

# 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.

## BREAKFAST AND AFTERNOON TEA

All served from the buffet station  
(All prices exclusive of VAT)

### **Bacon Rolls - £3.50**

*Served with Freshly Brewed Tea or Coffee  
(Under 35 covers incurs £90 surcharge)*

### **Continental Breakfast - £8.25**

*Fresh Orange Juice  
Freshly Brewed Tea & Coffee  
Croissant, Pain Au Chocolat, Pain Aux Raisins, Miniature Danish Pastries  
Conserves & Butter  
Basket of Fresh Fruit  
(Under 20 covers incurs £90 surcharge)*

### **Full English Breakfast - £15.00**

*Fresh Orange Juice  
Freshly Brewed Tea & Coffee  
Locally Cured Back Bacon  
Grilled Cumberland Sausages  
Pan Fried Mushrooms  
Golden Hash Browns  
Scrambled Eggs  
Baked Beans  
Half Baked Tomato  
Basket of Fresh Baked Bread and Butter  
(Under 25 covers incurs £90 surcharge)*

### **Light Afternoon Tea - £4.95**

*Homemade Scones with Clotted Cream & Strawberry Conserve  
Freshly Brewed Tea & Coffee  
Served with Milk or Slices of Lemon  
(Under 35 covers incurs a £90 surcharge – Minimum of 25 covers)*

*Why not add some shortbread biscuits and a slice of fruit cake to your light afternoon tea for just an additional 75p?*

### **Full Afternoon Tea - £10.00**

*A Selection of Savoury Finger Sandwiches to include:  
Smoked Salmon, Egg & Cress, Ham & Wholegrain Mustard and Cucumber  
St Clements Citrus Shortbread  
Homemade Scones with Clotted Cream & Strawberry Conserve  
Chef's Selection of Cakes  
Freshly Brewed Tea & Coffee  
Served with Milk or Slices of Lemon  
(Under 20 covers incurs a £90 surcharge)*

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