









AMADEUS



Bringing out the best in your delegates



NOT JUST A FAD

It's hard not to recognise the rise of superfoods all around us today - we are increasingly concerned about improving our health and well-being to balance out the stress of busy work/life balance. Your delegates are no different! Apart from meeting the growing expectation of healthy food options during your event by providing brain food you can significantly boost delegates' energy levels, concentration and performance. Getting the best of your delegates and your event.

FOOD FOR THE BRAIN

The ICC is the first conference centre to achieve the accreditation from Food for the Brain - a non-profit, educational charity who advocates the link between nutrition and mental wellbeing and performance. This accreditation recognises Amadeus' (our in-house catering team) achievements in offering nutritionally balanced menus to support performance and wellbeing at a conference whilst also retaining choice. Accreditation was achieved by way of a nutritional audit of six pillars;

- 1 Keeping delegates mentally alert
- 2 Maintaining a balanced blood sugar level throughout the day covering menu analysis, ingredient quality and provenance
- 3 Provision for special diets
- 4 Production methods
- 5 Staff training in nutrition
- 6 Healthy eating marketing

Start the day



It is recommended that breakfast should be eaten within two hours of waking



A healthy breakfast should provide calories in the range of 20-35% of your guideline daily allowance (GDA)



Breakfast also restores glucose levels, an essential carbohydrate that is needed for the brain to function

Many studies have shown how eating breakfast can improve memory and concentration levels and it can also make us happier as it can improve mood and lower stress levels

Regular breaks may increase productivity by 95%





Bio yoghurt, blueberry & toasted oats Mini wholemeal banana & honey muffin

_____ Speciality teas and freshly brewed coffe



MID-MORNING BOOSTER

Homemade flapjacks

Fresh fruit

erved with speciality teas & freshly brewed coffee

Healthy Lunch

Failure to fuel up in the morning and going without a nutritious lunch could set your delegates up for a loss in concentration, lack of energy and low participation in your afternoon sessions. However, fuelling up with more than 800 calories and a high intake of refined or sugary carbohydrates can cause delegates to feel sluggish and even sleepy and we definitely don't want delegates to drift off during the key speaker event!



Whole grain and vegetable carbohydrates provide a slow release of energy

Good Fats - including Omega-3 fatty acids

Protein - essential for the function of the body

Pulses - boost energy levels





BRAIN FOOD

Steamed salmon fillet, lemon grass infused broth shiitake mushrooms, bok choi

Tender poached chicken, roast tomato & pepper sauce, fresh basil

Smoky baby aubergines & chick pea tagine, lemon & apricots (v)

Braised brown rice

Roast sweet potato & fresh ginge



SUPERFOOD SALADS

Lentil, bean & wild rocket salad, watercress pesto, shaved radish salad (v)

Broccoli & cauliflower, coconut & turmeric yoghurt, dried fruit salad (v)

Thyme roast butternut squash & pumpkin, sunflower seed salad (v)

Sweet Goooodness



Its all about balance!

You can still treat yourself and satisfy that sweet craving without feeling the guilt with some healthy yet tasty alternatives.



This may look like a decadent treat but the fruits & dark chocolate not only add colour and creativity to these fantastic desserts but eases the guilt with their powerful Antioxidant properties. SWEET AND HEALTHY

Mango & passion fruit soya milk panna cotta, cardamom pod poached pineapple

Gluten & lactose free bitter chocolate brownie with wilted plums

Cut market fruits, burnt oranges & pomegranate stock

Afternoon break

Everyone needs a mid afternoon break - so we have designed some food to help you make the most of it. There are too many benefits to list for our power fruit shots but here a few worth taking notice of;



Celery - high in antioxidants



Beetroot - source of iron and folate

Raspberry - high in Vitamin C

Spinach - rich in Vitamin K & A Kiwi - provides potassium and magnesium



SMOOTH SHOTS

Celery & apple _____ Beetroot & raspberry _____ Spinach & kiwi



HIDDEN GOODNESS

Carrot & almond slice _____ Served with speciality teas and freshlv brewed coffee





For more information please contact our sales team: T: 0121 644 5025 E: info@theicc.co.uk



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