

LONDON



WONCA2022
27TH WONCA EUROPE CONFERENCE



28 June - 1 July 2022 | ExCel London

EXCEL
LONDON

INNOVATING FAMILY MEDICINE TOGETHER
FOR A SUSTAINABLE FUTURE

HOSPITALITY

WONCA 2022 27th WONCA Europe Conference Exhibitor Catering Offer

Selection of vegetarian and vegan
sandwiches and wraps

- Cheese and spring onion (v)
- Egg and onion (v)
- Fennel and plum tomato (v)
- Pepper, onion and tomato (v)
- Vegan cheese, onion and tomato (v)

MARKEY Traditional Coffee Service - TWO barista (unlimited servings per day) - £5775 + vat for 3 day hire

Our fully trained professional baristas will produce world class hot drinks akin to any high end espresso bar. With our team you can have peace of mind that we have your best interests at heart. Let us clean, maintain and entertain whilst you and your team achieve your goals. A true experience and a memorable visit for your guests.

Our baristas are fully trained to get the most from our state of the art espresso machines. Our friendly crew will interact with you and your guests to ensure a memorable visit. 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. Thorough daily cleaning will be taken care of by our team.

Includes: Two baristas, counter, machine and grinder, compostable cups, stock required for unlimited servings (within capability of two baristas) per day: coffee beans, hot chocolate powder, 4 x flavoured syrups (vanilla, caramel, hazelnut, amaretto), decaf coffee, English breakfast and herbal teas, stirrers, sugar and sweetener, 19-litre water butts and milk. Fridge is not supplied.

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: 5 kW, single phase, 32 Amp at 240 volts.

Grinder: 500 W.

Water: You can supply mains water feed for this service otherwise we will provide 1 9-litre water butts.

Weight: 80 kg (176.5 lbs)

Please note that power is not included within the pricing and will need to be arranged by yourselves separately through the venue. Please note that this will be subject to additional charges.

MARKEY Traditional Coffee Service - ONE barista (500 servings per day) - £4985 + vat for 3 day hire

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.

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. Thorough daily cleaning will be taken care of by our staff member.

Includes: One barista, counter, machine and grinder, compostable cups, stock required for unlimited servings (within capability of two baristas) per day: coffee beans, hot chocolate powder, 4 x flavoured syrups (vanilla, caramel, hazelnut, amaretto), decaf coffee, English breakfast and herbal teas, stirrers, sugar and sweetener, 19-litre water butts and milk. Fridge is not supplied.

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

Power requirements:

Coffee machine: 5 kW, single phase, 32 Amp at 240 volts.

Grinder: 500 W.

Water: You can supply mains water feed for this service otherwise we will provide 1 9-litre water butts.

Weight: 80 kg (176.5 lbs)

Please note that power is not included within the pricing and will need to be arranged by yourselves separately through the venue. Please note that this will be subject to additional charges.

MARKEY Bean to Cup Machine (500 servings per day) - £2145 + vat for 3 day hire

This machine offers state-of-the-art technology, touchscreen menu and customisable background lighting. We will also include a separate hot water boiler (shown) for an increased hot water and tea production. This bean to cup machine will produce high street quality espresso based drinks and hot chocolate. Uniquely, and for speed of serving and convenience this machine uses a special dehydrated semi skimmed milk product, which negates the need to have an experienced barista operating the machine. Taste profile is very similar to fresh milk.

As mentioned above this machine comes with a water boiler. This water boiler also has a steam arm, and although we recommend the special dehydrated milk in this machine, fresh milk can be an option with an experienced operator. Please express your preference at the time of booking.

Ideal for the medium to large stand. This machine will produce espresso, cappuccino, latte, regular coffee, and a good hot water supply for tea. Hot chocolate is also possible. Moderate amount of daily cleaning necessary.

Includes: Machine and water boiler, compostable cups, stock required for up to 500 servings per day: coffee beans, special dehydrated milk and chocolate powder, 4x flavoured syrups (vanilla, caramel, hazelnut, amaretto), decaf coffee bags, English breakfast and herbal teas, stirrers, sugar and sweetener. When the machine is set up for you we will leave you with 6x litres of long life milk for tea and a 2 x 19litre containers of water which are included in the price.

Staff: This is a self use machine.

Power requirements:

Coffee machine: Dedicated 3kW (UK plug)

Hot water boiler: Dedicated 3kW (UK plug)

Water: You can supply mains water feed for this service otherwise we will provide 1 9-litre water butts.

Weight: 60 kg (132.5 lbs)

Please note that power is not included within the pricing and will need to be arranged by yourselves separately through the venue. Please note that this will be subject to additional charges.



MARKEY Compact Capsule Machine (150 servings per day) - £640 + vat for 3 day hire

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. This machine uses high quality capsules containing ground coffee. If you'd prefer a machine that uses coffee beans instead of capsules please request this at the time of booking.

With very little maintenance this machine is ideal for occasional coffee situations and designed for you to use with minimum fuss and effort.

Perfect for keeping your team going and your invited guests happy.

Ideal for the smaller stand. This machine can make espresso or regular coffee (including decaf) and a very limited supply of hot water for the occasional tea.

Includes: Machine, compostable cups, stock required for up to 150 servings per day: coffee capsules, stirrers, sugar and sweetener. When the machine is set up for you we will leave you with 6x litres of long life milk and a 2 x 12litre containers of water which are included in the price.

Staff: This is a self use machine.

Power requirements:

Dedicated 1.6 kW supply required.

Water: Integrated 4 - litre water tank (0.9 gallon).

Weight: 11 kg (24 lbs).

Please note that power is not included within the pricing and will need to be arranged by yourselves separately through the venue. Please note that this will be subject to additional charges.

Upgrade Options

Counter branding

- Sticker for the front panel - £540.00 + vat
- Vinyl wrap on the front and sides of the counter - £980.00 + vat
- Pantone spray and sticker applied on the front panel - £1415.00 + vat

Branded cups

Full colour printed double walled paper
8oz cups (recyclable)

- £475.00 + vat 1000 cups
- £835.00 + vat 2000 cups
- £1190.00 + vat 3000 cups
- £1560.00 + vat 4000 cups
- £1920.00 + vat 5000 cups



*** A minimum of 3 weeks lead time is required for all branding ***



Breakfast and breaks

Selection of two items £7.25

Selection of three items £10.75

All menus are based on minimum orders of 10 per day

Home baked

Selection of Miniature Danish Pastries

Freshly Baked Almond, Chocolate and Plain Miniature Croissant

Hazelnut Cake with Coffee Cream

Scones with Clotted Cream and Preserved Strawberry

Coconut and Strawberry Cake

Selection of Miniature Muffins

Greek Yoghurt Pot with Fruit Puree

Vegan Items

Vegan Almond Madeleines

Vegan Carrot Cake with Cinnamon Frosting

Coconut Yoghurt Pot with Fruit Puree

Vegan Lemon Drizzle Cake

Vegan Chocolate and Coconut Tart

Fruit Salad with Fruit Puree

Non gluten Containing Items

Dark Chocolate Brownie

Vegan Almond Madeleines

Cherry and Almond Slice

Vegan Carrot Cake with Cinnamon Frosting

Apricot and Almond Slice

Savoury Items

Leek, Goats Cheese and Walnut Tart

Cheese Scone with Smoked Chilli Jam and Mascarpone

Chorizo Sausage Roll

Poached Salmon, Spinach and Ricotta Tart

Sausage Roll with Red Onion Chutney

Sandwich Lunches

All menus are based on minimum orders of 10 per day

Lunch bag

Sandwich or wrap from the following selection
Hand cooked crisps
Chocolate bar
Whole fresh fruit
Mineral water (250ml Tetra pak)

£17.75 + vat each

Meat & fish sandwich options

Chicken Salad on Malted Bread
BLT on White Bread
Chicken Caesar in Tortilla Wrap
Coronation Chicken on Malted Bread
Tuna and Sweetcorn Mayonnaise on Malted Bread
Hot Smoked Salmon and Greens on Malted Bread

Vegetarian sandwich options

Double Egg and Spinach on Malted Bread
Carrot, Houmous and Greens on Malted Bread (VE)
Falafel and Sweet Potato in a Beetroot Wrap (VE)
Cheddar Ploughmans on Malted Bread
Gluten Free Roasted Vegetable and Beetroot Houmous

Essentials Plus Lunch Buffet

£20.75 + vat each

Selection of homestyle sandwiches
Hand cooked vegetable crisps
Daily seasonal salad
Whole fresh fruit
Mineral water or Fruit juice (250ml Tetra pak)

Essentials Deluxe Lunch Buffet

£25.20 + vat each

Selection of homestyle sandwiches
Hand cooked vegetable crisps
Daily seasonal salad
Homemade brownie
Cold savoury item
Whole fresh fruit
Mineral water or Fruit juice (250ml Tetra pak)



Drinks Reception Packages

Drinks receptions are based on an hour duration and include service from a static station.

Minimum orders of 50.

Drinks package A £8.15 + vat

Drinks package based on 1 alcoholic drink per person and rolling soft drinks for an hour

House red and white wine (175ml glass)
House bottled beer (330ml)
Orange juice and mineral water

Drinks package B £13.90 + vat

Drinks package based on 2 alcoholic drinks per person and rolling soft drinks for an hour

House red and white wine (175ml glass)
House bottled beer (330ml)
Orange juice and mineral water

Drinks package C £19.70 + vat

Drinks package based on 3 alcoholic drinks per person and rolling soft drinks for an hour

House red and white wine (175ml glass)
House bottled beer (330ml)
Orange juice and mineral water

Drinks package D £25.50 + vat

Drinks package based on 4 alcoholic drinks per person and rolling soft drinks for an hour

House red and white wine (175ml glass)
House bottled beer (330ml)
Orange juice and mineral water

Soft Drinks, Beers & Spirits

Soft Drinks

Mixers, Tonics & Juices (150ml)	£1.85
Selection of juices (1 litre jug) <i>Orange, Apple, Pineapple, Cranberry</i>	£5.80
Life still and sparkling water (750ml glass bottle)	£5.25
Life still and sparkling water (330ml glass bottle)	£3.40
Life still and sparkling water (330ml can)	£3.75
Diet Coke, Fanta & Sprite (330ml can)	£2.15
Coca Cola (330ml can)	£2.70
Cawston press (330ml can) <i>Cloudy Apple, Sparkling Rhubarb, Ginger Beer</i>	£3.70

Bottled Beer & Cider

(275ml to 330ml)

Budweiser	£5.10
Peroni	£6.85
Becks	£5.00
Meantime Pale Ale	£8.30
Magners Cider	£6.60

Spirits

(price per 70cl)

Gordon's Gin	£75.60
Smirnoff Vodka	£73.50
Bacardi	£89.25
Bells Whisky	£81.90
Famous Grouse	£81.90
Southern Comfort	£102.90
Jack Daniel's	£115.50
Johnnie Walker Black Label	£142.00



Wine List

Champagne and sparkling

(750ml bottle)

NV Prosecco Stelle d'Italia Veneto, Italy	£48.30
NV Divina Cava, Pere Ventura Cava, Spain	£44.65
NV Brut Baron De Marck Gobillard Champagne, France	£89.25

White wine

(750ml bottle)

2020 Sauvignon Blanc Lanya, Cenyral Valley, Chile	£31.50
2020 Chenin Blanc Stormy Cape, Western Cape, South Africa	£33.60
2018 Poco Paco Airen Sauvignon Blanc Vina de la Tierra de castilla y León, Spain	£34.65
2020 Jacques Vertier Blanc Vin de France, South West France, France	£36.25
2020 Pinot Grigio Via Nova, Veneto, Italy	£37.55
2020 Chardonnay Les Mougeottes IGP Pays d'Oc, Langedoc	£52.50

Rose wine

(750ml bottle)

2017 West Coast Swing White Zinfandel The Wine Group, California, USA	£39.40
2018 Rioja Rosado Ramó Bilbao, Rioja, Spain	£46.75

Red wine

(750ml bottle)

2020 Merlot Lanya, Central Valley, Chile	£31.50
2020 Carignan/Grenache Vin de France La Lande, Vin de France, France	£33.60
2020 Jacques Vértier Rouge Vin de France, South West France, France	£36.25
2019 Shiraz Stormy Cape, Western Cape, South Africa	£37.80
2018 Barbera Amonte Volpi, Piedmonte, Italy	£44.10
2020 Pinot Noir Les Mougeottes IGP Pays d'Oc, Langedoc	£50.40



Equipment

Equipment

The prices in the planner include glassware, cutlery, crockery, black table linen, standard buffet tables and the catering equipment essential to serve your catering.

Should you require additional equipment, the following can be ordered from ExCeL London Hospitality.

Prices quoted are for a 3 day hire.

Prices from

- 3ft Single Glass Fronted Fridge £175.00 + vat
- Water cooler, including 1 x 18.5ltr Water butts and 100 disposable cups £100.00 + vat
- Additional Water butts £19.95 + vat each including 100 disposable cups

For bespoke equipment, prices are available and quoted on request.

Please note all damages and broken equipment will be charged at the full replacement value

All prices quoted exclude VAT

Staffing

Staffing charges

The prices in the planner include staff to service your catering unless otherwise specified.

Please note that staff can only be hired when ordering all food and beverages from ExCeL London Hospitality.

Our professional team of managers, chefs and waiting staff have worked with us on many prestigious events. Highly trained, with an exceptional presentation and an attentive attitude, they are here to ensure that your guests receive the best service on offer. All catering staff members will be briefed prior to the exhibition opening as to your exact requirements and service style. We will recommend suitable staffing levels for your event as applicable.

The staffing rates are based on start no earlier than 8am and finish no later than 10pm.

Senior Hospitality Manager (up to 12 hours)	from £475.00 + vat
Hospitality Manager per day (up to 12 hours)	from £350.00 + vat
Waiting/Bar Staff per day (up to 12 hours)	from £255.00 + vat
Waiting Staff per half day (up to 6 hours)	from £130.00 + vat
Chefs per day (up to 8 hours)	from £385.00 + vat
Porters per day (up to 8 hours)	from £255.00 + vat

Please note when booking staff for the day it will be necessary to allow a minimum of a half hour lunch break per staff member.

Essential Information

- We require final catering numbers to be confirmed 10 working days prior to the event start date. Please note after this time adjustments can be made, subject to availability and additional charges may be incurred.
- Any special dietary requirements or kosher meals are available on request with prior notice.
- We will ensure that our catering service complements the bespoke design of your event. As such we may require additional service areas to be accommodated within your floor plan and will discuss the space and any additional costs with you during the planning stages.
- We require 100% payment for all pre-booked catering to be settled before the start of the event tenancy. We will be entitled to cancel any orders where payment remains unsettled.
- The majority of our menus are inclusive of ExCeL London Hospitality service staff to deliver your choice of catering. Should you wish to discuss a bespoke service style for your event, please discuss this with the ExCeL London Hospitality Events team during the planning process. They will advise any additional costs associated with the hire of waiting staff through to senior hospitality managers.
- Our menu prices are based on service times from 08:00 – 22:00. Please be aware that for service outside of these standard hours, additional charges may apply.
- Should you need to cancel your catering with us, we require a written notification. Our full Cancellations Policy can be found in our Terms & Conditions, available upon request.
- Our full Terms & Conditions are available upon request. Please contact ExCeL London Hospitality Events team for further details.



We look forward to working with you

To discuss your hospitality
requirements please contact:

ExCeL London Hospitality

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