

Feel Welcome

MEETING @ Novotel London Paddington

2017

























Day Delegate Package

The Novotel London Paddington Conference and Meeting Centre offers:

- eight purpose-designed, fully-equipped meeting rooms
- capacity for up to 150 people theatre-style
- all meeting rooms have natural daylight and air conditioning
- latest technology, including Wi-Fi and a Mac business corner

Day Delegate Rate includes:

- Main meeting room hire
- Mac business corner
- Paper, pencils, name cards
- LCD projector, screen and flipchart
- Mineral water and fair trade nibbles
- 1 Welcome break
- 2 Bespoke morning and afternoon breaks for refuelling mind, body and soul
- Three-course hot and cold buffet working lunch or in our Elements restaurant













Conference Day Delegate Rate Breaks



Welcome Break

Novotel still and sparkling water

Selection of tea and coffee

Selection of seasonal whole fruits

Selection of fresh fruit juices

Chef's arrival selection

Optional Extra Items

Additional £2.00 per delegate, per item

Traditional bacon and egg baps

Yogurt and granola

Individual fresh fruit smoothies

Mixed berries

Mid-Morning Break

Novotel still and sparkling water

Selection of tea and coffee

Selection of seasonal whole fruits

Selection of fresh fruit juices

Chef's mid-morning treat

Optional Extra Items

Additional £2.00 per delegate, per item

Gravlax, cream cheese and dill on scones

Warm ham and cheese or cheese and tomato on brioche

Crudités with hummus and olives

Afternoon Break

Novotel still and sparkling water

Selection of tea and coffee

Selection of seasonal whole fruits

Selection of fresh fruit juices

Chef's afternoon booster

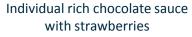
Optional Extra Items

Additional £2.00 per delegate, per item

Your very own ice cream machine

Selection of Red Bull and jelly shots

Popcorn machine







'Elements' Buffet Lunch



Starters

Selection of breads

Homemade winter soup or a Gazpacho during summer months

Selection of cured meats and smoked salmon

Selection of Chef's choice salads

Salad leaves and condiments

Chef's choice of 'taster' to awaken the senses

Main

Fish of the day served with matching vegetables

A chicken or duck dish

Chef's choice of local beef, lamb or pork served with trimmings

Selection of vegetarian options

Pasta of the day

Green and seasonal vegetables

Rice or potatoes

Desserts

Selection of cakes with at least one chocolate option!

Freshly-diced fruits with berries

Seasonal whole fruits

British cheese selection with crackers

Served on the conference floor:

Novotel still and sparkling water

Selection of tea and coffee

Minimum 20 people



Working Lunch Menus





Selection of open-face sandwiches
Tomato, mozzarella and pesto on rye bread
Hummus and cucumber with olives
Smoked salmon and cream cheese on brown baguette
Chicken, mayonnaise, avocado on white baguette

Grilled Cajun chicken

Teriyaki beef skewers

Prawns and chorizo

Asparagus tempura

Mushroom ravioli with a chive cream sauce

Selection of salads and condiments

Whole fruit platter

Chef's selection of mini patisserie

Sample Menu 2

Brie and red onion quiche

Chicken yakitori

Tiger prawns in a garlic butter sauce

Lamb skewers

Spinach and ricotta tortellini with a cream sauce

Selection of salads and condiments

Whole fruit platter

Chef's selection of mini patisserie

Minimum 8 people

Optional Extra Items

Additional £2.00 per delegate, per item

Chicken fajitas

Mushroom quiche

Quiche Lorraine

Mini fish and chips

Additional £3.00 per delegate, per item

Homemade sushi and maki rolls

Mini cheeseburgers

Chinese-style crispy duck with spring rolls











