

Private Events



R.S. HISPANIOLA

RESTAURANT • BAR • VENUE

Welcome aboard

PRIVATE HIRE

If you are planning that perfect party, an important corporate event or your dream wedding, then we can make it truly memorable.

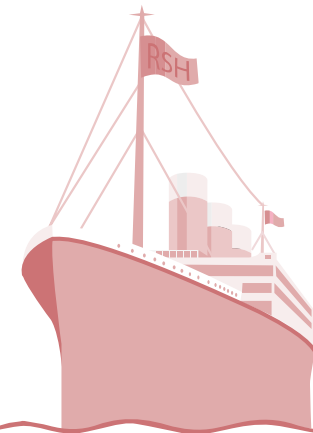
The R.S. Hispaniola offers unrivalled views over the River Thames, London Eye and Houses of Parliament. These views can be enjoyed from the open front and rear decks, from the fully air-conditioned restaurant and bar, and the Main Deck and Pinkton Parlour private hire spaces. Transport links to the Hispaniola are second to none. We are a two minute walk from Embankment tube and Charing Cross rail station. Waterloo and Westminster are five and ten minute walks respectively.

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 DJ to a live band, a string quartet to a singer.

You can also brand the venue to suit your event. Choosing the Hispaniola is the easy way to host that perfect event that your guests will never forget.

All decks on Hispaniola are available for hire.* The ship also has a wedding Civil Ceremony licence for each of its indoor decks – Upper, Main and Officers' Mess.

**depending on the time of year*



Main Deck & Pinkton Parlour Bar

(max capacity 150)

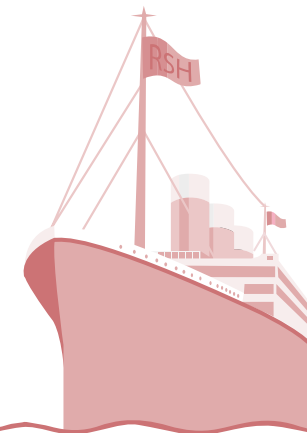
Our two-part space ensures you have the very best views of the River Thames.

The Pinkton Parlour Bar

Our gorgeous Art Deco Bar inspired area offers the perfect welcome to this mid deck space available for exclusive hire. Perfect for pre-dinner and post-dinner drinks, a break-out area, or casual seating, guests will then move into our Main Deck area. Mirrored pillars and cream tub chairs and sofas work well for any event.

Main Deck

We can do large boardroom style dinners for 20-40 people, with formal dining for up to 120 and parties for 150. Windows along the port side of the ship afford stunning views towards the London Eye, beautiful at night when illuminated. The deck space can be transformed with theming for your events and can also be used for 100 theatre style presentations, or cabaret/comedy performances.

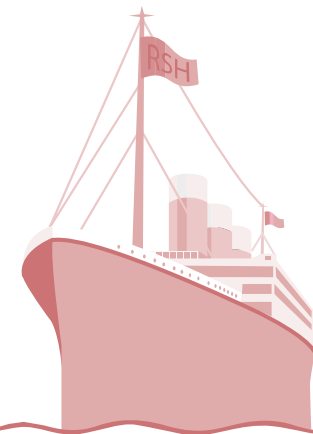


Upper Deck

(max capacity 100 Standing & 60 Seated for lunch or dinner)

From our stylish restaurant you have great views of the London Eye, the Houses of Parliament, St Paul's Cathedral and our wonderful River Thames.

It's for you to enjoy whilst having a good chat over a glass of wine or a cocktail. Due to the popularity of our restaurant this space is only available for use as part of a whole ship hire, or during the month of December.



Officers' Mess

Evoking the style of a dining room for officers and situated in the hull of the ship, this room works very well for formal private dining for groups of 10-26.

Opting for an informal reception means your number can rise to 30.

You can have access to our outside space situated on the Upper Deck.



Whole Ship Hire (max capacity 300)

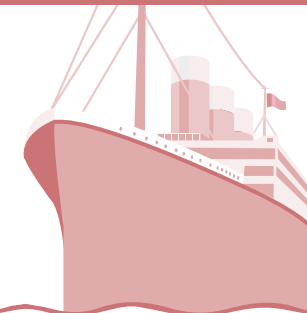
For larger events why not take over the entire Hispaniola? Enjoy reception drinks and entertainment on our Upper Deck, which has inside and outside spaces, followed by dinner on our Main Deck. This unique location has great views and is in central London with easy access to both overground rail and tube links.

Whole ship hire includes exclusive use of the following areas:

- Two inside areas (Main Deck and Upper Deck)
- Both the Front & Rear outside Decks
- Two bars – our Upper Deck bar area and Pinkton Parlour Bar on our Main Deck plus our Officers' Mess, great for breakout or a cloakroom solution.

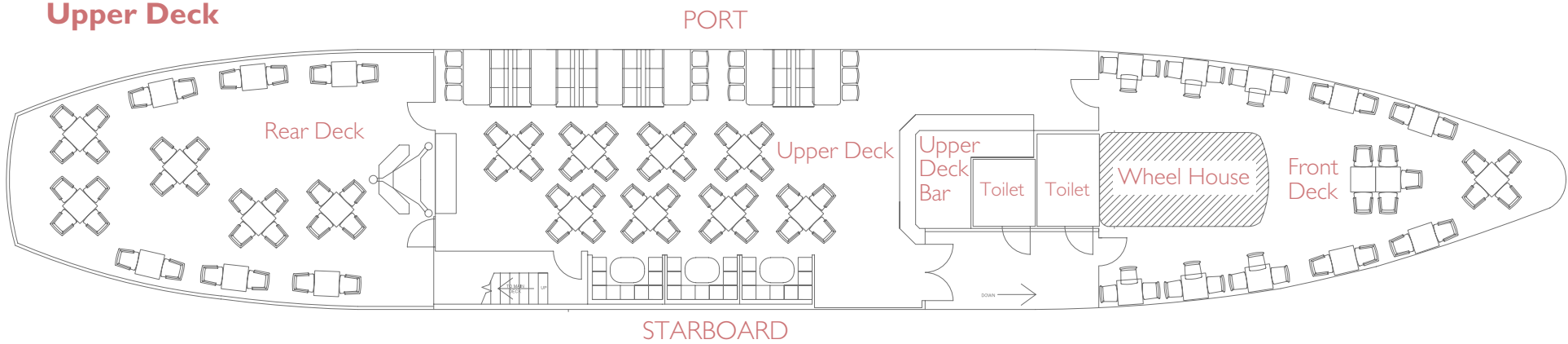
	Reception	Seated
Officers' Mess	30	26
Main Deck*	150	120
Upper Deck	100	60
Whole Ship	300	180

Includes Pinkton Parlour Bar area*

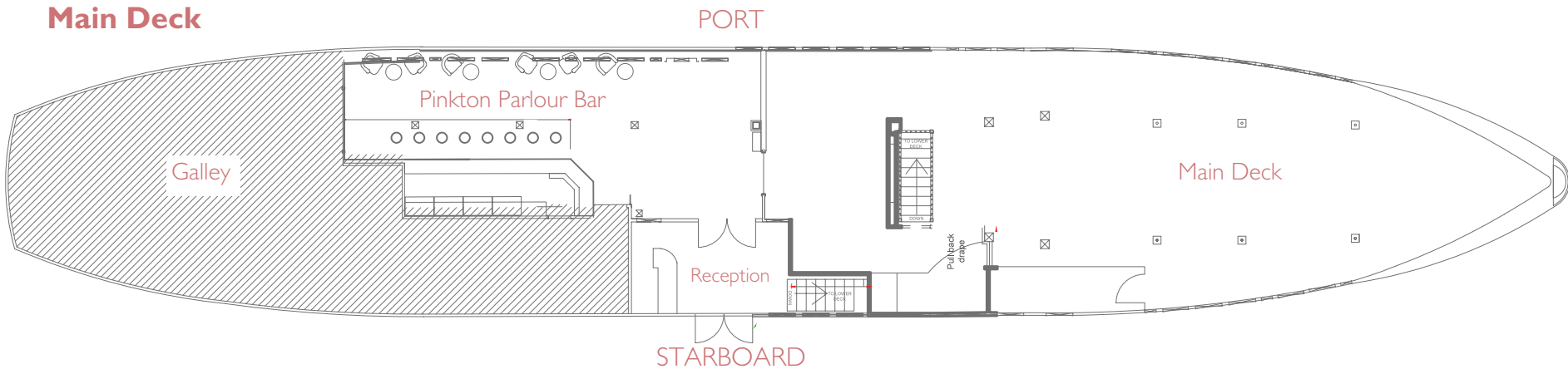


Deck plans 1

Upper Deck

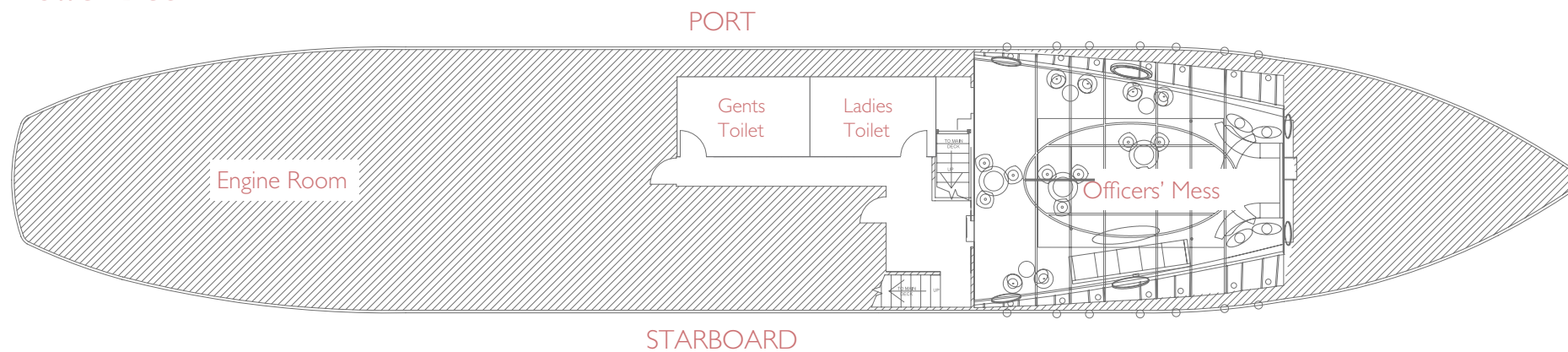


Main Deck



Deck plans 2

Lower Deck



Our Menus

A selection of menus has been developed by on board Chef Glen Banks. He is happy to work with you to create a menu that is in keeping with your event and of course will cater for all tastes and dietary requirements.

MENU OPTIONS

- **Formal Lunch and Dinner:** Three courses. For parties of 30 or more, choose one starter, one main course and one dessert for your guests, from our selection. Vegetarians and other dietary requirements can be catered for separately. We are happy to provide place cards for your events using our in house system.
- **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.
- **Informal Buffet and Finger Food** work well when formal table service is less appropriate and allows guests to circulate and interact more freely.
- **BBQ:** Ideal for a relaxed and informal gathering.



FORMAL DINING

Seated Dinner:

Starters:

Cured salmon, shallots, dill, wasabi mayonnaise, fricassee
Game terrine, onion jam, grilled brioche
Prawn cocktail, avocado puree, fennel, Marie rose
Roasted ratatouille terrine, red cabbage puree, lettuce (v)
Smoked haddock and leek tart, rocket
Beetroot, smoked goats cheese, orange, radish (v)
Tomato and balsamic soup, artisan bread. (v)
Heritage tomatoes, crisp basil, mozzarella, virgin olive oil (v)

Mains:

Stone bass, braised chicory, rosti potato, herb dressing
Roasted aubergine, tomato cous cous, pea puree, goat's cheese (v)
Seared duck breast, fondant potato, roasted baby vegetables, cherries
Cod loin, dill mash, braised turnips, butter sauce
Chicken breast, sweet potato puree, charred broccoli, ceps, braising jus
Gnocchi, wild mushrooms, parmesan, confit egg, basil cress (v)
Confit salmon, braised fennel, herbed potatoes, tender stem

Desserts:

Dark chocolate torte, crushed hazelnuts, whipped cream
Summer berry and apple crumble, salt caramel custard
Sticky toffee pudding, vanilla ice cream
Bakewell tart, clotted cream
Fruit salad, fresh cream or sorbet
Poached pear, blue cheese, walnuts
Lemon tart, raspberry sauce

Tea, Coffee & Mints

£42.50 per person.

For parties of 30 or more please choose one starter, one main course and one dessert.

**“Why not opt for our
“Seasonal Menus – available on request”**

CANAPÉS

Blue cheese mousse, walnut, pear
Tomato and basil tartlet
Truffle risotto balls
Smoked haddock and dill tart
Smoked chicken and mushroom vol au vents
Haddock and salmon fish cakes
Smoked salmon, keta, grapefruit jelly
Lamb koftas, sour cream
Melon soup shots
Parma ham, onion jam, toast
Skewered king prawns and mango

**Please select 5 canapés.
2 x bites per person,
total of 10 bites.
£18.00 per person.**

Pre-Dinner Canapés

**Our Chef's choice of 3 of our canapés.
2 bites per person,
total of 6 bites.
£9.00 per person.**

**“Why not choose 2 courses
from our formal dining menu for £29.50
Including Tea, Coffee & Mints”**

BARBEQUE MENU

Mains:

Minute steaks
Mustard glazed pork chops
Cumberland sausages
Cajun chicken and pepper skewers
Garlic and herb king prawns
Mediterranean vegetable kebabs
Garlic and lemongrass salmon

Sides:

Corn wheels
Mozzarella and tomato salad
Mixed leaves
Coleslaw
Potato salad

Desserts:

Lemon tart, raspberry puree
Chocolate torte, whipped cream
Warm bread and butter pudding, custard
Fresh fruit salad, Jersey cream
Selection of cheeses, crackers and chutney

**3 x mains, 3 x sides & 2 x desserts
£35.00 per person.**

**Extra Main £8.00
Extra Side £4.00
Extra Dessert £7.00**

BOWL FOOD

Fish and chips, lemon
Gammon and leek pie
Feta, chick pea, beetroot, pod vegetables and toasted seeds
Chicken Caesar
Braised neck of lamb, pomegranate cous cous
Duck breast, glass noodles, with fried vegetables
Confit salmon, celeriac remoulade
Truffled 'mac and cheese'
French ratatouille with rocket

Apple Crumble with double cream
Chocolate Brownie with sweet whipped cream
Fresh fruit salad

5 x Bowls
£37.00 per person.

FINGER FOOD

Open sandwiches:

Salt beef and mustard
Smoked salmon and cream cheese
Roasted vegetables and hummus
Pulled pork and pickles
Cheese and chutney

Please choose 3 sandwich options

Hot Food:

Tiger prawn skewers with roasted mango
Roasted tomato and Thai basil tart
Chicken lollipops with garlic mayo

Selection of cold mini desserts

£17.00 per person.

FORMAL BUFFET

Mains:

Selection of cold and cured meats, pickles and mustard
Selection of cold and cured fish, lemon and capers
Beef Bourguignon
Roasted vegetables, gnocchi and pesto cream
Braised shoulder of lamb, curry sauce
Tomato and mozzarella pasta
Pressed pork belly, apple sauce, roasted roots

Sides:

Tomato and mozzarella salad
Mixed leaves
Coleslaw
Potato salad
Greek salad
Hot mint new potatoes
Basmati rice
Seasonal vegetables
Roasted herbed potatoes

Desserts:

Lemon tart, raspberry puree
Chocolate torte, whipped cream
Warm bread and butter pudding, custard
Fresh fruit salad, Jersey cream
Selection of cheeses, crackers and chutney

3 x mains 3 x sides & 3 x desserts
£47.00 per person.

2 x mains 2 x sides 2 x desserts
£40.00 per person.

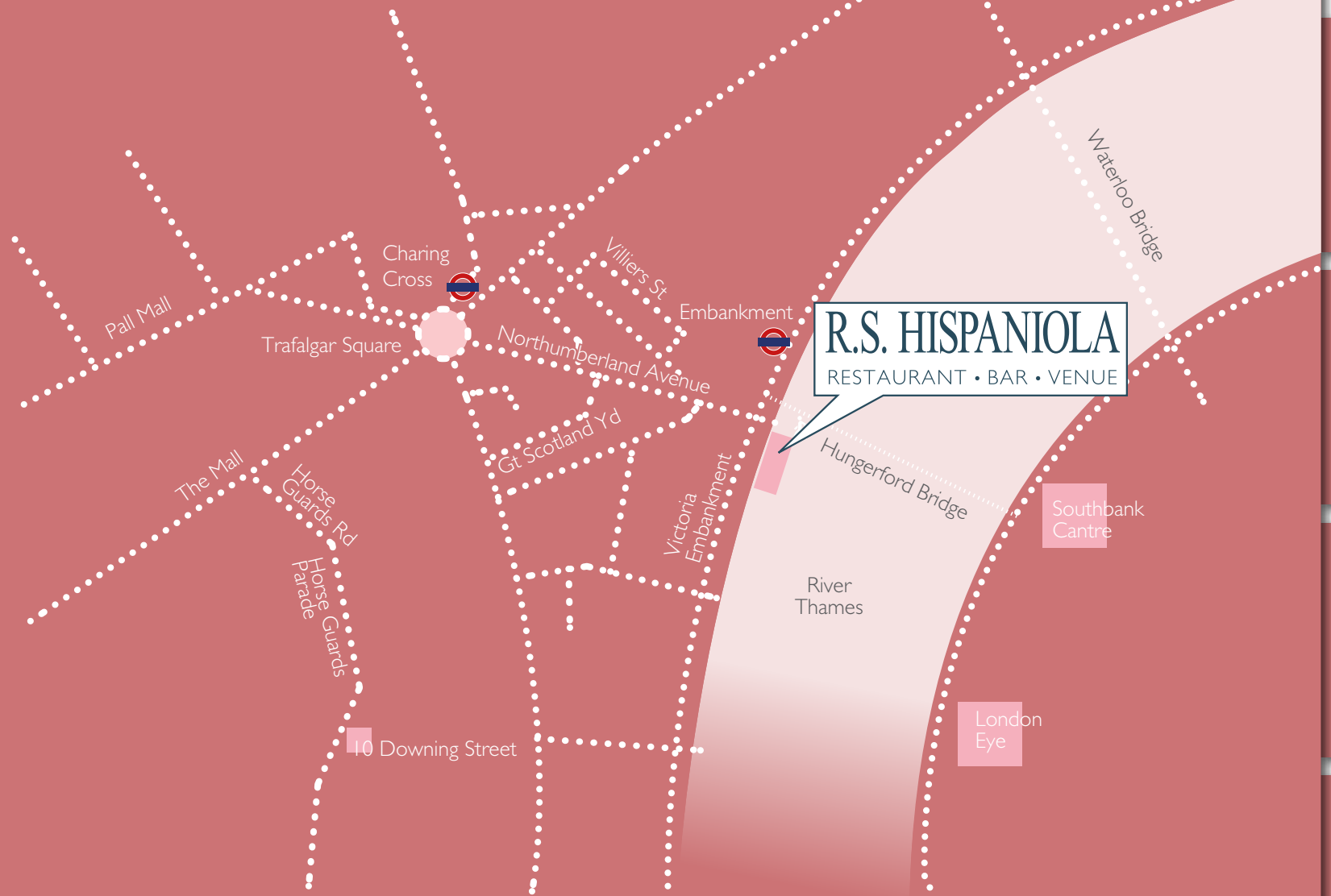
ADDITIONAL OPTIONS TO ADD TO YOUR EVENT

Cheese course/cheese station
£6.00/£10.00 per person.

Intermediate course from
£10.00 per person.

**“Our Head Chef would be
delighted to design a tailor
made menu for your event
depending on your requirements”**





Contact Us

For information please contact us on
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Welcome Aboard

Areas on Board

Deck Plans

Menus

Contact