



## **BUSINESS AT THE PETERSHAM**

The Petersham is one of the finest hotels in South West London, renowned for its unique and peaceful setting, excellent service and award winning cooking. Located just eight miles from the centre of London and the West End, The Petersham commands spectacular uninterrupted views from Richmond Hill, overlooking the River Thames and surrounding meadows.

Situated in the leafy London suburb of Richmond upon Thames, The Petersham is conveniently placed for delegates travelling from around the Thames Valley and overseas. The Petersham is just 8 miles from Heathrow airport and is within 10 minutes drive of the M3 & M4 motorways. For visitors travelling to and from the Capital, Richmond Station offers excellent tube and rail links including an express overland service to London Waterloo.

With a selection of versatile meeting and conference rooms to choose from, your event will be unique and tailored to meet your specifications. A dedicated team is on hand throughout the day so you can be assured of our commitment to the success of your meeting or event.

### **MEETING ROOMS**

Each meeting room has natural daylight and WiFi is available throughout the hotel and bedrooms. Conference supplies are provided and Audio Visual equipment will be arranged to suit your event. Room capacities vary depending on the set up you require.

#### **The River Room ~ Meetings (up to 35) Receptions (up to 60)**

Located on the first floor with a large private balcony and panoramic views of the River Thames across the Petersham meadows.

#### **The Terrace Suite ~ Meetings (up to 35) Dining (up to 26) Receptions (up to 60)**

Situated on the ground floor, this elegant suite combines a reception room and main meeting room. With river views and direct access to the bar terrace.

#### **The Shene Room ~ Meetings (up to 20) Cabaret style (up to 24)**

Conveniently located on the ground floor in a discrete location, this executive style meeting room offers a distraction free working environment for business meetings and has been designed for maximum comfort.

#### **The Studies ~ Meetings (up to 10)**

The Small Study and The Large Study are located in a quiet and secluded area of the hotel and are ideal for use as syndicate rooms. Seating up to 6 and 10, The Studies are perfect for small meetings and interviews.





## PETERSHAM PRICES

### DAY MEETINGS

#### 8 hour Delegate Rate

£85.00

Meeting room hire  
Fruit bowl (replenished at lunch)  
Mineral water, Jugs of orange juice & posh cordials  
Tea & Coffee (3 servings with Danishes on arrival, biscuits mid-morning and cake in the afternoon)  
Lunch (Working Lunch in meeting room or 2 courses in the restaurant)  
Conference supplies (note pad, pencils etc)  
AV Equipment: LCD projector / Screen / Flip Chart  
Technical Support  
WiFi  
Parking

### RESIDENTIAL MEETINGS

#### 24 hour Delegate Rate

From £235.00\*\*

Meeting room hire  
Fruit bowl (replenished at lunch)  
Mineral water, Jugs of orange juice & posh cordials  
Tea & Coffee (3 servings with Danishes on arrival, biscuits mid-morning and cake in the afternoon)  
Lunch (Working Lunch in meeting room or 2 courses in the restaurant)  
Conference supplies (note pad, pencils etc)  
AV Equipment: LCD projector / Screen / Flip Chart  
Technical Support  
WiFi  
Parking  
Dinner (3 courses in either the restaurant or private room\*)  
Overnight stay  
English breakfast

\* Room hire applies if Private Dining room.

\*\* Lunch in our restaurant, overlooking the Thames (two courses) or taken in your meeting room (finger buffet).

### Additional Services & Equipment

Flipchart and markers (each)	£15.00
Whiteboard and markers (each)	£75.00
Conference Phone	£96.00
LCD Projector	£100.00
Plasma TV & DVD player	from £120.00

Other Audio/Visual items are available by prior arrangement. Charges may apply.

### Overnight Accommodation

Single	£235.00
Double (Single Occupancy)	£265.00
River View Double (Single Occupancy)	£299.00

### 24 hour Delegate Rate \*\*

Prices are per person and include VAT at the current rate.

December 2011





## INDIVIDUAL PRICES

### ROOM HIRE & CAPACITIES

Meeting Rooms (9am-5pm)	Boardroom	Theatre	U-shape	Cabaret	
The River Room	25	35	18	-	£450.00
The Terrace Suite	25	35	18	-	£450.00
The Shene Room	20	30	18	24	£300.00
The Large Study	10	-	-	-	£175.00
The Small Study	6	-	-	-	£100.00

Minimum numbers:    The Terrace Suite and The River Room    12 persons  
                                   The Shene Room    10 persons  
                                   The Large Study    6 persons

### Private Dining Rooms (4 hours)

	Receptions	Dining	
The River Room	60	-	£450.00
The Terrace Suite	60	26	£450.00
The Terrace Suite, evening only			£375.00
The Cellar	35	16	£275.00

### Overnight Accommodation

Single  
 Double (Single Occupancy)  
 Double / Twin  
 River View Double / Twin  
 River View Suite

Prices are room only, per night and are available upon request.

Prices may change without prior notice. VAT is included at the current rate.

**Food & Drink**

Tea & coffee with pastries	£5.50
Tea & coffee with biscuits	£3.50
Tea & coffee with homemade cake	£5.50
Still & sparkling mineral water	£3.50
Wine	from £25.50
Champagne	from £39.50

**Restaurant Dining**

Lunch (two courses)	from £22.00
Dinner ~ à la carte (three courses)	from £39.00

**Private Dining**

Finger Buffet: Business Lunch	£19.50
Receptions	£24.95
Private Dining: Three course	from £35.00
Signature menu (six courses)	from £78.00
Cocktail snacks & Canapés	from £2.50

Menus can be created to suit any requirement.

**That special touch**

Flower arrangements	from £35.00
Personalised menu & place cards	per person £2.00
Homemade chocolate truffles or macaroons	from £5.00

Prices are per person and may change without prior notice. VAT is included at the current rate.

November 2011



## BREAKFAST & EXTRAS

(minimum 6 people)

For that extra 'pick me up' before, during or after your meeting.  
Supplements apply when on a delegate rate.

### JUICES & FRUITIES

Fruit juice ~ apple or orange	per jug	£12.50
Fruit smoothies	per person	£4.00
Fresh fruit basket	per person	£2.50

### MORNING 'PICK ME UPS'

**Continental Breakfast** £9.75

Hot croissants & pastries with fruit preserves, fruit juice, assorted teas and fresh coffee

**Bacon Sandwiches** £8.50

Hot bacon sandwiches, fruit juice, assorted tea and fresh coffee

**Scottish Smoked Salmon** £12.50

Scottish smoked salmon, crème fraîche & dill bagel, fruit juice, assorted tea and fresh coffee

### AFTERNOON 'PICK ME UPS'

**Homemade cakes** £5.50

Homemade cakes, biscuits, fruit juice, assorted tea and fresh coffee

**Muffins** £5.50

Muffins, cookies, assorted tea and fresh coffee

**Petersham Afternoon Tea** £21.00

Traditional afternoon tea of scones with Cornish clotted cream & jam, selection of finger sandwiches, cakes & pastries' assorted tea and fresh coffee.

**And finally...** after a long day head scratching and brain storming, what better way to 'wrap up' your meeting. Drinks can be served in the meeting room or in the bar area.

Bonus Bucks Fizz £11.50

Celebratory bottle of Champagne From £39.50

A selection of wines & bottled beers From £5.25

Soft drinks From £ 2.25

Prices may change without notice. VAT is included at the current rate.

October 2011





## **BUSINESS LUNCH**

(minimum 6 people)

**Sample Menu** £19.50

### **Chef's selection of open or closed sandwiches**

(example items)

Brie & bacon

Crayfish & sorrel mayo

Honey roast ham & mustard

Cheese & chutney

Artichoke & truffle cream

### **Hot Food**

(example items)

Lamb kofte kebabs

Courgette & smoked mozzarella beignet

Plaice goujons

Chicken satay

Selection of Petersham pastries

Basket of seasonal fruit

A lighter lunch option is available on request.

Prices and menus may change without notice. VAT is included at the current rate.

October 2011

## **CANAPÉS**

(minimum 6 people)

**“An excellent way to round up the day!”**

### **£15.00 per person**

Mini soup of the moment  
Olive and parmesan cheese straws  
Mini baked new potato  
Smoked chicken and aubergine caviar  
Palm heart and olive V  
Smoked salmon, crème fraîche & dill bagel  
Celeriac rémoulade and Serrano ham

### **£5.00 per person**

Spanish olives  
Parmesan cheese straws  
Smoked salmon and dill bagel

### **£2.50 per person**

Spanish olives  
Parmesan cheese straws

Each additional item from the canapé selection above  
at £2.00 per person.

Prices and menus may change without notice. VAT is included at the current rate.

October 2011



## PRIVATE DINING AT THE PETERSHAM

Please choose one starter, one main course and one pudding to create a menu which will be served to all guests.

### STARTER

#### COLD

Scottish smoked salmon, rocket and dill	£14.5
Potted shrimps, lobster butter, pickled cucumber	0
Foie gras maison, haricot vert, muscat jelly, toasted brioche	£11.5
Petersham terrine of smoked ham hock & old spot pork, pickled vegetables, toast	0

#### HOT

Smoked mozzarella, saffron and courgette risotto, olive emulsion V	£12.5
Grilled red mullet & squid, soft herb risotto, anchovy and garlic butter	0
Scallops & black pudding, celeriac puree, mixed leaf, caper and raisin beurre noisette	£11.5
Vine tomato tarte tatin, grilled goats cheese, onion ring and rocket V	0

#### INTERMEDIATE DISHES

Sorbets 'Maison'	£14.5
Soup of the day	0

### CHEESE

Selection of fine cheeses, multi cereal bread and biscuits	£12.5
	0

### COFFEE AND SPECIALITY TEA

with petit fours	£6.50
	£7.50
	£9.50

### MAIN

Cutlet & shoulder of lamb, smoked aubergine caviar, gratin potato, balsamic jus	£24.5
Roasted duck breast, fondant sweet potato, pak-choy and ginger, cherry and Port sauce	0
Grilled pork loin steak, Lyonnaise onions an black pudding, Puy lentils, sweet mustard sauce	£23.5
Fillet of beef 'en croûte', field mushroom duxelle, green beans, peppercorn sauce	0
Corn-fed chicken supreme, basted with honey, cream potatoes, morel and vin Juane infusion	£21.5
Grilled veal chop, roasted shallot, truffle pomme puree, red wine sauce	0
Seared halibut & honey roast bacon, braised savoy cabbage, stew of white bean and ceps, Madeira braise	£27.5
Roasted sea bass fillet, parmesan & olive crust, asparagus fritte, caper potatoes, smoked paprika emulsion	0
Vegetarian dishes as available ~please ask for details	£23.5
	0
	£27.0
	0
	£24.5
	0

### PUDDING

Crème brûlée of the day	£24.0
Braeburn apple tart tatin, cinnamon ice cream	0
Sticky toffee pudding, vanilla ice cream	
Chocolate & praline layered cake, dark bitter sweet chocolate sauce	£16.0
Chocolate & hazelnut brioche bread & butter pudding	0
Petersham's tiramisu, espresso coffee ice cream	
Vanilla & strawberry cheesecake, lemon ice cream	£8.00

£3.50

Head Chef Alex Bentley

Vegetarian or special dietary requirements can easily be arranged with prior notice.

Prices and dishes may change without notice. VAT is included at the current rate. Private room hire applies.

November 2011

## SUGGESTED MENUS

The set menus shown below have been created by Alex Bentley ~ Head Chef  
The Petersham's sommelier will be pleased to recommend wine to accompany your chosen menu.

### THREE COURSE

**Scottish smoked salmon** ~ rocket and dill  
**Corn-fed chicken supreme** ~ basted with honey, cream potatoes, morel and vin Jaune infusion  
**Frangipane & pear tart** ~ pistachio ice cream  
Coffee & teas with petit fours

£49.5  
0

**Foie gras maison** ~ haricot vert, muscat jelly, toasted brioche  
**Roasted sea bass fillet, parmesan & olive crust** ~ asparagus fritte, caper potatoes, smoked paprika emulsion  
**Vanilla & strawberry cheesecake** ~ lemon ice cream  
Coffee & teas with petit fours

£50.5  
0

### FOUR COURSES

**Grilled red mullet & squid** ~ soft herb risotto, anchovy and garlic butter  
**Cutlet & shoulder of lamb** ~ smoked aubergine caviar, gratin potato, balsamic jus  
**Chocolate & praline layered cake** ~ dark bitter sweet chocolate sauce  
Coffee & teas with petit fours  
**Selection of fine cheeses** ~ multi cereal bread & biscuits

£59.0  
0

**Scallops & black pudding** ~ celeriac puree, mixed leaf, caper and raisin buerre noisette  
**Fillet of beef 'en croûte'** ~ field mushroom duxelle, green beans, peppercorn sauce  
**Braeburn apple tart tatin** ~ cinnamon ice cream  
Coffee & teas with petit fours  
**Selection of fine cheeses** ~ multi cereal bread & biscuits

£63.0  
0



## BENTLEY'S SIGNATURE MENU

(maximum 16 people)

**Six courses** £78.00

The Petersham's sommelier has carefully selected wines to match each course



**Soup of the moment** ~ goat's cheese and smoked salmon croutons  
Sancerre, Domaine Vacheron, 2009, £39.50



**Foie gras "maison"** ~ haricot vert salad, muscat jelly, brioche  
Les Derniers Grives Petit Manseng, Château de Tariquet, Côtes de Gascogne, 2008, £34.50



**Fillet of red mullet** ~ saffron risotto, courgette and anchovy, olive jus  
Ca Visco Soave Classico, Azienda Agricola Coffele, Veneto, 2009, £31.50



**Sorbet of the moment**



**Venison "en croute"** ~ mushroom and chestnut duxelle, celeriac puree, vinegar and bitter chocolate sauce  
Santenay 1er Cru, Domaine de La Pousse d'Or, Côtes de Beaune, 2006, £53.00



**Braeburn apple tart tatin** ~ cinnamon ice cream  
De Bortoli Noble one, Botrytis Semillon, 2006, £29.50



**Coffee & Speciality Tea**  
Petit fours

Head Chef Alex Bentley

Prices and dishes may change without notice. VAT is included at the current rate. Private room hire applies.



## **SPECIAL EVENTS AND TEAM BUILDING**

Enhance your meeting or event by organising an additional activity during your time at The Petersham. Below are some suggestions which we would be happy to help organise.

### **BESPOKE TEAM BUILDING**

With a variety of private rooms for your event, we work with specialist event companies to carefully select suitable sessions, such as Caricaturist workshops, Acting workshops, an Apprentice challenge, Circus Skills and Body Talk classes. For a full list of workshops and team building activities available at The Petersham, along with prices please contact our Events team to discuss any requirements you may have.

### **WINE TASTING**

Surrounded by thousands of ageing bottles of wine in The Petersham's Cellars beneath the hotel, you and your guests can learn to sniff, swirl and quaff, just like the professionals do. Tastings can be arranged for up to 30 guests; either educational or as a fun competition. For the smaller, more intimate party, a tutored gastronomic evening enjoying dinner in the remarkable Claret room within the Cellars, can be arranged with classic wines complementing each dish (for up to 16 people).

### **MURDER MYSTERY**

An evening of mystery and intrigue awaits, as there is 'Murder at The Petersham'. Enjoy a gastronomic four course dinner and find out 'whodunit' between courses; a great way to entertain clients and colleagues providing a challenging and fun evening with fine dining for all.

### **ROLL THE DICE**

Casino tables including Roulette, Crappes, Blackjack and Poker can be arranged around your celebration, be it cocktails and canapés or a four course Black Tie dinner party. Fun money is exchanged for chips and the party can begin!

### **AFTER DINNER SPEAKERS**

Whatever the nature of your meeting or dinner, you may wish to have an expert to provide or deliver training solutions, coach your management team or simply for entertainment after dinner. Each speaker will customise their particular message and make it appropriate to your requirements. Our Events team will put you in touch with the ideal person.

### **BOAT TRIPS ALONG THE RIVER THAMES**

From April to October there are boat services between Richmond and Hampton Court Palace (approx. 1 hour). Alternatively a half day trip from Richmond to Westminster.

### **GOLFING**

Richmond Park Golf Course (two 18 hole courses) offers an excellent challenge for the experienced golfer. For the less experienced, tuition is available seven days a week by arrangement for either individuals or groups. Richmond Park Golf Club is just 1 mile from The Petersham.

October 2011