

CLIPPER LOUNGE

EMB

HOSPITALITY MENU

All prices include VAT unless otherwise stated.
This brochure includes resources from [Elaticon.com](https://elaticon.com).

BEER PACKAGE



£33 - Select 5 beers from the list below. Served on ice.

Beer

Peroni Nastro Azzurro 5.0%

Peroni Nastro Azzurro 0%

Peroni Nastro Azzurro Capri

Meantime Anytime IPA 4.7%

Meantime Prime Pale 4.3%

Meantime Greenwich Lager

Meantime Prime Pale

Prime Time Lager 4.2%

Other options available upon request.



WINE PACKAGE



£350 - For 50 Guests. Select 15 bottles of wine from the list below.

White wine

Marador Blanco Viura

Corte Vista Pinot Grigio

Red

Marador Tempranillo

El Dueto Merlot

Rose

Corte Vista Pinot Grigio

Other options available upon request.



FULL DRINKS PACKAGE



£33.00pp - Up to 3 drinks per person. Wine served in 125ml measures. Non alcoholic alternatives available upon request.

Beer

All from Beer Package

Wine

All from Wine Package

Pre-mixed Cocktails

Passion fruit martini

Spicy margarita

Dirty Shirley

Beckford's Rum Punch

Soft Drinks

Coca-Cola

San Pellegrino

Water

Britvic Juice

Fevertree Mixers

Redbull



Upgrade to our Premium Drinks Package for +£15pp
Includes one flute of Laurent-Perrier Champagne on arrival.

BREAKFAST PACKAGES



Continental Breakfast – £10.50pp

Mini muffins, mini pastries, plain croissant, pain au chocolat, cheese & ham filled croissant, orange/apple juice, water, tea & coffee.

Premium Continental Breakfast – £15.50pp

All of the above plus fruit platter and yogurt & granola pots.

Clipper Breakfast – £25.00pp

All of the above plus smoothies and hot bacon/sausage/veggie bap.

Smoothies include Green Magic (apple, orange, spinach, celery, lemon, ginger) and Golden Apple (apple, pineapple, lime, mint).



SANDWICHES & WRAPS



Sandwich/Wrap Platters – £7.00pp

Minimum 5 people. Add crisps for **+£1.50pp**

Complete Lunch – £16.50pp

Comes with choice of sandwich/wrap platter, cake, fruit juice plus tea or coffee. Mixed options available upon request.

Sandwich Platter Options

Mixed

Roast Chicken Salad • Mature Cheddar Ploughman's • Tuna, Sweetcorn & Cucumber • Egg Mayo & Cress • British Ham & Mature Cheddar • British Chicken and Bacon • Chicken & Sweetcorn • Coronation Chicken

Fish

Prawn Mayonnaise; Tuna, Sweetcorn & Cucumber; Tuna & Sweetcorn

Vegetarian

Mature Cheddar Ploughman's • Egg Mayo & Cress • Mexican Bean & Avocado

Vegan

Mexican Bean & Avocado • Vegan Cheddar Ploughman's • This isn't Coronation Chicken • This isn't Chicken & Sweetcorn

Wrap Platter Options

Mixed

Chicken Caesar • Duck & Hoisin; Falafel & Sweet potato • BBQ Southern Fried Chicken

Vegan

Vegan New York Deli • Falafel & Sweet potato • Mexican Bean & Avocado • This Isn't Chicken and Bacon

CHEESE & NIBBLES



Cheese boards or Charcuterie platters – £20.50

Serves 2. A curated selection of cheese and charcuterie boards, perfect for parties and entertaining in large numbers. Why not pair with our wine collection to create a tasting experience.

Nibbles – £4.00

Choice of olives, nuts, pretzels and crisps.



CANAPÉS



A selection of hand crafted canapés – £4.96 per piece

Minimum order of 150 pieces. Minimum of 50 pieces per option.

Canapé Options

Meat & Seafood

Saffron Prawns

Hoisin Duck, Spring Onion and Cucumber
Pinwheel Wrap

Pulled Beef Tartlet

Chorizo, Feta and Olive Tartlet

Chicken, Brie and Cranberry Tartlet

Moroccan Chicken Skewer with Tzatziki

Smoked Salmon, Cucumber and Cream
Cheese Rolls

Vegan (v) & Vegetarian

Hummus and Crushed Falafel with
Pomegranate Seeds (v)

Feta and Spinach Parcel

Mini Mushroom Koubes (Bulgar Wheat
Parcels)

South American Mixed Bean and Herb
Tartlet (v)

Hummus and Tabbouleh Cup (v)

Blue Cheese and Caramelised Onion Vol
au Vent

Mozzarella, Sundried Tomato and Fresh
Basil Skewer

Pesto, Parmesan, Cream Cheese &
Spinach Pinwheel Wrap

Butternut Squash, Pepper & Feta
Pinwheel Wrap with Hummus



AFTERNOON TEA



Indulgent riverside afternoon tea – £42.50pp

Includes fresh scones with jam and cream, a choice of delicate finger sandwiches, sweet treats, a choice of tea or coffee, and a glass of Laurent Perrier La Cuvée Champagne or Clipper Cup gin cocktail (soft drink alternative available).

Sandwich Platter Options

Classic mixed

Roast Chicken Salad • Mature Cheddar Ploughman's • Tuna, Sweetcorn & Cucumber • Egg Mayo & Cress • British Ham & Mature Cheddar

Vegetarian

Mature Cheddar Ploughman's • Egg Mayo & Cress • Mexican Bean & Avocado

Vegan (includes vegan scones and plant-based treat alternatives)

Mexican Bean & Avocado • Vegan Cheddar Ploughman's • This Isn't Coronation Chicken • This Isn't Chicken & Sweetcorn

Gluten free

Chicken Salad • Cheddar Ploughman's



BOWLS



Our bowl food offers a selection of mini meals, beautifully presented in small, stylish bowls – £9.00 per bowl

Minimum order of 50 bowls. Minimum of 10 bowls per option.

Bowl Options

Meat

Chicken & Bean Pilaf with Toasted Flaked Almonds • Shredded Chicken Thigh on Quinoa and Roasted Curried Cauliflower • Cajun Chicken with Rice and Beans • Chicken Curry and Pilau Rice • Korean Pork on Rice and Peas • Traditional Cumberland Bagels and Mash with Onion Gravy • Pork Gyro with Tzatziki, Red Onion, Tomato and Greek Pitta • Braised Beef and Onions with Orzo • Slow Roast Lamb on Red Lentils • Lamb Kofta with Tzatziki & Red Onion on Herb Rice • Chorizo, Potato & Kale Stew

Seafood

Teriyaki Salmon with Julienne Vegetables • De-constructed Smoked Salmon Sushi Bowl (rice, salmon, cucumber, soy sauce) • Ramen Noodles with Salmon • Chipotle & Lime Prawns on Rice with Black Beans, Fresh Tomato, Red Onion & Avocado • Prawn & Mussel Penne with Spicy Tomato Sauce • Moroccan Rice & Chickpeas with Prawns • Fish & Chips with Tartar Sauce in a Basket • Seared Cod on Garlic Mash and Pea Puree • Spiced Seabass on Sweet Potato Mash • 70s Prawn Cocktail in a Martini Glass



BOWLS



Vegan (v) & Vegetarian

Buddha Bowl (v) Pickled Red Cabbage, Bulgar Wheat, Roasted Cauliflower & Shredded Carrot, Rocket dressed with Olive Oil and Pomegranate Molasses • Quinoa Bowl (v) Falafel & Hummus served on Quinoa with Fresh Beetroot & Bean Salad and Mashed Avocado • Antipasti Bowl (v) Rigatoni Pasta with Sundried Tomatoes, Sliced Olives and Artichokes, dressed with Olive Oil and Fresh Basil • Mezze Bowl (v) Falafel on Spinach, Red Peppers, Tahini and Fresh Tomato • Vegetable Paella (v) • Asparagus Risotto with Parmesan Shavings • Mushroom Stroganoff with Wild Rice • Butternut Squash & Lentil Curry with Pilau Rice • Mixed Bean Chili with Sour Cream and Tortilla Chips

Desserts

Roasted Peaches with Vanilla Ice Cream and Rosemary Infused Syrup • Panettone Bread & Butter Pudding with Custard • Greek Yoghurt with Fresh Berries, Walnuts and Honey • Sticky Toffee Pudding with Custard and Maple Syrup • Strawberry and Blueberry Trifle • Banoffee Trifle Glasses • Panna Cotta with Raspberry Coulis and Fresh Raspberries • Warm Chocolate Brownie with Warm Chocolate Sauce and Vanilla Ice Cream • Coconut Bar drizzled with Maple Syrup, Chocolate and Blueberries (v)

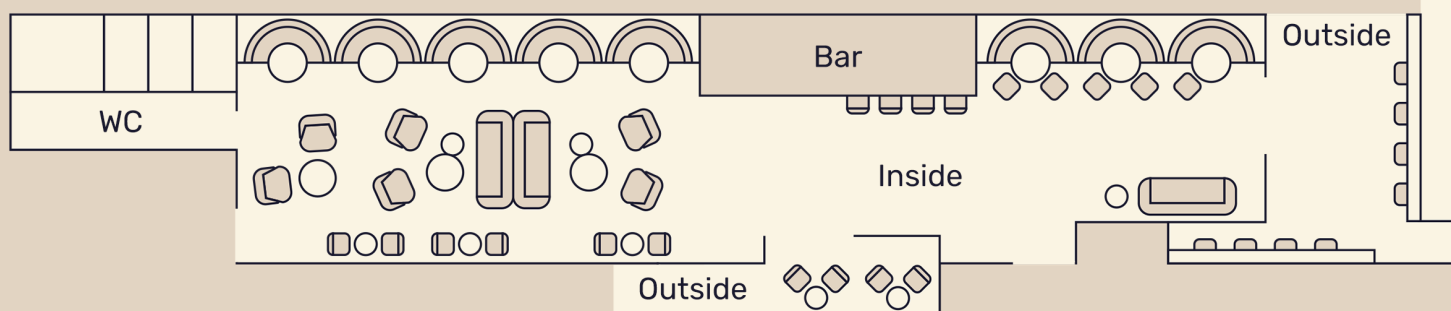


THE SPACE



Discover Clipper Lounge EMB, a premier riverside venue located at Embankment Pier, offering stunning views of the Thames. Whether you are planning a corporate event, private celebration, or a relaxed gathering, Clipper Lounge EMB provides a versatile and stylish setting.

EMBANKMENT PIER



RIVER THAMES

FEATURES



Amenities

Outdoor space

Screen

Branding options available

DJ (own or supplied)

Background music

PA system/ microphone

Decorations/balloons permitted

Air-con

Wi-Fi

Access by river, rail, road

Option for private river transfer for the ultimate arrival experience

Venue Hire Details

Available Monday – Sunday.
Exclusive venue hire from **£750 + VAT**. Minimum spend for food and drinks.

Capacity

Seated: Up to 50 guests

Standing: Up to 100 guests


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Contact us
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PHOTOS







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