



Business at The Petersham

The Petersham is one of the finest hotels in the South West of 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 complimentary WiFi is available throughout the hotel and bedrooms. Conference supplies are provided and AV equipment will be arranged as you require. Room capacities vary depending on the set up you require and detailed floor plans can be found at the back of this pack.

The River Room ~ Meetings (up to 35) Receptions (up to 70)

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 70)

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 30)

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 in each room, The Studies are perfect for small meetings and interviews.

Looking for something a little extra?

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.

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; simply 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).

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.

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.

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!

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.

August 2010



Prices

Inclusive Delegate Rates

Day meetings

Meeting room hire, flip chart & screen, three servings of coffee and tea with Danish pastries on arrival, biscuits mid morning and cake in the afternoon, mineral water and lunch.

£79.00 per person

Residential meetings

Meeting room hire, flip chart & screen, three servings of coffee and tea with Danish pastries on arrival, biscuits mid morning and cake in the afternoon, mineral water and lunch. Three course dinner and overnight stay with English breakfast.

Accommodation in a standard Single room

£235.00 per person

Accommodation in a standard Double room for single occupancy

£255.00 per person

Accommodation in a River View Double room for single occupancy

£290.00 per person

Minimum numbers: The Terrace Suite and The River Room

12 persons

The Shene Room

10 persons

The Large Study

6 persons

Rooms for Meetings (8 hours)

The River Room

(max 25) £450.00

The Terrace Suite

(max 25) £450.00

The Shene Room

(max 20) £300.00

The Shene Room (cabaret)

(max 30) £300.00

The Large Study

(max 10) £175.00

The Small Study

(max 6) £100.00

Please ask about alternative room set up.

Boardroom & Cabaret

Rooms for Private Dining (4 hours)

The Terrace Suite

(26 persons) £450.00

The Terrace Suite, evening only

(26 persons) £375.00

The Cellar

(16 persons) £275.00

The Large Study

(10 persons) £175.00

Rooms for Receptions (4 hours)

The River Room

(max 70) £450.00

The Terrace Suite

(max 70) £450.00

The Terrace Suite, evenings only

(max 70) £375.00

The Cellar

(max 40) £275.00

Menus

Degustation

from £60.00

Rustic Dining

from £33.00

Private Dining (3 courses)

from £30.00

Business Lunch (finger buffet)

£18.50

Light Lunch

£14.50

Cocktail snacks & Canapés

from £2.50

Menus can be created to suit any requirement.

Restaurant at The Petersham

Lunch (excluding Sundays and December)	(2 courses)	from	£18.50
Dinner	(à la carte)	from	£32.00
Sunday Lunch parties	(3 courses)		£31.50

Overnight Accommodation

English breakfast is included. Prices are per room per night.

Single room	£135.00
Double room (single occupancy)	£160.00
Double or Twin room	£170.00
River View Double or Twin room	£235.00
River View Suite	£300.00

Weekends at The Petersham (Friday, Saturday, Sunday and Public Holidays)

English breakfast is included. Prices are per room per night.

Single room	£95.00
Double room (single occupancy)	£120.00
Double or Twin room	£150.00

(Reservations are subject to availability)

(No charge will be made for a cancellation, providing the hotel is informed by 4pm the day before arrival - Variation to Terms and Conditions for group bookings of six rooms or more. Details available)

Additional Services & Equipment

LCD Projector	£100.00
Flipchart and markers (each)	£15.00
Whiteboard and markers (each)	£65.00
Television & DVD	£100.00
Wireless internet connection	Per laptop, per day FOC

Closed circuit TV, video cameras, audio links etc. by arrangement.

That special touch

Flower arrangements	from	£30.00
Personalise menus & place cards		£30.00
Homemade chocolate truffles or Petersham fudge		£5.00

All prices are inclusive of VAT at the current rate and may be subject to change.



Breakfast & Extras

(minimum 6 people)

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

Tea & Coffee

With biscuits or fruit cake	£ 3.00
With Danish pastries or bacon sandwiches	£ 5.00

Water & Juices

750ml bottle of still or sparkling mineral water	£ 3.00
Jug of fruit juice – apple or orange	£10.00 per jug
Fruit smoothies	£ 4.00
Fresh fruit basket	£ 2.00

Morning 'Pick me ups'

Continental Breakfast

Hot croissants & Danish pastries with fruit preserves; fruit juice; assorted teas and fresh coffee	£ 9.00
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Bacon Sandwiches (Menu A)

Hot bacon sandwiches; fruit juice; assorted tea and fresh coffee	£ 7.00
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Scottish Smoked Salmon (Menu B)

Scottish Smoked Salmon crème fraîche & dill bagel; fruit juice; assorted tea and fresh coffee	£ 12.00
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Afternoon Pick me up's

Homemade cakes (Menu C)

Homemade cakes; biscuits; fruit juice; assorted tea and fresh coffee	£ 5.00
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Muffins (Menu D)

Muffins; cookies; assorted tea and fresh coffee	£ 5.00
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Traditional Afternoon Tea (Menu E)

Traditional Afternoon Tea; scones & Cornish clotted cream & jam; selection of finger sandwiches; cakes & pastries; assorted tea and fresh coffee	£ 19.50
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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	£ 7.50
Celebratory bottle of Champagne	From £ 36.50
A selection of wines & bottled beers	From £ 4.50
Soft drinks	From £ 2.00

Any of the selections can be adapted to suit your needs, please enquire for further information. All prices are per person except the jug of fruit juice which is per jug.

August 2010



Business Lunch

£18.50 per person
(minimum 6 people)

Selection of open sandwiches

Smoked tuna & roasted peppers
Roast beef & palm heart
Cured ham, celeriac rémoulade
V Mozzarella, sun dried tomato & pesto

Hot

Kebabs ~ Tandoori chicken or Salmon with sesame, soy sauce and honey
New potatoes baked in sea salt with crème fraîche & smoked cod roe
V Mozzarella beignet with chopped olives and tomatoes

Selection of Petersham pastries

Basket of seasonal fruit

Coffee and tea with homemade biscuits

Light Lunch

£14.50 per person
(minimum 6 people)

Selection of closed sandwiches on white, brown & granary bread

Honey roast ham, tomato and mixed leaves
Roast chicken, rocket and mayonnaise
V Smoked Applewood cheese, apple and cider chutney

Selection of Petersham pastries

Basket of seasonal fruit

Coffee and tea with homemade biscuits

Canapés

"An excellent way to round up the day!"

£10.00 per person

Marinated salmon, crème fraîche & dill
Italian cocktail sausages with mustard dip
Smoked chicken & aubergine
V Palm heart & mushroom purée
V Caesar salad
V Celeriac rémoulade & asparagus
Cocktail snacks

£5.00 per person

Black and green olives
Parmesan cheese straws
Smoked salmon and dill canapés

£2.50 per person

Black and green olives
Parmesan cheese straws

Each additional item from the canapé selection above
at £1.50 per person



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.

Starters

- Soup of the day £6.50
- Scottish smoked salmon ~ rocket and dill £10.50
- V Smoked mozzarella ~ courgette and herb risotto, shallot butter £11.00
- Potted shrimps ~ lobster butter, pickled cucumber £12.50
- Quail & Morteau sausage ~ lightly smoked crushed potatoes, choucroute, grain mustard Hollandaise £11.50
- Foie gras maison ~ haricot vert, muscat jelly, toasted brioche £12.50
- Grilled tiger prawn ~ crab and peashoot risotto, garlic and lemon emulsion £13.50
- Cured ham & smoked anchovies ~ melon and feta, mixed leaves £11.50
- V Vine tomato tart tatin ~ buffalo mozzarella £12.00

Main

- Cutlet & shoulder of lamb ~ smoked aubergine caviar, gratin potato, balsamic jus £22.50
- Honey glazed duck breast ~ cèps and glazed onions, braised Puy lentils, beetroot puree £21.50
- Pot roasted pork loin ~ apple and black pudding, braised leeks, crushed potatoes £19.50
- Fillet of beef 'en croûte' ~ field mushroom duxelles, green beans, peppercorn sauce £24.00
- Corn-fed chicken supreme ~ basted with honey, cream potatoes, morel and vin Juane infusion £22.00
- Grilled halibut with parsley crust ~ ratatouille, fondant potatoes, beurre-blanc £20.50
- Grilled fillet of sea bass ~ courgette and anchovy beignet, light stew of haricot blanc, tomato and olives £22.50
- V Hand rolled lasagne ~ goats cheese and grilled asparagus, dried tomato & pesto £15.00

Puddings £7.00

- Crème brûlée ~ choice of: vanilla, blueberry, raspberry, passion fruit, strawberry or orange
- Citrus tart ~ raspberry sorbet and chocolate tuile
- Pineapple tarte tatin ~ rum raisin ice cream and coconut tuile
- Blackberry & apple crumble ~ vanilla ice cream
- Chocolate & hazelnut brioche bread and butter pudding
- Poached pear in filo ~ almond cream and berry compote
- Marble chocolate cheese cake ~ banana and passion fruit sorbet
- Apple galette ~ butterscotch pecan ice cream
- Cheeses ~ supplement of £2.00pp

Cheeses £6.50

(as a fourth course)

- Selection of fine cheeses ~ multi cereal bread and biscuits

Coffee and Teas £3.50

with petit fours

Vegetarian or special dietary requirements can easily be arranged, with prior notice.
Smoked salmon canapés, cheese straws and olives £5.00 per person.

Head Chef Alex Bentley

Price includes VAT but excludes private room hire ~ Gratuities at your discretion

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 courses

£41.00 per person

Soup of the day

Fillet of beef 'en croûte' ~ field mushroom duxelles, green beans, peppercorn sauce
Citrus tart ~ raspberry sorbet & chocolate tuile
Coffee & teas with petits fours

£45.50 per person

Grilled tiger prawn ~ crab and peasoot risotto, garlic and lemon emulsion
Honey glazed duck breast ~ cèps and glazed onions, braised Puy lentils, beetroot puree
Poached pear in filo ~ almond cream and berry compote
Coffee & teas with petits fours

Four courses

£51.00 per person

Quail & Morteau sausage ~ lightly smoked crushed potatoes, choucroute, grain mustard Hollandaise
Grilled fillet of sea bass ~ glazed pancetta, light stew of haricot blanc, tomato and olives
Chocolate & hazelnut brioche bread and butter pudding
Selection of fine cheeses ~ multi cereal bread & biscuits
Coffee & teas with petits fours

£52.00 per person

Potted shrimps ~ lobster butter, pickled cucumber
Cutlet & shoulder of lamb ~ smoked aubergine caviar, gratin potato, balsamic jus
Marble chocolate cheese cake ~ banana and passion fruit sorbet
Selection of fine cheeses ~ multi cereal bread & biscuits
Coffee & teas with petits fours



Dining in The Cellar

Rustic Dining

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

Starters

- Mussel & saffron soup ~ aioli and croutons £ 7.50
- Cèp risotto ~ sweetbreads and black pudding £ 9.50
- Foie gras "maison" ~ haricot vert salad, muscat jelly £ 12.50
- Fillet of red mullet & squid ~ parsley risotto, anchovy butter £ 12.00

Main

- Grilled veal chop ~ roasted shallots, truffle mash potato, French beans, caper butter £ 24.50
- Grilled rib-eye steak ~ roasted shallots, truffle mash potato, French beans, red wine £ 24.50
- Fillet of dorade ~ aubergine and tomato provençale, braised Puy lentils, thyme beurre blanc £ 18.50
- Corn-fed chicken supreme ~ savoy cabbage and bacon, braised white beans, sauce cassoulet £ 19.50
- Fillet of halibut ~ olive crust, light stew of pickled mushrooms, artichoke and new potatoes £ 22.50
- Roasted magret duck "epice" ~ fondant sweet potato, pak-choy, red wine and orange £ 21.50

Puddings £7.00

- Chocolate & hazelnut brioche bread and butter pudding
- Rum baba ~ berry compote, chantilly cream
- Bitter chocolate tart ~ spearmint ice cream
- Mille-feuille of caramelised pear ~ pain d'épice ice cream
- Cheeses ~ supplement of £2.00pp

Cheeses £6.50

(as a fourth course)

Selection of fine cheeses ~ fruit bread and biscuits

Coffee and Teas £3.50

petit fours

Vegetarian or special dietary requirements can easily be arranged, with prior notice.
Smoked salmon canapés, cheese straws and olives £5.00 per person.

Degustation
Six course 'taster' menu £60.00

With the sommelier's choice of wine to complement each course - £98.00

Amuse ~ shucked oyster and smoked salmon

Champagne Petersham en magnum Brut, Guy Cadel Nv
This small family producer is based near Epernay, a perfect blend of richness and freshness.



Mussel & saffron bouillon ~ aioli and croutons

Gewurztraminer Fleur, Domaine Schlumberger, 2006
Lemon coloured with hints of gold. Perfumed and aromatic, intense nose with aromas of candied lemon. The palate is just "off dry", with abundant ripe fruit and a spicy character.



Foie gras "maison" ~ haricot vert salad, muscat jelly, brioche

De Bortoli Noble One, Botrytis Semillon, Australia, 2006
Apricot and orange marmalade characters with fragrant honey and vanilla oak undertones produces a well-balanced wine with sweetness and acidity.



Fillet of seabass ~ shrimp ravioli, braised leeks with black truffles and shrimp butter

Pouilly Fuisse, Domaine Gonon, 2008
Pouilly-Fuissé is the name of a village in the Mâconnais producing distinctive Chardonnays. This wine has a fresh nose with delicate aromas of flowers and hints of hazelnut. It has excellent length, dry and full-bodied.



Champagne & white peach sorbet



Loin of venison "Wellington" ~ celeriac puree, braised red cabbage, juniper infusion

Chateauneuf Du Pape, Chateau de Beaucastel, 2004
Deep ruby/purple in colour with essence of liquorice, smoked game, black cherry, blackberry and truffle with fabulous richness & high tannins. Medium to full bodied with good length. A star of this vintage.



Seasonal fruit soufflé crumble

Tokaji, Aszu 5 Puttonyos, Bene Pincseze, Hungary, 1999
Deep burnished gold in colour, remarkably full bodied and luxuriously sweet, it shows excellent balance and structure. On the palate you can detect kumquat, orange and caramel and even toasted bread!



Coffee & tea
petit fours

Head Chef Alex Bentley
Price includes VAT but excludes private room hire ~ Gratuities at your discretion