

 **ViscountCruises**
Festive Charters



Festive Charters

Introduction

Our River Thames party boats are a popular choice for Christmas parties, we can embark at numerous piers across Central London & the surrounding area. Festive garlands, twinkling Christmas lighting & our caterers delicious seasonal menus create the perfect festive atmosphere on-board.

We can comfortably carry up to 180 guests for standing receptions & festive buffets or 128 guests for festive fine dining. Our fully licensed bar will be open throughout your cruise where a variety of beers, ciders, wines, mulled wine, spirits & soft drinks are available for purchase.

All our party boats are heated throughout and boast spacious open decks, ideal for taking photos and watching the city pass by.

This brochure contains example itineraries for a four-hour charter on a Thursday evening onboard M.V Avontuur IV.



Example Timings

Boarding & Drinks Reception | 18:45

Guests are greeted as they board a vessel decorated with festive décor & soft background music.

Fine Dining: Guests are handed a glass of Botter Prosecco D.O.C. / Mulled Wine as they board.

Vessel Departs | 19:00

Guests can move freely between the heated saloon & outside deck observing London's landmarks as they pass by.

Buffet / Dinner Service Begins | 19:30

Festive Buffet: The catering team serve guests their food at the buffet station.

Fine Dining: Guests help themselves to water & wine whilst the waiting staff begin dinner service.

Buffet / Dinner Service is Complete | 20:30 / 20:45

Guests can enjoy the onboard entertainment & visit the fully licensed bar.

Return to Pier | 22:45

The vessel returns to the pier to disembark.

Disembark Complete | 23:00

Reception Drinks

Casa Vinicola Botter Prosecco D.O.C. Spumante – NV – Treviso, Veneto, Italy – 11.0% – **VE**

Mulled Wine

Festive Drinks Package £20 Per Person

- Glass of Botter Prosecco D.O.C. or Mulled Wine on arrival
- Half a bottle of House Red / White Wine
 - Pecking Order Chenin Blanc, 2017, South Africa, 12.0%
 - Volandas, Merlot, 2017, Volandas Winery, Central Valley, Chile, 13.5% – **VE**
- Half a bottle of Harrogate Spring Water
- 2 x Drink Tokens worth £4.50 each.

Festive Celebration Drinks Package £25 Per Person

- Glass of Nicolas Feuillatte NV or Mulled Wine on arrival
- Half a bottle of Premium Red / Premium White Wine
 - San Giorgio, Pinot Grigio, D.O.C, 2017, Pasqua Winery, Venezie, Italy, 12% – **V**
 - Rioja Vega, Rioja Crianza, 2014, Spain, 13.5% – **VE**
- Half a bottle of Harrogate Spring Water
- 2 x Drink Tokens worth £4.50 each.

Festive Fork Buffet Breakdown

- 4-Hour Evening Charter ^{(M.V Avontuur IV (Monday-Thursday))}
- 2-Course Festive Fork Buffet
- Festive Decor & Table Linen
- Live DJ

Festive Fork Buffet, 60 Guests

Sub Total		£2,737.00 ^(+VAT) (£45.62 Per Guest ^(+VAT))
VAT*		£319.40
Total		£3,056.40 ^(INC VAT) (£50.94 Per Guest ^(INC VAT))

Festive Fork Buffet, 72 Guests

Sub Total		£2,976.40 ^(+VAT) (£41.34 Per Guest ^(+VAT))
VAT*		£367.28
Total		£3,343.68 ^(INC VAT) (£46.44 Per Guest ^(INC VAT))

Festive Fork Buffet, 96 Guests

Sub Total		£3,455.20 ^(+VAT) (£35.99 Per Guest ^(+VAT))
VAT*		£463.04
Total		£3,918.24 ^(INC VAT) (£40.82 Per Guest ^(INC VAT))

Festive Fork Buffet, 128 Guests

Sub Total		£4,093.60 ^(+VAT) (£31.98 Per Guest ^(+VAT))
VAT*		£590.72
Total		£4,684.32 ^(INC VAT) (£36.60 Per Guest ^(INC VAT))



Festive Fine Dining Breakdown

- 4-Hour Evening Charter (M.V Avontuur IV (Monday-Thursday)
- 3-Course Festive Seated Dinner
- Festive Drinks Package
Glass of Mulled Wine or Botter Prosecco D.O.C. on arrival, half a bottle of house wine, half a bottle of Harrogate Spring Water & 2 £4.50 Drink Tokens.
- Festive Decor & Table Linen
- Live DJ

Festive Fine Dining, 60 Guests

Sub Total		£4,237.00 (+VAT) (£70.62 Per Guest (+VAT))
VAT*		£379.40
Total		£4,616.40 (INC VAT) (£76.94 Per Guest (INC VAT))

Festive Fine Dining, 72 Guests

Sub Total		£4,776.40 (+VAT) (£66.34 Per Guest (+VAT))
VAT*		£439.28
Total		£5,215.68 (INC VAT) (£72.44 Per Guest (INC VAT))

Festive Fine Dining, 96 Guests

Sub Total		£5,855.20 (+VAT) (£60.99 Per Guest (+VAT))
VAT*		£559.04
Total		£6,414.24 (INC VAT) (£66.82 Per Guest (INC VAT))

Festive Fine Dining, 128 Guests

Sub Total		£7,293.60 (+VAT) (£56.98 Per Guest (+VAT))
VAT*		£718.72
Total		£8,012.32 (INC VAT) (£62.60 Per Guest (INC VAT))



Festive Fork Buffet Menu B

Focaccia with Olive Oil & Aged Balsamic

Starter

(Optional, choose one: £2.95 (+VAT))

Smoked Salmon Blini with Caviar

Roast Beef Crostini with Wasabi Mayonnaise

Leek & Goats Cheese Tarts **V**

Roasted Winter Vegetable Terrine **V**

Selection of Winter Salads

Main Course

(Choose one)

Ragout of Norfolk Turkey, Sage Stuffing Balls & Chipolatas

Pulled Beef Brisket with Whiskey Glace

Roasted Salmon with Watercress Sauce

Confit of Duck with Chestnuts & Blackberry Gravy

Vegetarian Option

(Choose one)

Wild Mushroom Risotto with Rocket Pesto **V**

Spinach & Ricotta Tortellini with Gorgonzola & Walnuts **V**

Pumpkin & Cauliflower Cobbler **V**

Broccoli Bake with Honey Roasted Parsnips **V**

Roast Potatoes & Winter Vegetables

Dessert

Chocolate Mousse with Advokaat

Mulled Wine Jelly with Candied Clementines

Christmas Pudding with Brandy Sauce

Spiced Date Cake with Mascarpone

Mince Pies

Cheese Selection & Seasonal Fruit Platter

(Optional, £2.95 (+VAT) per guest)

A selection of British cheeses with celery, walnuts & red onion chutney

2 Courses | £18.95 (+VAT)

V = Vegetarian Option

Minimum of 25 guests. Prices shown exclude VAT.

Due to space restrictions we can only offer one menu per event.

Includes bread & butter, selection of salads, hot main dish, hot vegetarian dish, hot side dish & dessert.

Crockery, chef, event manager & service staff included.

Additional service staff are £10 + VAT per hour, minimum 5 hours. 1 waiter per 35

Festive Fine Dining Menu

Starter

(Please choose one starter & one vegetarian option)

Almond Rolled Goats Cheese on Roquette, Roasted Cherry Tomatoes **V**

Stilton Stuffed Mushrooms with Cranberry Relish **V**

Poached Salmon Rillettes with Keta Caviar

Smoked Salmon & Spinach Roulade with Cucumber Relish

Rustic Chicken Liver & Morel Pate, Cumberland Dip

Spiced Figs with Mozzarella **V**

Main

(Please choose one main course & one vegetarian option)

Roast Norfolk Turkey with Traditional Trimmings, Cranberry Gravy

Pancetta Wrapped Turkey Breast with Lemon & Pine Nut Stuffing

Grilled Corn Fed Chicken Breast with Gorgonzola and Walnuts

Salmon en Croute with Watercress Sauce

Wild Mushroom Strudel with Oregano & Applewood Sauce **V**

Caramelized Red Onions Stuffed with Spiced Couscous **V**

Dessert

(Please choose one)

Christmas Pudding with Brandy Sauce

Eggnog Trifle with Mixed Berry Compote **V**

Spiced Date Cake with Mascarpone **V**

Ginger & Cranberry Brulee **V**

Mulled Wine Jelly with Candied Clementines

Chocolate & Raspberry Mogador **V**

Mince Pies

Cheese Course

(Add £2.95 Per Guest)

A selection of British cheeses with celery, walnuts & red onion chutney

2 Courses | £21.95 (+VAT)

3 Courses | £24.95 (+VAT)

V = Vegetarian Option

Minimum of 40 guests. Prices shown exclude VAT.

Due to space restrictions we can only offer one menu per event.

Crockery, chef, event manager & service staff included.

Extra service staff are £10 + VAT per hour, minimum 5 hours. 1 waiter per 20 guests is advised.

Optional Extras

Reception Drinks

Mulled Wine		£4.00 Per Glass (175ml) ^(INC VAT)
Botter Prosecco D.O.C. Spumante		£5.50 Per Glass (125ml) ^(INC VAT)
Jules Feraud, Cuvee de Réserve Brut		£7.50 Per Glass (125ml) ^(INC VAT)

Entertainment Options

1 x Casino Table		£380.00 4-Hours ^(+VAT)
2 x Casino Table		£600.00 4-Hours ^(+VAT)
Photo Booth / Magic Selfie Mirror		£500.00 4-Hours ^(+VAT)
Live Magician		£450.00 4-Hours ^(+VAT)
Live Jazz Trio		£550.00 4-Hours ^(+VAT)

Décor & Styling

Linen Napkins		£2.00 Per Napkin ^(+VAT)
Chair Covers		£3.00 Per Chair ^(+VAT)



Boats for every occasion at:
www.viscountcruises.london



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