

A woman with long dark hair, wearing a dark blue top, is smiling and clinking two champagne glasses. Another person's hand, wearing a white sleeve, is also visible clinking a glass. The glasses are filled with bubbly champagne. In the foreground, there are some pastries on a white plate. The background is softly blurred, showing an indoor setting with orange and white tones.

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
Filletts 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

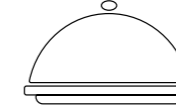
Desserts

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
Filletts 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

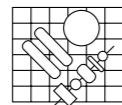
To Finish

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 tzatsiki
- 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)

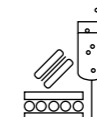
Desserts and cheese

- Strawberries and clotted cream
- Fruit salad (v)
- Roasted pineapple skewers (v)
- Crème 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

(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

Riverboat Menu



£45 per person*

Cold Buffet

Vegetarian tart (v)

- Smoked salmon and mackerel, horseradish creme fraiche
- Platter of honey glazed ham, mustards

Plus any four from the following cold dishes:

- Marinated red and yellow peppers, artichokes and olives (v)
- Tender stem broccoli, tofu and beansprouts (v)
- Roast tomato, aubergine and courgette, yoghurt dressing and green harissa (v)
- Greek salad (v)
- Chicken salad with Caesar dressing
- Shredded pork platter
- Cold cut beef with, rocket and shaved Italian hard cheese
- Charcuterie board, pickled red onions, cornichons
- Chorizo, sweet potato, piquillo peppers and rocket

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)

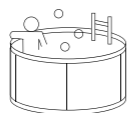
Desserts and cheese

- Individual white chocolate strawberry tart
- New York style baked cheese cake
- Tiramisu
- Fresh fruit platter
- Cheese board and condiments (£5 supplement per person)

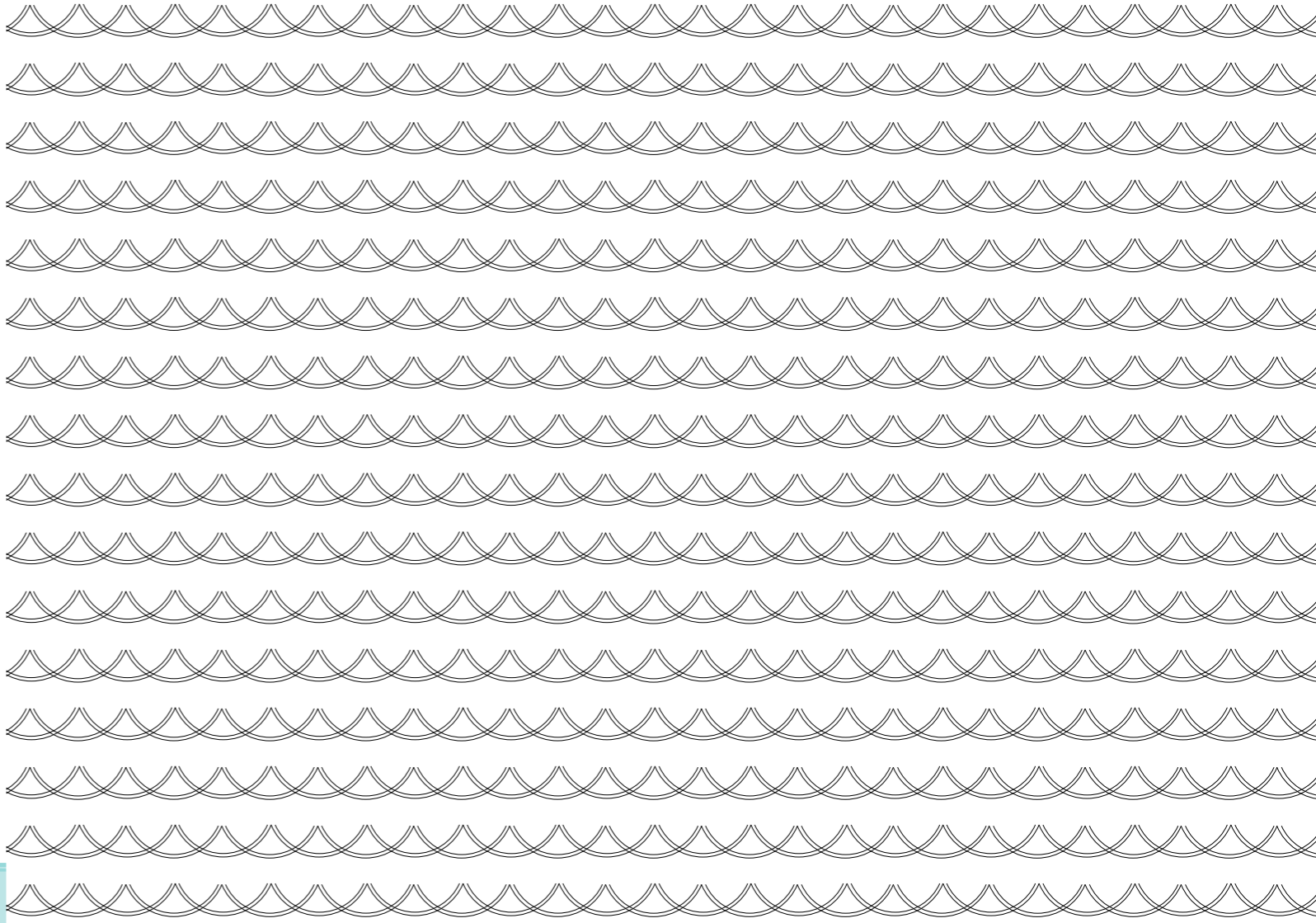
*An additional cost is applicable for the hire of the boat.



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.



*Seasonal

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



THE RUNNYMEDE
ON THAMES

WINDSOR ROAD, EGHAM, SURREY, TW20 0AG

T. +44 (0)1784 220600 | E. info@therunnymede.co.uk | therunnymede.co.uk