



# Business Program

2025



# Meeting Rooms

H10 London Waterloo

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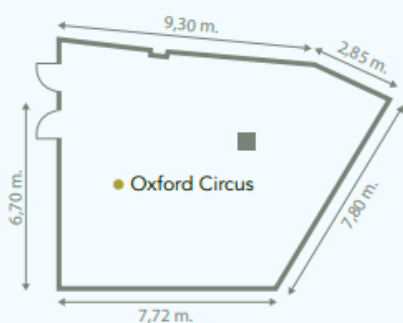
## OXFORD CIRCUS

80M<sup>2</sup> / 861 SQ\_FT

LEVEL - 1

HALF DAY: £475

FULL DAY: £600



## MARBLE ARCH

53M<sup>2</sup> / 570 SQ\_FT

LEVEL - 1

HALF DAY: £350

FULL DAY: £500



## What is included with our meeting rooms?

Free WIFI, Air conditioning, Screen - 72" TV, Flipchart, Mineral water (still & sparkling), Note Pads, Pens & Sweets

## Choose the layout that best suits your meeting!

Room	Floor area	Height	Cocktail	Theatre	School	Boardroom	Banquette	Cabaret	U Shape	O Shape
Oxford Circus	80 m <sup>2</sup>	3 m	60	60	41	21	30	24	23	25
Marble Arch	53 m <sup>2</sup>	3 m	25	36	24	22	-	-	21	23





# Coffee Breaks

## H10 London Waterloo

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*Enjoy one of our signature coffee breaks to enhance your meeting with us at H10 London Waterloo!*

ADD ONS	
Selection of juices	£4.00
Smoothie of the day	£4.00

### Coffee & Tea £10.00

COFFEE, DECAFFEINATED & MILK INFUSIONS & TEAS SELECTION

### The Classic £16.00

COFFEE, DECAFFEINATED & MILK INFUSIONS & TEAS SELECTION

PASTRIES SELECTION  
*croissants, pain au chocolate & home made cookies*

### The British £18.00

COFFEE, DECAFFEINATED & MILK INFUSIONS & TEAS SELECTION  
SCRAMBLED EGGS & BACON MUFFIN  
HASHBROWNS & SAUSAGES ROLL

### The Healthy £19.00

COFFEE, DECAFFEINATED & MILK INFUSIONS & TEAS SELECTION  
RED BERRIES POTS WITH GREEK YOGHURT  
AVOCADO/SALMON/SOFT CHEESE BAGEL

### The Sweetie £20.00

COFFEE, DECAFFEINATED & MILK INFUSIONS & TEAS SELECTION  
SWEET TREATS  
*churros with chocolate, brownies & chocolate crusts. All accompanied with fresh fruit salad pots.*

*In case of allergies or intolerances contact our staff.*



**Prices:**  
Per person per service / VAT included  
\*Water Included

# Daily Delegate Rate

H10 London Waterloo

★★★★

*One package for all your meetings needs !*

- Meeting room hire + 3 Coffee breaks + Working lunch
- £ 85,00 per person per service/ VAT incl.
- Minimum of 10 delegates required\*

## MEETING ROOM

Our two meeting rooms come with everything you need to make a success of your event:  
notepads, pens, mint sweets & bottle of mineral water per person.

Equipment included:

72" Smart TV, flipchart, whiteboard, markers & strong Wi-Fi signal.

\*Additional equipment subject to availability

Choose from one of the setups below or let us know what you have in mind!

Room	Floor area	Height	Cocktail	Theatre	School	Boardroom	Banquette	Cabaret	U Shape	O Shape
Oxford Circus	80 m <sup>2</sup>	3 m	60	60	41	21	30	24	23	25
Marble Arch	53 m <sup>2</sup>	3 m	25	36	24	22	-	-	21	23

## COFFEE BREAKS INCLUDED

### Morning

Coffee, decaffeinated & milk  
Infusions & selections of teas  
Red Berries Pots, greek yoghurt granola  
Selection of pastries

### Midday

Coffee, decaffeinated & milk  
Infusions & selections of teas  
Selection of homemade cookies  
Churros with chocolate

### Afternoon

Coffee, decaffeinated & milk  
Infusions & selections of teas  
Fresh fruit pots  
Mini chocolate Eclair  
Chocolate Brownie

### ADD ONS

Selection of Juices	£4.00
Smoothie of the day	£4.00

In case of allergies or intolerances contact our staff.



MEETINGS & EVENTS  
H10 HOTELS

Prices:

Per person per service / VAT included

\*Water Included

H10 London Waterloo  
284-302 Waterloo Road  
SE1 8RQ  
London

mice.hlw@h10hotels.com  
+44(0)207982264

*Choose between Sandwich or Buffet lunch from the below :*

## SANDWICH MENU

*Variety of lettuce (chicory, oak leaf, baby gem, lollo rosso...)  
Selection of crudites (carrots, tomatoes, peppers, cucumber, onion, sweet corn, tuna & olives)  
Soup of the day  
Fruit pot*

## CHOOSE FOUR OPTIONS FROM THE BELOW:

<b>Caprese</b>	<i>Rustic multi cereal baguette with tomatoes, mozzarella cheese, basil and olive oil pesto, water cress &amp; lamb lettuce</i>
<b>Salmon De Light</b>	<i>Ciabatta bread with smoked salmon, ricotta cheese, water cress &amp; wild rocket</i>
<b>Autumn Snack</b>	<i>Rustic multi cereal baguette with Spanish manchego cheese, quince jelly, cress, walnuts &amp; honey</i>
<b>Spanish Omelette</b>	<i>Mediterranean roll with potatoes spanish omelette, fresh tomatoes &amp; olive oil</i>
<b>Waterloo Bagnat</b>	<i>Bagnat multiseeds with English mustard, mayo, lollo bionda lettuce, roast ham, red leicester, poppy seeds &amp; sundried tomatoes</i>
<b>Tuna on Twist</b>	<i>Rustic multi cereal baguette with tuna, lollo bionda lettuce, tomatoes, confit potatoes in olive oil, boiled eggs &amp; mayo</i>
<b>From the Land</b>	<i>Tortilla wrap with cucumbers, lollo rosso &amp; bionda lettuce, asparagus, sundried tomatoes &amp; tartar sauce</i>
<b>302 Club</b>	<i>Tortilla wrap with cucumber, chicken, sundried tomatoes, mature cheddar cheese, lollo bionda lettuce, boiled eggs &amp; mayo</i>
<b>Spring Snack</b>	<i>Flaguette tomato and olive bread with vegan cheese, avocado, beef tomato, water cress &amp; baby gem lettuce</i>
<b>Sunny days</b>	<i>Rustic multi cereal baguette with white asparagus, hummus, smoked paprika, lollo bionda lettuce &amp; water cress</i>
<b>Vegan Ways</b>	<i>Ciabatta bread with fresh guacamole, Spanish "piquillo" peppers, vegan sundried tomatoes, mayo &amp; rockets</i>

**\*Minimum 15 delegates**

## BUFFET MENU

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### Choose two starters:

*Charcuterie selection (chorizo, salamis, Iberian ham & pastrami)*

*Wild mushrooms & truffle quiche tart*

*Grilled marinated vegetables with balsamic & pesto dressing*

### Choose two salads:

*Potato, smoked bacon & chives salad with mustard mayo dressing*

*Cherry tomato, bocconcini, basil salad*

*Super food salad*

### Choose one main course

*Slow braised lamb shoulder, roast new potato, seasonal greens and red wine jus*

*Grilled Salmon with fresh vegetables*

*Marinated chicken breast with sautéed green beans and potatoes*

*Wild mushrooms risotto with "garrotxa" goat cheese & wild rocket*

*Pumpkin sage ravioli, squash caponata & garlic sauce*

### Desserts

*Chef's selection of two seasonal desserts*

**Either Sandwich lunch or Buffet lunch includes mineral water (still & sparkling) and 1 soft drink per person.**



# Half day Delegate Rate

H10 London Waterloo

★★★★

*One package for all your meetings needs !*

- Meeting room hire up to 4 hours + 1 Coffee break + Working lunch
- £ 65,00 per person per service/ VAT incl.
- Minimum of 10 delegates required\*

## MEETING ROOM UP TO 4 HOURS

Our two meeting rooms come with a "meeting box" containing everything you need to make a success of your event:

*notepads, pens, mint sweets & bottle of mineral water per person.*

Choose from one of the set ups below or let us know what you have in mind!

Room	Floor area	Height	Cocktail	Theatre	School	Boardroom	Banquette	Cabaret	U Shape	O Shape
Oxford Circus	80 m <sup>2</sup>	3 m	60	60	41	21	30	24	23	25
Marble Arch	53 m <sup>2</sup>	3 m	25	36	24	22	-	-	21	23

## COFFEE BREAK

Coffee, decaffeinated & milk  
 Infusions & selections of teas  
 Red Berries Pots, greek yoghurt granola  
 Selection of pastries

## ADD ONS

Selection of Juices	£4.00
Smoothie of the day	£4.00

*In case of allergies or intolerances contact our staff.*



Prices:  
 Per person per service / VAT included  
 \*Water Included

H10 London Waterloo  
 284-302 Waterloo Road  
 SE1 8RQ  
 London

MEETINGS & EVENTS  
 H10 HOTELS

mice.hlw@h10hotels.com  
 +44(0)207982264

Choose between Sandwich or Buffet lunch from the below :

## SANDWICH MENU

*Variety of lettuce (chicory, oak leaf, baby gem, lollo rosso...)  
Selection of crudites (carrots, tomatoes, peppers, cucumber, onion, sweet corn, tuna & olives)  
Soup of the day  
Fruit pot*

## CHOOSE FOUR OPTIONS FROM THE BELOW:

<b>Caprese</b>	<i>Rustic multi cereal baguette with tomatoes, mozzarella cheese, basil and olive oil pesto, water cress &amp; lamb lettuce</i>
<b>Salmon De Light</b>	<i>Ciabatta bread with smoked salmon, ricotta cheese, water cress &amp; wild rocket</i>
<b>Autumn Snack</b>	<i>Rustic multi cereal baguette with Spanish manchego cheese, quince jelly, cress, walnuts &amp; honey</i>
<b>Spanish Omelette</b>	<i>Mediterranean roll with potatoes spanish omelette, fresh tomatoes &amp; olive oil</i>
<b>Waterloo Bagnat</b>	<i>Bagnat multiseeds with English mustard, mayo, lollo bionda lettuce, roast ham, red leicester, poppy seeds &amp; sundried tomatoes</i>
<b>Tuna on Twist</b>	<i>Rustic multi cereal baguette with tuna, lollo bionda lettuce, tomatoes, confit potatoes in olive oil, boiled eggs &amp; mayo</i>
<b>From the Land</b>	<i>Tortilla wrap with cucumbers, lollo rosso &amp; bionda lettuce, asparagus, sundried tomatoes &amp; tartar sauce</i>
<b>302 Club</b>	<i>Tortilla wrap with cucumber, chicken, sundried tomatoes, mature cheddar cheese, lollo bionda lettuce, boiled eggs &amp; mayo</i>
<b>Spring Snack</b>	<i>Flaguette tomato and olive bread with vegan cheese, avocado, beef tomato, water cress &amp; baby gem lettuce</i>
<b>Sunny days</b>	<i>Rustic multi cereal baguette with white asparagus, hummus, smoked paprika, lollo bionda lettuce &amp; water cress</i>
<b>Vegan Ways</b>	<i>Ciabatta bread with fresh guacamole, Spanish "piquillo" peppers, vegan sundried tomatoes, mayo &amp; rockets</i>



**\*Minimum 15 delegates**

## BUFFET MENU

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**Choose two  
starters:**

*Charcuterie selection (chorizo, salamis, Iberian ham & pastrami)*

*Wild mushrooms & truffle quiche tart*

*Grilled marinated vegetables with balsamic & pesto dressing*

**Choose two  
salads:**

*Potato, smoked bacon & chives salad with mustard mayo dressing*

*Cherry tomato, bocconcini, basil salad*

*Super food salad*

**Choose one  
main course**

*Slow braised lamb shoulder, roast new potato, seasonal greens and red wine jus*

*Grilled Salmon with fresh vegetables*

*Marinated chicken breast with sautéed green beans and potatoes*

*Wild mushrooms risotto with "garrotxa" goat cheese & wild rocket*

*Pumpkin sage ravioli, squash caponata & garlic sauce*

**Desserts**

*Chef's selection of two seasonal desserts*

**Either Sandwich lunch or Buffet lunch includes mineral water (still & sparkling) and 1 soft drink per person.**



# Evening Delegate Rate

H10 London Waterloo

★★★★

*One package for all your meetings needs !*

- Meeting room hire up to 4 hours + 1 Coffee breaks + Working dinner
- £ 75.00 per person per service/ VAT incl.
- Minimum of 10 delegates required

## MEETING ROOM UP TO 4 HOURS

Our two meeting rooms come with a "meeting box" containing everything you need to make a success of your event:

*notepads, pens, mint sweets & bottle of mineral water per person.*

Choose from one of the set ups below or let us know what you have in mind!

Room	Floor area	Height	Cocktail	Theatre	School	Boardroom	Banquette	Cabaret	U Shape	O Shape
Oxford Circus	80 m <sup>2</sup>	3 m	60	60	41	21	30	24	23	25
Marble Arch	53 m <sup>2</sup>	3 m	25	36	24	22	-	-	21	23

## COFFEE BREAK

Coffee, decaffeinated & milk  
Infusions & selections of teas  
Pastries Selection

### ADD ONS

Selection of Juices	£3.00
Smoothie of the day	£3.00

*In case of allergies or intolerances contact our staff.*



Prices:  
Per person per service / VAT included  
\*Water Included

H10 London Waterloo  
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## STARTERS

Choose one  
starter:

*White asparagus with mediterranean vegetable vinaigrette*  
*Smoked Sardine and Roasted Red Pepper Salad on Toast*  
*Iberian "Secreto" Pure Pork Free-range with Match Stick Potatoes*

## MAINS

Choose one  
main:

*Grilled Salmon with fresh vegetables*  
*Marinated chicken breast with sautéed green beans and potatoes*  
*Slow Braised Lamb Shoulder Roast New Potato, Portobello Mushrooms,*  
*Roast Tomato and Asparagus*  
*Green Asparagus, Aubergine and Courgette Vegetables Spanish Paella*

## DESSERTS

Choose one  
dessert:

*Caramel Soufflé with Ice Cream*  
*Chocolate Coulant with Ice Cream*  
*Fresh Fruit Salad*

Mineral Water ( Still & Sparkling) / 1 soft drink or 1 glass of house wine or 1 bottle of house beer per person.

Separate area in the 302 restaurant

## ADD ONS

Bottle of Nuviana red; Tempranillo; DO Catalunya **£30**  
Bottle of Nuviana white; Chardonnay; DO Catalunya **£30**  
Bottle of Sparkling Cava Anna Blanc de Blancs **£45**





2025  
*Menus*

H10 London Waterloo

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H10 HOTELS

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# Sandwich lunch

H10 London Waterloo

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£45

Prices Per person per service / VAT included  
Including Water and one soft drink per person

## SANDWICH MENU

*Variety of lettuce (chicory, oak leaf, baby gem, lollo rosso...)  
Selection of crudites (carrots, tomatoes, peppers, cucumber, onion, sweet corn, tuna & olives)  
Soup of the day  
Fruit pot*

### CHOOSE FOUR OPTIONS FROM THE BELOW:

#### Caprese

*Rustic multi cereal baguette with tomatoes, mozzarella cheese, basil and olive oil pesto, water cress & lamb lettuce*

#### Salmon De Light

*Ciabatta bread with smoked salmon, ricotta cheese, water cress & wild rocket*

#### Autumn Snack

*Rustic multi cereal baguette with Spanish manchego cheese, quince jelly, cress, walnuts & honey*

#### Spanish Omelette

*Mediterranean roll with potatoes spanish omelette, fresh tomatoes & olive oil*

#### Waterloo Bagnat

*Bagnat multiseeds with English mustard, mayo, lollo bionda lettuce, roast ham, red leicester, poppy seeds & sundried tomatoes*

#### Tuna on Twist

*Rustic multi cereal baguette with tuna, lollo bionda lettuce, tomatoes, confit potatoes in olive oil, boiled eggs & mayo*

#### From the Land

*Tortilla wrap with cucumbers, lollo rosso & bionda lettuce, asparagus, sundried tomatoes & tartar sauce*

#### 302 Club

*Tortilla wrap with cucumber, chicken, sundried tomatoes, mature cheddar cheese, lollo bionda lettuce, boiled eggs & mayo*

#### Spring Snack

*Flaguetto tomato and olive bread with vegan cheese, avocado, beef tomato, water cress & baby gem lettuce*

#### Sunny days

*Rustic multi cereal baguette with white asparagus, hummus, smoked paprika, lollo bionda lettuce & water cress*

#### Vegan Ways

*Ciabatta bread with fresh guacamole, Spanish "piquillo" peppers, vegan sundried tomatoes, mayo & rocket*

In case of allergies or intolerances contact our staff.

# Buffet lunch

*\*Minimum 25 delegates*

H10 London Waterloo

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£65

Prices Per person per service / VAT included  
Including Water and one soft drink per person

## BUFFET MENU

### Choose two starters:

*Charcuterie selection (chorizo, salamis, Iberian ham & pastrami)*

*Wild mushrooms & truffle quiche tart*

*Grilled marinated vegetables with balsamic & pesto dressing*

### Choose two salads:

*Potato, smoked bacon & chives salad with mustard mayo dressing*

*Cherry tomato, bocconcini, basil salad*

*Super food salad*

### Choose one main course

*Slow braised lamb shoulder, roast new potato, seasonal greens and red wine jus*

*Grilled Salmon with fresh vegetables*

*Marinated chicken breast with sautéed green beans and potatoes*

*Wild mushrooms rissoto with "garrotxa" goat cheese & wild rocket*

*Pumpkin sage ravioli, squash caponata & garlic sauce*

### Desserts

*Chef's selection of two seasonal desserts*



*In case of allergies or intolerances contact our staff.*

# Dinner Menu

H10 London Waterloo

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£75

Prices Per person per service / VAT included  
Including Water and one soft drink per person

## STARTERS

Choose one  
starter:

*White asparagus with mediterranean vegetable vinaigrette*  
*Smoked Sardine and Roasted Red Pepper Salad on Toast*  
*Iberian "Secreto" Pure Pork Free-range with Match Stick Potatoes*

## MAINS

Choose one  
main:

*Grilled Salmon with fresh vegetables*  
*Marinated chicken breast with sautéed green beans and potatoes*  
*Slow Braised Lamb Shoulder Roast New Potato, Portobello Mushrooms,  
Roast Tomato and Asparagus*  
*Green Asparagus, Aubergine and Courgette Vegetables Spanish Paella*

## DESSERTS

Choose one  
dessert:

*Caramels Soufflé with Ice Cream*  
*Chocolate Coulant with Ice Cream*  
*Fresh Fruit Salad*

Mineral Water ( Still & Sparkling) / 1 soft drink or 1 glass of  
house wine or 1 bottle of house beer per person.

Separate area in the 302 restaurant

## ADD ONS

Bottle of Nuviana red; Tempranillo; DO Catalunya **£30**  
Bottle of Nuviana white; Chardonnay; DO Catalunya **£30**  
Bottle of Sparkling Cava Anna Blanc de Blancs **£45**



In case of allergies or intolerances contact our staff.

# Tapas Menu

H10 London Waterloo

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£55

Prices Per person per service / VAT included  
Including Water and one soft drink per person

## COLD DISHES

*Toasted Bread with Tomato and Serrano Ham*

*Tomato and Orange Salad with Mustard and Orange Vinaigrette*

*Octopus, Prawns and Potato Mayonnaise Salad*

## HOT DISHES

*Deep Fried Potatoes with Brava Sauce*

*Cocido Croquettes*

*Sherry Braised Pork Cheeks Rice*

*Iberian Pulled Pork "Presas" with Salmorejo and Serrano Ham Mini Burger*

## DESSERT

*Home Made Baked Cheesecake*

*Fruit Salad*

*Chocolate Brownie*

## ADD ONS

Bottle of Nuviana red; Tempranillo; DO Catalunya **£30**

Bottle of Nuviana white; Chardonnay; DO Catalunya **£30**

Bottle of Sparkling Cava Anna Blanc de Blancs **£45**



*In case of allergies or intolerances contact our staff.*