

A vibrant salad is presented in a black bowl. The salad features fresh green arugula leaves, bright orange segments, and red pomegranate seeds. Interspersed among the greens are chunks of white cheese, possibly feta or goat cheese, and some dark, rectangular pieces that could be roasted vegetables or meat. The bowl is set on a dark, textured surface, and a portion of a grey and white striped fabric is visible in the upper right corner. The overall lighting is bright, highlighting the freshness of the ingredients.

Hospitality⁺

Connecting people through food

Let us make your working day easier and tastier, with a range of Hospitality packages and tailored options to fit every colleague and occasion. We actively price check to ensure we offer a rate that is cheaper than the high street

Why Book In-House Hospitality?

We offer great value compared to the high street with no charge for room hire, service or delivery fees. We are on average **25%** cheaper than high-street retailers like **M&S and Pret**, meaning your budget goes further.

Being on-site means we offer a complete solution. Your dedicated host is on hand to take care of all the details, from allergy and dietary requirements to delivery and clean up, all without the waiting time.

Want to go off menu? We can create **bespoke** options such as an American style breakfast for 50 people or a Japanese BBQ for 30. Our range of cuisine and event options is as wide as your imagination. Simply share your idea and we will work to make it a reality.

Every item is prepared on-site by trained chefs and delivered directly to you at a time of your choosing.

Retain the BT pound

Each order placed keeps money within the business supporting further service investment and provision.

Food Allergens, Intolerances & Calorie Labelling

We have a legal obligation to provide information about allergens to our customers. This information relates to ingredients used in the preparation of the foods we serve. Please ask a member of the team if you have any queries regarding allergens or have any special dietary requirements. We will always do our best to accommodate dietary requirements.

In order to help you make an informed choice we will provide calorie information at the time of booking. Guidance is that adults need around 2000 kcal a day.

How to book

Hospitality requests are ordered and managed by your events host, please fill out the online request form and await confirmation of your booking. **clare.bambury@teamlexington.london** at the time of booking you will need: catering numbers, OUC code, dietary requirements, time, date and location of your event.

Booking guidance - We ask for 5 working days for all food - and 48 hours for drinks only. If your event is sited outside of this time frame, don't hesitate to get in touch, we will always honour your booking when we have the capacity to do so.

All prices quoted are per person (unless otherwise stated) and will be charged to your agreed OUC

How to cancel

If you do need to cancel your hospitality, please notify your event host 72 hours prior to your event. Any costs incurred up to the date of cancellation will be re-charged back to your OUC. Any cancellation received outside the above time limit may be subject to a full re-charge back to the requesting hospitality booker.

Day ⁺ Bundles

Take the stress out of planning your event and save up to 20% when booking bundles versus singular menu items. Prices are per person. Minimum order: 6 . Menus are fixed, supplements available.

Half-Day Package

£16.00

ON ARRIVAL

Filter coffee: Change Please Adventurous blend
Organic Clipper teas
Biscuits

CLASSIC SANDWICH LUNCH

with meat, fish and vegetarian fillings* (one & a half per person)
Fresh seasonal whole fruit, Piper's crisps
Selection of canned Coke, Diet Coke, Fanta, Sprite & Vivreau Filtered Water

Full Day Package

£20.00

ON ARRIVAL

Filter coffee: Change Please Adventurous blend
Organic Clipper teas
Mini Danish pastries

CLASSIC SANDWICH LUNCH

with meat, fish and vegetarian fillings* (one & a half per person)
Fresh seasonal whole fruit, Piper's crisps
Selection of canned Coke, Diet Coke, Fanta, Sprite & Vivreau filtered water

AFTERNOON REFUEL

Coffee break bake*
Filter coffee: Change Please Adventurous blend
Organic Clipper teas
Vivreau filtered water

Full Day Plus ⁺

£27.50

ON ARRIVAL

Filter coffee: Change Please Adventurous blend
Organic Clipper teas
Morning pastry selection
Vivreau filtered water

PREMIUM SANDWICH LUNCH

with meat, fish and vegetarian fillings* (one & a half per person)
Seasonal side salads, savoury bake & skewer*
Fresh seasonal whole fruit, tortilla chips & salsa, sweet treat
Selection of canned Coke, Diet Coke, Fanta, Sprite & Vivreau filtered water

AFTERNOON REFUEL

Coffee break bake*
Filter coffee: Change Please Adventurous blend
Organic Clipper teas
Vivreau filtered water

⁺ Upgrades are available, add breakfast, seasonal salads or hot finger food onto your package for a supplement.

Not ready to commit? If you're not sure what time you will want to break or who you need to cater for you can buy vouchers for your attendees with a spend of £10, £15 or £20, redeemable in one transaction at the on-site **Bistro**



Breakfast+Options

Minimum order: 6

Price per person, unless otherwise specified

Tea and Coffee

£2.25

Selection of organic Clipper teas and
Change Please filter coffee

Tea, Coffee and Biscuits

£3.95

Selection of organic Clipper teas and
Change Please filter coffee served with biscuits

Cut Fruit Platter

£4.05

Selection of fresh, cut fruit

Whole Fruit

£1.15

Seasonal whole fruit

Breakfast Rolls (price per roll)

£4.05

Back Bacon Roll
Cumberland Sausage Roll
Portobello Mushroom Roll VE
Egg Roll V

Served with a selection of sauces

Mini Danish Selection

£2.00

(two per person)

Morning Pastries

£2.50

Croissant, pain au chocolat, pain au raisin

Coffee+Break

Add freshly baked seasonal sweet treats onto your morning or afternoon refreshment break. Price per person.

Coffee break bake

£2.80

Working Lunch

Prices are per person

Classic Sandwich Selection minimum order: 6

(One and a half rounds of sandwiches per person)

A selection of classic breads with meat, fish & vegetarian fillings*

Served with fresh seasonal whole fruit and Piper's crisps

£10.95

Premium Sandwich Selection minimum order: 6

(One and a half rounds of sandwiches per person)

A selection of speciality breads with premium meat, fish & vegan fillings*

Served with fresh seasonal whole fruit and Piper's crisps

£13.25

Individual lunch bags available on request

Superfood Salads minimum order: 6

Selection of 3 salads including protein and toppings*

£13.60

 *Add hot finger food £3.50 per item, per person. Minimum order: 6*



Wine⊕Beer

Please ensure you have sign off to serve alcohol at your event from the park director before continuing.
All alcohol is charged based on consumption.

Wine

Sparkling

Vaporetto Prosecco, Italy **£26.00**

White

Springfield Estate, Sauvignon Blanc **£29.00**
Chablis Domaine Jean Defaix **£38.00**

Red

Vivanco Rioja Crianza **£29.00**
Château Viramiere, Saint-Émilion, Gran Cru **£38.00**

Bottled beers 500ml **£5.00**

Brew Dog - IPA
Meantime Lager
Gluten free Estrella
Non-alcoholic IPA.

Soft⊕Drinks

Soft drink are charged based on consumption.

Vivreau filtered water 750ml **£3.95**

Still or sparkling

Canned drinks 330ml **£1.50**

Coke, Diet Coke, Fanta

Fresh & natural British juices 500ml **£3.50**

Frobisher's juices (orange, mango, pineapple, apple)

*Bespoke cocktails, mocktails, spirits and
champagne available on request
Get in touch for more information*

Evening Packages

Prices are per person unless otherwise specified.

Drinks Package minimum order: 10
House wine, beer and soft drinks for one hour

£15.00

 Prosecco upgrade £6.50 per person

 Add bar snacks for £3.50 per person

Canapés minimum order: 20

Selection of four

£11.00

Selection of six

£16.00

Bowl Food minimum order: 25

Selection of three

£21.60

Formal Dining minimum order: 10

from £55.00

Menus are bespoke and change with the seasons, please contact:
bthospitalitybookings@teamlexington.london to discuss your requirements

 Upgrades are available, add a wine flight or a G&T bar to your event for a supplement.

Can't find what you're looking for?

We want to hear from you

We offer a number of bespoke solutions for all types of events. Whether you need to cater a glamorous awards show, throw team recognition afternoon teas or get the pizzas in during a training day we've got you covered.

Contact: clare.bambury@teamlexington.london



Feed⁺Back

How was your booking experience?

Scan the QR to let us know how we can improve

