



ALEXANDRA
PALACE
CATERING



1873-forever

Food has always been part of the Alexandra Palace story.

Built as a leisure destination for Victorian London, the Palace was home to vast restaurants and cafés along the South Terrace, among the largest catering operations in Europe at the time. With bank holiday crowds running into the tens of thousands, feeding people was always a grand-scale affair.

Today, that legacy continues. As one of London's leading venues for concerts, exhibitions and conferences, Ally Pally delivers flexible, event-led catering, from cafés and pop-ups to elegant banquets, BBQs and high-volume bars. Whether it's canapés for a reception, crew catering behind the scenes, or serving fans at the world-famous World Darts Championship, our team continues a long tradition of feeding the crowds.



As the exclusive in-house caterers at Alexandra Palace, we deliver extraordinary events at every scale. From intimate gatherings of 50 guests to spectacular indoor celebrations for up to 10,000, and breathtaking outdoor experiences for as many as 40,000, our team brings vision, precision and passion to every occasion.

Alongside events, we manage all on-site catering, including the Theatre and Ice Rink bars, two busy cafés, and the much-loved **Phoenix Bar & Pizzeria**.

Our deep knowledge of this venue allows us to transform every space into an unforgettable dining experience, whatever the size or style of your event.

Our Philosophy

Fun. Contemporary. Delicious

We respect the rich catering heritage of Ally Pally, occasionally reflected in nostalgic touches like our vintage Alexandra Palace-branded crockery, but our outlook is firmly future-focused. Using modern culinary techniques, the finest seasonal produce and close partnerships with trusted suppliers, we create menus that are confident, creative and precisely delivered.

Our thoughtfully curated wine, cocktail and beverage collections are designed to elevate every occasion, from prestigious award dinners and conferences to street-food events and private celebrations.



Sustainability with Substance

Our catering team is committed to reducing environmental impact at every stage of delivery. We operate entirely without single-use plastics and work closely with specialist waste partners to maximise recycling, reuse and composting. We prioritise suppliers who offer local delivery to help cut carbon emissions, and our menus are guided by responsible sourcing, including FSC-certified sustainable fishing practices and other recognised environmental standards. We are also proud to offer a dedicated **green menu**, created using responsibly sourced ingredients, giving you the opportunity to align your event with a more sustainable approach, without compromise on quality or creativity.



Behind the menus

Hi, I'm Jordan, Head Chef at Ally Pally.

My team and I are driven to create clean, expressive flavours, deliver striking presentation, and show absolute respect for the produce we use.

Throughout my career, I've had the privilege of working around the world, from luxury hotels and cruise ships to major international event venues. Along the way, I've built a diverse culinary repertoire shaped by global influences, particularly the cuisines of Asia and the Pacific Rim.

Today, I bring that experience to every plate served at Ally Pally, creating dishes designed to be just as memorable as the events themselves.



Breakfast

Start your guest's day
the right way

Continental breakfast

- Mini Danish pastry selection
- Croissant with butter and seasonal preserves
- Vegan croissant with seasonal preserves
- Pain au chocolat / Pain au raisin
- Pastel de nata
- Organic Greek or coconut yoghurt pots with toppings
- Whole seasonal fruit bowl
- Fresh cut seasonal fruit skewers or platters

Hot breakfast

- Cumberland sausage mini rolls or grilled centre cut bacon mini rolls
- Sautéed mushroom mini rolls
- Smoked salmon and scrambled egg on toasted English muffins

Continental breakfast
A selection of 3 items per guest
From £8pp

Hot Breakfast
A selection of all items per guest
From £10.50pp

Minimum 30 people



Lunch

Break up the day

Sandwiches

A selection of freshly made seasonal sandwiches, wraps and rolls

A selection of individual bags of crisps and popcorn

Whole seasonal fruit bowl

Premium sandwich lunch

Minute steak baguette with garlic butter

Falafel flatbread with cucumber and mint coconut yoghurt

Mini quiche selection

Potato and roasted pepper frittata

Skinny fries

Hot lunch

(in addition to sandwich lunch items listed above)

Chicken skewers

Salmon skewers

Halloumi skewers

Roasted vegetable skewers

Skinny fries

All served with herb yoghurt, teriyaki, basil pesto dips

Sandwich lunch
£18pp

Premium sandwich
lunch
£21pp

Minimum 30 people

Hot lunch
£25pp

Extras
Side salad £3.50pp
2 snacks £2pp

Side salad add-on

Caesar salad

Coleslaw

Tomato, cucumber, pepper,
marinated olives and herbs

Bitter leaves

Rocket, pear, parmesan and
balsamic vinegar

Snacks

Traditional biscuits (individual packs)

Selection of high protein and fibre,
low calorie energy bars

Freshly baked cookies

Flowerpot muffins

Macarons

Cheese straws

Mixed roasted nuts

Marinated olives



Something to get the party started

Cold

Beetroot cured salmon, blinis, orange

Tuna tataki, crispy rice, sesame

Crab, dandelion, grapefruit, brioche

Cold roast beef, dripping toast, horseradish

Moroccan spiced lamb, apricot, feta, sumac

Crispy chicken skin, spring onion crema, chilli salt

Fennel, courgette, dill, orange

Falafel, pea, mint, tahini

Beetroot tartare, nasturtium

Salt baked turnip, honey, radish, watercress

Carrot gazpacho, pickled shallot

Coconut sambal, cucumber, fragrant herbs

Heritage tomato, feta, basil tart

Hot

Pork cheek croquette, saffron remoulade

Mini shepherd's pie, cheddar glaze

Pressed beef short rib, smoked potato

Grilled scallop, 'nduja mayo

Lobster roll, chive butter

Sole goujons, sauce gribiche

Chickpea panisse, pickled chilli, parmesan

Wild mushroom arancini, truffle cream, chive oil

Pea and mint arancini, parsley emulsion

Canapés



5 canapés
£20pp

Additional canapés £4pp

Minimum 100 people



Bowls

Relaxed, refined dishes,
made for mingling

5 bowls
£30pp

Additional bowls £6pp

Minimum 100 people

Pea and leek risotto, pecorino cream, summer truffle

Nasi goreng, soy poached chicken, deep fried egg,
prawn cracker

Grilled marinated onglet steak, fries, chimichurri

Beetroot houmous, pickled carrot, smoked labneh,
flat bread

Gnocchi, spring vegetables, carrot puree

Tandoori salmon, fragrant rice, cucumber salad

Rocket, parmesan, fennel and pear

Watermelon, radish and mint

Flat bread, baba ghanoush, labneh, za'atar

Caesar salad, baby gem, parmesan, garlic croutons,
Caesar dressing

Macaroni cheese bites, bacon powder, tomato jam

Heirloom tomato, basil and garlic scented sourdough
bruschetta, aged balsamic

Buttermilk fried chicken tenders, hot honey, ranch
dressing

Thai grilled squid, green mango, peanut, coriander,
chilli, lime

Niçoise salad, soft boiled egg, seared yellowfin tuna

Kale salad, delicata pumpkin, pine nuts, roasted artichoke,
lemon vinaigrette



A considered start to your meal

Starters

Beetroot carpaccio, horseradish yoghurt, pomegranate, goat cheese, lentil tuille

Tea smoked duck, black pepper pineapple, rhubarb ketchup, bitter leaves

Honey and thyme roasted beetroot, whipped feta, toasted hazelnut, mint gremolata

Steamed turbot, leek confit, mushroom dashi broth

Cantaloupe, cucumber, feta, honey, bee pollen

Watermelon and tomato cerviche, pickled onion, purple basil

Charred tenderstem broccoli, raw peas, ricotta, mint, dukkah

Prawn tostada, charred corn, broad bean guacamole, smoked chilli oil

Tuna tataki, toasted rice, yuzu mayo, wasabi pressed cucumber

Caesar, baby gem, sourdough croutons, aged parmesan, poached chicken

Hot smoked salmon, pressed dill cucumber, celeriac remoulade, rye crumble

Smokey marinated aubergine, pomegranate, burrata, grilled sourdough, salsa verde

Crispy taco, toasted corn salsa, cauliflower emulsion, herb salad, vegan feta

Dinner



3 course banquet
£60pp
Minimum 250 people



Seasonal dishes that
take centre stage

Dinner

Mains

Lamb cutlet, toasted pistachio and mint
freekeh, cauliflower cream

Ribeye, braised hispi cabbage, chimichurri

Spinach and ricotta gnocchi, tomato fondue,
herb oil, parmesan

Soy and ginger marinated cod, blackened bok
choy, tofu cream

Poached sea trout, confit garlic and tomato
roasted baby courgette, watercress emulsion

Pork fillet, radicchio, hazelnut, cured lemon

Pan roasted hake, braised kale, potato rosti,
leek fondue, herb oil

Garlic and thyme roasted corn fed chicken,
potato fondant, blackened onion, chicken jus

Pan roasted chicken supreme, pumpkin purée,
spiced seeds, winter mushroom, watercress,
chicken reduction

Roasted rump of lamb, minted new potato,
watercress, carrot puree, lamb jus

Pan fried potato gnocchi, spring vegetable,
rocket and tomato pesto, toasted hazelnut

Herb crusted lamb loin, pommes fondant, caramelised
Roscoff onion, braised peas and watercress, cabernet jus



3 course banquet
£60pp
Minimum 250 people

Dinner

3 course banquet
£60pp
Minimum 250 people

A final flourish to end on a high

Desserts

Lemon and passionfruit tart, blackberry

Plum and almond tart, clotted cream

Chocolate truffle ganache torte, orange gel

Panna cotta, rhubarb, oat crumble

Chocolate coulant, sour cherry compote,
crème fraîche

Apple Tart Tatin, vanilla bean ice cream

Whole orange and almond cake, rosewater
syrup, cardamom ice cream

Rhubarb and custard, crumbled shortbread,
rhubarb soup, basil



Buffet

2 mains + 2 sides pp
£25pp

Add on 1 dessert pp for £10

Minimum of 100 people

Please the crowd

Main

Sweet and sour pork

Roasted cod, black bean sauce

Chicken cacciatore

Black pepper and soy braised beef

Grilled salmon, leek and fennel cream

Pumpkin ravioli, roasted garlic and sage butter sauce

Lentil and spinach lasagne, vegan mozzarella

Cider braised pork belly, roasted sweet onion

Fish pie, cheddar mash, chive oil

Chicken, leek and mushroom pot pie

Ossobuco, bone marrow gremolata

Tagine of lamb neck fillet, apricot and chickpea

Roasted white fish, king prawn, mussel and squid paella, roasted peppers, queen olives

Wild mushroom stroganoff, dill pickles, sour cream

Sides

Steamed seasonal greens, lemon oil

Freshly baked breads with salted English butter

Buttered mash

Steamed rice / Wild rice / Egg fried rice

Stir fry vegetables in garlic

Lyonnaise potato / dauphinoise potato / baked sweet potato

Potato gems, sriracha mayo, crispy onion

Soy-braised egg noodles

Cauliflower cheese

Rosemary roasted broccoli and cherry tomato

Red wine braised sweet red cabbage

Minted crushed peas

Grilled hispi cabbage, kimchi

Roasted new potato, salsa Verde

Herbed couscous

Niçoise salad

Rocket, pear and parmesan salad

Cucumber, carrot and fennel pickle

Spinach, pine nut and tomato salad



Dessert

Vegan sticky plum cake

Lemon tart

Black forest gateau

New York style cheesecake

Gluten free polenta, honey and orange cake

Bread and butter pudding, chocolate custard

Sticky toffee pudding, toffee sauce

Salted caramel cheesecake

Seasonal fruit pavlova

Passionfruit panna cotta

Cream filled profiteroles, chocolate sauce

French apple tart



More options available,
just ask!

Grazing boards

Carefully curated boards,
designed to be shared

From £18pp

Cheese

English and continental cheese selection,
chutney, grapes, crispbreads

Charcuterie

Locally sourced charcuterie, pickled
vegetable, wholegrain mustard

Vegan

Cured, pickled and raw vegetables,
houmous, babaganoush, flat breads



Drinks

Fancy a tipples?

Rolling coffee & tea station (100 cups)
£150

Soft drinks package
£6pp per hour

Beer, wine, soft drinks package
£13 pp per hour

Premium beer, wine & soft drinks package
£23 pp per hour

Welcome champagne glass
£12 pp

Rolling champagne package
£30 pp per hour

Red and white wine with dinner
(1/2 bottle per person)
£13.50 pp



Crew catering

Breakfast
£12pp
Minimum 30 people

Dinner
£23pp
Minimum 50 people

Lunch
£17pp
Minimum 50 people

Comforting, hearty meals
for long days and long nights

Continental breakfast

Selection of cereals and milks
Mini Danish pastries
Croissants
Fruit bowl
Selection of natural and fruit yoghurts

Hot breakfast

Full English
Hash browns
Scrambled egg
Toast & Muffins
Baked beans

Cold lunch

Sandwich platter
Crudité's, dips and flatbread
Coleslaw
German style potato salad
Garden salad
Fresh fruit bowl

Hot lunch

Soup of the day, bread roll and butter
Hot dish (1x meat/fish + 1x vegetarian/vegan)
Seasonal vegetables (x2)
Potato of the day



Dinner

Soup of the day, bread roll and butter
Hot dish (2x meat/fish + 1x vegetarian/vegan)
Seasonal vegetables (x2)
Potato of the day
Cold dessert

Hot dishes examples

Beef lasagne
Fisherman's pie
Individual steak and ale pies
Shepherd's pie, cheddar glaze
Thai green aubergine curry, steamed rice
Vegan Lancashire hotpot

Green Menu

Thoughtfully sourced dishes
with sustainability at their core

3 canapés + 3 course meal
£80pp

3 bowls + 3 course meal
£90pp

Canapés

Cornish Yarg, English conference pear chutney

South Downs venison tartare, wild farmed sourdough crisp

Newlyn octopus, Alexandra Palace bay oil, wild fennel

Bowls

Fricassee of rabbit, buttered mash, roasted English
broccoli, fermented chili

Scottish Coley and leek pie

Starter

Cornish dayboat sardines, English tomato, cold pressed
rapeseed oil

Main

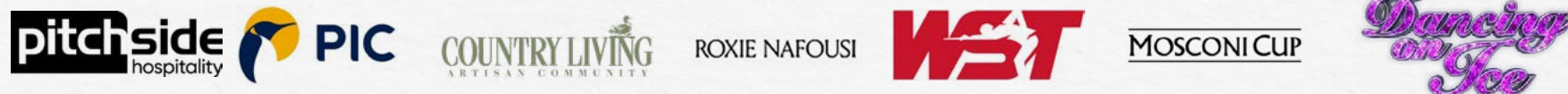
Kentish grass-fed lamb breast, heritage potato cake,
local honey, sand carrot

Dessert

Yorkshire rhubarb, pink peppercorn meringue
and liquorice Eton mess



Our clients



"The in-house catering at Alexandra Palace was fantastic for our event. In fact, it was so good that one of our sponsors wanted the chef's details so that he could hire him for his own events"

Tim Garner, Events Director,
Professional Squash Association

"We loved working with Alexandra Palace. The team were extremely efficient and flexible, and more than willing to assist with last-minute requests and changes. Their knowledge and planning really added value to our event and ensured the smooth running of our Gala Dinners for over 3,200 across two evenings. We hope to work with you again soon"

Sarah Mitchell, Team Spirit Event Management



Get in touch

We also offer a comprehensive BBQ menu, a huge portfolio of trusted street feed vendors that can feed your guests, and the flexibility to create entirely bespoke menus tailored to your vision. Just get in touch!

Click [here](#) to contact us about your event

