# Hospitality Menu <sup>vd</sup> Wines

Champagne & sparkling wine	75cl	
Bollinger Champagne	£95	
Moët & Chandon Champagne	£90	
Laurent Perrier Champagne	£85	
Tattinger Champagne	£80	
Pommery Brut Royal Champagne	£70	
Jules Feraud Brut Champagne	£49	
Botter Prosecco	£32	
		(
Rosé wine	75cl	(
Le Bois des Violettes Rosé	£20	

#### **D** Spirits

### **1** Soft drinks

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Coke, Diet Coke, Fanta, Sprite	£
Still Water, Sparkling Water	£

White wine	75cl
Berthier Sancerre	£40
Charles Smith Kung Fu Riesling	£35
Chablis L'onciale	£26
Babich Sauvignon Blanc	£24
Red wine	75cl
Napa Cellars Pinot Noir	£45
Chateauneuf-du-Pape Puits	£40
Quara Special Selection Malbec	£30
Domaine De La Baume Merlot	£24

#### Beer & cider

	33cl	50cl
Peroni Lager	£5.60	
Meantime Lager/Pale Ale	£5.60	
Stella Artois	£5.60	
Bulmer's Cider		£5.60

#### Hot drinks

Tea	£2.70	)
Coffee	£2.70	D

### **W9** Meals

Breakfast
Croissants
Juices
Danish Pastries & Muffins
Fresh Fruit Platter

#### Canapés

Each	PP
£2.00	
£2.20	
£2.50	
	£3.50

**3cl** 2.50 2.10

Price on application

Lunch & evening	PP
Sandwich Platters	£7.00
Packed Lunch	£8.00
Boxed Working Lunch	£15.00
Snacks	PP
Nibbles	£3.00

## **Uber** Boat

#### by thames clippers

# Tailored catering

Our catering team is experienced in providing tailored on board solutions for both food and drink and can provide bespoke or customised menus.

For quotes or more information, contact the team on **cateringmanagementteam@thamesclippers.com** or call **020 7001 2220** 

- All prices include VAT
- Labour cost charged at £15 per hour, per staff for a minimum of 4 hours
- There is no charge for glass or cutlery hire
- Final orders and guaranteed numbers for catering must be advised 7 days in advance for food orders and 48 hours in advance for drinks
- Please ask one of our team if you require further information on the allergens contained in our dishes
- All items are subject to availability

