

## **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.

## CANAPÉS

*Minimum spend of £14.75 per head when this is the only menu served.  
Less covers will incur a £90 surcharge. Costs are for each canapé per person to create your ideal event.*

### HOT

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Caramelised Pear & Smoked Chicken Tartlets **£2.10**  
(V) Mini Vegetarian Spring Rolls Served with a Chilli Dipping Sauce **£1.50**  
Thai Chicken Skewers **£1.65**  
Lamb, Rosemary and Thyme Skewers with a Raita Dip **£1.90**  
A selection of Filled Mini Yorkshire puddings **£2.00**  
Crushed Bubble Wrap Prawns with a Crème Fresh, Horseradish and Dill dipping sauce **£2.95**

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Chicken & Chorizo Skewers with Alioli dip **£1.95**  
Mini Steak and Stilton Rosti **£1.95**  
Roast Sausages with a Honey & Rosemary Glaze **£1.40**  
Mini Duck & Hoisin Rolls served with a Plum dipping sauce **£1.95**  
Mini Shells - (V) Bite Size Stilton and Red Onion, (V) Brie and Cranberry, (V) Sun blushed Tomato with Mozzarella **£2.40**  
(V) Monterey Jack Cheese & Onion Goujons **£1.50**

### CHILLED

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Quails Eggs & Cherry Tomato Tartlets **£1.60**  
Boursin & Grape Crostini **£1.60**  
Caramelised Leek and Whole Grain Mustard Tartlets **£1.50**  
Pinwheels -(V) Red Pepper & Pesto, Smoked Salmon & Cream Cheese, Asparagus & Cream cheese **£2.40**  
Baby Asparagus Spears wrapped in Prosciutto Ham **£2.40**

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Feta & Olive Bruschetta **£1.50**  
Crostini topped with Tapenade & Anchovies **£1.80**  
Smoked Salmon rolls and drums with a selection of cream cheese fillings **£2.95**  
Chefs Choice of Cocktail Blinis- Salmon Patè, Prawn & Dill (V) Guacamole & Red Pepper, Cream Cheese & Smoked Salmon, Duck Pate & Orange **£2.40**  
Platter of Crudités with Assorted Homemade Dips (Per 25 guests) **£29.75**

### SWEET

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Tangy Lemon Tartlet **£1.40**  
Mini Chocolate Brownie Squares **£1.60**  
Coffee and Chocolate Choux Buns **£1.45**

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Little Chocolate Florentines **£1.60**  
Sweet Filled Dessert Yorkshires **£2.00**

### CANAPÉS ON SPOONS

*These delightful selections of savoury and sweet canapés are all served on white Chinese spoons.*

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Calamari Rings Served with Tartar Sauce & Lemon Dressing **£2.40**  
Slow cooked Pork Belly on Apple Mash with Cider Jus **£2.95**  
Thai marinated King prawn on herbed salad **£2.60**

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Baked Clotted Cream Rice Pudding with nutmeg **£1.80**  
Lemon Posset with Shortbread Crumb **£1.69**  
Crème caramel **£1.50**

### PRE DINNER CANAPÉS

*Here's an Idea! Why not add canapés for £7.50 to your menu choice for your guests to enjoy before the main meal is served. The chef will select 4 items from the canapé menus to suit your chosen meal. For buffet menus, canapés will be displayed around the boat for your guest to enjoy at their leisure. For Table d'hôte menus these will be served by our waiting staff to your guests.*

*The chefs reserve the right to substitute items on the menu at any time  
(All prices exclusive of VAT)*

## BOWL FOOD

*In between a canapé and a starter, bowl food offers the perfect food choice for those looking for a bite to eat without the formal implications of a full dining menu. Enjoy a selection of dishes without the need to sit.*

*£4.25 per bowl, minimum of 3 bowls, maximum of 5 bowls per person.*

*(All prices exclusive of VAT)*

### **Albondigas**

*Mini Meat Balls with a Spicy Tomato and Basil Sauce*

### **Hand Tied Mini Sausages**

*Served with Red Onion Chutney and Dijon Mustard Mash*

### **Warm Chicken Caesar Salad**

*With Parmesan shavings a classics Caesar dressing,*

### **Mixed Wild Mushroom Stroganoff (V)**

*Finished with White Wine and Cream, served on Braised Rice*

### **Mexican Macaroni Cheese (V)**

*In a Spicy Cheese sauce with a Cool Tomato Salsa*

### **Panade Thai Fish Cakes**

*Served on Soy Stir Fried Vegetables*

### **Three Bean Chili (v)**

*Spiced Pulses with a Chilli and Coriander sauce served on Braised Rice*

### **Slow Cooked Beef Bourguignon**

*Served with Braised Red Cabbage and Garlic Mash*

### **Thai Green Curry**

*Tender pieces of Chicken with Fresh Green Chillies, Ginger and Coriander with fragrant Jasmine Rice*

### **Flaked Poached Salmon**

*Lightly poached Salmon in a Creamy White Wine liquor served with Irish Colcannon and Spring Onion Julienne*

### **Tandoori Lamb Saag**

*Slow cooked Lamb with Indian Tandoori Spices with New Potatoes and Wilted Spinach*

### **Minced Steak Burger**

*Homemade Steak Burgers served in a Mini Burger Bun with a Tomato Slice, Rocket and Horseradish Cream*

### **Duck Cottage Pie**

*Slow cooked Confit of Duck in a Rich Red Wine and Cranberry Jus topped with a Fresh Parsley Mash*

*(Maximum number of covers served)*

Vessel	3 Bowls	4 Bowls	5 Bowls
High Society / Pink Champagne	40 guests	35 guests	30 guests
Southern comfort / Wyndham Grand	70 guests	62 guests	50 guests
Georgian	90 guests	80 guests	70 guests
Golden Salamander	115 guests	86 guests	70 guests
	Below 30 guests incurs a £90 surcharge	Below 25 guests incurs a £90 surcharge	Below 20 guests incurs a £90 Surcharge

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## BOWL DESSERTS

### Classic Apple and Cinnamon Crumble

*Served with a Vanilla Custard*

### Deluxe Chocolate Brownies

*Served with a thick Chantilly Cream*

### Free Range Fresh Fruit Pavlova

*Homemade mini meringue with lashings of whipped cream and fresh seasonal fruits*

### Seasonal Eton Mess

*A luxurious mixture of thick Chantilly cream with a fresh fruit compote, crushed meringue, accompanying fruit coulis and grated chocolate*

### Citrus Lemon Posset

*A Sharp Lemon Cream Served with a Homemade all butter Lemon Shortbread Slice*

### Banoffee Pie Bowl

*Thick creamy caramel sauce with bananas and lashings of whipped Chantilly cream and chocolate shavings with a crumbled biscuit topping*

### Chocolate and Cream Profiteroles

*Served with pouring cream and a chocolate sauce*

*(Maximum number of covers served)*

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