



HOST

OLYMPIA LONDON

HOSPITALITY MENU



ABOUT US

We are Host-Olympia London, 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 organiser and visitor alike. Using our unique London Larder, we endeavour to source as responsibly as possible from only the very best local suppliers – our belief being that food should be in season, fresh, uncomplicated and utterly delicious.

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. Menu enhancement can be provided upon request.

OUR SUPPLIERS

LONDON LARDER



PAUL RHODES
BAKERY
— THE ART OF BAKING —

WILD ROOM

The London Honey Co™

JAMES KNIGHT
OF MAYTAIN

BRINDISA

BELAZU
INGREDIENT CO.

UNION
HAND-ROASTED
COFFEE

Sally
CLARKE

PAXTON & WHITFIELD
LONDON CHEESEMONGERS. EST. 1787

RIDGEVIEW

Waste
Knot

TwoTribes®

HG
WALTER

Marrfish
Caught & Delivered
Specialty Fish and Seafood since 1977

NATURE'S CHOICE
LONDON'S FINEST

Cobble Lane
CURED

wild harvest
a Sysco company

THE
LONDON
ESSENCE
Co.

LONDON BOROUGH OF JAM

H. FORMAN & SON

ELLIS
WINES

- | | |
|-----------------------|--------------------------|
| 1 Paul Rhodes Bakery | 11 H. Forman & Son |
| 2 Union Coffee | 12 HG Walter |
| 3 Cobble Lane Cured | 13 Waste Knot |
| 4 Two Tribes Brewery | 14 The London Honey Co |
| 5 The Wild Room | 15 Marrfish |
| 6 Paxton & Whitfield | 16 London Borough of Jam |
| 7 Sally Clarke Bakery | 17 Brindisa |
| 8 Belazu | 18 Natures Choice |
| 9 London Essence | 19 Wild Harvest |
| 10 Ellis Wines | 20 Ridgeview Wine |



OUR COFFEE

UNION

HAND-ROASTED
COFFEE

We ethically source some of the best coffee on the planet through a network of regional roasters who in turn give back directly to the very communities with which they trade.

Camino is our house blend, single origin espresso from the Jaen region of Northern Peru.

Sourced direct from 72 individual smallholders and farmers, and roasted in small batches in East London by award-winning Union Hand-Roasted Coffee, Camino is aimed at those wanting a cup of coffee that delivers real quality while making a material difference to the lives of people who need it most. Delivering a deliciously sweet espresso with a fully transparent supply chain, Camino – Spanish for Path, Journey – brings to life our long-term journey with our farmer partners in Jaen.

OUR TEA

HOPE & GLORY

Far from being a run of the mill cuppa, Hope & Glory are a young, British company mad about tea. They offer only premium, speciality teas; unique, hand-picked, loose leaf, organic, sourced solely from ethical growers whom they have personally met and trust.

Hope & Glory are devoted to tea, and that goes hand in hand with their commitment to the welfare and well-being of our precious planet to make the perfect cuppa.

Hope & Glory's packaging is the first of its kind for tea in the EU (and possibly the world): 100% sustainable packaging solution where every component is recyclable, reusable, and compostable.

OUR WINE



Our extensive wine list consists of wines from all over the world but, we don't sit on our laurels. Our dedicated buying team is always on the lookout for new, exciting, and innovative wines.

Ellis wines are shipped in the most environmentally friendly and efficient way as possible; from road-rail transportation of approximately 800 pallets per year out of northern Italy to selecting shipping partners with the highest environmental standards and ensuring orders are managed to best fill containers – consolidating where necessary.

Ellis Wines has also increased the volume of wine shipped in bulk which, for a flexitank shipment from Chile for example, can save up to 62% in carbon emissions vs. a conventional 20ft container of bottled wine.



BREAKFAST

Selection of tea, Camino filter coffee
& biscuits **£3.85**

BREAKFAST BAPS **£5.95**

Dry cured bacon
Cumberland sausage patty
Portobello mushroom, spinach, tomato

SELECTION OF MINI PASTRIES & CROISSANTS **£3.25 Each (minimum order of 15)**

Pain au chocolat
Apricot danish
Red velvet croissant
Chocolate croissant
Apple danish

BREAKFAST BENTO

Chickpea Shakshuka, scrambled tofu &
green chillies (VE) - **£9.95**

Buttermilk and blueberry pancakes,
strawberries, crème fraîche, maple - **£9.95**

Cured smoked salmon, free range eggs,
toasted bagel, dill butter - **£11.95**

English Breakfast:
Cumberland sausage dry cured bacon,
grilled vine tomatoes, portobello mushrooms,
poached free range egg - **£11.95**

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BRUNCH BARS

THE HEALTHY BAR **£14.95** per person (minimum order of 10)

Overnight oats, nectarines, blueberries
Spiced chocolate spread, wholegrain bread,
toasted pistachios
Apricot baked jumbo oats
Miso mushroom on toast
Sweet potato and corn hash brown
Ginger, lemon and cinnamon water

THE AMERICAN BAR **£14.95** per person (minimum order of 10)

Fluffy American honey pancakes
Crispy bacon
Seasonal fruit compote
Maple syrup & homemade butter
Spiced American hash
Iced Mocha

LUNCH

TRADITIONAL WORKING LUNCH £18.95

Homemade sandwich, bagel or wrap

Sample selection:

Mexican bean, avocado (VE)

Scottish smoked salmon, dill cream cheese

New York deli

Chicken Caesar wrap

Seasonal fruit, crisps/energy bar

GOURMET SALAD LUNCH £21.95

1 protein & 2 salads pp

Any additional salad £6.45

Plant Based

Crispy Korean cauliflower, gochujang, maple glaze,
coriander chutney

Beetroot humus, breakfast radishes,
rainbow carrots

Pea, mint courgette fritters, coconut tzatziki

Fish

Forman & Son's salmon, English asparagus tart,
avocado puree

Crab and spring onion pakoras,
spiced yoghurt, nigella seeds

Gin cured sea trout, baby cucumbers,
pickled fennel dill

Meat

Jerk chicken, mango jam, allspice

Sumac spiced lamb, sweet pea mint
yoghurt with toasted bun

Parmesan arancini, slow cooked ragu, basil pesto

Salad Selection

Cobb salad, coconut bacon, toasted seeds,
maple dressing

Ancient grains, peas, mint, charred
courgettes, parsley

Roasted heritage roots, baby spinach, sunflower seeds,
carrot top gremolata

Hispi, carrot, fennel slaw, toasted pecans

Marinated tomatoes, cucumbers, black olive crumb,
wild rocket

BUDDHA BOWL

The perfect solution for a nourishing,
filling meal on the go

£19.95

STEP 1

Choose your grains
(choice of 1):

Lentils
Brown rice
Bulgur
Quinoa

STEP 2

Choose your greens
(choice of 1)

Kale
Cos
Baby spinach

STEP 3

Choose your colours
(choice of 3)

Grated carrot
Pickled red cabbage
Crushed peas & marjoram
Roast sweet potato
Roast peppers
Romanesque greens

STEP 4

Choose your protein
(choice of 1)

Harissa chicken
Lemon chicken
Pepper mackerel
Smoked salmon
Plant based basil chicken
Sweet chili tofu

STEP 5

Choose your topping
(choice of 1)

Mixed seeds
Savoury granola
Spicy croutons
Moroccan spiced roast
Chickpeas

STEP 6

Choose your dressing
(choice of 1)

Turmeric tahini
Romesco sauce
Yum yum sauce
Vegan raita

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BENTO BOXES

Our Bento Boxes provide a mini three course meal packed full of flavour and energising dishes

PLANT BASED

£31.95

Summer squash, black quinoa, charred onions, sunflower seed dressing

Sweet pea pancake, wild rocket, pea and caper salsa

Red pepper hummus, baby cucumbers, toasted buckwheat

Fieldgrown rhubarb, vanilla yoghurt, crushed meringues

INDIAN STREET FOOD

£31.95

Spiced cod bonda, salted cucumber raita

Chana masala, tandoori carrots, coriander cress (VE)

Kachumber salad, tomato, red onion (VE)

Gulab jamun, toasted pistachios, rose syrup (V)

POKE BOWL

£31.95

Hawaiian chicken, charred pineapple, chilli jam

Sticky rice, sweet peas, spring onion, coriander (V)

Asian pickles, toasted peanuts, siracha mayonnaise (V)

Coconut, mango cake, ginger syrup, coconut cream (V)

LONDON LARDER

£59.95

Charcuterie from Cobble Lane, house pickles, Forman & Son's London cured smoked salmon, shaved fennel, dill

Paxton & Whitfield cheese selection (V)

Salad of grains, seasonal vegetables from New Covent Garden Market (VE)



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FOOD STATIONS

Minimum order of 20

Sample menu of one of our themed buffets.
We can design many buffet menus in line with your show,
please enquire.

PIZZA FOLD BUFFET £12.95

All our Pizza bases are hand stretched to give them
thin crispy textures creating the finest Pizza

The Belazu:

Antipasti of vegetables,
lovage pesto, vegan cheese (PB)

Classic Margarita:

Isle of Wight tomatoes, buffalo
mozzarella, fresh basil, olive oil

Cobble Lane:

Spiced vegan nduja paste,
goat's cheese, tomato, basil

The Wild Room:

Foraged mushrooms, truffle oil,
buffalo mozzarella, oregano

The Land:

Prosciutto di parma, fresh fig, basil
and London honey on a white base

The Sea:

White anchovies, Belazu black
olives and berkswell cheese

BRICK LANE BUFFET £19.95

Cobble Lane cured meats; fennel
salami, coppa, beer sticks, spiced nduja
sausage rolls

Paxton and Whitfield cheeses, house
pickles, Peters Yard biscuits

Forman & Son's cured fish; a selection
of smoked and cured fish

New Covent Garden Market allotment
pots, black olive soil, beetroot houmous,
chive crème fraîche, carrot top yoghurt

Paul Rhodes breads and tea pastries

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FOOD STATIONS

Minimum order of 20

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AFTERNOON TEA

A British classic introduced in the early 1940s
which compliment any event

Camino coffee

Selection of classic herbal teas,
Buttermilk scones, Devonshire clotted
cream, London Borough Jam

FINGER SANDWICHES

Sample selection:

Smoked salmon

Egg & cress

Cream cheese, cucumber mint

Coronation chicken

CAKES

Selection of mini traditional cakes (2 per person)

Victoria sandwich

Coffee & walnut cake

Macarons

Éclair

Earl Grey tea loaf

London Honey cake

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FOOD STATIONS

Minimum order of 20

Sample menu of one of our themed buffets. We can tailor many buffet menus in line with your event, please enquire.

LONDON LARDER BUFFET £19.95

A table of foods from & inspired by our suppliers in Borough Market & around the city: using our unique London Larder

COBBLE LANE CURED MEATS (CHOICE OF 3)

Coppa
Beer sticks
Fennel & garlic salami
Spiced nduja sausage rolls

FORMAN & FIELD CURED FISH

Selection of smoked and cured fish produced locally

NATURE'S CHOICE OF NEW COVENT GARDEN

Selection of seasonal salad & vegetables

PAXTON & WHITFIELD

Paxtons Cave aged cheddar
Golden cross ashed goats cheese
Pickles
Selection of chutneys
Peter's Yard biscuits

PAUL RHODES

Selection of mini baguettes & rolls

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FINGER FOOD SELECTION

Choose 3 items pp for £22.45

MEAT

Smoked bacon & sausage

rich bap, HP sauce

Buttermilk crispy fried chicken

toasted brioche bun, gochujang mayo

FISH

Battered fish and chip cone

salt & vinegar powder

Steamed Asian bao bun

sticky ginger, chilli salmon, cucumber, spring onion

Fish Fingers

Rhodes bakery bloomer, tartare sauce

PLANT BASED

Beetroot & quinoa burger

charcoal bun, avocado, cheese, chilli & lime salsa

Smoked vegan hot dog

pickled cabbage, sweet mustard

Mini fold pizza (2 per person)

selection includes:

The Belazu: Antipasti of vegetables,

lovage pesto, vegan cheese (VG)

Classic Margarita: Isle of White tomatoes, buffalo

mozzarella, fresh basil, olive oil

Cobble Lane: Spiced vegan nduja paste, goats

cheese, tomato, basil

The Wild Room: Forage mushrooms, truffle oil, buffalo

mozzarella, oregano

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CANAPÉS

Choose 3 items pp for £17.95
Any additional items £5.95

HOT LAND

Smoked old spot croquette, apple sauce

Crispy chicken, siracha mayo, chicken salt

COLD LAND

Cobble Lane coppa, black fig, ricotta

Ham hock & piccalilli, lemon & mustard

HOT SEA

London Smokehouse salmon tartlet,
pickled cucumber, dill

COLD SEA

Dorset chilli crab, hash brown, burnt spring onion,
salsa, coriander

Devon mackerel paté, horseradish, apple

Soy & juniper tuna, pickled blueberry, coriander

Cornish sea bass ceviche, chilli, lime

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CANAPÉS

Choose 3 items pp for £17.95
Any additional item £5.95

HOT PLANT

Caesar chip

Tunworth croquette, pickled blackberry (V)

Almond & paprika fritters (VE)

COLD PLANT

Smoked king oyster from the Wild Room, hoisin, cashew (VG)

Confit carrot, dukkha spice, whipped avocado (VG)

SWEET

Grilled peach, London Honey & rum

Raspberry vegan brownie

Isle of White gingerbread, black grape

Chocolate & orange

Passion fruit delice



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BOWL FOOD

Choose 3 items for £23.95
Any additional bowl £5.95

LAND

Ayrshire beef bulgogi bowl, gochujang dressing, toasted seaweed peanuts

Makhani butter chicken curry, pilau rice, paratha naan

Lamb shawarma, minted crushed broad beans, graceburn cheese cream

Worcestershire duck leg bon bon, cannellini bean ribollita

SEA

Sesame glazed north atlantic pollock
Pickled daikon & cucumber salad, sticky rice, chilli jam

Crispy cod cheeks, pea puree, skinny nori fries

Heritage beets, smoked mackerel, set buttermilk, balsamic jelly, cress

Pan seared chalk stream trout, pickled fennel, Jersey royal, caper salad, sea cabbage crisps

Steamed bun, Foreman & Son's miso glazed salmon, sesame salad

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BOWL FOOD

Choose 3 items for £23.95
Any additional bowl £5.95

ALLOTMENT

Aubergine bhaji, tamarind chutney, coriander cress (VG)

Dukka roasted 'Waste Knot' carrots, whipped tofu, carrot top yogurt (VG)

Grilled nectarine, British buratta, chilli, mint, honey dressing

Spinach & Sommerset ricotta gnocci, confit tomato, lovage pesto

Glazed oglesfield mac 'n' cheese, shallot, parsley crumb

DESSERT

Chocolate & Arbequina olive oil mousse, oaklands farm strawberries, chocolate crumb

Union coffee tiramisu, poached english orchard cherries

Passionfruit & mango delice, Scottish raspberries, chocolate leaf

Griddle peach pavlova, London honey rum syrup, cocunut cream

Lemon & london honey posset, lavender shortbread crumb



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FORMAL DINING

Three courses - Sample Menu £59.95

TO START

ALLOTMENT

Chioggia beetroot with aged cashew puree, dill vierge, 'crate to plate' hydroponic leaves

Charred 'Wye Valley' asparagus, rapeseed emulsion, smoked almond salsa verde

SEA

Cured south coast mackerel, horseradish, green apple, lovage

LAND

Cobble Lane lomo, grilled flat peach, 'crate to plate', hydroponic leaves, aged balsamic

Ham hock and smoked chicken terrine, Rosary ash goat's cheese, English mustard, tarragon

TO FOLLOW

ALLOTMENT

Dukka spiced heritage carrot, cashew cheese, buckwheat, The Wild Room English truffle VG

Hazelnut gnocchi, asparagus, wild mushrooms, charred cabbage, crispy shallots, crushed herbs, pea & boardbean VG

Smoked chickpea panisse, burnt spring onion, black lentil dahl, chaat VG

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FORMAL DINING

SEA

Roast cod, salt & vinegar potatoes, warm tartare, crushed peas, seasonal leaves from the Wild Room

Pan seared chalk stream trout, pickled fennel, crushed news and caper salad, The Wild Room sea cabbage crisp

Line caught Cornish sea bass, devilled brown shrimp, caviar cream

LAND

Sage crushed butter poached Cornish Red chicken, charred savoy cabbage, Cobble Lane pancetta, summer truffle

Old spot pork belly, roasted braeburn, chorizo, beets, cider jus

Suffolk Texel Lamb rump, smoked aubergine, graceburn feta, Romesco

TO FINISH

Santander 65% chocolate mousse, Arbequina olive oil gel, passion fruit, chocolate tuille

The London Honey Company custard, chamomile, Kentish strawberries, puffed rice, basil

Vegan Eton mess, summer berries, English sparkling wine jelly, lemon verbena VG

Great British pavlova, Paul Rhodes merignues, Borough Jam, caramelised hazelnuts

Passion fruit curd, pistachio, English raspberries

Selection of tea & camino coffee

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THE GATHERED TABLE

A gathering of the best and brightest minds – renowned chefs, tech innovators, experts in health and nutrition, sustainability champions and aspirational creatives – whose purpose is to predict and share new trends in food and drink to deliver real customer insight that challenges the status quo.

Collaborating at every level, these thought leaders set the agenda and provide a clear advantage for Host. Their fresh thinking will help to shape the future of any dining experience, look beyond the everyday and re-imagine the happier, healthier and more productive workforce of tomorrow.

Please contact us for more details



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JOSÉ PIZARRO Curated Tapas Menu

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J Cinco Jotas jamón Iberico

~

Pan con tomate **vg**

~

Patatas bravas & alioli **v, gf**

~

Summer salad, smoked salmon pâté **gf**

~

Squid ink & prawn croquetas

~

Chorizo cooked in Rioja (wine)

~

Chocolate pot, extra virgin olive oil, sea salt
& shortbread crumble



IXTA BELFRAGE Sample menu

Charred red pepper tartare with crispy ginger

~

Crunchy seasonal veg with ricotta dip, charred spring
onion salsa, lime

~

Scallops with curried onions, lime

~

Nduja and pineapple chicken, brown butter
curried cornbread, maple butter

~

Gem and herb salad, maple, sesame dressing

~

Mango, basil and lime mille feuille

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DRINKS LIST



WHITE WINE



= Vegan



= Organic



= Sustainable



= Biodynamic

Pardina/Chardonnay 'El Zafiro' 2020 **£25.00**

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 **£27.00**

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 **£27.00**

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 **£27.00**

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.

Barrel Jumper Viognier 2022 **£27.00**

Western Cape, South Africa | 12%

Apricot, orange blossom and subtle tropical notes of dried pineapple are in abundance and combine with a fresh grapefruit acidity leaving a long and refreshing impression on the palate.

ROSE WINE

Nero d'Avola Rosato 'Il Paradosso' 2020 **£25.00**

Sicily, Italy | 12%

Made from the island's local hero, Nero d'Avola, with the addition of a little Frappato, a local white variety that contributes to the wine's elegance.

Jardins de Gascogne, Plaimont 2021 **£27.00**

Languedoc, France | 12.5%

This is a delicate salmon pink rosé made by the 'saignée' method. It is dry with vibrant summer fruits on the palate and a refreshing and crisp acidity.

RED WINE



= Vegan



= Organic



= Sustainable



= Biodynamic

Tempranillo/Shiraz 'El Zafiro' 2019 **£25.00**

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.

Whale Point Pinot Noir 2020 **£27.00**

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.

Ojo Rojo Merlot 2022 **£26.00**

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.

Rioja Tunante Tempranillo Fincas de Azabache 2021 **£27.00**

Rioja, Spain | 14%

Introducing itself with powerful aromas of wild fruits such as blackberry, raspberry and blackcurrant. This plummy, soft seductive wine exhibits typical Tempranillo character of red fruits such as cherry, raspberry and plum with notes of liquorice

Contrade Bellusa, Nero d'Avola, Sicilia DOC Organic 2020 **£27.00**

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

Impressionist Cosmic Cloud Shiraz 2020 **£27.00**

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.

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BUBBLES



= Vegan



= Organic



= Sustainable



= Biodynamic

Prosecco Spumante Extra Dry 'Borgo del Col Alto' NV £35.00

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. £49.00

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. £73.00

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. £78.00

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.

Champagne Laurent Perrier La Cuvee Brut N.V. £115.00

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 Rose £195.00

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.

PACKAGED BEER & CIDER

Peroni Nastro Azzurro	330ml	5.1% abv	£5.50
Birra Moretti	330ml	5.1% abv	£5.50
Camden Pale Ale	330ml	4.3% abv	£5.50
London Pride	330ml	4.7% abv	£5.50



SPIRITS

Bacardi Spiced Rum	£80
Bacardi Superior White Rum	£70
Jack Daniel's	£80
Jameson Irish Whiskey	£100
Smirnoff Vodka	£70
Hendrick's Gin	£145
Gordons London Dry Gin	£70

SOFT DRINKS

Juice Jug 1ltr		
Orange, cranberry, apple, tomato		£4.20
Sparkling Elderflower	Jug 1ltr	£5.45
Harrogate Still and Sparkling Water	750ml	£3.95
Harrogate Still and Sparkling Water	330ml	£2.50
Tonics & Mixers	200ml	£2.50
Coke, Diet Coke, San Pellegrino	330ml can	£2.50

All menu items are subject to minimum orders and can be adapted in keeping with all event requests.

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Pricing is accurate at time of publishing; Jan 2023 valid until Dec 2023.

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HOST

OLYMPIA LONDON

ALLERGEN INFORMATION

Please speak to a member of our staff before ordering with regards to any food allergens and intolerances.

CONTACT

Please contact our Sales Team who will be happy to assist with your order;

info@host-olympia.london

T&C's applied

Items are priced per person unless otherwise stated

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