

WELCOME TO THE 2012 CHARTER SEASON AT THAMES EXECUTIVE

Offered on our boats in London, Windsor and Maidenhead

Our Hospitality Package

Our Thames fleet will suit every occasion making your event a day to remember. We have a team that are passionate about providing you and your guests with a professional service to ensure a truly memorable time whilst enjoying the on board facilities and ever changing back drop whether it be the London landmarks or the tranquil waters of the upper Thames around Windsor Castle .

The following menu selections have been created by our resident chefs to tempt and tease the palate incorporating European ideas, alongside traditional British favourites. All dishes are prepared in our own kitchens using local sourced produce, with something for everyone whether it be afternoon tea or a top BBQ. We are happy to include your own ideas and our team of chefs will be delighted to discuss your event personally. We have created some exciting vegetarian dishes for substitution, all of which can be accompanied by our wine list and bespoke drinks packages, so relax with colleagues and friends 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 staff who will ensure your event is a success.

All our menus have been created around a minimum number of covers and this information is on each menu selection. Should your function have less than the minimum numbers we are happy to provide the same high standard but a £90 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 on a full account, part account or cash, or 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 our vessel limitations and our current range has been compiled accordingly though we are happy to advise the own caterer of best way forward for your event. A pier charge may be required to load own catering depending on vessel logistics.

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.

FINGER BUFFET

Put together your favourite selection which we will prepare and serve as a buffet

6 items £11 8 items £14 10 items £16

Vegetable Spring Rolls (V)

Served with a Sweet Chilli Dipping Sauce

Chicken Satay

Succulent Chicken breast pieces marinated in an authentic Chinese satay marinade served on a paddle skewer with Satay dipping sauce

Chicken Goujons

Breaded Chicken Strips with a BBQ Sauce

Battered Tempura Prawns

Served with Tartar sauce

Onion Bhajees

Served with a Sweet Chilli Dipping Sauce

Cocktail Sandwiches

Chef's Selection of freshly made Meat & Vegetarian sandwiches

Pitta Breads with Dips

Selection of Pitta Breads with Guacamole, Hummus and Taramasalata Dips

Mini Pork Pies

Served with a Mustard Dip

Homemade Cookies

A selection of White & Dark Chocolate Cookies

Selection of Blueberry & Chocolate Muffins

Bite Size Dark Chocolate and Blueberry Muffins

HOT

Sweet Potato Curry Bites (V)

Served with Sweet Chilli Dipping Sauce

Mini Pizza Slice

Please state when ordering if you would like to have this as a vegetarian or meat option.

Hand Tied Cumberland Sausages

Served with a Mustard Mayonnaise

Puff Pastry Rolls

The classic but we can do either sausage or cheese so please let us know which option you would like

Mini Samosas

A selection of Lamb, Chicken & Vegetable Samosas with a Raita Dip

CHILLED

Spicy Tortilla Chips (V)

Served with Mexican Dips

Delicate Bagel Slices

*Sliced bagels topped with the following selection:
Cream Cheese & Smoked Salmon OR Beef & Horseradish OR Ham & Mustard*

Bite Sized Quiche

Selection of Individual mini Quiches

DESSERT

Tray Bake Selection

Flapjacks, Chocolate Crunchy Cakes and Millionaire's Shortbread

The chef reserves the right to substitute items on the menu at any time

Catering is based on a minimum number of covers served;

Below 30 people plus a £90 surcharge (All prices are exclusive of VAT)