

An introduction to QEII Taste



When you're planning a conference, catering isn't just about food – it's about timing, flow, dietary needs and the experience of your guests. This is where our dedicated catering sales team comes in.

From the first conversation, your Taste sales manager takes time to understand your event and its unique requirements.

Working closely with our chefs and operational teams, we develop a tailored proposal that supports the flow of your day - from arrival refreshments through to lunch service, memorable Michelin dinners, drinks receptions, and much more.

Our Executive Head Chef Danilo has curated seasonal, sustainable menus cater to a wide range of dietary needs and preferences, ensuring every guest feels considered. Let our team show you what we can deliver at your own tasting.

With our experienced sales, culinary and operations teams working in partnership, you can be confident that your catering is professionally managed, thoughtfully designed and delivered to the highest standard.

More than a meeting place

The QEII Centre is an iconic venue that brings thousands of people together each year to connect, collaborate and discover new ways of doing business.

At the heart of every event is our food and drink offering -a catalyst for conversation and shared experiences. From vibrant bowl food that allows guests to explore a variety of global cuisines, to thoughtfully curated menus that encourage movement, interaction and discovery, our cuisine is designed to bring people together.

With an enviable Westminster location, breathtaking views, culinary excellence and a strong commitment to sustainability, the QEII Centre provides a compelling setting for gatherings of every scale.

Afternoon treats and energising break selections are crafted to fuel delegates and maintain momentum throughout the day, while exceptional Michelin-level dinners become more than a meal - sparking meaningful conversations around sustainability and responsible dining on a grand scale. From large-scale banquets and experiential events to brand activations and product launches, our gastronomy elevates every moment.



A Taste worth savouring. Great food should be an experience worth savouring, ingredients should have a story to tell.

Underpinning our menus is our steadfast commitment to seasonal and sustainably sourced produce, British farming and fishing. Designed to create a unique talking point our menus are globally inspired - with special focus on British provenance that reflects the best of what the season has to offer.

Pushing the boundaries in excellence, flavour and culinary innovation, the QEII's menus are simple and thoughtful and incorporate a nose to tail, root to peel and leaf to stem philosophy – from repurposing ingredients such as fruit to create syrups for pressés and cordials to vegetables for vibrant pestos to meat trimmings for rich stocks - we work hard to make sure nothing goes to waste.

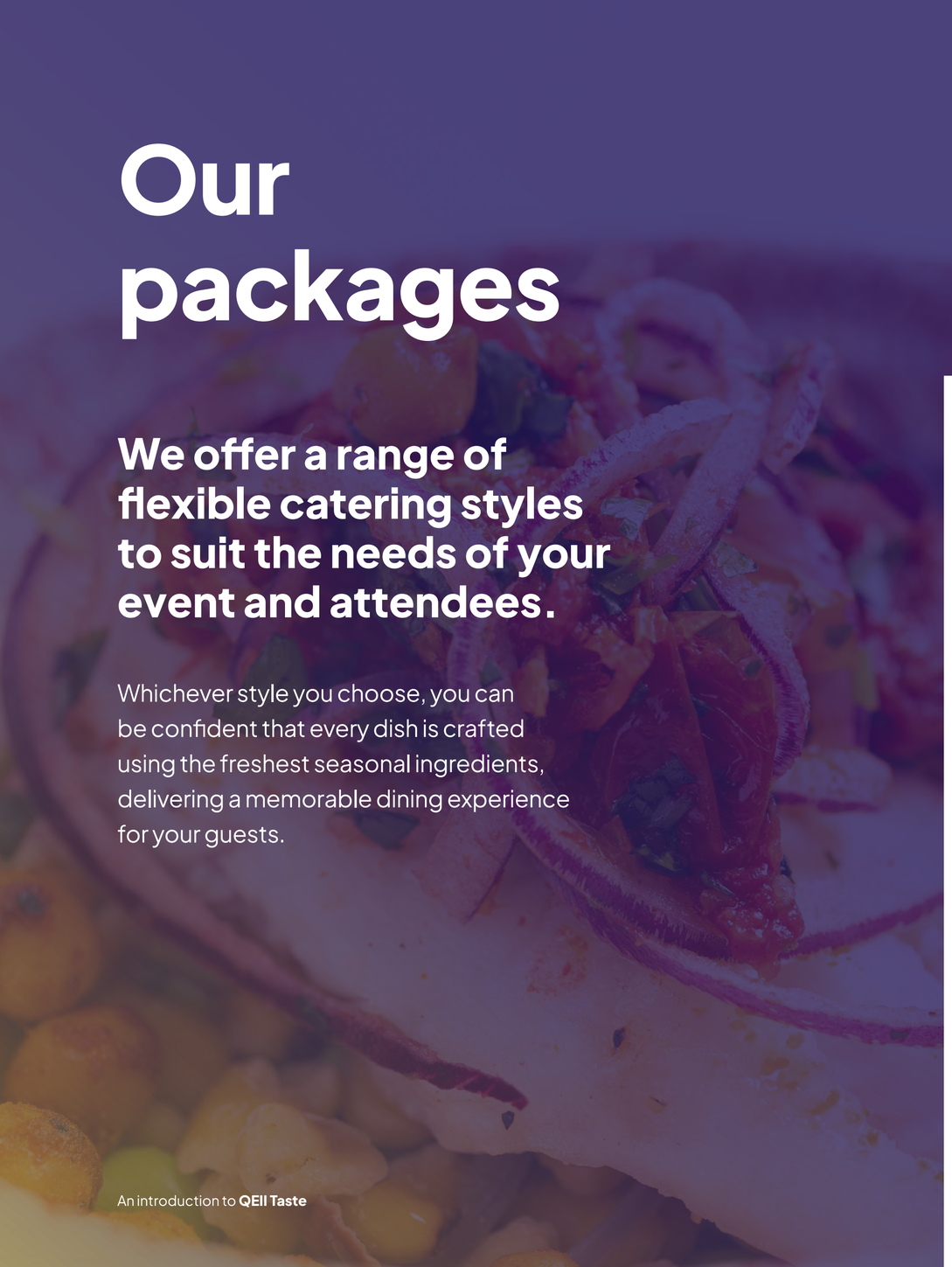


Spring & Summer menus



From arrival refreshments and working lunches to elegant drinks receptions and memorable Michelin dining experiences, our catering experiences are designed to deliver exceptional hospitality throughout every stage of your event.

Our packages



We offer a range of flexible catering styles to suit the needs of your event and attendees.

Whichever style you choose, you can be confident that every dish is crafted using the freshest seasonal ingredients, delivering a memorable dining experience for your guests.

Fork Buffet

Our traditional fork buffet is perfect for an elevated experience. Guests can enjoy a selection of beautifully presented dishes, ideal for seated or more relaxed networking lunches. For something different, speak to our team about our premium fork buffet upgrade.

Bowl Food

Designed with networking in mind, our bowl food menu allows guests to enjoy a variety of flavours in smaller, tasting-style portions. Attendees have the opportunity to sample multiple different dishes while enjoying the opportunity to visit exhibition stands or catch up with other guests.

Boxed Dining

Ideal for conferences where time and space are limited, our boxed dining option offers convenience without compromising on quality. Our chefs carefully prepare and pre-box each meal ahead of service, enabling a smooth and efficient experience for large groups with fewer service points.

Spring Summer sample menu



Fork buffet

Fairtrade coffee and tea with mini-Danish pastries, yoghurt and granola, juices and smoothies on arrival

Fairtrade coffee and tea with home-baked biscuits and cakes

Your chosen lunch option made up of your choice of 2 hot options, 2 cold choices and 2 desserts.

Fairtrade coffee and tea

Bowl food

Fairtrade coffee and tea with mini-Danish pastries, juices and smoothies on arrival

Fairtrade coffee and tea with home-baked biscuits and cakes

Your chosen lunch option made up of your choice of 2 hot bowls, 2 cold bowls and 2 desserts

Fairtrade coffee and tea

Box food

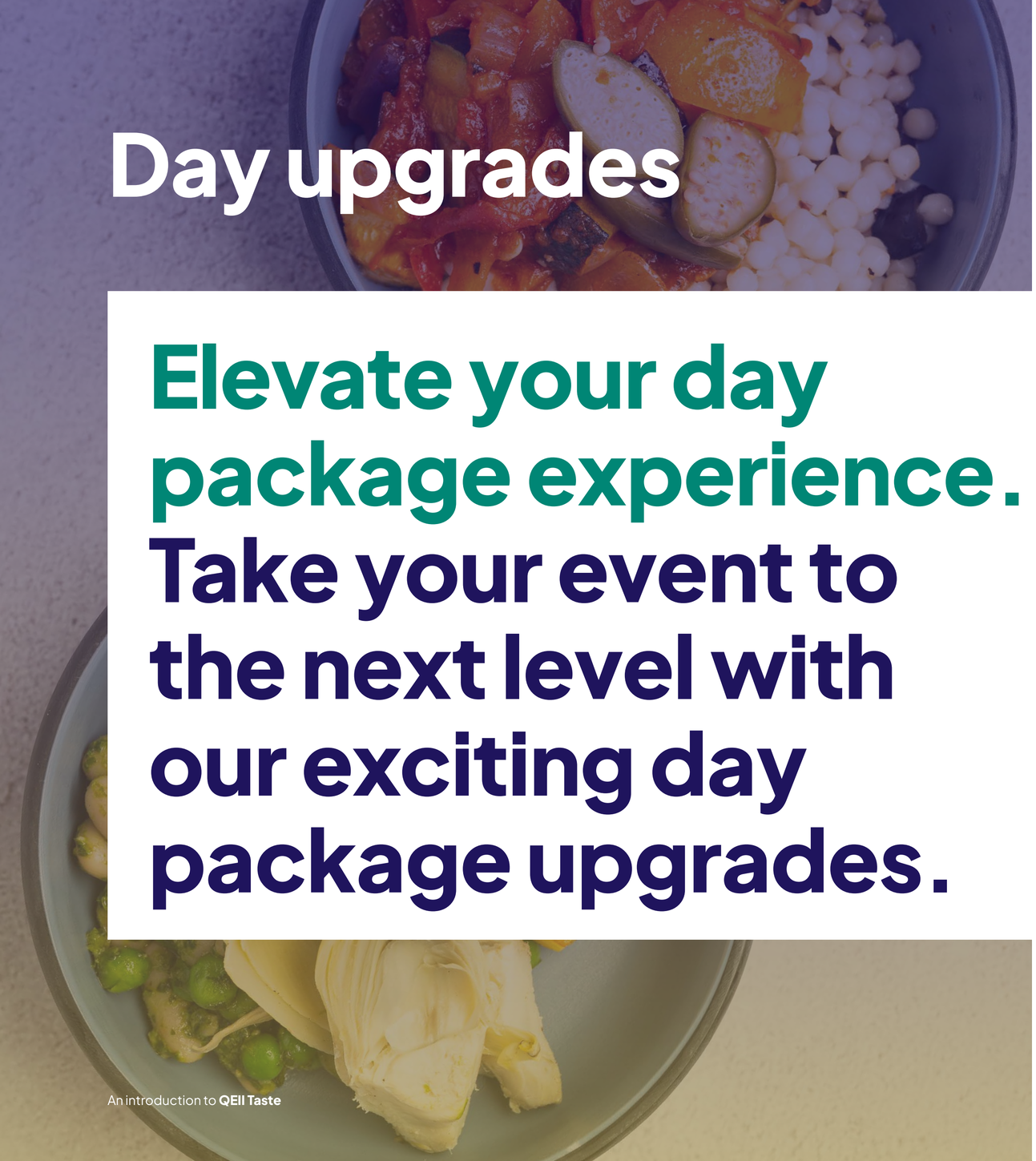
Fairtrade coffee and tea with mini-Danish pastries and juices on arrival

Fairtrade coffee and tea with home-baked biscuits

Your chosen lunch option made up of your choice of 2 hot boxes, 2 cold pots and 1 dessert

Fairtrade coffee and tea

Discover our full menu here...



Day upgrades

Elevate your day package experience. Take your event to the next level with our exciting day package upgrades.

Designed to surprise and delight your guests from start to finish. Treat them to barista-style coffee, freshly crafted on professional machines for that perfect pick-me-up. Add energy and theatre with interactive food stations, where chefs cook live, filling the space with incredible aromas and a real sense of occasion. For a fun and nostalgic twist, our popcorn machines are always a hit, creating a relaxed, feel-good atmosphere throughout the day.

From immersive culinary experiences to comforting favourites and playful touches, these upgrades transform a standard day package into something truly memorable - keeping guests engaged, refreshed and talking about your event long after it ends.

Seated dinner



Discover an inspired collection of three-course dinner menus, expertly designed to elevate your evening event at the QEII Centre.

Formal dining at the QEII

Why not host your next dining event with us?

Italian-born Executive Head Chef Danilo Barbagallo brings extensive experience across both restaurant dining and large-scale event catering, delivering exceptional guest experiences at the QEII Centre. His modern European cuisine showcases bold, balanced flavours, crafted using the finest seasonal and locally sourced ingredients. Refined and elegant, Danilo's menus are designed to impress and seamlessly complement high-profile evening events.

Michelin Green Star Chef Will Devlin, founder of the Acre family of restaurants across Kent and Sussex - including the acclaimed The Small Holding - is renowned for his sustainability-led, farm-to-table philosophy. For **QEII Taste**, Will has created menus that reflect his creative flair and deep commitment to provenance, offering guests a distinctive dining experience rooted in innovation, integrity, and a meaningful connection between land and plate - ideal for those looking to truly elevate their event.



Plated sample menu

Starter

Heirloom tomatoes
Lemon confit tomatoes, aubergine tartare, tomato water, lovage oil, plant based feta foam

Asparagus | Duck egg | Chervil
Wye Valley asparagus and duck egg tart with Westcombe Cheddar cheese and smoked rapeseed dressing

Main

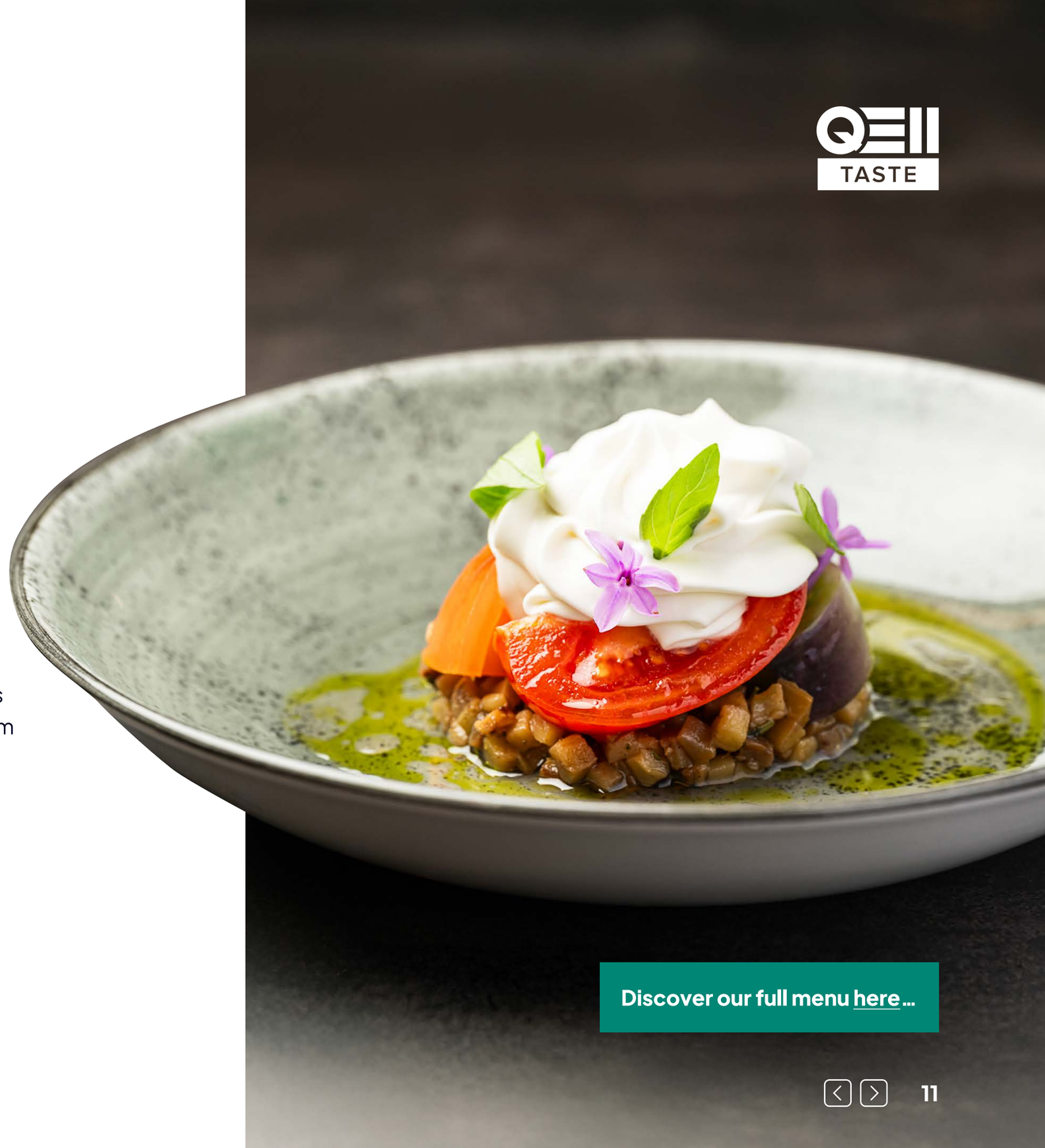
Monkfish;
Black olive paste roasted monkfish tail, yellow peas, basil and heirloom tomato provençal, caper berries, anchovies

Lamb | Aubergine | Lettuce
Roasted lamb saddle with braised gem lettuce, baked English aubergine sauce, potato terrine

Dessert

Cookies & cream frozen parfait;
Dark chocolate brownie, 60% chocolate mousse

Gooseberry | Cicely | Shortbread
Poached gooseberries with sweet Cicely cream and shortbread



[ve] Vegan suitable [v] Vegetarian [ngci] Made with Non-Gluten Containing Ingredients
Klimato and calorie information are based on bowl foodservings. Adults need around 2000 kcal a day. Calculations provided are per average serving
ALLERGENS? We can provide allergen information for all of our dishes, speak with your QEII Taste Event Manager for further details.
All pricing is ex VAT and valid from 1st April - 30th September 2026

Discover our full menu here...

Drinks packages



An introduction to **QEII Taste**

Conclude your event on a high note with one of our unlimited reception packages — the perfect opportunity to build connections.

Designed for one hour of hospitality, each reception includes unlimited service and the opportunity to select your wine offer to suit your taste and guests.

Raise a glass to a successful day.

Classic package

Crowd pleasing wines, perfectly suited to corporate functions and professional gatherings.

Anciens Temps Rouge
Vin du France, France

Anciens Temps Blanc
Vin de France, France

Selection of bottled beers

Classic mocktail

£18.30 ex vat per person

Signature package

Featuring Prosecco and premium wines to elevate your corporate event experience.

Prosecco

Premium Malbec Organic 24 Domaine
Bousquet, Malbec

La Segreta Grillo Organic Planeta
Italy

Petit Rose
Ken Forrester, South Africa

Selection of British beers

Signature mocktails

£22.00 ex vat per person

Luxury package

Showcasing Champagne and high-end wines for distinguished corporate occasions and VIP hosting.

Champagne Gobillard on arrival for all guests

Nonna Gisella Sangiovese 22,
Pizzini, Italy

Candide White Blend,
Babylonstoren, South Africa

Selection of British beers including our preferred sustainable brewery Toast

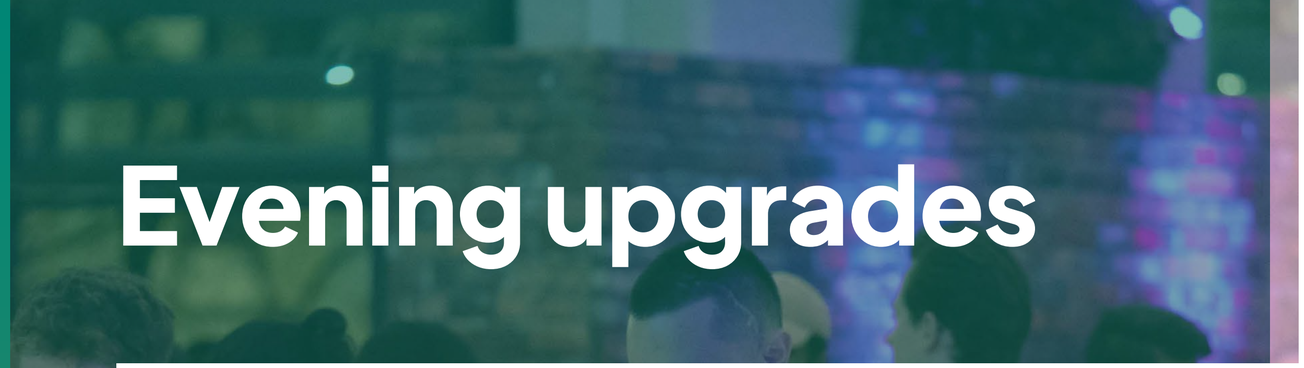
Luxury mocktail selection

£30.00 ex vat per person

Speak to your Taste Sales Manager to add a branded cocktail for arrival or served throughout the reception.

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Evening upgrades



Enhance the evening with unforgettable upgrades. Create a vibrant and social atmosphere with our evening package upgrades.

Perfectly designed to impress and indulge your guests. Welcome them with beautifully presented canapés, offering a variety of flavours that set the tone for a stylish night ahead. Add a touch of sophistication with freshly prepared sushi, and to complete the evening, our expert mixologists bring the bar to life, shaking, stirring and serving bespoke cocktails that add energy, flair and a little theatre to the occasion.

These upgrades transform the evening into a seamless blend of delicious food, exceptional drinks and memorable moments - perfect for networking, celebrating or simply relaxing in style.

Signature sushi collection

For those who love sushi, our collaboration with Sticks'n'Sushi is a fantastic addition to any event. Your sushi is presented at a dedicated station where guests can select their favourites.

A range of menus are available on request.

Deluxe package

A selection of 6 pieces from our tailored sushi menu:

Sashimi

Nigiri

Maki

£29.75 ex vat per person

Minimum of 100 guests

Golden package

A selection of 6 pieces from our tailored sushi menu:

Sashimi

Nigiri

Maki

Sticks (2 sticks)

£39.00 ex vat per person

Minimum of 100 guests

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Christmas

From drinks receptions to themed parties with breathtaking London views, our award-winning catering spaces create unforgettable celebrations.



Celebrate the festive season at QEII Centre with unforgettable Christmas events in the heart of Westminster.

Festive Package at £150pp includes

- Exclusive use of event space from 7pm until midnight
- Exclusive use of reception area from 7pm until midnight
- Complimentary setup day from 12 noon
- One glass of Prosecco or Mulled Wine on arrival
- Three course festive dinner
- Half a bottle of wine (mix of red and white)
- Fairtrade coffee and tea with petit fours
- Unlimited water
- Menu tasting for up to four guests
- White or black linen tablecloths and napkins

Discover our festive menu here...



Food with impact



Executive Head Chef Danilo Barbagallo and his team work tirelessly to incorporate regenerative and sustainable practices into every aspect of the QEII's culinary operation – from their low-waste approach to plant-based and free-from cooking, to use of regeneratively farmed meat, sustainably caught fish and low intervention wines.

For instance, our bread is **crafted from 100% Wildfarmed flour** that supports British regenerative farming practices, produced using a pesticide-free grain and our mackerel sourced from a Cornwall-based company supporting local fishermen.

Sustainability isn't something the QEII's culinary team just talk about, they are determined to make a difference - which is why all our **desserts are 100% plant based** and **60% of the dishes on our menus are either vegan, vegetarian or plant-forward**.