

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

BAR SNACKS

Try our simple one plate meal, satisfyingly simple.
£6.95 per person + VAT

Blackjack

Roasted Tender Chicken thighs
(Two succulent chicken thighs roasted with Cajun spices)
Half a Jacket Potato
Mixed Leaf Salad
Garlic Bread

Ploughman's Lunch

Slice of Ham and Cheddar Cheese
(A delicious slice of home cured Sussex ham with a chunk of creamy cheddar cheese)
Coleslaw
Green Salad
French bread

3 Square

Turkey and Leek Parmesan Crumble
(Light and dark turkey meat combined together with a creamy leek sauce with a parmesan, parsley and bread crumb crust)

Medley of Vegetables
Crusty Bread

The Big Cheese

6oz Beef Burger
(6 oz Handmade beef burger with subtle Herbs and Spices served with a Sesame Seed Bun)
Relishes
Tomato
Mixed Leaf
Onion and Cheese

The San Antonio

Chilli Con Carne
(Minced beef in a spicy tomato sauce with onions and red kidney beans)
Braised Mushroom Rice
Naan bread

The Italian

Roasted Vegetable Lasagne
(Roasted Aubergine, Courgette, Pepper, Mushroom and Red Onion in a Herbed Tomato sauce separated with Spinach Pasta and Creamy Béchamel sauce topped with Parmesan Cheese)

London Pride

Hearty Steak and Ale Pie
(Prime braising steak in an ale and mushroom gravy with a baked short crust topping)
Roasted New Potatoes
Garden Peas

Mixed Leaf Salad
Cherry Tomatoes
Garlic Bread

NO. 34

Thai Green Curry
(Tender pieces of Chicken with Fresh Green Chili's, Ginger and Coriander with fragrant Jasmine Rice)
Braised Mushroom Rice
Prawn Cracker

*The chef reserves the right to substitute items on the menu at any time
Minimum of 55 covers. Not available for parties less than 55 covers.*