

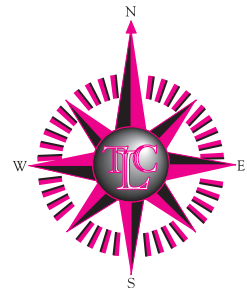
The Party Boats

*The Erasmus
&
The Golden
Salamander*



2008 – 2009

Menus and Tariffs



**The Thames Luxury Charters Group
London's finest entertainment and restaurant boats**

THE PARTY BOATS

THE M.V. ERASMUS

Acquired in 2006, having undergone a startling transformation during 2007. Now styled as a contemporary London bar and venue, with computer controlled lighting, modern furnishings and furniture, two large bars and a new capacity of 340 guests over her three decks. Her internal design is unique on the Thames.

To celebrate her new style and change in capacity we are offering even better value for the boat charter by breaking the cost of the boat hire down into three distinct bands - see charter cost sheet.

She is bright and airy, perfect for summer barbecues. The dance floor and DJ area has been enlarged. Up to 210 guests may be seated for a silver service meal over two decks, with up to 300 for buffets, and her maximum of 340 (between April - October) for drinks, finger food and discotheque events.

The Thames Party Boat !

THE M.V. GOLDEN SALAMANDER

The Golden Salamander can fairly lay claim to being the finest and most stylish cruising riverboat of her capacity on the Thames. Certainly the most flexible in terms of the layouts available. In her lower dining saloon she seats up to 70 in a light and airy setting, with space for an additional 20 more guests upstairs. Choose from banqueting tables of 8 or 10, or take advantage of our round top table for 8/10 in the new forward Cockpit area.

She operates 365 days of the year. For winter months there is full central heating. For the summer, there are outside areas on all levels of the boat, but with the reassurance of ample cover inside should a shower occur. Pick up points abound. There are 25 separate Piers between the Thames Barrier and Putney. We are happy to provide advice for access by public transport or for car parking facilities. See colour brochure.

Our maximum numbers for Sight-seeing Tours are 199. For something completely different try our 'River Thames Murders' cruise. Suitable for small (2) or large (30+) groups, available on selected dates throughout the year. See separate booklet for details. Take in many of the new attractions along the Thames, including the 'London Eye'. On the boat, a commentary can be provided without charge. For a typical Buffet Disco cruise, we suggest a limit of 150 for comfort. All menus are served by uniformed staff. On board you will find a caring and professional attitude from all members of the team. Our aim is that you and your guests will have a memorable experience – for the right reasons!



GENERAL

Whilst there is no requirement to have catering on board either of the boats, fully-equipped galleys provide the base from which our chefs have prepared an extensive menu selection, from Canapes to Silver Service meals, for your choice. Should you wish to provide your own catering, this is possible for a surcharge of £2 + VAT per head without the use of any of the galley equipment, or £3 + VAT per head for full use if hot food is required. In both cases, we would expect your caterers to leave the galley area as it is found i.e. spotless! We always suggest that you inspect the facilities before you make a decision. Marine catering often requires a specialist. We have over 25 years experience. In exceptional circumstances the Company reserve the right to alter a selected menu. Where possible the client will be informed in advance. All Buffet/Barbecue menus are costed on a minimum of 100 covers (Erasmus) and 70 covers (Golden Salamander). All Silver Service menus are costed on a minimum of 70 covers (Erasmus), 40 covers (Golden Salamander). **Below that figure, a 10% surcharge will be applied. Coffee and mints may be added to any Buffet (not Self Select) for £1.25 + VAT per head.**

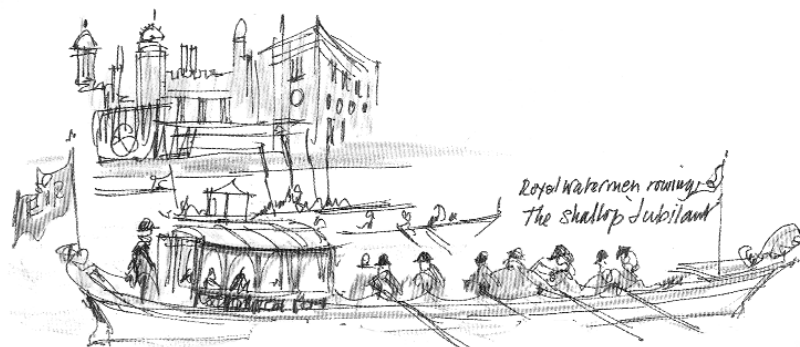
Card Payments

We can accept credit card (Access/Visa/American Express) payments in the office and (Access/Visa) on the boat. A 3% (Access/Visa), 3.1% (Amex) surcharge is applied for this facility. In the event of no catering being required, a £150 glass deposit may be requested in advance. Should no excessive loss/breakage take place, this will be refunded after the event.

Smoking: From the 1st July 2007, in common with other enclosed establishments in the UK, our boats will become a smoke-free zone. **However**, all our boats have good exterior areas, often covered, where smoking will be possible.

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OPTIONS FOR YOUR ENTERTAINMENT

(based on 4 hour charters)

	from		from
Resident Discotheque	Monday - Thursday	£200	Caricaturist
	Friday - Sunday	£225	Race Nights
Own Discotheque*	- Erasmus	£150	Social Photographer
	- Golden Salamander	£ 65	Tarot Card Reader
Solo Guitar - Background / Dance		£260	Graphologist
Celidh Band		£550	Additional Pier Stop (zero VAT)
Jazz Band - 4 piece		£580	Balloon Decoration
Steel Band - 4 piece		£550	Silhouettist
Swing Jazz Band - 4 piece		£580	Limbo Dancer Cabaret
String Quartet		£550	Belly Dancer
Harpist		£385	Cocktail Waiter
Pianist		£250	Lookalikes
Cabaret Piano/Vocalist		£350	Murder Mystery Theme
Close-Up Magician		£295	Pickpocket/Magician
Casino Croupiers Theme Dress	each	£ 35	Dinner Jazz Trio
Toastmaster		£250	Uniformed Bosun's Piper
Reception Lounge Blues Duo		£295	Chocolate Fountain - the alternative Dessert !
Quiz Master & Quiz Night		£295	Arcade Games
Bhangra Discotheque		£260	Table Flags
The Elvis Show - George Elias		£500	
Tutored Wine Tasting	per head	£ 25	

Casino Nights - £395 per table

(includes American Roulette and Blackjack tables, authentic equipment, chips, croupiers in black tie and a Manager)

*On the 'Erasmus' a Sound & Lighting Engineer is included for this cost.

N.B. Within their contract all 'artistes' have a food requirement. We offer to clients these meals at 50% of the normal cost. This is automatic. Should this be a problem, please let us know.

Above prices are based on a standard 4 hour cruise from any Central London Pier. Additional hours *will* incur an extra charge.

ALL PRICES EXCLUSIVE OF VAT

There is a 10% service charge applied to all silver service catering and bar accounts.

ALL MENUS VALID UNTIL 31st MARCH 2009

Please note that for all account bars a deposit of 70% of the estimated total is required to be paid with your balance payment.

SELF SELECT BUFFETS

A very popular choice on board, our special Self Select buffet menus have been especially created for us by an Italian master of finger food catering. The menu is delivered to the boat, laid out on a clothed area on platters and the actual dispensation is up to you!

He provides best quality disposable plates and napkins. We provide one 'clean up' member of staff per 70 covers.

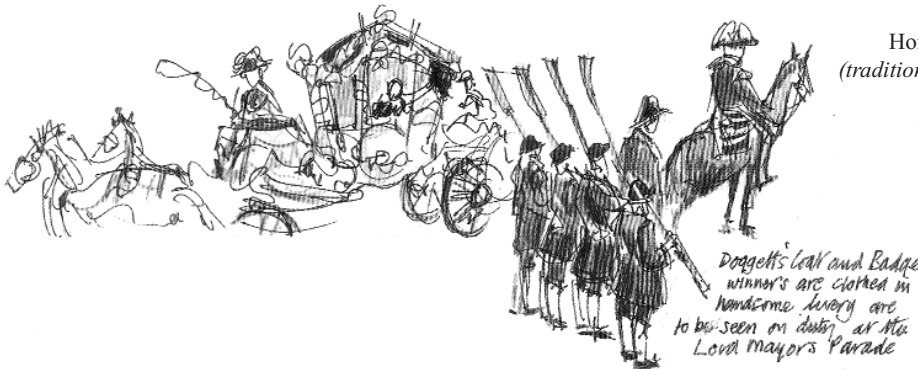
For informal gatherings where mingling and a light meal are preferable the Self Select is a good choice. The dishes are imaginative and plentiful.

By cutting back on waiting staff more value is allowed to go into the quality and volume of food.

Should you wish to upgrade to China and Linen Napkins just add £1 + VAT per head.

All other Buffet Menus automatically include china and linen.

If you feel that you have a substantial number of vegetarian guests on board, just let us know and your menu contents will be slanted accordingly.



SELECT 1 £6.50

Selection of Sandwiches

(Chicken Tandoori, Gammon Ham & Tomato, Roast Beef, Tuna & Sweetcorn, Egg Mayonnaise & Bacon, Pate & Cucumber, Italian Chicken)

Home-Made Samosas (v)

(Potato, Onions, Garlic, Ginger Root, Coriander, Carrots, Chick Peas, garnished with Parsley & Cherry Tomatoes)

Seasoned Chicken Drumsticks

(cooked in Rosemary & Fresh Herbs)

Supreme Scotch Eggs

(filled with Rocket, Bacon, Mushroom, Spring Onion & Chili)

Carrot & Coriander,

Feta & Spinach Goujons (v)

(crispy Goujons served with Lemon & Parsley)

Homemade Oriental Thai Rolls (v)

(crispy Filo Pastry filled with the taste of the Orient)

Homemade Chipolatas

(traditional Cumberland delights)

SELECT 2 £7.50

Selection of Sandwiches

(Chicken Tandoori, Cheddar & Tomato, Beef Dill & Dijon, Tuna & Spring Onion, Egg Mayonnaise & Bacon, Crab Sticks, Italian Chicken)

Satay Chicken

(skewered Breast of Chicken Oriental Style)

Spicy Madras Bhajis (v)

(Served with fresh Parsley & Lemon)

Home-made Mini Mediterranean Pasties

(filled with fresh Mushrooms, Coriander, Parsley & Onions)

Home-made Tacos

(Tacos filled with Spicy Chicken, Fish or Beef)

Home-made Samosas (v)

(Potato, Onions, Garlic, Ginger Root, Coriander, Carrots, Chick-peas, garnished with Parsley & Cherry Tomatoes)

Smoked Salmon & Prawn Vol-au-vents

(served with Lemon & Parsley)

Home-made Tart (v)

(Spinach, Spanish, Stilton & Broccoli, Mushroom & Sun-dried Tomatoes)

SELECT 3 £8.50

Mozzarella (v)

(served with fresh Spinach & Basil leaf, garnished with Capers, sun-dried Tomatoes, Olives & Artichokes)

Pasta Siciliana

(Penne served in a Neopolitan sauce with spicy Chorizo, Mushroom & fresh Basil)

Fresh Chicken Goujons

(Breadcrumbs Chicken pieces, pan fried, served with Lemon & Parsley)

Platter of Lunza & Italian Salami

(delicious cured Pork Loin & Salami)

Seafood Delight

(Prawns, Smoked Salmon, Crabsticks & Anchovies, tossed together with Mayonnaise, Red Onions, Rocket & fresh Lemon, presented on a bed of Rosso leaf)

Italian Salad (v)

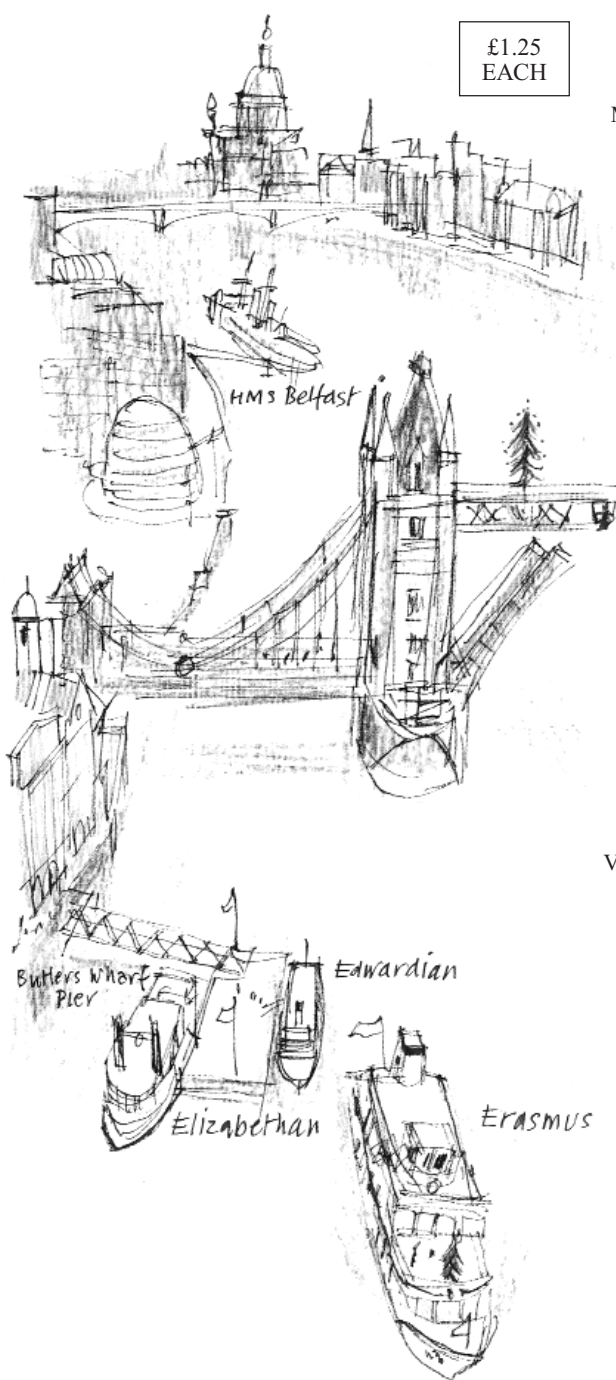
(Plum Tomatoes, Red Onion, Rocket & roasted Peppers, served with Lemon, Olive Oil and a Balsamic dressing)

French Beans & Red Onions (v)

(garnished with Olive Oil, Garlic & Lemon, served on a green leaf bed)

Granary Rolls & Butter

CIRCULATING HOT CANAPES



£1.25
EACH

- Mini Vegetable Spring Rolls served with Sweet Chilli Sauce (v)
- Mini Goats Cheese and Spinach Pizzeta (v)
- Miniature Bangers & Mash on Crisp French Bread
- Mini Croque Monsieur with York Ham & Mature Cheddar Cheese
- Honey Mustard Mini Sausages
- Deep Fried Mushrooms with Blue Cheese Dip (v)
- Mini Vegetable Samosas with a Sweet Chilli Dipping Sauce (v)
- Creamed Mushroom Bouchees (v)

Thai Salmon and Sweet Potato Cakes
served with Sweet Chilli Sauce

Skewered Marinated Chicken
with a Peanut and Coriander Dipping Sauce

Breaded Chicken Goujons served with a BBQ Dip

Jamaican Jerk Chicken
with fresh Pineapple on skewers and a spicy Peanut Butter Dip

Asparagus Spears in Filo Pastry with fresh Parmesan (v)

Thai Fish Cakes with a Sweet Chilli Sauce

Marinated Chicken Sate with Plum Sauce

Seared Salmon Kebabs with Mixed Peppers

Mixed Chinese Dim Sum with Soy Sauce

Seafood Skewers with a Tarragon Mayonnaise

Vol-au-Vents filled with Wild Mushrooms and a Tarragon Veloute (v)

Bite size Salmon Fish Cakes served with a Saffron Dip

Cajun Styled Skewered Chicken Brochettes

Minted Lamb Kofta with a Minted Yoghurt Dip

Minted Lamb & Green Pepper Brochettes

Goujons of Plaice with Tartare Sauce

Skewered Lamb & Sweet Red Pepper with Honey & Rosemary

Red Snapper & Parsley Croquettes served with Tartare Sauce

Deep Fried Crumbed Brie with a Redcurrant Dip (v)

Goujons of Sole with a Tartare Sauce Dip

Shiitake Mushroom, Asparagus & Parmesan Risotto
served on Chinese Spoons (v)

Tiger Prawns on a Crisp Filo Pastry with Chilli Jam

Strips of Scotch Fillet Steak & Green Pepper Brochettes

Thai Salmon & Crayfish Dumplings with Sweet Chilli & Ginger

Mini Beef Wellington with a Wild Mushroom Dip

Honey Roast Quail
with a Basil & Rosemary Mash and Cranberry Jelly

(v) denotes Vegetarian

£1.50
EACH

£1.75
EACH

'A big thank you to you and your team on the boat on Friday – everyone really enjoyed themselves – the food, service, music and decorations were fantastic! And it was very reasonable.'
– Susannah Colgate, Family Mosaic.

'Friday night was very successful, probably the best Long Service Dinner we've had to date.'
– Michelle O'Brien, East London Bus Group.

£2.00
EACH

Minimum spend £5 pre-Dinner or £12 when only Menu served

N.B. If the intention of the event is to have guests network, mix and mingle, we will be pleased to provide 'Clip ons' to plates to hold a wine glass while you stand and eat. Just ask.

CIRCULATING COLD CANAPES

Savoury Mushroom & Parsley Puff Pastry Danish (v)

Sun-dried Tomato & Stilton Tartlets (v)

£1.50
EACH

Crostini of Mozzarella, Plum Tomato & Basil (v)

£1.25
EACH

Home-made Parmesan Cheese Straws (v)

Minted Mozzarella & Roasted Pepper Kebabs (v)

Roast Pepper and Cream Cheese Basket (v)

Chicken Liver Pate with Baby Cornichons & Redcurrant Jelly

Leek & Roquefort Filo Nests (v)

Duck Parfait with Caramelised Orange Glaze

Shredded Smoked Salmon & Vodka on Toast

Chilli Crab & Prawn Filo Cases

Home Smoked Chicken with Coriander & Sweetcorn Blinis

Sweet Melon & Parma Ham Roses

Spiced Prawn Barquettes with Lime Drizzle

Parma Ham with Mozzarella Cheese & Paprika Oil

Fresh Salmon & Dill Cups

Marinated Artichoke Heart filled with Ham & Ricotta

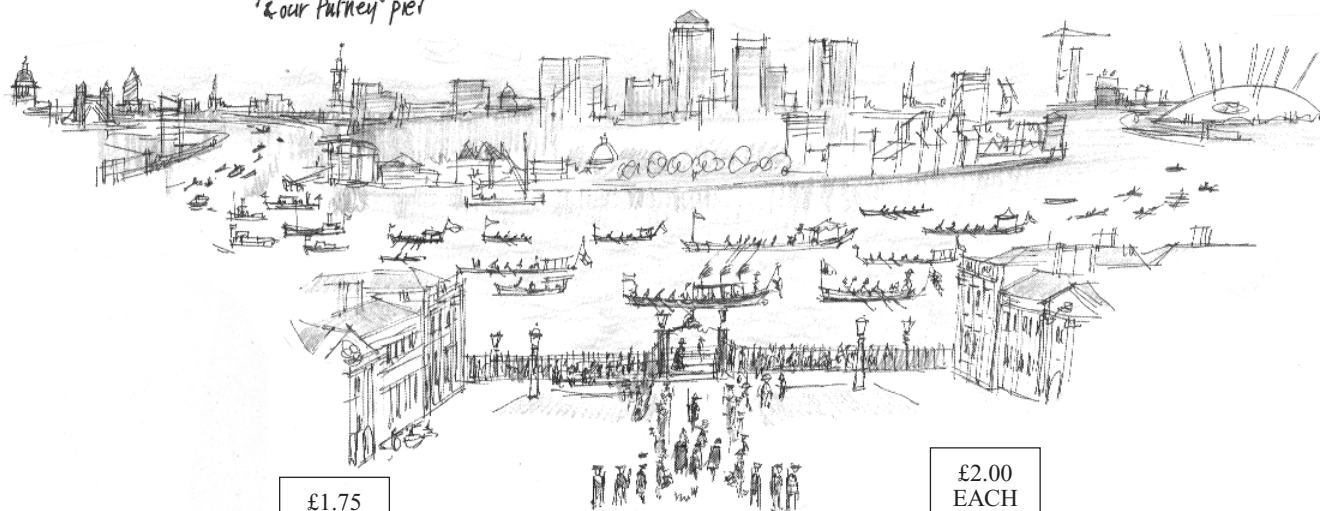
Smoked Loin of Pork
topped with an Apple & Cinnamon Remoulade

Home Smoked Chicken with Mushroom Confit served on a Crostini

Smoked Salmon & Basil Roulade on Wholemeal Croutes



Oxford v Cambridge Boat Race
& our Putney pier



£1.75
EACH

£2.00
EACH

Smoked Salmon Rose topped with Lemon Mayonnaise

Dill & Horseradish Pancakes with Smoked Trout & Caper Pate

Fresh Scotch Salmon
with Basil Puree & Avruga Caviar in Cucumber Cups

Carpaccio of Fillet of Beef served
on thinly sliced French Bread topped with Salsa Verde

Peking Duck Pancakes with Shredded Spring Onions
& Cucumber served with Hoi Sin Sauce

Smoked Salmon with Cream Cheese & Chive topped with Avruga Caviar

Smoked Duck Breast topped with a Tangy Raspberry & Basil Compote

Tiger Prawns marinated with Lemon Grass with Soy Dip

Salpicon of Lobster & Sun-Dried Tomato with Saffron Mayonnaise

Lemon & Dill Butter Fried Crevettes with Caviar

Marinated Tuna Carpaccio with Wasabi & Pickled Cucumber

Mexican style skewered King Prawns with a Mojo Salsa

Aberdeen Angus Beef Fillet
with Rocket served on thinly sliced Crostini

'The evening was outstanding!!!! The service on the boat was fantastic. Needless to say the piece de resistance was the opening of Tower Bridge. Everybody loved it, especially our overseas guests.'
- Barbara Mason, LSE

(v) denotes Vegetarian

Minimum spend £5 pre-Dinner or £12 when only Menu served

N.B. If the intention of the event is to have guests network, mix and mingle, we will be pleased to provide 'Clip ons' to plates to hold a wine glass while you stand and eat. Just ask.

BOWL FOOD

Bowl food offers a contemporary way of creating fusion on the palate.
When your requirement falls between light Canapes and a served Buffet, Bowl food provides the answer.
Our Executive Chef has created a range of mini dishes with classic ingredients.
Staff circulate the bowls and guests eat with a fork while still holding a conversation.

ITALIAN

Red Wine Marinated Beef Lasagne topped with Gruyere Cheese & Seasonal Leaf Salad
Flaked Salmon with Mushroom & Fennel, Lemon Oil & Basil Linguini
Roast Ham, Grilled Aubergine and Marinated Mozzarella with Basil & Coriander Pesto on Garlic Bruschetta
Wild Mushroom & Butternut Squash Risotto with Chilli Oil and Flaked Parmesan (v)
Garlic & Lemon Chicken Escallop with Crisp Pancetta Penne Pasta and Canellini Bean Salad
Picatta of Pork Loin with Sun-dried Tomato & Capers and a Mustard Cream Sauce

CONTEMPORARY BRITISH

Roast Sirloin of Beef with Saute Potatoes, Caramelised Onion & Port Jus
Individual Shepherds Pie topped with Basil & Parsley Mash
Poached Fresh Salmon Fillet with Grilled Asparagus, Fennel & Buttered New Potatoes
Bubble & Squeak topped with Soft Boiled Eggs, Griddled Cauliflower & Hollandaise Sauce (v)
Warm Tartlet of New Forest Wild Mushrooms, Baby Spinach, Tomato & Red Onion Salad (v)
Spiced Cumberland Sausages with Spring Onion & Leek Champ

ORIENTAL

Thai Green Chicken Curry with Ginger & Coriander with fragrant Jasmine Rice
Five Spice Marinated Lamb & Pepper Brochettes with Phrik Nahm Bplaa & Phak Chee
King Prawns in Filo Pastry with Sweet Prawn & Tamarind Dip
Crispy Duck with Spring Onion, Red Pepper, Hoi Sin & Egg Noodles
Thai Chilli Fish Cakes with Soya Stir Fry Vegetables & Pickled Beansprouts
Stir Fried Chinese Vegetables with a Red Thai Curry Sauce topped with Rice Noodles & Coriander

MODERN EUROPEAN

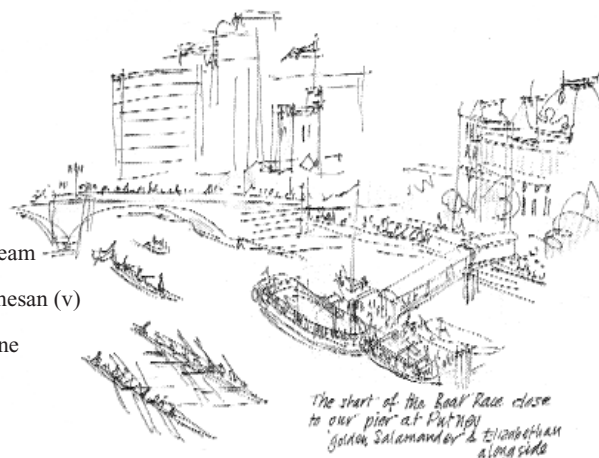
Navarin of Lamb with Root Vegetables & Caramelised Button Onions
Chicken, Chorizo & Sweet Roast Pepper Paella with Smoked Paprika
Portugeuse Piri Piri Marinated Chicken with Salt Roast Potatoes
Steamed Mussels with Garlic, Chilli & Flat Parsley finished with Double Cream
Wild Mushroom & Basil Tortellini with Creamed Leek, Grilled Courgette & Parmesan (v)
Strips of Beef Bourguignon with Button Mushrooms Sauteed with Red Wine

'Everything was perfect: the staff were very helpful and polite, the food tasty, the wine was good and the boat itself provided a fabulous venue for dinner...a job very well done.'

– Roger Strange, Kings College London.

£3.75 per Bowl

Any Regional Combination
Minimum 4 Bowls
Maximum 5 Bowls



COLD BUFFETS

C.B.1 £10.95

Cornets of Honey Roast Ham
(filled with White Asparagus Spears)

or

Chicken Andalusia
(Tender poached Chicken with Sweet Capsicum
& Sun-dried Tomato)

Spanish Vegetable Quiche

Ciabatta & Roasted Vegetables
(with Cream Cheese bites)

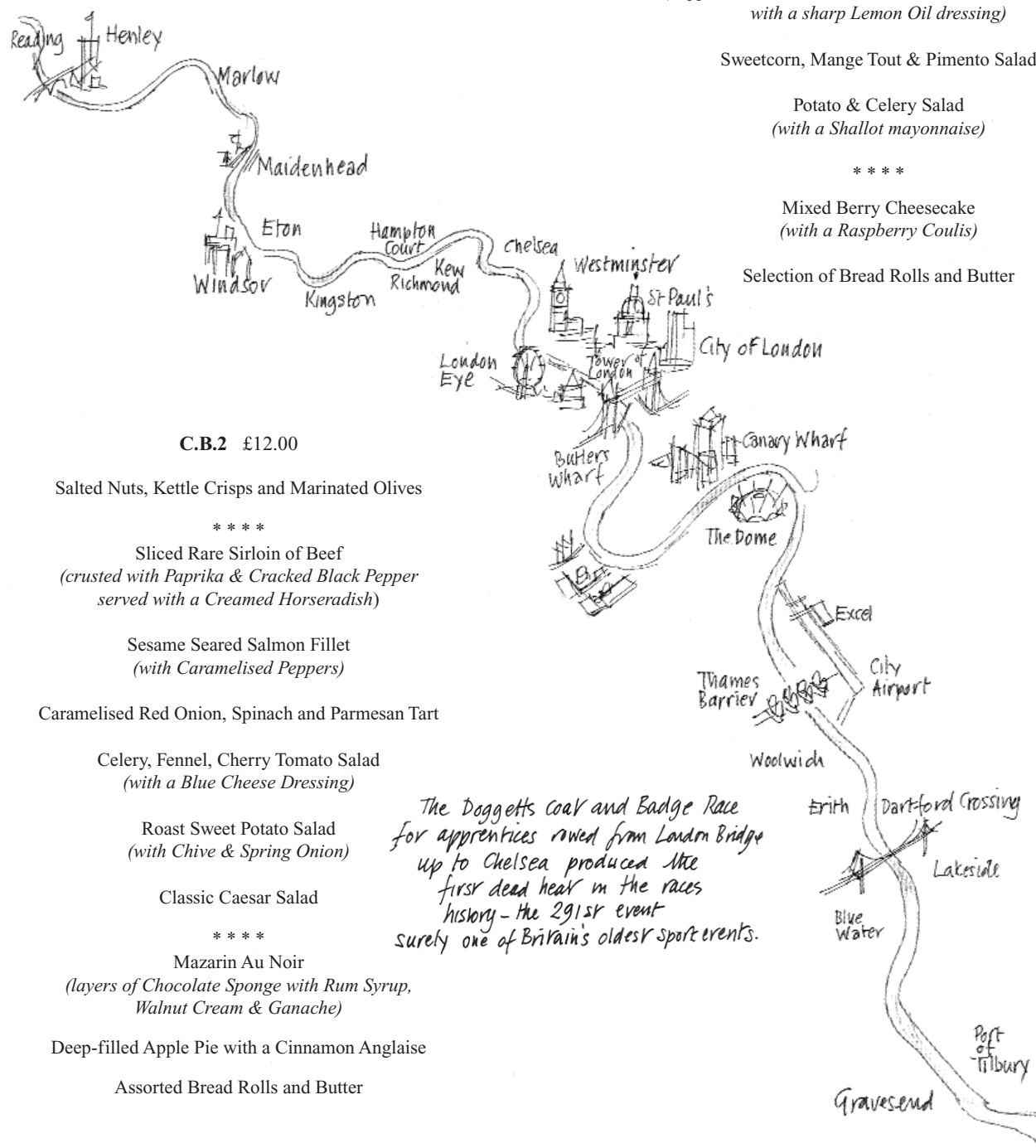
Mixed Leaf Salad
(Topped with Cucumber, Red Onion & toasted Croutons
with a sharp Lemon Oil dressing)

Sweetcorn, Mange Tout & Pimento Salad

Potato & Celery Salad
(with a Shallot mayonnaise)

Mixed Berry Cheesecake
(with a Raspberry Coulis)

Selection of Bread Rolls and Butter



C.B.2 £12.00

Salted Nuts, Kettle Crisps and Marinated Olives

Sliced Rare Sirloin of Beef
(crusted with Paprika & Cracked Black Pepper
served with a Creamed Horseradish)

Sesame Seared Salmon Fillet
(with Caramelised Peppers)

Caramelised Red Onion, Spinach and Parmesan Tart

Celery, Fennel, Cherry Tomato Salad
(with a Blue Cheese Dressing)

Roast Sweet Potato Salad
(with Chive & Spring Onion)

Classic Caesar Salad

Mazarin Au Noir
(layers of Chocolate Sponge with Rum Syrup,
Walnut Cream & Ganache)

Deep-filled Apple Pie with a Cinnamon Anglaise

Assorted Bread Rolls and Butter

COLD BUFFETS

C.B.3 £14.00

Smoked Trout with Tarragon,
Shallots & Creme Fraiche on Toasted Croutons
Wild Mushroom Bouchee with Shaved Parmesan Flakes

Stuffed Corn-fed Chicken Breast
(with fresh Spinach and Mushrooms
served with a light Saffron Mayonnaise)

Pave of Fresh Salmon
(with a Red Chard, Rocket
& Dandelion Salad & Caper Mayonnaise)

Belgian Forestiere Terrine on Focaccia Bread
with a Gherkin Julienne

Confit New Potatoes
(with Bacon, Chervil and Balsamic Dressing)

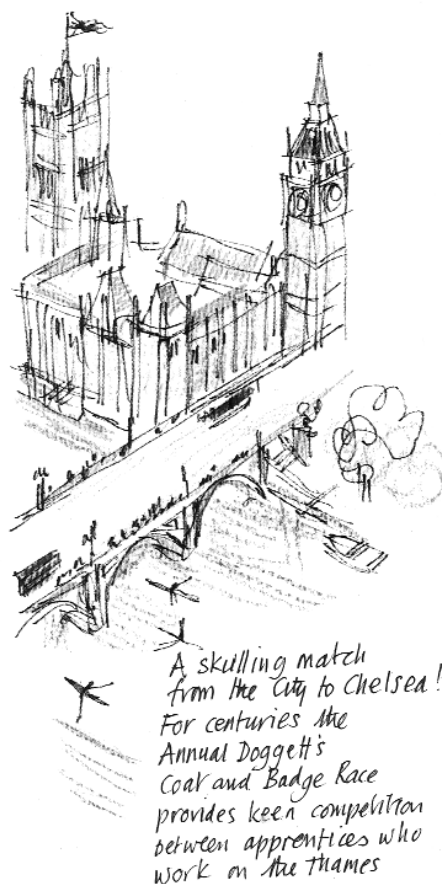
French Bean Salad
(with Cherry Tomatoes, flaked Parmesan
and Grain Mustard Dressing)

Farfelle Pasta
(with Caesar-style Dressing & Fresh Parmesan Shavings)

Feuillettes aux Poire
(Pear shaped light puff pastry base
topped with sliced Poached Pear with a Vanilla Glaze)

Crisp Tarte a l'Orange
(both with Double Cream)

Selection of Breads and Butter



A skilling match
from the City to Chelsea!
For centuries the
Annual Doggett's
Coat and Badge Race
provides keen competition
between apprentices who
work on the Thames



These two sternwheelers
lead our
London holiday fleet
providing fine
cruising on the Thames
in and around the capital

River Thames
Murder's Tour

'Just a short note to say thank you very much
for organising our excellent boat trip.
The weather was fantastic, and with good food, excellent wine
(and Pimms!) and convivial company what more could we ask for.
It was, without doubt, an outstanding success.'
- MARY LALLY, GSS ARCHITECTURE



Mother's Day Luncheon onboard

C.B.4 £16.75

Smoked Salmon Roses
(served on squares of Wholemeal Bread
with Cream Cheese & Chives)

Mini Salad Nicoise on Baby Gem Leaves

Muscavado Sugar Baked Gammon
(with a Spiced Apple Chutney)

Roulade of Poached Salmon
(studded with Prawn and Fennel)

Red Pepper, Grilled Courgette, Paprika & Cream Frittata

Julienne of Chicken
(with Cos Lettuce, Pine Nuts, Cherry Tomato
& Pommery Mustard & Sweet Mirin Dressing)

Chargrilled Mediterranean Vegetable Salad
(with a Lemon & Chervil Vinaigrette)

Coronation Rice Salad

Crispy Leeks & Seasonal Leaf Salad
(served with a Dijon Vinaigrette)

Piedmontaise
(Chocolate, Walnut and Sweet Biscuit Jaconde
served with a Butterscotch Sauce)

Berry Cheesecake with a Raspberry Coulis

Coffee, Tea and Mints

Assorted Bread Rolls with Butter

COLD BUFFETS

C.B.5 £20.00

Brochette of Parma Ham with Crispy Button Mushrooms

Avocado and Prawn Tartlet
(with a sharp Cocktail Sauce)

Smoked Black Forest Ham with White Asparagus

Confit of Duck
(pressed with Pancetta, Thyme-roasted Red Pepper & Celeriac)

Rare Roasted Sirloin rolled in fresh Herb Breadcrumb
(served with a Sharp Sauerkraut)

Teriyaki Marinated Salmon Salad
(with a Crunchy Celeriac Remoulade)

Cajun Spiced Strips of Marinated Salmon
(tossed with Cherry Tomato, Crunchy Carrot & Mange Tout)

Potato Salad with Spring Onion and Flat Leaf Parsley
(dressed with Cracked Black Pepper & Italian Virgin Olive Oil)

Batons of Mature Cheddar, Crisp Celery and Green Bean Salad
(with a Green Grape & Walnut Dressing)

Satay Marinated Chicken
(with an Avocado, Red Chard and Lamb Leaf Salad)

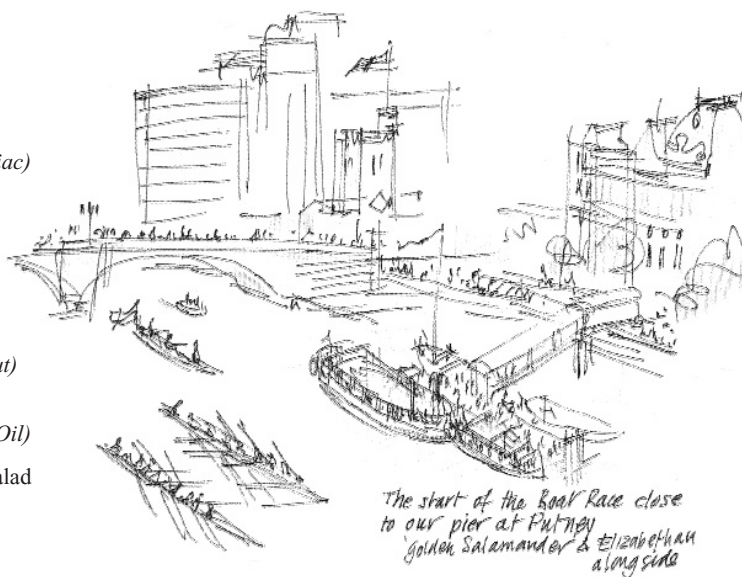
Beetroot & Red Onion Salad with a Lemon Humous

White Chocolate Truffle with Dark Chocolate Layers
served with Crème Anglaise

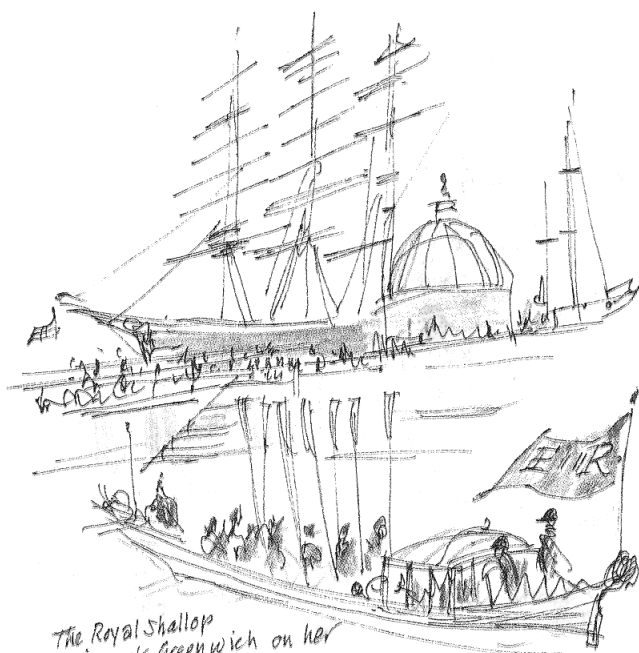
Glazed French Apple Lattice Tart
(with a Calvados Cream)

Coffee, Tea and Mints

Assorted Rolls and Butter



The start of the Boat Race close to our pier at Putney Golden Salamander & Elizabethan along side



The Royal Shallop arrives at Greenwich on her maiden voyage

C.B.6 £25.00

Pressed Foie Gras on Topped Brioche with an Apple Chutney

Wild Mushrooms & Truffled Leek Tartlet

York Ham with Celeriac Waldorf & Cheddar Batons

Rolled Lamb cooked Pink
(served with Roasted Vegetables and a Rosemary & Mustard Dressing)

King Prawn Crevettes with a Ginger & Lime Glaze
(on Crispy Greens with a Caviar Creme Fraiche)

Organic Corn-Fed Chicken Breast filled with Brie & Avocado
(dressed with a Tomato, Basil, Red Onion & Coriander Salsa)

Smoked Seafood & Leek Potted Terrine

Marinated Mozzarella, Cherry Tomato, Cucumber & Rocket

Crudites served with a Tomato & Olive Salsa
and Spiced Cucumber Yoghurt

White Wine Marinated Potato Salad
with Crispy Pancetta Chives, Gherkins & Creme Fraiche

Green Leaf Salad with Asparagus, Cucumber & Walnut Oil Dressing

Whiskey Infused Creme Brulee
(with a Sharp Raspberry Compote)

Passion Fruit and White Chocolate Delice

Coffee, Tea and Petit Fours

Assorted Bread Rolls and Butter

HOT AND COLD BUFFETS

H.C.B.1 £15.50

HOT

Breast of Chicken Fricasse Forestière
(Pan-fried Chicken with a Woodland Mushroom Cream Sauce)

Thai Green Beef Curry
(with Lemongrass and Kafir Leaves)
Steamed Basmati Rice

COLD

Poached Salmon Escalopes
(served with Basil infused Tomato Salsa)

Three Bean Salad
(with Spring Onions and Flat Parsley)

Tomato, Cucumber and Red Onion Salad

Mixed Leaf Salad
(with Dijon Mustard Vinaigrette)

* * * *

Fresh Fruit Salad

Mixed Berry Cheesecake

(both served with fresh Cream)

Tea, Coffee and Mints

Assorted Bread Rolls and Butter

H.C.B.2 £18.00

HOT

Garlic & Rosemary Studded Leg of Lamb
(with a Paysanne of Carrot & Swede in a Grain Mustard & Rosemary Jus)

Lightly Spiced Chicken, Chorizo and Vegetable Paella

Potato Croquettes

COLD

Skewers of Grilled Salmon, Peppers and Italian Red Onions

Slices of Home-smoked Chicken
(with Penne Pasta and Saffron Mayonnaise)

Rocket with Artichokes and Sautéed Mushrooms

Classic Caesar Salad

Spicy Potato Salad with Tomato, Jalapeno Pepper,

Coriander & Red Onion

* * * *

Lemon Tart with Raspberry Coulis

Chef's Special Cheesecake
(served with a Red Berry Coulis)

Tea, Coffee and Mints

Assorted Bread Rolls and Butter

H.C.B.3 £20.00

HOT

Sliced Roast Sirloin of Beef
(served with Yorkshire Puddings, Horseradish and a Port Sauce)

Chargrilled Fillet of Snapper
(on Sauteed Fennel and Courgette with a Lemon & Thyme Fish Cream Sauce)

Penne Pasta
(with Sauteed Mushrooms & Truffle Oil)

Roast Herbed New Potatoes

Panache of Seasonal Vegetables

COLD

Strips of Chicken, Blackened Chorizo, Yellow Pepper and Cherry Tomatoes

Brie, Asparagus and Artichoke Tart

Smoked Bacon and Chilli Tomato Bean Salad

Tomato and Red Onion Salad
(with a Pine Nut and Parmesan Pesto)

* * * *

Passion Fruit Charlotte

Fresh Apple Tart with Chantilly Cream

Selection of English Cheese and Biscuits

Tea, Coffee and Mints

Assorted Breads and Butter

The Tudor Row - an annual event rowed from Hampton Court to the Tower of London where the 'Stela' is presented to the Governor for safekeeping



'The dinner was very well organised and served and the food was delicious and well presented...really lovely flowers for the tables. I appreciated your support to make this event happen so well.'
- Deirdre Simpson, Asa Briggs Hall.

HOT AND COLD BUFFETS

H.C.B.4 £21.00

HOT

Honey Glazed Grilled Cutlets of Lamb
(on a Cracked Wheat & Courgette Salad)

Mustard Glazed Roast Wiltshire Pork
(with a Caramelised Orange & Redcurrant Relish)

Marinated & Griddled Mediterranean Vegetable Lasagne
(topped with Gruyere Cheese)

Forestiére Potatoes
(Roasted New Potatoes with Red Onion, Mushroom & Glazed Shallots)

COLD

Thyme & Lemon-Rubbed Pork Fillet
(with Cashew Nuts and Roasted Yellow Peppers)

Assiette of Smoked Fish
(Smoked Salmon, Trout, Halibut and Prawns, garnished with Lemon and Lime Wedges and separate Chive Sour Cream)

New Potato Salad with Fennel & Black Olives

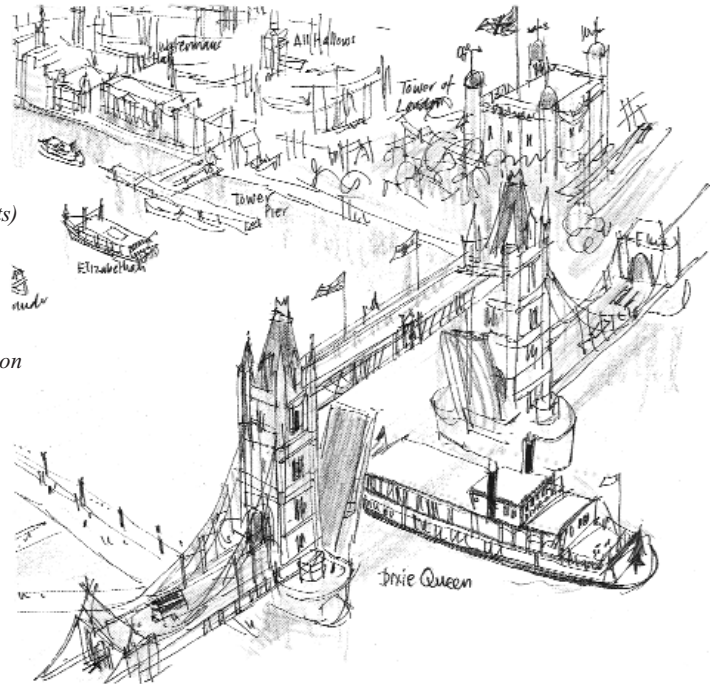
Pesto Drizzled Roma Tomato Salad
(with a Caramelised Red Onion & Black Olive Caponata)

Luxury Chocolate Gateaux with Rum Cream

Cassis Cheesecake with Raspberry Coulis

Tea, Coffee and Mints

Assorted Bread Rolls and Butter



*The Olympics in 2012 will provide
a great sporting challenge for
Londoners and the River Thames*



H.C.B.5 £25.00

HOT

Pan Fried Salmon with Chilli & Sesame Dressing

Medallions of Beef Stroganoff
(Cornichons, Fried Mushrooms, Red Onion, Green Pepper
& Sour Cream)

Pot Roasted Baby Chicken
(on a Bed of Savoy Cabbage with Smoked Bacon Lardons)

Selection of Fresh Market Vegetables

COLD

Parsley & Coriander Crusted Loin of Fresh Tuna
(with Cumin Spiced Couscous, Roasted Vegetables & Olive Salad)

New Potato with Grain Mustard Vinaigrette & Spring Onion Salad

Tomato, Roasted Pepper & Basil Salad

Sachertorte
(Layered Rich Chocolate Cake Covered in Chocolate Glaze)

Fresh Cream Profiteroles
(with Baileys and a Belgian Chocolate Sauce)

Tea, Coffee and Mints

Assorted Bread Rolls and Butter

BARBECUE MENUS

(April - October)

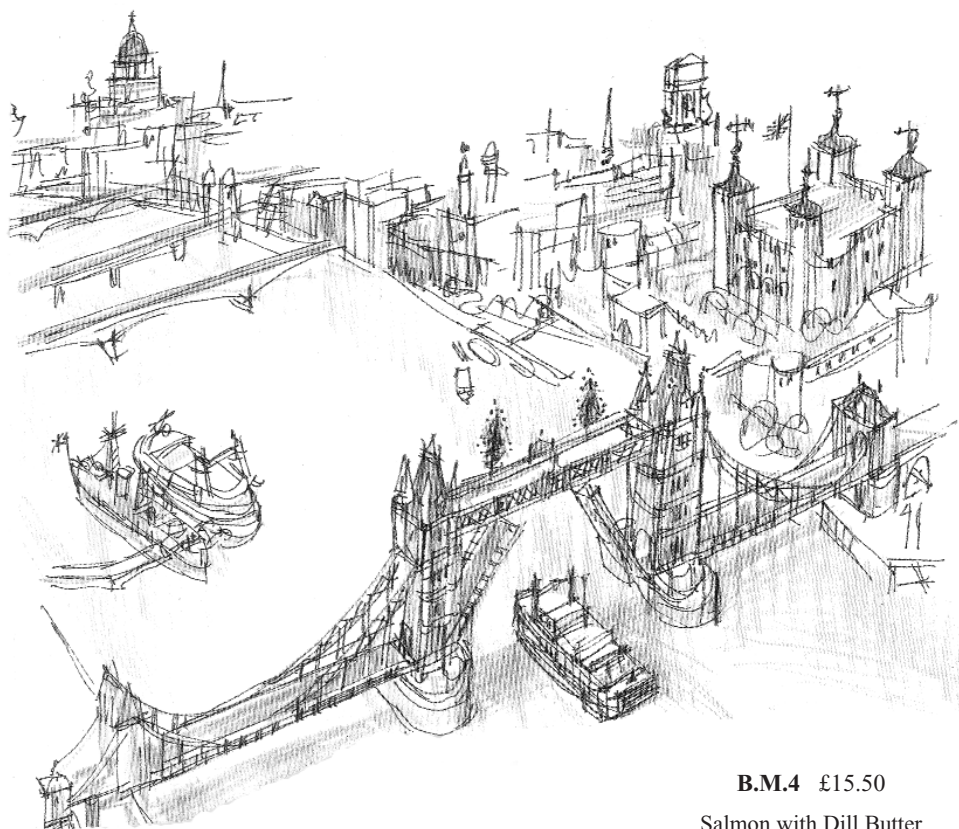
Maximum capacity: Erasmus 180, Golden Salamander 120.

B.M.1 £11.00

Herbed Pork Lincolnshire Sausages
4oz Beef Burgers with Sesame Bun
(Fried Onions, Shredded Lettuce, Tomatoes and Pickled Gherkin)
Tandoori Chicken
(with separate Lemon and Lime Wedges)
Salad Selection
Half Jacket Potato with Sour Cream and Chives
Assorted Relishes
Selection of Baps and Butter

B.M.2 £12.50

Lightly Spiced Cumberland Sausages
Cajun Spiced Chicken Breast
Minted Lamb and Rosemary Burgers
Vegetarian Sausages and Burgers
Salad Bar
Assorted Relishes
* * * *
Lemon Meringue Tart
(with Pouring Cream)
Assorted Bread Rolls and Butter



B.M.3 £14.00

Lemon Marinated Chicken,
Chestnut Mushroom & Red Pepper Brochette
Cajan Spiced Seafood Kebabs
BBQ Marinated Pork Ribs
Duo of Toulouse & Venison Sausages
Jacket Potato
(with Herbed Butter)
Salad Bar
Assorted Relishes
* * * *
Orange Truffle Torte
(with Fresh Cream)
Assorted Bread Rolls and Butter

B.M.4 £15.50

Salmon with Dill Butter
Cajun-Marinated 4oz Rump Steak
Jamaican Jerk Chicken Pieces
Vegetarian Kebabs
(Peppers, Mushrooms, Red Onion, Aubergine and Courgette)
Grilled Flat Garlic Mushrooms
Jacket Potato and Butter
Salad Selection
Assorted Relishes
* * * *
Fresh Cream Profiteroles
with a Butterscotch Sauce
Mixed Berry Cheesecake with a refreshingly sharp Red Berry Coulis
Assorted Bread Rolls and Butter

BARBECUE MENUS

(April - October)

Maximum capacity: Erasmus 180, Golden Salamander 120.

B.M.5 £18.25

Skewered Fillets of Chicken, Grilled Peppers
& Roasted Pineapple

Seasoned Peppered Sirloin Steak

Grilled Pork Chops
(with Apple & Onion Jam)

Giant King Prawns
(marinated with Lemon and Ginger)

Marinated Minted Lamb & Pepper Kebabs

Tortilla Wraps filled with Marinated
& Grilled Vegetables

Half Jacket Potato and Butter

Salad Selection

Assorted Relishes

Refreshing Mango Cheesecake
(with Cointreau Infused Cream)

Deep filled Apple Pie with Double Cream

Assorted Bread Rolls and Butter

The Doggetts Coat and Badge Race for apprentices rowed from London Bridge up to Chelsea produced the first dead heat in the races history - the 291st event surely one of Britain's oldest sport events.



The Annual Barge Driving Race demonstrated the traditional skills of Lightermen as they 'rowed' up on the flood tide through the capital's bridges to the finish at Westminster Bridge



SALAD BAR

Confit of Beetroot with Red Onion Rings drizzled with Aged Red Wine Vinegar

Sliced Tomato, Red Onion and Basil

Crunchy Apple and Celery Waldorf

Roasted Courgettes and Vine Tomato with fresh Thyme and Pesto

Roquet with diced Avocado and crumbled Blue Cheese garnished with Pecans

Penne Pasta with diced Peppers, Sweet Corn and Onions with a light 1000 Island Dressing

Red Cabbage, Apple and Cider Coleslaw

Classic Caesar with Cos Lettuce, Toasted Croutons, Pancetta and Anchovies

Thyme Roasted Red & Yellow Peppers with Grilled Haloumi Cheese & Coriander

Greek Salad with diced Tomatoes, Cucumbers, Feta Cheese, Black Olives and fresh Parsley

Sicilian Three Bean with Italian Herbs and Virgin Olive Oil

New Potato with Boiled Egg, Chives, Pickled Gherkins and Crispy Bacon

Roasted Mediterranean Vegetables with Basil and Tomato Pasta

Crisp Mixed Leaf with French Dijonaise Mustard Dressing

Choose any 3 Salads to accompany your Barbecue

B.M.6 £21.00

Marinated King Prawn & Crayfish Brochette
(with Dill Pickle)

Grilled Chicken Breast
(marinated with Chilli, Lemon & Lime Juice, fresh Herbs and Garlic)

Sweet Chinese BBQ
(marinated Beef Brochette with Cherry Tomato and Aubergine)

Marinated Salmon Fillets
(with Lemongrass, Ginger, Garlic and Chilli)

Tequila and Lime Pork Medallions
(served with a Coriander & Mango Salsa)

Minute Sirloin Steak
(with Horseradish & Parsley Mojo)

Jacket Potato and Butter

Salad Selection

Assorted Relishes

Apricot & Almond Charlotte
(with Chantilly Clotted Cream)

Individual Truffle Au Chocolat

Assorted Bread Rolls and Butter

One of the highlights of Sea Britain 2005 was the Thames Nelson Flotilla rowed on Friday 16th of September. Some 40 traditional craft processed from the Old Royal Naval College at Greenwich where with great ceremony the First Sea Lord and the Lord Mayor boarded the barge Jubilant and were rowed upstream on the tide to H&S Wellington to be received by The Princess Royal and the Dean of St Pauls - who received the new Trafalgar Dispatch. The Trafalgar Great Race rowed on the next day from Ham to Greenwich attracted over 300 entrants!!



SILVER SERVICE MENUS

S.S.1 £23.00

Poached Fresh Salmon
(layered with Dill & Baby Leek wrapped in Smoked Salmon served with a Fresh and Peppery Watercress Sauce)

Marinated Roasted Chicken Breast
(with White Wine, Garlic and Herbs)

Panache of Seasonal Vegetables

Buttered and Minted Baby New Potatoes

Traditional Apple and Blackberry Crumble
(with Sauce Anglaise)

Coffee, Tea and Mints

Selection of Continental Bread Rolls and Butter

S.S.2 £24.00

Crayfish & Prawn topped Caesar Salad
(with Romaine, Cos & Crisp Iceberg Lettuce Leaves)

Paupiette of Beef Sirloin
(rolled with Chestnut Mushroom & Artichoke, served with a Madeira Cream Sauce)

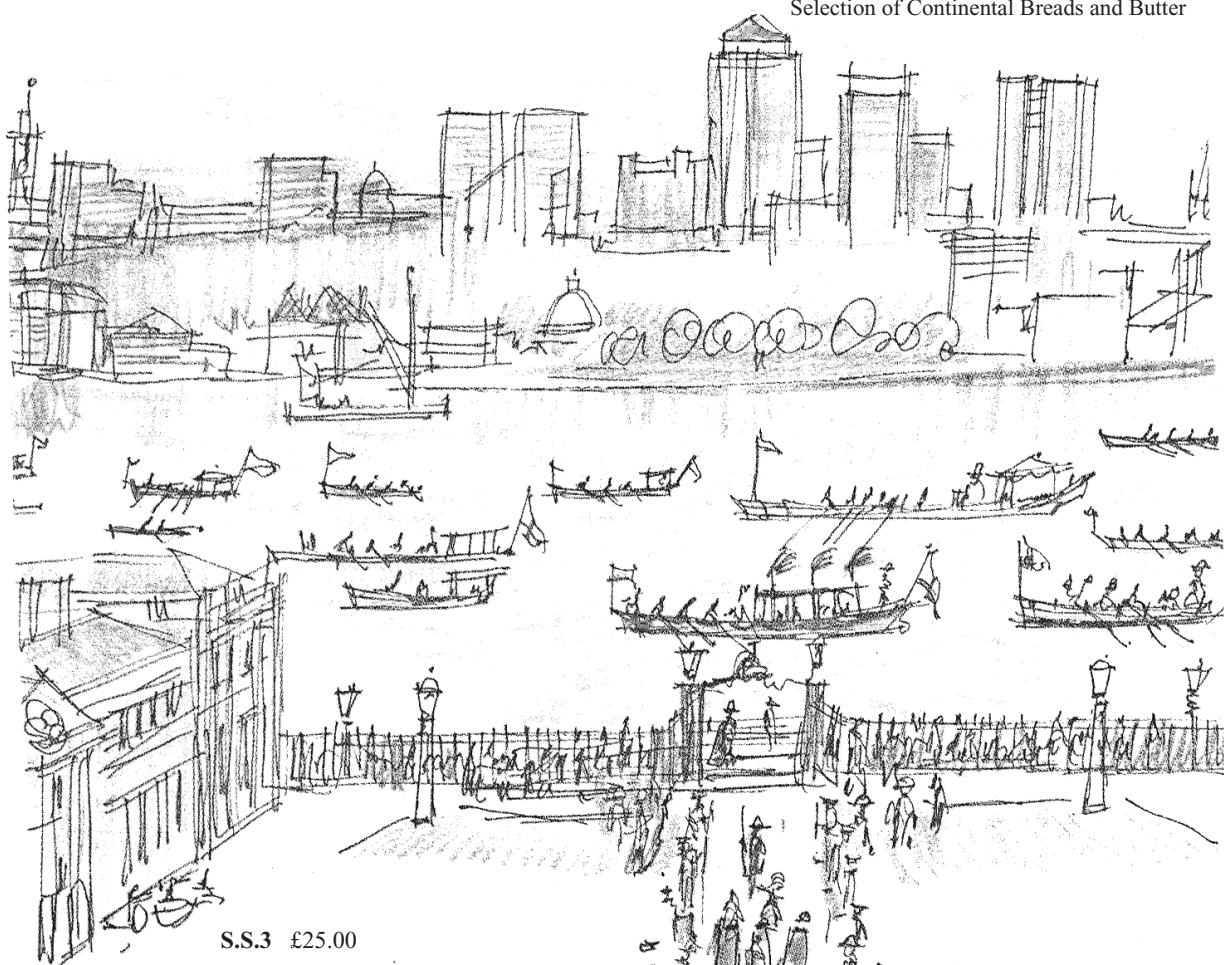
Herb Roasted Mini Potatoes
(with Olive & Sun-Dried Tomatoes)

Panache of Seasonal Vegetables

Claire Fontaine
(Caramelised Orange Parfait topped with Poached Fresh Oranges, served with a Cinnamon Chantilly)

Coffee, Tea and Mints

Selection of Continental Breads and Butter



S.S.3 £25.00

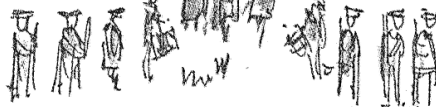
Parma Ham & Sweet Cantaloupe Melon
with a Basil & Strawberry Salad
(served with a Mixed Berry & Mint Salsa)

Shank of Lamb Braised in Red Wine & Rosemary
(served with a Port Jus, Steamed New Potatoes with a Mint Pesto & Market Vegetables)

Amaretto Cheesecake with a Cappuccino Anglaise

Coffee, Tea and Mints

Selection of Continental Bread Rolls and Butter



*'In every way it was perfect.
The most charming and terribly efficient staff.
Excellent lunch which was remarked upon
- my compliments to the chef
And, of course, the 'Golden Salamander' was brilliant
- such a pretty boat - to a guest they all thought she was terrific.
A great success'
- HOPPY GOODSON-WICKES*

SILVER SERVICE MENUS

S.S.4 £27.50

Grilled Artichoke
*(with a Red & Yellow Endive Remoulade,
Roasted Squash and a Walnut Dressing)*

Pork Fillet Mignon
(wrapped in Pancetta with a Porcini & Truffle Cream Sauce)

Maris Piper & Sweet Potato Galette

Sauteed Seasonal Green Vegetables

Tarte aux Griotte
(French Plum with roasted flaked Almond & Kirsch Cream)

Coffee, Tea and Mints

Selection of Continental Breads and Butter

S.S.5 £29.50

Oak Smoked Salmon
*(with a Langoustine & Prawn Tian, Lime Olive Oil
and a Cucumber Vinaigrette)*

Rack of Lamb
(with a Rosemary & English Mustard Crust)

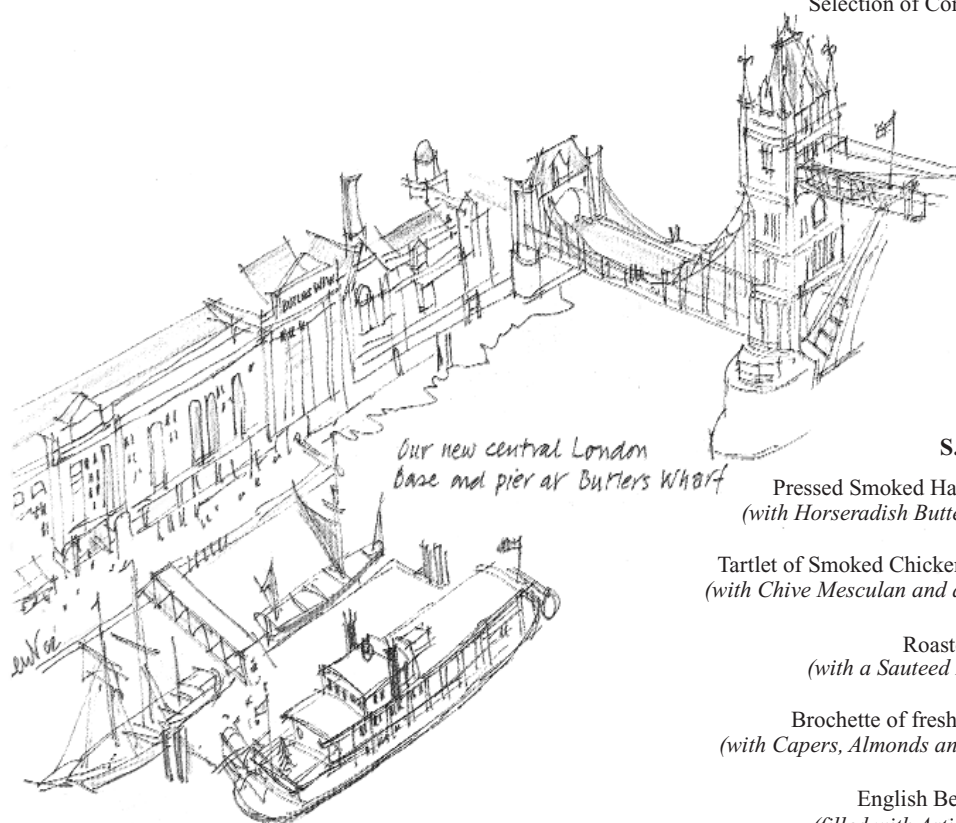
New Potatoes with Herb Fused Butter

Selection of Carrot, Swede, Parsnip, Mange Tout & Green Beans

Traditional Eton Mess
*(Strawberries, Raspberries, Double Cream
& Crushed Meringue with Pimms No 1 Syrup)*

Coffee, Tea and Petit Fours

Selection of Continental Breads and Butter



S.S.6 £32.50

Pressed Smoked Haddock, Prawns & Leaf Spinach
(with Horseradish Butter and a Tomato & Avocado Salad)

or

Tartlet of Smoked Chicken with Basil & Marinated Mozzarella
(with Chive Mescalun and an Onion & Walnut Cream Vinaigrette)

Roasted Baby Chicken
(with a Sauteed English Apple & Cider Jus)

or

Brochette of fresh Monkfish, Salmon & Turbot
(with Capers, Almonds and a chopped Chervil Noisette Butter)

or

English Beef Strip Loin Roulade
*(filled with Artichoke & Sun-dried Tomato,
finished with a Wild Mushroom Sauce)*

Dauphinoise Potato Gratin

Panache of Green Beans, Sugar Snap Peas, Cauliflower,
Mange Tout & Broccoli

Mazarin Au Noir
*(Layers of Chocolate & Coffee Sponge, Walnut Cream
& Chocolate Ganache with a Rum Syrup Infusion)*

or

Strawberry Mille Feuille

English & Continental Cheese and Biscuits

Coffee, Tea and Petits Fours

Assorted Bread Basket and Butter

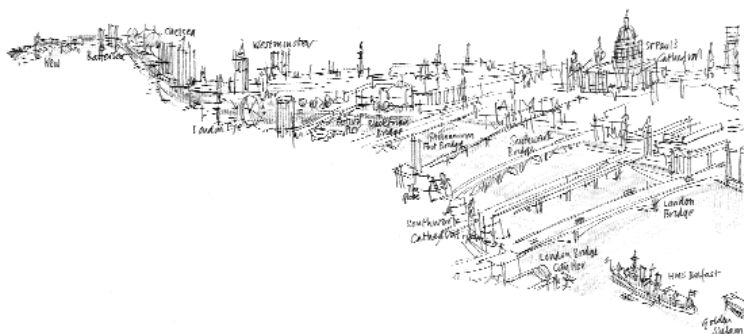


TABLE D'HOTE BANQUETING MENUS

THREE COURSE MENU £25.00

Avocado and Smoked Salmon Salad
(with a Lemon, Chive and Tomato Dressing)

Fresh Char-grilled Asparagus
(with Sweet Red Pepper, Mizuna, Rocket & Lavender Honey Dressing)

Basil Tortellini
(with Wild Mushrooms, Creamed Leeks & Flaked Parmesan)

Salad of Avocado, Melon and Strawberries
(served with a sharp Raspberry Vinaigrette)

Serrano Ham & Buffalo Mozzarella
(with salted Roma Tomatoes and a Grape & Basil Caponata)

* * * * *

Corn-fed Chicken Breast
(with fresh Spinach and Sautéed Mushrooms,
served on a light Saffron Sauce)

Sliced Fillet of Beef
(rolled in Mustard and Herbs with a Horseradish Cream Sauce)

Pan Roasted Salmon
(with a Crayfish & Prawn Nantua Sauce & Braised Fennel & Chive)

Lancashire Lamb Hot Pot
(topped with Thyme Buttered Potato Slices)



Caramelised Pork Fillet
(with a Redcurrant Glaze and Apple & Sultana Chutney)

Selection of Seasonal Vegetables and Potatoes

* * * * *

Individual Rich Bitter Chocolate Truffle Mogador
(layered with fresh Raspberries & Double Cream
topped with a Raspberry Glaze)

Open Glazed Apple Tart
(served with Clotted Cream)

Double Chocolate Indulgence
(garnished with White and Dark Chocolate Flakes
and served with Cointreau Crème Anglaise)

Roasted Apple, Pear & Berry Crumble
(with a crunchy Nut topping
served with a warm Vanilla & Pear William Anglaise)

Mango Cheesecake
(served with a Cinnamon & Orange Chantilly Cream)

* * * * *

Traditional English and Continental Cheeseboard with Biscuits,
Celery and Grapes (£3.50 extra)

* * * * *

Coffee, Tea and Mints

Basket with Assorted Bread Rolls and Butter

N.B. The final Menu selected MUST consist of only ONE dish per course to be served to everyone in the party.

A vegetarian alternative will be provided or can be selected from dishes listed below.

Exact numbers of the latter will be required at least 3 days prior to the event.

VEGETARIAN/VEGAN ALTERNATIVES

We appreciate that the majority of parties will have to take some Vegetarian or Vegan tastes into account. Below please find a number of alternatives that have found favour with our clients in the past for your selection. All are interchangeable with any of our Buffet or Silver Service courses. All we ask is that everyone chooses the same dish per course and that final numbers are notified to us no later than 72 hours before the event. During serving, if only a relatively low number of Specific Dietary Requirement meals have been ordered, these will be held back and brought out on specific request only. Please ask these guests to identify themselves to our staff. All Vegetarian dishes ordered as part of the Buffet will be laid out as part of the selection.

For Starters

Chargrilled Asparagus with a Crisp Bean Sprouts, Chive and Rocket Salad*

Trio of Melon with a Strawberry, Mint and Champagne Salsa*

Ricotta & Spinach Ravioli with Sweet Red Pepper, Parmesan & Creamed Leek

Tartlet of Wild Mushroom, Spinach & Cream Cheese with a Parmesan Souffle

Sun-dried Tomato & Roasted Red Pepper Soup with a Basil & Coriander Pesto

Spanakapitta - A Filo parcel of Spinach, Feta, Spring Onion & Chopped Dill

Goat's Cheese & Olive Panacotta with a Tomato & Coriander Sauce

For Main Courses

Individual Vegetable Wellington, Roast and Marinated Vegetables wrapped and baked in Puff Pastry with Creamed Polenta

Saute Wild Mushroom & Red Pepper Stroganoff served with a duo of Herbed Rice

Stilton and Sweet Potato Cake topped with Grilled Pear and Wild Mushroom Confit

Butternut Squash stuffed with a Risotto of Mushroom, Spinach & Stilton

Grilled Flat Mushrooms filled with Puy Lentil, Tomato & Garlic Thyme

Breaded and Deep Fried Risotto of Woodland Mushrooms with a Confit of Wild Mushroom and Aubergine Caviar

Aubergine filled and baked with a Ragout of Roast Mediterranean Vegetables with a Wild Mushroom and Thyme Veloute*

Baked Red Pequillo Peppers filled with Moroccan Tagine and served with Minted Cous Cous*

Aubergine Filled & Baked with a Ragout of Roasted Mediterranean Vegetables with a Wild Mushroom Veloute

* Vegan Friendly

CHRISTMAS MENUS

TABLE D'HÔTE BUFFET £20.00

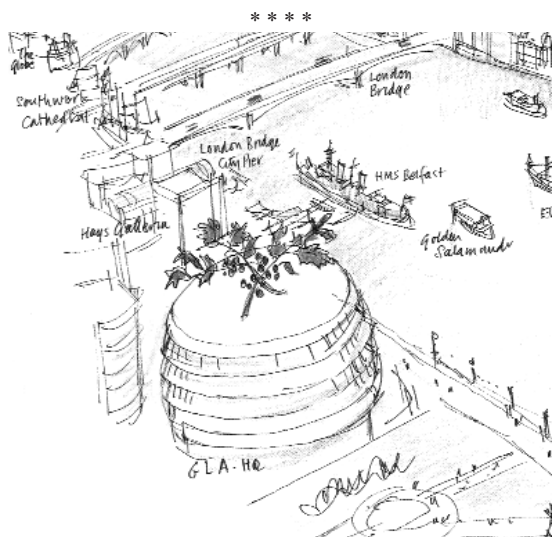
Poached Supreme of Salmon
(on a Confit of Fennel with a Chervil Fish Cream Sauce)

Traditional Roast Turkey
(with All the Trimmings !)

Roast Loin of Pork
(with Apple, Mustard and Tarragon Café au Lait)

Roast Baby Chicken
(with a Chestnut and Peach Stuffing
and Port and Thyme Jus)

Boned and Roast Leg of Forbes Lamb
(marinated with Rosemary, studded with Garlic
and served with a Minted Jus)



Duchesse Potatoes

Boulangere Potatoes

Herbed Roast Potatoes

Buttered New Potatoes

Brussel Sprouts with Toasted Chestnuts

Vichy Carrots

Panache of Vegetables

Steamed Christmas Pudding with Brandy Crème Anglaise

Sharp Sweet Lemon Tart
(with a Raspberry Coulis)

Baileys Cheesecake
(with a Whisky and Coffee Cream)

Chocolate and Orange Yule Log
(with a Cream and Chocolate Sauce)

Tarte aux Fruits
(Fresh Fruit Tart set on Patisserie Cream
with a Champagne Glaze and Passion Fruit Cream)

Chocolate Profiteroles
(filled with Fresh Cream topped with a rich warm Chocolate Sauce)

Baskets of Bread and Butter

N.B. A choice may be made of TWO from the Main Course section, THREE from the Vegetables section and any TWO of the Desserts.

Coffee and Mints may be added to this menu for an additional £1.25

TABLE D'HÔTE SILVER SERVICE £25.00

Caramelised Tiger Prawns Marinated in Orange & Ginger
(on Crisp Mixed Leaves & Coriander Vinaigrette)

Savoury Mushroom & Parmesan Panacotta
(with grilled Pear, Shaved Fennel and a fine Herb Salad)

Sweet Cantaloupe Melon
(served with Fresh Berries and drizzled with Champagne)

Smoked Salmon Salad
(with Sour Cream and Dill served with Lemon Dressing)

Italian Salad
(Vine ripened Tomatoes, Parma Ham,
marinated Mozzarella and Basil)

Roast Norfolk Turkey
(with an Apricot and Nut Stuffing)

Stuffed Turkey Escallop
(rolled with Bacon & served with a deep Red Wine & Berry Sauce)

Honey & Clove Glazed Ham
(served with a Chestnut Jus & Bread Sauce)

Mignons of Beef
(topped with Caramelised Baby Onions and glazed with Brie
served with a Red Wine Sauce)

Salmon Fillet
(marinated in Dill and Lemon Juice
served with a white Chablis sauce)

Dauphinoise Potatoes Roast Chateau Potatoes

Forestiere Potatoes
(a mix of Roast Potato, Sweet Potato, Button Onion
and Saute Mushroom)

Glazed Brussel Sprouts & Roasted Chestnuts

Panache of Seasonal Vegetables Cauliflower au Gratin

Traditional Christmas Pudding
(with Brandy Sauce & Double Cream)

Baked Apple & Blackberry Crumble
(with a Pistachio Biscotti topping
served with Amaretto Sauce Anglaise)

Classic Chocolate Sachertorte

Chocolate & Orange Yule Log
(with Double Cream)

Baked Vanilla Cheesecake topped with glazed Banana & Caramel

Coffee, Tea, Mints and Mince Pies

Selection of warm Bread Rolls and unsalted Butter

N.B. The final Menu selected MUST consist of only ONE dish per course to be served to everyone in the party. A vegetarian alternative will be provided or can be selected from dishes listed on page 16. Exact numbers of the latter will be required at least 3 days prior to the event.

ADDITIONAL IDEAS TO ENHANCE ANY MENU OR EVENT



DOGGETTS MEN	£95.00
<i>Winner of the traditional Thames single scull race dating from the 16th century resplendent in bright red uniform with silver badge.</i>	
DRESSED BAR	£1.50
<i>Bowls of Nuts, Olives, Crisps & Gherkins on Bar and Tables.</i>	
BACON ROLLS	£3.75
<i>- Best on the Thames !</i>	
ENGLISH BREAKFAST (BUFFET SERVED)	£11.50
<i>Scrambled Eggs with Smoked Salmon, Bacon, Sausage, Mushrooms, Tomato, Roll & Butter, Assorted Jams & Marmalades, Tea or Coffee.</i>	
ENGLISH BRUNCH (BUFFET SERVED)	£15.50
<i>Choice of 2 Cereals, Assorted Yoghurts, Scrambled Egg with shredded Smoked Salmon, Cumberland Sausages Smoked Hickory Back Bacon, Traditional Black Pudding, Sauté Mushrooms, Grilled whole Tomatoes, Hash Browns, Rolls & Butter, Tea, Coffee & Orange Juice.</i>	
CONTINENTAL BREAKFAST	£8.50
<i>Hot Croissants, Butter, Assorted Preserves & Marmalades, Coffee or Tea.</i>	
TRADITIONAL TEA	£8.00
<i>Cocktail Sandwiches on White & Wholemeal Bread to include: Egg Mayonnaise, Cucumber, English Cheeses, Assorted Meats, Home-made Scones, Preserves & Cream, Selection of Gateaux & Chocolate Biscuits, Tea or Coffee.</i>	
COUNTRY TEA	£5.95
<i>Two Home-made Scones, Preserves & Cream, Selection of Gateaux, Tea or Coffee with Biscuits.</i>	
FRUIT BASKETS	£15.00
<i>A selection of fresh Fruit in season (each basket sufficient for 10 guests).</i>	
TEA, COFFEE & BISCUITS – MORNING or AFTERNOON	£2.75
FLORAL DECORATIONS – COLOURS OF YOUR CHOICE	
– Posies	from £20.00
– Pedestals	from £55.00
– Centrepieces	from £75.00
A HALF CHEESEBOARD	£3.50
PETIT FOURS	£2.75
<i>A selection of glazed Fruits, Truffles, etc. The perfect complement at Coffee time.</i>	
STRAWBERRIES & CLOTTED CREAM	£3.75
<i>(when in season)</i>	
ROUND OF ASSORTED SANDWICHES	£3.50
ICE SCULPTURES	from £300.00

2008 WINE LIST

Bin No.

HOUSE SELECTION

1. Champagne – Canard-Duchene N.V.*	<i>Full of fruit, with classic Pinot grape aromas and the fragrance of fresh brioche.</i>	£23.85
2. Champagne – Canard-Duchene Rose N.V.	<i>Intense cherry fruit aromas, powerful yet smooth, full bodied on the palate.</i>	£27.50
3. Sparkling Wine – Veuve Chapelle Brut	<i>Clean, refreshing, great value for money for any occasion.</i>	£12.00
4. White – Moreau Blanc	<i>Medium to dry taste, highly quaffable.</i>	£11.50
5. Red – Moreau Rouge	<i>Well rounded, very drinkable French red.</i>	£11.50

WHITES

FRENCH

6. Tourangelle, Touraine Sauvignon 2006/7	<i>Aromatic nose with a hint of gooseberry fruit.</i>	£12.75
7. Chardonnay de l'Ardeche – Louis Latour 2006	<i>Fresh fruit aromas, particularly pear and spicy notes of peppermint.</i>	£14.25
8. Muscadet de Sevre et Maine Sur Lie – Ch. De Chasseoir 2006/7	<i>Classic quality Muscadet by one of the area's top producers.</i>	£15.00
9. Cotes du Rhone Blanc – Domaine de la Becassonne 2005/6	<i>Clean and fresh, good weight, with ripe peachy fruit and good length on the palate.</i>	£15.75
10. Macon Lugny Les Genievres 2007	<i>A light, golden pale robe, greenish highlights, Muscat-like aromas, notes of licorice.</i>	£17.25
11. Chablis – Simmonet Febvre 2006/7	<i>Beautiful golden robe, lively wine with fresh citric aromas, especially lemon.</i>	£20.20
12. Sancerre – Domaine Gerard Millet 2006/7	<i>Classic, dry and refreshing with crisp acidity and a good mineral finish.</i>	£20.75
13. Pouilly Fuisse – Louis Latour 2007	<i>Aromas of ripe fruits, peach, apricot and grapes. Subtle, refined, great length.</i>	£23.25
14. Chablis Premier Cru – Louis Latour 2007	<i>Lean, racy character, distinct taste of ginger and pan-fried chestnuts and cinnamon.</i>	£25.75

MEDITERRANEAN

15. Botter Pinot Grigio delle Venezie 2007 (Italy)	<i>Crisp finish. Perfect with shellfish or fish. Versatile.</i>	£12.25
16. Torres – Vina Sol DO Catalunya (Spain)	<i>Elegant, fresh fruity aromas with fine spicy hints. Smooth, rich and crisp.</i>	£12.75
17. Gavi – La Battistina 2007 (Italy)	<i>Sophisticated, similar to an Italian Chablis, crisp and dry.</i>	£15.25

SOUTHERN HEMISPHERE

18. Goyenechea Sauvignon Blanc 2006/7 (Argentina)	<i>Light, fresh, slightly flowery with a ripe, rich finish. Ideal for Summer.</i>	£12.25
19. Tyrell's Moore's Creek Semillon Sauvignon 2007 (Australia)	<i>Lively, fresh, grassy aromas with clean lemon citrus flavours on the palate.</i>	£12.75
20. Andes Peak Sauvignon Blanc 2007 (Chile)	<i>Fruity and fresh with grapefruit flavours, crisp appealing finish.</i>	£13.75
21. Chenin Blanc – Paarl Heights 2007/8 (South Africa)	<i>Dry, with a floral nose and citrus, tropical flavours.</i>	£14.20
22. Grove Mill Sauvignon Blanc 2007 (New Zealand)	<i>All the zippyness of classic Kiwi Sauvignon.</i>	£18.75

ROSE

23. Lamberti Pinot Grigio Blush 2006/7 (Italy)	<i>Pale coloured, wild flower honey on the nose, light, fresh and fruity.</i>	£15.20
24. Cotes de Provence Rose – Ch. de la L'Aumerade 2006/7 (France)	<i>Lovely ripe fruit flavours, fresh and elegant with crisp acidity.</i>	£15.75

REDS

FRENCH

25. Cotes du Rhone – Domaine des Esperieres 2006/7	<i>Soft, warm berry fruits with gentle tannins and a touch of spice.</i>	£11.75
26. Merlot 'Les Grandes Arbres' VDP D'Oc. Organic 2006/7	<i>Soft, plummy fruit flavours with gentle tannins and a lingering finish.</i>	£13.10
27. Lussac St. Emilion – Ch. Petit Bois 2006	<i>Spicy, complex nose with raspberry and cinnamon aromas.</i>	£16.75
28. Pinot Noir Bourgogne – Louis Latour 2006	<i>Elegantly perfumed wild berry bouquet of raspberries, blackberries and black cherry.</i>	£18.20
29. Fleurie – Millesime Cave de Fleurie 2006/7	<i>Striking, vivid red colour with red berry fruit on the nose and palate.</i>	£19.10
30. Crozes Hermitage Cave de Tain 2006/7	<i>Medium-bodied red fruits with spicy pepper notes and soft tannins.</i>	£19.25
31. St. Emilion Grand Cru – Ch. Cruzeau 2004	<i>Soft and mellow, with ripe plum fruit. Gentle tannins and an elegant finish.</i>	£23.75

MEDITERRANEAN

32. Monte Clavijo Rioja Tempranillo Tinto Joven 2006/7 (Spain)	<i>Cherry red fruit aromas.</i>	£14.25
33. Chianti Colli Senesi 2006/7 (Italy)	<i>Medium-bodied with red berry, cherry fruits for easy drinking.</i>	£14.50
34. Castillo di Clavijo Rioja Crianza 2003 (Spain)	<i>Deep, mulberry, traces of cinnamon and plum fruit.</i>	£15.00

SOUTHERN HEMISPHERE

35. Andes Peak Merlot 2006/7 (Chile)	<i>Medium/full bodied, juicy and soft, a hint of cherry and chocolate.</i>	£13.75
36. Echo Point Shiraz 2005/6 (Australia)	<i>Brick red with hints of purple, intense pepper and spice with hints of chocolate.</i>	£14.25
37. Stump Jump Shiraz 2006/7 (Australia)	<i>Australian play on main varietals that make Cotes du Rhone wines.</i>	£15.00
38. Madfish Pinot Noir 2006 (Australia)	<i>Juicy strawberry, cherry fruit with some earth savoury spices.</i>	£18.75

SPARKLING & CHAMPAGNES

39. Montana Lindauer Brut or Rose N.V. (New Zealand)	<i>Rich medley of citrus fruits and toasty yeast characters. Fresh and zingy.</i>	£16.25
40. Prosecco Valdobbiadene Brut Jeio Bisol (Italy)	<i>Wildflowers and almonds, balanced by notes of pear and a crisp acidity.</i>	£16.75
41. Mumm*	<i>Dry, crisp with green apples, citrus fruit and delicate yeasty aromas.</i>	£29.85
42. Laurent Perrier*	<i>Good balance, generous fruit, minerality and freshness.</i>	£30.00
43. Veuve Cliquot Yellow Label N.V. Brut*	<i>Restrained delicate nose with a good intensity of fruit with notes.</i>	£32.00
44. Bollinger N.V. Brut*	<i>Full bodied champagne with high proportions of pinot noir giving depth.</i>	£35.00

There is a more extensive range of Wines & Champagnes available on request and on our website. Vintages above may vary. If a particular wine is not shown please tell us and we will be pleased to quote.

* Magnums available

Valid from 1st April 2008

2008 BAR TARIFF

BEERS & LAGERS

Boddingtons (pint)		£3.20
Carling Black Label/Stella (pint)	from	£3.20
Premium Lager (bottle)	from	£3.00
Low Alcohol Lager		£2.50

SPIRITS

Whisky, Gin, Vodka, Campari		£2.40
Malibu, Pernod, Rum, Southern Comfort		£2.50
Port, Sherry, Vermouth		£2.75
Late Bottled Vintage Port		£3.50
Liqueurs/Brandy	from	£3.25
Remy Martin/V.S.O.P./Single Malts	from	£3.25

SOFT DRINKS

Single Drink	from	£1.25
Mixer		£1.00
Minerals – litre		£2.95
Fruit Juice – litre	from	£3.50

HOUSE WINES

Spritzer		£2.65
Wine by the glass		£3.00

BY THE BOTTLE

Vodka, Gin, Whisky – Premium Brands		£50.00
Port		£35.00
Brandy		£68.00

ALL PRICES ABOVE INCLUSIVE OF VAT

RECEPTION DRINK SUGGESTIONS

1. Rum Punch @ £3.95 per glass
(White Rum, Gin, Grenadine, Orange Juice)
2. House Champagne @ £4.25 per glass
3. Bucks Fizz @ £2.85 per glass
(House Sparkling Wine & Orange Juice)
4. Bucks Fizz @ £4.50 per glass
(House Champagne & Orange Juice)
5. Kir Royale @ £3.00 per glass
(Kir & Sparkling Wine)
6. Kir Imperial @ £4.75 per glass
(House Champagne & Cassis)
7. Pimms @ £3.00 per glass
8. Mint Julep @ £3.50 per glass
(Bourbon, Crushed Ice & Crushed Mint Leaves)
9. Mississippi Glory @ £3.65 per glass
(Southern Comfort, White Wine, Orange Juice & Crushed Ice)
10. Bellini @ £3.65 per glass
(Prosecco, White Peach Juice)
11. Non-alcoholic Fruit Punch @ £2.50 per glass
12. Mulled Wine (max 100 guests) @ £2.80 per glass

ALL PRICES ABOVE EXCLUSIVE OF VAT

As an alternative to the above, we can tray serve a selection of Wine & Soft Drinks. This avoids congestion in the bar area. A Reception drink is an essential consideration for all parties of more than 150 guests (Erasmus) and 60 guests (Golden Salamander).

INCLUSIVE DRINKS PACKAGES – CHOOSE FOR ANY EVENT

1 x Glass of House Wine or Buck's Fizz on Reception

1 x 1/2 Bottle of House Wine on Tables

Sparkling Mineral Water

1 x Glass of Sparkling Wine for the Toast

£14.00 inc.VAT

1 x Glass of Buck's Fizz

1 x 1/2 Bottle of House Wine on Tables

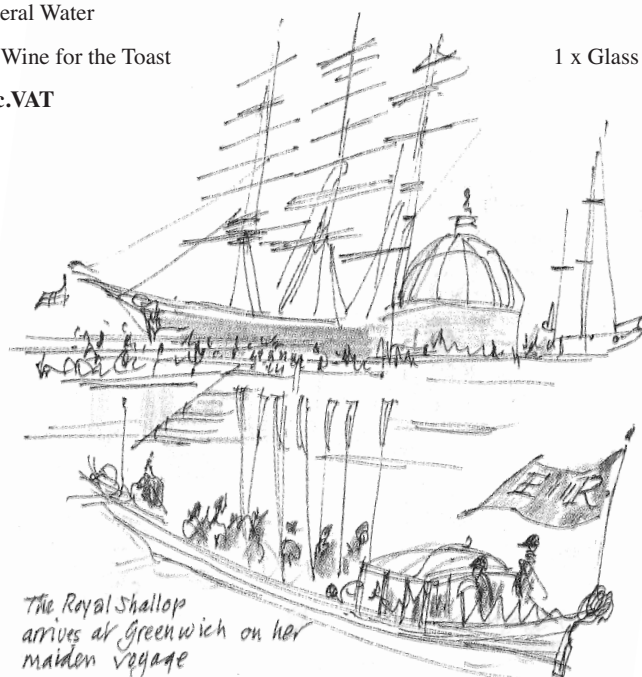
Sparkling Mineral Water

1 x Glass of House Champagne for the Toast

1 x Liqueur

£20.00 inc.VAT

'I thoroughly enjoyed myself. The boat was beautiful...was amazed at how quiet the engine is...it was just lovely floating upriver into the sunset! Everything was perfect, the crew were friendly, attentive and efficient, the food was good, the jazz band excellent.' - Pam Walls.



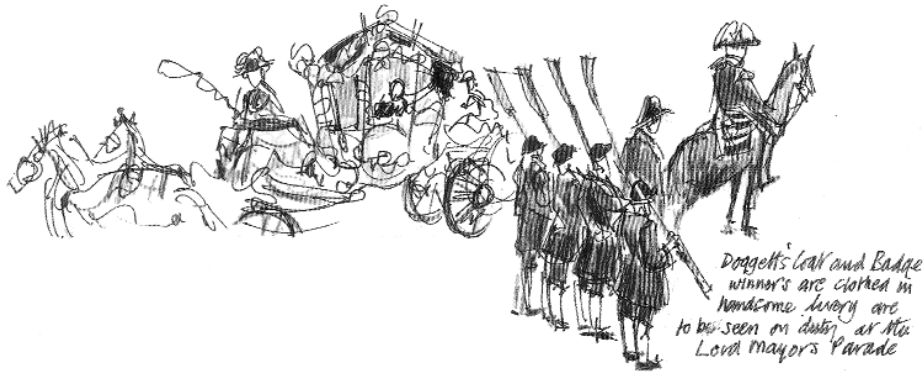
'I just wanted to drop you a line to say a huge thank you to you and your staff for looking after the guests so beautifully...the serving staff were fantastic and their attention to our guests was second to none.'

– Tess Rowe, Allied Europe.

'I have received several notes and calls of thanks from our guests at last Thursday's 'Edwardian' cruise for the Shell Centre Forum. Everyone loved the evening...with praise for the boat itself, the food, the service. It was the ideal event for our size of group.'

– Sharon Lascelles, Shell Centre Forum.

There is a 10% Service Charge added to all bar accounts



CONFERENCE PACKAGES

Both boats are a popular choice for meetings and conferences. In particular, the 'Edwardian' can accommodate up to 64 in her luxurious saloon, with full a/v facilities, the 'Golden Salamander' 70 delegates. You have the flexibility of embarking guests from any point from Kew Pier throughout central London. Both boats have full black-out areas. Total privacy and security. Quality catering in a unique environment. For 2008 we have prepared two special value-for-money packages designed to be competitive with ordinary land venues. All the contents are quite flexible. Give us your brief for the day and our experienced in-house conference team will assist in planning the itinerary. You might wish to build some diversionary entertainment or perhaps a stop or two along the cruise i.e. The Gilbert Collection or at the London Eye. We have the ideas if you can visualise the benefits of escaping from the run-of-the-mill venues on land.

HALF DAY DELEGATE RATE

Erasmus (min. 80 delegates) £27

Golden Salamander (min. 50 delegates) £38

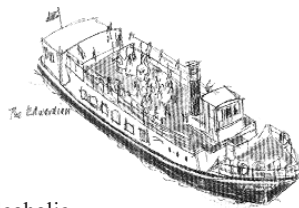
Based on a 9 a.m. - 1 p.m. cruise

We include:

- One hour set up time at a central London pier
- Black-out facilities – top deck (if required)
- Registration table
- Reception coffee/tea & biscuits
- Theatre-style layout
- Lectern
- Mid-morning coffee/tea & biscuits
- Uniformed staff

OPTIONAL EXTRAS:

Shore excursions – many riverside attractions. Alcoholic refreshment. Additional conference equipment. Silver Service luncheon. Entertainment.



FULL DAY DELEGATE RATE

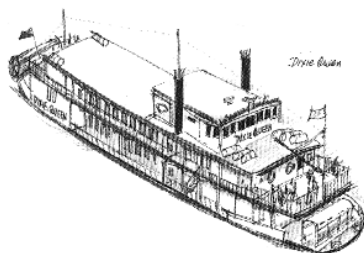
Erasmus (min. 80 delegates) £42

Golden Salamander (min. 50 delegates) £68

Based on a 9 a.m. - 5 p.m. cruise

We include:

- One hour set up time at a central London pier
- Black-out facilities – top deck (if required)
- Registration table
- Reception coffee/tea & biscuits
- Flexible layout
- Lectern
- Mid-morning coffee/tea & biscuits
- Two-course Buffet lunch
- Afternoon coffee/tea & biscuits
- Uniformed staff



For further information please contact:

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Putney SW15 1HL

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Email: sales@thamesluxurycharters.co.uk

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