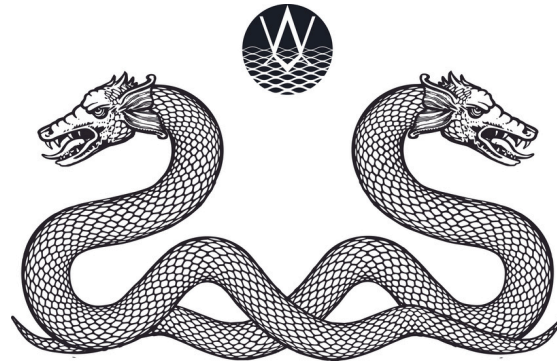




WOODS  
QUAY

# PRIVATE DINING





WOODS QUAY





AN EXQUISITE TASTING  
KITCHEN WITH  
UNINTERRUPTED VIEWS OF  
LONDON'S RIVERSCAPE AND  
ILLUMINATED RIVER BRIDGES





# THE EAST WING TASTING KITCHEN

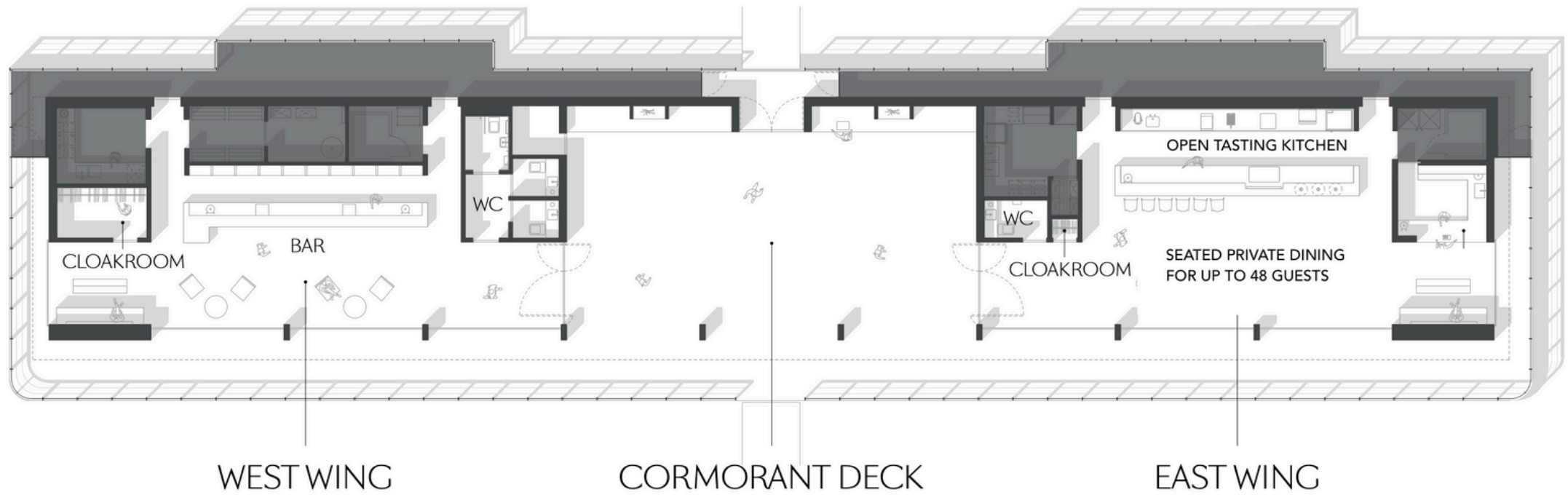
A dramatic private dining room, set behind floor to ceiling glass, overlooking London's charming riverscape and the London Eye. Tucked beneath the illuminated arches of Waterloo Bridge, sliding doors open to wrap-around riverside terraces, leading guests out to the panoramic views from our private moorings.

On full display, the Electrolux Grand Cuisine equipped kitchen and our professional Chef Brigade, preparing the abundance of the season from our hand-picked, sustainable UK suppliers.

A long feasting table up to 36 guests

Oval tables - 48 guests

## WOODS QUAY RECEPTION PONTOON





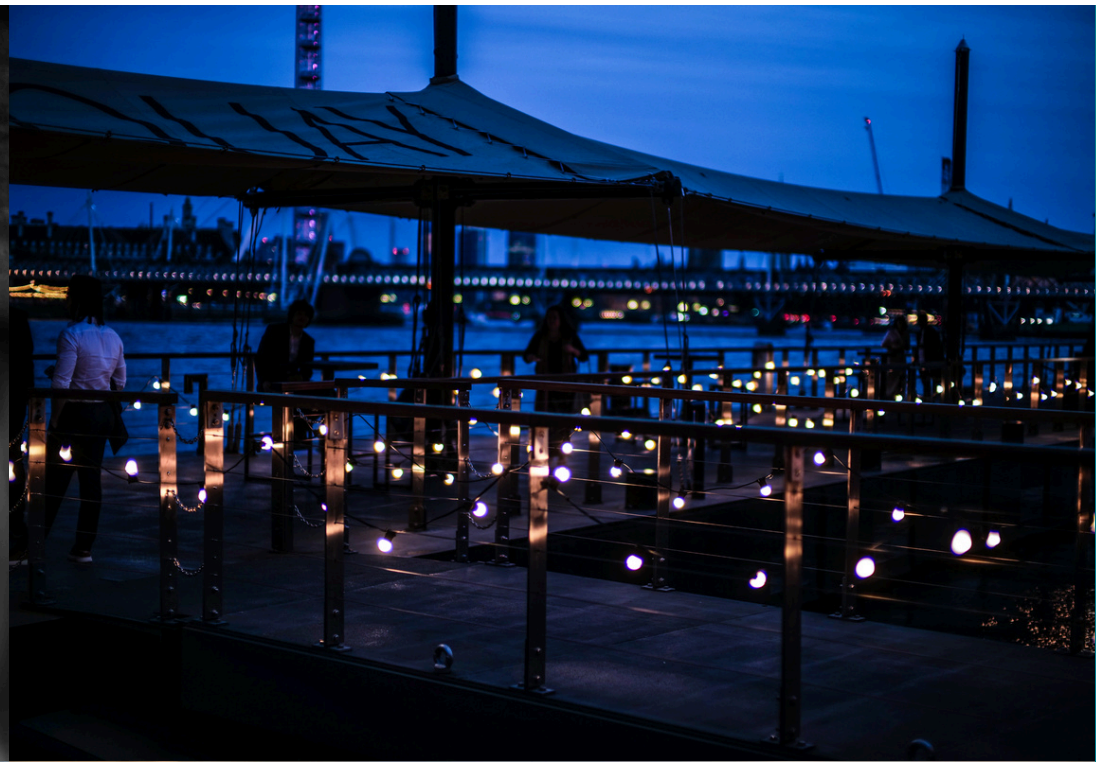


# FOOD PHILOSOPHY

Our Executive Head Chef, Marcus Cunnigham developed his trade in some of the UK's finest kitchens, working under Heston Blumenthal at The Hind's Head, Bray, and Michel Roux Sr & Alain Roux at the Waterside Inn, Bray and the Royal Household.

Marcus' food philosophy is sustainably grown and responsibly sourced. He is dedicated to finding the finest seasonal ingredients from British suppliers and growers, whether artisan East End air-dried meats, Oxfordshire-reared, chicory and clover fed lamb or traditional British fruits and vegetables. In this way, from farm to plate, Marcus and his team are able to expand the Woods' Silver Fleet ethos of championing the best that British suppliers have to offer.







# PRIVATE DINING MENUS

A choice of either 3 course, 5 course and 7 course menus showcasing seasonal British produce created by Executive Head Chef, Marcus Cunningham.

Lombard Extra Brut, France NV welcome reception

3, 5 or 7 course seasonal menu

Sommelier paired wines

Table water

3 courses - from £200 + VAT per person

5 courses - from £245 + VAT per person

7 courses - from £290 + VAT per person

Room hire charges for the East Wing Tasting Kitchen not included.







# UPGRADES

For groups larger than 36, we recommend adding the West Wing Bar to allow for ample space for your arrival Champagne reception (extra room hire charges apply for this addition).

Cocktails - £13.50 + VAT each

Arrival canapes - £19.20 + VAT per person (4 bites)

Cheese course - £15.00 + VAT per person

Tea, coffee & petits fours - £5.00 + VAT per person

For smaller groups of up to 12, consider chartering our exclusive river taxi, Silver Darling, to collect your guests and deliver them by river to the private moorings of Woods Quay. From £1,100 per hour for up to 12 guests.













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