



ESCRS

EUROPEAN SOCIETY OF
CATARACT & REFRACTIVE
SURGEONS

MEETING ROOM PLANNER 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 meeting room menu planner that follows has been designed to offer you a selection of food and beverage options that will enhance and elevate you and your guest experience.
- 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.



MEETING ROOM SERVICE

Staff fee this is mandatory for any catering ordered within meeting rooms. You can either choose to pay for a single delivery and clearing or choose a dedicated member of staff (4 or 8 hour duration) to continually deliver, clear and reset for your meetings.

Single delivery £50.00+VAT – delivery and clearing for a single service per order.

Dedicated member of staff to deliver, set up, clear and reset any catering for your meeting:

Half day meeting (4hrs) £180.00+VAT

Full day meeting (8hrs) £296.00+VAT

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.
- Staff cost mandatory for service in meeting rooms.
- Staff will clear dirty / unwanted catering only.
- Please do make the team aware in advance if staff are not permitted to enter the meeting room during your meeting and if they are only permitted at the beginning and end of the meeting room booking.
- Please note all prices are subject to VAT at the current rate.
- Standard service times are 8am until 10pm, service outside of these times will be subject to a staff welfare charge.



REFRESHMENTS



TEA & COFFEE

Tea, coffee and herbal teas £5.65 per person
Fairtrade English breakfast tea, a selection of herbal teas, and filter coffee price based on per person per serving basis. Minimum of 10 guests only per session.

Tea, coffee, herbal teas, and biscuits £6.75 per person
Fairtrade English breakfast tea, a selection of herbal teas, filter coffee and biscuits – price based on per person per serving basis. Minimum of 10 guests per session.

Tea, coffee, herbal teas, and mini croissants £7.50 per person
Fairtrade English breakfast tea, a selection of herbal teas, filter coffee and mini croissant – price based on per person per serving basis. Minimum of 10 guests per session.

Tea, coffee, herbal teas, and healthy pot £8.25 per person
Fairtrade English breakfast tea, a selection of herbal teas, filter coffee and healthy yoghurt pot – price based on per person per serving basis. Minimum of 10 guests per session.

Tea, coffee, herbal teas, and savoury tart £8.25 per person
Fairtrade English breakfast tea, a selection of herbal teas, filter coffee and savoury tart – price based on per person per serving basis. Minimum of 10 guests per session.

Additions

Selection of Biscuits (serve 10 pax, 1.5 items per person) £19.50

Bowl of whole fresh seasonal locally sourced fruit (serve 10 pax) £35.50

SOFT DRINKS

Pepsi 330ml can	£3.75
Pepsi Max 330ml can	£3.75
Tango Orange 330ml can	£3.75
7UP 330ml can	£3.75
Juices (select one) litre	£8.10
<i>Orange, apple, cranberry</i>	
Bottle Still/Sparkling water 750ml glass bottle	£6.45

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Meeting Rooms refreshments – served in Meeting Rooms only and not on the exhibition floor

BREAK PLATTERS

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) (NGCI)
Loaded granola bar | dried apricot | toasted sunflower seed | sesame | roasted hemp | glebe farm oats (VE) (NGCI)
Sweet potato & orange polenta cake | cinnamon spiced frosting | candied skins | freeze dried orange (VE) (NGCI)
Mini banana loaf | stem ginger | cardamom | Madagascan vanilla frosting | maple granola (VE) (NGCI)

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) (NGCI)
Bitter chocolate brownie | fermented black garlic ganache | raw cacao nibs (VE) (NGCI)
Matcha tea cake | Sicilian lemon zest | cherry buttercream | freeze dried cherry (VE) (NGCI)
Medjool date & brown sugar slice | coconut caramel frosting | toasted coconut (VE) (NGCI)

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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- Kindly note that platters cannot be mixed and matched. Price is per platter. Some seasonal ingredients may be subject to change.

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. Plates not included.

Poultry Sandwich Platter

£72

Mixed selection of meat 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.

LUNCH BOXES



Minimum order of 25 per box per day. Lunch box, made from Notpla, includes one sandwich, one salad, a piece of whole seasonal fruit. Available to only be served inside the meeting room. Each served with a fork and a napkin. **£32.00 + vat per item**

Day 1 Menu

Lunch Box - £32.00 + vat per box

- > Chicken Caesar Wrap
- > Cannellini beans | flame roasted peppers | roasted Westland tomatoes | red onion | capers | citrus infusion (VE)
- > Piece of whole seasonal British fruit

Vegan Lunch Box - £32.00 + vat per box

- > Falafel & Sweet Potato Wrap (VE)
- > Cannellini beans | flame roasted peppers | roasted Westland tomatoes | red onion | capers | citrus infusion (VE)
- > Piece of whole seasonal British fruit

Day 2 Menu

Lunch Box - £32.00 + vat per box

- > Coronation Chicken sandwich
- > Roasted top to tail broccoli | young spinach | butter beans | tahini dressing | citrus | black sesame (VE)
- > Piece of whole seasonal British fruit

Vegan Lunch Box - £32.00 + vat per box

- > New York Vegan Deli sandwich (VE)
- > Roasted top to tail broccoli | young spinach | butter beans | tahini dressing | citrus | black sesame (VE)
- > Piece of whole seasonal British fruit

Day 3 Menu - Vegan Day

Lunch Box - £32.00 + vat per box

- > Coronation Chickpea sandwich (VE)
- > Cornish mid potato salad | young spinach | radish | foraged wild garlic emulsion (VE)
- > Piece of whole seasonal British fruit

Vegan Lunch Box - £32.00 + vat per box

- > Mexican Birria Sweet Potato Wrap (VE)
- > Cucumber | edamame beans | young spinach | Sicilian citrus | toasted sesame | pickled ginger | black beans | cold press rapeseed oil (VE)
- > Piece of whole seasonal British fruit

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Meeting Rooms Lunch Boxes

(v) Vegetarian, (VE) Vegan (NGCI) Non Gluten Containing Ingredients.

LUNCH BOXES



Minimum order of 25 per box per day. Lunch box, made from Notpla, includes one sandwich, one salad, a piece of whole seasonal fruit. Available to only be served inside the meeting room. Each served with a fork and a napkin **£32.00 + vat per item**

Day 4 Menu

Lunch Box - £32.00 + vat per box

- > Chicken Salad sandwich
- > Cornish mid potato salad | young spinach | radish | foraged wild garlic emulsion (VE)
- > Piece of whole seasonal British fruit

Vegan Box - £32.00 + vat per box

- > Coronation Chickpea sandwich (VE)
- > Cornish mid potato salad | young spinach | radish | foraged wild garlic emulsion (VE)
- > Piece of whole seasonal British fruit

Day 5 Menu

Lunch Box - £32.00 + vat per box

- > BBQ Southern Fried Chicken & Slaw Wrap
- > Toasted quinoa | black beans | charred corn | peas | red chilli | lime | coriander (VE)
- > Piece of whole seasonal British fruit

Vegan Box - £32.00 + vat per box

- > Falafel & Sweet Potato Wrap (VE)
- > Toasted quinoa | black beans | charred corn | peas | red chilli | lime | coriander (VE)
- > Piece of whole seasonal British fruit

Non Gluten Containing Ingredient Option

Sandwich Selection (please select one option)
- £32.00 + vat per box

- > On Applewood cheese, slaw, gherkin (VE) (NGCI)
- > Roast Chicken Salad Sandwich (NGCI)
- > Cheddar Ploughman's (NGCI)

Served with daily salad and whole seasonal fruit

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Meeting Rooms Lunch Boxes

(V) Vegetarian, (VE) Vegan

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 (VE) (NGCI)

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

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

Dessert - Dark Chocolate Brownie | Chocolate ganache (VE) (NGCI)

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 (VE) (NGCI)

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

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

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

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COLD DELI BUFFET LUNCH



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£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 (VE) (NGCI)

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

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

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

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 (VE) (NGCI)

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) (NGCI)

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

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Meeting Rooms 2026 / Cold Deli Buffet Lunch

(v) Vegetarian, (VE) Vegan (NGCI) Non Gluten Containing Ingredients

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 (VE) (NGCI)

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

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

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

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Meeting Rooms 2026 / Cold Deli Buffet Lunch

(v) Vegetarian, (VE) Vegan (NGCI) Non Gluten Containing Ingredients

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

