



nhow

LONDON

the newest lifestyle hotel in town

how energetic do you want to get?

WE GET IT, SOMETIMES YOU JUST WANT TO START OF WITH A LITTLE BIT OF ENERGY TO SEE WHICH LEVEL WORKS FOR YOU. BUT IF YOU DARE TO GO FOR ALL THE SPARKS, WE CHALLENGE YOU TO GO FOR OUR SUPER POWER! PACKAGE TO DISCOVER THE TRUE NHOW SPIRIT.



super power!
£155



fully loaded
£115



recharged
£105



charging
£95



getting started
£82.50

only available for meetings with a minimum of 10 people

our packages

full day, 8 hrs

Meeting room rental with free wi-fi

Flip chart, screen & beamer

Battery recharger lunch

Tempting break: morning power

Tempting break: afternoon power

Always-on mineral water

Welcome coffee & tea

Always-on fruit in meeting room

Always-on soft drinks for the sugar lovers

Always-on coffee & tea in our lounge

Water to go go go

Kickstart welcome package, upon arrival

Fresh juices and nhow style smoothies

Unplug closing package 1hr drinks & snacks

Always-on power snacks in meeting room

3 course energy dinner or buffet



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£82.50



check more
on the next
page!





kickstart welcome package

Your first treats upon arrival! And first impressions count, so we've gone all out to impress with for example cookies, pastries, fresh fruit, natural yoghurt with a touch of fruit and crumbled apple pie. Tuck in!



canapes

enjoy a selection of meat, fish or vegetarian canapes



power snacks in the meeting room

A power pack full of sweet and savory snacks, from nut or muesli bars, to sweets, vegetable crisps and hand fruit.



morning power

your tempting break in the morning

A healthy snack and a sweet guilty pleasure, served with refreshing drinks.



afternoon power

your tempting break in the afternoon

The perfect combo of something savory and something sweet, plus colorful drinks to wash it all down.



battery recharger lunch

A street food experience to share. Think fresh bread, delicious dips, cold cuts and surprising bites. Veggie options are always included



bowl food

Choose from a variety of delicious bowl foods with something for everyone.



unplug closing package

1hr drinks & snacks

Winding down is just as important as charging up, so enjoy 3 snacks per person and choose between soft drinks, draft beer, and house wine. Cheers to a hard day's work!



fresh juices and smoothies

Bright colors, tempting flavors, happy stomachs!



3-course energy dinner or buffet

A variety of tasty dishes to share, with flavors from around the world. Hot and cold starters, warm main course items including side dishes (veggie option is always included). And to finish: your very own dessert. Yummy!

menu 1- available monday and thursday

Welcome tea and coffee

Kick-start welcome package

Fresh raspberries served on iced bowl
A nhow selection of freshly baked pastries basket
Matcha & beetroot marbled mini yogurt pots with poppy seeds

Morning power

Blackberry, chia seeds & almond overnight oats pot, maple syrup, cocoa powder
A healthy salad with quinoa, mango, strawberries & blackberries, a drizzle of lime juice and crunchy almonds
Honey waffles, hazelnut praline, chocolate and a sugar sprinkle

Battery recharger lunch

Freshly made hummus, extra virgin olive oil, fried chickpeas, paprika and seasonal vegetables crudité
Romesco dip & roasted cauliflower florets, toasted almonds
Broccoli & shaved carrots salad with raisins, sunflower seeds & dressing, pickled red onion
Quinoa & spelt salad, rosary goat cheese, figs, wild rocket, pomegranate molasses
Chicken tikka kebabs with lettuce, cucumber, radish & yogurt salad, lime and flat bread
Prawns, avocado, chilli, grains & rice Poke, spring onion & Sriracha mayonnaise
Chocolate fondants
Old fashioned crumble, Bourbon glazed apples & pears, topped with oats praline and flambé orange meringues

Afternoon power

Wholegrain tartines: Avocado & egg mimosa, coriander / brie, black berries, thyme and honey / tomato, capers, basil, extra virgin olive oil
Banana bread slices, salted caramel

1 hour unplug closing package - choose 3

Sourdough pizzetta margherita
Smoked salmon tartelettes, whipped sour cream, quail egg, chervil
Maple glazed pork belly bites, pickled cucumber, chilli
Goat cheese & caramelised onion tarts, thyme
Parma ham & melon wraps, honey-truffle dressing
Pork & apple sausage rolls bites, house BBQ sauce
Prawns cocktail on a gem leaf

Power snacks in the meeting room

Granola & raspberry bar
Chocolate truffles
Popcorn
Salted potato crisps

menu 2- available tuesday and friday

Welcome tea and coffee

Kick-start welcome package

Fresh Strawberries served in an iced bowl
High protein mini yogurt pot with blueberry, granola and toasted coconut
A nhow selection of blueberry & chocolate muffins

Morning power

Raspberry and chia seeds pudding with pistachio, honey and lemon zest
Lightly baked berries, brown sugar, shaved dark chocolate, cinnamon, almonds
Pancakes, maple syrup caramelised banana & peanut butter

Battery recharger lunch

Smoked aubergine baba ganoush, toasted sesame seeds, coriander, red & white chicory
Tzatziki dip, black olives, lemon, crostini, celery & cucumber sticks
Couscous, kale, blueberries, grapes, walnuts and edamame beans salad, oranges & garlic dressing
Greek salad, feta, oregano, extra virgin olive oil
Grilled beef Kofta served with kisir salad, lemon, mint, yogurt, sumac
Smoked salmon & wild mushroom risotto, chilli, lemon, parsley
Chocolate mousse pots, salted caramel, candy peanuts
Mango & vanilla rice puddings pots, coconut, lime, black sesame

Afternoon power

Mini quinoa bowls: chickpeas, cured cucumber, sundry tomato, parsley / kale, radishes, avocado, almonds, lemon / spinach, peas, basil pesto, pine nuts, parmesan
Potted passion fruit panna cotta

1 hour unplug closing package - choose 3

Sourdough pizzetta margherita
Smoked salmon tartelettes, whipped sour cream, quail egg, chervil
Maple glazed pork belly bites, pickled cucumber, chilli
Goat cheese & caramelised onion tarts, thyme
Parma ham & melon wraps, honey-truffle dressing
Pork & apple sausage rolls bites, house BBQ sauce
Prawns cocktail on a gem leaf

Power snacks in the meeting room

Granola & raspberry bar
Chocolate truffles
Popcorn
Salted potato crisps

menu 3- available wednesday

Welcome tea and coffee

Kick-start welcome package

Fresh Blueberries served on iced bowl
Flap jack bites
Banoffee mini yogurt pot, caramel & lightly salted popcorn

Morning power

Golden yogurt parfait, blueberry, pumpkin seeds, cashew crumble
Vanilla roasted strawberries, whipped cream, candied oats
Home baked butter brioche served with jams selection & lightly salted butter

Battery recharger lunch

nhow charcuterie platter, gherkins, crackers
Guacamole dip, grilled tortillas
Golden beetroot, yellow & green beans, salad, crushed pecans, goat curd, grapefruit
Mexican wedge salad with avocado, spiced corn, black bean and cilantro dressing
Slow cooked BBQ pulled pork shoulder, apple & cabbage slow, gem leaves, lime and Za’atar focaccia slices
Roast cod, red peppers and courgettes skewers, pickled red onion, thyme lemon, tabbouleh
Vanilla cheesecake soft serve, hazelnut crumble, crushed meringues, berries coulis
Chocolate profiteroles, vanilla cream

Afternoon power

Light sandwich bites: ham & cheese / salt beef, pickles & honey mustard / basil pesto, marinated zucchini, spinach
Wild berries Eton mess

1 hour unplug closing package - choose 3

Sourdough pizzetta Margherita
Smoked salmon tartelettes, whipped sour cream, quail egg, chervil
Maple glazed pork belly bites, pickled cucumber, chilli
Goat cheese & caramelised onion tarts, thyme
Parma ham & melon wraps, honey-truffle dressing
Pork & apple sausage rolls bites, house BBQ sauce
Prawns cocktail on a gem leaf

Power snacks in the meeting room

Granola & raspberry bar
Chocolate truffles
Popcorn
Salted potato crisps



get more with our plug-ins!

Always-on mineral water	6.95	Bacon or egg roll	5.50
Welcome coffee & tea	4.95	Always-on power snacks in meeting room	8.95
Always-on fruit in meeting room	4.95	Sandwich lunch	18
Always-on soft drinks for the sugar lovers	7.95	Sandwich lunch with dessert	24
Always-on coffee & tea	6.95	3 course buffet lunch	26
Water to go go go (0.33l)	2.90	3 course buffet dinner	40
Kickstart welcome package	9.50	3 course energy seated dinner	55
Fresh juices and nhow style smoothies	10	Always-on drinks during dinner (soft, beers, wines)	22.95
Unplug closing package 1hr drinks & snacks	30	nhow cocktail (with / without alcohol)	11.95 / 6

*Prices quoted are per person and only applicable as an upgrade to our meeting packages, all prices are in pounds sterling and include taxes and fees.

sandwich menu

£18pp / £24pp with dessert

finger sandwiches (choose 3)

smoked salmon and dill cream cheese
cream cheese and cucumber (V)
ham, cheese and mustard
coronation chicken
ham, rocket and mustard (DF)
avocado with lemon (V)

crisps (choose 1)

salt and vinegar
sea salted

wraps (choose 1)

smoked salmon and dill cream cheese
coronation chicken
egg mayonnaise (V)
avocado, lettuce and tomato (V)

salad (choose 1)

cos lettuce, tomato, cucumber (V)
rocket salad (V)

hot items

vegetable spring rolls (V)

dessert (choose 2)

vanilla macarons
cream profiteroles
chocolate brownies (N)
fresh fruit salad and berry skewers



AV extras

Already included in your DDR:
Screen and projector
1 flipchart
Notepad and pen
Stationary box
Lectern in Visual lab

AV EXTRA ITEMS

Flipchart

£25

Lapel mike

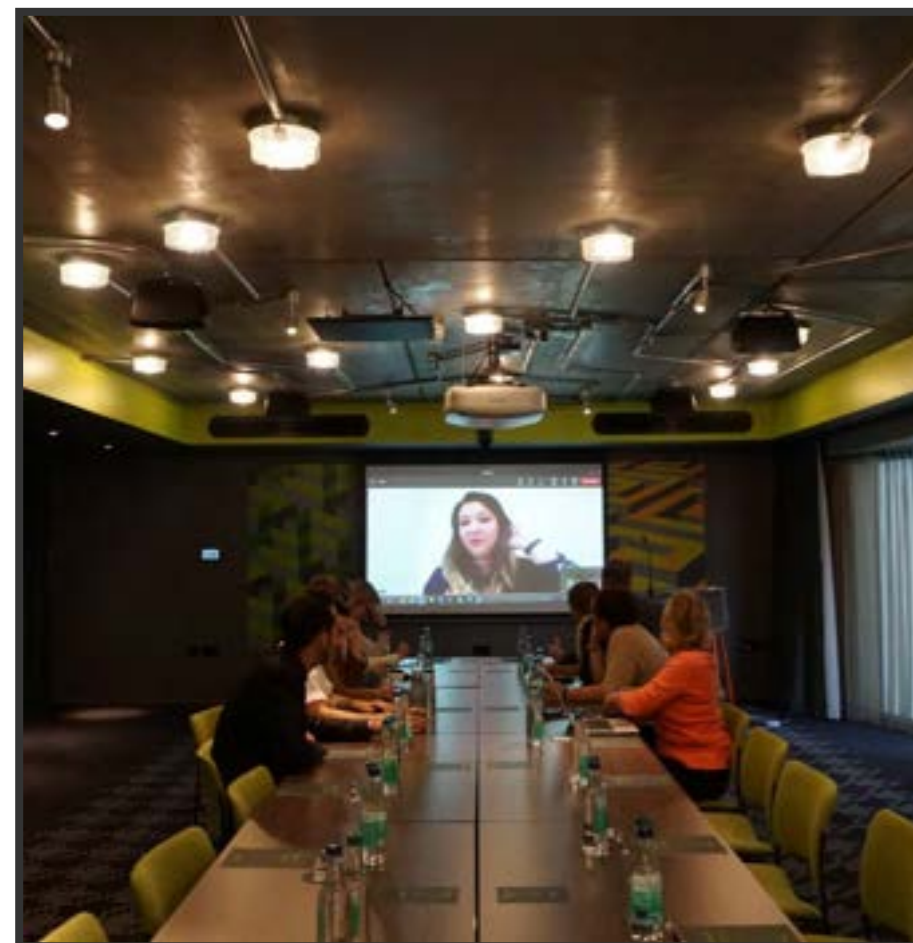
£25

Handheld microphone

£25

Hybrid Meetings- quality conference cameras, plug and play connections, advanced ceiling microphones for seamless sound

£600



nH Meetings

nhow
LONDON

Events





the wow factor

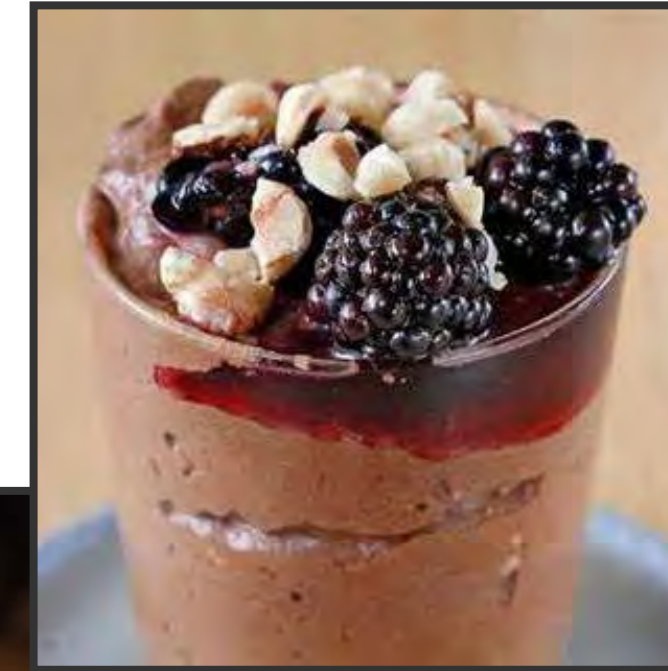
If you're planning a wedding, Christmas party or private dining event, we have the space to impress your guests, with the Guilty Restaurant, lobby, fire place lounge and the Sports Bar all ready to host a celebration to remember.



bowl food @ £7.50 each, recommended 4 per person

for a 45-minute standing reception, we would recommend choosing 2-3 bowls per person

smoked aubergine caviar with coriander, lime and flat bread (VE)
spiced quinoa & roasted roots vegetable salad with pecans and mint raita (V)
chicken Caesar salad with anchovies, parmesan and lettuce
slow pulled lamb shoulder, chickpeas, romesco sauce
prawn & basil pesto risotto with buffalo mozzarella & pine nuts
dark chocolate mousse with blackberries and salted caramel (V)
wild berries Eton mess with elderflower syrup and orange (VE)



Canapes @ £4.00 per item, recommended 5 per person

please choose up to 4 from the selection below

meat & fish

grilled baby chorizo and potato skewer

quail scotch egg, mustard mayo

mini pork sausage roll, house ketchup

pulled pork fritter

ham and cheddar croquette

marinated chicken and pickled pepper kebab

beef and pea ragout arancino

glazed pork belly, paprika and merlot

beef burger slider

smoked salmon mousse blini

grilled octopus and potato skewer

seafood cous cous

smoked haddock and leek croquette

mackerel paté, baby gem

brown crab and broad bean arancino

cod brandade cake

marinated anchovy crostini

pickled herring, dill pickles, sour cream, rye toast



Canapes

£4.00 per item, recommended 5 per person

please choose up to 4 from the selection below

vegetarian

focaccia, cherry tomato, black olive and oregano

peas, mozzarella and saffron arancino

hummus, harissa and summer or winter vegetable crudité

mint raita on warm flat bread

Iman Bayildi on toasted sourdough, basil

goat cheese and caramelized onion tartelette

smoked aubergine mousse crostini, coriander

warm Berksell and cayenne pepper biscuit

avocado tempura, citrus soy dressing



buffet menu

£40

freshly made hummus, extra virgin olive oil, fried chickpeas, paprika, seasonal vegetables crudité (V)

smoked aubergine baba ghanoush, toasted sesame seeds, coriander, red & white chicory (VE)

broccoli & shaved carrots salad with raisins, citrus dressing, pickled red onion (V)

roasted squash, caramelised lettuce & smoked salmon, hazelnuts, watercress, honey-mustard dressing

chicken tikka kebabs with lettuce, cucumber, radish & yogurt salad, lime and sliced focaccia

wild mushroom risotto, chilli, lemon, parsley (V)

chocolate mousse pots, salted caramel, candy peanuts

old fashioned oats crumble, Bourbon glazed apples & pears, flambé meringues, orange

fresh fruits



seated dinner

£55

starter

marinated beetroots, creamed Rosary goat cheese, crispy onion rings, watercress, orange
smoked duck, rocket & chicory leaf, truffle mayonnaise, capers, garlic crostini
seared scallops, apple pure, celeriac remoulade, pickled heritage carrots

main

wild mushrooms risotto, basil pesto, creamed Burrata, pine nuts
roast Turbot, caramelised Sprouting broccoli, chives, grapefruit hollandaise
pan fried rib eye, thyme & peppercorn butter, green beans, triple cooked potato confit

dessert

valrhona dark chocolate mousse, raspberries, amaretto, vanilla chantilly
vanilla Pannacotta, wild berries, shortbread
stilton & red Leicester, apricot compote, rye & seeds bread





do you dare?

THEN PLEASE GET IN TOUCH:



nhow-london.com



Hotel ;+44 (0)20 3907 8100,

Conference: 0203 3907 8805



groups.nhowlondon@nhow-hotels.com



nhpro.com/meetings



linkedin.com/nhmeetings



instagram.com/nhowlondon

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