | seaweed powder | fennel fern | crispbread
Pickled herring | potato | sour cream | dill | dark caraway loaf crumb

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RECEPTION NIBBLES

A wonderful array of nibbles to treat your guests.

NIBBLES MENU

£7.50+VAT per person (40g) for the selection of 4 nibbles, served in bowls.

Minimum of 25 guests required.

Please select your 4 nibbles from the items below:

Fried and salted giant corn

Basil picos

Fried broad beans with chilli

Tomato and smoked paprika picos

Chilli rice crackers

Vegetable kettle crisps

Sea salt & aged balsamic fried corn & broad beans

Smoked chilli peas & crunchy corn



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BEVERAGES



SOFT DRINKS



WATER

Water butt 18.5ltr	£27.75
Still/Sparkling water 750ml glass bottle	£6.45
Still/Sparkling water 330ml can	£4.30
Still/Sparkling water 330ml glass bottle	£4.60

WATER COOLER

Includes 1x 18.5 ltr water butts and 100 paper cups	£143.00
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JUICES

Jug of fruit Juice – Orange, Apple or Cranberry	£8.10
Jug of fresh Orange juice, litre	£19.50

FIZZY DRINKS

Pepsi 330ml can	£3.75
Pepsi Max 330ml can	£3.75
Tango Orange 330ml can	£3.75
7UP 330ml can	£3.75
Lipton Ice Tea Lemon 330ml can	£4.25
Lipton Ice Tea Peach 330ml can	£4.25
Soda water 150ml can	£3.50
Tonic 150ml can	£3.50
Light Tonic 150ml can	£3.50
Ginger Ale 150ml can	£3.50

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BESPOKE



BESPOKE

Excel London Hospitality caters for the biggest, most influential events in the UK, from executive meetings to large scale conferences and exhibitions. With sustainability at the heart of what we do, our service includes menu planning, bespoke theming and all the equipment and hospitality professionals you need to deliver sustainable, world class hospitality. All items served will be in line with the ESCRS approach to sustainability.

We know good food is key to keeping you and your guests going. From breakfast, brunches and lunches to delicious treats and healthy snacks. Our services include menu planning, all the equipment and waiting staff. So, if you are looking for something beyond what our brochure has to offer, please do liaise with our Sales team and we will be delighted to explore exciting options.

Our experienced team are looking forward to working with you to make your event one to remember. Contact us today at sales@excelhospitality.london



ENTERTAINING THEMED STAND IDEAS

From smoothie stations to cocktail bars we can arrange all your requirements. Below is just a taste of what we can offer.

Speak to our sales team for a dedicated personalise quotation at sales@excelhospitality.london



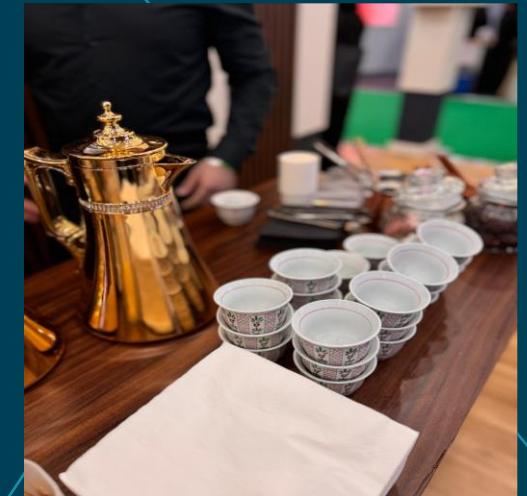
ICE CREAM BARS



POPCORN MACHINES



SMOOTHIES



ARABIC COFFEE

FOOD & DRINK TRICYCLES

There is an array of food and drink tricycles you can add to your stand. Below is just a taste of what we can offer.

Speak to our sales team for a dedicated personalise quotation at sales@excelhospitality.london



- /// CHEESE
- /// HOT CHOCOLATE
- /// CREPES
- /// SMOOTHIES
- /// FISH & CHIPS
- /// HOT DOGS
- /// ICE CREAM
- /// WAFFLES
- /// PANINI
- /// STRAWBERRIES & CREAM

WE LOOK FORWARD TO WORKING WITH YOU

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

◆ T: +44 (0)20 7069 4126

◆ E: sales@excelhospitality.london

