



HOSPITALITY MENUS 2011



Unobtrusive excellence in the heart of Knightsbridge

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**CONFERENCES, MEETINGS, LECTURES,
LUNCHEONS, DINNERS, CANAPÉ RECEPTIONS,
BIRTHDAYS, SPECIAL OCCASIONS, WEDDINGS,
CIVIL CEREMONIES**

The Royal Thames Yacht Club, offering unobtrusive excellence in the heart of Knightsbridge, is the perfect place to entertain. With its flexible layout, set or bespoke menus for any type of function, an attentive house team, an enviable wine list and a location that is one of the most sought after in London, the Club can make your special function a resounding success.

The private rooms are suitable for meetings, seminars, conferences, lunches, dinners, accommodating up to 174 people for dinner and 220 for receptions.

For more information please call our events team on 0207 201 6283 or via email: functions@royalthames.com



4 | REFRESHMENTS & BEVERAGES

All prices are charged per person unless stated otherwise

Club Tea and Coffee

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

£3.25

Or please choose from one of our alternative options below

The Jib - £5.55

A choice of soft breakfast rolls filled with Norfolk bacon, Cumberland sausage or grilled mushroom & plum tomato served with a selection of teas and freshly brewed coffee

The Moon Sail - £4.75

Fresh Bircher muesli with mixed berries served with a selection of teas and freshly brewed coffee

The Top Sail - £5.15

Selection of biscuits and mini muffins served with a selection of teas and freshly brewed coffee

The Top Mast - £7.30

Mini homemade scones served with preserve and clotted cream, spiced carrot and walnut cake platter served with a selection of teas and freshly brewed coffee

Platter of seasonal cut market fruits - **£13.00** (serves 10 people)

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

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

Sparkling elderflower zinger - **£9.00** (per jug)

Hildon still & sparkling water - **£4.05** (per bottle)

The Genoa

Classic Sandwich Lunch £11.25 per person

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

Free range egg mayonnaise and watercress **V**

Tuna mayonnaise with cucumber and spring onion

Roast chicken, bacon and avocado

Home baked ham with crispy lettuce and tomato chutney

Salted crisps

Seasonal fresh fruit bowl

The Spirit Sail

Gourmet Working Lunch £12.25 per person

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

Soft goats cheese with roasted pepper and baby spinach **V**

Smoked salmon with lemon and caper cream

Grilled chicken Waldorf

Rare roast beef with horseradish mayonnaise and rocket

Salted crisps

Seasonal fresh fruit bowl

(Based on 1½ rounds per person)

Sandwiches and Savouries

A Selection of freshly cut classic sandwiches served with a choice of savoury items

Please make your selection from the list below

Savouries

Meat

Minced lamb and vegetable turnover with mint jelly

Crispy duck fritter with plum sauce

Suffolk pork sausage and Bramley apple roll with English mustard

Fish

Smoked mackerel and spinach fish cake with tartare sauce

Salmon and broccoli tart

Marinated king prawn with a sweet chilli dip

Vegetarian

Crispy vegetable fritters with a garlic mayonnaise

Creamed leek, potato and cheddar tart

Grilled skewer of field and wild mushrooms in an Italian dressing

The Spinnaker - 1 ½ Rounds of Sandwiches with three savoury items
£15.00 per person

The Storm Sail - 1 ½ Rounds of Sandwiches with four savoury items
£17.00 per person

The Main Mast - Choice of 6 savoury items
£21.00 per person

The Top Gallant - Cold Buffet £25.00

Sliced pepper roasted beef with Piccalilli and watercress salad
Poached escalope of salmon with dill and cucumber salad, lemon mayonnaise
Oriental grilled vegetables in a sweet and sour dressing **V**
Crisp iceberg lettuce with a creamy parmesan dressing and croutons
Salad Nicoise
Fennel and apple salad with chive vinaigrette
Crunchy coleslaw
~
Classic vanilla glazed cheesecake

The Mizzen - Hot Buffet £28.00

Buttered chicken Korma with crispy shallots
Classic salmon and smoked haddock pie with creamy potato topping
Stroganoff of field mushrooms in a light paprika sauce **V**
Braised rice
Medley of green vegetables
Three tomato and red onion salad
~
Chocolate truffle slice
Seasonal fruit salad with vanilla syrup

We recommend 6 items per person.
Any 6 canapés £12.50 per person

MEAT

Cold

- Potted pork with cider and soused onion on toasted bloomer
- Sweet glazed BBQ wings with sweetcorn salsa
- Smoked duck and dressed radish roll with black pepper yoghurt

Hot

- Redcurrant glazed mini lamb sausages with onion relish
- Crispy fried chicken livers with grape chutney
- Teriyaki glazed beef with a spring onion and coriander salad

FISH

Cold

- Trio of salmon on potato blini
- Crab and avocado mayonnaise in a cherry tomato
- Smoked mackerel and horseradish mousse on cucumber croute

Hot

- Salmon, egg and potato pie
- Smoked haddock and leek fishcake with hollandaise dip
- Grilled scallop with a spiced tomato paste and parmesan glaze

VEGETARIAN

Cold

- Cream cheese and grape bombe
- Chilled Vichyssoise with cream fraiche
- Grilled vegetable cannelloni with a pesto mayonnaise

Hot

- Steamed vegetable dim sum with dipping sauce
- Spiced cheese fritter with a garlic dip
- Creamed mushroom tartlets with truffle oil

Individual bowls that fit into the palm of your hand, ideal for networking cocktail receptions providing a more substantial option than canapés

4 Bowls per person £18.00

6 Bowls per person £22.50

MEAT

Confit duck with creamed potato and red wine reduction

Asian spiced beef with crisp onions and pilaf rice

Slow cooked pork with spinach and grain mustard sauce

Grilled breast of chicken with artichoke salad and a tomato and black olive dressing

FISH

Baked escalope of salmon with cream cheese and watercress sauce

Goujons of lemon sole with chunky chips and tartare sauce

Smoked haddock and egg pie

Thai crab cake with oriental noodles and sweet chilli sauce

VEGETARIAN

Butternut and sage risotto with shaved parmesan

Malaysian style roast aubergine with a coriander salad

Buttered gnocchi with dolcelatte sauce

Warm salad Nicoise with soft boiled free range egg

DESSERTS

Chocolate and honeycomb pot

Red Berry jelly with vanilla ice cream

Sultana cheesecake with toffee sauce

Baked lemon sponge with custard

FIRST COURSES

Soups

Pea and smoked ham with chive cream

£6.00

Cream of butternut squash with truffle oil

£6.00

Roast tomato and pepper with pesto croutons

£6.00



FIRST COURSES**Plated Starters**

Poached Scottish salmon and confit celeriac tian
with tartare salad

£7.50

Oriental crab roll with pickled cabbage and hot
and sour dressing

£7.50

Slow cooked Suffolk pork terrine with brandy prunes
and fig chutney

£7.50

Smoked chicken and avocado charlotte with a watercress salad
and Waldorf dressing

£7.50

Roasted ratatouille terrine with a yellow pepper gazpacho
and garlic croutes

£7.50

Assiette of smoked fish with beetroot salad
and horseradish crème fraîche, rye bread crisps

£8.50

Peppered Carpaccio of beef fillet glazed with veal glace and pea
and parmesan salad

£9.00

MAIN COURSES

Roasted vegetable and caramelised onion pudding with pumpkin fondant and smoked cheese sauce

£15.00

Spinach and ricotta cannelloni with aubergine parmigiana in an Italian tomato sauce

£15.00

Slow cooked shoulder of pork with spinach dauphinoise, golden raisin and grain mustard sauce

£17.00

Roast supreme of corn fed chicken with an artichoke mousse, creamed polenta, olive and sun blush tomato dressing

£19.50

Baked supreme of salmon with a herb cream cheese, tomato fondant and a watercress sauce

£22.00

Twice cooked leg of duck with parsley and garlic creamed potato, smoked bacon, mushroom and baby onion sauce

£22.00

Grilled breast of guinea fowl wrapped in Parma ham with baked risotto cake and red pepper sauce

£22.00

Roasted fillet of sea bass with a crab mousseline, braised fennel and Bouillabaisse sauce

£23.00

Roast noisettes of Dorset Down lamb with port braised shallot, boulangere potato and tarragon jus

£34.00

Roast fillet of beef with a parmesan glaze, red cabbage rosti and Madeira sauce

£34.00

DESSERTS**All desserts at £8.00**

Chocolate and honeycomb tart with a mint citrus salad

Puff pastry and profiterole gateaux filled with vanilla custard and toasted almonds

Sticky toffee cheesecake

Iced chocolate and pistachio parfait with Turkish delight Anglaise

Blackcurrant delice with red fruit coulis

Eton Mess

Rum and raisin crème caramel with Chantilly cream

Raspberry jelly with vanilla bean ice cream and rich butter shortbread

Selection of rustic cheeses with grapes, celery, chutney and wafers

£10.00

Tea and Coffee with Club Chocolates

£3.50



14 | FUNCTION ROOMS - 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 ideal for Canapés reception or drinks prior to dining. Can accommodate up to 90 people standing and 60 theatre style.



Queenborough Room

Location: Ground Floor

Perfect for boardroom discussions (14) and theatre (25). This versatile space can be combined with the Paget Room to create a larger space.



Paget Room

Location: Ground Floor

Ideal private meeting room benefiting from natural light; available in boardroom (24), theatre (42) and standing (42).

Can accommodate Civil ceremonies when combined with Queenborough Room for up to 70 people.



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.

**Coffee Room Restaurant**

Location: First Floor

Our largest room with 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.

**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.

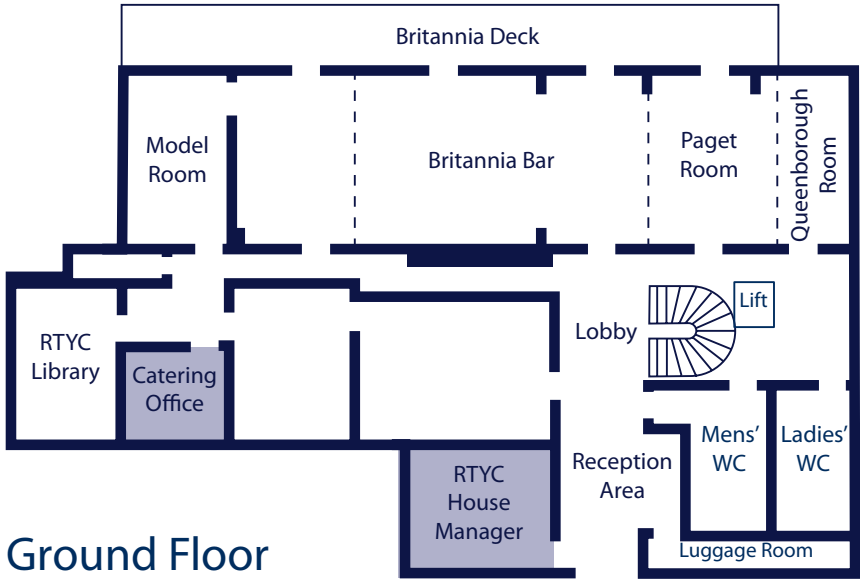
**Cumberland Bar/Quarterdeck**

Location: First Floor

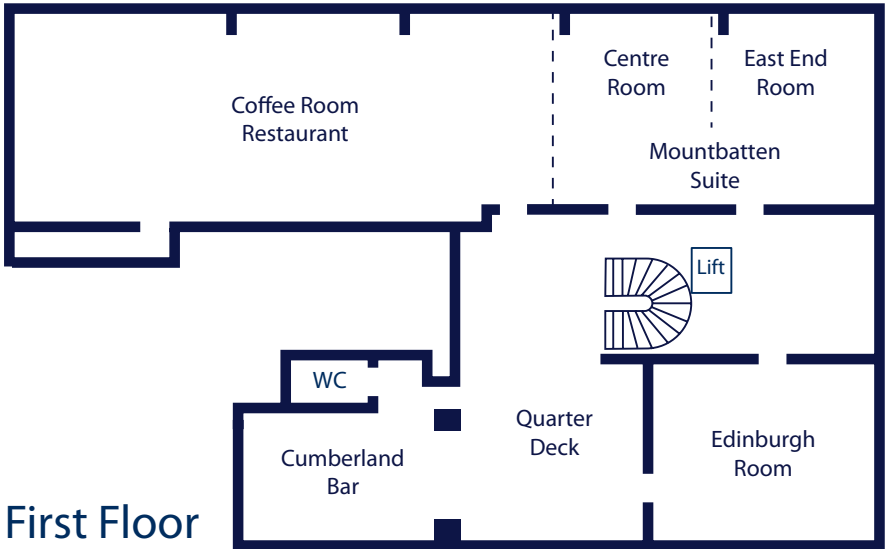
Normally a member's only area, may be available for hire on Friday evenings, Saturday and Sunday for Receptions or pre-drinks.

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




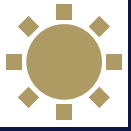





Ground Floor



First Floor

ROOM	BOARD ROOM 	THEATRE STYLE 	STANDING 	ROUND TABLE 	U-SHAPE 
Library 24m ²	12	10	N/A	N/A	N/A
Britannia Bar 75m ²	N/A	60	90	N/A	N/A
Britannia Bar & Deck 125m ²	N/A	N/A	220	N/A	N/A
Paget Room 43m ²	24	42	42	N/A	20
Britannia Bar & Paget Room 118m ²	N/A	110	140	N/A	N/A
Britannia Bar, Paget & Deck 168m ²	N/A	160	190	N/A	N/A
Queenborough Room 32m ²	14	25	30	N/A	14
Britannia Bar, Paget & Queenborough Rooms 150m ²	N/A	150	220	N/A	N/A
Britannia Bar, Paget and Queenborough Rooms & Deck 200m ²	N/A	N/A	250	N/A	N/A
Edinburgh Room 50m ²	22	40	50	36	25
Mountbatten Suite 89m ²	48	70	90	72	36
East End Room 47m ²	20	35	40	36	20
Centre Room 42m ²	14	22	30	36	14
Main Dining Room 138m ²	N/A	100	120	104	N/A
Dining Room & Centre Room 180m ²	N/A	122	150	116	N/A
Dining Room & Mountbatten Suite 227m ²	N/A	170	220	174	N/A

Menus and catering

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 menu, 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. Please advise the functions department of any allergies and they 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.

Table Decorations

Flowers can be provided for a nominal fee. Should you wish to purchase additional displays we can make arrangements to meet your requirements. Alternatively, for appropriate occasions, Club Silverware may be provided at a charge.

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.

Premises

60, Knightsbridge, London, SW1X 7LF.

Prices

Prices reflect the market conditions. We reserve the right to amend charges quoted without notice in the event of extreme market fluctuations. Prices are inclusive of VAT.

Smoking

Smoking is not permitted anywhere inside the Club premises.

Late Bar & Taxi Charges

If a bar facility is required after 11pm a late bar service charge will be applicable. For all functions and events finishing after 11pm an additional charge will be applicable.

Confirmation of Booking and Deposits

- All bookings must be confirmed in writing to the functions department at the Club. A confirmed booking constitutes formal acceptance of these Terms & Conditions.
- The Hirer shall inform the Club of the estimated number of guests attending the function no less than 10 working days prior to the date of the function.
- The Hirer shall notify the Club of the final number of guests attending the event no less than three 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.
- We operate a two-tier deposit system. An initial confirmation deposit of the total room hire quoted is required to confirm your booking within 14 days of the booking being made in order to confirm your function. Failure to secure a booking with the required deposit may result in the room(s) being released for other bookings.
- A further 50% of the estimated catering charges quoted is required a minimum of 28 days prior to the date of the event. All beverages will be charged on consumption on the final invoice following the event.

Cancellation charges:

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

- Less than 28 days written notice 100% of all room hire charge and 25% of catering charges.
- Less than 14 days written notice 100% of all room hire charges and 50% of catering charges.
- Less than 72 hours written notice 100% of all room hire & all catering charges.

20 | TERMS AND CONDITIONS

Interpretation

In these Terms & Conditions, the following words have the meanings set out here under:

Booking Form

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

Caterer

bartlett mitchell.

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.

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. Should your event be more than 30 minutes late in starting or continue 30 minutes later than planned we may have to make an additional charge to cover the increased staffing costs.

Cloakroom

Ladies' and gentlemen's cloakrooms are provided in on the ground floor of the Club which are not routinely staffed. The Club can provide staff to run the cloakroom for a fee if required and the Club may also require the Hirer to accept a charge for employing a cloakroom attendant for certain events. The Club will not accept responsibility or liability in respect of any damage to or any loss of any goods, articles or property of any kind brought into or left at the premises either by the Hirer or the Hirer's guests attending an event at the club.

Club

The Royal Thames Yacht Club

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 co-ordinator will advise.

Equipment

The Hirer may only bring additional equipment, articles and substances onto the Club premises with prior agreement of the Club. Any equipment must comply with safety regulations. The Club accepts 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 Club on demand the amount to make good such damage.

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.

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.

Mobile Phones

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

Parties

The agreement is between the Hirer and the Royal Thames Yacht Club ("the Parties").

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 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 Bye-Laws together with any regulations and Bye-Laws of the Club.
- The Hirer may not, unless authorised by the Club, claim any function is endorsed or in anyway approved by the Club.
- The Hirer is only permitted to use the Club's on site catering and no other catering facilities/food or drink shall be permitted onto the premises unless very special circumstances permit. The Club's function co-ordinator will advise if additional costs are incurred.



The Royal Thames is the oldest continuously operating yacht club in the world. 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 tea rooms and coffee houses. From 1857, the club owned various properties in London, moving to 60 Knightsbridge, overlooking Hyde Park, in 1923. The present Club house 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 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 HRH The Duke of Edinburgh and the Admiral is HRH The Prince of Wales.