

## 2009 WINE LIST

Bin No.	HOUSE SELECTION	
1.	Champagne – Canard-Duchene N.V. <i>Full of fruit, with classic Pinot grape aromas and the fragrance of fresh brioche.</i>	£24.50
2.	Champagne – Canard-Duchene Rose N.V. <i>Intense cherry fruit aromas, powerful yet smooth, full bodied on the palate.</i>	£27.50
3.	Sparkling Wine – Veuve Chapelle Brut <i>Clean, refreshing, great value for money for any occasion.</i>	£12.95
4.	White – Moreau Blanc <i>Medium to dry taste, highly quaffable.</i>	£12.50
5.	Red – Moreau Rouge <i>Well rounded, very drinkable French red.</i>	£12.50

### WHITES

#### FRENCH

6.	Tourangelle, Touraine Sauvignon 2007/8 <i>Aromatic nose with a hint of gooseberry fruit.</i>	£13.50
7.	Chardonnay Embleme d'Argent Vin d'Pays 2007 <i>Elegant, well-balanced, creamy texture – notes of citrus, honey &amp; peach.</i>	£14.35
8.	Le Beau Chene Viognier VDP D'Oc 2007/8 <i>Clean, crisp with a hint of peachiness and apricot.</i>	£15.00
9.	Macon Lugny Les Genievres 2008 <i>A light golden pale robe, greenish highlights, Muscat-like aromas, licorice notes.</i>	£17.85
10.	Chablis – Simmonet Febvre 2007/8 <i>Beautiful golden robe, lively wine with fresh citric aromas, especially lemon.</i>	£20.95
11.	Pouilly Fume – Les Cascadelles 2007 Caves de Pouilly-sur-Loire <i>Classic sauvignon flavours of gooseberry, orange blossom &amp; citrus fruit.</i>	£21.25
12.	Pouilly Fuisse – Louis Latour 2007/8* <i>Aromas of ripe fruits, peach, apricot and grapes. Subtle, refined, great length.</i>	£23.50
13.	Chablis Premier Cru – Louis Latour 2007/8* <i>Lean, racy character, distinct taste of ginger and pan-fried chestnuts and cinnamon.</i>	£26.50

#### MEDITERRANEAN

14.	Botter Pinot Grigio delle Venezie 2007/8 (Italy) <i>Crisp finish. Perfect with shellfish or fish. Versatile.</i>	£12.95
15.	Torres – Vina Sol DO Catalunya (Spain) <i>Elegant, fresh fruity aromas with fine spicy hints. Smooth, rich and crisp.</i>	£12.95
16.	Gavi – La Battistina 2007 (Italy) <i>Sophisticated, similar to an Italian chablis, crisp and dry.</i>	£15.25

#### SOUTHERN HEMISPHERE

17.	Casa de Piedra Chardonnay, Valle Centrale 2008/9 (Chile) <i>Smooth, soft, light, balanced with juicy citrus fruit and a creamy body.</i>	£12.95
18.	San Rafael Sauvignon Blanc, Lontue 2008/9 (Chile) <i>A bright, zesty sauvignon, refreshing and smooth with bright acidity.</i>	£13.50
19.	Chenin Blanc – Paarl Heights 2007/8 (South Africa) <i>Dry, with a floral nose and citrus, tropical flavours.</i>	£14.65
20.	Bishop's Leap Sauvignon Blanc 2008/9 (New Zealand) <i>Classic aromatic, dry Marlborough with crisp acidity and good length.</i>	£17.85

### ROSE

21.	Pinot Grigio Rosato 2008 (Italy) <i>Soft, well balanced on the palate with a round and full-bodied structure</i>	£15.50
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### REDS

#### FRENCH

22.	Cotes du Rhone – 'Est Oust' Domaine Andre Brunel 2006/7 <i>Classic warm and rich Rhone red with a hint of spice and great complexity.</i>	£13.95
23.	Merlot 'Les Grandes Arbres' VDP D'Oc. Organic 2007/8 <i>Soft, plummy fruit flavours with gentle tannins and a lingering finish.</i>	£15.50
24.	Les Nuages Pinot Noir 2006/7 <i>Light, fresh with plenty of strawberry and cherry tones.</i>	£16.65
25.	Lussac St. Emilion – Ch. Petit Bois 2007 <i>Spicy, complex nose with raspberry and cinnamon aromas.</i>	£18.00
26.	Fleurie – Millesime Cave de Fleurie 2006/7 <i>Striking, vivid red colour with red berry fruit on the nose and palate.</i>	£19.10
27.	Brouilly Domaine de Fort Michon 2007/8 <i>Aromas of fresh red berries with a juicy palate, great elegance, silky finish.</i>	£20.00
28.	St. Emilion Grand Cru – Ch. Cruzeau 2004* <i>Soft and mellow, with ripe plum fruit. Gentle tannins and an elegant finish.</i>	£24.50

#### MEDITERRANEAN

29.	Monte Clavijo Rioja Tempranillo Tinto Joven 2006/7 (Spain) <i>Cherry red fruit aromas.</i>	£14.50
30.	Chianti Colli Senesi 2006/7 (Italy) <i>Medium-bodied with red berry, cherry fruits for easy drinking.</i>	£15.00
31.	Castillo di Clavijo Rioja Crianza 2004/5 (Spain) <i>Deep, mulberry, traces of cinnamon and plum fruit.</i>	£15.95

#### SOUTHERN HEMISPHERE

32.	Casa de Piedra Cabernet Sauvignon, Valle Centrale 2008/9 (Chile) <i>Smooth, medium bodied, ripe fruits and strawberry with mocha flavours.</i>	£12.95
33.	San Rafael Merlot, Lontue 2008/9 (Chile) <i>Warm winter berries with a hint of spice, enticing and rewarding.</i>	£13.50
34.	Echo Point Shiraz 2005/6 (Australia) <i>Brick red with hints of purple, intense pepper and spice with hints of chocolate.</i>	£14.65
35.	Grant Burge Cabernet-Shiraz GB51 2006 (Australia) <i>Soft, uncomplicated, ripe berry fruit, violet and delicate spicy notes.</i>	£15.00
36.	Cuma Malbec Michel Torino Organic 2007/8 (Argentina) <i>Juicy strawberry, cherry fruit with some savoury earth spices.</i>	£15.50

### SPARKLING & CHAMPAGNES

37.	Montana Lindauer Brut or Rose N.V. (New Zealand) <i>Rich medley of citrus fruits and toasty yeast characters. Fresh and zingy.</i>	£16.50
38.	Prosecco Verduzo NV (Italy) <i>Wildflowers and almonds, balanced by notes of pear and a crisp acidity.</i>	£16.75
39.	Mumm <i>Dry, crisp with green apples, citrus fruit and delicate yeasty aromas.</i>	£31.00
40.	Laurent Perrier* <i>Good balance, generous fruit, minerality and freshness.</i>	£32.00
41.	Veuve Cliquot Yellow Label N.V. Brut* <i>Restrained delicate nose with a good intensity of fruit with notes.</i>	£34.00
42.	Bollinger N.V. Brut* <i>Full bodied champagne with high proportions of pinot noir giving depth.</i>	£38.00

\* Orders need to be in exact quantities.

Most champagnes are available in Magnums. Vintages above may vary. If a particular wine/champagne is not shown please tell us and we will be pleased to quote.

N.B. While every effort will be made to maintain the prices above please consult our website [www.thamesluxurycharters.co.uk](http://www.thamesluxurycharters.co.uk) for the prices that will prevail on the date of your event. Due to budget duties/currency fluctuations we may need to accommodate any increase in wholesale prices.

Valid from 1st March 2009

## 2009 BAR TARIFF

### BEERS & LAGERS

Boddingtons (pint)		£3.40
Carling Black Label/Stella (pint)	from	£3.40
Premium Lager (bottle)	from	£3.25
Low Alcohol Lager		£2.75

### SPIRITS

Whisky, Gin, Vodka, Campari		£2.60
Malibu, Pernod, Rum, Southern Comfort		£2.60
Port, Sherry, Vermouth		£2.90
Late Bottled Vintage Port		£3.80
Liqueurs/Brandy	from	£3.50
Remy Martin/V.S.O.P./Single Malts	from	£3.50

### SOFT DRINKS

Single Drink	from	£1.50
Mixer		£1.00
Minerals – litre		£3.25
Fruit Juice – litre	from	£3.80

### HOUSE WINES

Spritzer		£2.80
Wine by the glass		£3.25

### BY THE BOTTLE

Vodka, Gin, Whisky – Premium Brands		£55.00
Port		£38.00
Brandy		£70.00

ALL PRICES ABOVE INCLUSIVE OF VAT

### RECEPTION DRINK SUGGESTIONS

1. Rum Punch @ £3.95 per glass  
(White Rum, Gin, Grenadine, Orange Juice)
2. House Champagne @ £4.50 per glass
3. Bucks Fizz @ £2.95 per glass  
(House Sparkling Wine & Orange Juice)
4. Bucks Fizz @ £4.75 per glass  
(House Champagne & Orange Juice)
5. Kir Royale @ £3.20 per glass  
(Kir & Sparkling Wine)
6. Kir Imperial @ £5.00 per glass  
(House Champagne & Cassis)
7. Pimms @ £3.20 per glass
8. Mint Julep @ £3.60 per glass  
(Bourbon, Crushed Ice & Crushed Mint Leaves)
9. Mississippi Glory @ £3.80 per glass  
(Southern Comfort, White Wine, Orange Juice & Crushed Ice)
10. Bellini @ £3.80 per glass  
(Prosecco, White Peach Juice)
11. Non-alcoholic Fruit Punch @ £2.60 per glass
12. Mulled Wine (max 100 guests) @ £2.95 per glass

ALL PRICES ABOVE EXCLUSIVE OF VAT

As an alternative to the above, we can tray serve a selection of Wine & Soft Drinks. This avoids congestion in the bar area. A Reception drink is an essential consideration for all parties of more than 150 guests (Dixie Queen/Elizabethan) and 40 guests (Edwardian).

### INCLUSIVE DRINKS PACKAGES – CHOOSE FOR ANY EVENT

1 x Glass of House Wine or Buck's Fizz on Reception

1 x 1/2 Bottle of House Wine on Tables

Sparkling Mineral Water

1 x Glass of Sparkling Wine for the Toast

**£14.50 inc.VAT**

1 x Glass of Buck's Fizz

1 x 1/2 Bottle of House Wine on Tables

Sparkling Mineral Water

1 x Glass of House Champagne for the Toast

1 x Liqueur

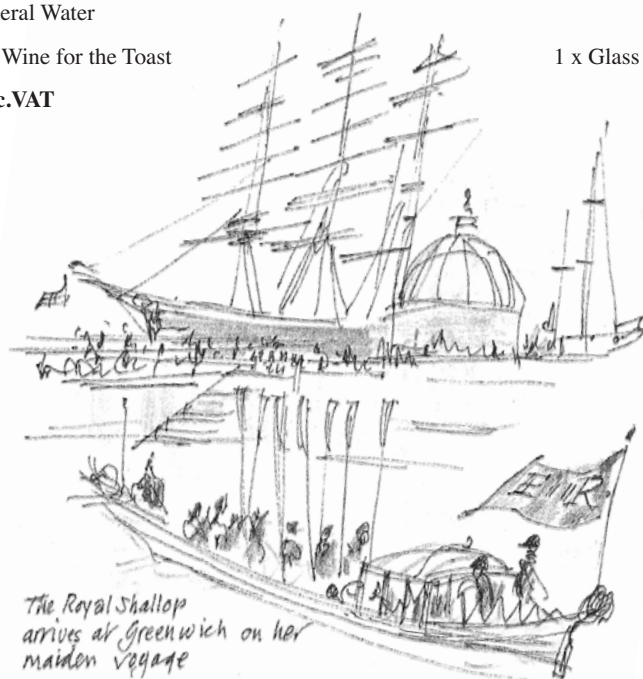
**£20.85 inc.VAT**

*'I thoroughly enjoyed myself.*

*The boat was beautiful  
...was amazed at how quiet  
the engine is...it was just  
lovely floating upriver  
into the sunset!*

*Everything was perfect,  
the crew were friendly,  
attentive and efficient,  
the food was good,  
the jazz band excellent.'*

*- Pam Walls.*



*'I just wanted to drop you a line  
to say a huge thank you to you  
and your staff for looking after the  
guests so beautifully...the serving  
staff were fantastic and their  
attention to our guests was second  
to none.'*

*- Tess Rowe, Allied Europe.*

*'I have received several notes and  
calls of thanks from our guests at  
last Thursday's 'Edwardian'  
cruise for the Shell Centre Forum.  
Everyone loved the evening...with  
praise for the boat itself, the food,  
the service. It was the ideal event  
for our size of group.'*

*- Sharon Lascelles,  
Shell Centre Forum.*

There is a 10% Service Charge added to all bar accounts