

SILVER BARRACUDA - RIVER THAMES - LONDON - GREAT BRITAIN

BEAUTIFUL VINTAGE RIVER CRUISER

The Silver Barracuda's latest incarnation reflects the original art deco interior styling with opulent fabrics by Osborne & Little.

With a history contributing to over four decades of decadence on the Thames, the Silver Barracuda has welcomed prime ministers, film stars, pop singers, writers and Royalty. The upper deck lounge features a mirrored bar, contemporary tan leather sofas, central dancefloor and large windows with retracting sunroof to enjoy passing landmarks or starry skies.

The original chrome Art Deco lighting & warm, oak-lined walls of the lower deck dining saloon create a wonderful atmosphere to enjoy your menu & the views from artisan marble tables. A silk curtain enables the lower deck to be partitioned, creating an intimate dining room for smaller parties.



THE FLOOR PLAN

Welcome guests to the upper deck lounge for a stunning canapé reception, then move through to the lower deck dining saloon for an intimate dinner. Alternatively, invite a larger guest list to enjoy the entire vessel simultaneously. With either option, experience the drama of your own private yacht, luxurious in space and service.

SEATED DINNER 140 PEOPLE

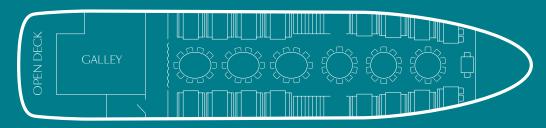
STANDING 235 PEOPLE

UPPER DECK LOWER DEC

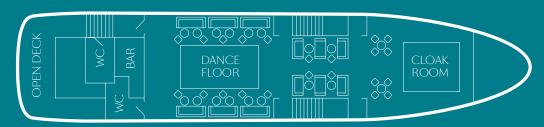
BACK DECK

THEATRE STYLE 60-100 PEOPLE

LOWER DECK DINING SALOON

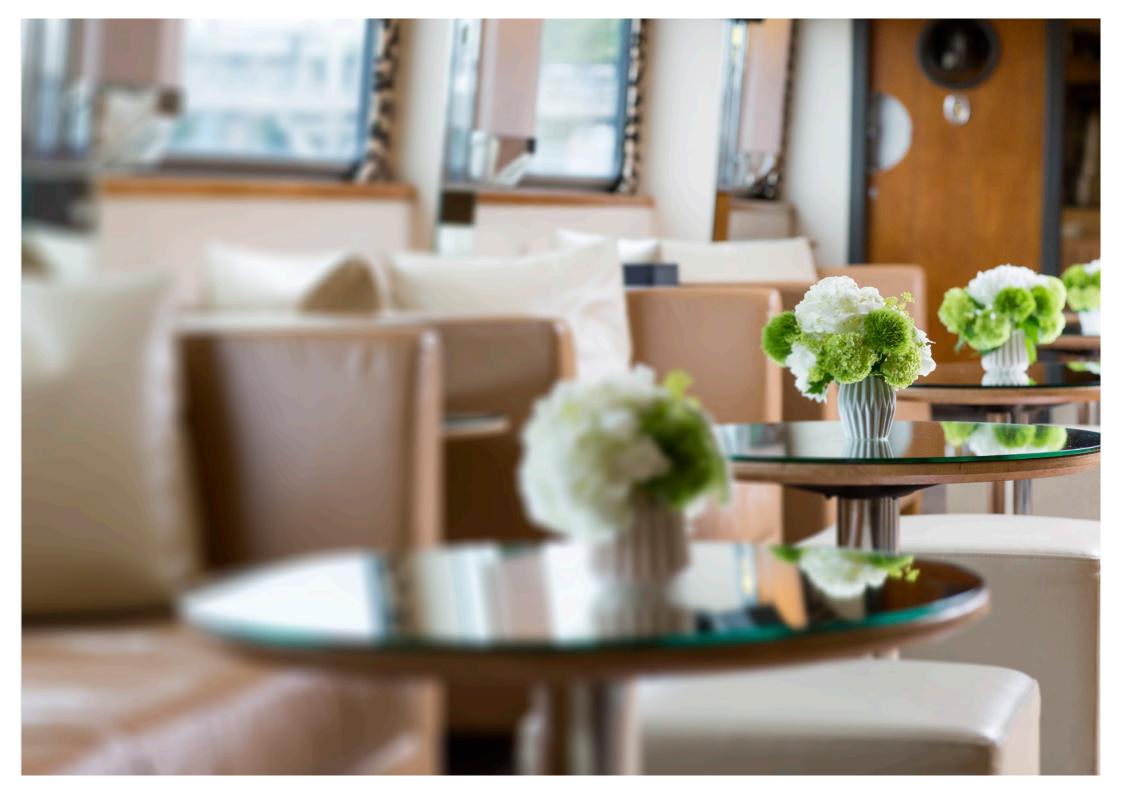


UPPER DECK LOUNGE



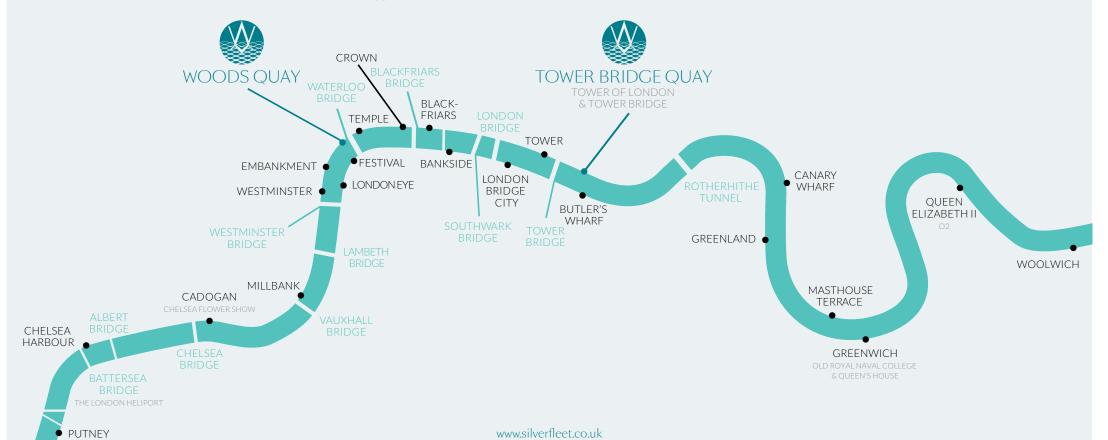


With the unique ability to embark & disembark from most central London piers, we solve logistical event challenges smoothly, collecting & returning your guests from your chosen location.



SELECTPIERS ACROSS LONDON

HOME MOORINGS WOODS QUAY, opp SAVOY STREET, VICTORIA EMBANKMENT, LONDON, WC2N 6AY





From field to fork, London's inspiring restaurant scene is reflected in our ever-changing menus & styling — from afternoon tea to Michelin starred. Whether you plan to indulge your guests with a 5-course seated lunch or dinner, relaxed bowl food or a selection of decadent canapes we have a myriad of options for you. Alternatively, our Head Chef Marcus Cunningham can create a bespoke, one-off menu for your event.



HOOD PHILOSOPHY

Marcus' food philosophy is sustainably grown and responsibly sourced. He is dedicated to finding the freshest seasonal ingredients from British suppliers and growers, whether artisan East-end 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.

YOURPRIVATE CHARLER

The Woods' Silver Fleet events team and crew are here to help you create your bespoke private charter. Make an impact with riverside projections, branded lighting, fireworks, your own soundtrack created by a DJ or a personalised river map - the options are endless. We look forward to welcoming you on board.

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