

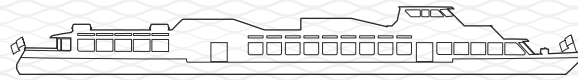
WOODS'
SILVER FLEET



CONFERENCES

THE THAMES' FINEST CONFERENCE & MEETING SPACE





SILVER STURGEON • RIVER THAMES • LONDON • GREAT BRITAIN



FLEXIBLE SPACES

A marvellously unique and flexible space, accommodating large and small groups alike, the Silver Sturgeon offers the perfect venue for groups of 50 to 300, with all the essentials of a unique conference venue and more. A blank canvas with natural daylight, break out areas and state of the art AV, all aboard your own luxurious 21st century private river yacht.



CRUISING

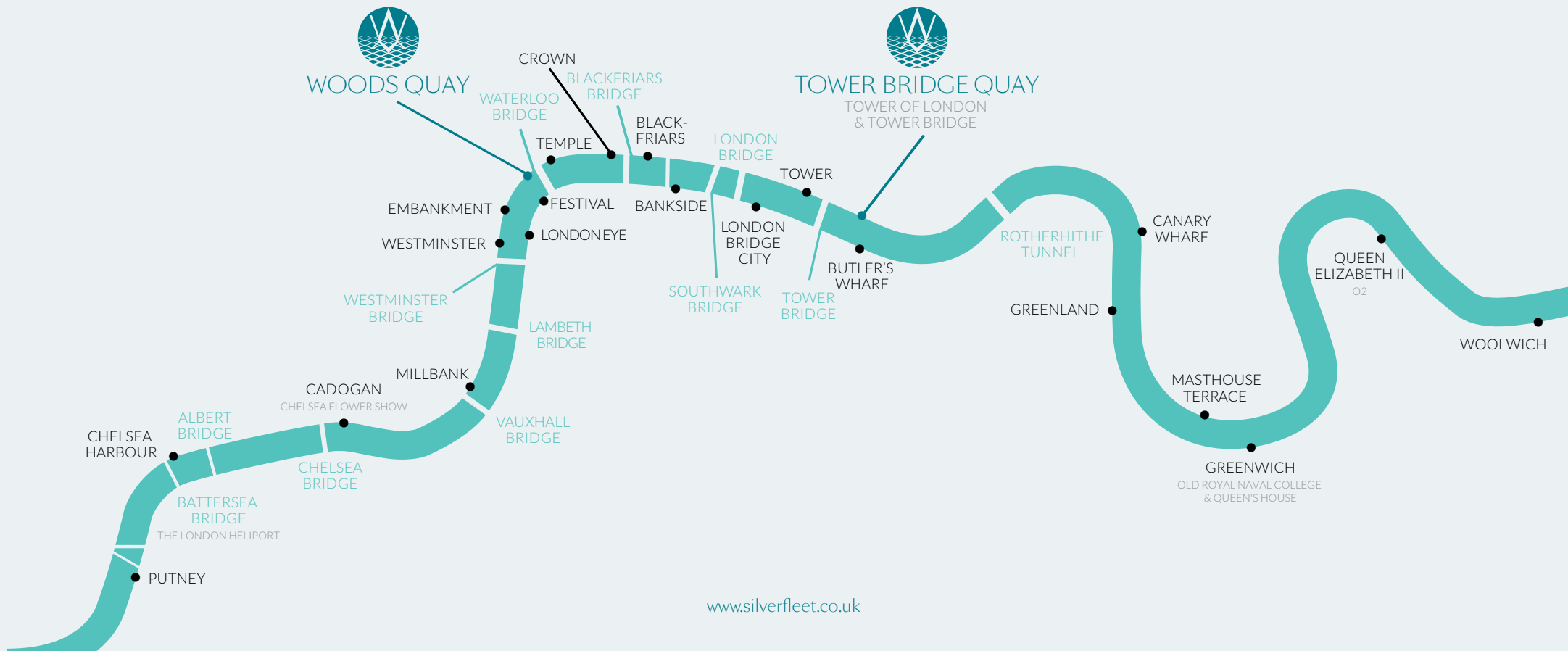
With the unique ability to either remain stationary for the duration of your presentation and take advantage of Woods Quay's central London location, or collect delegates from your chosen London pier, from the reaches of Greenwich to Chelsea.

Enjoy the 150 sqm teak upper deck with a dramatic steel and glass bar for scheduled breaks and post-event reception drinks, whilst taking in views of London's finest landmarks. Equipped with the latest technology and supported by a highly professional events team, the Silver Sturgeon offers a unique and exciting experience that will leave your guests with lasting memories.



SELECT PIERS ACROSS LONDON

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





SAMPLE MENU BREAKFAST

CONTINENTAL BREAKFAST STALL

- Organic Sourdough, English Butter, London Honey Company Preserves
- Selection of Mini Pastries
- Fruit Skewers, Lavender, Fresh Mint
- Greek Yoghurt and Homemade Granola Pots
- Cobble Lane Cured Charcuterie
- Selection of British & Irish Cheeses
- Hand-Sliced Oak-Smoked Salmon Fillets

PASSED ROUND BY OUR WAITERS

- Miniature English Breakfast Skillets - Smoked Blythburgh Bacon, Sausage, Quail's Egg, Sautéed Mushroom, Cherry Tomato
- Arbroath Smokies, Poached Free Range Egg, Spinach, Sourdough
- Sweet Potato Rosti, Quail's Egg, Wild Mushroom, Cherry Tomato (v)

FRESHLY MADE SMOOTHIES

- Apricot, Almond and Vanilla
- Cranberry, Walnut and Ginger
- Mango, Pineapple and Chilli



SAMPLE MENU LUNCH

SERVED FROM THE FOOD STALLS

- Saffron, Fennel and Preserved Lemon Lamb Tagine, Yoghurt
- Marmalade Glazed Ham, Roasted Apple, Smoked Aioli
- Gomashio Pumpkin, Yoghurt, Cashew, Pumpkin Seeds (v)
- Smoked Mackerel, Celery, Apple and Crème Fraîche
- Onion Bhaji's, Coconut Yoghurt, Coriander (v)

- Pomegranate Jewelled Couscous (v)
- Romaine Caesar Salad, Parmesan and Anchovies
- Baked Sweet Potato Mash (v)

SWEET TREATS

- Individual Victoria Sponge, Fresh Raspberries, Vanilla Cream
- Miniature Tiramisu Shots, Mascarpone



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 CONFERENCE CHARTER

The Woods' Silver Fleet events team and crew are here to help you create your bespoke private charter and make your conference a memorable event.

We look forward to welcoming you on board.

EMAIL SALES@SILVERFLEET.CO.UK **VISIT** WWW.SILVERFLEET.CO.UK **CALL** 020 7491 1947



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