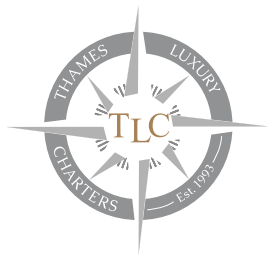


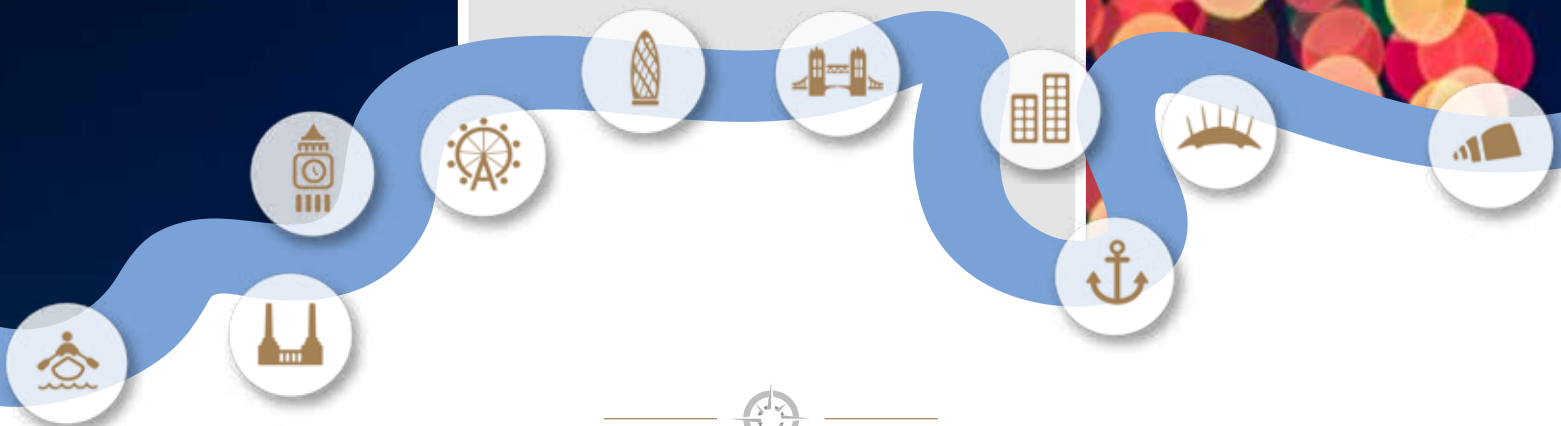
TLC



THAMESLUXURYCHARTERS

FESTIVE BROCHURE

2026



An unforgettable experience
dining on the water at a
magical time of year

P8 - Drinks & Extras

Festive Cocktails, Crackers

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Cold, Warm, Desserts

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Cold, Warm

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Mains, Sides, Desserts

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Starters, Mains, Desserts

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Festive Music, Strolling Entertainers, Decorations

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Our Fleet



P.S. Dixie Queen

A replica Mississippi paddle steamer and London's largest working conference and events boat. Ideal for any kind of event from a large wedding celebration, conference or promotional event, the Dixie Queen is the only Thames based charter boat that requires Tower Bridge to open – a unique photo opportunity.



Maximum licensed capacity	620 guests
Seated dinner – upper deck	320 guests
Seated dinner – lower saloon	104 guests
Seated buffet – upper deck	240 guests
Seated buffet – lower saloon	108 guests
Informal or standing catering	350-400 guests

PLEASE NOTE:
12.5% staffing charge will apply to all catering and drinks on account. 15% low number surcharge on catering for less than 150 guests. Minimum catering spend applies on board all charters.

P.S. Elizabethan

A replica Mississippi paddle steamer, traditional in style and unique on the River Thames. Popular for weddings, corporate dinners and a great space for live entertainment.



Maximum licensed capacity	235 guests
Seated dinner	140 guests
Seated buffet	124 guests
Informal or standing catering	200 guests

PLEASE NOTE:
12.5% staffing charge will apply to all catering and drinks on account. 15% low number surcharge on catering for less than 75 guests. Minimum catering spend applies on board all charters.

M.V. Edwardian

The ideal boat for a smaller, more intimate event, the Edwardian is suitable for dinners, boardroom meetings, summer BBQs and wedding celebrations.



Maximum licensed capacity	90 guests
Seated dinner	60 guests
Seated buffet	48 guests
Boardroom Style	34 guests
Seated Dinner/Bufferet with dance floor	36 guests
Informal standing catering	70 guests

PLEASE NOTE:
12.5% staffing charge will apply to all catering and drinks on account. 10% low number surcharge on catering for less than 36 guests. Minimum catering spend applies on board all charters.



RECEPTION DRINKS

Chocolate Orange Martini – £15.20 per glass

Vodka, crème de cacao, orange syrup and orange juice shaken with ice and topped with grated dark chocolate

Christmas Margarita – £14.12 per glass

Shots of tequila, Grand Marnier, cranberry juice and lime juice served over ice and garnished with frozen cranberries

Cranberry Mimosa – £13 per glass

Champagne and cranberry juice fused with a delicious dash of sugar syrup

Pine Barrens – £11.95 per glass

Absolut vodka and Chartreuse Green liqueur combined to make this Christmas in a glass

Gingerbread Spiced Rum Cocktail – £11.95 per glass

Sailor Jerry dark rum mixed with gingerbread syrup and grapefruit and lime juices, garnished with a cinnamon stick

Mulled Wine – £7.65 per glass

A warming celebration of the festive season made with traditional spices, served with a slice of orange and cinnamon shard

MOCKTAILS

Apple & Rhubarb Cooler – £7.10 per glass

Cloudy apple juice, rhubarb soda and sugar syrup served with a refreshing sprig of rosemary

Cherry Mojito Mocktail – £7.10 per glass

Chopped cherries and limes with sparkling water

Non-Alcoholic Jugs – £15.00 per jug

Rose Lemonade / Victorian Lemonade / Cloudy Ginger Beer / Apple, Elderflower and Mint Sparkle



2026 FESTIVE
CANAPÉ & BOWL
FOOD MENU



COLD CANAPÉS

Scallop tartare, preserved lemon, basil cracker

King prawn tartlet, Bloody Mary ketchup

Hot smoked salmon bagel, lobster mayo, crispy shallots

Beef tartare taco, ancho mole, grilled corn

Smoked chicken and pistachio terrine, pomegranate aioli

Chicken liver parfait, pickled mushrooms, crackling

Prosciutto and buffalo mozzarella, aged balsamic vinegar

Delica pumpkin tartlet, smoked onion and candied pumpkin seeds (V)

Quail egg and kelp caviar blini, chive crème fraiche (V)

Edible garden, malted onion, whipped goat’s cheese, olive soil, basil (V)

Crispy tofu with miso aubergine and shiso (VE)

Dried melon, umami crisp, pickled radish (VE)

Mini yorkie, rare beef, horseradish and watercress





HOT CANAPÉS

Guinea fowl and potato cannelloni, lovage emulsion

“Pigs in blankets” baby pork sausages wrapped in streaky bacon, honey mustard glaze

Smoked brisket sandwich, bbq sauce and pickles

Confit turkey leg, pancetta and sage croquettes

Chilli and lime crab cakes, tomato and ginger chutney

Warm salt cod tartlet, gruyere gratin

Smoked haddock arancini, salt baked Jerusalem artichoke puree

Truffle and porcini gougeres (V)

Camembert bon bon, orange and cranberry marmalade V)

Tandoori paneer, green mango and nigella chutney (V)

Spiced pumpkin sausage roll (VE)

Buffalo cauliflower “popcorn”, chive cream cheese (VE)

Onion and fennel seed bhaji, gunpowder yoghurt (VE)



DESSERT CANAPÉS

Spiced rum and orange posset tartlet, caramelised white chocolate, and almond meringue

Iced cardamom and ginger cookies

Mini mince pies

Dark chocolate and sour cherry brownie

Winter berry and vanilla cream “99”

Coconut, spiced rum and pineapple bon bons (VE)

Salted caramel and peanut truffle (VE)

Pistachio, raspberry and dark chocolate tartlet (VE)





COLD BOWL FOOD

Meat

- Grilled skirt steak with rocket and shaved parmesan and black truffle and trompette dressing
- Confit duck salad, chicory, hazelnuts and burnt orange
- Hickory smoked chicken, Caesar dressing, compressed gem lettuce and brioche croutes

Fish

- Hot smoked salmon, creme fraiche and pickled heritage beetroots
- Gin cured trout, celeriac remoulade and black bread

Vegetarian

- Black fig, candied pecan and pear salad, gorgonzola and rocket (V)
- Burrata, celeriac and green apple slaw, basil oil, candied hazelnuts (V)
- Delica pumpkin and mache salad, roasted red onions and Fettle (VE)



HOT BOWL FOOD

Meat

Pigs in blankets, creamy mashed potatoes, wholegrain mustard sauce, crispy shallots

Slow braised beef cheek, horseradish mash, smoked onion cracker

24 hr pork shoulder, braised cabbage, calvados and crackling

Mini roast turkey: Norfolk bronze turkey, sausage wrapped in bacon, goose fat roasted baby potatoes, Brussels sprouts, sage gravy

Fish

Lobster mac and cheese, parmesan and herb pangrattato

Roast Chalk Stream trout, sea vegetables, burnt butter and kombu sauce

Milk poached haddock, crushed new potatoes, smoked hollandaise sauce, parmesan crisp

Vegetarian

Caponata with sweetcorn polenta and parmesan crisps (V)

Pan fried gnocchi, cep puree, mushroom soil, pecorino and truffle (V)

Charred brassicas, Jerusalem artichoke puree, burnt shallots and ancient grains (VE)





2026 FESTIVE BUFFET MENU

Please choose 4 main items including minimum
1 vegetarian/vegan item; 3 sides/salads; 2 desserts

MAINS

48hr hand carved turkey breast, pigs in blankets, IPA gravy
Slow-cooked lamb shoulder, rich red wine and Madeira jus, parsley and crispy onion crumb
Slow roast gammon, spiced black treacle and mustard glaze
Roast salmon, smoked butter sauce and samphire
Confit duck, with spiced clementine sauce
Delica pumpkin, sage and feta parcel (V)
Pan fried gnocchi, wild mushroom and buttermilk sauce (V)
Chestnut and apricot Wellington, sage and smoked onion sauce (VE)

SIDES

Goose fat roasted potatoes
Olive oil roasted potatoes (VE)
Minted hot new potatoes (VE)
Honey glazed baby root vegetables (V)
Tender stem broccoli and green bean salad (VE)
Spring onion and chive mash (V)
Spiced red cabbage with green apple and red wine (VE)
Fried sprout and chestnut salad (VE)

DESSERTS

Traditional Christmas pudding, XO brandy sauce
Spiced clementine meringue pie
Dark chocolate and salted caramel tartlet
Mince pies with cinnamon chantilly
Candied lemon polenta cake, coconut cream, spiced cherry jam (VE)



2026 FESTIVE
FORMAL DINING
MENU



STARTER

Smoked duck, duck parfait, pickled wild mushrooms, chicken crumb

Guinea fowl and pheasant terrine, pickled mustard seeds, bitter leaves and sourdough

Beef carpaccio, Roquefort, candied walnuts and rocket

‘Nduja arancini, pan fried spinach, parmesan sauce and frisee

Beetroot gravlax, spiced orange, horseradish and pickled radish

Roast scallops with caramelised parsnips, pear, pancetta and spelt

Icelandic prawns, Marie Rose, compressed green apple, butter lettuce and smoked trout roe

Grilled octopus, black olive crushed potatoes, basil aioli, and candied plum tomatoes

Thai crab beignets, lemongrass and ginger soubise, sweet and sour peanut salad

Roast pumpkin and spinach salad, stracciatella, rye and pumpkin seed crumb, pumpkin vinaigrette (V)

Heritage beetroot tartare, ricotta, candied walnuts and rocket (V)

Burrata, candied lemon, seasonal bitter leaf salad and dukkah (V)

Jerusalem artichoke velouté, hazelnut and truffle bon bon, (VE)

Roast squash and pickled wild mushroom salad, Tunworth and chestnuts (V)(VE version available)





MAIN COURSE

48hr brined turkey breast, duck fat roast potatoes, honey glazed baby root vegetables, roast sprout and chestnut salad, orange and cranberry marmalade

Star anise glazed duck breast, confit duck roll, golden potato cake, soused cherries and sauteed spinach

Beer braised feather blade of beef, truffle mash, mushroom ketchup, hispi cabbage

Fillet of beef, fondant potato, braised spinach, wild mushroom tart tatin, horseradish jus (£5supplement)

Lamb rump, butternut gratin, glazed carrot, black cabbage, winter spiced jus

Cider braised and pressed pork belly, mustard mash, scorched cabbage, cider jus and thyme crackling

Corn fed chicken with black garlic, potato rosti, confit leeks, smoked buttermilk and thyme cream

Vadouvan halibut, roasted curry leaf potatoes, charred tenderstem and wild leek veloute (£3 supplement)

Roast sea trout, crab and brown butter sauce, confit fennel and samphire

Sea Bream with herb crushed potatoes, pan fried spinach, buttered samphire and lobster bisque

Stone bass with gnocchi, whey butter and sea vegetables

Grilled polenta, wild mushrooms, crispy cavalo nero, porcini cream (V)

Black truffle and girolle risotto, parmesan crumble, Barolo reduction (V)

Chestnut and apricot wellington, olive oil roast potatoes, honey glazed baby root vegetables, roast sprout salad, orange and cranberry marmalade (VE)

Roasted cauliflower and Romanesco, burnt shallot petals, brassicas puree, crispy shallot and potato crumb (VE)



DESSERT

Valrhona chocolate and smoked caramel tart

Brillat savarin cheesecake with spiced plums and amaretti

Praline “Mont Blanc”, candied chestnuts and caramelised pastry

Frozen clementine parfait, orange and star anise gel, orange sherbet, and gingerbread

Sticky toffee pudding, salted caramel sauce and Baileys ice cream

XO brandy and chocolate brownie, Christmas pudding ice cream

Spiced rum roasted pineapple, coconut ice cream, pistachio and olive oil cake (VE)

Plant based chocolate mousse, chocolate brownie, macerated winter fruit (VE)

Please choose one starter, one main course and one dessert from this menu which all of your guests will enjoy.

If you would like to offer your guests a choice of course, please first discuss this with your event coordinator to ensure this is possible. We will require your final menu choice along with your seating plan 21 days prior to the date of your event.





2026 FESTIVE
ENTERTAINMENT



MIRROR PEOPLE



Perfect for welcoming your guests and for pictures. These sparkling characters will wow the crowd, bursting out into dance moves throughout the charter.

from £900.00 +VAT for 1
from £1550.00 +VAT for 2

CHRISTMAS CHOIR



With a vast repertoire of traditional Christmas carols and modern tunes, this festive troupe of hall deckers, herald harkers and bell jinglers are the ideal way to get your guests in the Christmas spirit.

from £1650.00 +VAT

VIOLINIST



Artist can wear either a long formal dress or be styled in a more funky fashion. She can play a traditional violin or LED violin.

from £990.00 +VAT

HOLLY & IVY



Available both as stiltwalkers and floor-based characters, these costumed elves are the ideal act to add a bit of festive fun to your Christmas party. They are a real talking point and can serve drinks, pose for photos or mingle.

from £1785.00 +VAT

PHOTO BOOTH



An immersive photo experience with instant printing and digital sharing. Capture memories with family, friends and colleagues against a variety of backgrounds which can be branded accordingly and are all fully customisable. There are a variety of photo booth styles to choose from, ranging from the traditional closed photo booth with a curtain, through to a selfie mirror, selfie pods, and boxless open-air photo booths.

from £850.00 +VAT

BALLOON TREE



These colourful, eye-catching Christmas balloon trees are the perfect event accessory, no matter what style of festive celebration you're opting for.

from £750.00 +VAT

LED BALLERINAS



Classically trained ballerinas who perform regularly at the Royal Opera House and with large-scale ballet companies worldwide. The stunning custom-made white LED tutus and tiaras paired with a stunning, graceful balletic performance create a beautiful spectacle.

from £860.00 +VAT for 2 dancers

CHRISTMAS PARTY WORKSHOPS



From bauble and cracker design to bespoke stockings, wreaths and festive decoration creation, you can choose from a wide range of Christmas party workshops to suit your entire party. Perfect for alternative, fun festive events with a creative twist!

from £POA



FATHER CHRISTMAS



It may be a busy time of year for him, but Saint Nick will make time for your festivities, posing for photos and hearing your winter wishes. It wouldn't be Christmas without Santa Claus himself being in attendance!

from £890.00 +VAT

GRINCH IMPERSONATOR



Equipped with a full face of prosthetics and matching outfit from the film, Mr Grinch is the perfect anti-Christmas addition to your festivities!

from £1785.00 +VAT

ACOUSTIK CHRISTMAS QUARTET



The Acoustik quartet consists of a female vocalist, acoustic guitar, saxophone and percussion. During the festive period the band sparkles, playing Christmas classics along with their fun pop covers!

from £2310.00 +VAT

FLUFFY PUFFIN ICE CREAM



A fun and interactive ice cream service, tailored specifically for your event. Themed ice creams and flavoursome sorbets are churned fresh to order, without the use of any artificial preservatives or stabilisers.

from £1425.00 +VAT



2026 FESTIVE MENU PRICING

	Up to 99 pax	100-199 pax	200-299 pax	300-399 pax	400+ pax
CANAPÉS					
3 items - pre-lunch or dinner	£18.50	£17.85	£17.15	£16.50	£15.85
Standalone - 6 canapés - for a reception event with no other catering	£42.25	£40.95	£38.25	£36.95	£33.65
CANAPÉS & BOWLS					
4 savoury canapés, 3 bowls and 2 dessert canapés	£80.50	£77.25	£73.95	£70.65	£64.00
3 savoury canapés and 3 bowls	£67.35	£64.00	£60.75	£56.00	£50.85
FORMAL DINING MENU					
Formal Dining Menu	£88.45	£85.15	£81.15	£77.75	£75.90
Choice course supplement	£19.15	£18.50	£17.85	£17.15	£16.50
BUFFET					
Buffet (4 mains including at least 1 vegetarian/vegan, 3 sides/salads, 2 desserts)	£52.00	£50.00	£48.00	£46.20	£41.60



Thames Luxury Charters are pleased to work in partnership with Dish, one of London's leading contemporary event caterers. With over twenty years of industry experience Dish has all the right ingredients; a subtle blend of modern culinary expertise complimented by progressive menu design, traditional professionalism, outstanding service, and a touch of class.

Our head chef boasts a wealth of knowledge and experience and has designed these elegant and innovative menus to work aboard any of our vessels. We understand that each event is unique, so if you have a particular style of food in mind we would be delighted to discuss this with you and create a suitable bespoke menu.

Dish follows a strict sustainability policy and always aims to use seasonal ingredients sourced as locally as possible. Poultry for our events comes from Hertfordshire, while beef comes from Bedfordshire and lamb is from Kent. Halal meat can be sourced on request.

Should you require information on allergens present in any of our dishes, please contact a member of the team who will be able to assist you. We look forward to working with you.



+44 (0)20 7357 7751

Admirals Court, 9-10 Copper Row, London, SE1 2LH

thamesluxurycharters.co.uk



Please note that a 12.5% staffing charge applies to all catering and drinks on account. VAT will be charged at the prevailing rate. Menus and prices valid from the 1st March 2026 – 30th December 2026.
Menus are subject to availability. Any required changes will be discussed prior to your event and suitable alternatives suggested.

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