

WELCOME TO THE 2011 SEASON AT MAIDENHEAD, MARLOW & WINDSOR

Hospitality Package

Our fleet will suit every occasion making your event a day to remember. Our team are passionate about providing your guests with a professional service to ensure a truly memorable time whilst enjoying the on board facilities and ever changing Thames Scenery.

The following menu selections have been designed by our resident chefs to tempt and tease the taste buds. We have incorporated European ideas, alongside traditional British favourites. All are prepared in our own kitchens using local produce, with something for everyone even if it is only afternoon tea or a top deck lamb roast. We are happy to involve your own ideas and we have created some good vegetarian dishes for substitution, all of which can be accompanied by our wine list and bespoke drinks packages, so relax and enjoy the occasion.

To ensure your day has a touch of class our boats are all stocked with high quality china, cutlery and glassware complimented by crisp white linen tablecloths and linen serviettes. There is no service charge, as we feel that this should be at the customer's discretion, as our prices include a quality offering by a dedicated uniformed team who will ensure your event is a success.

All our menus have been created around a minimum number of covers per boat. These are for The Georgian (60) The Southern Comfort (50) and The Pink Champagne (30). If your function has less than the minimum numbers we are happy to provide the same high standard but a £60 staff surcharge will apply.

Whilst our fleet will provide a traditional/unique day on the Thames we realise that cash is not always carried so all our boats have debit/credit card facilities, which means that a surprise bottle of champagne is never a problem. However a 3% surcharge is applied per transaction for credit cards only.

We are happy to run our bars for full account, part account or cash, any combination is fine. Please discuss in advance with the office as any account element may be paid by card at the end of the evening. If a balance has to be invoiced after the event then a 10% surcharge will apply for the convenience.

Own catering can be arranged but we do have to charge a surcharge of £2.50 + VAT per cover for cold food and £5.00 + VAT per cover if you wish to use our galley facilities. Our catering team is used to working within any vessel limitations and our menu range has been compiled accordingly though we are happy to advise the best way forward for your event.

We hope you enjoy your cruise on the Thames and that it is one that you will want to repeat and recommend to your friends, family and work colleagues.

CONTENTS

Self Select Buffets	Page 3
Cold Buffets	Pages 4&5
Canapé Collection	Page 6
Hot and Cold Buffets	Page 7 & 8
Silver Service Table d'hôte	Page 9 & 10
Fine Dining	Page 11
Breakfast & Tea Menus	Page 12
Vegetarian/Vegan	Page 13
Barbecue Menus	Page 14 & 15
Hog Roast	Page 16
Bowl Food	Page 17
Conference Packages	Page 18
Henley Royal Regatta	Page 19
Bar Tariff	Page 20
Wine List	Page 21
Drinks Packages	Page 22

Self Select Buffets

These are our Self Select buffet menus. The dishes are delivered to the boat, laid out on a clothed area on platters and the actual dispensation is up to you! We provide 1 'clean up' member of staff per event. By cutting back on waiting staff more value is allowed to go into the quality and volume of the food. For informal gatherings where mingling and a light meal is preferable the Self Select is a good choice. For low numbers, normal surcharges apply - see 'Notes'.

Create your own Finger Buffet

Selection of Cocktail Sandwiches and Rolls
*(Cheese, Onion and Tomato, Honey Roast Gammon,
Tuna and Pepper Mayonnaise, Roast Beef and Horseradish,
Smoked Salmon and Cucumber, Egg and Chive)*

Breaded Chicken Goujons & Salsa Dip

Medley of Seafood Goujons
(Cod, Salmon and Plaice)

Baby Bell Peppers
(Stuffed with Cream Cheese)

Chicken and Chorizo Skewers

Cheese Straws

Sweet Potato Curry bites

Assorted Seasoned Chicken Sate Sticks

Tempura Prawns and Chilli Sauce

Sun-blushed Tomato Tartlets

Vegetable Samosas

Mini Pork Pies

Scotch Eggs

Vegetable Spring Rolls

Traditional Pork Sausage Rolls

Deep Fried Potato Skins with Sour Cream Dip

Mini Quiche Selection

Onion Bhaji

Select Six: £10.50

Select Eight: £13.00

Select Ten: £16.25

COLD BUFFET

CB 1 £18.50

Coronation chicken

(Chicken pieces blended with a light curried mayonnaise and sultanas)

Three Cheese and Onion Tart

Poached Fillets of Fresh Scottish Salmon

(Served with a Fresh Dill and Lemon Soured Cream)

Baby New Potato Salad

(With Spring Onions and Chives)

Beefsteak Tomato, Basil and Olive Salad

Selection of Mixed Continental Leaves

(Served with a Red Wine Vinaigrette)

Strawberry and Champagne roulade

Tarte au Citron

(Both served with Pouring Cream)

Selection of Cottage Rolls & Butter

Coffee & Mints

CB 2 £19.50

Honey Baked Ham

(Served with a Creamy Mustard Mayonnaise)

Roast Oxfordshire Turkey

(With Cranberry and Vodka Jelly)

Red Onion Tart

(Topped with Goats Cheese and Basil)

Roasted Vegetable Couscous Salad

Potato and Red Onion Salad

Mixed Berry Cheesecake

With Raspberry Coulis

or

Pear and Almond Tart

Selection of Continental Rolls & Butter

Coffee & Chocolate Truffles

CB 3 £20.75

Cold Rare Roast Sirloin of Beef

(Served with a fresh Creamed Horseradish Sauce)

Chicken Breast Roulade

(With lemon and Thyme dressing)

Mediterranean Tartlet with

Sun Blushed Tomatoes

Sweetcorn, Mixed Pepper &

Mange Tout Salad

Summer Leaf Salad

(With Fennel, Cucumber and Mange Tout)

New Potato Salad

(Tossed with Spring Onions, Chives and a Dijon Mustard Dressing)

Lemon Cheese Cake

Choccaberry Pie

Chocolate pastry case layered with chocolate filling and Chocolate flavored mousse, finished with dairy cream and Red berries.

Selection of Continental Rolls & Butter

Coffee & Mints

ALL MENU PRICES ARE EXCLUSIVE OF V.A.T.

COLD BUFFET

CB 4 £22.50

A Selection of Three Canapés
(Smoked Salmon Blini with Sour Cream, Mini Toad in the Hole, mini Sweet & sour Chicken rolls)

Fillet of Salmon wrapped in Parma Ham
(With a Lemon and Caper dressing)

Rare Sirloin of Beef
with a Mixed Peppercorn Crust
(Served with Mild Horseradish Sauce)

Rocket, Watercress and Mizuna Salad

Diced Tomato, Spring Onion and Coriander Salad

Spicy Rice Salad

Potato & Celery Salad
(Dressed with a Shallot Mayonnaise)

Strawberries topped with Red Berry
Compote and Double Cream
(When in Season)

Irish Cream Chocolate Truffle Torte

Italian Ciabatta and Butter

Coffee & Mini Éclairs

CB 5 £26.25

Seared Rare Fillet of Beef
*(Served with a Watercress
& Horseradish Sauce)*

Whole Poached Scottish Salmon
*(Served with Tiger Prawns and
a Lemon Crème Fraiche)*

Stuffed chicken Breasts with Spinach & Ricotta

Mature Cheddar Cheese & Tomato Savoury
Tartlet

French Leaf Salad
(With Garlic Croutons and Smoked Bacon)

Roast Vegetable Salad
(With Penne Pasta)

Baby Potatoes with Fresh Mint and chives

Peach Melba Torte
(Served with Pouring Cream)

Italian Focaccia and Butter

Coffee & Florentines

CB 6 £35.00

Canapés:

Smoked Salmon Blini with Soured Cream
Hot Chicken Sate Skewers
Steak, Stilton and Roasted Rosti
Vegetable Spring Rolls with a Sweet Chilli dipping sauce

Roast Fillet of Beef Wellington (Rare)
(With a Creamed Horseradish)

Fish Platter
*(Smoked Halibut, Mussels, Smoked Scotch Salmon, Whole
Tiger Prawns & Mackerel)*

Roasted Duck
(Roasted duck breast served with a Red Currant Jus)

Woodland Mushroom, Stilton & Chive Tart
Greek Salad
Celery, Red Onion, Carrot & White Cabbage
(in a Parsley Vinaigrette)

Baby Gem Lettuce Salad with Smoked Tomatoes
And Buttermilk Dressing

New Potato Salad with Blue Cheese Dressing

White Chocolate Cheesecake

Eton Mess
Crushed Meringue, Strawberries, Whipped Double Cream and
strawberry Coulis

Mini Italian Selection of Rolls and Butter

Coffee with Chocolate Truffles

ALL MENU PRICES ARE EXCLUSIVE OF V.A.T.

CANAPES

COLD		HOT	
Boursin & Grape Tartlets on Crustini	£1.60	Thai Chicken Skewers	£1.65
Quails Eggs & Cherry Tomato Tartlets	£1.60	Mini Fish and Mushy Pea Rosti	£1.75
Caramelised Leek and Whole Grain Mustard Tartlets	£1.50	Smoked Salmon Tartare with Sesame Seeds	£2.10
Oak Smoked Salmon on Triangles of thinly sliced		Aubergine & Mozzarella Wraps	£1.50
Brown Bread with Fresh Dill & Cracked Black Pepper	£1.95	Breaded Japanese Prawns	£1.65
Feta & Olive Bruschetta	£1.50	Chicken & Chorizo Skewers with Alioli dip	£1.95
Fresh Water Prawns with Smoked Paprika	£1.90	Oriental Chicken with a Lime and Coriander Dip	£1.85
Asparagus Tips wrapped in Parma Ham	£1.90	Chicken Tikka Split Sticks	£1.65
Smoked Salmon Parcels	£1.10	Little Lamb, Rosemary and Thyme Patties with a Mint and Yoghurt Dip	£1.90
Crostini topped with Tapenade & Anchovies	£1.80	Honey Roast Sausages with a Honey & Rosemary Glaze	£1.40
Mini Cheese Straws	£1.60	Mini Steak, Stilton and Whiskey Rosti	£1.95
		Mini Cheeseburger Crostinis	£1.85

PREMIUM CANAPES

COLD		HOT	
Caramelised Pear Tartlets with Smoked Duck & Shallot Confit	£2.10	Soy and Ginger Battered chicken Strips	£2.00
Smoked Salmon Croustades (<i>Topped with Fresh Dill & Cracked Black Pepper</i>)	£2.10	Chopped Duck with Hoisin Sauce Parcels	£2.25
Smoked Scotch Salmon Blini with a Chive Sour Cream	£2.10	<i>(In Filo Money Bags with Spring onion)</i>	
Strawberries dipped in Dark & White Chocolate	£1.40	Beef Croutes	£2.80
Mini Chocolate Brownie Squares	£1.60	<i>(Slices of Beef Fillet, cooked Medium, served on a toasted</i>	
Miniature Fruit Tartlets	£1.45	<i>Wholemeal Croute with a hint of Mustard de Meaux - served Warm)</i>	
Coffee and Chocolate Choux Buns	£1.45	Crispy Prawn Purse	£2.35
Assorted Petit Fours	£1.90	Thai Fish Cakes with Japanese Dipping Sauce	£2.25
Little Chocolate Florentines	£1.60	Calamari Rings with Lemon and Lime Mayonnaise	£2.35
		Platter of Crudités with Assorted Homemade Dips (<i>Per 25 guests</i>)	£29.75
		Mini Yorkshire Puddings with Rare Roast Beef and Horseradish Sauce	£2.00

Minimum Spend £7.50 Pre-dinner or £14.75 when only Menu Served. Above costs are for each canapé.

HOT & COLD BUFFETS

HCB2 £19.75

Beef Bourguignon (Hot)

(Tender pieces of Beef in a Rich Red Wine Sauce with Button Mushrooms and Onions)

Chicken Cacciatore (Hot)

(Chicken and Chorizo in a Spicy Tomato Sauce)

Vegetable Terrine

(Three layers of Carrot, Parsnip and Spinach)

Provençal Ratatouille (Hot)

Braised Herb Rice (Hot)

Halved Baked Jacket Potatoes

Tomato, Mozzarella & Olive Oil

Baby Gem Lettuce Salad

(With Smoked Tomatoes and Mustard and Honey Dressing)

Banoffee Pie

(Served with Pouring Cream)

French Bread & Butter

Coffee & Chocolate Mints

HCB3 £21.00

Grilled Pork Medallions (Hot)

(With Apple, Apricots and Cider Sauce)

Baked Salmon En Croute (Hot)

(With Lemon and Thyme Buttered Sauce)

Vegetable Terrine

(Three layers of Carrot, Parsnip and Spinach)

Herb Roasted New Potatoes (Hot)

Hot Panache of Seasoned Vegetables

Rocket, Watercress, Cherry Tomato

And Feta Cheese Salad

Chocolate Orange and Cointreau Truffle Torte

(Served with Pouring Cream)

French Apple Tart

(With Chantilly Cream)

Assorted Rolls & Butter

Coffee & Chocolate Mints

HCB1 £17.75

Sicilian Style Lasagna Au Gratin (Hot)

(Layers of Minced Beef, Pasta, Ricotta and Tomato Sauce with Mozzarella and Parmesan Cheese Topping)

Tray of baked Salmon on a bed of French Beans,
Cherry Tomatoes, Basil and Anchovies

Cheese, Tomato & Basil Quiche (Cold)

Moroccan Couscous Salad

Herbed Garlic Bread

Greek Salad

Tomato, Cucumber and Red Onion Salad

Mixed Berry Crumble

(With Crème Fraiche)

Coffee and Mints

ALL MENU PRICES ARE EXCLUSIVE OF V.A.T.

HOT & COLD BUFFETS

HCB4 £23.75

Beef Goulash

(With Onions and Mushrooms in a Tarragon Sauce)

Riverview Escallop of Chicken (Hot)

(With Stilton, White Wine and Capers)

Mediterranean Vegetable Lasagne (Hot)

(Topped with Gruyere Cheese)

Forestiere Potatoes (Hot)

(With Red Onions, Garlic and Mushrooms)

French Beans and Mange Tout (Hot)

Greek Salad

*(Crisp Leaf topped with diced Peppers,
Cucumber and Black Olives)*

Pesto Drizzled Tomato Salad

Luxury Chocolate Gateaux

(Served with Rum Cream)

Selection of Italian Breads & Butter

Coffee & Mints

HCB5 £28.75

Slow Roast Garlic and Rosemary

Studded Leg of Lamb (Hot)

(Served with a separate Mint Sauce)

Cornish Seafood Pie (Hot)

Caribbean Chicken

*(Tender chicken pieces with a touch of Mango, coconut
and a Hint of Spices)*

New Potatoes with Grain Mustard Vinaigrette

And Spring Onions (Hot)

Selection of Market Fresh Vegetables (Hot)

Classic Caesar Salad

Tracy's Chocolate Box Gateaux

Fresh Fruit Pavlova

Baskets of English & Continental

Breads & Butter

Coffee & Mints

HCB6 £37.25

Cold

Rolled Fillet of Beef

(Served with a Green Peppercorn Dressing)

Roasted duck with an Orange Glaze

Smoked Turkey Breast

(With Redcurrant and Apricot Chutney)

Duetti of Italian Salamis & Anitpasti

Hot

Supreme of Scottish Salmon

*(Garnished with Crayfish, Mussels and Prawns in a
Creamy White Wine sauce)*

Roasted New Potato with Fresh Parsley Butter

Steamed Rice with Mixed Herbs

Chef's Selection of Three Salads

Toffee and Apple Meringue roulade

(Served with Pouring Cream)

Crackling Fruit Pots

*(Break though the Caramel to reveal Fresh Fruits and
cream)*

Assorted Fresh Breads and Butter

Coffee and Chocolate Truffles

Traditional British £28.75

TABLE D'HOTE SILVER SERVICE MENU

A choice may be made of any one Starter, one Main Course and one Dessert.

To Commence

Traditional Prawn and Melon Cocktail

(Served in a Glass, layered with Iceberg Lettuce and a Cocktail Sauce)

Cajun Style Salmon

*(Salmon Baked with Cajun Blackened Spices,
served with Soft Salad Leaves and an Avocado Salsa)*

Coarse Country-Style Pate

(Served with Apple Chutney & Melba Toast)

Arbroath Smoky Fish Cake on Wilted Buttered Spinach

Homemade Vegetable Soup

Home Smoked Duck Breast

(With Beetroot Carpaccio & Red Onion Dressing)

Main Course

Rump of County Border Lamb with an Apricot & Almond Stuffing

(Served with a light Sauce of Plum Tomatoes, Shallots, Garlic and Fresh Basil)

Cote de Boeuf

(Forerib Steak Slow Roasted served with Forest Mushroom Sauce)

Breast of Chicken Stuffed with Chive Mousse

(Topped with a Mozzarella Glaze, finished with a White Wine Sauce)

Pan Fried Medallions of Pork

(Served on Potato Au Gratin with a Apple & Apricot Jus)

Steamed Salmon Fillet with Asparagus & Lemon Butter

Seasonal Vegetables and Potatoes

Dessert

Eton Mess

Double Chocolate Torte

Fresh Fruit Salad

Cheese and Biscuits

Apple & Raspberry Crumble Tart

(All Served with Pouring Cream)

Selection of Continental Breads & Butter

Coffee & Chocolate Truffles

Directors Gourmet

4 Course Menu £39.25

5 Course Menu £46.00

TABLE D'HOTE SILVER SERVICE MENU

A choice may be made from the first four courses, the fifth course would be Cheese.

First Course

Steamed Fresh Asparagus Served with Thyme, Lemon & Parmesan Butter (V)

Poached salmon and Monkfish Terrine

Thai Chicken with Coriander

(Sliced marinated Breast of Chicken finished with Coriander, Chilli, Lemongrass served with a Soba Noodles and Light Soy Dressing)

Pressed Terrine of Confit of Duck

(Served with a Chilli Chutney)

Mid Courses

Langoustines in their Pyjamas with a Mango Sauce

(Large Prawns wrapped in Filo Pastry)

Char Grilled Sea Bream

(With Asparagus and a Warm Tomato Herb Dressing)

Carrot and Coriander Soup

(Served with warm Olive bread)

Lemon Grass Marinated with Prawns

(With a Chive and Leek Butter Sauce)

Main Course

Baked Escallop of Sea Bass

(flavoured with Lime and Coriander in a Port Wine)

Medallion of Fillet of Beef

(With Cep Gratin)

Poached Chicken Breast Gremolata

(Served with Nicoise French Beans)

Roast Rump of Lamb

(Served with Aubergine, Onion and Rosemary Oil)

Tournedos of Pork with Smoked Bacon & Apple Stuffing

(Served with Caramelised Apple)

All served with Seasonal Vegetables and Potatoes

Desserts

Chocolate and Tiramisu Mousse Garnished with Almond Crisps

(Layered Chocolate and Tiramisu Mousse with Crushed Praline, served with Almond Crisps)

Strawberry Charlotte

(With Vanilla Bavarois Topped with diced Marinated Strawberries and Chopped Pistachio Nuts wrapped in a Raspberry Studded Case)

Warm Baked Seasonal Fruits in a Masala Wine with Pouring Cream

Cheese Course

Selection of English & Continental Cheese to include:

Apricot Stilton

Smoked Apple Wood

Cashel Blue

Mull of Kintyre Cheddar

Reverend French Brie

Served with Grapes, Celery and a Selection of Biscuits

Coffee & Chocolate Truffles

FINE DINING
Gourmet Silver Service Menu £78.50

Reception

Smoked Salmon and Dill Cream Mousse

Accompanied by

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

Pressed Confit of Duck & Foie Gras

(with Plum Chutney, Soft Herb Salad and Balsamic Syrup)

Accompanied by

Merlot 'Les Grand Arbres' VDP D'Oc. Organic 2007/8

(Soft, Plummy fruit flavours with gentle Tannins and a lingering finish)

Second Course

Marinated Red Mullet Fillet & Vegetable Tagliatelle

(with Basil and Pine Nut dressing finished with Parmesan Crisps)

Accompanied by

Macon Lugny Les Genievres 2008

(A light golden pale robe, greenish highlights, Muscat-like aromas, liquorice notes)

Third Course

Pan Seared Medallion of Beef

(Served with Braised Oxtail, Gratin Potato and Baby Vegetables)

Accompanied by

Brouilly Domaine de Fort Michon 2007/2008

(Aromas of fresh red berries with a juicy palate, great elegance, silky finish)

Fourth Course

White Chocolate box with Chocolate Mousse hand finished with white

Chocolate Coating and a fresh Raspberry

Els Pyreneus Muscat de Rivesaltes 2007

(Intense, fresh nose with exotic fruit, peach, rose and floral notes)

To Finish

Selection of English British Farmhouse Cheeses

(Smoked Apple Wood, Cashel Blue & Mull of Kintyre Cheddar)

Served with Grapes, Celery and a Selection of Biscuits

Coffee & Chocolate Truffles

ALL MENU PRICES ARE EXCLUSIVE OF V.A.T.

BREAKFAST AND TEA MENUS (all Buffet served)

Continental Breakfast £8.25

Fresh Orange Juice
Freshly Brewed Tea & Coffee
Croissant, Pain au Chocolat, Miniature Danish Pastries
Conserves & Butter
Basket of Fresh Fruit

Brunch £15.00

Fresh Orange Juice
Freshly Brewed Tea & Coffee

From the Buffet

Locally Cured Back Bacon
Grilled Cumberland Rings
Pan Fried Flat Mushrooms
Golden Brown Hash Browns
Fried or Scrambled Eggs
Compote of Tomato and Onions
Basket of Fresh Baked Bread and Butter

Afternoon Tea

£10.00

A Selection of Savoury Finger Sandwiches to include:
Smoked Salmon, Egg & Cress, Ham & Wholegrain Mustard and Cucumber

Citrus Shortbread
(Orange and Lemon infused biscuit)

Homemade Scones with Clotted Cream & Raspberry Conserve
Selection of homemade Cakes
Filtered Coffee & Indian & Earl Grey Tea
Served with Milk or Slices of Lemon

Vegetarian Options

Designed to be interchangeable with Silver Service or Buffet 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.

Starters

Sliced Beefsteak Tomato, Mozzarella & Avocado Salad
(With a light Pesto Dressing topped with Torn Basil Leaves)

Trio of Watermelon, Galia and Honeydew
(With Pink Grapefruit and Sauterne Syrup)

Mediterranean Stuffed Grilled Peppers, Tomatoes or Courgette
(With a Crumble Cheese Topping)

Mushroom, Blue Cheese and Spinach Pancake
(Served with Crème Fraiche)

Main Courses

Wild Mushroom Tagliatelle
(Served with Garlic Toasted Focaccia and Fresh Herbs)

Roasted Vegetable Lasagne
(Roasted Vegetables in a Tomato Sauce, layered with Spinach Pasta and Topped with Dolcelate Cream Sauce)

Mushroom Stroganoff
(Sautéed Mushrooms in a Rich Paprika and Cream Sauce)

Deep Filled Tomato, Goats Cheese and Basil Tart
*(Half Cherry Tomatoes, Mixed Pepper and Goats Cheese Cannelloni Verde
(Served with Nutmeg Spinach and a Light Stilton Sauce)*

BARBECUE MENUS

BM1 £14.75 (Min 60)

Traditional Lincolnshire Sausages
(Served with Fried Onions)

Cajun Spiced Chicken Breasts

Quarter Pound Beef Burger

Selection of Three Salads
from the Salad Bar

Minted New Potatoes

Assorted Relishes

Tarte au Citron
(Served with Pouring Cream)

French Bread & Butter

BM2 £16.75

Mustard & Marjoram Chicken Breast
With Lemon & Garlic

Chilli Glazed Prawn Skewers

Marinated Chinese Pork Steak

Selection of Four Salads
From the Salad Bar

Half Jacket Potato with Butter

Assorted Relishes

French Apple Flan with Chantilly Cream

French Bread & Butter

Coffee & Mints

BM3 £18.25

Marinated Chicken Kebabs

Cumberland Sausages
(With Fried Onions)

Minted Lamb Skewer

Barbequed Sweet corn with a Garlic Butter Glaze

Selection of Four Salads
from the Salad Bar

Half a Jacket Potato with Butter

Assorted Relishes

Chocolate & Cream Profiteroles

Summer Fruit Salad
(Both served with Pouring Cream)

French bread & Unsalted Butter

Coffee and Mints

ALL MENU PRICES ARE EXCLUSIVE OF V.A.T.

BARBECUE MENUS

BM4 £20.50

Riverview Specialty Sausage (Venison and Red Wine or Cracked Black Pepper) with Compote of Garlic and Sweet Peppers

Minted Lamb Burgers

Loin of Pork Steak

Prawn Skewers

Selection of Four Salads
from the Salad Bar

Oven Roasted New Potatoes with
Rosemary and Garlic

Assorted Relishes

Fresh Strawberry & Kiwi Salad

Belgian Lattice Apple Tart
(Both served with Pouring Cream)

Continental Breads and Butter

Coffee & Mints

BM5 £24.75

6oz Rib Eye Steak and Herb Butter

Lemon and Garlic Pork Tenderloin
Kebabs

Thai Chilli and Coriander Salmon Fillets

Lamb and Mint Burger with Papaya Salsa

Selection of Four Salads
from the Salad Bar

Roasted New Potatoes with Garlic and Parmesan

Assorted Relishes

Riverview Chocolate Box garnished with Fresh Summer
Berries

Lemon and Lime Cheesecake
(Both served with Pouring Cream)

Selection of Interesting Locally Baked
Breads with Butter

Coffee & Chocolate Truffles

Salad Bar Selection

Mixed Continental Leaf Salad

Red Apple & Celery Waldorf salad

Green Salad with Rocket, Watercress & Cucumber

Pitta Bread Salad

Robust and Chunky mix of Leaves, Cucumber, Tomatoes
and Peppers with Herbs and Lemon Dressing

Traditional Caesar Salad

Tomato, Mozzarella & Basil Salad

Crunchy Coleslaw

Middle Eastern Tabouleh

Roast Mediterranean Vegetable Salad

Penne Pasta with Mixed Peppers & Crème Fraiche

Thai Vegetable Salad with Ginger and Chilli

Greek Salad

Courgette, Garlic, Sesame Seed and Spring Onion

Broccoli, Red Pepper & Beansprout Salad
with Sesame Oil

Broad bean, Feta, Cucumber and Haricot Vert Salad with a
Tomato & Vinaigrette Dressing

HOG ROAST MENU

Whole Suckling Pig or Lamb slowly roasted on a Spit served warm from the top deck of the Georgian with Apple sauce, Roll and Butter. Lamb served with Mint sauce, Roll and Butter.

3 x Scrumptious salads of your choice at £5.50 per head (p13)

Half Jacket Potato with Butter

Add in a Dessert for £4.50 per person

Lemon and Lime Cheesecake

Rocky road Cheesecake

French Apple Flan with Chantilly Cream

Chocolate and Cream Profiterols

Summer salad of Seasonal Fruits & Berries

VEGETARIAN

Not all guests will enjoy eating meat from the Spit Roasts, here is a selection:

Stuffed Mushrooms with Grilled Peppers

Courgette Boats filled with Sun Blushed Tomatoes and Parmesan

Kebabs of Halloumi Cheese, Red Pepper, Mushroom and Red Onion Marinated in Fresh Herbs

£729.50 Pork for 100/110 covers

£555.50 Lamb for 45/50 covers

BOWL FOOD

£4.25 per Bowl Minimum 3 bowls,
Maximum 5 bowls.

Mini Meat Balls with a Spicy Tomato and Basil
sauce served on Parpadelle Pasta

Chicken Tikka Masala on Pilau Rice

Sausages, Red Onion and Dijon Mustard Mash

Warm Chicken Ceaser Salad with Parmesan
shaving and Classic dressings.

Mushroom Stroganoff - finished with white wine
and Cream, served on Steamed Rice

Paella - Chicken, Chorizo, Sweet Roast Pepper and
Paprika & Prawns. Our take on a traditionally
cooked dish

Macarroni Cheese with Cherry Tomatoes - A
Creamy white sauce with a hint of Mustard

Sweet and Sour Vegetables on Egg Fried Rice

Crab Fish Cakes on Soya Stir Fried Vegetables

Three Bean Chilli and Rice - Spiced Pulses with
Chilli and coriander sauce on steamed Rice

Beef Bourguignon with Red Cabbage and Garlic
Mash

Thai Green Curry - Chicken with Ginger and
coriander with fragrant rice.

Sweet Chilli Prawns on a bed of Noodles and Bean
Sprouts

DESSERTS

Fresh Fruit Salad with Mint

Profiteroles with chocolate Sauce

Eton Mess

Apple and Raspberry Crumble with Custard

ALL MENU PRICES ARE EXCLUSIVE OF V.A.T.

CONFERENCE PACKAGES

Both our larger boats are a popular choice for meetings and conferences. You have the flexibility of embarking delegates from a wide variety of points that include all the riverside Hotels, the Maidenhead Steps, Cookham, Marlow, Windsor, Hurley Lock, Henley or Runnymede. Total privacy and security. For 2011 we have prepared two special value-for-money packages designed to be competitive with ordinary land venues. The content is quite flexible. Give us your brief for the day and our experienced in-house conference co-ordinators will assist in planning the itinerary. You might wish to build in some diversionary entertainment or perhaps a stop along the route i.e. a stroll around Cliveden or a visit to Windsor & Eton.

If you can visualise the benefits of escaping from run-of-the-mill venues on land, we have the ideas!

HALF DAY DELEGATE RATE

Southern Comfort (min 30 delegates) - £42.00 per head
Georgian (min 40 delegates) - £36.75 per head
Based on a 9 a.m. - 1 p.m. cruise

We include:

- * One hour set up at our Boatyard
- * Registration Table
- * Reception Coffee/Tea and Biscuits
- * Theatre or Boardroom-Style Layout
- * Curtained room if required
- * Mid-morning Coffee/Tea and Biscuits
- * Uniformed Staff
- * Use of our 50" Plasma screen onboard the Georgian

OPTIONAL EXTRAS:

Preferential discounted local hotel rates.
Alcoholic refreshment. Entertainment.
Conference Equipment.
Menu upgrade.

FULL DAY DELEGATE RATE

Southern Comfort (min 30 delegates) - £78.50 per head
Georgian (min 40 delegates) - £72.50 per head
Based on a 9 a.m. - 5 p.m. cruise

We include:

- * One hour set up at our Boatyard
- * Registration Table
- * Reception Coffee/Tea and Biscuits
- * Flexible Room Layout
- * Curtained room if required
- * Mid-morning Coffee/Tea and Biscuits
- * Two-course Buffet Lunch
- * Afternoon Coffee/Tea and Biscuits
- * Uniformed Staff
- * Use of our 50" Plasma screen onboard the Georgian

HENLEY ROYAL REGATTA
WEDNESDAY 29TH JUNE - SUNDAY 3RD JULY 2011

We are fortunate to possess one of the largest riverside locations within a 4 acre garden in the grounds of a Tudor Mansion adjacent to Henley Bridge and Regatta H.Q. for the prestigious Henley Royal Regatta. Uniquely, we are allowed to have our riverboats moored outside our extensive Marquee facility, easily accessible for up to 300 guests per day to use for cruises up and down the course. The year 2010 will be our 28th Anniversary at Henley. Being the only local boat company with a similar facility and one that owns all the best boats for miles has its advantages. You will find our package costs **over £80** lower than our nearby corporate hospitality rivals with essentially a better content, and, of course, we have the **best boats**. We take bookings from two upwards for our small parties days and for exclusivity your own personal boat may be made available. Always very popular - ask for a menu. Book early for 2010!

ITINERARY

10.00 am onwards	Guests arrive. Morning Coffee is served. Traditional Jazz Band entertains.
11.00 am - 1.00 pm	Pimm's, Canard-Duchene Champagne and Bucks Fizz reception. An optional morning cruise offering splendid views of the river and the rowing.
1.00 pm	Luncheon is served in the spacious marquees. Lobster, Contre - Fillet of Beef and Dessert, will excite the senses. Full 4-course menu with wines from Louis Latour.
3.00 pm	Take to the Thames! Cruise the entire length of the course including Temple Island and the Stewards Enclosure.
4.30 pm	Arrival back at our Enclosure for a classic English Strawberry Cream Tea.
6.00 pm	Guests depart having enjoyed a quintessential part of the English Summer Season.

PACKAGE

- * Limited Private Parking in Grounds, Additional Parking available
- * Signage, Passes & Programmes
- * Coffee & Danish Pastries on arrival
- * Canard-Duchene Champagne, Pimm's & Bucks Fizz Reception
- * Four-course Luncheon with Fine Wines
- * Extensive River Cruise during Racing
- * Classic Summer Afternoon Tea
- * Complimentary Bar throughout the day
- * Traditional Jazz Band
- * Experienced Hosts
- * Television Sets for the Tennis!
- * Exclusive Riverside Location
- * Quality Pagoda-style Marquee complex

PACKAGE COST

Small Parties - from £187.95 + VAT
Exclusives (min. 65) - £289.00 + VAT

BAR TARIFF - ALL BOATS

BEER AND LAGERS

John smiths Bitter	£3.50
Carling (pint)	£3.50
Coors Light (pint)	£3.60
Magners (pint)	£3.75
Guinness (pint)	£3.45
Premium Lagers (Bottle) from	£3.60

SPIRITS

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

SOFT DRINKS

Single drink from	£1.50
Mixer	£1.00
Mineral Water (75cl)	£3.30
Fruit Juice (Litre) Jug	£3.80

HOUSE WINES

Spritzer	£3.00
Wine by the Glass from 175ml	£3.50
Wine by the Glass from 250ml	£4.75

ALL ABOVE PRICES INCLUSIVE OF V.A.T.

RECEPTION DRINK SUGGESTIONS

1. Rum Punch @ £4.25 per glass
(White Rum, Gin, Grenadine, Orange Juice)
2. House Champagne @ £5.55 per glass
3. Bucks Fizz @ £3.00 per glass
(House Sparkling wine & Orange Juice)
4. Bucks Fizz @ £4.75 per glass
(House Champagne and Orange Juice)
5. Kir @ £3.50 per glass
(House wine and Cassis)
6. Sangria @ £3.70 per glass
(Red wine, Brandy and Fruit Juice)
7. Pimm's No.1 Cup @ £3.50 per glass
8. Non-alcoholic Fruit Punch @ £2.80 per glass
9. Mulled Wine @ £3.25 per glass

Corkage (75cl)

Still Wine - £6.00 Sparkling Wine - £8.00 Champagne - £10.00

All above prices are Exclusive of V.A.T

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 50 guests.

Why Not try our Inclusive Drinks Packages (p20)

WINE LIST 2011

HOUSE SELECTION

***Nablina Merlot - Central Valley - Chile - £11.67**

This Chardonnay from Chile's central valley is packed with tropical fruit flavours and a soft mouthful

***Nablina Sauvignon Blanc - Central Valley - Chile - £11.67**

Youthful, lively and fresh, this Sauvignon Blanc has herbal tropical notes on the nose, followed by a zesty citrus palate.

***Nablina Merlot Rose - Central Valley - Chile £11.67**

A true New World rose, with intense colour and mouth-watering red fruit characters.

WHITE WINES

Tin Roof Chardonnay - Australia - £12.50

A soft buttery Chardonnay, with a smooth mouth feel and a rich fruity finish. An excellent companion to most types of food but mellow enough to also be enjoyed on its own.

Casa dei Gretti Pinot Grigio - Italy £13.13

A pale, golden straw colour, this wine offers a lightly fruity bouquet and a subtle, refreshing flavour. Moderate acidity and notes of honeydew melon make for a gluggable, summery wine.

Macon lugny Louis Latour - Burgundy - £16.63

Sophisticated white Burgundy at a very affordable price, well defined, lustrous lemon bouquet with crisp apple fruit flavours.

La Grille Cool-Fermented Chenin Blanc - France - £14.96

A freshly fruity and slightly off-dry white, bottle with a natural spritz to maintain freshness. Plenty of white flower and peach characters contribute to the balance of this wine.

Chablis, Jean Bourguignon - Burgundy - France £19.96

Lively and fresh with clean citrus aromas. Crisp, fruity and steely dry on the palate. The finish is long and lean.

Pouilly Fume Les Cascadelles, Cave de Pouilly Loire Valley - France £20.79

Packed with classic Sauvignon Blanc flavours of gooseberries, orange blossom and citrus fruit backed by a crisp, elegant mineral character on the finish.

Farleigh Estate Sauvignon - Marlborough - New Zealand £19.13

Crisp, balanced and fruit driven, with lots of gooseberries, passion fruit and a fresh, citrus finish.

Sancerre Les Baudrieres - Loire Valley France - £19.96 *Brightly coloured, fresh citrus with underlying minerality and suggestions of mussel shells, following on from the nose it is refreshingly crisp with a well-balanced finish.*

RED WINES

Cotes du Rhone - Les Galets - Rhone Valley - France £12.50

Showing gorgeous, succulent notes of red and black berry fruit flavours and a warming hint of spiciness. Soft and supple tannins contribute to a long and rounded finish.

Gestos Malbec - Mendoza - Argentina - £19.13

An intense red colour leads of aromas of plums combined with delicate oak, spices and chocolate. Red berry fruit continues on the palate where it is met with a hint of herbal spice.

***Otterbrook Mill Shiraz - South Eastern Australia £13.13**

Packed with sweet berry fruit flavours, the palate is soft and smooth with excellent balance. The cherry, plum and spice characters are evident from the start.. A fantastic party wine.

Coldridge Estate Merlot - South Eastern - Australia - £13.13

Soft and rounded with plum and berry fruit, smoky vanilla undertones and a smooth finish.

Pinot Noir Valmoissine, Louis Latour - Vin de Pays de Coteaux de Verdon - France £19.13

Candied Cherry fruits with a spicy perfume on the nose, a velvety textured palate brimming with ripe cherry and strawberry fruits laced with vanilla, leading to a rounded finish.

Cuvee des Antiques CNDP, Caves du Fournalet - Rhone Valley - France £30.79

This wine is dark ruby with a complex nose of spices and hints of pear. A smooth and lingering finish.

Chatedau Greysac Medoc, Cru Bourgeois - Bordeaux - France £24.13

Aromas of classic, black cherry, plum, vanilla and spice. A medium body consisting of ripe currants, tobacco and juicy plums, fine tannins, elegantly balanced fruits, and a lingering finish.

San Millan Rioja Crianza - Rioja - Spain - £16.25

Red cherry colour of medium intensity with violet hues. Direct and fresh nose. Aromas of ripe red fruits with a subtle floral bouquet and notes of cinnamon and clove. In mouth soft but with body and structure.

ROSE WINES

***Pinot Grigio Rose Breganze - Italy - £13.75**

Soft foral flavours on the palate and a refreshing, pleasantly smooth finish.

Rioja Rosado, marques de Caceres - Spain - £18.29

This refined, fresh rose made from 80% Tempranillo and 20% Garnacha, offers delightful notes of red currants and strawberries.

SPARKLING WINES

Prosecco di Conegliano Valdobbiadene Extra Dry - Italy - £16.63

A light sparkling prosecco with toasted pineapples and rich tropical fruits. Terrific summer alternative to champagne - perfect for summer BBQs!

Lindauer Brut - New Zealand - £19.13

A fresh and ripe fruity bouquet exhibiting subtle aromas of toast and black fruits. A fresh and vibrant palate with zingy acidity, crisp citrus fruit characters and a mineral finish.

Lindauer Rose - New Zealand - £19.13

Vibrant pink in colour, with a large number of beads of fast rising bubbles and aromas of red fruits, spice, currants and peach. A full bodied and refreshing wine with ripe red fruit and citrus flavours.

Cava Calamino - Spain - £15.79

Fresh and harmonious, displaying plenty of apple and toast flavours, yet intensely dry and mouth-watering.

Codorniu Pinot Noir Rose - Spain - £19.13

Brimming with character, this wonderful strawberry pink Rose has an incomparable flavour reflecting cherry fruits and a unique freshness.

CHAMPAGNE

***Jacquart Brut Traditional - Champagne - France - £29.17**

A blend of 50% Chardonnay, 35% Pinot Noir and 15% Pinot Meunier. Showing delicious notes of marzipan, yeast and freshly baked croissants. Elegant and balance with a lively mousse.

***Our recommended House champagne**

Laurent Perrier - France £43.75

A lighter house style. Subtle citrus, toast and spice predominate this perfectly balance Champagne, with a strong structure giving the wine good food compatibility.

Jacquart Brut Rose - France £40.83.

Delicious fresh berry fruit flavours, a creamy texture on the palate and crisp refreshing finish - a fantastic summer aperitif.

Laurent Perrier Rose - France - £79.17

Unusually made by the saignee method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes.

Veuve Clicquot Brut NV - France - £54.17

Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.

DESSERT WINE

Late Harvest Sauvignon Blanc 37.5cl - Chile - £14.96

Golden yellow with amber tones, this sumptuous wine displays ripe papaya, peach, spice and honeyed aromas. The palate is light, fresh and fruity with a long, subtle, honeyed aromas. The palate is light, fresh and fruity with a long, subtle, honeyed finish.

Clos L'Abeilley Sauternes, Half Bottle - Sauternes - France - £16.63

Wild honey aromas, luscious apricot fruit, with a racy acidity that superbly balances the sweetness on the excellent finish.

ALL WINE PRICES EXCLUSIVE OF VAT
THERE IS A 10% SERVICE CHARGE APPLIED TO ALL ACCOUNT BARS NOT CLEARED ON THE CHARTER DAY
Valid from 1st April 2011

INCLUSIVE DRINKS PACKAGES – IDEAL FOR ANY EVENT

Option 1 - £10.50 +vat

On arrival – A glass of Bucks Fizz (sparkling wine based) or a Caribbean cocktail

Drinks with meal – ½ a bottle of House wine per person (mix of red, white or rose)

Mineral water on the table

Option 2 - £14.95 +vat

On arrival – A glass of Bucks Fizz (sparkling wine based) or Caribbean cocktail

Drinks with meal – ½ a bottle of House wine per person (mix of red, white or rose)

Mineral water on table

Drink for a toast – A glass of house champagne.

Option 3 - £17.95 +vat

On arrival – A glass of house wine (red, white or rose) or Cardinal Punch

Throughout the evening - All soft drinks, house wines, beers and lagers included within the single per head charge

Option 4 - £19.95 +vat

On arrival – A Glass of Pimm’s or Cardinal Punch

Drinks with Meal – ½ a bottle per person of Rioja, Bodegas De Abacos OR Macon

Villages Cave De Luugny

Hilton Still & Sparkling Mineral Water

Drink for a Toast – A Glass of Mumm Cordon Rouge NV

Option 5 - £24.95 +vat

Inclusive of all beers, wines, soft drinks and single measure spirits (not shots).

Excludes Champagne

Option 6 - £32.95 +vat

Inclusive of all beers, wines, soft drinks and single measure spirits (not shots).

Also includes Champagne