

CATERING SERVICE BROCHURE

WEST ENDTM
ON THE THAMES



Our Catering

Our menus are as exciting as they are mouth-watering, ranging from delicious canapés to extravagant three-course meals.

Our dedicated event team will work closely with you on all aspects of your event, including catering. Leveraging their expertise, they will provide tailored recommendations to ensure your chosen menu is ideally suited to the nature of your event. We are pleased to accommodate all dietary requirements and allergies.

Whether you wish to serve a lavish buffet or a three-course seated dinner, you can guarantee that every dish we create has been sourced responsibly and from quality ingredients.

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CANAPÉS

Our carefully curated selection of canapés offers a delightful variety of flavours and textures, perfect for any occasion. These bite-sized treats are created using the finest seasonal ingredients to complement your event and will be served on trays by our catering staff. Whether you prefer classic options or more adventurous combinations, our canapés are a feast for the eyes and palette.





SUBSTANTIAL CANAPÉS

Designed to impress, our substantial canapés, more significant than the normal canapés, are thoughtfully curated using the finest seasonal ingredients, ensuring bold flavours and elegant presentation. Whether hosting a corporate event or a wedding celebration on the Thames, these beautifully prepared bites provide a perfect balance of sophistication and substance and are served on trays by our catering assistants, allowing guests to savour gourmet flavours while mingling and taking in the breathtaking river views.

CHARCUTERIE CUPS

These individual cups are packed with a delightful assortment of savoury and sweet bites, making them ideal for mingling, snacking, or enjoying on the go. Each cup is created with various flavours and textures, from breadsticks and gourmet cheeses to delectable dips and sweet surprises, and will be distributed on trays to you by our catering team.





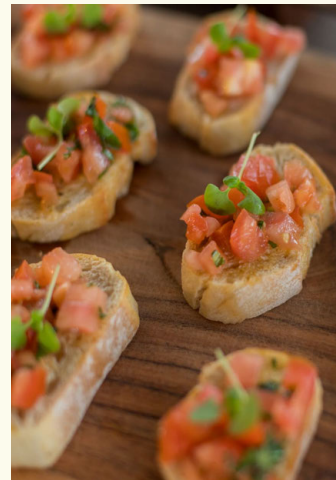
CHARCUTERIE STATION

Explore a delicious spread of goodies at our grazing station, offering a delightful array of flavours and textures to tantalize your taste buds. From artisan cheeses and cured meats to vibrant fruits and crisp vegetables, our menu features abundant fresh, seasonal ingredients, all available for guests to select from on a table spread, in the traditional grazing station way.



LIGHT BITES

Indulge in our delightful picnic spread, a perfect option for a more casual gathering or a lighter meal. We've carefully created a variety of options to satisfy different tastes and dietary needs, ensuring there's something for everyone to enjoy. Whether you're looking for a quick bite or a more substantial graze, our picnic spread offers a refreshing and satisfying dining experience, all served by our catering assistants at a buffet table.





BOWL FOOD

Our bowl food catering offers a delicious and versatile alternative to traditional sit-down meals or buffets. It is perfect for various events and all year round, daytime or evening. Our bowl food menus feature diverse, globally inspired dishes, all served in convenient, handheld portions on trays by our waiting team and delivered straight to your guests so they can enjoy either sitting or standing.

BURGER STATION

At the burger station, we serve juicy, hand-crafted patties cooked to perfection alongside a tempting array of toppings, from classic favourites to gourmet delights. Grab a bun, select your cheese, and add the fresh salads and toppings to create a burger masterpiece that's uniquely yours. As part of the burger station, you also get a side dish of potato wedges.





BARBECUE

We fire up the outdoor barbecue grill to bring you a mouthwatering selection of perfectly cooked meats and delectable sides. From premium burgers, tiger prawns, and juicy chicken to succulent lamb koftas and grilled vegetables, our barbecue menu promises a feast to ignite your taste buds. Once the food has been expertly cooked on board by our chef, it is served by our catering team from the buffet section.

STREET FOOD STATION

Our street food-style dining brings the excitement and vibrant tastes of global street food markets to your event. It offers a casual and interactive dining experience, allowing guests to sample delicious dishes while enjoying your private cruise along the River Thames. To give it even more of an authentic street food theme, we serve the food with recyclable bamboo plates and cutlery, which looks the part and is better for the environment as it's all biodegradable.





HOT FORK BUFFET

Our two-course hot fork buffet, with a main and dessert, offers a comforting and satisfying selection of dishes, perfect for any occasion. From classic favourites to exciting new creations, our menu features a variety of freshly prepared hot meals designed to warm the heart and delight the senses, with guests coming to the buffet table section for our catering team to serve the food.



TWO OR THREE-COURSE SEATED DINNER

For an exquisite dining experience, our seated dinner service offers a refined and personalised culinary journey. Our menus showcase the finest seasonal ingredients, prepared with artistry and passion by our talented chefs and served directly to your tables by our catering assistants. From intimate gatherings to grand celebrations, we'll work closely with you to ensure the menu perfectly complements your event.



CONTACT US

For more information on our catering and to discuss the menus, please get in touch with our team on **020 8323 5827** or **sales@westendonthethames.com**.

You can also **visit our Instagram page** by [clicking here](#), where you will see more pictures and videos of our catering during events we've organised for our clients.