



Day Delegate Packages

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Fuel not Feed DDR

Min 50 people

The idea of fuelling not feeding is a concept that will appeal to many of our clients who want to book all-day DDR packages. Guests that have breakfast, lunch and sugary snacks through the day during all-day conferences will often feel sluggish and tired as the day goes on. This in turn means concentration levels and focus can drop throughout the day.

Our flexible packages will fuel your guests throughout the day, keeping them revitalised, fresh and engaged. Fuel your delegates' potential with our fantastic day delegate packages including a diverse range of options using quality fresh and ingredients and sustainable products.

Traditional DDR

9am to 5pm

Freshly brewed Fairtrade coffee, English breakfast tea and a selection of herbal infusions will be served throughout each break and a reduced service available throughout your day so your delegates can grab a tea and coffee whenever they need a top up.

Fuel the start of the day with a selection of freshly baked goods, individual yoghurt and granola pots and freshly cut fruit

Energise your morning with raw vegan flapjack and chocolate chia seed coconut energy balls

Energise yourself at lunch time with our delicious hot fork buffet or bento box (please choose from our menus)

Rejuvenate your afternoon with some treats including a selection of mini cake bites

Why not have a healthy swap and choose fresh apples in the afternoon, you know what they say, 'an apple a day keeps the doctor away'.

(VE) Vegan (V) Vegetarian (GF) Gluten Free (h) Healthy Choice

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.

All prices are per person and exclude VAT.

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Lighter DDR (saving £5 off your DDR package rate)

9am to 5pm

Similar to the Traditional DDR but served with a lighter lunch from the bento box or wellbeing lunch menu.

Flexible DDR

9am – 3pm

Finish the event earlier with a later lunch of either a hot fork buffet or bento box, replacing your afternoon break refreshments with a glass of wine, beer or soft drink alternative. Extend event up to 5pm with our drink packages and food options.

Extended (additional £25 on your DDR package rate)

9am – 6pm

Similar to the traditional DDR, served with a lighter lunch from the wellbeing lunch or bento box menu. Finish the event with a reception of a food stall, includes a glass of wine, beer or soft drink alternative. Extend your event with our drink packages and food options.



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Bento Boxes

Our bento boxes are the perfect touch free option and provide your delegates with a mini three course lunch packed full of flavour and energising dishes which not only taste fantastic but look great too. Includes a selection of classic, fruit, herbal and organic teas, Fairtrade and Rainforest Alliance certified coffee, and filtered water.

Please choose one box type for your event and advise us of any dietary requirements.

Plant based

Summer squash, black quinoa, charred onions, sunflower seed dressing (VE) (GF)
Sweet pea pancake, wild rocket, pea and caper salsa (V)
Red pepper humus, baby cucumbers, toasted buckwheat
Outdoor rhubarb, vanilla yoghurt, crushed meringues (V)

London Larder

(£2.50 supplement)

Charcuterie from Cobble Lane, house pickles (GF)
Forman's London cured smoked salmon, shaved fennel and dill (GF)
Paxton and Whitfield's cheese selection (V) (GF)
Salad of grains, seasonal vegetables from New Covent Garden Market (VE)

Poke bowl

Hawaiian chicken, charred pineapple, chilli jam
Sticky rice, sweet peas, spring onion, coriander (V) (GF)
Asian pickles, toasted peanuts, siracha mayonnaise (V) (GF)
Coconut, mango cake, ginger syrup, coconut cream (V)

Indian Street Food

Spiced cod bonda, salted cucumber raita
Chana masala, tandoori carrots, coriander cress (VE) (GF)
Kachumber salad, tomato and red onion (VE) (GF)
Gulab jamun, toasted pistachios, rose syrup (V)

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Fork buffet

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle and network. All buffets include three main dishes with accompanying side dish, seasonal salads and one pudding. All served with artisan bread, butter, olive oil and balsamic vinegar.

Includes a selection of classic, fruit, herbal and organic teas, Fairtrade and Rainforest Alliance certified coffee, and filtered water.

Please advise us of any dietary requirements.

Spinach

Sweet potato curry, sticky rice (VE) (GF)
Roasted cod, soft polenta, plum tomatoes, spinach
Katsu chicken, sticky rice

Honey, soy greens (VE) (GF)
Asian slaw, toasted sesame seeds, miso mayonnaise (VE) (GF)
Chefs' seasonal salad (VE) (GF)
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Coconut panna cotta, mango, pineapple (VE) (GF)

Mint

Aubergine parmigiana (VE)
Baked salmon, charred pea, mint pesto risotto (GF)
Slow cooked beef brisket, chimichurri dressing (GF)

Roasted summer squashes (VE) (GF)
Feta, kalamata olives, oregano, parsley salad (V) (GF)
Chefs' seasonal salad (VE) (GF)
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Milk chocolate tart, salted caramel, honeycomb (V)

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Parsley

Summer squash tortellini, sage cream, roasted pumpkin, (V)
Grilled mackerel, roasted fennel, San Marzano, parsley, caper salsa (GF)
Moroccan spiced lamb shoulder, roasted red onions, freekeh

Butterbeans, parsley, chive dressing (VE) (GF)
Green bean, heritage beets, pickled red onion salad (VE) (GF)
Chefs' seasonal salad (VE) (GF)
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Tiramisu (V)

Thyme

Mediterranean vegetable lasagne, cottage cheese, sage topping (V)
Smoked haddock fish cake, wilted rainbow chard, gribiche
Chicken cacciatore (GF)

Rosemary, thyme new potatoes (VE) (GF)
Panzanella salad (VE)
Chefs' seasonal salad (VE) (GF)
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Amalfi lemon tart (V)



Day Delegate Packages

Enhance your event

Energise or rejuvenate your refreshment breaks:

Smoothies: Strawberry and banana, mango and passionfruit or kale, cucumber, apple and avocado	£5.50
Breakfast baps – Portobello mushroom (V), dry cured bacon or Cumberland sausage	£7.50
Our signature granola - oats, cherries, chai seeds, earl grey low-fat yoghurt and honey (V)	£4.50
Oatmeal, peanut butter bar (VE)	£3.50
Cacao, date and coconut energy truffles (VE)	£2.50
Bowls of berries (h) (VE) (GF)	£3.00
Skinny blueberry muffin with oats and bran (V)	£4.50
British cheese selection, breads, fruits, walnuts and celery	£9.00

Healthy Swaps:

Seasonal fruit platter
Bowl of apples
Vegetable crudités with beetroot hummus
Mixed fruit and seeds

Enhance your event, speak to our event planners about:

Drinks Packages
Cocktails and Mocktails
Canape receptions
Food stall
Bowl foods
Fine Dining

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