

## Events and Parties on Hispaniola

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### Private Hire

If you are planning that perfect party, dream wedding or an important corporate event, then we can make it truly unique. The Hispaniola offers unrivalled views over the river Thames, London Eye and Houses of Parliament which can be enjoyed on the Sun Terrace or from the fully air-conditioned restaurant and bar areas. Transport links to Hispaniola are second to none. We are a 2 minute walk from Embankment tube station and an 8 minute walk from Waterloo, Westminster or Charring Cross stations.

The Hispaniola has a light, yet intimate feel and offers great flexibility with its adaptable floor space, decks, bars and dining areas. But that is just the start; we offer a selection of options to choose from to personalise your event still further – from a string quartet or Jazz pianist to decking the ship in your corporate branding. Choosing the Hispaniola is the easy way to host that perfect event that your guests will never forget.

The following decks on Hispaniola are available for hire. The venue has a wedding license for each of its decks:

### Wardroom

The Wardroom would have been the officers' dining room when Hispaniola was first commissioned in 1953. It is a unique and quirky room full of charm and character. The Wardroom is located on the lower deck of the ship and has natural light through round portholes. We suggest using one of our bar areas (main or upper deck, or on the sun terraces when the weather allows) on a non-private basis for welcome drinks before lunch or dinner which will provide great views overlooking the river for your guests when they first arrive. The Wardroom holds 16 round a boardroom style table, with a long table arrangement we can accommodate up to 26 guests for lunch or dinner. Room hire for the Wardroom is £250.00 but this fee is waived when more than £1000 is spent on food and drink.

### Main Deck

The main deck is a breath-taking, light and airy space with fantastic views over the River Thames through large windows running down both sides of the ship. It is a perfect setting for both formal and informal occasions. The Main deck holds 180 guests for a standing reception and seats 120 for a lunch or dinner. It has its own bar and can be combined with one of our outside sun terraces on the upper deck to allow your guests a truly spectacular view.

### Whole Ship

Whole ship hire includes exclusive use of the following areas

- Two inside areas (Main Deck and Upper Deck)
- Both the Front & Rear Sun Terraces
- Two bars
- Cloakroom

### Upper Deck

The Upper Deck is not available for hire on its own.

### Contact Information

#### **R.S. Hispaniola**

River Thames  
Victoria Embankment  
London WC2N 5DJ

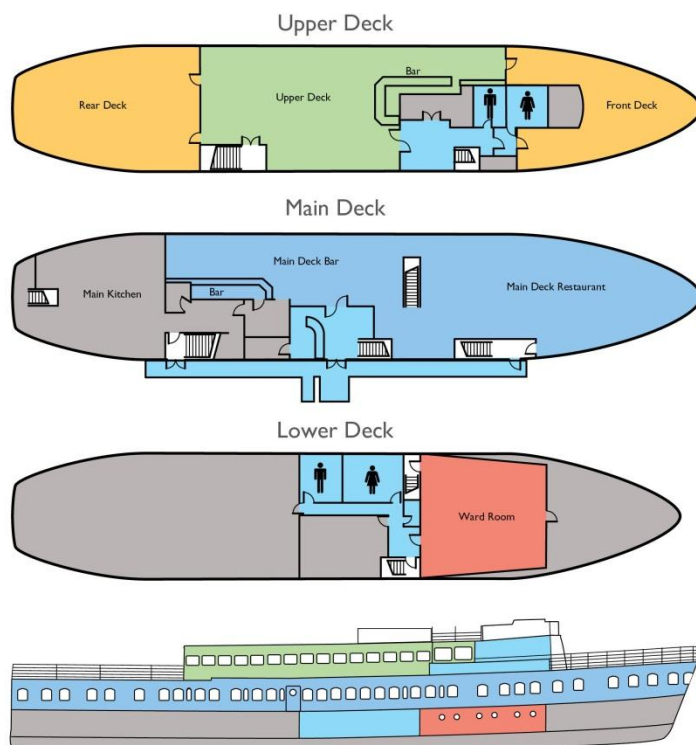
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## Private Hire Charges & Minimum Spend



**R.S.**  
**HISPANIOLA**  
RESTAURANT • BAR

### Areas available for hire

- Whole Boat
- Main Deck & Front Deck
- Main Deck Bar
- Rear Deck
- Ward Room

R.S. Hispaniola  
River Thames  
Victoria Embankment  
London WC2N 5DJ

Call: +44 (0)20 7839 3011  
Email: [info@hispaniola.co.uk](mailto:info@hispaniola.co.uk)

[hispaniola.co.uk](http://hispaniola.co.uk)

<u>HIRE CHARGES</u>	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<b>MAIN DECK</b>							
Hire Charge*	£250	£250	£250	£500	£1250	£1500	£500
Minimum Spend	£1000	£1000	£1000	£1250	£1500	£2000	£1250
<b>Total Cost</b>	<b>£1250</b>	<b>£1250</b>	<b>£1250</b>	<b>£1750</b>	<b>£2750</b>	<b>£3500</b>	<b>£1750</b>
<b>WHOLE BOAT</b>							
Hire Charge*	£500	£500	£500	£750	£1500	£2000	£500
Minimum Spend	£2000	£2000	£2000	£3000	£4000	£6000	£3000
<b>Total Cost</b>	<b>£2500</b>	<b>£2500</b>	<b>£2500</b>	<b>£3750</b>	<b>£5500</b>	<b>£8000</b>	<b>£3500</b>

\*Low Season & Lunch : 20% off Hire Charge  
(January, February, March, October, November)

Lunch: Midday to 5pm, Dinner 6pm-Midnight\*  
\*License extensions are available on request

<u>MAXIMUM CAPACITIES</u>	Theatre Style	Reception	Seated
Wardroom	40	30	26
Main Deck	100	180	120
<b>WHOLE BOAT</b>			
Whole Ship – Main Deck	100	180	120
Whole Ship – Upper Deck	50	70	50
<b>TOTAL</b>	<b>150</b>	<b>250</b>	<b>170</b>

A 12.5% service charge will be added to your Food and Drink bill. This is discretionary and may be refunded should you provide valid reasons as to why our service was not up to standard after the event.

**R.S.**  
**HISPANIOLA**

RESTAURANT • BAR

### Menu Options

For parties of 45 people or less we would like you to call the Duty Manager on the ship on 020 7839 3011 to discuss your menu choices. Depending on your actual numbers we will be able to offer you either our A La Carte menu or a specially created small party menu.

For parties larger than 45 people the following menu options apply. They are split into five categories. In each case we require final numbers one week prior to the event:

- **Formal Lunch and Dinner:** 3 courses. Please choose 1 starter, 1 main course and 1 dessert from the options below. Vegetarians and other dietary requirements can be catered for separately but we will need their numbers and menu choice in advance.
- **Formal Canapés:** Canapés can either be served as part of a reception prior to a lunch or dinner on the ship or for a formal reception in their own right.
- **Large Canapés (Finger Food):** Our large canapés (2 bite) are ideal for a casual or less formal reception.
- **Formal Buffet:** Buffets work well when formal table service is less appropriate and allows guests to circulate and interact more freely. Minimum numbers are 45 people.
- **Casual Buffet/BBQ:** Ideal for a relaxed and informal gathering. Minimum numbers are 45 people.

### Formal Lunch and Dinner

#### Starters

1. Smoked salmon rosettes, asparagus tips, lime dressing **£8.50**
2. Confit duck rillettes, celeriac remoulade, toasted sourdough **£8.00**
3. Chicken liver parfait, red onion chutney, grilled brioche **£7.50**
4. Warm filo baskets, roast Mediterranean vegetables, parmesan shavings **£7.00**
5. Aubergine, tomato and goats cheese galette, basil dressing **£7.50**
6. Smoked haddock tartlet, potato, leek, dressed baby leaves **£8.00**
7. Crayfish & prawn cocktail **£8.00**
8. Smoked chicken salad, mango salsa **£8.50**
9. Foie gras, toasted brioche, roasted fig compote **£11.00**
10. Seared tuna 'Nicoise' **£9.50**
11. Smoked Gressingham duck breast, baby leaves, red grape dressing **£8.50**
12. Tiger prawns, warm garlic & parsley butter, grilled ciabatta **£9.50**
13. Wild boar & rabbit terrine, celery & apple chutney, sourdough toast **£8.50**
14. Roast beetroot, goats curd, soft herb salad, walnut dressing **£7.50**
15. Pea, pear & watercress soup **£6.50**
16. Vichyssoise, gruyere crouton **£6.50**



### Main Courses

1. Rack of lamb, Dauphinoise potato, spinach, baby vegetables, redcurrant jus **£21.00**
2. Baked seabass, braised fennel, crushed new potatoes, white wine sauce **£17.50**
3. Mushroom and tarragon pithivier root vegetable gratin, curly kale **£14.00**
4. Roast Gressingham duck breast, fondant potato, baby vegetables, Griotte cherries **£18.00**
5. Cod loin, celeriac mash, salsify, red wine jus **£16.00**
6. Baked hake, confit fennel, braised seaweed, new potatoes, sherry sauce **£15.50**
7. Free range chicken breast, field mushrooms, fondant potato, French beans, thyme jus **£16.50**
8. Classic Coq au Vin, potato puree **£15.00**
9. Gnocchi, spinach, basil & tomato sauce, toasted pine nuts, Parmesan **£14.00**
10. Veal escalope 'Saltimbocca', crushed new potatoes, mange tout **£18.50**
11. Boeuf Bourginon, mashed potato, French beans, Chantenay carrots **£16.50**
12. Poached Scottish salmon, carrot & cucumber sauce, asparagus, crushed new potato **£16.00**
13. Slow roast pork belly, red pepper tapenade, savoy cabbage, sauté potatoes **£15.50**
14. Filet of beef Wellington, chateau potatoes, red wine reduction, spinach, baby carrots **£25.00**

### Desserts

1. Warm Cox's apple tart, crème Anglaise **£6.00**
2. White and dark chocolate truffle mousse, forest fruit coulis **£6.50**
3. Spiced apple crumble, vanilla ice cream **£6.00**
4. Sticky toffee pudding, warm caramel **£6.00**
5. Warm Bakewell tart, clotted cream **£6.00**
6. Steamed treacle pudding, custard **£6.00**
7. Tarte au citron, crème fraîche **£6.50**
8. Tropical fruit salad with port and Jersey cream **£6.00**
9. Pears poached in white wine, sabayon sauce **£6.50**
10. Vanilla crème brulee **£6.50**
11. Colston Bassett Stilton, Keen's Cheddar, walnut bread, quince jelly **£7.00**

### Additional

1. A selection of cheeses **£7.00**
2. Coffee & Tea **£3.00**
3. Coffee Tea & Petit Fours **£5.00**



### Menu Suggestions

#### Menu A £31.50pp

Smoked salmon rosettes, asparagus tips, lime dressing  
Free range chicken breast, field mushrooms, fondant potato, French beans, thyme jus  
White and dark chocolate truffle mousse, forest fruit coulis

#### Menu B £36.00pp

Crayfish & prawn cocktail  
Rack of lamb, Dauphinoise potato, spinach, baby vegetables, redcurrant jus  
Vanilla crème brulee

### Formal Canapés

Pre-dinner (or lunch) canapés are £12.50pp for 3 choices off the list below which equals 6 pieces per person. Canapé reception is £20pp for 6 choices which equals 12 pieces per person, (£3.50pp for each additional choice).

1. Prawn cocktail barquettes
2. Crab tartlets, lemon & chive mayonnaise
3. Smoked salmon, blinis, crème fraîche
4. Croustade of duck rillettes & remoulade
5. Chicken liver parfait on croutons
6. Wild mushroom risotto balls (warm)
7. Quails egg with celery salt and cayenne pepper
8. Goats cheese, sun dried tomato, garlic croutes
9. Roquefort, walnut & Cognac mousse, savoury tartlets
10. Cured tuna, wasabi, granary toast
11. Smoked chicken Waldorf tartlets
12. Smoked mackerel mouse, Pumpernickel
13. Mini Yorkshire pudding, rare roast beef, horseradish (warm) (maximum 40 people)
14. Chicken & mushroom vol au vents (warm)



### Large Canapés

£22.50pp for 4 choices which equals 8 pieces per person, (£5pp for each additional choice)

1. Cumberland sausages, honey & mustard
2. Mini burgers (sliders)
3. Thai chicken skewers
4. Wild mushroom risotto balls
5. Goujons of sole, tartare sauce
6. Mini salmon fishcakes
7. Mozzarella skewers, cherry tomatoes, pesto dip
8. Ham hock croquettes, sweet mustard dip
9. Pequillo peppers stuffed with goats cheese and thyme
10. Tempura of seasonal vegetables, sweet chilli dip

### Formal Buffets

#### Option One £45pp

Menu Choices:

3 x Main Dishes  
3 x Side Dishes  
2 x Desserts

#### Option Two £38pp

Menu Choices:

2 x Main Dishes  
3 x Side Dishes  
2 x Desserts

### Main Dishes

1. Mirror of prime cold cuts, sirloin beef, honey roast ham, Norfolk turkey breast
2. Poached salmon fillets, cucumber and carrot dressing
3. Poached dressed whole salmon **(+£2.50pp)**
4. Cascade of Tiger prawns **(+£2.50pp)**
5. Lamb and spinach curry
6. Chicken breast 'chasseur'
7. Stuffed baked aubergine, roast Mediterranean vegetables, cherry tomato sauce
8. Boeuf Bourgingnion
9. Penne pasta arabiata, Parmesan

### Hot to Carve

1. Rib of beef, Yorkshire pudding, horseradish **(+£3.00pp)**
2. Gammon, pineapple or parsley sauce
3. Turkey crown, cranberry sauce
4. Loin of pork, crackling, apple sauce **(+£2.00pp)**



### Side Dishes

1. Mozzarella and basil salad
2. Mixed leaves
3. Coleslaw
4. Waldorf salad
5. New potato and chive salad
6. Greek salad
7. Buttered new potatoes
8. Pilaf rice
9. Panache of seasonal vegetables
10. Roast potatoes
11. Lyonnais potatoes

### Desserts

1. Warm Cox's apple tart, crème Anglaise
2. White and dark chocolate truffle mousse, forest fruit coulis
3. Warm Bakewell tart, clotted cream
4. Tarte au citron, crème fraîche
5. Selection of Cheese, crackers and homemade chutney

### Buffet Suggestions

#### Option One £45pp

Mirror of prime cold cuts, sirloin beef, honey roast ham, Norfolk turkey breast  
Stuffed baked aubergine, roast Mediterranean vegetables, cherry tomato sauce  
Poached salmon fillets, cucumber and carrot dressing  
Greek Salad  
Coleslaw  
Panache of seasonal vegetables  
Tarte au citron, crème fraîche  
Selection of cheese, crackers & homemade chutney

#### Option Two £38pp

Lamb and spinach curry  
Penne pasta arabiata, Parmesan  
Pilaf rice  
Panache of seasonal vegetables  
Mozzarella and basil salad  
Warm Cox's apple tart, crème Anglaise  
White and dark chocolate truffle mousse, forest fruit coulis



**Casual Buffet/BBQ £29.50pp**

Please choose a minimum of 3 main dishes, 2 side dishes and 1 dessert.

Additional dishes are charged at: Main Dish **£8.00**, Side Dish **£3.00**, Dessert **£6.00** per person.

**Main Dishes**

1. Burgers, fully garnished
2. Chicken breast skewers, spicy peanut sauce
3. Minted lamb burgers, fully garnished
4. Pork loin steaks, grain mustard and honey dressing
5. Seared tuna steaks **(+ £3.00pp)**
6. Minute steaks **(+£3.00pp)**
7. Haloumi skewers, lemon, thyme, courgettes **(v)**
8. Cheese & mixed vegetable quesadillas **(v)**
9. Cajun salmon skewers
10. Cumberland Sausages (2 per portion)

**Side Dishes**

1. Sauté potatoes
2. Buttered new potatoes
3. Grilled corn on the cob, chilli butter
4. Mozzarella and basil salad
5. Mixed leaves
6. Coleslaw
7. Waldorf salad
8. New potato and chive salad
9. Greek salad

**Desserts**

1. Warm Cox's apple tart, crème Anglaise
2. White and dark chocolate truffle mousse, forest fruit coulis
3. Warm Bakewell tart, clotted cream
4. Tarte au citron, crème fraîche
5. Selection of Cheese, crackers and homemade chutney

**Menu Suggestion**

**Option One £29.50pp**

Burgers, fully garnished  
Chicken breast skewers, spicy peanut sauce  
Haloumi skewers, lemon, thyme, courgettes  
Coleslaw  
New Potato and chive salad  
Warm Cox's apple tart, crème Anglaise

