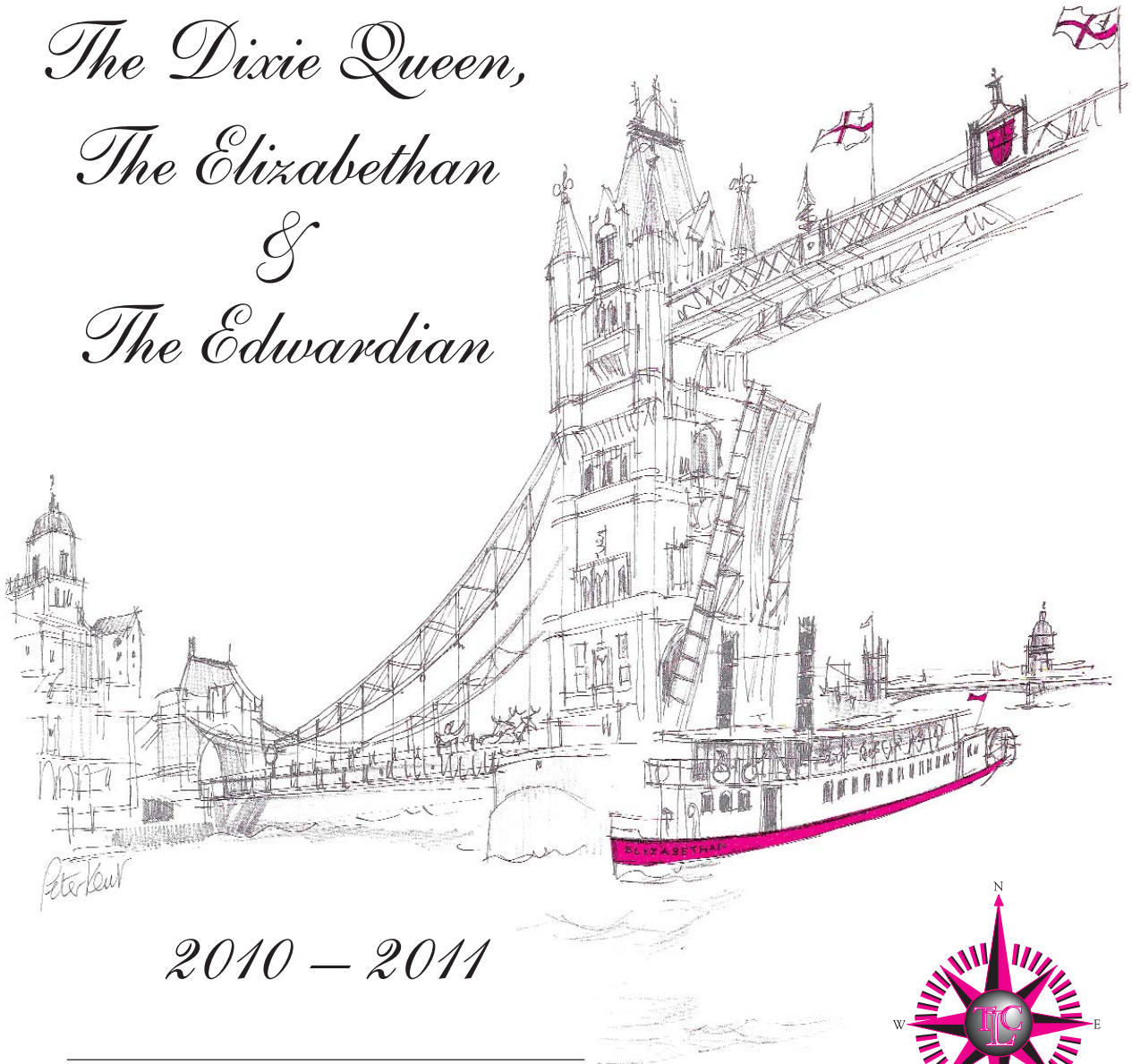


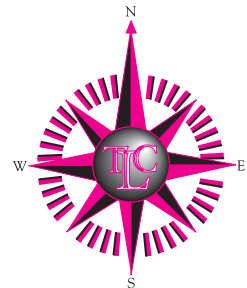
Boats of Distinction

*The Dixie Queen,
The Elizabethan
&
The Edwardian*



2010 – 2011

Menus and Tariffs



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

BOATS OF DISTINCTION

As a guide to how each boat can best accommodate your guests please find below capacities of each vessel. Please note our menus are costed to the maximum numbers, therefore where numbers are significantly lower we apply a small supplement.

P.S. DIXIE QUEEN

The largest cruising function boat on Britain's inland waterways, the paddle steamer 'Dixie Queen' sets new standards on the Thames for entertainment afloat. She has been certificated for up to 620 guests cruising and can hold up to 1000 static. Utilising both decks she seats 420 for silver service fine dining. Due to her size Tower Bridge is raised especially for her, which also means she can only travel east of London Bridge. Under 150 covers a 15% catering surcharge applies.

P.S. ELIZABETHAN

One of the finest five star vessels in London, a cruise on the paddle steamer 'Elizabethan' enhances any event. She can entertain up to 235 guests. In her lower saloon 140 for silver service fine dining and 136 for a buffet. Please note that there is no specific requirement to have catering aboard the 'Elizabethan'. Under 50 covers a 15% catering surcharge applies.

M.V. EDWARDIAN

The ideal boat for the smaller party, the motor vessel 'Edwardian' is suitable for all manner of functions from Boardroom Dinners to Barbecues and Discotheque Parties. Tide and time allowing she can navigate all the way upstream to Hampton Court and beyond.. This vessel accommodates up to 110 guests and in her lower saloon seats 60 for silver service fine dining or a buffet. For smaller groups the boardroom style set-up looks extremely impressive for up to 32 guests. Under 40 covers a 10% catering surcharge will apply.

Menu Notes

The pages overleaf comprise a comprehensive selection of menu suggestions suitable for all occasions. The most popular have been retained from 2009 and our chefs have created a number of new options, drawing inspiration from all over the world. For Kosher catering on board we recommend James Zimmer. For Asian catering we recommend the Laguna Catering Company; please call for contact numbers. We aim to be flexible at all times. If you choose a Silver Service menu **you will be able to choose two dishes from each course providing we have the exact numbers of each**. This service attracts a £3 per head surcharge.

Weddings

Our boats are a novel and popular choice for wedding receptions. Our highly experienced management team are adept at taking as much stress away from the bride and groom as possible, enabling everyone to truly relax and enjoy their special day. We cannot currently conduct the ceremony onboard as due to the vagaries of the Marriage Act it is not possible on boats capable of movement. We do have close relationships with several riverside hotels, the Guoman Tower Hotel, Hilton London Docklands and The Wyndham Grand, where the ceremony can be conducted prior to guests boarding the boat for the reception via the private pier adjacent to the hotel.

Smoking

The design of our fleet means that all our boats have sizeable outside areas, most with some cover **where smoking is permitted**. From the 1st of July 2007 the enclosed areas on all our boats became smoke-free in line with UK law.

Card Payments

We take all major credit cards, subject to a 3% service fee, American Express attracts a 3.1% service fee. For speed of service it is not possible to take individual credit cards for rounds of drinks at the bar.

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OPTIONS FOR YOUR ENTERTAINMENT

(based on 4 hour charters)

	from		from
Resident Discotheque		- Dixie Queen	£395
		- Elizabethan	£250
		- Edwardian	£225
Own Discotheque		- Elizabethan	£100
		- Edwardian	£ 65
Bhangra Discotheque	£280 /		£395
Lighting/Sound Technician*	£200		
Jazz Band - 4 piece	£600		
- 6 piece	£800		
Swing Jazz Band - 4 piece	£600		
Steel Band - 4 piece	£585		
- Orchestra *	£1200		
Celidh Band	£600		
Rock & Roll Band - 50's	£880		
Tribute Bands	£1200		
String Quartet	£625		
Samba Band	£895		
Dance Duo Music	£425		
Reception Lounge Blues Duo	£350		
Harpist	£395		
Pianist	£275		
Cabaret Piano/Vocalist	£365		
Solo Guitar - Background/Dance	£295		
The Elvis Show - Live !	£550		
Blue Badge Sightseeing Guide	£150		
		Limbo Dancer Cabaret	£475
		Belly Dancer	£250
		Close-Up Magician	£350
		Casino Croupiers Theme Dress	each £ 40
		Toastmaster	£275
		Cocktail Waiters	£ 90
		Caricaturist	£350
		Race Nights	£260
		Social Photographer	£125
		Quiz Master & Quiz Night	£350
		Tarot Card Reader	£295
		Graphologist	£280
		Balloon Decoration	£225
		Wedding Photographer	£850
		Silhouettist	£325
		Lookalikes	£480
		Murder Mystery Theme	£990
		Funnel Smoke Effect - Elizabethan	£ 95
		Pickpocket/Magician	£550
		Scottish Piper	£295
		Cloakroom Attendant	£ 90
		Chocolate Fountain - the alternative Dessert !	£650
		Arcade Games	each £550
		Security Guard - SIA	each £160

Please note that certain entertainments are best suited to particular boats. Our staff will advise.

Casino Nights - £395 per table

(includes American Roulette and Blackjack tables, authentic equipment, chips, croupiers in black tie and a Manager. Exact quote depends on number of tables required.

Our recommendation is 50-100 guests 2/3 tables, 100-200 guests 3/5 tables. On the Dixie Queen our tables **must** be used).

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. *For 'Dixie Queen' only

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 catering and bar accounts.

ALL MENUS VALID UNTIL 31st MARCH 2011

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

CIRCULATING HOT CANAPES

£1.30
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)
 Mini Cheddar & Potato Wedges with a Roasted Tomato & Chilli Dip

Salmon & Green Peppercorn en Croute

Skewered Marinated Chicken
 with a Peanut and Coriander Dipping Sauce

Breaded Chicken Goujons served with a BBQ Dip

Chicken, Paprika & Red Pepper Bouchees

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

£1.65
EACH

Smoked Haddock & Prawn Croquette with a Shrimp Bisque Dip

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

Bite size Salmon Fish Cakes served with a Saffron Dip

Roasted Mediterranean Vegetable Mini Kebab

Creamed Wild Mushroom Soup in Shot Glasses

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)

£1.90
EACH

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

Tiger Prawns on a Crisp Filo Pastry with Chilli Jam

Strips of Scotch Fillet Steak & Green Pepper Brochettes

Lemon Sole Fillet & Salmon Mousse Roulade
 on a Toasted Brioche with Hollandaise Sauce

Mini Beef Wellington with a Wild Mushroom Dip

Roasted Duck Fillet on a Crostini
 topped with a warm Pear William Compote

(v) denotes Vegetarian

£2.20
EACH

*Myself & Lynn
 would like to thank you very much
 for all your efforts in making our special day
 a fantastic & memorable one.
 Everything ran really smoothly
 & we could not have wished for anything else.
 The boat looked really beautiful
 & our whole day was quite simply perfect !!*

All of our guests are still buzzing...

- Piero & Lynn Grandinetti

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

Cherry Tomato filled with Blue Cheese & Crushed Walnut

Sun-dried Tomato & Stilton Tartlets (v)

£1.65
EACH

Smoked Trout Pate en Croute with a Caper & Parsley Salsa

£1.30
EACH

Selection of Crudites with a Lemon Houmous

Minted Mozzarella & Roasted Pepper Kebabs (v)

Roast Pepper and Cream Cheese Basket (v)

Grilled Tortilla with Tomato & Avocado Guacamole

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

Mini Sandwich Selection of Smoked Salmon,
Egg & Cress, Chicken & Pesto

Fresh Salmon & Dill Cups

Smoked Haddock, Cucumber & Lemon Tartare on a Crostini

Cajan Spiced Chicken with an Avocado Puree & Lemon Salsa

Home Smoked Chicken with Mushroom Confit served on a Crostini

Smoked Salmon & Basil Roulade on Wholemeal Croutes

£1.90
EACH

Smoked Salmon Rose topped with Lemon Mayonnaise

Mini Chorizo & Mozzarella Feuilette

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

Grilled Seared Tuna on a Crostini with a Coriander & Caper Mayonnaise

Smoked Duck Breast topped with a Tangy Raspberry & Basil Compote

£2.20
EACH

Tiger Prawns marinated with Lemongrass with Soy Dip

Salpicon of Lobster & Sun-Dried Tomato with Saffron Mayonnaise

Lemon & Dill Butter Fried Crevettes with Caviar

Confit of Guinea Fowl, Creme Fraiche & Black Truffle

Mexican style skewered King Prawns with a Mojo Salsa

Aberdeen Angus Beef Fillet
with Rocket served on thinly sliced Crostini

*I just wanted to say a big thank you
for organizing the party for my mum's 60th.*

*It was a great surprise for her
and everyone had managed (somehow) to keep it a secret !*

*All the guests had a great time,
and especially enjoyed the opening of Tower Bridge.*

*The boat looked great, food and music also really good.
- Juliet Hicks*

(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.

PARTY SUPPERS

Dixie Queen only
Eight Options - All just £6.50

P.S.1 THE CHICKEN

Skewers of Breast of Chicken & Roast Vegetables
with Cajun Spices

Baked Potato Lyonnaise

Iceberg Lettuce, Tomato & Red Onion Salad

Coleslaw

Couscous & Roasted Red Pepper Salad served with Pesto

P.S.3 THE THAI – Choose any Two Mains

Thai Green Curry

Beef & Mushroom in Black Bean Sauce

Steamed Salmon & Red Snapper
with Lemongrass & Coriander Cream on a bed of Pak Choi

Strips of Pork with Water Chestnuts and Shiitake Mushrooms

Sauteed Egg Noodles

Fragrant Steamed Thai Spiced Rice

P.S.5 THE BURGER & CO – Choose any Two Mains

Grilled Lamb Burger

The Combo – Beef & Cheese Burger

Lamb Chilli Burger

Hot Dog with Ketchup & Mustard

Assorted Relishes

Spicy Potato Wedges with a Lime Dip

Mixed Leaf Salad

P.S.7 THE SANDWICH, BAGUETTE & BAGEL

Selection of :

Sandwiches – Cheese & Red Onion, Ham & Tomato,
Egg & Cress and Cucumber & Cream Cheese

Panini with Roast Vegetables, Cream Cheese
& Cracked Black Pepper (H)

Bagel with Smoked Salmon, Cream Cheese & Chives

Crisp Baguette with Brie & Lettuce (H)

Ciabatta with Chicken & Pesto (H)

Caesar Salad with Pancetta & Parmesan

Penne Pasta with Sun-Dried Tomato & 1000 Islands Dressing

P.S.2 THE PIZZA – Choose any Two Mains

Generous Slices of:

Ham & Mushroom

Artichoke, Olive, Sun-Dried Tomato & Sweetcorn

Pepperoni & Red Pepper

Chicken, Pineapple & Peppers

Carrot & Spring Onion Salad

Farfalle & Roast Vegetable Pasta Salad

P.S.4 THE PASTA – Choose any Two Mains

Penne Pasta with Ham, Tomato, Parmesan
and a Cheese Gratin

Linguine Carbonara with Pancetta,
Mushrooms & Chopped Parsley

Chicken Strips with Farfalle Pasta & Mushrooms
in a piquant Tomato & Basil Sauce

Penne Pasta with Roast Vegetables,
Olive Oil & Parmesan Shavings

Classic Greek Salad

Crisp Green Leaf Salad

P.S.6 THE HOT & TASTY – Choose any Two

Bacon Baps

Croque Monsieur

Chicken & Mushroom Pie

Tortilla of Shredded Duck & Roasted Vegetables
with Chilli & Avocado

Spicy Potato Wedges with a Tomato Dip

P.S.8 THE BRITISH PIE – Choose any two

Fisherman's Pie – Pieces of Salmon, White Fish,
Snapper & Prawns in a Dill Cream Sauce

Cottage Pie – Minced Beef with Onion, Red Wine & Peas
topped with Mashed Potato & Grated Cheddar

Steak & Kidney Pie – topped with Puff Pastry

Chicken, Ham & Mushroom Pie

All served with Carrots, Peas and a Mixed Salad

*I wanted to say thank you for the great time we had on Saturday.
Your staff were helpful, efficient and made sure
we felt comfortable on the boat and the food was delicious.
We all enjoyed and had good fun.
- Iwona Jesionczak-Choudhary - Marlborough Communications*

FINGER BUFFETS

(Minimum Number: 200 Covers Dixie Queen / 150 Covers Elizabethan / 70 Edwardian)

Designed especially for those groups who wish to avoid the formality of fork buffet or silver service meals and for whom the priority of the event is to mix, mingle and be entertained without the necessity of being seated. If required each plate will have a clip-on facility for wine glasses.

F.B.1 £10.50

Smoked Salmon, Prawn & Avocado Vol au Vents
(served with Lemon & Parsley)

Selection of Sandwiches
(Smoked Salmon & Cream Cheese, Gammon Ham & Coleslaw, Roast Beef, Dijon & Dill, Tuna & Sweetcorn, Cheddar & Sun-dried Tomatoes, Egg Mayonnaise & Cress, Italian Chicken, Crabstick Mix)

Slices of Salmon & Watercress Quiche

Selection of Fresh Spinach Tartlets & Mini Laktas Balls (v)
(Deep fried Cyprus Potatoes coated with an Onion seasoning)

Peking Duck Spring Rolls
(served with a Plum Sauce)

Cajun Seasoned Chicken Drumsticks
(cooked in Rosemary & Fresh Herbs, garnished with fresh Parsley)

Arancini Rice Balls
(Italian Arbori Rice Balls, filled with Parmesan, Peas, Carrots, Onions & Leeks)

F.B.2 £12.50

Selection of Sandwiches
(Roast Beef with Dill & Dijon Mustard, Home-cooked Roast Turkey, Smoked Salmon & Cream Cheese Egg Mayonnaise & Bacon, Pate & Cucumber, Ham & Tomato)

Mini Pizza Wheels
(Mozzarella & Tomato, Chorizo & Roasted Peppers, Ham & Mushroom)

Tortilla Wraps
(filled with Thai, Tandoori, Italian & Spanish Chicken, garnished with Rocket & Peppers)

Slices of Home-made Turkey, Gammon and Chicken & Mushroom Pie
(slices of fresh Turkey, Gammon Ham, Chicken with Mushrooms in shortcrust pastry pies)

Satay Chicken
(Oriental Style Chicken pieces, skewered & served with a Mayonnaise Dip)

Feta Twists
(Feta filled Filo Pastry Fingers, served with a Tzatziki Dip)

Smoked Salmon & Prawn Vol au Vents
(garnished with fresh Lemon & Parsley)

Mediterranean Pastry Sausage Rolls
(Spicy Greek Sausage in puff pastry with a Sesame Seed topping)

*As for our party on the 'Dixie Queen',
what can I say !
All of our guests thoroughly enjoyed themselves
and no doubt,
could have gone on longer given the chance !
Both Pauline and I had a truly memorable evening
enhanced by the first class food & wines
and being surrounded by family & friends
to help celebrate our 40th Wedding Anniversary.
- Peter & Pauline Ashton*

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
Short Strips of Tagliatelle with Tomato, Basil & Roasted Courgette
Grilled Skewers of Mozzarella, Milano Salami, Peppers & Red Onions served with a Sun-dried Tomato Salsa
Lemon & Garlic Marinated Chicken Strips with Tricolour Pasta in a White Wine 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
Chilli Spiced Vegetable Parcels on Steamed Rice with a Chilli & Coriander Sauce

MODERN EUROPEAN

Roulade of Aubergine stuffed with Spinach, Feta & Olives
served with Lemon, Oregano & Olive Oil Dressing
Chicken, Chorizo & Sweet Roast Pepper Paella with Smoked Paprika
Portugeuse Piri Piri Marinated Chicken with Salt Roast Potatoes
Roasted Red Snapper Fillet with Crushed New Potatoes, Spring Onions, Tarragon & Truffle Oil
Wild Mushroom & Basil Tortellini with Creamed Leek, Grilled Courgette & Parmesan (v)
Strips of Beef Bourguignon with Button Mushrooms Sauteed with Red Wine

*Just a note to say thank you so much
for organising last night's event,
everyone had a really lovely time !
Wonderful food and service, thanks again
& we look forward to next year's event.
- Tristan Knight, HR Manager, Claridges.*

£4.00 per Bowl

Any Regional Combination
Minimum 3 Bowls
Maximum 5 Bowls

COLD BUFFETS

C.B.1 £12.95

Basil Marinated Chicken Breast
*(sliced, with Coriander and Angel Hair Pasta,
drizzled with Cajun Mayonnaise)*

Sliced York Ham
*(served with a Garlic Ciabatta Bruschetta
and pickled Cabbage)*

Roast Mediterranean Vegetable Salad
(served with griddled Coriander Polenta Chips)

Coleslaw

Piri Piri Roasted New Potatoes
(with a roast Red Pepper & Sweetcorn Salad)

Mixed Leaf Salad
(with a Dijon Dressing)

* * * *

Claire Fontaine
*(Caramelised Orange Parfait
topped with Poached Fresh Oranges)*

Coffee and Mints

C.B.2 £15.50

Cold Poached Darne of Salmon
(with a Lemon and Chive Caponata)

Chicken Andalucian
*(Tender Pieces of Chicken with Sweet Capsicum
and Sun-dried Tomato)*

Red Onion Tart
(topped with Goats Cheese & Basil)

Lardons of Ham & Strips of Chorizo
(tossed with Roasted Pepper & Pak Choi)

Tuna, Red Onion and Smoked Chilli Nicoise Salad

Tomato, Red Onion and Basil Salad

Paddle Wheel Salad with Cucumber and Strawberries

* * * *

White & Dark Chocolate Layered Torte

Gooseberry Fool
(with Double Cream)

Coffee and Mints

*'A night to remember.
You guys really run a great show over
there.
Thanks for all your help in making this
wedding reception a wonderful event.'
- Sonny Arneja, Lindberg Travel Inc.*

C.B.3 £20.00

Roast Beef cooked Rare, with a Schzewan Peppercorn Crust
(served with Creamed Horseradish)

Pesto Marinated Grilled Chicken Breast
(on a Red Chard Sun-dried Tomato & Mozzarella Salad)

Roulade of Poached Salmon
(with Prawns & Fennel)

Antipasti Platter of Mortadella, Chorizo, Parma Ham,
Black Olives & Cherry Tomatoes

Smoked Salmon & Roasted Vegetable Wrap
(with Cream Cheese, Chives & Cracked Black Pepper)

Sweet Potato, Pak Choi & Spring Onion Salad
(with a Black Bean and Rice Wine Vinegar Dressing)

* * * *

Mogador aux Framboise
(Chocolate Sponge topped with Raspberries & Chocolate Mousse)

Creme Caramel with Chantilly Cream

Coffee and Mints

*We would just like to say a big thank you
for all the help you gave us
for the wedding arrangements
on the Elizabethan.*

*The day was wonderful
and all the guests thought the boat
was amazing.*

- Debbie & Martin Bird

HOT AND COLD BUFFETS

H.C.B.1 £15.00

HOT

Lasagne au Gratin
*(Layers of Fine Pasta interwoven with Minced Beef,
Onions & Garlic in a Tomato Sauce
with a Browned Cheese topping)*

Chicken Chasseur
*(Pieces of sauteed tender Chicken
with a Tomato, Mushroom & Tarragon Sauce)*

Saffron Rice with Peas & Mushrooms

COLD

Honey Baked Ham
(with a piquant Peach & Pepper Chutney)

Redsław Salad

Salade Niçoise
*(New Potatoes, French Beans, Tuna, Red Onion,
Hard Boiled Egg, Tomato and Black Olives)*

* * * *

Double Chocolate Gateau
(with an Orange Coulis)

Coffee and Mints

H.C.B.2 £18.95

HOT

Salmon Risotto Duo
*(Fresh Salmon, Smoked Salmon
with Arborio Rice finished with creamed fresh Tarragon)*

Mignons of Beef
(with a Stilton & Wild Mushroom Cream Sauce)

Panache of Seasonal Vegetables

Garlic & Herbed Roast New Potatoes

COLD

Poached Slices of Chicken
*(served with Brazil Nuts and Apricots,
bound in a Grain Mustard Mayonnaise)*

Crunchy Mixed Leaf Salad

Tomato, Red Onion and Fried Basil

Roasted Provençale Vegetable Salad

* * * *

Mango Cheesecake
(with a Paw Paw & Mango Salsa)

Warm Apple & Berry Oat Crumble

Coffee and Mints

H.C.B.3 £21.00

HOT

Grilled Pork Medallions
(with a Cream Dijonnaise)

Baked Salmon En Croute
(with a Lemon Thyme Butter Sauce)

Marinated and Roasted Provençale Towers
*(Aubergine, Peppers, Mushrooms and Courgettes
layered with an Olive Tapenade, Pasta strips
and a Parmesan Cheddar Gratin)*

Crispy Spring Greens sautéed
with Pancetta and Onion

Buttered New Potatoes

COLD

Julienne of Smoked Chicken Breast
*(with Parma Ham, Farfalle Pasta
& Spring Onions)*

Roasted Red Pepper Salad
*(with Confit Tomato, Spinach, Flaked Goats
Cheese & Herbed Croutons)*

Rocket, Watercress, Cherry Tomato & Avocado
Salad

* * * *

Bitter Chocolate Truffle
(with a Raspberry Coulis)

Open Glazed French Apple Tart
(with Vanilla Crème Fraîche)

Fresh Fruit Salad and Cinnamon Cream

Coffee and Mints

*Just to let you know we had an absolutely brilliant time on Friday
– everything was perfect !*

*Please pass on our thanks to all the crew
– they really looked after us.*

- Dawn Hunt, Ashfieldin2focus.com

HOT AND COLD BUFFETS

H.C.B.4 £23.95

HOT

Brochette of Beef & Mushroom
(with a creamed Cafe au Lait Sauce)

Mixed Seafood Paella
(flavoured with Saffron & Dill)

Fricasse of Chicken
(with a Sauce of fresh Tomatoes, Onions, Basil & Tarragon)

Garlic & Herb Roast New Potatoes

Batons of Carrot, Swede, French Beans & Sugar Snap Peas

COLD

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

Mushroom & Sun-Dried Tomato Frittata

Beetroot Chips, Caramelized Button Onion,
Grated Cabbage & Cornichon Salad

Char-Grilled Mediterranean Vegetables
(with a Lemon & Chervil Dressing)

Curly Endive, Baby Gem, Celery Heart
& Crispy Bacon Salad

* * * *

Tarte au Griottes
(Morello Cherries soaked in fine Kirsch)

Walnut & Pistachio Creme Caramel
(with Chantilly Cream)

Spiced Apple Loaf Cake
(with Devonshire Clotted Cream)

Coffee and Mints

H.C.B.5 £25.00

HOT

Slow Roast Garlic & Rosemary Studded Leg of Lamb
(with Wild New Forest Mushrooms)

Salmon, Tuna and Red Snapper Ragoût
(oven baked with Paprika, Fresh Tomato & White Wine, finished with Cream)

Bread-Crumbed Escallop of Chicken & Pork Sirloin
(served with a Tomato, Red Onion & Lemon Salsa)

Penne Al Forno
*(tubes of Pasta with a Chilli & Red Pepper Tomato sauce,
gratinated with Mature Cheddar Cheese)*

Steamed Green Vegetables
(with sauteed Lettuce & Green Pea)

COLD

Strips of Beef Sirloin
(sauteed with a crisp Julienne of Vegetables and a light Hoi Sin Dressing)

Classic Caesar Salad
(topped with Lemon Dusted Prawns)

Potato Salad
*(with Gherkins and crispy Bacon
tossed in a Horseradish Creme Fraiche Dressing)*

Greek Salad
(with Herbed Feta & Black Olives)

Vine Tomato, Red Onion & Mozzarella Salad

* * * *

Mazarin aux Noir
*(a Chocolate & Coffee Sponge with Walnut Cream,
Chocolate Ganache and a Rum Syrup infusion)*

English & Continental Cheeseboard

Eton College Mess
*(Double Cream and Yoghurt with Raspberries,
Strawberries and crushed Meringue)*

Coffee and Mints

H.C.B.6 £28.50

HOT

Fillet of Beef Stroganoff
*(Strips of Beef Fillet with Saute Mushrooms,
Baby Onions, Cornichons, Paprika & Armagnac with steamed Saffron Rice)*

Roast Guinea Fowl
(with a Chervil, Tarragon & Pancetta Jus)

Monkfish & Sea Bream Medallions
(roasted, with a light Red Wine Jus)

Potato & Cauliflower Dauphinoise

COLD

Grilled King Prawns
(tossed with Shrimps & Steamed Mussels on seasonal Leaves & Honey Roast Peppers)

Smoked Salmon Roulade
(with Cream Cheese, Baby Spinach & Spring Onions)

Tuna, Rocket, Roast Yellow Pepper & Balsamic Salad

Stuffed Vine Leaves
(with roast Vegetables and a Basil Pesto)

Three Leaf Salad
*(Lollo Rosso, Lollo Blonde & Mizuna leaves
tossed with a Honey & Grain Mustard Dressing)*

* * * *

Passion Fruit & White Chocolate Delice
Orange Truffle Torte with Cinnamon Cream
Both served with Double Cream

Coffee with Mints

THEMED EVENTS

MISSISSIPPI HOT JAZZ / CASINO NIGHTS

Our most popular. We offer a typical night's entertainment as would have been experienced in the late 19th century as our Paddle Steamers journey down the mighty Mississippi in the heart of the Deep South.

A hot, steamy night. The Elizabethan's unique sliding roof is open to the balmy breezes beneath the stars. Your guests are welcomed on board by Cap'n Andy and his crew. A powerful Mississippi cocktail is offered by smiling waiters. Upstairs the resident 6-piece New Orleans band are playing the latest tunes. Strolling cardsharps are mingling, performing acts of magic and relieving guests of their watches and small change. Saloon girls on the town are handing out casino chips to all and sundry.

The Paddle Wheels start to slowly generate enormous power. Guests cheer as land slips away on the starboard bow and the night begins. After half an hour our bewhiskered Maitre d' announces that the Creole Buffet is now being served in the Lower Saloon. The cardsharps work the tables trying to spot the 'suckers' displaying more virtuoso tricks of the trade.

*After the meal the saloon girls lure the guests into trying their luck at the tables. Our casino would consist of a minimum of 2 American Roulette and 1 Blackjack table. The Band plays on the Upper Deck while cajoling guests into buying them drinks. Around 30 minutes before docking the croupiers announce the last 3 spins and hands. Guests 'cash in' their chips for receipts before venturing upstairs for the Prize Auction. 3 prizes are suggested. Those guests with the most chips 'bid' and win the best prizes. A fine and memorable night. **GUIDE COST BASED ON 100 GUESTS: (ELIZABETHAN) FROM £89 PER HEAD INC. VAT/SERVICE (EX. DRINKS). BASED ON 200 GUESTS (DIXIE QUEEN) FROM £72 PER HEAD.***

MISSISSIPPI

£29.50

Louisiana Chicken

(served with a Garlic, Pepper and Lemon Cream sauce)

Pork Carnitas

*(Roast Loin of Pork with Sweet Pablano Chillis,
Plum Tomato & Crisp Fried Onion)*

Spiced Vegetable Fajitas

*(strips of Vegetables lightly grilled with Cajun spices,
grilled Flat Breads & dressed with Sour Cream)*

Jambalaya

*(savoury Rice dish with Chicken, Smoked Ham,
Shrimps, Peppers and Celery)*

Strips of Peppered Rump Steak

(served with a Spicy Chutney on the side)

Sweetcorn Fritters

Paddlewheel Salad

(with Cucumber and Strawberries)

Cajun Potato Salad

Bean & Tomato Salad

(with a Chilli and Mint salsa)

* * * *

Mississippi Mud Pie

(served with a thickened Espresso Cream)

White Chocolate Fudge Cake

(with a Butterscotch Sauce)

* * * *

Coffee and Mints

LAS VEGAS - THE KING IS BACK !

£28.50

Surf & Turf Brochette

(King Prawns & Soya Marinated Beef)

Linguini of Clams & Grilled Mushrooms

(served with Capers, Dill & White Wine)

Western Grilled Chicken Supreme

(filled with Mozzarella, Cheddar & Tomato)

Ranchers Chilli Con Carne

(served with Pilaf Rice)

Barbecue Hickory Smoked Pork Ribs

4oz Char-Grilled Rump Steak

(with grilled caramelised Onion)

New Potato Salad with Jalapeno & Coriander

Beef Tomato with Red Onion & Mozzarella

Cayenne Spiced Caesar Salad

* * * *

Uncle Sam's Deep Filled Apple Pie

(served with Cinnamon & Bourbon Cream)

Essence of America - Pecan Pie with a Blueberry Compote

* * * *

Coffee and Mints

VIVA LAS VEGAS !

Hit the Strip amidst the glitz and glitter of a night out in that most hedonistic of US cities – Las Vegas. From the moment you step between our statuesque Showgirls we will transport you to a feast of entertainment, food and drink amongst the craps shooters, riverboat gamblers, pickpockets and guys and gals of the city of sin! Our boats are decorated with neon – style signs, giant dice and dollar signs, plush red velvet curtains, star cloths and accessories. On this occasion Elvis has definitely not left the building! The Rat Pack could be in town and Luther and Lionel are just round the corner. Your choice of Las Vegas show.

Our cardsharps move among you showing off their magic skills, at a sign from the maitre d' the roulette wheels turn, the dice are thrown – will you come out ahead or is it over the stern for you? Don't worry, it is only fun money but once that fever takes hold... During the night we serve an American Buffet of mouth – watering dishes. Why not start the night with our special Viva Las Vegas cocktail?

*Great entertainment on both decks will evoke the sounds and lights of the Las Vegas Strip without having to leave your home town. **GUIDE COST BASED ON 100 GUESTS (ELIZABETHAN) FROM £130 PER HEAD INC. VAT/SERVICE. BASED ON 200 GUESTS (DIXIE QUEEN) FROM £99 PER HEAD INC. VAT/SERVICE.***

THEMED EVENTS

MARDI GRAS CARNIVAL NIGHT EXTRAVAGANZA

An invitation to a medley of colour, magical merriment and authentic musical sounds that create a Mardi Gras experience never to be forgotten. A cruising Thames Carnival !

Board our exotic boat, specifically festooned with twinkling lights and flags of all nations, to be welcomed by our costumed Maitre d'. Our waiters and waitresses resplendent in eye-catching colourful satin tops will add to the fun. As we drift away from the shore while sipping a killer Creole Punch you will be able to take in the streamers and balloons that will transform both decks as you sway to the Latin American sounds from our Top Samba band.

Before the music and the Punch prove too intoxicating guests are summoned into the dining saloon for a memorable Mardi Gras buffet repast (see below). Hot, hot, hot ! A dynamic combination of special Cajun and Louisiana dishes.

Disguised as carnival partygoers our resident crowd pickpockets/close up magicians will aim to take a few trinkets and play a few tricks. And after the buffet the opportunity to try a little Fire Limbo dancing and watch our expert artistes. Hot, hot, hot !

The music of the Conga, the Samba and the Southern Americas will reach deep into your soul and send you off into the night bursting with rhythm. Guaranteed no human sacrifices or devil worship ! GUIDE COST BASED ON 100 GUESTS: (ELIZABETHAN) FROM £88 PER HEAD INC. VAT/SERVICE (EX DRINKS). BASED ON 200 GUESTS (DIXIE QUEEN) FROM £76 PER HEAD.

MARDI GRAS

£28.50

HOT

Strips of Hickory Smoked Beef
(with Green Pepper, Black Bean and Harrisa)

Slow Roast Belly of Pork
(glazed and caramelised with Apple and Brandy)

Spicy Chilli Fried Rice

Baked Peppers with Avocado, Roasted Nuts & Monterey Jack Cheese

Sautéed Potatoes
(spiced with Paprika and garnished with Guacamole)

COLD

New Orleans Seafood Salad
(Cajun-spiced Seafood bound with a Lemon and Lime Dressing)

Deep South Sweet Chicken
(strips of Chicken Breast baked with Apricot and Peaches)

Sliced & Dressed Bourbon-Marinaded Salmon

Paddlewheel Salad
(Mixed Leaf with Cucumber & Strawberries)

Roasted New Potato & Chive Salad

* * *

Banoffee Cheesecake
(served with a Toffee Sauce)

Caramelised Lemon Tart
(with a Raspberry Compôte)

* * *

Coffee, Minted Tea & Mints

WESTERN MENU

£25.00

Texan BBQ grilled Beef Steaks

Escalope of Chicken Americana

Ranch House Sausages

Baked Pork Spare Ribs

Hash Browns

Deep-Fried Potato Skins with Spicy Tomato Sauce

Sweet Potato Salad

Classic Caesar Salad

All served with a Relish Combo to include:

Sweetcorn, Tomato and Cucumber

* * *

Alabama Chocolate Fudge Cake

Pecan Pie with a Blueberry Compote

Both served with an Orange & Southern Comfort Coulis

* * *

Coffee and Mints

A NIGHT IN THE OLD WEST

Howdy Folks! An evening awaits surrounded by frontier folk set amidst the excitement of the early days of the Old West (London). As the sun sets over the cacti and sagebrush enter through our Saloon doors and frontage for a night of western action. Our saucy saloon girls will thrust a fistful of dollars at the guests for gambling on our Wheel of Fortune and Casino tables. The upper saloon is decorated with flags of the Confederacy and the Union, straw bales, cacti, spare cowboy saddles and various memorabilia. Our Country & Western band gives everyone a 'Gran Ole Opry' welcome while guests sip a taste of moonshine provided by our saloon barmen.

Ladies of the night and our resident Maverick jostle and move among the crowd intent on easy pickings. Watch out for the 3-card tricksters! Soon guests are invited downstairs to partake of our extensive themed buffet (see above). And after the beans comes the hoedown!

Upstairs in the Last Chance Saloon everyone is invited to take part in the latest western dance phenomenon – line dancing – led by our expert, Wyatt Earp is waiting to take on all-comers on our Quick Draw machine, the Casino is open and guests can take part in the old art of horseshoe throwing. Themed dress is optional. Best night's entertainment to be had aboard an authentic Mississippi paddleboat west of the Pecos!

GUIDE COST BASED ON 100 GUESTS (ELIZABETHAN) FROM £119 PER HEAD INC. VAT/SERVICE (EX. DRINKS). BASED ON 200 GUESTS (DIXIE QUEEN) FROM £94 PER HEAD.

HOT BUFFETS

H.B.1 £10.50

Fricassee of Chicken & Mushroom Forestiere
(Pieces of Chicken served in a White Wine Cream Sauce
with Mushroom, Onion & Green Pea)

Sliced Potato & Cauliflower Gratin
(topped with herbed Bread Crumbs & Grated Cheddar)

Tomato, Basil & Coriander Penne Pasta

Herbed Garlic Bread

H.B.3 £15.00

Roast Sirloin of Beef
(with Yorkshire Pudding & Gravy)

Maris Piper Roast Potatoes

Gratin of Penne Pasta
(tossed with Sun-dried Tomato & Pesto, topped with Parmesan Cheese)

Vegetable Panache
(Broccoli, Mange Tout, Courgette, Carrot & Swede)

Crème Brûlée with Poached Strawberries

Deep Filled Spiced Apple Tart

Both served with Double Cream

H.B.2 £12.95

Supreme of Chicken
(with roasted Chorizo & Red Pepper with a Tomato & Basil Ragout)

Baked Courgette & Mushroom Frittata

Roast New Potatoes
(with caramelised Button Onions, Leeks & Garlic Herb Butter)

Sautéed Shredded Greens
(with Mange Tout & Green Beans)

Light Mango Cheesecake
(with a Cinnamon & Cointreau infused Cream)

Coffee with Mints

H.B.4 £17.50

Slow Roast Leg of Lamb
(with a Rosemary Jus)

Salmon, Red Snapper & Prawns
(poached in a light Horseradish and Dill cream topped
with a Celeriac and Potato mash)

Roasted New Potatoes
(with Sun-dried Tomato & Sautéed Mushrooms)

Green Courgette & Onion Gratin

Lemon & Vanilla Cheesecake with Blackcurrants

Strawberry Mille Feuille
(Patisserie Cream with a Raspberry Coulis)

Coffee with Mints

VEGETARIAN/VEGAN ALTERNATIVES

We appreciate that the majority of parties will have some Vegetarian or Vegan tastes to take 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 although availability may depend on the season. 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. Should further Vegetarian dishes be requested over and above the number of guests attending there will be an additional charge.

VEGETARIAN

Starters

Goats Cheese & Olive Panacotta with a Tomato & Coriander Dressing
Spanakopita - Warm Filo Parcel of Spinach, Feta, Spring Onion & Dill
Sun-dried Tomato & Red Pepper Veloute with a Basil & Coriander Pesto
Char-grilled Asparagus with a Crisp Beansprouts, Chive and Rocket Salad
Trio of Melon with a Strawberry, Mint and Champagne Salsa

Tian of Griddled Marinated Roast Vegetables
with an Etuvée of Leek, Balsamic & Olive Oil Dressing
A Tartlet of Wild Mushroom, Spinach & Cream Cheese with a Parmesan Soufflé

Main Courses

Wild Mushroom & Red Pepper Stroganoff with a Duo of Herbed Rice
Individual Roasted & Marinated Vegetable Wellington
with Creamed Polenta & Courgette Cream Sauce
Baked Stilton & Sweet Potato Galette served with Grilled Pear and a Mushroom Confit
Breaded and deep-fried Risotto of Woodland Mushrooms with a confit of Aubergine Caviar
Parmesan & Spring Onion Risotto topped
with a Pepper, Courgette & Mature Cheddar with a warm Salsa
Stuffed Aubergine Bake
(filled with Roasted Vegetables and a Wild Mushroom & Thyme Veloute)

VEGAN

(Suitable as a Starter or Main Course)

Roasted Mediterranean Vegetable Mille Feuille (served with a tangy Gremolata dressing)
Baked Red Pequinillo Peppers filled with Moroccan Tagine and served with Minted Cous Cous
Sauté of Wild Mushrooms & Fennel in a Filo Basket with a Rocket Salad
Avocado Vinaigrette
Grilled Flat Mushrooms filled with Puy Lentils, Tomato & Thyme

BARBECUE MENUS

Maximum capacity: Dixie Queen 200 covers, Elizabethan 100 covers, Edwardian 90 covers.

A further 50 covers are possible on our two larger boats but menu will then be cooked Barbecue-style in their kitchens. Available April-October.

For other months menus will be cooked in our kitchens and served as a buffet.

B.M.1 £12.50

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

B.M.3 £18.00

Flat Mushrooms Grilled with Garlic Butter

Cajun-Marinated Chicken Drumsticks

Flavoured Grilled Sausages

Chilli Beef Burger

Jacket Potatoes with Butter

Garlic Bread

Grilled Corn on the Cob

Sweet Chinese-Style Pork Ribs

Selection of Three Salads from the Salad Bar

* * * *

Choice of Two Desserts

*I write to say how much we enjoyed
our river cruise yesterday.*

*The food was delicious, the drinks flowed,
and the weather was beautiful.*

*On behalf of the partners and staff of GSS Architecture,
may I therefore thank you for all your help
and assistance arranging the day.*

*Please pass our thanks and regards to Capitan Billy
and his crew, Anita and the waitresses, and the chefs
– who were all very helpful and accommodating.*

*To sum up, the overall attention to detail was excellent
and made for a very successful*

*GSS Summer Event / Senior Partner Retirement Party:
- Mary Lally - GSS Architecture*

Dessert Selection

Chocolate Profiteroles filled with Cream

French Apple Tart

(with Chantilly Cream)

Alabama Chocolate Fudge

Fresh Fruit Salad

Refreshingly Light Mango Cheesecake

Toffee Apple Fudge Cake

Raspberry Pavlova

Fresh Strawberries & Cream

Baked Sharp Lemon Tart

Creme Brulee with Poached Strawberries

Sachertorte

*(Chocolate Sponge cut with Apricot Jam,
covered in a rich Chocolate Sauce)*

B.M.2 £15.50

Succulent Spare Ribs

Hickory-Marinated Chicken Thighs

Cumberland Sausages

Flame-Grilled Burgers with all the Trimmings

Jacket Potatoes with Butter

Garlic Bread

Selection of Three Salads from the Salad Bar

* * * *

Choice of Two Desserts from the Dessert selection

B.M.4 £22.00

Grilled 5oz Rump Steak

Flame Grilled Chicken Pieces

Grilled Red Snapper with Thai Spices

Marinated Lamb & Mushroom Kebabs

Jacket Potatoes

Grilled Flat Garlic Mushrooms

Grilled Corn on the Cob brushed with Herb Butter

Garlic Baguettes

Choice of Three Salads from the Salad Bar

* * * *

Choice of Two Desserts

B.M.5 £25.00

Brochette of Chicken Breast

Marinated with Chilli Lime & Fresh Herbs

Prime 5oz Rump Steak

Served with Green Peppercorn Butter

Cumin Spiced Grilled Lamb Chops

Red Snapper Fillet

Marinated in White Wine & Thyme

Grilled Apple & Herb Sausages

Stuffed Peppers with Roast Vegetables & Couscous

Jacket Potatoes with Herb Butter

Choice of Four Salads from the Salad Bar

* * * *

Choice of Two Desserts

Salad Bar Selection

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

Crunchy Apple and Celery Waldorf

Roasted Courgettes and Vine Tomato with fresh Thyme and Pesto

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

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

Greek with Diced Tomatoes, Cucumbers, Feta, Black Olives & fresh Parsley

Crisp Mixed Leaf with Dijonnaise Mustard Dressing

Coleslaw

Potato, Chive & Red Onion

Basil, Tomato & Pasta

Sliced Tomato and Red Onion

Mexican Mixed Bean with Chilli and Tomato

Strips of Peppers with Red Onion & Cucumber

Roast Provençale Vegetables

TABLE D'HOTE SILVER SERVICE MENUS

(Same Dish per course must be served to everyone in the party)

(For a £3 per head staff supplement guests could have a choice of two dishes per course - pre booked)

EXECUTIVE £26.50

Salmon Gravlax

*(served on a Tian of Prawns, Dill & Saffron Potatoes
with Dark Pumpernickel Bread)*

A Trio of Potted Smoked Fish

*(Smoked Trout, Mackerel & hot or cold Smoked Salmon
served with a Cucumber, Dill and Horseradish Relish)*

Basil Poached Chicken Breast

*(topped with a Rilette of Smoked Chicken
served with a Tomato, Chilli & Red Onion Chutney)*

Basil Tortellini

(with Wild Mushroom, Red Pepper, Creamed Leeks & flaked Parmesan)

Duo of Sweet Cantaloupe & Water Melon

(with Parma Ham & a mixed Berry Compote)

* * * *

Braised Shank of Lamb

(with a Roast Garlic & Rosemary Jus)

Chicken Albert

*(a Breast of Chicken with an Artichoke & Mushroom Duxelle
in a light Chicken Jus)*

Lemon & Paprika Herb Crusted Salmon Fillet

(with a Saffron, Fennel & Dill Sauce)

Roast Sirloin of Herb-Crusted Beef with Yorkshire Pudding

(with a New Forest Wild Mushroom and Tarragon Jus)

Orange & Redcurrant Marinated Confit of Duck

*(on a caramelised Parsnip and Pancetta
served with a Port & Thyme Jus)*

* * * *

Seasonal Vegetables & Potato Selection

*'What can we say, wow!
Thank you for providing
such an excellent service
and delivering such a wonderful day.
Your hard work and attention to detail
really did pay off, the food was a real treat,
the layout of the tables worked great.
Your customer service is spot on!'
- Cheryl & Rob Mugford.*

*Just wanted to say thanks for all your help
with organising the cruise last week.
All went really well as always.
- India Lawton - Fulham FC*

Cream Filled Chocolate Profiteroles

(with a dark Chocolate Sauce)

Blackcurrant Cheesecake

(with a Berry Compote of Chantilly Cream)

Refreshingly Light Mango Cheesecake

(served with a Cinnamon & Orange Coulis and Chantilly Cream)

Apple & Cinnamon Lattice

(served with a Whisky Chantilly Cream)

Spiced Apple & Blackberry Crumble
(with a Crunchy Pistachio Biscotti topping)

Eton College Mess

*(Double Cream and Yoghurt, with Raspberries,
Strawberries and crushed Meringue)*

Deep Filled Baked Lemon Tart

(with fresh Raspberries and a Cassis Syrup)

* * * *

Half a Traditional English Cheeseboard, Celery & Biscuits

(£3.95 extra)

* * *

Coffee with Crispy Mints

*'It was a magical day for all of us.
To come from a beautiful wedding service
and then be greeted by the crew,
who were very helpful, was great.
My particular thanks to Carol,
who made it her job to take away any strain
of timing and running things on board.
The food as expected was excellent.'
- Stuart & Jenny Harrington.*

TABLE D'HOTE SILVER SERVICE MENUS

(Same Dish per course must be served to everyone in the party)

(For a £3 per head staff supplement guests could have a choice of two dishes per course - pre booked)

DIRECTORS £29.50

Oak Smoked Salmon and Prawn Tian
(drizzled with a Cucumber and Fennel Vinaigrette)

Lobster, Mango and Rocket Salad
(with a Lemon and Dill Mayonnaise)

Tartlet of Sun-Dried Tomato & Basil Marinated Mozzarella
(topped with Smoked Chicken, Mizuna & Chive
served with a Honey & Walnut Creamed Dressing)

Lobster & Crayfish Bisque
(topped with a classic Garlic, Saffron & Pepper Rouille
on Herbed Croutons)

Pork & Venison Terrine
(with a spiced Tomato, Onion & Raisin Chutney)

* * * *

Cassis Marinated Strawberries
(served with Chocolate Brownie Fingers
and a Butterscotch Sauce)

Traditional Summer Pudding with a Wild Berry Sauce
(served with Devon cream)

Craquelin au Citron
(exquisitely light layered sponge, Biscuit & Lemon Cream
with a zingy Lemon Crunch topping)

Feuillette au Poire
(garnished with an Apple & Cinnamon compote
accompanied by thickened Double Cream)

Irish Coffee Creme Brulee

Additional Course
(available for a £4 supplement)

Pave of Roasted Red Pepper, Portobello Mushroom & Sweet Potato
(with griddled Green & White Asparagus
and a Chervil Vinaigrette)

Smoked Duck
(with Sauteed Chanterelles, Clam, Smoked Bacon Lardons,
Curly Endive and a Walnut Cream Vinaigrette)

Carpaccio of Tuna
(with sliced Mouli, Mizuna leaf and a light Sweet Mirin Dressing)

Panacotta of Sun blushed Tomato, Black Olives
& Sauteed Rocket with Crispy Pancetta

* * * *

Thyme Roasted Supreme of Guinea Fowl
(with Glazed Parsnip, Pancetta and a Blackberry Jus)

Duo of Seared Organic Salmon & Monkfish Tail
(with a Lobster Brandy Bisque)

Rack of Lamb
(in a Herb and Mustard crust served with a Redcurrant Sauce)

Supreme of Free-range Corn-fed Chicken
(wrapped & baked with Tarragon & Streaky Bacon
served with a saute of Wild Mushrooms & Sweet Shallots)

Mignons of Beef Sirloin
(set on braised Chicory & Salsify
served with a Bearnaise Sauce)

* * * *

Selection of Seasonal Vegetables & Potatoes

* * * *

Half a Traditional English Cheeseboard,
Celery & Biscuits
(£3.95 extra)

* * * *

Coffee with Crispy Mints

*'Just to let you know how much my family
and friends enjoyed their party on board 'The Edwardian'.
What a pretty little boat, both inside and out.
The tables looked lovely, the catering staff
were just right, efficient but unobtrusive.'*
- Greta & Edward Harris.

*'We have been inundated with emails of appreciation.
The bar staff were fantastic, did a great job
on presenting the birthday cakes and the buffet was brilliant.
All in all a magnificent night.'*
- Bob Lewin.

*'We had a wonderful day yesterday
and would like to take this opportunity to thank you so much.
The entire team on board 'Edwardian' was friendly,
welcoming and helpful in an effortless way.'*
- Neil Franklin, MD, Chris Knott Insurance Consultants Ltd.

FINE DINING

SUPREME HOT & COLD BUFFET 1 £39.50

TO COMMENCE

Cured King Scallops
*(on a bed of Red Chard and Wild Rocket
with a fresh Ginger and light Soya dressing)*

Globe Artichoke & Grilled Asparagus
(with a heart of frizzy Lettuce and a Lemon Dijon Vinaigrette)

Supreme of Chicken Ballotine
(with Avocado, Roast Peppers & Red Chard)

Smoked Salmon Parcels
(with Crab and sauteed Thai Vegetables)

* * *

THE MAINS

Roast Loin of Veal
*(with a Zingara sauce, Tomato Concasse,
julienne of Ham and Black Truffle shavings)*

Brochette of King Prawns, Monkfish
wrapped in Pancetta & Salmon
(with a Bearnaise Sauce)

Free Range Chicken Supreme
*(rolled with Gorgonzola, Roasted Red Pepper and Parma Ham
in a Spinach & Basil Cream sauce)*

Boulangere Potatoes with Onion, Garlic & Sun-Dried Tomatoes
and a Vegetable Nage

Thyme Poached Courgette, Mouli, Pak Choi
& Sugar Snap Peas drizzled with extra Virgin Oil

* * *

TO FINISH

Passion Fruit & White Chocolate Delice
(with added dark Chocolate flakes)

Wild Strawberry & Amaretto Creme Brulee
(with a crisp dark Demerara topping)

Oval Orange Truffle

Coffee, Tea and Petit Fours

*'I felt that I had to write and thank you for providing
the wonderful facilities for my party on the 'Edwardian.'
Nobody could have had such a fantastic time as my guests
and it is all down to your organisation.'*
- Lesley Knapp.

SUPREME HOT & COLD BUFFET 2 £48.00

TO COMMENCE

Lobster, Salmon and Seafood Terrine
(with a Fennel, Caper, Lemon and Lime Dressing)

Tossed Salad of Grilled Chicken
*(with Sugar Snap Peas, Baby Onions, Chard Asparagus,
Herbed Potato and Sunflower Seeds)*

Smoked Duck Salad
*(with Lightly Pickled Cucumber, Strawberry
and Balsamic Dressing)*

Marinated King Prawns
*(with Lemon Guacamole Tortilla Wraps on Crisp Cos
and Rocket Leaves)*

Baby Spinach, Lollo Rosso & Rocket
(with Avocado, Crispy Bacon Lardons & Apple)

* * *

THE MAINS

Whole Roasted Fillet of Beef, cooked Medium Rare
*(bound with Spinach, Wild Mushroom and Spring Onion,
glazed with a rich Port Jus)*

Cider Caramelised Pork Fillet
(with Seared Apples, Sweet Roast Shallots and a Rosemary Jus)

Tortellini of Ricotta and Spinach
*(bound with a Prawn, Asparagus
and Avruga Caviar Fish Cream Sauce)*

Thinly Sliced Potato Dauphinoise
*(layered with Leek and Red Onion,
baked in a Garlic Cream and finished with Gruyere Cheese)*

Steamed Greens, French Beans, Mange Tout,
Fresh Peas and Broccoli
(garnished with Sweet Baby Carrots and Almond Butter)

* * *

TO FINISH

Individual Oval Orange Truffle Torte
(with a Liquid Chocolate Centre)

Individual Chocolate and Raspberry Mogador
(garnished with White Belgian Chocolate Flakes)

Carved Exotic Fruit Platter
(with Honey and Cinnamon Cream)

Mazarin aux Noir
*(thin strips of rich Chocolate Sponge fortified with Rum Syrup
layered with Walnut Cream & Chocolate Ganache)*

Coffee, Biscotti and Petit Fours

**This buffet will be decorated
with a complimentary Ice Sculpture**

*Specially created by our Executive Chef
Andrew Stones*

FINE DINING

GOURMET MENU WITH FINE WINES 1 £68.00

ON RECEPTION

Mumm Cordon Rouge Champagne
(well-structured, tonic, elegant and long, Cordon Rouge sums up the spirit, knowledge and dynamism of the Mumm champagne house)

FIRST COURSE

Char Grilled Asparagus
(topped with a poached Egg in a light citric Hollandaise Sauce)

accompanied by

Chablis – Simonnet Febvre 2007/8
(Beautiful golden robe, lively wine with fresh citric aromas, especially lemon)

SECOND COURSE

Steamed Clams & Smoked Mussels
(presented on a Green Bean & Cherry Tomato Salad dressed with a Shallot & Creme Fraiche Dressing)

accompanied by

Macon Lugny Les Genievres 2008
(a light golden pale rose, greenish highlights, Muscadet-like aromas, notes of licorice)

MAIN COURSE

Roast Guinea Fowl Breast
(filled with sauteed Wild Mushrooms accompanied by an Artichoke and Tomato Ragout with a braised Potato Fondant, bundles of Green Beans, Carrots and a Red Wine & Onion Sauce)

accompanied by

Les Nuages Pinot Noir 2006/7
(Light, fresh with plenty of strawberry and cherry tones)

TO FINISH

Creme Renversee Opera Caramel
(decorated with Chantilly Cream, crushed Meringue & Strawberries in Kirsch)

accompanied by

Dessert Wine: Els Pyreneus Muscat de Rivesaltes 2007
(Intense, fresh nose with exotic fruit, peach, rose and floral notes)

Fresh Coffee, Teas, Biscotti & Belgian Truffles
(Lavazza crema e aroma. The King of Coffees. A Premium Blend of the best Arabica Beans. Earl Grey, Assam, Darjeeling, Ceylon and various Fruit Teas available on request)

GOURMET MENU WITH FINE WINES 2 £78.00

ON RECEPTION

Laurent Perrier Champagne
(Good balance, generous fruit, minerality and freshness)

FIRST COURSE

Smoked Duck Breast topped with Roast Foie Gras
(Crisp Potato Ribbons & Black Truffle Shavings)

accompanied by

Pouilly Fuisse – Louis Latour 2008
(Aromas of ripe fruits, peach, apricot and grapes. Subtle, refined, great length)

SECOND COURSE

Half a Grilled Lobster Thermidor
(with a Fish Veloute and a gratin of 2yr old Mature English Cheddar)

accompanied by

Macon Lugny Les Genievres 2008
(a light, golden pale rose, greenish highlights, Muscadet-like aromas, notes of licorice)

MAIN COURSE

Duo of Fillet of Beef & Veal Mignon
(served with Juniper Berry & Thyme Juices, Herb Roasted New Potatoes with Garlic, Oregano & Sun-dried Tomato)

accompanied by

Ch. Cruzeau AC St Emilion Grand Cru 2004
(the predominance of the merlot grape results in a soft and velvety wine with gentle tannins and a great finesse)

TO FINISH

Passion Fruit & White Chocolate Delice
(served with a fresh Berry Compote and a Dark Chocolate Cappuccino)

accompanied by

Dessert Wine: Els Pyreneus Muscat de Rivesaltes 2007
(Intense, fresh nose with exotic fruit, peach, rose and floral notes)

Fresh Coffee, Teas and Petit Fours
(Lavazza crema e aroma. The King of Coffees. A Premium Blend of the best Arabica Beans. Earl Grey, Assam, Darjeeling, Ceylon and various Fruit Teas available on request)

These menus are the special creation of our Executive Chef, Andrew Stones.

This menu will be served on stylish Damask cloths, accompanied by silver-plated cutlery, fine china, floral decorations and enhanced quality glassware.

A FESTIVE SELECTION
TABLE D'HÔTE BUFFET £22.50

MAIN COURSE

Roast Norfolk Turkey
(accompanied with fresh Stuffing and Bacon wrapped Chipolatas)

Roast Leg of Gammon
*(served with a White Onion & Pancetta Sauce
and a Sage & Apricot Stuffing)*

Grilled Salmon Fillets
(served with a rich Tomato and Vermouth Hollandaise)

Redcurrant Glazed Lamb Brochettes
(served with Caramelised Chestnuts & Parsnip)

Beef Bourginon
(with Red Wine, Bacon, Onion & Thyme)

Braised Turkey Blanquette
*(Strips of Turkey in a White Wine Sauce
with Glazed Baby Onions & Mushrooms)*

* * *

Herb Roasted Potatoes
Buttered Minted New Potatoes
Pommes Dauphinoise
(sliced, baked with Onions, Cream and Gruyère Cheese)
Panache of Seasonal Vegetables
Vichy Carrots, Brussel Sprouts & Roast Chestnuts
Honey Roasted Parsnips

* * *

Christmas Pudding with Brandy Sauce

Chocolate Sachertorte

Tarte Aux Fruits
*(fresh Fruit Tart set on a Patisserie Cream
with a Champagne Glaze and a Passion Fruit Cream)*

Bitter Chocolate Dusted Chocolate Log
Light Vanilla Cheesecake with Caramelised Banana
Sharp Lemon Tart with Sweet Raspberry Coulis
Spiced Apple Strudel
(all served with pouring cream)

* * *

Coffee & Mince Pies

**N.B. A choice may be made of any THREE
from the Main Course,
any THREE from the Vegetable selection
and any TWO from the Dessert list.**

TABLE D'HÔTE SILVER SERVICE £28.50
(Same Dish per Course must be served to everyone in the party)

Velonte of Wild Mushroom & Roasted Chestnut
(with Sage Beignets)

Pressed Terrine of Fresh Salmon, Baby Leek & Sweet Roast Vegetables

Tian of Freshwater Shrimp
& Caramelised Tiger Prawns & Avocado
(with an Orange & Ginger Dressing)

Sweet Cantaloupe Melon
(with Fresh Strawberries & Water Melon fortified with Tequila)

Warm Salad of Smoked Chicken, Julienne of Ham & Chorizo
(with Yellow Pepper & Curly Endive)

Italian Salad
(Parma Ham, Mozzarella, Vine Tomatoes and Fried Basil Leaf)

* * * *

Optional Additional Course (£3.50 supplement)

Pavé of Salmon and Lemon Sole, Lemon & Caper Caponata
Prawn Ravioli
(with Buttered Leeks and a Chive Aioli)

Smoked Chicken with Mushroom & Dried Cranberry Tartlet
(with a Leaf Salad & Light Creamed Walnut Dressing)

Chicken, Leek & Asparagus Boudin
(served with a Rocket Salad and a Chive Aioli)

* * * *

Traditional Roast Norfolk Turkey
*(served with home-made Apricot stuffing, Bacon wrapped
Chipolatas, Roast Potatoes, Carrots and Brussel Sprouts)*

Escallop of Turkey
*(grilled in Sage Butter, Roast Chestnuts & Brussel Sprouts,
Panache of Vegetables & Garlic Roast New Potatoes)*

Supreme of Free-range Corn-fed Chicken
*(wrapped & baked with Tarragon & Streaky Bacon
served with a saute of Wild Mushrooms & Sweet Shallots)*

Lamb Wellington
*(encased in Mushroom and wrapped
with a Herb Pancake and Puff Pastry)*

Pan Fried Fillet of Salmon
*(served with Sautéed Baby Onions, Asparagus
and a Light Chablis Keta Caviar Cream Sauce)*

Medallions of Beef Stroganoff
(with Button Onions, flavoured with Armagnac)

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Pudding 'Diplomat Cabinet'
*(Rum fortified Fruits baked with a Finger Sponge
and Vanilla Custard)*

Mazarin aux Noix
*(layers of Chocolate Sponge with Walnut Cream
and finished with a Ganache)*

Traditional Christmas Pudding and Brandy Sauce
Caramelised Orange and Mint Crêpes
(with a rich Chocolate and Praline Sauce)

Pear & Mulled Wine Tart
Bitter Chocolate Dusted Orange & Chocolate Log

* * *

Coffee, Mince Pies & Mints

ADDITIONAL IDEAS TO ENHANCE ANY MENU OR EVENT

<p>DOGGETTS MEN <i>Winner of the traditional Thames single scull race dating from the 16th century resplendent in bright red uniform with silver badge. Excellent greeters.</i></p>	£120.00
<p>DRESSED BAR <i>Bowls of Nuts, Olives, Crisps & Gherkins on Bar and Tables.</i></p>	£1.50
<p>BACON ROLLS <i>- Best on the Thames !</i></p>	£2.95
<p>ENGLISH BREAKFAST (BUFFET SERVED) <i>Scrambled Eggs with Smoked Salmon, Bacon, Sausage, Mushrooms, Tomato, Roll & Butter; Assorted Jams & Marmalades, Tea or Coffee.</i></p>	£12.95
<p>ENGLISH BRUNCH (BUFFET SERVED) <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></p>	£15.50
<p>CONTINENTAL BREAKFAST <i>Hot Croissants, Butter, Assorted Preserves & Marmalades, Coffee or Tea.</i></p>	£7.50
<p>TRADITIONAL TEA <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></p>	£8.50
<p>COUNTRY TEA <i>Two Home-made Scones, Preserves & Cream, Selection of Gateaux, Tea or Coffee with Biscuits.</i></p>	£5.95
<p>FRUIT BASKETS <i>A selection of fresh Fruit in season (each basket sufficient for 10 guests).</i></p>	£15.00
<p>TEA, COFFEE & BISCUITS – MORNING or AFTERNOON</p>	£2.95
<p>COFFEE & DANISH</p>	£4.50
<p>FLORAL DECORATIONS – COLOURS OF YOUR CHOICE</p>	
<p>– Posies</p>	from £25.00
<p>– Pedestals</p>	from £65.00
<p>– Centrepieces</p>	from £75.00
<p>A HALF CHEESEBOARD</p>	£3.95
<p>PETIT FOURS <i>A selection of glazed Fruits, Truffles, etc. The perfect complement at Coffee time.</i></p>	£2.95
<p>STRAWBERRIES & CLOTTED CREAM <i>(when in season)</i></p>	£3.95
<p>ROUND OF ASSORTED SANDWICHES</p>	£3.50
<p>ICE SCULPTURES</p>	from £250.00

*'The organisation of the boat party was a huge success and even better than last year!
Robert Bowan was the perfect Function Manager, very helpful and truly is an asset to your team.'*
- Lesley Hancock, Capita Symonds.

'I was so impressed with the organisation and the service. The boat was fantastic and everyone who attended has commented on what a great night we had.'
- Gemma Nichols, CompuCredit UK.

*'We had a brilliant event.
Our customers enjoyed the day very much, we had nothing but praise from them for such an enjoyable, well organised afternoon out.
Everybody enjoyed the good food and drink very much, the service was attentive
and from my point of view it was a joy...'*
- Claudia Hunt, Arkady Feed (UK)

2010 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> | £25.00 |
| 2. Champagne – Canard-Duchene Rose N.V. | <i>Intense cherry fruit aromas, powerful yet smooth, full bodied on the palate.</i> | £29.50 |
| 3. Sparkling Wine – Veuve Chappelle Brut | <i>Clean, refreshing, great value for money for any occasion.</i> | £13.50 |
| 4. White – Moreau Blanc | <i>Medium to dry taste, highly quaffable.</i> | £12.95 |
| 5. Red – Moreau Rouge | <i>Well rounded, very drinkable French red.</i> | £12.95 |

WHITES

FRENCH

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| 6. Tourangelle, Touraine Sauvignon 2008/9 | <i>Aromatic nose with a hint of gooseberry fruit.</i> | £13.95 |
| 7. Chardonnay Embleme d'Argent Vin d'Pays 2008 | <i>Elegant, well-balanced, creamy texture – notes of citrus, honey & peach.</i> | £14.85 |
| 8. Le Beau Chene Viognier VDP D'Oc 2008/9 | <i>Clean, crisp with a hint of peachiness and apricot.</i> | £15.50 |
| 9. Macon Lugny Les Genievres 2008 | <i>A light golden pale robe, greenish highlights, Muscat-like aromas, licorice notes.</i> | £17.95 |
| 10. Chablis – Simmonet Febvre 2007/8 | <i>Beautiful golden robe, lively wine with fresh citric aromas, especially lemon.</i> | £19.85 |
| 11. Pouilly Fuisse – Louis Latour 2008* | <i>Aromas of ripe fruits, peach, apricot and grapes. Subtle, refined, great length.</i> | £23.50 |

MEDITERRANEAN

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| 12. Torres – Vina Sol DO Catalunya (Spain) | <i>Elegant, fresh fruity aromas with fine spicy hints. Smooth, rich and crisp.</i> | £12.95 |
| 13. Botter Pinot Grigio delle Venezie 2007/8 (Italy) | <i>Crisp finish. Perfect with shellfish or fish. Versatile.</i> | £13.50 |
| 14. Gavi del Comune di Gavi 2008 (Italy) | <i>Ripe and fresh, hint of almonds, clean finish from the Cortese grape.</i> | £17.85 |

SOUTHERN HEMISPHERE

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| 15. Casa de Piedra Chardonnay, Valle Centrale 2008/9 (Chile) | <i>Smooth, soft, light, balanced with juicy citrus fruit and a creamy body.</i> | £13.50 |
| 16. San Rafael Sauvignon Blanc, Lontue 2008/9 (Chile) | <i>A bright, zesty sauvignon, refreshing and smooth with bright acidity.</i> | £13.85 |
| 17. Dry River Chardonnay 2009 (Australia) | <i>Rounded, fruit driven with hints of honey and vanilla, unoaked.</i> | £14.00 |
| 18. Chenin Blanc – Paarl Heights 2007/8 (South Africa) | <i>Dry, with a floral nose and citrus, tropical flavours.</i> | £14.65 |
| 19. Bishop's Leap Sauvignon Blanc 2009/10 (New Zealand) | <i>Classic aromatic, dry Marlborough with crisp acidity and good length.</i> | £17.85 |

ROSE

- | | | |
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| 20. Botter Pinot Grigio Rosato 2008/9 (Italy) | <i>Light rose colour, crisp elegant bouquet, intense notes of fruit.</i> | £15.50 |
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REDS

FRENCH

- | | | |
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| 21. Cotes du Rhone – Les Vignes du Prince 2008/9 | <i>Warm, slightly spicy on the palate, hints of pepper, smooth finish.</i> | £12.95 |
| 22. Ackerman Merlot Carignan Vin de Pays | <i>Soft, easy drinking juicy Red from the South of France.</i> | £13.50 |
| 23. Les Nuages Pinot Noir 2006/7 | <i>Light, fresh with plenty of strawberry and cherry tones.</i> | £16.85 |
| 24. St. Emilion Grand Cru – Ch. Cruzeau 2004* | <i>Soft and mellow, with ripe plum fruit. Gentle tannins and an elegant finish.</i> | £24.50 |

MEDITERRANEAN

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| 25. Chianti Borgo Antico 2007/8 (Italy) | <i>Ripe, cherry fruits, medium bodied palate, soft tannins, quite complex.</i> | £14.50 |
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SOUTHERN HEMISPHERE

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| 26. Casa de Piedra Cabernet Sauvignon, Valle Centrale 2008/9 (Chile) | <i>Smooth, medium bodied, ripe fruits and strawberry with mocha flavours.</i> | £13.50 |
| 27. San Rafael Merlot, Lontue 2008/9 (Chile) | <i>Warm winter berries with a hint of spice, enticing and rewarding.</i> | £13.85 |

SPARKLING & CHAMPAGNES

- | | | |
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| 28. Montana Lindauer Brut or Rose N.V. (New Zealand) | <i>Rich medley of citrus fruits and toasty yeast characters. Fresh and zingy.</i> | £16.95 |
| 29. Prosecco Verduzo NV (Italy) | <i>Wildflowers and almonds, balanced by notes of pear and a crisp acidity.</i> | £17.50 |
| 30. Mumm | <i>Dry, crisp with green apples, citrus fruit and delicate yeasty aromas.</i> | £32.00 |
| 31. Laurent Perrier* | <i>Good balance, generous fruit, minerality and freshness.</i> | £34.00 |
| 32. Veuve Cliquot Yellow Label N.V. Brut* | <i>Restrained delicate nose with a good intensity of fruit with notes.</i> | £36.00 |
| 33. Bollinger N.V. Brut* | <i>Full bodied champagne with high proportions of pinot noir giving depth.</i> | £40.00 |

* Orders need to be in exact quantities.

Most champagnes are available in Magnums. Vintages above may vary. If a particular wine/champagne is not shown please tell us and we will be pleased to quote.

N.B. While every effort will be made to maintain the prices above please consult our website www.thamesluxurycharters.co.uk for the prices that will prevail on the date of your event. Due to budget duties/currency fluctuations we may need to accommodate any increase in wholesale prices.

Valid from 1st March 2010

2010 BIN ENDS

At the end of each season we take stock and frequently have small parcels of good wines that we need to clear to make way for new vintages.
For as long as they last we are offering these to you at discounted prices. They provide outstanding value for the smaller event.
The figures in brackets represent the number of bottles that are in stock.

WHITES

Les Nuages Sauvignon Blanc 2008 (France) <i>Crisp, refreshing, classic mineral lemon and lime fruit, perfect thirst quenching acidity.</i>	£16.50	£14.50 (14)
Pouilly Fume – Les Cascadelles 2007 (France) <i>Classic sauvignon flavours of gooseberry, orange blossom & citrus fruit.</i>	£21.25	£18.50 (8)
Chablis Premier Cru – Louis Latour 2007/8 (France) <i>Lean, racy character, distinct taste of ginger and pan-fried chestnuts & cinnamon.</i>	£26.50	£22.50 (16)

REDS

Echo Point Shiraz 2005/6 (Australia) <i>Brick red with hints of purple, intense pepper and spice with hints of chocolate.</i>	£14.65	£12.95 (26)
Grant Burge Cabinet-Shiraz GB51 2006 (Australia) <i>Soft, uncomplicated, ripe berry fruit, violet and delicate spicy notes.</i>	£15.00	£13.00 (20)
Benchmark Grand Bourget Shiraz 2008 (Australia) <i>Full bodied, vibrant purple with aromas of black pepper & spice, hints of raspberry.</i>	£15.25	£13.50 (7)
Gavi – La Battistima 2007 (Italy) <i>Sophisticated, similar to an Italian Chablis, crisp & dry.</i>	£15.25	£13.50 (15)
Castillo di Clavijo Rioja Crianza 2004/5 (Spain) <i>Deep, mulberry, traces of cinnamon and plum fruit.</i>	£15.95	£13.95 (30)
Lussac St Emilion – Ch Petit Bois 2007 (France) <i>Spicy, complex nose with raspberry and cinnamon aromas.</i>	£18.00	£16.00 (25)
Crozes Hermitage Cave de Tain 2006/7 (France) <i>Medium bodied, red fruits with spicy pepper notes and soft tannins.</i>	£18.50	£16.50 (9)
Fleurie – Millesime Cave de Fleurie 2006/7 (France) <i>Striking, vivid red colour with red berry fruit on the nose and palate.</i>	£19.10	£17.25 (8)
St. Emilion – Ch. Le Grand Clotte 2002 (France) <i>Ripe plum and cassis flavours with great elegance and mellow tannins.</i>	£19.25	£17.50 (36)
Brouilly Domaine de Fort Michon 2007/8 (France) <i>Aromas of fresh red berries with a juicy palate, great elegance, silky finish.</i>	£20.00	£18.00 (9)
Santenay La Comme 1er Cru 2005 (France) <i>Concentrated nose of ripe strawberries and cherries, well balanced, structured to age.</i>	£21.50	£18.50 (19)

CHAMPAGNE

Pol Roger Brut N.V.	£29.50	£25.00 (4)
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2010 BAR TARIFF

BEERS & LAGERS

Worthingtons (pint)		£3.50
Carling Black Label (pint)		£3.50
Grolsch (pint)		£4.00
Premium Lager (bottle)	from	£3.40
Low Alcohol Lager		£3.00

SPIRITS

Whisky, Gin, Vodka, Campari		£3.00
Malibu, Pernod, Rum, Southern Comfort		£3.00
Port, Sherry, Vermouth		£3.00
Late Bottled Vintage Port		£3.80
Liqueurs/Brandy	from	£3.50
Remy Martin/V.S.O.P./Single Malts	from	£3.50

SOFT DRINKS

Single Drink	from	£1.50
Mixer		£1.00
Minerals – litre		£3.30
Fruit Juice – litre	from	£3.80

HOUSE WINES

Spritzer - 10oz		£4.00
Wine by the glass		£3.50

BY THE BOTTLE

Vodka, Gin, Whisky – Premium Brands		£65.00
Port		£40.00
Brandy		£75.00

ALL PRICES ABOVE INCLUSIVE OF VAT

RECEPTION DRINK SUGGESTIONS

- Rum Punch @ £4.25 per glass
(White Rum, Gin, Grenadine, Orange Juice)
- House Champagne @ £4.75 per glass
- Bucks Fizz @ £3.00 per glass
(House Sparkling Wine & Orange Juice)
- Bucks Fizz @ £4.50 per glass
(House Champagne & Orange Juice)
- Kir Royale @ £3.50 per glass
(Kir & Sparkling Wine)
- Kir Imperial @ £5.00 per glass
(House Champagne & Cassis)
- Pimms @ £3.40 per glass
- Mint Julep @ £3.60 per glass
(Bourbon, Crushed Ice & Crushed Mint Leaves)
- Mississippi Glory @ £4.00 per glass
(Southern Comfort, White Wine, Orange Juice & Crushed Ice)
- Bellini @ £4.00 per glass
(Prosecco, White Peach Juice)
- Non-alcoholic Fruit Punch @ £2.80 per glass
- Mulled Wine (max 100 guests) @ £3.25 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 (Dixie Queen / Elizabethan) and 40 guests (Edwardian).

DRINKS VOUCHERS MAY BE PURCHASED IN £2 OR £4 UNITS

INCLUSIVE DRINKS PACKAGES – CHOOSE FOR ANY EVENT

(1) 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

£15.50 inc.VAT

(2) 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

£22.00 inc.VAT

(3) For any Monday - Thursday Charter:

All house wines by the glass, beers, lagers

and soft drinks

£20.00 inc.VAT

*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

All our boats are a popular choice for meetings and conferences. In particular, the 'Dixie Queen' can accommodate up to 300 on her top deck with full a/v facilities and staging. While the 'DQ' normally picks up from Tower Pier or eastwards, the 'Elizabethan' has the flexibility of embarking guests from any point from Putney Pier throughout central London, tide permitting. The 'Edwardian' with her lower profile can embark guests anywhere. All boats have full black-out areas, total privacy and security. Quality catering in a unique environment. For 2009 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

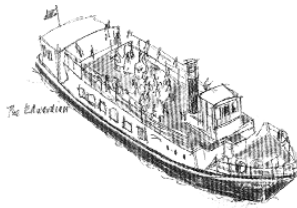
Elizabethan (min. 50 delegates) £45
Dixie Queen (min. 150 delegates) £42
Edwardian (min. 40 delegates) £40
 Based on a 9 a.m. - 1 p.m. cruise

We include:

- Two hours set up time at Butlers Wharf 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.

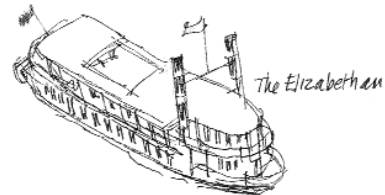
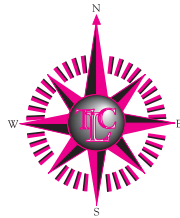
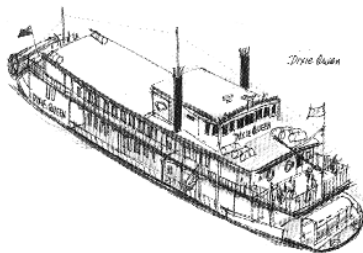


FULL DAY DELEGATE RATE

Elizabethan (min. 50 delegates) £75
Dixie Queen (min. 150 delegates) £66
Edwardian (min. 40 delegates) £70
 Based on a 9 a.m. - 5 p.m. cruise

We include:

- Two hours set up time at Butlers Wharf 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:

The Thames Luxury Charters Group
 5 The Mews, 6 Putney Common
 Putney SW15 1HL

Telephone: 020 8780 1562 Facsimile: 020 8788 0072

Email: sales@thamesluxurycharters.co.uk

Website: www.thamesluxurycharters.co.uk