

Functions & Events 2009/2010



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Food & Beverage
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- Conferences
- Meetings
- Lectures
- Luncheons
- Dinners
- Canapé Receptions
- Birthdays
- Special Occasions
- Weddings
- Civil Ceremonies

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Hospitality & Events

Menus and catering

bartlett mitchell are proud to provide catering services at the Royal Thames Yacht Club.

Menus are priced by the value of each course. If you wish to alter a dish it may affect the price. We will advise you of any price change accordingly. Alternatively, if you would like a bespoke service, please let us know and we will be pleased to help you design a menu to suit your requirements.

Dietary requirements

Our Menus contain various ingredients that may not be specified or mentioned. Should Members and/or their guests have allergies or dietary requirements please advise the Function department who will be able to assist with menu contents. Please note that specific requirements must be confirmed, with final numbers, 72 hours prior to your event and we do not operate a nut free environment, therefore, some products may contain, or come in contact with, nuts or nut products.

Flowers

Flowers can be provided for a nominal fee. Should you wish to purchase additional displays we can make arrangements to meet your requirements.

Music and Dancing

Dance Floor facilities can be provided and whenever possible light music entertainment may be allowed.

A charge will apply to all events requiring a late licence.

Toastmaster

The Club's Functions Manager is pleased to provide a limited service at your function. Should you wish to engage the services of a Professional Toastmaster we will be happy to make the necessary arrangements.



Refreshments & Beverages

All prices are charged per person unless stated otherwise

Selection of teas and freshly brewed coffee
served with a choice of biscuits

£3.15

Alternatively, please choose from one of our alternative breaks below.

The Jib - £5.25

A selection of soft breakfast rolls filled with Norfolk bacon, Cumberland sausage and breakfast eggs served with a selection of teas and freshly brewed coffee

The Moon Sail - £4.50

Seasonal fresh fruit skewers served with a selection of teas and freshly brewed coffee

The Top Sail - £4.15

Freshly baked cookies and muffins served with a selection of teas and freshly brewed coffee

The Top Mast - £5.50

Mini homemade scones served with jam and clotted cream and fingers of carrot cake served with a selection of teas and freshly brewed coffee

Platter of seasonal cut market fruits - **£12.50**
(serves 10 people)

Fresh orange juice - **£9.00**
(per jug)

Chilled apple, cranberry or pineapple juice - **£9.00**
(per jug)

Sparkling elderflower zinger - **£5.75**
(per jug)

Hildon still & sparkling water – **£3.80**
(per bottle)



Working Lunches

(Based on 1 ½ round per person)

The Genoa

Classic Sandwich Lunch £6.95 per person

Served on fresh sliced white and brown bread and will include a selection of the following fillings;

Mature Cheddar with fruit chutney V
Tuna Mayonnaise with cucumber
Baked Ham with grain mustard
Smoked Salmon, cream cheese and red onion
Salted crisps
Seasonal fresh fruit bowl

The Spirit Sail

Gourmet Working Lunch £8.95 per person

A selection of open and closed sandwiches deep filled with the following fillings,

Chicken Caesar Salad
Poached Salmon with lemon and dill yoghurt
Seared beef salad with pickles
Avocado, sun blush tomato and Goats cheese with olive tapenade V
Salted crisps
Seasonal fresh fruit bowl

The Yachtsman's Lunch £10.95 per person

Served on an individual wooden board
Guests will receive their very own board lunch platter -

A selection of English cheese and home baked ham served with pickles, chutney and sweet onions. Served with a bowl of garden salad and warm crusty bread

The Sailor's Lunch £10.95 per person

Served on an individual wooden board
Guests will receive their very own board lunch platter -

Platter of Scottish smoked salmon and prawns served with a light cocktail mayonnaise served with dressed green salad and warm crusty bread



Finger Buffets

Sandwiches and Savouries

A Selection of freshly cut classic sandwiches served with a selection of Hot and Cold savoury items.

Please make your selection from the list below

Hot Savouries

Baby Scotch eggs with an English mustard mayo dip

Chicken, bacon and leek Tartlets

Mini Leek and mushroom pasties **V**

Goujons of plaice with tartare sauce

Basil, mozzarella and tomato tartlets **V**

Homemade Sausage rolls with pickles

Cold Savouries

Smoked mackerel pate on toasted bloomer

Grilled goats cheese crostini with tomato chutney **V**

Parma ham wrapped melon slices

Crispy cheese palmiers with goats cheese mousse **V**

Smoked salmon & cream cheese crostini

The Spinnaker - Sandwiches with 3 Savoury items £13.95 per person

The Storm Sail - Sandwiches with 4 Savoury items £15.95 per person

The Main Mast – Choice of 6 savoury items only £15.95 per person

Fresh fruit skewers £2.40 per person



Hot & Cold Fork Buffets

The Top Gallant - Cold Buffet £21.95

Salt beef with root vegetable salad
Seared tuna nicoise with pesto dressing
Leek, sun kissed tomato & ricotta flan **V**
Mixed leaf salad
Harissa spiced pasta salad
Dressed dill & cucumber salad
Buttered & minted salad potatoes

Orange & berry Brulee tart with double cream

The Mizzen - Hot Buffet £24.95

Pork Stroganoff served with smoked paprika sour cream
Salmon and tiger prawn pie with a mature cheddar mash topping
Cauliflower, aubergine and green bean korma **V**
Braised rice
Medley of seasonal vegetables

Spotted Dick with custard sauce or cream

The Royal - Hot & Cold Buffet £28.00

Red wine braised lamb casserole
Steamed salmon with a leek & caper salad
Roasted butternut squash with feta & rosemary oil **V**
Braised rice
Medley of seasonal vegetables
Mixed leaf salad
Buttered & minted new potatoes

Peach melba Bakewell tart with custard sauce



Canapés

All prices are per item; we recommend 6 items per person.

MEAT

COLD

Duck confit pancakes with spiced ginger orange sauce £2.95

Beef Carpaccio with caper & garlic mayonnaise £2.20

Smoked ham on herb biscuit with quince jelly £2.25

Seared chicken with pickled beetroot on walnut sourdough £1.75

HOT

Grilled Cumberland sausages with mash potato & onion gravy £1.45

Chinese glazed pork with five spiced shallots £2.65

Crispy Shepherd's pie fritters £1.50

Lemon steamed chicken with hollandaise fond £2.95

FISH

COLD

Smoked salmon on sesame rye with pear & horseradish butter £2.40

Peppered smoked trout with mustard zabaglione £2.95

Asian spiced grilled scallop tart £2.95

Dressed crayfish with apple & dill crème fraiche £2.95

HOT

Lobster bisque with brandy cream £2.95

Mini crab spring rolls with spiced bloody mary dip £2.75

Lime and cucumber tuna burger with soy dressing £2.50

Tiger prawns with ginger, chili and coconut milk £2.95

Mini cones of whitebait £1.95

VEGETARIAN

COLD

Stilton on sourdough with pear william relish £1.75

Cucumber and cream cheese with tomato salad £2.50

Oriental soused vegetables with a honey dip £1.95

Roasted aubergine and coriander caviar £ 1.45

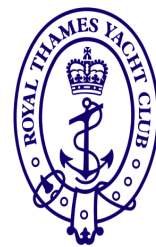
HOT

Wild mushroom cream and tarragon tartlets £2.20

Pecorino and olive shortbreads with basil pesto £2.95

Roast ratatouille bruschetta £1.75

Courgette wrapped pumpkin with tapenade dressing £1.50



Lunch & Dinner Menus

First Courses

Cauliflower cheese soup with toasted welsh rarebit V

£5.95

Quail Eggs with Russian salad and coronation dressing

£6.95

Suffolk pork and brandy pate with an apple relish toasted bloomer

£7.50

Cullen Skink terrine with crispy sea salt and parsley toasts

£7.95

Baby Spinach and watercress salad with thyme roasted pumpkin, English goats
cheese and walnut dressing V

£7.95

Dressed prawns in a light cocktail mayonnaise with marinated cucumber
and soused tomato

£8.95

Mustard glazed salt beef with piccalilli and cracked pepper croutons

£9.50

Slow cooked Gressingham duck with a fig and chutney salad

£9.95

Scottish smoked salmon mousse with shallot and lemon salad and herb dressing

£11.95



Lunch & Dinner Menus

Main Courses

Vegetable Shepherd's pie with glazed vegetables and port wine gravy V
£16.95

Courgette and parmesan tart with a tomato cream sauce V
£16.95

Pot roasted shoulder of Norfolk pork with a mustard mash
and Bramley apple gravy
£19.95

Roast escalope of salmon with braised lettuce, anchovy toast and Caesar sauce
£21.95

Seared breast of chicken stuffed with a smoked ham & field mushroom mousse,
tarragon cream sauce
£21.95

Herb coated sea bass with pea puree, fondant potato and tartare butter sauce
£23.95

Grilled breast of guinea fowl with polenta crusted risotto cake
and roasted pepper fond
£27.50

Hot pot of braised lamb with mint dumplings and redcurrant sauce
£27.50

Roast fillet of beef with crispy horseradish and glazed
shallots in a rich London Pride sauce
£32.00



Lunch & Dinner Menus

Desserts

All desserts at **£6.75**

Blackforest torte with a Kirsch cream sauce

Baked egg custard tart with rhubarb and vanilla compote

Toffee pineapple pavlova with banana ice cream

Sherry trifle terrine with vanilla custard sauce

Lavender poached pear with chocolate rice pudding and white chocolate sauce

Praline and almond choux bun with Amaretto berries and Champagne jelly

Spotted dick and custard and jam sauce

Rose water blancmanche with pistachio tuille and passion fruit syrup

**Selection of rustic cheeses with home made chutney,
grapes, celery and wafers**

£8.75

Tea and Coffee with mints £2.95



Room Descriptions

Ground Floor

RTYC Library

Location: Ground Floor

Ideal for boardroom meetings. Can accommodate a maximum of 12 people.



Britannia Bar

Location: Ground Floor

Ground floor lounge with Hyde Park view, ideal for Canapés reception or drinks prior to dining. Can accommodate up to 90 people standing and 60 theatre style.



Paget Room

Location: Ground Floor

Ideal private meeting room benefiting from natural light; available in boardroom (24), theatre (42) and classroom style (30). Can accommodate Civil ceremonies when combined with Queenborough Room for up to 70 people.



Queenborough Room

Location: Ground Floor

Perfect for boardroom discussions (14) and lectures (25). This versatile space can be combined with the Paget Room to accommodate large events.



Room Descriptions

First Floor



Edinburgh Room

Location: First Floor

Ideal for lunches and dinners for up to 22 guests and pre-drinks for up to 50 guests. This room overlooks Knightsbridge and benefits from good natural light.



Mountbatten Suite

Location: First Floor

Private room with fabulous views over Hyde Park makes this an ideal entertaining space for lunches and dinners for up to 72 guests or cocktail receptions for up to 90 guests.



Coffee Room

Location: First Floor

Our largest room with panoramic views over Hyde Park, accommodating lunches and dinners for 104 guests.

The Coffee Room can be combined with the Mountbatten Suite to provide an entertaining space for up to 174 guests.



Cumberland Bar/Quarterdeck

Location: First Floor

This Members only area is available for hire on Friday evenings, Saturday and Sunday for Receptions or pre-drinks.

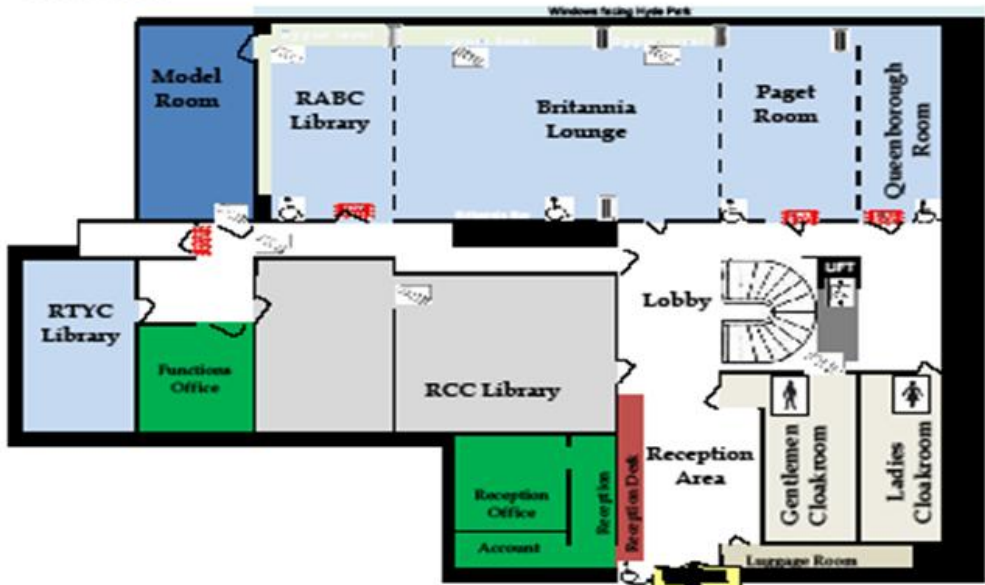
The Cumberland Bar and Quarterdeck can be combined with the Edinburgh Room to provide a larger reception space.



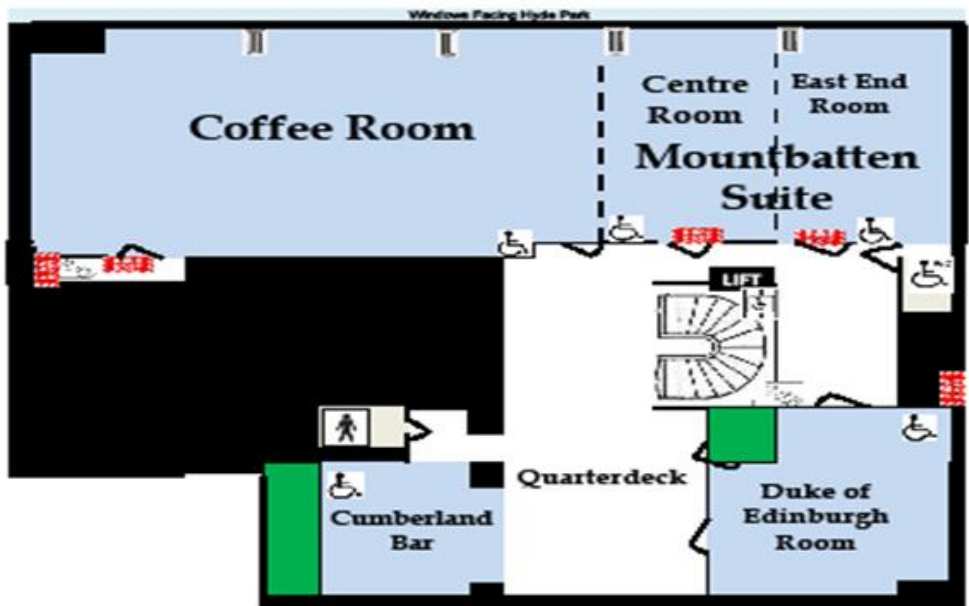
Floor Plan

Floor Plan

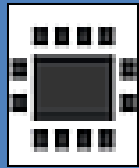



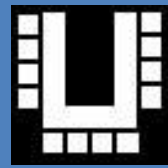
Ground Floor



First Floor



Room Capacities

Room	Board-Room 	Theatre Style 	Standing 	Round table 	U-Shaped 
RTYC Library	12	10	n/a	n/a	n/a
Britannia Bar	n/a	60	80	n/a	n/a
Paget	20	35	40	n/a	20
Queenborough	14	22	30	n/a	14
Britannia, Paget & Queenborough	n/a	150	200	n/a	n/a
Edinburgh Room	24	40	60	36	25
Mountbatten Suite	48	70	90	72	36
East End	20	35	40	36	20
Centre Room	14	22	30	36	14
Coffee Room	n/a	n/a	120	104	n/a
Coffee & Centre Room	n/a	n/a	150	116	n/a
Coffee & Mountbatten Suite	n/a	n/a	200	174	n/a



Terms and Conditions

Interpretation

In these terms & conditions, the following words have the meanings set out opposite them:

Booking Form

The booking form completed by the Hirer and the Royal Thames Yacht Club.

Catering Charge

The charge for catering, including all food and beverages, based on the final numbers notified to The Royal Thames Yacht Club in accordance with these terms and conditions or if no notification is received, the number specified on the booking form.

Force Majeure

Any mechanical breakdown, failure in the electricity supply, labour dispute, flood, fire, storm, tempest, act of war, terrorism, Government restriction or act of god which may cause the premises to be inaccessible or closed temporarily or otherwise or the function to be interrupted.

Function

The proposed activity specified on the booking form.

Hirer

The organisation and/or the individual in whose name the booking is made.

Caterer

bartlett mitchell.

Premises

60, Knightsbridge, London, SW1X 7LF.

Charges

The amount for the hire of a room(s) at the premises and the catering and miscellaneous expenses as specified on the booking sheet

Parties

The agreement is between the Hirer and the Royal Thames Yacht Club
The Hirer (if more than one person) shall be jointly responsible and severally liable in respect of this agreement

Permitted Activities

The function must be specified on the booking form and the Royal Thames Yacht Club may in its absolute discretion without giving reason refuse to let the premises for any function of which it may not approve. The Hirer must comply with the provisions of general law and by any local bylaws together with any rules and regulations of the Royal Thames Yacht Club.



Terms and Conditions

The Hirer may not, unless authorised by the Royal Thames Yacht Club, claim any function is endorsed or in anyway approved by the Royal Thames Yacht Club.

The Hirer is only permitted to use the Club's on site catering and no other catering facilities/food or drink will be permitted onto the premises unless very special circumstances permit. The function co-ordinator will advise if additional costs are incurred.

Confirmation of Booking and Deposits

All bookings must be confirmed in writing to the functions department at the Royal Thames Yacht Club. A confirmed booking constitutes formal acceptance of these Terms & Conditions

The Hirer shall inform the Royal Thames Yacht club of the prospective number of guests attending the function no less than ten working days prior to the date of the function.

The Hirer shall notify the Royal Thames Yacht Club of the final number of guests attending the event no less than 3 days prior to the date of the function. This will be the minimum number charged.

If a quotation is prepared for catering, the price is calculated according to the number of guests requested at the time. Any alteration to these numbers may result in the price being changed.

A deposit of 25% of the room hire and catering charges quoted is required to confirm your booking. All deposits must be received 14 days after the booking is made in order to confirm your function.

Cancellation

In the event that the Hirer cancels the booking the following cancellation charges will apply;

Less than 4 Weeks written notice:100% of all room hire charge and 25% of catering charges.

Less than 2 weeks written notice:100% of all room hire charges and 50% of catering charges.

Less than 72 hours written notice: 100% of all room hire and all catering charges



Terms and Conditions

Equipment

The hirer may only bring additional equipment, articles and substances onto the Club premises with prior agreement of the Royal Thames Yacht Club. Any equipment must comply with safety regulations. The Royal Thames Yacht Club accept no liability for any loss or damage caused on the premises. Furthermore, the hirer shall be responsible for any damage caused to the premises as a result of bringing any additional equipment, articles or substances onto the premises and shall pay to the Royal Thames Yacht Club on demand the amount to make good such damage.

Late Bar & Taxi Charge

If the Bar is required after 11pm a late bar service charge will be applicable. Taxi charges will apply to all functions running after 11.00pm.

Dress Code

Members and Guests are expected to maintain a standard of dress in conformity with the tradition and atmosphere of the club. Your function coordinator will advise.

Mobile Phones

The club does not permit the use of mobile phones in the public areas of the club. Mobile phones are only permitted in cloak rooms, private function rooms and the Model Room.

Cloakroom

A cloakroom is provided in on the ground floor of the club. The cloakroom is not manned; the Royal Thames can provide staff to run the cloakroom for a fee if required.

The Royal Thames Yacht Club will not accept responsibility or liability in respect of any damage to or any loss of any goods and articles or property of any kind brought into or left at the premises either by the Hirer or guests attending an event at the club.

Smoking

The Royal Thames Yacht Club is a non-smoking building.

Prices

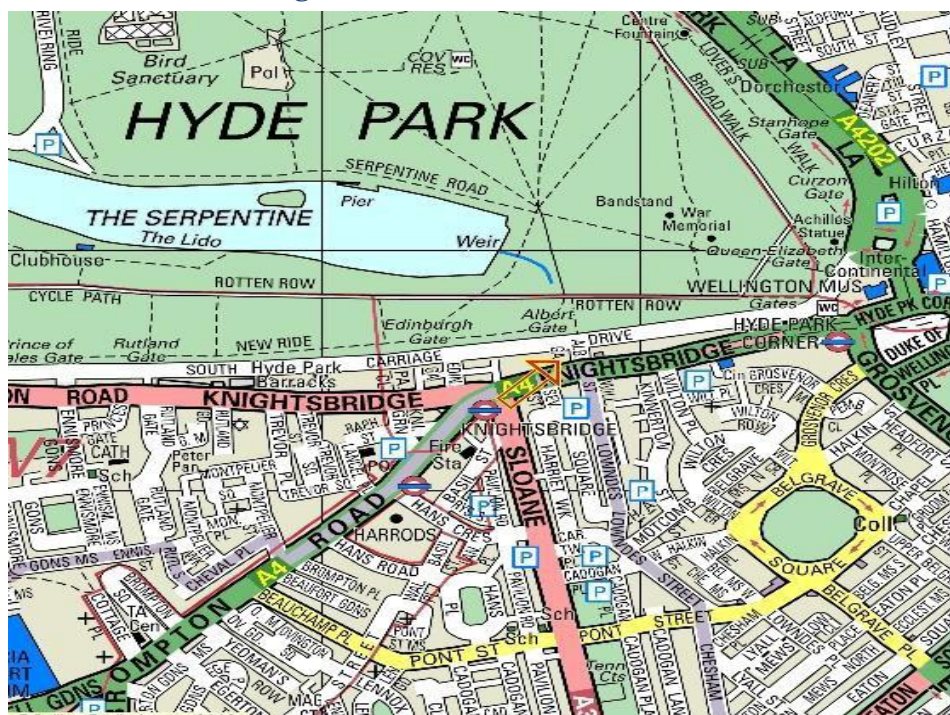
Prices reflect the market conditions. We reserve the right to negotiate the price in the event of extreme market fluctuations. Prices are inclusive of VAT.

Menu Tasting

A menu tasting can be arranged with the Function Coordinator upon request, the cost of which will be advised depending on selected items.

A Special Place To Visit

The Royal Thames Yacht Club is the perfect place for members and others to entertain and to hold a wide range of functions. With various rooms for hire, numerous set menus that can be selected or bespoke for any level of function, an attentive in-house team, an enviable wine list and a location that is one of the most sought after in London, the Club can help make your next function a resounding success.



The private rooms are suitable for meetings, seminars, conferences, lunches, dinners and receptions up to 174 people for a dinner and 200 for a reception.

Cocktail parties - with drinks and canapes - are available for a minimum of 15 persons.

By special arrangement The Coffee Room and Britannia Lounge may be used for larger private dinners and receptions (e.g. for visiting Class Associations, Yacht Clubs outside London, etc). Dinners for up to 174 people and receptions for up to 200 can be arranged.

For more information please call The Function Manager - Michael Brown/Virginia Buvoli on 020 7201 6283 or via email: functions@royalthames.com.



A Brief History of the Club

The Royal Thames is the oldest royal yacht club in the United Kingdom. It was established in 1775 when the Duke of Cumberland, brother of George III, put up a silver cup for a race on the River Thames and formed the Cumberland Fleet.

This remains the alternative name of the Club today. The Royal Thames Yacht Club name originates from 1830 when William IV came to the throne.

The Members originally met in coffee houses. From 1857, the club owned various properties in London, moving to 60 Knightsbridge, overlooking Hyde Park, in 1923. The present Clubhouse is the result of a development of the site in 1961.

Yachting originally took place on the Thames but the Solent became increasingly important in the 1850's as the steam train made access to the South Coast easy.

The Club has had many distinguished Flag Officers and traditionally the Commodore has been a member of the royal family.

Earl Mountbatten was Commodore for 20 years and today the Club's Commodore is HRH Prince Andrew, the Duke of York.

Unusually among leading yacht clubs, the senior elected member and chairman of the Club is the Vice Commodore.

The Patron of the Club is the HRH the Duke of Edinburgh and the Admiral is HRH Prince Charles, the Prince of Wales.