



Thames Luxury Charters Ltd

Drinks Brochure

Valid until 31st March 2018

Vintages may change during the year. Prices may change as a result of duty or currency fluctuations; latest rates will be confirmed at the time of booking.

Please note that a 10% service charge applies to all catering and drinks on account. VAT will be charged at the prevailing rate.

Thames Luxury Charters

Knot House, 2 – 7 Brewery Square, London SE1 2LF

Web: www.thamesluxurycharters.co.uk Ph: 020 7357 7751 Email: sales@thamesluxurycharters.co.uk

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Wine List

Our event planners will be delighted to recommend wines suitable to your chosen menu, so please do not hesitate to ask!

HOUSE SELECTION

1. Champagne – Canard-Duchene. Cuvee Leonie, Brut NV £33.00
Elegant & complex, a blend of only the noblest grapes. With its pale gold appearance, Cuvee Leonie exudes aromas of tropical fruit, dried flowers & spicy fruit loaf. Voted Gold at the 2012 Sommelier Wine Awards 2012 - We are delighted to be working with Canard Duchene once again.

2. Champagne – Canard- Duchene Brut Rose. N.V. £37.40
Delicate, pinkish hue with intense fresh fruit aromas of strawberries, against a Backdrop of minerals notes for enhanced freshness. A delightful aperitif or to accompany a dessert.

3. Champagne – Canard- Duchene Cuvee Leonie, Brut N.V. **Magnum*** £65.00
Equivalent to two standard size bottles, not only looks so impressive, but saves just a little too!

4. Champagne – Charles VII Smooth Rose **Magnum *** £95.00
Charles VII Royal Champagnes the ideal choice for the finest celebrations. A slightly pink colour, beautiful iridescent bubbles, fine and abundant foam.

5. Cremant de Bourgogne Brut Blanc de Noir, Simmonet - Febvre(France) £27.65
A rich nutty, dry sparkling wine with fine bubbles. Ripe fruit characters and a finish reminiscent of wild strawberries.

6. Cremant de Bourgogne Brut Rose, Leonce Bocquet (France) £29.50
This Cremant from Burgundy is wonderfully light pink in colour with just the right balance of freshness and red fruit concentration you want from a sparkling rose!

7. Prosecco Rialto NV (Italy) £20.50
A light, fresh wine that has a nicely-balanced structure, lightly floral aromas and attractive fruit flavours. The perfect aperitif!

8. Sparkling Wine – Veuve Chapelle Brut (France) £18.75
Clean, refreshing, great value for money for any occasion.

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9. White – Isono Chenin Blanc 2015 (South Africa) £15.25
We took great care in selecting our new house wines. This Chenin Blanc has elegant fruit flavours and is a joy to drink either as a glass on its own or with food.
10. Red – Isono Shiraz 2014 (South Africa) £15.25
This is a perfect House Red: lots of soft berry fruit flavours and very easy to drink either on its own or with food.
11. Rose – Isono Pinotage Rose 2014 (South Africa) £15.25
Made from the Pinotage grape this is a very pale pink rosé. Flavours are of crushed strawberries and summer fruits. Importantly, it is a dry wine and as such is at home with food as it is delicious as a glass on its own.

WHITE WINE

12. Pinot Grigio Conti Dei Marchisi 2015/16 (Friuli, Italy) £17.50
More to it than the usual Pinot Grigio, but still easy drinking and a crowd pleaser!
13. Swartland Limited Release Viognier 2106/17 (Swartland, S.Africa) £17.75
A beautifully styled Viognier with delightful aromas of orange & peach combined with jasmine. Full of finesse. Works really well with richer, distinctive flavours. Pairs with Bin 38.
14. Picpoul Plo d'Isabelle, Picpoul de Pinet Languedoc 2014 (Languedoc, France) £18.00
A crisp and zesty white wine made from the rare Picpoul grape. Youthfully pale lemon yellow, with a nose of lemon and lime fruit, and an intriguing blend of white blossom and green herb notes. An excellent choice to serve with seafood but works equally well with most summer menus.
15. Sauvignon du Val de Loire "Wally" 2015 (Loire, France) £18.25
Zesty with hints of passionfruit & gooseberry, this is an easy drinking, entry level Sauvignon which is sure to please.
16. Organic Verdejo, Montanar, Castilla La Mancha 2016 (Spain) £18.50
We like the fact this is a family run winery & their organic & biodynamic credentials. Pale straw yellow, the Verdejo has an exotic nose that verges on tropical fruit but retains a citrus zest on the palate. An easy drinking wine that will compliment any menu. Pairs with Bin 39.
17. Fairhall Cliffs 2014 Pinot Gris (Marlborough, New Zealand) £19.95
This is a very different affair from its Italian counterpart, Pinot Grigio, which uses the same grape. Bursting with aromas of pear, honey, apple, spice and even a hint of cream. Hints of sweetness partner the pure fruit flavours and are complemented by good clean length and a soft texture. Bin 46 has been picked to pair with this wine.

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18. Maggio Family Vineyards Chardonnay 2015/16 (California, USA) £20.00
Voluptuous & smooth, this wine shows ripe tropical fruit aromas combined with sweet Vanilla & a full-bodied finish. Pairs with Bin 41. A lovely choice to serve on a summer's day!
19. Muscadet Sevre & Maine Sur Lie Château du Coing de St Fiacre 2015 (Loire, France) £20.50
Very fruity on the nose. Bright floral notes with lime and grapefruit. Crisp and refreshing.
20. Montagny Grand Vin de Bourgogne Buxy 2012 (Burgundy, France) £21.50
Looking for something classy & elegant? This is a luscious White Burgundy that wows & delights. A delicious, fresh Chardonnay which has been fermented & matured in stainless steel tanks to preserve the pure peach, pear and acacia aromas. Soft and rich on the palate with an elegant, steely dry finish.
21. Amano Bianco 2015 (Puglia, Italy) £22.00
Gold winner in the 2016 Sommelier Wine Awards, a fresh & delightful wine, perfect summer drinking with or without food. Pairs with Bin 43.
22. Gruner Veltliner, Rieden Selection Stadt Krems 2016 (Austria) £22.50
Not as tart as a Sauvignon or as rich as a Chardonnay, Gruner is a versatile, food friendly Wine that comes highly recommended.
23. Grande Ardeche Chardonnay 2014 (South of France) £23.00
Shimmering pale yellow in colour with aromas of fresh almond, apricot and brioche. A classic, well-balanced wine, ample and generous with flavours of vanilla and brioche.
24. Macon Lugny Les Genievres 2015 (Burgundy, France) £24.50
A name that is well known by all lovers of good white burgundy. Un-oaked to maintain all the freshness and vitality of this delicious wine.
25. Seresin Estate Sauvignon Blanc 2015 (Marlborough, New Zealand) £26.00
Warm notes of ripe yellow stone-fruit, soft passion fruit and a chalky-mineral complexity. Finely-textured, with ripe gooseberry, tropical and citrus notes. Just as you would expect!
26. Hush Heath Estate Skye's Chardonnay 2015 (Kent) £28.00
A very elegant Chardonnay from Kent with citrus, thyme and pineapple aromas and a lively acidity that is balanced by rich, ripe grapefruit and apple flavours. Typical of the Hush Heath style. Partners with Bins 34 & 51!
27. Pouilly-Fumé 'La Moynerie' Michel Redde 2014 (Loire, France) £28.00
This wine is the Redde family's flagship wine and is a blend of wines originating from the main soils of the appellation. Wonderful with fish cooked in a sauce or with white meat.

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28. La Giustiniana, Gavi di Gavi 'Lugarara' 2015/16 (Piemonte, Italy) £29.00
Scents of green apples and fresh pears. Perfectly balance with ripe, golden apples, fresh almonds & honey offset by the characteristic lively finish of good Gavi. This remains one of our favourites and is a great wine, with or without food.
29. Kingscote White Pinot Noir 2014 (Sussex, England) £31.50
A most delicious & surprising, gold medal winning English white wine! Made from Pinot Noir in the heart of Sussex, pale rose gold in colour, hints of cooked strawberries and pepper.
30. McHenry Hohnen Rocky Road Chardonnay 2012 (Margaret River, Australia) £32.00
A pristine palate reflects the vineyards Southern Margaret River location displaying ripe nectarine and white peach framed with fresh lemon/lime acidity. A really delicious Chardonnay to pair with Bin 50.
31. Chablis Premier Cru Montmains 2015 (Burgundy, France)* £32.50
The Premier Cru vineyard of Montmains is widely regarded as one of the best Premier Cru Chablis. Pale yellow colour and an intense nose with notes of toasted bread, white flowers and vanilla.
32. Pouilly Fuisse Louis Latour 2013 (Burgundy, France) £32.50
A very fine, full flavoured White Burgundy from a great vintage. A wonderful glass of wine which was very much enjoyed by all the girls in the office at our recent tasting!

ROSE WINE

33. Domaine des Monticoles Rose 2016 (Cote de Provence, France) £24.00
2015 was a warm vintage, which translates to lovely ripe fruit ! A finely balanced wine, fresh and bursting with red fruit.
34. Hush Heath Estate Nannette's Rose 2015 (Kent) £28.00
The palest of pale pinks. Fresh, red summer fruit with a delicate herbal finish. Characteristic English acidity with hints of wild strawberry and white currant on the palate, the finish is long and vinous. A summer staple alongside Bin 26 & 51

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RED WINE

35. Torre Cerere Montepulciano D'Abruzzo, 2014 (D'Abruzzo, Italy) £16.25
A fruity medium bodied wine with lots of red cherry fruit & soft on the palate. A very drinkable 2015 addition from the region.
36. Cotes du Rhone – Les Vignes du Prince 2015/16 (Rhône, France) £16.75
Medium-bodied and warming red from the Rhône, with a touch of spice on the palate.
37. Ch. Saint Romans 2014/15 – Grand Vin de Bordeaux (Bordeaux, France) £17.50
Easy drinking, claret style, soft, mellow with gentle tannins.
38. Swartland Limited Release Mourvedre 2015/16 (Swartland, S. Africa) £17.75
A new wine from the most exciting region in South Africa where a new wave of wine makers making ground breaking wines that everyone's talking about. A great choice to serve with a BBQ menu and pairs really well with Bin 13.
39. Organic Merlot, Montanar, Castilla-La Mancha 2015/16 (Spain) £18.50
Intense ruby in colour, with soft aromas and flavours of blueberries and prunes. The palate is brimming with dark plums and berry fruit, with silky tannins that make this a dangerously easy-drinking organic Merlot. Pairs with Bin 16.
40. Montes Classic Series Merlot 2015 (Valle Central, Chile) £19.00
This deep ruby Merlot offers a variety of fresh red fruit and expressive aromas. Beautifully balanced with a lovely long finish.
41. Maggio Family Vineyards Old Vine Zinfandel 2014/15 (California, USA) £20.00
Deep & rich, this wine shows ripe black fruit flavours with mellow jam & chocolate overtones. Gentle on the palate it has a subtle, smoky finish. Great with red meats & pairs well with Bin 18.
42. Santiago Rioja Crianza 2014 (Haro, Spain) £20.75
A fantastic classic Crianza style Rioja with a smoky character. Plenty of creamy dark red fruit on the palate & a touch of spice.
43. Amano Primitivo di Puglia 2015 (Italy) £22.00
A very elegant, fresh and complex Primitivo from deep in Puglia country, deep red Berries with a hint of spice. Pairs with Bin 21.
44. Chateau Coudray-Montpensier Chinon 2015 (Loire, France) £24.50
This soft, juicy and fruity Chinon is full of red-berry flavours that are laced with acidity and a spicy, smoky edge. The wine is smooth and ready to drink.

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45. St Emillion Ch La Fleur Grands Landes 2014/15 (Bordeaux, France) £25.00
Softness and elegance are the hallmarks here, due to a predominance of Merlot in the blend. A very pleasant, easy drinking wine.
46. Fairhall Cliffs Marlborough Pinot Noir 2014 (Marlborough, New Zealand) £27.00
Hand-picked and aged for 9 months in French oak, this is a classic, rounded Marlborough Pinot. Intense aromas of black cherry and cassis in addition to spice, earth, brambles and a touch of mocha. Pairs beautifully with Bin 17.
47. Fleurie Henry Fessy 2014 (Beaujolais, France) £27.00
Fleurie is regarded the Queen of the Beaujolais & this example from Henry Fessy is brilliant. Lots of fruit and a really soft, round flavour make this an ideal summer red. It is a wine that is at home with white meat and fish as it is with fuller flavoured dishes.
48. James Bryant Hill Estate Organic Pinot Noir 2014 (California, USA) £28.50
A great fine from the Central Coast of California. This has the silky, smooth texture that we like to find in our Californian Pinots with a depth of plum fruit that keeps it serious & food friendly
49. Le Puits Neuf Chateauneuf du Pape 2013 (Rhône, France) £29.95
With typical Chateauneuf power, the wine delivers a fresh and spicy nose of red cherry embellished with notes of sage and wild thyme. The palate is equally powerful, with sinuous tannins and huge length.
50. McHenry Hohnen Rocky Road Zinfandel 2013 (Margaret River, Australia) £32.00
A fruit box of aromas jump from the glass! A particularly delicious & rather special zinfandel that we are lucky enough to have secured a limited supply of. Pair with Bin 30
51. 'Manor' Pinot Noir, Hush Heath Estate 2015 (Kent, England) £32.50
From the Balfour Estate we are pleased to add this pinot noir to our list for 2017. Classic cool climate Pinot characteristics with cherry, leather and hints of raspberry. Pairs with Bins 26 & 34.
52. Marsannay Rouge Louis Latour 2015 (Cote d'Or, France)* £33.00
Characterised by robust and intense structure, there are plenty of red berries followed by blackberry and black cherries in this lovely wine. A very special treat.

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SPARKLING AND CHAMPAGNE

Orders need to be in multiples of 6. Most Champagnes are available in Magnums, for which orders need to be in multiples of 3. Any wine not used during your event may of course be taken by the organiser for consumption on another day!

53.	Hush Heath Balfour Brut Leslie's Reserve (England) <i>Great value for an English sparkling wine. Fruity and appealing, with lovely roundness on the palate, refreshing acidity on the finish and complexity derived from long lees ageing.</i>	£34.50
54.	Hush Heath Balfour Rose Reserve (England) <i>A crisp sparkling rosé with balanced red berry fruit, nice richness from lees ageing and elegance from a restrained dosage.</i>	£45.00
55.	Taittinger NV	£48.00
56.	Gosset Grand Reserve Brut <i>Recently voted in the top 10 list of Champagnes and from the oldest wine house in the Region, this really is the true signature of the House.</i>	£50.00
57.	Louis Roederer	£52.00
58.	Pol Roger Reserve NV <i>Pol Roger's historic underground cellars are 33m deep and average particularly low temperatures. They thus provide an environment uniquely suited to slow fermentation, and are responsible for this Champagne's famously super-fine mousse.</i>	£55.00
59.	Laurent Perrier NV <i>Good balance, generous fruit, minerality and freshness.</i>	£55.00
60.	Laurent Perrier Rose <i>Good balance, generous fruit, minerality and freshness.</i>	£90.00
61.	Veuve Cliquot Yellow Label NV Brut <i>Restrained delicate nose with a good intensity of fruit with citrus notes.</i>	£60.00
62.	Bollinger NV Brut <i>Full bodied champagne with high proportions of pinot noir giving depth.</i>	£60.00
63.	Ruinart NV <i>One of the oldest Champagne houses, founded in 1729, Ruinart was the first house</i>	£60.00

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to export Champagne. A classic Champagne that was sought-after and hard to come by. Elegant and subtle; one of the jewels in Champagne's crown

Wine Pairing Suggestions

If you're short on time, we have taken the hard work out of choosing your wines for you.

The below wine pairs are perfectly matched, easy drinking styles that will work with most of our menus and offer your guests something a little more interesting than our house options. Do let us know if you need any guidance, as we've thoroughly enjoyed tasting them all!

BIN 13 Swartland Limited Release Viognier 2016/17 (Swartland, S.Africa)	£17.75
BIN 38 Swartland Limited Release Mourvedre 2015/16 (Swartland, S. Africa)	£17.75
BIN 18 Maggio Family Vineyards Chardonnay 2015/16 (California, USA)	£20.00
BIN 41 Maggio Family Vineyards Old Vine Zinfandel 2014/15 (California, USA)	£20.00
BIN 17 Fairhall Cliffs 2014 Pinot Gris (Marlborough, New Zealand)	£19.95
BIN 46 Fairhall Cliffs Marlborough Pinot Noir 2014(Marlborough, New Zealand)	£27.00
BIN 21 Amano Bianco 2015 (Puglia, Italy)	£22.00
BIN 43 Amano Primitivo di Puglia 2015 (Italy)	£22.00
BIN 16 Organic Verdejo, Montanar, Castilla La Mancha 2015 (Spain)	£18.50
BIN 39 Organic Merlot, Montanar, Castilla-La Mancha 2015/16 (Spain)	£18.50
BIN 26 Hush Heath Estate Skye's Chardonnay 2015(Kent)	£28.00
BIN 34 Hush Heath Estate Nannette's Rose 2015 (Kent)	£28.00
BIN 51 Hush Heath Estate 'Manor ' Pinot Noir, 2015 (Kent, England)	£32.50
BIN 30 McHenry Hohnen Rocky Road Chardonnay 2012 (Margaret River, Australia)	£32.00
BIN 50 McHenry Hohnen Rocky Road Zinfandel 2013 (Margaret River, Australia)	£32.00

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Reception Drink Suggestions

Offering your guests a drink as they board is the perfect welcome and helps to ease any unnecessary congestion that can sometimes occur in the bar area at the start of an event. The following are our suggestions, but we are always very happy to discuss your ideas for your event. We can of course keep things simple and circulate with a selection of wines, beers and soft drinks to suit of your choice.

All prices are exclusive of VAT

Kir Royale Crème de Cassis with sparkling wine	£5.25 per glass
Kir Imperial Crème de Cassis with Champagne	£7.00 per glass
Bellini Prosecco and white peach juice	£6.50 per glass
Bucks Fizz – Sparkling Wine/Champagne House sparkling wine/house Champagne with orange juice	£5.00/£7.00 per glass
Pimm's Cup The quintessential English summer tippie with its roots firmly based in The City of London	£20.00 per jug
Non-alcoholic jugs Fentimans Rose Lemonade, Victorian Lemonade, Cloudy Ginger Beer Apple, Elderflower and Mint Sparkle <i>Cloudy apple juice, elderflower and fresh mint topped with soda water</i>	All at £ 10.50 per jug

The Cocktail Bar All prices are exclusive of VAT

Cocktails

Ginger Mojitos A zingy take on the classic mojito. Rum mixed with homemade ginger syrup topped off with ginger beer and lots of fresh mint and lime, served tall.	£9.00 per glass
Berry nice G&T Dry gin, elderflower & berries shaken with ice and topped off with tonic for a refreshing take on the traditional G&T. Served in a Kilner jar glass with a fun striped straw.	£11.00 per glass
Thames Summer Tipple Vodka served over cranberry juice and soda water, served with fresh raspberries and a twist of zingy orange, served tall.	£9.00 per glass
Raspberry Limoncello prosecco Prosecco and limoncello, serve with raspberries and garnished with mint, served in a champagne flute.	£10.00 per glass
English Country Garden A refreshing mix of cucumber, mint and lime juice topped with apple juice and gin, served tall.	£8.50 per glass

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Mocktails

Grapefruit and rosemary fizz

£3.75 per glass

Grapefruit juice with a dash of Rosemary syrup served over sparkling water.
Served in a Kilner jar glass with a fun striped straw.

Apple pie punch

£3.25 per glass

Apple juice mixed with Ginger ale and a hint of peach nectar, served tall.

Mixologists

Why not book one of our expert mixologists to create bespoke cocktails to help make your event one to remember!

Cocktail Making Master Class

Have you ever wanted to know how to make your favourite cocktail? Look no further! We also offer interactive cocktail making master classes.

Please ask your event coordinator for full details.

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Inclusive Drinks Packages

**All prices are exclusive of VAT and 10% service charge.
Packages are based on a 4 hour charter – additional hours charged pro rata**

The Classic Package - £18.00 per person

On reception: Veuve Chapelle Brut
With meal: Isonto Shiraz, Chenin Blanc & Pinotage Rose
Still and Sparkling Hildon Mineral Water
Upgrade to Cremant de Bourgogne
Brut Blanc de Noir on Reception - £3.80 per person

La Dolce Vita - £30.00 per person

On reception: Prosecco, Bellini and Peroni
With meal: Bianco A Mano & Primitivo di Puglia
Still and Sparkling Hildon Mineral Water
Add Limoncello following food service - £3.75 per person

The Signature Package - £27.00 per person

On reception: Canard-Duchene Cuvée Leonie Champagne
With meal: Maggio Family Vineyards Old Vine Zinfandel &
Chardonnay
Still and Sparkling Hildon Mineral Water
Upgrade to Laurent Perrier Brut on Reception - £11.00 per
person

Quintessentially British - £35.00 per person

On reception: Pimms, Gin & Tonics,
Fentiman's Victorian Lemonade, Rose Lemonade &
Cloudy Ginger Beer
With meal: Hush Heath Estate Skye's Chardonnay, Pinot Noir &
Hush Heath Estate Nannette's Rose
Still and Sparkling Hildon Mineral Water

The packages detailed above are based on 2 reception drinks
and ½ bottle of wine and water per person

Virgin Package - £12.00 per person

Soft drinks throughout to include:
Selection of juices including orange & apple
Coke, Diet Coke, Lemonade
Fentiman's Victorian Lemonade, Rose Lemonades &
Cloudy Ginger Beer
Still and Sparkling Mineral Water

Pails of Ale

Each pail = 5 bottles

Selection of craft lagers - £20.00 per pail
Selection of core bitters - £20.00 per pail
Selection of ciders - £22.00 per pail

Wine and Beer - £40.00 per person

This is not available when a seated dinner or seated buffet is served

A maximum of 2 drinks served per person at any one time

Unlimited house wines by the glass only

Unlimited beer and cider

Standard soft drinks to include fruit juice, coke & diet coke, lemonade and mineral water

Toasts and After Dinner

Veuve Chapelle Sparkling Wine Toast - £3.60 per glass
Cremant de Bourgogne Brut Toast - £5.50 per glass
Canard Duchene NV Brut Champagne Toast - £6.50 per glass
Laurent Perrier Champagne Toast - £11.00 per glass
Decanter of LBV Port - £45.00
Château Petit Védrines Sauternes - £35.00 per bottle

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CASH BAR PRICE LIST All bar prices are listed inclusive of VAT

Valid from 1st April 2017

DRAUGHT BEERS & LAGERS

			£
CARLING	PT		4.60
	½		2.30
COORS LIGHT	PT		4.80
	½		2.40
MAGNERS	PT		4.80
	½		2.40

BOTTLED BEERS, ALCOPOPS & CIDER

CORONA	4.5%	330ml	4.40
PERONI	5.1%	330ml	4.40
GUINNESS	4.1%	440ml	4.60
MAGNERS IRISH CIDER	4.5%	568ml	5.00
LONDON PRIDE	4.1%	500ml	5.25
SPIFFIRE	4.2%	500ml	5.25

SPIRITS

	% per bottle		
ABSOLUT VODKA	40%	25ml	4.60
ARCHERS SCHNAPPS	21%	25ml	4.40
BACARDI	37.5%	25ml	4.40
BOMBAY GIN	40.0%	25ml	4.60
CAMPARI	25%	25ml	4.10
FINLANDIA VODKA	40.0%	25ml	4.40
GORDONS GIN	37.5%	25ml	4.40
HAVANA CLUB	40%	25ml	4.40
JAGERMEISTER	35%	25ML	4.80
MALIBU	21%	25ml	4.40
PIMMS	25%	1lt jug	28.00
PITU CACHACA	40%	25ml	4.60
GREY GOOSE	40%	25ml	5.00

SHOTS

	% per bottle		
TEQUILA	38%	25ml	5.00
SAMBUCA	40%	25ml	5.00

WHISKY / BOURBON

	% per bottle		
BELLS	40%	25ml	4.40
CANADIAN CLUB	40%	25ml	4.60
CHIVAS REGAL	40%	25ml	5.00
CRAGGENMORE	40%	25ml	4.60
DALWHINNIE	43%	25ml	5.40
GLENKINCHIE 10 YEARS	43 %	25ml	4.60
GLENLIVET 18 YEARS	40%	25ml	5.40
J & B	40%	25ml	4.60
JACK DANIELS	40%	25ml	4.80
JAMESON IRISH	40%	25ml	4.70
JIM BEAM	40%	25ml	4.60
LAGAVULIN 16 YEARS	43%	25ml	4.60
LAPHROAIG 10 YEARS	40%	25ml	5.50
OBAN 14 YEARS	43%	25ml	6.50
SOUTHERN COMFORT	35%	25ml	4.60
TALISKER	45.8%	25ml	4.60
MAKERS MARK	45%	25ml	5.00
WOODFORD RESERVE	45.2%	25ml	4.70

BRANDY & COGNAC

			£
CALVADOS	40%	25ml	5.00
HENNESSY X O	40%	25ml	6.00
MARTELL V.S.	40%	25ml	4.70
COURVOISIER	40%	25ml	4.80
HINE	40%	25ml	4.80

LIQUEURS

AMARETTO	28%	25ml	4.40
BAILEYS IRISH CREAM	17%	25ml	4.40
BENEDICTINE	40%	25ml	4.40
COINTREAU	40%	25ml	4.40
DRAMBUIE	40%	25ml	4.40
GRAND MARNIER	40%	25ml	4.50
CRÈME DE MENTHE	20%	25ml	4.40
CHAMBORD LIQUEUR	16.5%	25ml	4.40
KAHLUA	20%	25ml	4.40
PERNOD	40%	25ml	4.40
TIA MARIA	20%	25ml	4.40
SOUTHERN COMFORT	35%	25ml	4.50

VERMOUTHS/PORT/SHERRY

DUBONNET	17.7%	50ml	4.00
CINZANO BIANCO	15%	50ml	4.00
MARTINI DRY	15%	50ml	4.00
MARTINI ROSSO	15%	50ml	4.00
COCKBURNS RUBY	20%	50ml	5.00
SHERRY	17.5%	50ml	4.00
TAYLORS LBV	20%	50ml	4.60

HOUSE SELECTION

HOUSE WHITE, ROSE, RED	Glass	6.00
	BTL	21.00
SPRITZER	Glass	6.00
VEUVE CHAPELLE BRUT	BTL	25.00
PROSECCO	BTL	27.00
CANARD-DUCHENE BRUT	BTL	45.00
CANARD-DUCHENE ROSE	BTL	50.00

SOFT DRINKS

COKE	1/2pt	2.30
DIET COKE	1/2pt	2.30
LEMONADE	1/2pt	2.30
TONIC WATER	1/2pt	2.30
FRUIT JUICE	1/2pt	2.50
FRUIT JUICE	1lt	5.00
RED BULL CAN	250ml	3.30
JUICE FIZZ / SPLASH		1.20
DASH CORDIAL		0.50

MINERAL WATER

SPARKLING OR STILL	Large	4.00
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Vintages may change during the year. Prices may change as a result of duty or currency fluctuations; latest rates will be confirmed at the time of booking.

Please note that a 10% service charge applies to all catering and drinks on account. VAT will be charged at the prevailing rate.

Thames Luxury Charters

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