

A close-up photograph of two people's hands holding flutes of sparkling wine. They are making a toast, with their glasses touching at the top. In the foreground, there are two small pastries, possibly scones, on a plate. The background is blurred, showing a woman smiling.

CELEBRATIONS

## Celebrate your special occasion right by the Thames

If you're marking an anniversary or birthday, our stunning modern riverside location is the perfect setting. Whether you're celebrating as a small party or inviting all of your family and friends for a larger party, everything you need is right here and our helpful, friendly and experienced team will make sure your special celebration will go like a dream.

Our Celebration Packages include a glass of Prosecco per person, room hire, plus a complimentary bedroom, inclusive of breakfast, for the host or hostess\*.

### Family Celebration Buffet

Our buffet menus are ideal for a relaxed and informal gathering of friends and family which caters for all dietary preferences. This option is priced from £39 per person, for a minimum of 30 people. If you would like to add additional items, we would be delighted to price these individually for you.

### Riverside Barbecue Get-Togethers

Thinking of planning a celebration with a difference? Barbecues are a great way of bringing a casual and informal atmosphere to your event. Enjoy a drinks reception overlooking the Thames whilst watching our chefs cook up a sizzling feast on the riverside terrace. Our Barbecue Menu is prepared for a minimum of 35 people from £45 per person.

### Riverboat Parties

All aboard for a cruise along the Thames! Departing from our private riverside mooring you will meander along some of the country's most scenic waterways. The boats provided by French Brothers can accommodate up to 150 guests. Our menus are prepared for 35 guests or more and are priced from £45 per person\*\*.

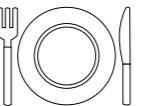
### Champagne Afternoon Tea

For that special celebration, be it a birthday, baby shower or anniversary, our scrumptious Champagne afternoon tea served in the Riverside Suite, is simply perfect. Priced at £29 per person\*\*\*.

\*Our Celebrations Packages are available on Fridays, Saturdays and Sundays only for a minimum of 30/35 adult guests. \*\*Boat hire not included.

\*\*\*Complimentary Prosecco is not applicable to Champagne Afternoon Tea. All prices include vat at the standard rate. Prices are subject to annual increase in May 2019.

## Celebration Buffet Menu A



£39 per person

### Served from the Buffet

- Selection of breads
- Homemade soup of the day (v)
- Home baked quiche
- Roast red and yellow pepper platter with rocket, goats cheese and balsamic (v)
- Slow roast tomatoes, mozzarella and basil (v)
- Crostini and dipping bowl (v)
- Charcuterie board, pickled red onions and cornichons
- Smoked salmon and mackerel platter, horseradish creme fraiche
- Mediterranean prawns, cocktail sauce
- Mixed leaves and vinaigrette (v)
- Greek salad (v)
- Ratte potato and spinach salad (v)
- Coleslaw (v)

### Hot Dishes

- Whole glazed gammon on the bone, parsley sauce\*
- Grilled chicken fillet, sauteed mushrooms and thyme
- Fillets of baked salmon with red onion, tomato and chilli salsa
- Vegetable crumble, pumpkin seed savoury crust (v)
- Seasonal greens, glazed carrots and peas, buttered potatoes

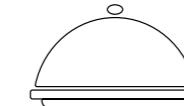
### Desserts

- Selection of daily desserts
- Fresh fruit platter

### To Finish

- Tea and coffee with confectionery 'bites' including meringues, marshmallows and brownies

## Celebration Buffet Menu B



£45 per person

### Served from the Buffet

- Selection of breads
- Homemade soup of the day (v)
- Home baked quiche
- Roast red and yellow pepper platter with rocket, goats cheese and balsamic (v)
- Slow roast tomatoes, mozzarella and basil (v)
- Crostini and dipping bowl (v)
- Charcuterie board, pickled red onions and cornichons
- Smoked salmon and mackerel platter, horseradish creme fraiche
- Mediterranean prawns, cocktail sauce
- Mixed leaves and vinaigrette (v)
- Greek salad (v)
- Ratte potato salad and spinach (v)
- Coleslaw (v)

### Hot Dishes

- Roast rib of beef, Yorkshire puddings and gravy\*
- Grilled chicken fillet, sauteed mushrooms and thyme
- Fillets of sea trout with red onion, tomato and chilli salsa
- Ratatouille stuffed peppers, basil crust (v)
- Seasonal greens, roast carrots and parsnips, roast potatoes

### Desserts

- Selection of daily desserts
- Fresh fruit platter

- Cheeseboard - aged Cheddar, Brie, Long Clawson Stilton, Rosary Goat's Cheese with chutney, grapes and crackers

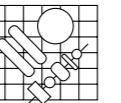
### To Finish

- Tea and coffee with confectionery 'bites' including meringues, marshmallows and brownies

(v) denotes suitable for vegetarians; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish

\*Alternative roast options are available and can be priced individually.

## Barbecue Menu



£45 per person

### Choose any three items from:

Soy marinated salmon fillet, lemon, ginger and coriander dressing

Swordfish steaks with red onion, tomato and lime salsa  
Spiced lamb kofta with tzatziki

Marinated chicken thighs in lemon, thyme and honey  
Smoked paprika chicken skewer and aioli

Pork and herb sausages  
Kentish hop sausages

### And one from:

Ribeye steak  
Grilled Mediterranean prawns and lemon mayo

BBQ spare ribs

Lamb chops with rosemary and thyme  
Beef burgers with sweet chilli relish

### Choose any three items from:

Grilled halloumi cheese with sweetcorn salsa (v)

Grilled flat mushrooms, thyme and garlic (v)

Red and yellow peppers with basil oil (v)

Corn on the cob with Parmesan butter (v)

Grilled courgettes with gremolata (v)

### Salads

Coleslaw (v)

Mixed leaves (v)

Potato, dill and mayonnaise (v)

Tomato, basil and mozzarella (v)

Rocket and Parmesan (v)

### Desserts and cheese

Strawberries and clotted cream

Fruit salad (v)

Roasted pineapple skewers (v)

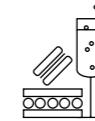
Creme brulee

Cheese board and condiments (£5 supplement per person)

### To finish

Tea, coffee and homemade fudge

## Champagne Afternoon Tea



£29 per person

A glass of rose Champagne or sparkling elderflower and mint presse

### A selection of finger sandwiches

Free range egg and spinach (v), smoked salmon and dill cream cheese, cucumber and cress (v),  
honey glazed ham and celeriac-mustard mayonnaise

Home baked scones - served with Cornish clotted cream and homemade jam

A variety of mini homemade cakes and biscuits

A choice of English breakfast, Earl Grey tea or herbal infusions (with complimentary refills)

Plus a confectionery goody bag for each guest to take away

(v) denotes suitable for vegetarians; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish



## Canapes



Our canapes are priced from £8 per person based on four pieces from the menu below, the ideal accompaniment for a 30 minute reception. For a longer reception, we would advise that you choose six or eight items per person; six items are priced at £11 per person and eight items are priced at £15 per person.

Your event co-ordinator and our executive chef will be more than happy to assist you with your menu choice.

### Cold

Cucumber with tamarind chutney on mini poppadum (v)

Toasted walnut and celeriac remoulade (v)

Smoked halibut, beetroot and creme fraiche

Pastry case filled with whipped goats cheese and aubergine jam (v)

Smoked salmon, cream cheese and caper roulade

Crostini topped with prawn and mango salsa

Jerk chicken and salsa on tortilla crisp

Shredded duck, hoisin and cucumber

### Hot

Ratatouille and goats cheese in crisp filo (v)

Roast pepper tart, smoked paprika (v)

Sundried tomato and basil arancini (v)

Aged Cheddar and chive croquettes (v)

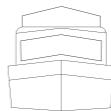
Asparagus and cod tartlets

Mini jacket potato, crab mayonnaise and chives

Miniature shepherds pie

Miniature beef burgers

## Riverboat Menu



£45 per person\*

### Plus any two of the following hot dishes:

Thai green chicken curry with basmati rice

Slow braised beef and red wine with mushrooms and bacon

Confit chicken leg and stew of sweet peppers, sauteed rosemary potatoes

Mediterranean vegetable lasagne (v)

Chickpea and vegetable tagine with couscous (v)

### Salads

Mixed leaves (v)

Penne pasta, pesto and rocket (v)

Coleslaw (v)

Ratte potato salad and spinach (v)

Egg noodle salad with Asian greens (v)

### Desserts and cheese

Individual white chocolate strawberry tart

New York style baked cheese cake

Tiramisu

Fresh fruit platter

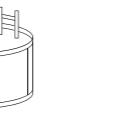
Cheese board and condiments (£5 supplement per person)

(v) denotes suitable for vegetarians; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish

\*An additional cost is applicable for the hire of the boat.



## A Weekend For You And Your Guests To Remember



The party needn't end once your celebration comes to a close. You and your guests are invited to make a weekend of it, with preferential rates on overnight stays including access to our award winning spa. There's so much to see and do: take a dip in our indoor or outdoor\* swimming pools, enjoy our excellent riverside restaurants, sail down the river in one of our fleet of boats or explore the locality by taking a leisurely stroll along the River Thames.

To speak to one of our Sales Executives about your plans for your celebration  
please call: 01784 220981 or email: [sales@therunnymede.co.uk](mailto:sales@therunnymede.co.uk)



THE RUNNymede  
ON THAMES

WINDSOR ROAD, EGHAM, SURREY, TW20 0AG

T. +44 (0)1784 220600 | E. [info@therunnymede.co.uk](mailto:info@therunnymede.co.uk) | [therunnymede.co.uk](http://therunnymede.co.uk)