

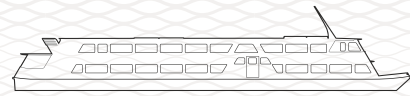
WOODS'
SILVER FLEET



PRIVATE DINING

LONDON'S PERFECT PRIVATE DINING ROOM





SILVER BARRACUDA • RIVER THAMES • LONDON • GREAT BRITAIN

LONDON'S EXCLUSIVE PRIVATE DINING ROOM

One of the most unique and intimate private dining rooms in London can now be created aboard the Silver Barracuda for small groups, with a private reception bar and lounge, grand dining table, silk room divider and feature lighting. Embark at a central London pier of your choice, your Art Deco cruiser offers an exceptionally comfortable upper deck bar and lounge, where you can welcome your guests aboard with cocktails and music, surrounded by one of London's most iconic views, Westminster and the Southbank.



DINING

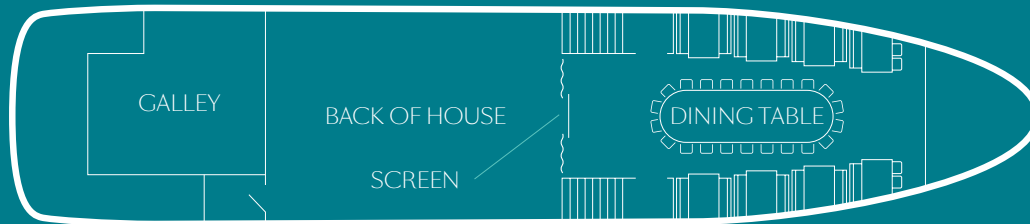
Your guests will then be invited to the dining room where an opulent long table will be laid, ready to enjoy your selected seasonal menu by Head Chef, Marcus Cunningham.

The Private Dining experience is ideal for a guest list of 16 to 22 and comes complete with a cocktail barman, bespoke four course taster menu and flowers.



THE FLOOR PLAN

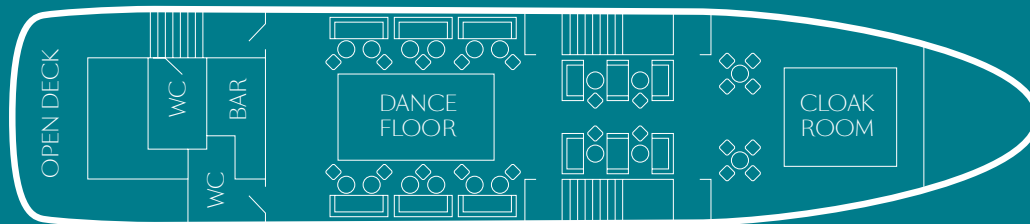
LOWER DECK DINING SALOON



The Upper Deck Lounge and Lower Deck Dining Saloon aboard the Silver Barracuda offer a wonderful sense of space and luxury for your guests to enjoy.

PRIVATE DINING CAPACITY
16-22 GUESTS

UPPER DECK LOUNGE





SAMPLE PRIVATE DINING PACKAGE

- Four Hour Charter Embarking and Disembarking from Woods Quay
- Cocktail Upon Arrival to the Upper Deck Lounge. Why not choose either The Negroni, The Barracuda Tonic or the Classic Mojito?
- Seated Four Course Menu
- Half a Bottle of Wine per person
- Half a Bottle of Mineral Water per person
- London Roasted Coffee, Tea and Petits Fours



SAMPLE MENU

SEATED FOUR COURSE MENU

STARTER

Heirloom Beetroot, Goat's Cheese, Watercress, Sorrel

MAIN COURSE

Roasted Atlantic Cod, Wild Garlic, Couscous, Smoked Aioli

PUDDING

English Raspberry, Pistachio Sponge, Meringue, Praline

CHEESE PLATE

Your choice of Three Artisan Cheeses, served with our own Pickles and Chutneys, Muscat Grapes and Seeded Cracker Bread

FOOD 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.



YOUR VOYAGE

The Woods' Silver Fleet events team and crew will work with you to create a bespoke lunch or dinner cruise for you and your guests. We can recommend a host of talented florists, DJs, Blue Badge Guides, artisan food and drink 'tasting' experiences to enhance your voyage.

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