



MARRIOTT  
LONDON KENSINGTON



## EVENT MENU

**MEETINGS  
MADE**  
*at* MARRIOTT

# MEETINGS MADE AT MARRIOTT - PACKAGES

## DAY DELEGATE PACKAGE

- All day tea, coffee, mineral and fruit infused water
- All day cookies and fruit
- Arrival, Morning and Afternoon break with sweet, savoury and healthy options.
- Locally inspired Buffet Lunch
- In Room amenities (sweet, savoury and healthy)

## 24 HR PACKAGE

- All day tea, coffee, mineral and fruit infused water
- All day cookies and fruit
- Arrival, Morning and Afternoon break with sweet, savoury and healthy options.
- Locally inspired Buffet Lunch
- In Room amenities (sweet, savoury and healthy)

## ALL-INCLUSIVE PACKAGE

- Room hire
- All day cookies and fruit
- Arrival, Morning and Afternoon break with sweet, savoury and healthy options.
- Locally inspired Buffet Lunch
- In Room amenities (sweet, savoury and healthy)

## INCLUDED IN ALL PACKAGES

- Pens, Pads and Write On Wall
- LED TV Screen or LCD Projector
- Stationary Box
- Complimentary Wi-Fi
- Barco ClickShare Connectivity
- Dedicated Red Coat and Meeting Services Application

# DAY DELEGATE BUFFET LUNCH

*Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.*

## Menu 1

Cast Iron salad

Orange and fennel salad

Pantesca Salad

Soup of the day

BLT Sandwich

Pork croquettes, salsa sauce

Salmon en croute, beurre blanc sauce

Farfalle pasta, arrabiata sauce

Apple pie

Lemon posset

Chocolate mousse

## Menu 2

Caprese salad

Niçoise salad

Bacon and blue wedge

Soup of the day

Chicken wrap

Oven baked cod loin, stir fry vegetables

Chicken teriyaki, Asian fried rice

Goats cheese, red onion and spinach tart

Passion fruit mousse

Honeycomb cheesecake

Eaton mess

# DAY DELEGATE BUFFET LUNCH

*Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.*

## Menu 3

Shaved duck, pomegranate, toasted hazelnuts salad

Free range egg, spinach, bacon and crostini

Mackerel, fennel, apple and horseradish salad

Soup of the day

Margarita pizza

Grilled seabass, lemon and capers sauce

Beef shin casserole

Wild mushroom and truffle oil arancini

Chocolate tart

Mini meringues, cream and berries

Tiramisu and biscotti

## Menu 4

Courgette and feta salad

Smoked carrot and red pesto salad

Butternut, goat cheese, pumpkin seed, crispy pancetta

Soup of the day

Grilled vegetable Crostini

Steamed red mullet, couscous, coriander and lime

Honey glazed cider and pork loin, roast carrot and parsnip

Halloumi with spiced tomato salsa

Bread and butter pudding

Chocolate éclair

Orange and Champagne torte

# DAY DELEGATE BUFFET LUNCH

*Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.*

## Menu 5

Tomato, cheddar, radish and sage

Sesame chicken salad

Chopped salad

Healthy pitta

Soup of the day

Braised lamb, roast potatoes

Fish kebabs

Vegetable biryani

Coconut and almond rice pudding

Fruit tarts

Mango mousse

# DAY DELEGATE BREAKS

*Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.*

## **Menu 1**

### **Arrival Break**

Whole Fruit, Granola, Cookies

### **Morning Break**

Red machine (freshly squeezed power juice shots)

Baked egg whites with spinach, sun blush tomatoes and cheddar

Pear puff pastry

Cucumber and mint infused water

### **Afternoon Break**

#### Afternoon Tea Experience

Smoked salmon dill cream cheese, brown fingers

Honey roast ham, English mustard, white fingers

Earl Grey tea éclair

Macaroon

Green Tea Lemonade

## **Menu 2**

### **Arrival Break**

Whole Fruit, Granola, Cookies

### **Morning Break**

Granola parfait

Mini smoked salmon bagels

Grilled Bacon on toasted English muffins

Fruit skewers

Orange infused water

### **Afternoon Break**

#### Power Up Break

Pulled pork and slaw wraps

Pineapple and vanilla syrup yoghurt

Raspberry and coconut tray bake

Apple, ginger and lime punch

# DAY DELEGATE BREAKS

*Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.*

## **Menu 3**

### **Arrival Break**

Whole Fruit, Granola, Cookies

### **Morning Break**

Smashed avocado on mini toasts

Yoghurt, granola, banana and honey compote

Croque-madame

Mini doughnut

Mint infused water

### **Afternoon Break**

#### Charcuteries Breaks

Selection of charcuteries

Breadstick and crostini

Welsh Rarebit

Mini carrot cake

Lemongrass and elderflower lemonade

## **Menu 4**

### **Arrival Break**

Whole Fruit, Granola, Cookies

### **Morning Break**

Egg frittata, spinach, tomatoes, cheddar

Green machine (freshly squeezed power juice shots)

Savoury yoghurt parfait

Lime infused water

### **Afternoon Break**

#### Picnic

Lemon drizzle cake

Chocolate mousse, butter biscuit

Mini arancini

Apple and cinnamon cider (non-alcoholic)

# DAY DELEGATE BREAKS

*Menus are managed on a rotational basis. Please liaise with your Event Planner to confirm the menu available for your event.*

## **Menu 5**

### **Arrival Break**

Whole Fruit, Granola, Cookies

### **Morning Break**

Greek yoghurt with condiments

Mango lassi

Croque-monsieur

Apple and basil infused water

### **Afternoon Break**

#### Shake it up

Nutella banana pancake

Rosehip syrup infused melons, lemon thyme

Tomato and basil bruschetta

Vanilla and strawberry milkshake



# SANDWICH LUNCH

**£21.00 PER GUEST**

Chef's choice two daily salads

Soup of the day

Please choose 3 of the following:

- Smoked salmon, watercress, cream cheese on baguette
- Roasted vegetables, red pesto, smoked cheese on ciabatta (v)
- Rare roast beef, horseradish cream, onion chutney, cress, on a baguette
- Mozzarella, tomato, pesto on focaccia (v)
- Smoked chicken, avocado, baby gem wrap
- BLT bap
- Turkey, bacon, egg, lettuce, mayo on soft white

Chef's choice two daily desserts

# COFFEE BREAKS

**£7.50 PER GUEST**

## **Recommended for Morning Break**

### **Option 1**

Red machine (freshly squeezed power juice shots)  
Baked egg whites with spinach, sun blush tomatoes and cheddar  
Pear puff pastry  
Cucumber and mint infused water

### **Option 2**

Granola parfait  
Mini smoked salmon bagels  
Grilled Bacon on toasted English muffins  
Fruit skewers  
Orange infused water

### **Option 3**

Smashed avocado on mini toasts  
Yoghurt, granola, banana and honey compote  
Croque-madame  
Mini doughnut  
Mint infused water

### **Option 4**

Egg frittata, spinach, tomatoes, cheddar  
Green machine (freshly squeezed power juice shots)  
Savoury yoghurt parfait  
Lime infused water

### **Option 5**

Greek yoghurt with condiments  
Mango lassi  
Croque-monsieur  
Apple and basil infused water

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## **London Marriott Hotel Kensington**

147c Cromwell Road, London - Tel: +44 (0)20 7341 6245  
SW5 0TH

**MEETINGS  
MADE**  
*at* MARRIOTT

# COFFEE BREAKS

**£7.50 PER GUEST**

## Recommended for Afternoon Break

### Option 1

#### Afternoon Tea Experience

Smoked salmon dill cream cheese, brown fingers  
Honey roast ham, English mustard, white fingers  
Earl Grey tea éclair  
Macaroon  
Green Tea Lemonade

### Option 2

#### Power Up Break

Pulled pork and slaw wraps  
Pineapple and vanilla syrup yoghurt  
Raspberry and coconut tray bake  
Apple, ginger and lime punch

### Option 3

#### Charcuteries Breaks

Selection of charcuteries  
Breadstick and crostini  
Welsh Rarebit  
Mini carrot cake  
Lemongrass and elderflower lemonade

### Option 4

#### Picnic

Lemon drizzle cake  
Chocolate mousse, butter biscuit  
Mini arancini  
Apple and cinnamon cider (non-alcoholic)

### Option 5

#### Shake it up

Nutella banana pancake  
Rosehip syrup infused melons, lemon thyme  
Tomato and basil bruschetta  
Vanilla and strawberry milkshake

# PRIVATE BUFFET LUNCH OR DINNER

**£28.00 PER GUEST** /min. 20 guests

## Select two salads:

- Goats cheese, poached pears, walnut salad
- Classic Caesar
- Mozzarella, tomato, rocket and shaved red onion
- Rocket and parmesan
- Feta cheese with cucumber, black olives, red onion and mint, cherry tomatoes

## Select two main courses:

- Herb oil marinated oven baked cod
- Roast steak
- Corn fed chicken
- Spinach and artichoke nachos
- Thai chicken curry

## Select two sides:

- Chives and horseradish mash
- Honey glazed root vegetables
- Petit pois à la Française
- Roasted garlic and herb wedges
- Coconut and saffron rice

## Select two desserts:

- Vanilla crème caramel with raspberry compote
- Exotic fruit trifle
- Seasonal jelly topped with spiced fruit
- Chocolate nut brownie topped with chocolate mousse

# PRIVATE BUFFET LUNCH OR DINNER

**£32.00 PER GUEST** /min. 20 guests

## Select two salads:

- Goats cheese, poached pears, walnut salad
- Classic Caesar
- Mozzarella, tomato, rocket and shaved red onion
- Rocket and parmesan
- Feta cheese with cucumber, black olives, red onion and mint, cherry tomatoes
- Carrot salad with smoked carrot pesto

## Select three main courses:

- Roast beef steak
- Spinach and artichoke nachos
- Sweet Indonesian marinated chicken
- Wasabi and lime marinated salmon
- Baked ratatouille
- Fried lamb breast
- Fish kebabs
- Slow roasted pork belly
- Wild mushroom gnocchi

## Select two sides:

- Chives and horseradish mash
- Honey glazed root vegetables
- Petit Pois à la Française
- Roasted garlic and herb wedges
- Coconut and saffron rice
- Seasonal vegetables with lemon butter
- Stir fry vegetables
- Lentil cassoulet

## Select two desserts:

- Vanilla crème caramel with raspberry compote
- Exotic fruit trifle
- Seasonal jelly topped with spiced fruit
- Chocolate nut brownie topped with chocolate mousse
- Opera tart
- Blueberry cheesecake

# PLATED PRIVATE LUNCH OR DINNER

**£35.00 PER GUEST** /min. 10 guests

Please choose the same starter, main and dessert for the entire party, unless dietary requirements suggest otherwise. Multiple options are available at a £5 supplement per guest. To be pre-ordered.

## Starters

- Crisp squid, fennel, rocket, black olive powder and tomato dressing
- Parma ham and pea shoot salad, baby vegetables, peas with shallot dressing
- Caramelised endive, glazed goats cheese and poached pear with walnut dressing
- Dill coated salmon gravlax, beetroot, orange segments and horseradish cream
- Confit corn fed chicken and wild mushroom terrine, avocado and tarragon purée, crisp toast
- Beetroot carpaccio with marinated mozzarella and pine nut balsamic dressing

## Mains

- Pan fried fillet of sea bream, herb crushed potatoes, fresh peas and pea velouté
- Roasted corn fed chicken breast, petit pois à la Française, roast chicken jus
- Asparagus and blue cheese risotto, with shaved parmesan and chive oil
- Herb crumbed lamb rump with ratatouille, fondant potatoes and lamb jus
- Slow roast sirloin of beef with honey glazed crush potatoes, grilled baby vegetables and roast jus
- Gloucester old spot pork belly, roast salsify, braised leek, sage and apple jus
- Summer baby vegetables with sautéed wild mushrooms and chive beurre blanc

## Desserts

- Chocolate and raspberry mousse log, pistachio mousseline
- Individual Pavlova, fresh tropical fruit and mango coulis
- Chocolate torte, passion fruit ice cream
- Set passion fruit tart, orange sorbet
- Mint panna cotta, strawberry sorbet
- Warm ginger cake, caramelised pear and vanilla mascarpone

**Tea/coffee and petit fours £6.50 per guest**

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SW5 0TH

**MEETINGS  
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# CANAPÉS

**£24.00 FOR 6 CANAPÉS**

£5.00 EACH ADDITIONAL CANAPÉS

## Cold

- Avocado mousse, sundry tomatoes, parmesan and rosemary crisp
- Smoked salmon, cream cheese
- Grilled beef Carpaccio, sun blush tomatoes and truffle mayo
- Blinis with mascarpone and Avruga caviar
- Crayfish and avocado cocktail
- Smoked chicken mousse coriander and mango
- Blue cheese mousse, orange, walnut on parmesan
- Chicken Caesar tartlet (anchovy, crisp, bacon, parmesan)

## Hot

- Togarashi squid
- Iberico ham croquette
- Prawn popcorn
- Oxtail croquette sherry caramel and popped rice
- Sumac spiced halloumi fingers
- Sweet Indonesian soy chicken satay with raw dipping sauce
- Baked butternut and Emmental filo rolls
- Lamb breast, butternut puree and crisp capers

## Desserts

- Mixed berry cheesecake with Chantilly cream
- Chocolate nut brownie with chocolate mousse
- Mini mint panna cotta with macerated strawberries
- Raspberry mousse with cheesecake
- Chocolate mousse cake
- Chocolate custard tarts

# BEVERAGE PACKAGES

## PLATINUM PACKAGE

**£32.00 per guest per hour**

Soft Drinks

Selection of Local and International Beers

House White and Red Wines

House Spirits

Cocktails

## PREMIUM PACKAGE

**£25.00 per guest per hour**

Soft Drinks

Selection of Local and International Beers

House White and Red Wines

House Spirits

## DELUXE PACKAGE

**£20.00 per guest per hour**

Soft Drinks

Selection of Local and International Beers

House White and Red Wines

## DINNER PACKAGE

**£15.00 per guest**

Half bottle of house wine

Half bottle of mineral water



# DRINKS MENU

<b>WHITE WINE</b>	<b>175ML</b>	<b>250ML</b>	<b>BOTTLE</b>
<b>Chenin Blanc, Bespoke</b> South Africa	5.80	8.20	23.45
<b>Chardonnay, Short Mile Bay</b> Australia	6.20	8.80	25.00
<b>Pinot Grigio, Da Luca</b> Italy	6.30	9.05	25.45
<b>Sauvignon Blanc, Vidal</b> New Zealand	8.55	12.20	34.45
<b>Viognier, Flagstone Word of Mouth</b> South Africa	8.80	12.45	35.45
<b>Albariño, Leiras</b> Spain			40.45
<b>Pinot Gris, Starve Dog Lane</b> Australia			41.45
<b>Chablis, Gloire de Chablis</b> France			45.45

# DRINKS MENU

RED WINE	175ML	250ML	BOTTLE
<b>Shiraz, Short Mile Bay</b> Australia	6.20	8.70	25.00
<b>The Guv´nor, Grenache-Tempranillo</b> Spain	6.95	9.70	28.00
<b>Merlot, Errázuriz</b> Chile	7.60	10.70	30.45
<b>Rioja Crianza Tinto, Don Jacobo</b> Spain	8.20	11.55	33.00
<b>Malbec, Atamisque Serbal</b> Argentina	9.30	13.15	37.45
<b>Cabernet Sauvignon, Nederburg The Manor</b> South Africa			28.45
<b>Côtes du Rhône</b> France			31.45
<b>Primitivo del Salento, Uno Due Cinque</b> Italy			34.00
<b>Zinfadel The Federalist 1776</b> California			46.45

# DRINKS MENU

## ROSE WINE

	175ML	250ML	BOTTLE
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<b>Provence Rose, Ch. La Gordonne</b>	8.60	11.30	34.45
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France

<b>Pinot Grigio Rosé, Vinuva</b>			24.45
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Italy

## SPARKLING WINE

		125ML	BOTTLE
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<b>Galanti Prosecco</b>		6.25	33.45
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Italy

<b>Anna de Codorniu Blanc de Blancs Brut, Cava</b>		7.00	38.00
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Spain

<b>Chapel Down Brut</b>			55.45
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England

## CHAMPAGNE

		125ML	BOTTLE
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<b>Moët &amp; Chandon Brut Impérial</b>		11.75	65.45
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France

<b>Moët &amp; Chandon Rosé Impérial</b>			79.45
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France

<b>Veuve Clicquot Yellow Label Brut</b>			77.45
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France

# DRINKS MENU

## COCKTAILS

<b>Pink Floyd (Pink G&amp;T)</b>	7.75
Plymouth Gin, lemon juice, grenadine, tonic	
<b>Beet Collins</b>	7.75
ABSOLUT® Vodka, beetroot juice, lime juice sugar syrup, soda	
<b>El Diablo</b>	8.00
Olmecca Reposado, Crème de cassis, lime juice Fever-Tree ginger beer	
<b>Old Cuban</b>	7.75
Havana Especial, lime juice, sugar syrup, aromatic bitters, mint, prosecco	
<b>Cider Up</b>	7.75
Martell VS, lemon juice, sugar syrup, aromatic bitters, Aspell's Cider	
<b>Mudslide</b>	8.25
Kahlua, ABSOLUT® Vodka, Irish cream, milk	
<b>A British Spritz</b>	7.75
Beefeater Gin, Kamm & Sons British aperitif, lemon juice, Cawston Press sparkling Apple & Rhubarb	
<b>Bouncing Bob</b>	8.25
Chivas Regal 12yr, lemonade, Granny Smith apple, soda, lime	
<b>Auch &amp; Ale</b>	8.50
Auchentoshan single malt, Cast Iron Ale, lemon juice, Bitters, quince jelly.	

# DRINKS MENU

## MOCKTAILS

<b>Elderflower Virgin Mojito</b>	5.25
Lime juice, sugar syrup, mint, Bottlegreen elderflower pressé	
<b>The Moscow Mule</b>	5.00
Ginger beer, soda, ice	

## BOTTLED CIDER

<b>Aspall Draught Suffolk 330 ml</b>	4.90
<b>Sxollie Cider 330ml</b>	4.90
<b>Caple Road Cider – Can 330ml</b>	4.45
<b>Kopparberg Mixed Fruit 500 ml</b>	5.75
<b>Stella Artois Cidre 500 ml</b>	5.45

## BOTTLED BEER

### CRAFT BEER

<b>Harviestoun Cast Iron Ale 330 ml 4.5% Scotland</b>	5.00
<b>Harviestoun Schiehallion 330 ml 4.8% Scotland</b>	5.00
<b>Brewdog Vagabond 330ml 4.5% Scotland (Gluten Free)</b>	5.25
<b>Inedit Damm 330ml 4.8% Spain</b>	5.10
<b>Goose Island Honkers 355 ml 4.3% USA</b>	5.10
<b>Goose Island IPA 355 ml 5.9%</b>	5.10
<b>Vedett Blond 330 ml 5% Belgium</b>	5.00

# DRINKS MENU

## BOTTLED BEER

### WORLD LAGER

Peroni Nastro Azzurro 330 ml	4.90
Corona 330 ml	4.90
Budweiser 330ml	4.45
Kaliber 330ml	4.10

## SOFT DRINKS

Pepsi/ Pepsi Diet 330 ml	3.25
7UP Free 330 ml	3.25
Britvic Tonic / Slimline Tonic Water	1.75
Fever-Free Tonic / Light Tonic Water	2.50
J20 Orange and Passion Fruit	3.00
Britvic 55 Orange	3.00
Cawston Press Sparkling	3.00
Apple & Rhubarb / Apple	
Red Bull	3.75
Fruit Shoot Apple & Blackcurrant	1.90
Firefly Revitalising Juice Drink	4.25
Kiwi, Lime & Mint / Pomegranate & Elderflower	
Bottlegreen Sparkling Presse	3.50
Elderflower / Cox's Apple / Pomegranate & Elferflower	

## WATER

Highland Spring Still or Sparkling 330 ml	2.45/each
Highland Spring Still or Sparkling 1 ltr	4.45/each

# DRINKS MENU

## WATER

Highland Spring Still or Sparkling 330 ml	2.45/each
Highland Spring Still or Sparkling 1 ltr	4.45/each

Should a vintage be exhausted, the next vintage will be offered. All wines listed are between 8% and 15% abv. Wines sold by the glass are available in 125ml and 250ml on request. Tap water is available on request. Alcoholic beverages are only available to people aged 18 or over. Cocktail juices are freshly squeezed.

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask your Event Planner for assistance when selecting menu items. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill on private dinners and cocktail reception.

# KIDS BUFFET MENU

**£15.00 PER GUEST**

## **Choice of four items and dessert**

- Chicken Tenderloins
- Garlic Bread
- Mini Burgers
- Pizza (Margarita, Ham, Vegetables)
  
- Mac and Cheese Bites
- French Fries
- Crudités of vegetables with dips
  
- Ice Cream
- Jelly
- Mixed Fruit Pots



# AUDIO VISUAL EQUIPMENT

- Conference Phone £55
- LCD Projector £75
- PA System with up to 2 mics from £200
- Flipchart £20
- Laptop speaker £50
- Laptop £100
- 55inch LED TV Screen £75
- Clicker £20
- Lectern £35
- Dance Floor from £650