

## Drinks

**Bars** – All our vessels have a bar on every level serving a wide range of beer (from £3.10), wines (from £3.10 per glass), spirits (from £3.10 with mixer) and soft drinks (from £1.30).

Should you want to offer your guests a 'free' bar we can set up an account for you, which can be settled at the end of the function by cash, debit or credit card (credit cards incur a 3% + VAT surcharge).

If you wish, account bars can be limited to a certain amount, after which time they revert to cash, or can only allow certain drinks, for instance beer, wine and soft drinks but not spirits. There is no extra charge for these restrictions.



**Reception drinks** – A nice touch. Pre-order drinks which are laid out for your guests as they board the boat. A wide range is available including champagne and Bucks Fizz, as well as seasonal alternatives such as Pimms or mulled wine. Prices start from £3.30, with soft drinks from £2.10



**Cocktails** – For the more adventurous we also offer a cocktail menu, which includes favourites such as Margaritas and Long Island Iced Teas. Priced at £5.95 each our cocktails are a great way to kick start your party.

**Wines and champagnes** – A small selection of red and white wine, champagne and sparkling wine is carried on board all our party boats. We also have a more extensive wine list which includes a selection of French and New World wines and champagnes, which is available to be pre-ordered.

Alternatively should you require a specific wine or champagne we are happy to try and source this for you.

**Corkage** – Unfortunately corkage is not available on weekends. Should you wish to bring on your own wines or champagnes our corkage rates for Monday to Thursday functions are as follows:

Still wines £5 per bottle plus VAT  
Sparkling wines £6 per bottle plus VAT  
Champagnes £8.50 per bottle plus VAT  
(All prices based on 75cl bottles)

All corkage must be pre-booked with the office.

## Entertainment

There are many ways to entertain your guests on board our vessels.

**DJ and disco** - Far and away the most popular entertainment is our resident DJ and disco, guaranteed to keep you all on the dance floor until the end of the night. You may however prefer to bring on your own DJs, either with their own equipment, in which case a small surcharge is levied to cover the cost of our music licences, or you can hire the vessel's DJ equipment.



**Casino Tables** - A chance to live like a high roller for the night. We provide full size gaming tables, complete with professional croupiers, chips and fun money for your guests to experience the thrill of Vegas. Choose from Roulette, Blackjack, Craps, Poker and Wheel of Fortune.

**Live Music** - We can organise live bands from a demure string quartet to a rowdy rock 'n' roll combo. Whilst on the Golden Star you may wish to keep to a 2 piece for size reasons, both larger vessels have ample space for a four or even five piece band. Alternatively you can provide your own band for a small surcharge.

**Table Entertainers** - A very popular choice, table magicians and caricaturists circulate amongst your guests during the function, dazzling up close with their sleight of hand and witty caricatures.



**Club nights** - Our larger vessels Golden Jubilee and Golden Flame play regular host to a wide range of club nights from all over the country. We believe in working closely with you as promoter to make sure that your function goes as smoothly as possible, ensuring you get maximum return on your investment, and, more importantly, return to us for your follow up events year after year.

We pride ourselves on offering unrivalled support from the very beginning. At the initial stage a member of our crew will show you round the different boats explaining the various pros and cons of each vessel. During the run up to the function your event organiser will assist with timings, DJ equipment questions and pier locations, and we can even help with promotion by featuring your event on our website. As many repeat club promoters tell us, the best bit about a Capital Pleasure Boats party is knowing everything has been so well organised that during the party you can sit back and just enjoy the music.

## Catering

We offer a range of menus to complement any function, a very small selection are shown here for example only. Please visit [www.cpbs.co.uk/catering.html](http://www.cpbs.co.uk/catering.html) or contact our function organisers for our full range.

### Cullender Eagle Cold Finger Buffet CEB2

Selection of Sandwiches  
 Chicken Sate and Peanut Dip  
 Lime and Ginger Wings  
 Haddock, Spinach & Gruyere Roulade  
 Spring Rolls with Sweet Chilli Sauce (v)  
 Pitta with Guacamole & Salsa (v)  
 Ham Platter  
 Pickles & Chutneys  
 Crisps with Dip Selection

**£7.00 per head plus VAT**

Minimum spend applies

### Cullender Eagle Barbecue CEBBQ1 (Summer only)

Beef Burgers  
 Pork Sausages  
 Chicken Drumsticks  
 Marinated Chicken Breasts (BBQ / Cajun)  
 Vegetarian Burgers & Sausages  
 Mixed Leaf Salad, Cherry Tomatoes & Red Onion  
 Potato Salad  
 Bread Selection  
 Various Relish / Chutney / Sauces

**£7.50 per person plus VAT**

Prices based on a minimum of 100 people

### Cullender Eagle 3 Course Meal CE3CM

Roll and butter

Fresh Soup Selection

Smoked Salmon Terrine *served with sweet chutney & crisp bread*

Tricolore of Melon (v) *served with Forest Fruits*

Greenland Prawn Cocktail *served with King Prawns & Salad Garnish*

Spiced Aubergine & Sundried Tomato Terrine (v) *served with chutney & French toast*

Salmon & Roasted Pepper Fishcake *served with sweet chili & salad garnish*

Lamb Shank in a Red wine & Rosemary Jus *served on a bed of creamed potatoes*

Chicken Forestierre *served with new crushed potatoes*

Medallions of Beef in a Horseradish & Juniper Jus *served with Lyonnais potatoes*

Pork Hock in a Creamy Cider and Mustard Jus *served on a bed of colcannon*

Poached Fillet of Salmon in a White Wine & Chive Sauce *served on a bed of creamed potatoes*

Vegetarian Sausages with a Rich Onion Gravy (v) *Served on a bed of creamed potatoes*

Caramelised Onion & Goats Cheese Tart (v) *served with a vegetable medley*

Mushroom, Brie & Redcurrant Filo Parcel (v)

A selection of mouthwatering desserts including: White Chocolate & Raspberry Cheesecake

Profiteroles served with Hot Chocolate Sauce

Tropical Fresh Fruit Salad served with Fresh Cream

Coffee and mints

**£23.50 per head plus VAT**

Selection of cheeses add £2.00 per head plus VAT

Please note maximum passenger numbers for served, sit down meals (ie not buffets) are less than full boat capacity, please contact the office for more details