

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 ²	3 m	60	60	41	21	30	24	23	25
Marble Arch	53 m ²	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

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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:

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

***Minimum 15 delegates**

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 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.**

