

2026 Day Delegate Rate MENU

Hilton London Canary Wharf



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Monday

Arrival break

Freshly baked pastry selection
Oat granola, Greek yoghurt and blueberry compote
Oat granola, coconut yogurt and blueberry compote (V)
Whole fresh fruit selection (plums, bananas, apples etc.)
Tea, coffee, infused water, juice, cordials

Mid-morning break

Gouda and herb twists
Chocolate chip and sea salt cookies
Selection of whole fresh fruit (plums, bananas, apples, etc.)
Tea, coffee, infused water, juices and cordials

Lunch

Cold Buffet

Mixed leaf salad (V)
Caesar salad (V)
Rainbow salad, chickpeas, rocket leaves, pomegranate, pumpkin seeds (V)
Meat platter- honey roast ham, salami, chorizo
Mezze Grilled courgette, olives, sun blushed tomatoes and tzatziki dip (V)

Main

Chicken thigh, creamy mushroom chopped tomatoes pancetta sauce
Sea bass, caponata, pickled red onion, lemon oil
Spinach and ricotta cannelloni, Italian hard cheese and herb crust (V)
French beans and shallots (V)
Roast potatoes (V)
Selection of dressings: French dressing (V), Honey mustard dressing (V), Balsamic olive oil (V)

Dessert

Fruit platter with seasonal berries (V)
Lemon cheesecake (V)

Afternoon break

Smoky paprika and corn trail mix (PB)
Mini carrot cake with lime zest
Selection of whole fresh fruit (plums, bananas, apples, etc.)
Tea, coffee, infused water, juices and cordials

*Dietary Key: (V) Vegetarian; (PB) Plant Based.

*All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used please ask a member of the Management team.

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Tuesday

Arrival break

Freshly baked pastry selection

Overnight chia oats with apricot compote, Greek yoghurt, toasted seeds and lime zest

Overnight chia oats with apricot compote, coconut yoghurt, toasted seeds and lime zest (PB)

Whole fresh fruit selection (plums, bananas, apples etc.)

Tea, coffee, infused water, juice, cordials

Mid-morning break

Plant-based sausage rolls (PB)

Sultana, orange and cinnamon flapjacks

Selection of whole fresh fruit (plums, bananas, apples, etc.)

Tea, coffee, infused water, juices and cordials

Lunch

Cold Buffet

Mixed leaf salad (V)

Cos lettuce with cherry tomatoes (V)

Balela salad – beans, cherry tomatoes, cucumber, peppers, mint, parsley and lemon oil (V)

Meat platter – honey-roast ham, salami and chorizo

Heritage tomatoes with red onion and goats' cheese (V)

Main

Braised beef with button mushrooms and onions

Pan-roasted cod with North Atlantic prawns, samphire and dill cream

Mushroom risotto with peas, asparagus, rocket leaves, Italian hard cheese and truffle oil

Roasted broccoli (V)

Rosemary-infused mashed potatoes (V)

Selection of dressings: French dressing, Honey mustard dressing, Balsamic olive oil

Dessert

Seasonal fruit platter

Chocolate and orange cheesecake

Afternoon break

Gouda and herb twists

Oat cookies

Selection of whole fresh fruit (plums, bananas, apples, etc.)

Tea, coffee, infused water, juices and cordials

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Wednesday

Arrival break

Danish pastries
Oat granola with Greek yoghurt and blueberry compote
Oat granola with coconut yoghurt and blueberry compote (PB)
Selection of whole fresh fruit (plums, bananas, apples, etc.)
Tea, coffee, infused water, juices and cordials

Mid-morning break

Gouda and herb twists
Oat and raisin cookies
Selection of whole fresh fruit (plums, bananas, apples, etc.)
Tea, coffee, infused water, juices and cordials

Lunch

Cold Buffet

Mixed leaf salad
Greek style salad
Roasted new potato salad, red onion, dill and honey mustard
Meat platter- honey roast ham, salami, chorizo
Grilled Mediterranean vegetables, lemon oil
Selection of dressings: French dressing, Honey mustard dressing, Balsamic olive oil

Main

Red wine marinated chicken breast, pancetta, herb mash with wild mushroom jus
Sea bream, slow roasted cherry tomatoes and sauteed kale, lemon oil
Penne Arrabbiata (V)
Steamed Green vegetables (V)
Lyonnise potatoes (V)

Dessert

Seasonal fruit platter
Blueberry cheesecake

Afternoon break

Smokey paprika & corn trail mix (PB)
Double chocolate chunk cookie, sea salt (PB)
Whole fresh fruit selection (plums, bananas, apples etc.)
Tea, coffee, infused water, juice, cordials

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Thursday

Arrival break

Danish pastries

Overnight chia oats with apricot compote, Greek yoghurt, toasted seeds and lime zest

Overnight chia oats with apricot compote, coconut yoghurt, toasted seeds and lime zest (PB)

Selection of whole fresh fruit (plums, bananas, apples, etc.)

Tea, coffee, infused water, juices and cordials

Mid-morning break

Plant based sausage roll

Chocolate chip and sea salt cookie

Whole fresh fruit selection (plums, bananas, apples etc.)

Tea, coffee, infused water, juice, cordials

Lunch

Cold Buffet

Mixed leaf salad

Rocket salad, cherry tomatoes, mozzarella and cucumber

Giant couscous salad, feta, mint, cherry tomatoes, cucumber and lemon

Meat platter- honey roast ham, salami, chorizo

Beetroot, red chard, orange, mint, pumpkin seeds

Selection of dressings: French dressing, Honey mustard dressing, Balsamic olive oil

Main

Spiced lamb kofta, mint coriander fruity couscous, pomegranate and tzatziki yoghurt

Chipotle salmon, salsa verde with cherry tomatoes and lemon oil

Potato gnocchi, basil, sun dried tomatoes, spinach, olives, parsley, Italian hard cheese (V)

Seasonal vegetables (V)

Roasted crushed potatoes (V)

Dessert

Seasonal fruit platter

Mango and passion fruit torte

Afternoon break

Mini carrot cakes with lime zest

Olive and basil focaccia with red pesto dip

Selection of whole fresh fruit (plums, bananas, apples, etc.)

Tea, coffee, infused water, juices and cordials

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Friday

Arrival break

Freshly baked pastry selection
Oat granola, Greek yoghurt and blueberry compote
Oat granola, coconut yoghurt and blueberry compote (PB)
Whole fresh fruit selection (plums, bananas, apples etc.)
Tea, coffee, infused water, juice, cordials

Mid-morning break

Sultana, orange and cinnamon flapjacks
Plant-based sausage rolls
Selection of whole fresh fruit (plums, bananas, apples, etc.)
Tea, coffee, infused water, juices and cordials

Lunch

Cold Buffet

Cobb salad
Gem lettuce with blue cheese, chicken, peppers, cucumber and cherry tomatoes
Superfood salad with broccoli, peas, black rice, quinoa, cucumber, cherry tomatoes, toasted seeds (V)
Mixed leaves (V)
Selection of dressings: French, honey mustard, balsamic olive oil
Continental meat platter
Caprese salad with pesto and rocket (V)

Main

Roasted Pork belly, puy lentil, fennel, kale, roasted butternut squash, jus
Sea bream, stem broccoli, cherry tomatoes chilli salsa
Mushroom ravioli, olives, tomato sauce with Italian hard cheese (V)
Courgette, red onion, thyme (V)
Roast potatoes (V)

Dessert

Seasonal fruit platter
Salted caramel cheesecake

Afternoon break

Rich chocolate brownies
Smoky paprika and corn trail mix
Selection of whole fresh fruit (plums, bananas, apples, etc.)
Tea, coffee, infused water, juices and cordials

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