

nh Meetings

**nhow**  
LONDON

get energetic with our  
meeting packages



meeting  
& events

We have steered away from the traditional and created three modern work laboratories with the latest technological equipment, innovative design and individual character. From small meetings to larger conferences, we have the space for you.



modern meeting  
spaces designed  
to inspire



meeting  
& 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 lobby, fire place lounge and the Bell & Whistle restaurant all ready to host a celebration to remember.



# capacity

Meeting room	m2	Height	Cocktail	Boardroom	Dinner	Classroom	Theatre	U-shape	Cabaret
Visual lab	84	2.3	70	30	48	36	70	24	48
Audio lab	36	2.3	-	12	14	-	-	-	-
Tech lab	36	2.3	30	16	24	12	24	12	18
The Bell & Whistle	160	3.9	90	-	70	-	-	-	-
Fireplace lounge	23	4.1	15	-	-	-	-	-	-
Lobby (whole)	418	3.2	150	-	-	-	-	-	-
Lobby (half)	209	3.2	100	-	-	-	-	-	-
Lobby (quarter)	104	3.2	60	-	-	-	-	-	-

# how energetic do you want to get?

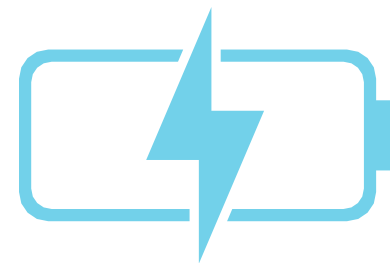
WE GET IT, SOMETIMES YOU JUST WANT TO START OF WITH A LITTLE BIT OF ENERGY TO SEE WHICH LEVEL WORKS FOR YOU. BUT IF YOU DARE TO GO FOR ALL THE SPARKS, WE CHALLENGE YOU TO GO FOR OUR SUPER POWER! PACKAGE TO DISCOVER THE TRUE NHOW SPIRIT.



**super power!**  
£155



**fully loaded**  
£115



**recharged**  
£105



**charging**  
£95



**getting started**  
£82.50

# 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



**super power!**  
£155



**fully loaded**  
£115



**recharged**  
£105




**charging**  
£95



**getting started**  
£82.50



 You can also book our packages for half a day (4 hours) with or without lunch. Ask us for the options!



# 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.

# 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





## 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!



## kickstart welcome package

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.



## 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.



## unplug closing package

1hr drinks & snacks

Winding down is just as import 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 nhow style 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



# bowl food

guinea fowl, lentils, salsa verde and flat bread £15.00

spiced slow pulled lamb shoulder, chickpeas and Romesco sauce (N) £15.00

vegetable tabbouleh, pecans and mint raita (N, V) £12.00

pesto risotto, buffalo mozzarella and fried basil (N, V) £13.00

puffed barley, smoked ricotta cheese, chives and garlic (V) £12.00

seafood couscous £15.00

braised borlotti beans, mussels, coriander and fregola £13.00

triple coked chips, parmesan and truffle (V) £6.60

beef burger, cheese, smoked bacon, pickles £13.00

vanilla cheesecake, apricot and strawberry coulis, caramelized oats, hazelnuts £6.80

dark chocolate mousse, blackberries and salted caramel £7.50

macerated wild berries, elderflower syrup, blueberry sorbet, crushed meringue £6.80

# canapes

please choose up to 4 from the selection below

## meat & fish

grilled baby chorizo and potato skewer £3.30

quail scotch egg, mustard mayo £3.20

mini pork sausage roll, house ketchup £3.30

pulled pork fritter £3.30

ham and cheddar croquette £3.00

marinated chicken and pickled pepper kebab £3.20

beef and pea ragout arancino £3.20

glazed pork belly, paprika and merlot £3.20

beef burger slider £4.00

smoked salmon mousse blini £3.30

grilled octopus and potato skewer £3.50

seafood cous cous £3.50

smoked haddock and leek croquette £3.30

mackerel paté, baby gem £3.20

brown crab and broad bean arancino £3.50

cod brandade cake £3.20

marinated anchovy crostini £3.00

pickled herring, dill pickles, sour cream, rye toast £3.40

# canapes

please choose up to 4 from the selection below

## **vegetarian**

focaccia, cherry tomato, black olive and oregano £2.00

peas, mozzarella and saffron arancino £2.30

hummus, harissa and summer or winter vegetable crudité £2.50

mint raita on warm flat bread £2.30

Iman Bayildi on toasted sourdough, basil £2.50

goat cheese and caramelized onion tartelette £2.50

smoked aubergine mousse crostini, coriander £2.00

warm Berksell and cayenne pepper biscuit £2.00

avocado tempura, citrus soy dressing £2.30

***nhow***  
LONDON

do you dare?

THEN PLEASE GET IN TOUCH:

🌐 [nhow-london.com](https://nhow-london.com)

☎ +44 (0)20 3907 8100

✉ [nhowlondon@nhow-hotels.com](mailto:nhowlondon@nhow-hotels.com)

👥 [nhpro.com/meetings](https://nhpro.com/meetings)

**in** [linkedin.com/nhmeetings](https://linkedin.com/nhmeetings)

📷 [instagram.com/nhowlondon](https://instagram.com/nhowlondon)

MINOR  
HOTELS

  
ANANTARA  
HOTELS • RESORTS • SPAS

**nh**  
HOTELS

AVANI  
Hotels & Resorts

  
NH COLLECTION  
HOTELS

  
*elewana*  
— COLLECTION —

**nhow**  
HOTELS

**AKS**  
HOTELS • RESORTS • SUITES

**TIVOLI**  
HOTELS & RESORTS