



*Weddings at the*  
**TRAFALGAR  
TAVERN**

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*the perfect choice...*



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TAVERN

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## INTRODUCTION

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Thank you for your enquiry regarding the Trafalgar Tavern.

Built in 1837, the Trafalgar Tavern sits on the banks of the river Thames, and has been a welcoming sight for visitors to Greenwich for over 150 years. William Gladstone and Charles Dickens were familiar visitors to the tavern, and the Nelson Room became famous for its legendary whitebait dinners.

More recently, the Trafalgar Tavern has become available for private hire, and has established itself as one of the most attractive and popular venues in the capital in which to celebrate weddings and other special family occasions.

The character and charm of this magnificent building remains unchanged, with its balconies and bay windows overlooking the river. The Nelson Room and the Admiral's Gallery Bar have recently been re-furnished, and once again exude that stunning late regency splendour with which so many generations of Londoners have become so familiar.

The Trafalgar Tavern is owned and operated by Inc Group; a Greenwich-based company dedicated to providing the highest standards of food, beverage and service.

We hope that this document gives an insight of what is possible at the Trafalgar Tavern. Once you have had the opportunity to review the contents, our sales team will be delighted to check availability or arrange a viewing.





## ROOM HIRE

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The Nelson Room can accommodate up to 200 guests for a seated dinner, 350 for standing reception and is licensed as a venue for civil weddings.

The entire first floor of the Trafalgar Tavern can be hired exclusively for your wedding. The venue is available for the entire day, so there is plenty of time for your florist to set up, and for you to photograph the room should you wish.

For smaller weddings receptions, we have an alternate space, The Trafalgar Club. Situated on the ground floor, it has its own entrance in Crane Street, along with its own bar and basement dance floor. The room can seat 40 for dinner and 120 for a standing reception.

Should neither spaces be suitable, please see our web site for other venues that we own in Greenwich that may suit your requirements. [www.instinctevents.com](http://www.instinctevents.com)

To enquire about availability of the Nelson Room, Trafalgar Club or any of our venues in Greenwich, simply call one of our sales managers on 020 8305 3091, or e-mail [weddings@greenwich-inc.com](mailto:weddings@greenwich-inc.com)

This information pack gives details of our menus and drinks prices, as well as contact details for our approved suppliers of floristry, lighting, entertainment and other services.





## FOOD

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A shared meal is one of the most important elements of any wedding day.

At the Trafalgar Tavern all of the food is prepared on the premises, using the finest ingredients available. Our wedding menus have been designed with an emphasis on simple, elegant presentation. Many of our dishes represent a modern take on some of the traditional classics, and feature bold, fresh flavours.

All of our dishes are presented fully plated, on plain white china, and our menus are complemented by freshly baked bread, and after dinner coffee. Standard menus are three-course; further courses can be added by arrangement. We are of course happy to cater for vegetarians and special dietary requirements.

We also offer a range of arrival canapés, finger buffets and 'late night bites' which can be selected to supplement the main wedding breakfast. Samples of all of our menus can be found in the following pages.



## WEDDING CANAPÉS

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*3 items – £6.00 per person (ex vat)*

*5 items – £9.00 per person (ex vat)*

*7 items – £10.50 per person (ex vat)*

### Served cold

Miniature Yorkshire Pudding with Rare Roast Beef and Horseradish

Rosette of Smoked Salmon with Sour Cream and Chives

Tiger Prawn Skewer with Wasabi Mayonnaise

Asparagus Spears with Basil Cream (v)

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### Served hot

Marinated Chicken Skewer, Satay Dip

Seared Beef Skewers, Béarnaise Sauce

Smoked Haddock, Poached Quails Egg, Mini Tartlets

Bangers and Mash Eclairs

Rare Roast Lamb with Creamed Leeks and Rosemary

## MENU ONE

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*Please select one dish for each course for all your guests, plus a vegetarian option*

*£33.00 per person including Coffee and Mints (ex vat)*

### Starters

Butternut Squash, Sun Dried Tomatoes and Crème Fraiche Soup (v)

Chicken Liver Parfait  
*with Toasted Brioche and Red Onion Marmalade*

Caramelised Red Onions and Thyme Tart  
*served with Mixed Leaves*

Salmon Confit  
*with Asian Salad and Tartare Sauce*

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### Main Course

Pork Tenderloin  
*served with Pomme Puree, Baby Carrots, Black Pudding (optional) and a Mustard Sauce*

Chicken Breast (*summer*)  
*served with Pancetta, Peas, Baby Gem Lettuce (Petit Pois a la Francais)*

Grilled Chicken (*winter*)  
*with roasted Root Vegetables & Potato Croquettes*

Beef Bourginon  
*with Mild Mustard Mash, Lardons and Baby Onions*

Pan Fried Fillet of Pacific Cod with a Herb Crust  
*served with Roast New Potatoes, Green Beans and a Tomato Confit*

Italian Stuffed Aubergine  
*with Parmesan Cheese and a Tapenade Sauce (v)*

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### Dessert

Dark Chocolate Ganache  
*served with Vanilla Whipped Cream*

Strawberry and Raspberry Eton Mess

Amaretto Cheesecake

Traditional Apple Pie  
*served with Custard*

## MENU TWO

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*Please select one dish for each course for all your guests, plus a vegetarian option*

*£36.00 per person including Coffee and Mints (ex vat)*

### Starters

Beef Carpaccio  
*served with a Rocket Salad and Parmesan*

Char Grilled Asparagus and Parma Ham  
*with Parmesan Crisp and Age Balsamic Sauce*

Smoked Salmon Roulade  
*served with Basil Cress and Ginger Dressing*

Boccacini and Char Grilled Courgette (v)  
*with Pine Nuts and Red Pesto Sauce*

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### Main Course

Roast Corn Fed Chicken  
*with Wild Spinach, Potato Rosti and a Creamy Mushroom Sauce*

Chargrilled Lamb Rump (*winter*)  
*served with Sweet Potato Mash, Savoy Cabbage and Red Wine Jus*

Chargrilled Lamb Rump (*summer*)  
*served with Mediterranean Vegetable stack, Dauphinoise Potatoes and Red Wine Jus*

Grilled Rib Eye Steak (£3.50 supplement per person)  
*served with Mediterranean Vegetable stack, Roast Plum Tomatoes and a Red Onion Confit*

Ballotine of Salmon  
*with Mixed Roast Root Vegetables, Grilled Asparagus and a Citrus Butter Sauce*

Baby Aubergine, Courgette and Red Pepper Stuffed with Four Cheese Filling (v)  
*served with Tomato Concasse*

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### Desserts

Poached Pear  
*served with Bitter Chocolate Sauce and Vanilla Bean Ice Cream*

Passion Fruit Crème Brulee

Summer Pudding  
*served with Chantilly Cream and Mixed Berry Coulis*

Lemon Tart  
*served with Raspberry Sauce*

## MENU THREE

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*Please select one dish for each course for all your guests, plus a vegetarian option*

*£42.00 per person including Coffee and Petit Fours (ex vat)*

### Starters

Pressed Foie Gras  
*served with Crostini, Asparagus, Shiso Purple Cress and Truffle Oil*

Baked Smoked Salmon and Crème Fraiche Tart  
*with Cucumber and Vine Cherry Tomato Salad*

Aubergine and Goats Cheese Roulade (v)  
*with Marinated Cherry Tomatoes and Jerusalem Artichoke Veloute*

Braised Pork Belly  
*with roasted Scallops & Apple Puree*

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### Main Course

Pan Fried North Pacific Halibut and Saffron Potatoes  
*served with Cauliflower and Cream Cheese Sauce*

Rack of Lamb  
*served with Swede and Carrot Mash, Wild Mushrooms, Chateau Potatoes, Fricassee and Port Wine Jus*

Seared Fillet of Sea Bass  
*with Cous Cous Stuffed Tomato, Piquillo Pepper and Caramelised Red Onions*

Fillet of Beef (*£3.50 supplement per person*)  
*with Dauphinoise Potatoes, Ratatouille and Madeira Sauce*

Gorgonzola and Girole Mushroom Gnocchi  
*served with a Tomato Sauce and Salsa Verde*

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### Desserts

Raspberry Short Bread  
*with Fresh Raspberry and Mascarpone Cheese*

Mixed Berry Ganache  
*served with Fresh Cream*

Fresh Homemade Fig Tart  
*served with Vanilla Ice Cream*

Chocolate Pyramid  
*served with Peach Confit*

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### Cheese

English and French Cheese Board (*£6.50 supplement per person*)

## CHILDRENS MENU

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*£10 per child including Soft Drink (ex vat)*

Sausage and Mash or Chips  
*with Vegetable of your choice*

Chicken Breast and Mash or Chips  
*with Vegetable of your choice*

Salmon and Mash or Chips  
*with Vegetable of your choice*

Fish and Chips  
*with Vegetable of your choice*

Pasta with Tomato Sauce (v)  
*with Garlic Bread*

Vegetable Risotto (v)  
*with Garlic Bread*

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Ice Cream

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*Half portions of adult meals can be ordered and charged at half price*

## FINGER BUFFET

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*6 items – £14.00 per person (ex vat)*

*8 items – £16.00 per person (ex vat)*

*Additional items – £2.25 each (ex vat)*

Mini Yorkshire Puddings with Rare Beef, Horseradish and Mustard Crème Fraîche Sauce

Jerk Chicken Skewers with Yoghurt Dip

Lamb Samosas served with fresh Mango Chutney

Duck Spring Rolls with Plum Sauce

BLT

Crisp Hickory Smoked Bacon, Iceburg Lettuce, Sweet Tomato and Mayonnaise

Fishcake with homemade Tartar Sauce and Frisse Leaves

Mini Fish and Chips

Mini vegetarian Grilled Brochette (v)

Bruschetta with Tomato, Olive and Basil (v)

Caramelised Onion Tartlets with Goats' Cheese and Thyme (v)



## BEVERAGE

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As with food, drinks are an essential element in any successful wedding celebration – in fact, the traditional toast to the bride and groom is one of the most memorable, and the most photographed, moments of the wedding day.

Being one of London's most popular public houses, the Trafalgar Tavern naturally offers a wide range of traditional beers and lagers, as well of course as a fully stocked bar. In addition, our cellars store a wide range of fine wines, ports and Champagnes. We can also source experienced cocktail barmen to add that special touch of glamour.

For simplicity, we have developed a range of beverage 'packages'. The advantage of packages is that the drinks arrangements are organised in advance, and you will have pre-determined exactly how much you are going to spend. Some sample beverage packages can be found in the following pages. These packages can be changed to suit your requirements and are only an indication of price and suggested volumes.

Alternatively, we can arrange for you to choose your own wines and Champagnes (a full list is available on request), an after dinner bar can be arranged on account or on a cash bar basis.



## BEVERAGE PACKAGE ONE

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*£14.50 per person (ex vat)*

### On Arrival

Eikendal Brut (Methode Traditionelle)  
*1 ½ glasses per person*

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### With Dinner

'Terrain' Colombard-Sauvignon Blanc

'Terrain' Malbec-Merlot  
*½ bottle per person*

Still and Sparkling Mineral Water  
*½ bottle per person*

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### For the Toast

Eikendal Brut (Methode Traditionelle)  
*1 glass per person*

## BEVERAGE PACKAGE TWO

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*£16.00 per person (ex vat)*

### On Arrival

Eikendal Brut (Methode Traditionelle)  
*1 ½ glasses per person*

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### With Dinner

Beelgara Chardonnay

Beelgara Cabernet, Shiraz, Merlot  
*½ bottle per person*

Still and Sparkling Mineral Water  
*½ bottle per person*

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### For the Toast

Eikendal Brut (Methode Traditionelle)  
*1 glass per person*

## BEVERAGE PACKAGE THREE

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*£21.00 per person (ex vat)*

### On Arrival

Prosecco  
*1 ½ glasses per person*

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### With Dinner

Don Prospero Sauvignon Blanc

Trapiche Melodias Malbec  
*½ bottle per person*

Still and Sparkling Mineral Water  
*½ bottle per person*

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### For the Toast

Prosecco  
*1 glass per person*

## BEVERAGE PACKAGE FOUR

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*£28.75 per person (ex vat)*

### On Arrival

Champagne Pannier Brut N.V  
*1½ glasses per person*

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### With Dinner

Chablis Domaine Daniel Dampt

Chateau Lezongars  
*½ bottle per person*

Still and Sparkling Mineral Water  
*½ bottle per person*

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### For the Toast

Champagne Pannier Brut N.V  
*1 glass per person*



## OTHER SERVICES

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As well as a great venue, delicious food and accompanying beverages, a range of other elements are required to make your wedding day complete.

For key services; lighting, audio-visual, entertainment and floristry, we maintain a list of accredited suppliers. These are companies we have closely audited, and with which we have developed long standing relationships. We can be certain that they will offer a consistently high quality of service and that they will respect the fabric of our building. Only suppliers which have been accredited will be permitted to supply these services in the Trafalgar Tavern.

Contact details for our accredited suppliers can be found overleaf.

Our sales team are of course always on hand to help, and to guide you through the process of planning your wedding day. We can offer a range of alternatives to allow you to 'customise' your event – from linen choices and chair covers to themeing suggestions or menu ideas.



## FLORISTS

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### Portmans

80 Longlands Park Crescent  
Sidcup  
DA15 7NE

Portmans have a creative approach to floristry. With over 20 years experience we pride ourselves on our versatility, creating traditional, contemporary, chic and funky designs.

Specialising in wedding and event floristry we provide a bespoke service with a no obligation consultation at a location of your choice where we can come together to ensure your floral designs complement and enhance your special event.

Contact: Ian Davis  
Tel: 020 8300 5530  
events@portmansflorist.co.uk  
www.portmansflorist.co.uk

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### JW Flowers

Unit East 8 & 9  
1 – 45 Durham Street  
London  
SE11 5JH

Superb quality and excellent personal service are the hallmarks of JW Flowers, who specialise in producing beautiful, bespoke wedding flowers. In the words of one of our clients, we show a refreshing 'can do' attitude and an infectious enthusiasm for the weddings in which we are involved, and would be delighted to help with all enquiries, regardless of size.

Contact: Ruari McCulloch  
Tel: 020 7735 7771  
ruari@jwflowers.com  
www.jwflowers.com

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### Hayford and Rhodes

As featured in national bridal magazines, Brides, Your and Your Wedding, Perfect Wedding and Cosmo Brides, Hayford and Rhodes are recognised for delivering luxurious wedding flowers each and every time. Based in the city, with 16 talented florists, they cater for weddings of varying size and budget across London. The three Rhodes sisters head up the team, so you can be sure to receive friendly service, bundles of enthusiasm and creative suggestions a plenty!

For a free consultation please call our wedding expert: Joanna Rhodes  
Tel : 020 7248 5312  
joanna@hayfordandrhodes.co.uk  
www.hayfordandrhodes.co.uk

## ENTERTAINMENT

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### The DJ Agency

The River  
30-40 Elcho Street  
Battersea  
London  
SW11 4AU

Based in central London, the DJ Agency provides sound systems, live setups, staging, lighting and fantastic DJ's to weddings, corporate functions and private events.

Contact: Spencer Tarring  
Tel: 020 7993 9761  
spencer@thedjagency.co.uk  
www.thedjagency.co.uk

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### Staar Productions

PO Box 39425  
London  
SE3 8WY

At Staar Productions we know that creating the perfect atmosphere is key to the success of your event. So, whether its music, laughter or glamour you desire, we offer the best in the business.

Impress your guests from the minute they arrive with our meet and greet entertainment, be it an acrobat, statue, photographer or dancer. Create the perfect mood with live music to suit any taste; from jazz and swing to salsa and disco, our team can accommodate.

Contact: Amy Bulgin  
Tel: 020 7740 7800  
Fax: 020 7237 3400  
info@staarproductions.com

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### Sternberg Clarke

Russell House  
Spencer Court  
140 Wandsworth High Street  
London  
SW18 4JJ

Sternberg Clarke is one of the UK's leading suppliers of live entertainment for events. From magicians to DJs, Cirque de Soleil to Samba Bands, we work with every type of entertainment imaginable (as well as some quite unimaginable!). We are particularly known for booking acts that are different and creating our own unique acts. StringFever (our alternative to opera singing waiters as an after dinner cabaret) and Organic Jam (our new contemporary background music concept) being but two examples.

Contact: Adam Sternberg  
Tel: 020 8877 1102  
adam@sternbergclarke.co.uk  
www.sternberclarke.co.uk

# LIGHTING, SOUND AND AUDIO-VISUAL

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## Production Lighting

37 Ruggles Brise Road  
Ashford  
Middlesex  
TW15 3LD

With over 20 years experience, production lighting offers a professional and bespoke service for any event, large or small.

Parties, weddings, conferences, banquets; we are proficient in providing a unique product at a competitive price and to an exceptionally high standard... do not hesitate to get in touch for a free site visit and quote.

Contact: Mick Scullion  
Tel: 01784 250 585  
mick@jaglite.com  
www.jaglite.com

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## Event Concept

Units B3 and B4 Galleywall Trading Estate  
Galleywall Road  
London  
SE16 3BP

Event Concept is a creative event design and technical production company, which has been transforming the most prestigious London venues for 13 years. Offering a range of services from simple lighting to full technical production, the company's combination of venue knowledge, creative skill and technical precision results in unforgettable events.

Contact: Andie Devlin-Ball  
Tel: 020 7740 3988  
andie@eventconcept.co.uk  
www.eventconcept.co.uk

## PHOTOGRAPHY

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### Fergus Noone Photography

15 The Market,  
Greenwich,  
SE10 9HZ

Beautiful, creative, wedding photography at our gallery in Greenwich. You can view fabulous examples of our style and approach to wedding photography. 'for the photographs that dreams are made of...'

Contact: Siobhan or Fergus  
020 8858 3309  
gallery@fergusnoone.com  
www.fergusnoone.com

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### Ben Joseph Photographer

A few words:

'Ben is an experienced wedding and portrait photographer. He has worked at the Trafalgar Tavern many times over the past 10 years and is familiar with the venue's visual potential. By working creatively and quickly Ben's pictures are taken without fuss and allow the day to flow, providing a precious record of a day that passes in a flash.'

Contact: Ben Joseph  
Tel: 020 8852 2026 / 07958 915 484  
www.benjosephphotography.com  
ben@benjosephphotography.com

## CAKES

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### Daisy Bakes

Daisy Cakes is based in historical Greenwich, in South East London. We specialise in bespoke wedding cakes and birthday cakes and cakes for any occasion – christenings, anniversaries etc. We also make delicious and beautiful cupcakes.

For bespoke cake orders or more specific enquires, call: 020 8467 1900

[info@daisycakesbakeshop.com](mailto:info@daisycakesbakeshop.com)

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## WEDDING DESIGN

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### The Wedding Lounge Ltd

Watkins House  
Montagu Trading Estate  
Pegamoid Road  
London  
N18 2NG

We provide a personal, friendly and professional service. Our dedicated consultants will inspire and guide you through every aspect of the wedding design. From colour coordinated linens through to lighting design and production. We will offer inspiration, inventive ideas, practical solutions and amazing results. Some of the services we provide are chair covers & linen hire, lighting and backdrops, accessories, draping and theming.

Tel: 0208 807 9999  
Fax: 0208 807 9975

## TRANSPORT

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### Thames Clippers

Unit 12,  
The Riverside Building,  
64 Orchard Place,  
Trinity Buoy Wharf,  
London E14 0JY

How about transporting your guests in style on board a Thames Clipper? No getting stuck in traffic en route to the reception, but instead a leisurely journey down the river, admiring the views and sipping on Champagne! The Thames Clippers fleet consists of catamarans with seat capacities of 62, 138 or 220. Embarkation point can either be from Embankment or Waterloo.

Contact: Alison Murphy  
Tel: 0870 781 5049 / 0207 001 2211  
[www.thamesclippers.com](http://www.thamesclippers.com)  
[alison.murphy@thamesclippers.com](mailto:alison.murphy@thamesclippers.com)

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## ACCOMMODATION

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### Holiday Inn Express Greenwich

Bugsby's Way,  
Greenwich SE10 0GD

Need somewhere contemporary and stylish to accommodate your out-of-town friends and family? Express by Holiday Inn London Greenwich is located just a short walk from the O2 Arena and Greenwich Park, and close to London City Airport and Canary Wharf. Showcasing Holiday Inn's world-famous comfort and convenience, the hotel features air-conditioned guest rooms, restaurant, licensed bar, coffee lounge, Wi-Fi and car parking.

For details of the special rates offered by both these companies, please contact Inc Group 0208 858 2437.

Contact: Reservations Team  
Tel: 020 8269 5000  
[resgreenwich@somerstonhotels.co.uk](mailto:resgreenwich@somerstonhotels.co.uk)

## ROOM HIRE RATES

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### 2010/2011 Full Day Hire (Weddings)

	Mon – Wed	Thurs & Sun	Fri	Sat
January	£1,400	£1,850	£2,500	£3,250
February	£1,400	£1,850	£2,500	£3,250
March	£1,400	£1,850	£2,500	£3,250
April	£1,400	£1,850	£2,500	£3,250
May	£1,400	£1,850	£2,500	£3,250
June	£1,400	£1,850	£2,500	£3,250
July	£1,400	£1,850	£2,500	£3,250
August	£1,400	£1,850	£2,500	£3,250
September	£1,400	£1,850	£2,500	£3,250
October	£1,400	£1,850	£2,500	£3,100
November	£1,400	£1,850	£2,500	£3,100
December	£1,400	£1,850	£2,500	£3,250

### 2010/2011 Half Day Hire (Weddings)

	Mon – Wed	Thurs & Sun	Fri	Sat
January	£750	£950	£1,300	£1,750
February	£750	£950	£1,300	£1,750
March	£750	£950	£1,300	£1,750
April	£750	£950	£1,300	£1,750
May	£750	£950	£1,300	£1,750
June	£750	£950	£1,300	£1,750
July	£750	£950	£1,300	£1,750
August	£750	£950	£1,300	£1,750
September	£750	£950	£1,300	£1,750
October	£750	£950	£1,300	£1,750
November	£750	£950	£1,300	£1,750
December	£750	£950	£1,300	£1,750

In addition to the room hire fee you will need to make an allowance for Security. We insist that at least one licensed security operative is on duty for each event, and that additional security guards are employed at a rate of 1 per 70 guests at a cost of £20 per hour.

Please note that hire fees and the above are subject to negotiation depending on your requirements.

## ROOM HIRE RATES

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### 2010/2011 Minimum Food Spends

	Mon – Wed	Thurs & Sun	Fri	Sat
January	n/a	n/a	£3,500	£4,000
February	n/a	n/a	£3,500	£4,000
March	n/a	n/a	£3,500	£4,000
April	n/a	n/a	£3,500	£4,000
May	n/a	n/a	£3,500	£4,000
June	n/a	n/a	£3,500	£4,000
July	n/a	n/a	£3,500	£4,000
August	n/a	n/a	£3,500	£4,000
September	n/a	n/a	£3,500	£4,000
October	n/a	n/a	£3,500	£4,000
November	n/a	n/a	£3,500	£4,000
December	n/a	n/a	£3,500	£4,000



## WHAT TO DO NEXT

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Once you have selected a suitable date one of our sales managers will be delighted to prepare an outline quotation for you. Please note at peak times we may operate a minimum spend requirement for food and beverage. Further details can be found by contacting one of our sales managers. If the quotation fits with your needs we will be happy to reserve the venue exclusively on your behalf.

Telephone 020 8305 3091

e-mail [weddings@greenwich-inc.com](mailto:weddings@greenwich-inc.com)