

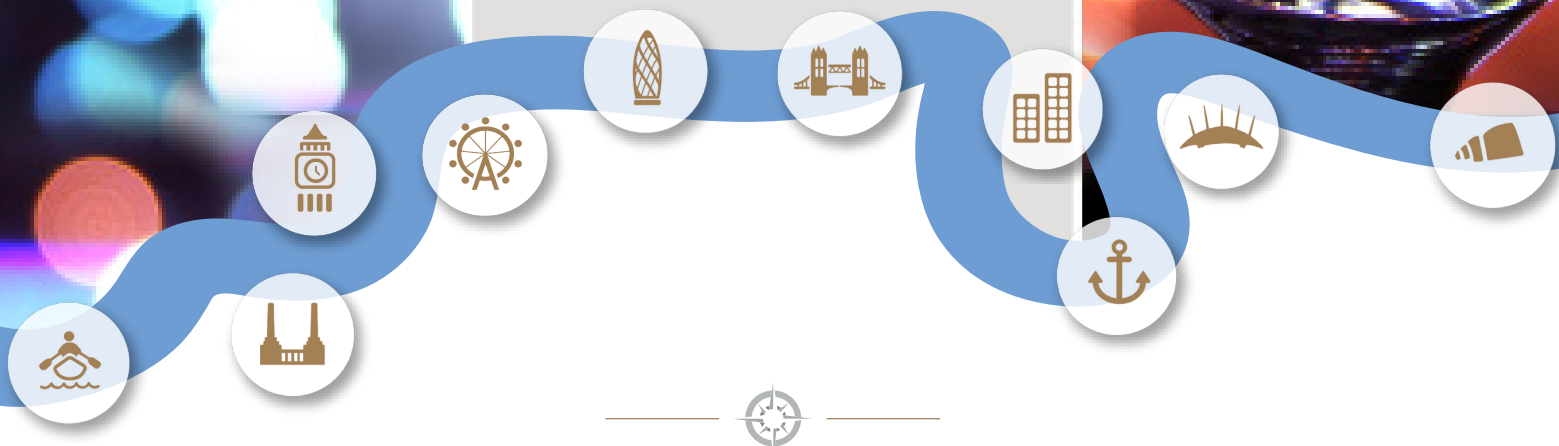
TLC



THAMESLUXURYCHARTERS

# DRINKS MENU

2024



Welcome,  
you have arrived.

---

Drinks on the water

## Contents

P4 - Wine Information

P6 - White Wine

P8 - Rosé Wine

P10 - Red Wine

P12 - Champagnes & Sparkling Wine

P14 - Inclusive Drinks Packages

P16 - Pay Bar Price List

Our event planners will be delighted to recommend wines suitable to your chosen menu.



To help you make more informed decisions around your choice of wines, a range of organic, biodynamic and sustainable options are included.

### Organic

Wine produced according to organic standards from grapes grown by organic viticulture. Detailed guidelines do vary from country to country, but:

- Wines usually have 25-35% lower sulphur levels than 'conventional' wines.
- Organic wines may or may not be suitable for vegans or vegetarians. Please contact us for more information.
- Organic wines made in the EU can use the EU organic logo (stars in the shape of a leaf).

Organic wines are marked with an **O** symbol.

### Biodynamic

Production could be described as an extreme version of organic viticulture. Based on the agricultural theories of Austrian philosopher Rudolf Steiner in the 1920s, it sees three key additions to organic practices:

- The vineyard has to be a self-sustaining 'farm organism'.
- Biodynamic 'preparations' containing minerals and herbs are used to treat the vineyard.
- Key tasks such as pruning, ploughing, picking and bottling are timed to harness beneficial 'formative forces' such as the phases of the moon.

Biodynamic wines are marked with a **B** symbol.

### Sustainability

Sustainability is, by definition, a holistic approach which embraces business and social elements in order to meet the 'triple bottom line' – social, environmental and economic. Sustainably produced wines therefore can include elements of organic and biodynamic production but must also include social elements while remaining financially viable. Producers will often employ environmental economics to help achieve this, such as using alternative energy sources, recycling, and carbon neutrality.

Sustainable wines are marked with a **S** symbol.



# White wine



## Contrade Bellusa Catarratto, Sicily £24.25

2022 (Emilia Romagna, Italy)

Fresh and zesty wine, crisp and balanced with a citrus acidity and a subtle mineral complexity on the finish. **VE**

## Sauvignon Blanc, Ojo Rojo £26.25

2022 (Central Valley, Chile)

This fresh and juicy Sauvignon Blanc has soft aromas of light citrus fruit and a palate with vibrant notes lemon and lime with hints of tomato leaf. An easy pleaser with a fruity character yet fresh acidity. **VE, S**

## Pinot Grigio, Portenova £28.90

2021 (Veneto, Italy)

A soft, well-balanced palate combines citrus, exotic fruit and fresh apples. Elegant and dry with a crisp, citrus acidity and a medium finish. **VE, O, S**

## Loureiro, Vinho Verde, AB Valley £31.10

2021 (Minho, Portugal)

Vinho Verde is a fresh style of wine that translates to 'green wine', it is a slight spritz as the wine is bottled quickly. Fresh and zesty wine with notes of honeysuckle, orange blossom, acacia, apple and white peach. **VE**

## Turning Heads Sauvignon Blanc £32.20

2022 (Marlborough, New Zealand)

Dry white that exhibits tropical flavours of pineapple and lime yet retains a crisp vibrant acidity to balance a richly textured palate. **VE**

## Picpoul de Pinet, Domaine Morin £34.90

2021 (Languedoc, France)

Light and dry with flavours of green apple, citrus and white blossom with the classic saline note that makes Picpoul de Pinet so distinctive. **VE, O, S**

## Muscadet 'La Pecherie', Jeremie Huchet £35.00

2021 (Loire, France)

A vibrant Muscadet made from Melon de Bourgogne vines grown on soils composed of soil, clay, silt and gneiss. The wine is aged on its lees for 6 months giving texture and body which complements the fresh, zesty fruit flavours. **VE, S**



All wines may be subject to change. Vintages may change during the year. Prices are subject to change as a result of duty or currency fluctuations; any changes will be discussed prior to your event and suitable alternatives suggested. Please note a 10% staffing charge will apply to all catering and drinks on account. VAT will be charged at the prevailing rate.

## Chardonnay 'Bon Vallon' Sur Lie £37.00

2022/23 (Robertson, South Africa)

Lemony dry wine with a yeasty and delicate nutty finish. **VE, S**

## Gavi di Gavi, Conti Sperone £40.00

2021 (Piedmont, Italy)

Has notes of springtime blossom and green apples on the nose. Tasting notes of white peach and a zippy grapefruit finish. **VE, S**

## Pinot Gris, Heppington Vineyard £45.00

2022/23

A pale gold in colour with notes of orchard fruits and English hedgerow. Fresh with notes of apple, peach and honeysuckle, all complemented by a zesty acidity.

## Albariño Noelia Bebelia £46.40

2020 (Galicia, Spain)

Crisp, fresh and bursting with fruit; white peach, apple, melon, pear, grapefruit, lime zest and blossom with a very long finish and refreshing acidity. **VE, S**

## Sancerre Blanc, 'La Mercy-Dieu', Domaine Bailly-Reverdy £51.80

2021 (Loire, France)

There is a minerality that is complemented by round peach notes and a subtle springtime blossom character. The palate is fresh and crisp. **VE, S**

## Chablis 1er Cru 'Les Fourneaux', Domaine Gautheron £65.40

2020 (Burgundy, France)

This traditional style of Chablis is made from old Chardonnay vines grown in the prestige 1er Cru vineyard 'Fourneaux'. It has fresh, floral aromas of apple blossom combined with a creamy texture and distinct mineral complexity. **VE, S**



All wines may be subject to change. Vintages may change during the year. Prices are subject to change as a result of duty or currency fluctuations; any changes will be discussed prior to your event and suitable alternatives suggested. Please note a 10% staffing charge will apply to all catering and drinks on account. VAT will be charged at the prevailing rate.

# Rosé wine



## Le Tuffeau **Rosé**, Les Vignobles Foncalieu

2021 (Pays d'Oc, France)

A zesty, summery rosé with a pale pink colour with salmon tints. Refreshing and lively, with notes of red berries, crab apple, raspberry and pink grapefruit accompanied by herbal notes and garrigue spiciness. **VE**

£24.25

## Rioja Rosado

2022/23 (Rioja Alta, Spain)

A 50/50 blend of white and red grapes. The resulting wine is a delicate pale pink, crisp with summer fruit flavours and a fresh acidity. **VE**

£31.50

## O de Lorgeril

2021 (Languedoc, France)

The aromas of the local garrigue are evident on the nose; lavender and a hint of rosemary. The palate is elegant and fresh with notes of lychee, summer fruits and rosehips. **VE, S**

£38.20

## Pinot Noir **Rosé**, Heppington Vineyard

2021/22 (Kent, England)

Fresh fruit characters of cranberry, cherry, and raspberry are balanced with a bright red apple note and elegant acidity. **VE**

£45.00

## Whispering Angel **Rosé**, Chateau d'Esclans

2022 (Provence, France)

A pale pink with a perfumed bouquet of elegant summer fruits and floral nose. The palate is concentrated and elegant with fresh red berries and hints of cherry balanced by refreshing crisp acidity, with a smooth and round finish. **VE**

£49.10

## Cotes du Provence **Rosé** 'Rock Angel', Chateau d'Esclans

2022 (Provence, France)

An exceptionally elegant rose; Full of harmony on the palate with delicious red fruit, floral flavours and elegant minerality. **VE**

£70.00





# Red wine



## Contrade Bellusa Nero d'Avola, Sicily

2021 (Emilia Romagna, Italy) £24.25

A rich, ruby red in colour with violet reflections. Medium bodied with juicy flavours of cherry jam, raspberries, and a spicy finish. Excellent balance of acidity, ripe fruits and soft tannins. **VE**

## Merlot, Ojo Rojo

2022 (Central Valley, Chile) £26.25

Bright and fresh Chilean merlot from the Central Valley. A wine of medium intensity with black and red fruit and a round well-balanced palate. **VE, S**

## Sangiovese, Allegri

2021 (Emilia Romagna, Italy) £29.50

A rich, ruby red in colour with violet reflections and notes of strawberry jam, plums and raspberry notes. The round velvety texture and smooth tannins leave a lovely well balanced finish. **VE**

## Primitivo 'Secondo Piano'

2022/23 (Puglia, Italy) £31.50

Soft, round and exceptionally full-bodied wine with an amazing concentration of plum, blackberry, cherry and chocolate flavours and an appealing structure with soft tannin and acidity. **VE, S**

## Bordeaux Supérieur

2020/21 (Bordeaux, France) £35.50

Bursting with ripe berry fruits balanced by acidity make this a well-balanced and structured wine. The intense fruit is accompanied by subtle toast and sweet spice character from 12 months ageing in French barrels. **S**

## Côtes du Rhône

2022/23 (Rhône Valley, France) £39.00

A fresh and vibrantly fruity Southern Rhône blend, with delicate notes of strawberry jam, cocoa and pink peppercorn. The finish is complex and rich with a hint of freshness. **VE, O, S**

## Saurus Select Pinot Noir

2021 (Patagonia, Argentina) £44.00

Deep red colour and a floral with red fruits of raspberries and strawberries. Well rounded and fruity with mild tannins, medium body and moderate acidity. **V**



All wines may be subject to change. Vintages may change during the year. Prices are subject to change as a result of duty or currency fluctuations; any changes will be discussed prior to your event and suitable alternatives suggested. Please note a 10% staffing charge will apply to all catering and drinks on account. VAT will be charged at the prevailing rate.

## Rioja Crianza 'Torno'

2017 (Rioja, Spain) £44.00

This fantastic Crianza was aged for 12 months in French oak barrels before resting in bottle. Fresh and structured with notes of black fruits with spices and hints of caramel from the oak influence on the finish. **VE, S**

## Estate Reserva Malbec

2021 (Mendoza, Argentina) £48.50

Intense deep red colour with violet hues and complex aromas and flavours of fresh plums and cherries with hints of violet, smooth velvety tannins and a lingering finish. **VE**

## Pinot Noir, Heppington Vineyard

2022 (Kent, England) £52.50

An excellent English red wine. This Pinot Noir offers a hint of oaky savouriness on the palate with fruity notes. **VE**

## Grenache Shiraz Mataro

2022 (Western Australia) £57.00

This is a generous wine with lifted fresh fruit and a fleshy, smooth palate. Well structured with a rich strawberry flavour that lingers on the finish. **V, S**

## Saint-Émilion Grand Cru

2019 (Saint-Émilion, Bordeaux) £60.00

Very ripe fruit, intense aromas of redcurrant, blackberry and spicy notes, combined with a lingering black cherry and coffee finish. It is full bodied with a gentle touch of oak giving depth and structure.

## Barolo DOCG, Paesi Tuoi, Vite Colte

2018 (Piedmont, Italy) £65.40

Aged in large, old oak for 2 years, the wine is packed with aromas of dried herbs, coffee, dark cherry & liquorice. Full bodied with fine, grippy tannins. Still very youthful, so packed with sour cherry, blackcurrant and sweet spice. **VE, S**



All wines may be subject to change. Vintages may change during the year. Prices are subject to change as a result of duty or currency fluctuations; any changes will be discussed prior to your event and suitable alternatives suggested. Please note a 10% staffing charge will apply to all catering and drinks on account. VAT will be charged at the prevailing rate.

# Sparkling & 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!

Please note that Champagne prices are subject to fluctuation throughout the year.



All wines may be subject to change. Vintages may change during the year. Prices are subject to change as a result of duty or currency fluctuations; any changes will be discussed prior to your event and suitable alternatives suggested. Please note a 10% staffing charge will apply to all catering and drinks on account. VAT will be charged at the prevailing rate.

## Prosecco Frizzante, Bollicine NV £32.25

Italy

A natural, lightly sparkling wine made from the Glera grape grown in the fertile Treviso hills north of Venice. Light with an attractive perfumed bouquet, bread and nut aromas and subtle, refreshing spritz. **VE, S**

## Prosecco Rosé, Barocco NV £35.43

Italy

Made from a blend of 85% Glera with 15% Pinot Noir for colour, this fresh and delicate rose is a delightful aperitif. A lively mousse and fresh acidity complement the notes of strawberries and pink lady apples. **VE, S**

## Deseado Natural Sweet Sparkling £44.50

Patagonia, Argentina

Fresh and elegant with notes of ripe peach and apricot, the natural sweetness of the wine is complemented by the zesty and refreshing acidity. **VE**

## Hindleap Special Cuvée, £54.50

Blanc de Blancs,  
Bluebell Vineyard Estates

Sussex, England

Like Champagne, it is produced by the traditional method, re-fermented and aged on the lees in bottle. This vibrant Blanc de Blancs uses the estate's best Chardonnay grapes slowly matured to capture a fine mousse and crisp citrus palate preceded by aromas of quince, brioche and elderflower. **VE, O, S**

## Lombard Brut NV £55.45

France

Well balanced and fruity. Flavours of stewed apple, white peach flavours and a citric acidity alongside pastry that leads into a pleasant, toasty finish. **VE, O**

## Lombard Premier Cru Rosé £65.45 Extra Brut NV

France

Pale salmon pink in colour with a fruity bouquet of red berries and summer fruits. The palate is dry with notes of fresh strawberries, raspberries and red cherries. **VE, O**

## Pommery Brut Royal NV £87.50

France

Medium in weight and fruit, with a fine strong mousse. A generous wine of great elegance to which the Chardonnay contributes hints of brioche and hazelnut. **VE, S**

## Veuve Clicquot, Yellow Label NV £95.00

France

It has a fine, lively mousse, and silkiness from the 3 years ageing in Crayères. A perfect balance of intensity and freshness creates a pleasant nose and palate of apples and pears with vanilla and toasty brioche from oak ageing.



All wines may be subject to change. Vintages may change during the year. Prices are subject to change as a result of duty or currency fluctuations; any changes will be discussed prior to your event and suitable alternatives suggested. Please note a 10% staffing charge will apply to all catering and drinks on account. VAT will be charged at the prevailing rate.

# Inclusive Drinks Packages



All prices are exclusive of 10% staffing charge and VAT.

Packages are based on a 4 hour charter – additional hours charged pro rata.

We also offer non-alcoholic cocktail alternatives designed to complement your chosen packages.

## Drinks Reception Package

£34.25 per person, based on 45 minutes

Unlimited prosecco, house wines, beers and ciders, and standard soft drinks.

Upgrade: Champagne £12.00 per person

## Virgin Package

£21.75 per person

Soft drinks served throughout to include:

Fentiman's Ginger, Lemonade and Rose Lemonade, plus Juices, Coke, Fever Tree.

## Wine & Beer

£63.50 per person

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

A max of 2 drinks served per person at any one time.

Unlimited beer and cider + Contrade house wine by the glass

Unlimited standard soft drinks, to include Fruit Juice, Coke & Diet Coke, Lemonade & Mineral Water.

Add: 2 glasses of prosecco £9.50 per person

Add: 1 hour unlimited house spirits £25.00 per person



All wines may be subject to change. Vintages may change during the year. Prices are subject to change as a result of duty or currency fluctuations; any changes will be discussed prior to your event and suitable alternatives suggested. Please note a 10% staffing charge will apply to all catering and drinks on account. VAT will be charged at the prevailing rate.

## The Classic Package

£35.50 per person

On reception: 2 glasses of Prosecco Frizzante

With meal: 1/2 bottle Contrade Bellusa Catarratto (white), Contrade Bellusa Nero d'Avola (red), Le Tuffeau Rose, or 3 Peroni/Corona

Unlimited still/sparkling water

## Current Trends Package

£40.50 per person

On reception: 2 glasses of Prosecco Frizzante

With meal: 1/2 bottle Loureiro, Vinho Verde, AB Valley, Primitivo "Secondo Piano", or 3 Peroni/Corona

Unlimited still/sparkling water

## The Signature Package

£43.00 per person

On reception: 2 glasses of Lombard Brut Champagne

With meal: 1/2 bottle Pinot Grigio Portenova, Bordeaux Supérieur, or 3 Peroni/Corona

Unlimited still/sparkling water

## The Sustainable Package

£45.25 per person

On reception: 2 glasses of Prosecco Frizzante (*Upgrade to Hindleap Special Cuvee, Blanc de Blancs for £10.50pp*)

With meal: 1/2 bottle Turning Heads Sauvignon Blanc, Côtes du Rhône, or 3 Peroni/Corona

Unlimited still/sparkling water

## Formal Dining Drinks Package

£47.25 per person

On reception: 2 glasses of Lombard Brut Champagne

With meal: 1/2 bottle Gavi di Gavi, Saurus select Pinor Noir, or 3 Peroni/Corona

Unlimited still/sparkling water

## Great British Drinks Package

£52.50 per person

On reception: 2 glasses of Hindleap Special Cuvee, Blanc de Blancs

With meal: 1/2 bottle Pinot Gris, Heppington Vineyard, Pinot Noir, Heppington Vineyard, or 3 Peroni/Corona

Unlimited still/sparkling water

The packages detailed above are based on 2 reception drinks, ½ bottle of wine and unlimited sparkling or still water per person.



All wines may be subject to change. Vintages may change during the year. Prices are subject to change as a result of duty or currency fluctuations; any changes will be discussed prior to your event and suitable alternatives suggested. Please note a 10% staffing charge will apply to all catering and drinks on account. VAT will be charged at the prevailing rate.



# Pay Bar Price List

All prices are inclusive of VAT



## Bottled Beers & Cider

Corona	£6.00
Peroni	£6.00
Curious Apple Cider	£6.00
Curious Indian Pale Ale	£6.50
London Pride	£7.00
Rekorderlig Strawberry & Lime	£7.50
Peroni 0%	£5.00

## Gin

Tanqueray	£6.50
Bombay Sapphire	£6.50
Tanqueray 0%	£6.00
Tanqueray Sevilla	£8.00
Hendricks	£8.00
Chase Pink Graprefruit & Pomelo	£8.00
Gin Mare	£9.50

## Vodka

Absolut	£6.50
Ketel One	£8.00
Grey Goose	£9.50
Ciroc	£9.50

## Whiskey

Jack Daniel's	£6.50
Talisker	£8.00
Johnnie Walker	£8.00
Laphroaig 10 Years	£10.00
Chivas Regal	£10.00
Suntory Hibki Harmony	£10.50

## Brandy

Hennessy	£7.50
Remy Martin	£10.00



All wines may be subject to change. Vintages may change during the year.  
Prices are subject to change as a result of duty or currency fluctuations; any changes will be discussed prior to your event and suitable alternatives suggested.  
Please note a 10% staffing charge will apply to all catering and drinks on account.  
VAT will be charged at the prevailing rate.

## Bourbon

Maker's Mark	£6.50
Knob Creek	£8.00
Woodford Reserve	£8.50

## Rum

Bacardi	£6.50
Sailor Jerry Spiced	£6.50
Appleton Estate	£8.50
Skipper	£8.00
Havana Club 3 Year Old	£8.50

## Liqueurs & Other Spirits

Amaretto	£8.00
Baileys Irish Cream	£8.00
Cointreau	£7.50
Grand Marnier	£8.00
Tia Maria	£8.00
Campari	£7.50

## Port

Taylor's	£6.50
----------	-------

## Shots

Sambuca	£6.50
Jägermeister	£6.50
Lunazul Tequila	£6.50
Ocho Blanco	£7.50
Don Julio	£9.50

## Soft Drinks

Dash Cordial	£0.65
Spirit Mixer	£2.20
Coke/Diet Coke/Lemonade	£3.00
Fruit Juice 1/2 Pint	£3.00
Fever-Tree	£3.20
Red Bull (Can)	£3.95
Fruit Juice Jug	£6.00

## Mineral Water

Sparkling or Still (Glass)	£2.75
Sparkling or Still (Bottle)	£4.95

Some lines may not be available on all boats



All wines may be subject to change. Vintages may change during the year.  
Prices are subject to change as a result of duty or currency fluctuations; any changes will be discussed prior to your event and suitable alternatives suggested.  
Please note a 10% staffing charge will apply to all catering and drinks on account.  
VAT will be charged at the prevailing rate.