



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!



fully loaded



recharged



charging



getting started

only available for meetings with a minimum of 10 people

our packages

full day, 8 hrs, min 10 pax

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!



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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!



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.



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 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!

tempting food & drinks

The images give an indication of the items that will be served, the actual dishes will change per season and hotel.

menu 1- available monday and thursday

Welcome tea and coffee

Kick-start welcome package

Fresh raspberries served on iced bowl

A new 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



If you have any dietary requirements, please inform the waiter. Non gluten options available

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 new 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



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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

hnow 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



If you have any dietary requirements, please inform the waiter. Non gluten options available

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



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HOTELS & RESORTS

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LONDON

Events





lobby

418m² | natural daylight | cocktail reception : 150 pax





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 London Restaurant, lobby, fireplace lounge and the Sports Bar, all ready to host a celebration to remember.



Warm

Spark

Heat

Flame

Glow

fireplace lounge

104m² | natural daylight | reception: 60 pax, Dinner 30 pax





Sports Bar

160m² | natural daylight | dinner: 70 | cocktail: 90

capacity

Meeting room	m2	Height	Cocktail	Dinner
Sports Bar	160	3.9	90	70
Fireplace lounge	104	4.1	60	30
Lobby (whole)	418	3.2	150	-
Lobby (half)	209	3.2	100	-
Guilty London Restaurant	104	3.2	100	70

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, romescosauce
- 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)

If you have any dietary requirements, please inform the waiter. Non gluten options available

Allergens: Ce (Celery), G (Gluten), Cr (Crustaceans), D (Dairy/Milk), Mo (Molusc), Mu (Mustard), Se (Sesame), S (Soya), Sd (Sulphur Dioxide), E (Eggs), F (Fish), N (Nuts), Pn (Peanuts), L (Lupin)



canapes

£4.00 per item, recommended 5 per person

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 couscous
- smoked haddock and leek croquette
- mackerel paté, baby gem
- brown crab and broad bean arancino
- cod brandadecake
- marinated anchovy crostini
- pickled herring, dill pickles, sour cream, rye toast



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

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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 pitta bread

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

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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

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Allergens: Ce (Celery), G (Gluten), Cr (Crustaceans), D (Dairy/Milk), Mo (Molusc), Mu (Mustard), Se (Sesame), S (Soya), Sd (Sulphur Dioxide), E (Eggs), F (Fish), N (Nuts), Pn (Peanuts), L (Lupin)



networking packages

cocktail package

from £50 pp

5 canapes and one hour unlimited drinks
(cocktail, beer, prosecco and wine).

reception package II

from £99 pp

5 canapes, 4 bowl food and two hours unlimited
drink reception (becks beers, house wine,
prosecco, soft drinks).

reception package I

from £79 pp

5 canapes, 4 bowl food and one hour unlimited
drink reception (becks beer, house wine,
prosecco, soft drinks).

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LONDON

do you dare?

THEN PLEASE GET IN TOUCH:

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