



Henley Royal Regatta

2010

Enjoy Henley's Royal Regatta this year from our exclusive site in the beautiful grounds of Bird Place, a Tudor mansion with late Georgian additions. The house and grounds are adjacent to Regatta HQ and Henley Bridge. Observe the races whilst cruising aboard our luxury river boats.

This is an excellent package for enjoying one of the UK's most famous Regattas at Henley on Thames. One of the must go to event's this summer, alongside the horse racing at Ascot and tennis at Wimbledon.



ENJOY A DAY AT HENLEY ROYAL REGATTA WITH EXCEPTIONAL HOSPITALITY

Cruise the course and observe the racing from the decks of one of our private fleet of luxury river boats. With a 2 hour cruise in both the morning and afternoon there is plenty of time to take in the action.

When you return from the hustle and bustle on the river relax in the beautiful gardens whilst listening to the resident Jazz Band and sipping a glass of champagne. As with previous years we have a quality marquee with classic furnishings and fittings, exterior teak garden furniture, superb floral decorations and a high standard for both catering and wines. There is a complimentary bar throughout.

A 4-course luncheon will be served to your reserved table with fine wines from Louis Latour and finished off with brandy and liqueurs.

There is car parking within the grounds and our complimentary shuttle mini coach will be ever present at Henley station.



Come to the quintessential summer season event and be entertained in style.

HENLEY ROYAL REGATTA 2010
Wednesday 30th June – Sunday 4th July



Henley Regatta 2010 Prices from £179 + VAT pp

Groups of 2 upwards

Wednesday 30th, Thursday 1st, Saturday 3rd & Sunday 4th July: £179 + VAT pp

Friday 2nd July: £195 + VAT pp

Exclusive Boat Charter (Min 40 guests)

Exclusive charter gives you all the benefits of the package plus exclusive use of your own boat throughout the day. Cruise as often as you wish.

£275 + VAT pp for the first 50 guests

Additional guests for all days except Friday - £179 + VAT pp

Additional guests for Friday 2nd July - £195 + VAT pp

(Min guests: 40 - Pink Champagne, 50 - Belle, 70 - Southern Comfort, 90 - Georgian)



Please see the following pages for a full Itinerary and Menu Selection.

Contact one of the sales team to check availability: 020 7378 1211

Valid: June/July 2010

Signalling Excellence on the Thames



2010

Itinerary

For the Henley Royal Regatta
Wednesday 30th June – Sunday 4th July 2010

10.30am-11.30am

Guests are welcomed at the exclusive facility at Bird Place, Henley on Thames. Morning coffee and Danish pastries can be enjoyed whilst you are entertained by our resident Traditional Jazz Band on the Lawns.

11.30-1.00pm

A Pimms, Bucks Fizz and Champagne reception will be served on the lawns and on board our elegant river vessels as we begin an optional cruise up and down the racing course during which you will have the opportunity to enjoy the rowing and wonderful atmosphere of the most prestigious event of the English Summer Season.

1.00pm

In your exclusive marquee a four course luncheon will be served accompanied by wines from Louis Latour and Table Waters from Hildon.

3.00pm

Our afternoon cruise will take you upstream and after passing the finish line, you will be able to take in the views of Henley Town Centre, before the vessel navigates Rod Eyot Island. We will then cruise the entire length of the Course allowing guests to take in views of the Stewards Enclosure and Temple Island before returning to Bird Place. There will be a complimentary bar available throughout the cruise.

4.30pm

Upon arrival back at Bird Place, a classic English Afternoon Strawberries & Cream Tea will be served, which can either be enjoyed within your marquee or on the lawns.

6.00pm

Guests depart the facilities.
(All times are approximate)



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Menu

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On Arrival

Cafetières of Roasted Arabica Coffee, Indian Teas & Infusions
Selection of Morning Pastries, American Muffins and Homemade Cookies and Biscuits
Skewers of Tropical Fresh Fruit with a crushed Berry Yoghurt Dip

Reception Drinks served on the Lawns

Canard-Duchene Champagne, Bucks Fizz or Pimms No1

Morning Cruise

During the optional morning cruise there will be a complimentary bar on board.

Luncheon Served within the Marquee

Amuse Bouche

A chilled Gazpacho Shot with a Tapenade Croute

Tartar of Organic Scottish Salmon

(served with Butter Baked Apple, a Fennel Puree, Avruga Caviar, a Focaccia Tuille, accompanied by a Salad of Watercress & Wild Rocket)

Or

Summer Pea Espuma (V)

(A light summer Pea Foam with Baby Asparagus Spears, Pea Shoots, scattered Beetroot Crisps with a Minted Hollandaise Sauce)

Main Course

Cold Poached Canadian Lobster

(served with a Normandy Coleslaw, Rock Chive Potatoes, Parsley Mayonnaise, Griddled English Asparagus and a Petit Herb Salad)

Or

Supreme of Young Yellow Hen

(accompanied by Pommes Rosti, Roasted Vine Cherry Tomatoes, Fine Green Beans and a Sage Veloute)

Or

Roasted Mediterranean Vegetable & Lentil Strudel (V)

(laid on a bed of Mizuna leaves with a Wild Mushroom Puree and a separate roasted Tomato shot)

Light, Dark & Even Darker Torte

(set on a crisp layer of Biscuit with a sharp Raspberry Coulis & White Chocolate Scroll)

Selection of Cheeses

To include Somerset Brie, Mature Montgomery Cheddar, Dolcelatte and White Stilton with Cranberries accompanied by Spiced Apple Chutney, Celery Hearts, Grapes, Mixed Nuts and a Selection of Biscuits, Crackers and Wafers

Selection of Warm Organic Rolls

Mitres of Unsalted English Butter

Tea or Coffee

Selection of Indian Teas & Herbal Infusions, Cafetières of Richly Roasted Arabica Coffee, Served with Hand Made Chocolates & Petit Fours

There is a complimentary bar available throughout the day.

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Drinks & Refreshments

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Wines

A selection of fine Louis Latour Wines
Quinta do Noval Late bottled Vintage Port
H by Hine – Petit Champagne Cognac

Afternoon Cruise

During your cruise there will be a complimentary Bar on board.

Afternoon Tea

to be served within the Marquee

Selection of Dainty Cut Sandwiches

*(To include Cucumber with Mint Butter, Traditional Smoked Scottish Salmon,
Egg & Cress, Cream Cheese & Chive served on a Variety of Speciality Breads)*

Selection of Traditional Afternoon Tea Pastries and Scones

*(Mini Fruit and Plain Scones served with Fresh Clotted Cream and Strawberry Preserve,
Raspberry Mille Feuille and Chocolate Eclairs)*

Fingers of Home Baked Cakes

Rich Fruit Cake, Lemon Drizzle Cake, Carrot Cake & Madeira Cake

Bowls of Fresh English Strawberries

Served with Clotted Cream

Selection of Teas to Include:

*Earl Grey, Assam, Darjeeling and Herbal Tisanes
Served with Milk or Lemon.*

Cafetierès of Roasted Arabica Coffee

There is a complimentary bar available throughout the day.

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