



Private Parties at The Petersham

The Petersham is one of the finest hotels in the South West of London, renowned for its unique setting, fine dining and excellent service. 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.

Be it a birthday reception, anniversary dinner or just for fun; private parties at The Petersham are always first class.

The River Room

With its private terrace and views stretching out across the Petersham meadow to the Thames, The River Room provides the perfect setting for your special celebration. The room is elegantly appointed and the private terrace allows ample room for guests to enjoy a breath of fresh air and admire the vista. Located on the first floor, The River Room is available for afternoon tea parties and receptions for up to 60 guests.

The Terrace Suite

With rich, classic décor, The Terrace Suite combines two splendid rooms to create an exclusive private suite. The interconnecting Rose Room is the perfect welcome for arriving guests and reception drinks. Doors lead into the main dining room where up to 26 guests can be seated for breakfast, lunch or dinner and up to 60 guests for a reception. These rooms are located on the ground floor.

The Cellars

Offering a unique and unforgettable dining experience, The Cellars are two intimate rooms; the Tasting Room and the Claret Room. The Tasting Room is excellent for hosting receptions, wine tasting evenings or for pre-dinner drinks, whilst The Claret Room seats up to 16 guests for your private dinner party.

If you are looking for something extra special, the following menus are exclusive to private dining in The Cellar.

Bentley's Signature Menu ~ An elaborate six course taster menu which showcases some of the finest dishes produced by Head Chef, Alex Bentley. When paired with the sommeliers choice of complementing wines, this experience will tantalise the taste buds of all your guests. Available for a maximum of 16 guests.

Once you have chosen to hold your event with us, why not add some fun to your occasion? Please take a moment to read through a few of the interesting suggestions below; all of which can be arranged around your time at The Petersham.

Murder Mystery

An evening of mystery and intrigue awaits, as there is 'Murder at The Petersham'. Enjoy a gastronomic dining experience and find out 'whodunit' between courses. A great way to entertain family, friends or colleagues, providing an evening of fun and laughter with fine dining for all. For further information, please see information sheet at the back of this brochure.

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!

Wine Tasting

Surrounded by thousands of ageing bottles of wine in The Petersham's Cellar 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).

Gift Ideas

The joy of giving a present is just as rewarding as receiving one. Treat a friend or member of the family to a Magnum of Petersham Champagne, handmade Petersham fudge and chocolate truffles or dinner for two in the award winning Restaurant at The Petersham. A selection of Gift Vouchers to use at The Petersham are available; a wonderful present, all year round.

Out and About in Richmond

Pre Theatre Dining

Richmond Theatre on the Green is a historic local theatre that offers West End entertainment. Many of the new shows preview at Richmond prior to reaching the stage in the West End. Groups of ten or more are entitled to a ticket discount and we can arrange an early supper or cocktails and canapés in one of The Petersham's elegant private dining rooms before the performance.

A trip down memory lane

Between April and October there are boat services between Richmond and Hampton Court Palace (approx. 1 hour). Take a trip down the River Thames followed by traditional afternoon tea at The Petersham. The River Room, for larger numbers, is ideal with its own private terrace overlooking the Thames.

For more information about any of these ideas, please contact the Private Dining Office on 020 8939 1066.

February 2010



Murder at The Petersham...



Sit back and enjoy a superb evening of fine wine, fine dining and skulduggery. The murder takes place in either The Petersham Cellars (maximum 16 persons), a fascinating area of the hotel with its vaulted ceilings and quirky alcoves, or the Terrace Suite on the ground floor (maximum 26 persons).

How does it work?

The Petersham has teamed up with a specialist event company providing murder mystery events.

Actors appear between courses, providing comedy and intrigue. Your job is to solve the various clues as they come to light and grill the suspects for information. You will have to decide who is lying and who is telling the truth. At the end of the dinner, the team or individual closest to solving the murder wins.

Bespoke murders can be designed based on your itinerary, company or client information, incorporating photographs and video footage to enjoy on the night.

How much does it cost?

To hire the 'event company'* Negotiated prices begin at approx. £975.00 (ex VAT).

Reservations

Please contact the enquiry office at The Petersham directly.

*Please note any reservations made with 'the event company' are between you "The Client" and 'the event company' "The Company". Individual arrangements regarding room hire, dining and accommodation are to be made directly with The Petersham Hotel Ltd.

The Petersham – Meetings & Private Dining

020 8939 106

February 2010

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Prices

Tailor made Receptions, Luncheons and Dinner Parties

Room charge for Private Dining (per four hours)

The Terrace Suite ~ Daytime	(max. 28 persons)	£450.00
The Terrace Suite ~ Evenings (subject to availability)	(max. 28 persons)	£375.00
The Cellar	(max. 16 persons)	£275.00

Room charge for Receptions (per four hours)

The River Room	(max. 60)	£450.00
The Terrace Suite ~ Daytime	(max. 60)	£450.00
The Terrace Suite ~ Evenings (subject to availability)	(max. 60)	£375.00
The Cellars	(max. 35)	£275.00

Menus

Private Dining	(3 courses)	from	£35.00
Bentley's Signature 6 course Taster Menu**	(6 courses)	from	£78.00
Sunday Lunch parties	(3 courses)		£34.50
Finger Buffet for a Reception	(Reception)		£24.95
Afternoon Tea Reception	(Reception)	from	£18.00
Canapés			£15.00

Menus can be created to suit any requirement. ** Menu available for a maximum of 16 guests.

Champagne	from	£39.50
Wine	from	£25.50
Liqueurs	from	£5.00

The finishing touches

Flower arrangements	from	£35.00
Personalised menus	each	£2.00
Personalised place cards	each	£1.00

Gift wrapped chocolate truffles £ 5.00

Cocktail Snacks (price per person)

Black and green olives with parmesan cheese straws	£2.50
Black and green olives, parmesan cheese straws and smoked salmon & dill canapés	

Restaurant at The Petersham

Lunch (excluding Sundays and December)	(2 courses)	from	£22.00
Dinner	(à la carte)	from	£39.00
Sunday Lunch parties	(3 courses)		£34.50

Overnight Accommodation

Single room
Double room (single occupancy)
Double or Twin room
River View Double or Twin room
River View Suite

Prices are per room, per night and are available upon request. Prices and reservations are subject to availability and may change without notice. Prices include VAT at the current rate.

(No charge will be made for a cancellation, providing the hotel is informed by 4.00pm the day before arrival – variation to Terms and Conditions for group bookings of six rooms or more. Details available)



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 £14.50

Potted shrimps ~ lobster butter, pickled cucumber £11.50

Foie gras maison ~ haricot vert, muscat jelly, toasted brioche £14.50

Petersham terrine of smoked ham hock & old spot pork ~ pickled vegetables, toast £12.50

Hot

Smoked mozzarella ~ saffron and courgette risotto, olive emulsion £11.50 **V**

Grilled red mullet & squid ~ soft herb risotto, anchovy and garlic butter £13.50

Scallops & black pudding ~ celeriac puree, mixed leaf, caper and raisin beurre noisette £14.50

Vine tomato tarte tatin ~ grilled goats cheese, onion ring and rocket £12.50 **V**

Intermediate Dishes

Sorbets 'Maison' £6.50

Soup of the day £7.50

Main

Cutlet & shoulder of lamb ~ smoked aubergine caviar, gratin potato, balsamic jus £24.50

Roasted duck breast ~ fondant sweet potato, pak-choy and ginger, cherry and port sauce £23.50

Grilled pork loin steak ~ Lyonnaise onions and black pudding, Puy lentils, sweet mustard sauce £21.50

Fillet of beef 'en croûte' ~ field mushroom duxelle, green beans, peppercorn sauce £27.50

Corn-fed chicken supreme ~ basted with honey, cream potatoes, morel and vin Jaune infusion £23.50

Grilled veal chop ~ roasted shallot, truffle pomme puree, red wine sauce £27.00

Seared halibut & honey roast bacon ~ braised savoy cabbage, stew of white bean and ceps, Madeira braise £24.50

Roasted sea bass fillet, parmesan & olive crust ~ asparagus fritte, caper potatoes, smoked paprika emulsion £24.00

Vegetarian dishes as available ~ please ask for details £16.00

pudding £8.00

Crème brûlée of the day

Braeburn apple tart tatin ~ cinnamon ice cream

Sticky toffee pudding ~ vanilla ice cream

Chocolate & praline layered cake ~ dark bitter sweet chocolate sauce

Chocolate & hazelnut brioche bread & butter pudding

Petersham's tiramisu ~ espresso coffee ice cream

Vanilla & strawberry cheesecake ~ lemon ice cream

Frangipane & pear tart ~ pistachio ice cream

Cheese £9.50

Selection of fine cheeses ~ multi cereal bread and biscuits

Coffee and Speciality Tea £3.50

with petit fours

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

Head Chef Alex Bentley

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

Something for our little Gastronomes

At The Petersham, we know how to make sure the little ones are happy. The following menu is available for children up to the age of 12 years which we hope will keep them occupied for at least ten minutes!

Children's Menu

£12.00 (two courses)
£16.00 (three courses)

Starters

Soup of the moment
Cured ham & melon
Salad of avocados, cucumbers & peppers
Petersham risotto

Main

Catch of the day – fried or grilled
Minute steak, grilled tomato & mushrooms
Pasta, tomato sauce, parmesan
Grilled chicken breast, thyme beurre blanc

All with new potatoes or chips & seasonal vegetables

Pudding

Treacle sponge pudding - custard
'Petersham' ice-creams or sorbets
Platter of fresh seasonal fruit
Chocolate brownie



Bentley's Signature Menu £78.00
(Maximum 16 people)

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

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

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

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

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Sorbet of the moment

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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

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

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Coffee & Speciality tea
Petit fours

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



Receptions at The Petersham

Finger buffet £24.95

Canapés

Smoked salmon, crème fraîche and dill bagel
Smoked chicken and aubergine caviar
Celeriac rémoulade and Serrano ham
Mozzarella and dried tomato, basil V
Palm heart and olive V

Selection of finger sandwiches

Honey roast ham and mustard
Tuna and pickled cucumber
Roast beef and Horseradish
Cheese and apple chutney
Egg and cress

Hot

Cocktail Cumberland sausages, mustard
Courgette and mozzarella beignet
Catch of the day
Tandoori chicken kebabs
Onion Bhaji

Selection of homemade Petersham pastries

Coffee and Speciality Tea

Canapés

The ideal companion at your pre dinner drinks reception

£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.



A Petersham Tea Party £18.00 per person

**Freshly cut finger sandwiches
on brown and white bread**

(1 each per person)

Scottish smoked salmon
Tuna mayonnaise
Honey roast ham and wholegrain mustard
Smoked Applewood cheese
Egg mayonnaise
Cucumber

Selection of cakes & pastries

(2 per person)

Fresh fruit tartlets
Chocolate éclairs
Macaroon
Opera cake
Classic fruit cake

**Traditional Speciality Teas,
Earl Grey or Ceylon teas
Filter Coffee**

Scones £3.00 per person additionally
Served buffet style

Head Chef Alex Bentley

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



Celebration Cakes

For birthdays, anniversaries & christenings

Fruit cakes

Soft icing over marzipan, hand decorated with fine point decoration and your choice of inscription.

Round or Square	Size	Serves	Price
Small tier	6"	20	£ 70.00
Medium tier	8"	30	£ 85.00
Large tier	10"	40	£105.00
Extra large tier	12"	50	£130.00

Sponge cakes

Covered with soft icing and filled with butter cream and jam. Hand decoration with fine point decoration and your choice of inscription.

Round or Square	Size	Serves	Price
Small tier	6"	20	£ 60.00
Medium tier	8"	30	£ 80.00
Large tier	10"	40	£100.00
Extra large tier	12"	50	£120.00

Something a little different from our 'in house' Pastry Kitchen

Chocolate Sludge cake

This is a decadent chocolate sponge cake layered with chocolate ganache and decorated with chocolate shavings with a choice of chocolate dipped strawberries or truffles.

Banana cake

Layers of banana sponge cake, filled with chocolate ganache and decorated with coconut and chocolate dipped strawberries.

Carrot cake

Moist carrot cake covered in cream cheese icing and decorated with strawberries. Walnuts are optional.

Orange cake

Caramelised orange sponge cake, decorated with either chocolate ganache or orange cream cheese icing, covered with strawberries.

Coconut cake*

Moist coconut sponge cake with a chocolate glaze, decorated with chocolate dipped strawberries.

*Round only

Toasted almonds are available with each cake and are optional.

Round or Square	Size	Serves	Price
Small tier	8"	20	£ 40.00
Medium tier	10"	30	£ 50.00
Large tier	12"	40	£ 75.00

Chocolate plaque with inscription of your choice £5.00

Wedding Cakes

Fruit cakes

Soft icing over marzipan, hand decorated with sugar flowers and a ribbon. The top tier may be inscribed with the bride & grooms names.

Sponge cakes

Your choice of vanilla or chocolate sponge, filled with butter cream and jam or chocolate fudge, covered with soft icing and decorated with sugar flowers and a ribbon. The top tier may be inscribed with the bride & grooms names.

Chocolate cakes

Chocolate sponge filled with chocolate fudge and decorated with chocolate cigars or smooth finish. The top tier will be decorated with chocolate curls and fresh fruit, and can be displayed with a plaque inscribed with the bride & grooms names.

Vanilla sponge cake filled with fresh cream and fruit, decorated with chocolate cigars. The top tier will be decorated with chocolate curls and fresh fruit, and can be displayed with a plaque inscribed with the bride & grooms names.

Round or Square	Size	Serves	Price
Small tier	8"	20	£145.00
Medium tier	10"	30	£175.00
Large tier	12"	40	£215.00
Two tier (<i>small</i>)	6" & 8"	35	£235.00
Two tier (<i>medium</i>)	8" & 10"	50	£290.00
Two tier (<i>large</i>)	10" & 12"	70	£360.00

Making Times

Generally, fruit cakes are best if made two months in advance. Sponge cakes require less notice, although a minimum of two weeks is necessary for the icing and decoration.