Private Hire for the Festive Season!

~ aboard The London Shell Co. Dining Cruise ~



Many thanks for inquiring, we hope you will consider London Shell Co. as the perfect dining experience for your festive "*shellebrations"!* Private hire is a big part of what we do at London Shell Co. and we feel it is an honour to help our guests host these memorable occasions.

In this email is an outline of hopefully the most practical information, i.e. the numbers and costs you will be looking at, and the timings. Hopefully you will find answers to your initial queries here, but once you have read it through please just reply with any additional questions and availability requests.

The outline of costs when hiring the cruising restaurant for a private event are as follows...

Flat Venue Hire Fee for a private cruise ~ £600 THIS DOES CONTRIBUTE TO THE MINIMUM SPEND REQUIREMENT Set Menus ~ £75 per guest Wine/Drinks/Alcohol ~ £TBC these would be selected from our list by you, and charged per bottle consumed. + Service charge of 12.5%

Below is an outline of the different group sizes and seating options that we offer

Please note: Each minimum spend is not what the event will cost, it is a minimum requirement for your booking and should just act as a guide.

OPTION 1

If your group is 12 - 20 people, you can be seated around one shared table in the centre of the room. Tuesday - Friday & Sundays: minimum spend requirement is £3,000**. **On SATURDAYS the minimum spend for groups up to 20 is £3,500**



OPTION 2

For groups of **22** - **26**, a mixture of tables of 4/5/6. For an event of this size **Tuesday** - **Sunday** the **minimum spend requirement is £3,500**.



OPTION 3

For groups of 28 - 35 (our maximum capacity), 7/8 tables of 4/5.



For an event of this size Tuesday - Sunday the minimum spend requirement is £4,300.

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A good approximation at the potential cost of having an event on the boat is around £160 per guest. However our events range anywhere from **£160 - £200+ per guest**. Each group is different and the final cost will always be dependent on your choices.

We will always require a deposit of £1,250 in order to secure your date.

Cruise Timings

Lunch cruises start at 12pm for a 12:30 departure time, returning back to the mooring for 3pm and guests can remain on board until 4pm.

Evening cruises usually commence at 6pm for a 7pm departure and we get you back just after 9:30pm, when you are welcome to remain on the boat; our license runs until 11pm.

We start at our mooring in Paddington and take you along The Regent's Canal, through Maida Vale and the dramatic Maida Hill Tunnel, past London Zoo, down to Camden Town, where we turn in front of Hampstead Road Lock and come all the way home again! The whole cruise takes 2.5/3 hours.

Festive Set Menu

Platter of 1/2 Dozen Natural/Dressed Oysters (£21/24 supp) ~ House Bread, Quickes Butter, Potted Trout ~ Hand Dived Scallop, Celeriac, Apple ~ Cornish Mussel Chowder, Pink Fir Potato & Saffron ~ Halibut, Salsify, Chestnuts, Sprout Tops & Red Wine Sauce ~ Whole Baked Truffle Tunworth (£8pp supp) Sharing for 4 people ~ Dark Chocolate Mousse, Orange, & Pedro Ximenez *

Sample Festive Vegetarian Menu

House Bread, Quickes Butter ~ Black Trompette & Taleggio Arancini ~ Jerusalem Artichoke Velouté ~

Salt Baked Celeriac, Salsify, Chestnut, Sprout Tops & Shallot Cream

Whole Baked Truffle Tunworth (£8pp supp) Sharing for 4 people

Dark Chocolate Mousse, Orange, & Pedro Ximenez

<u>Canapés</u> can also be available for your drinks reception alongside or instead of platters of oysters, see menu via link.

We can also cater for any individual guest's dietary requirements and will ask you for this information in advance.

We are also able to create more premium menus on request, again please inquire if this is of interest.

Wine & Drinks

Our generous wine and drinks selection (link in title) will give you an opportunity to create a bespoke dining experience with us and is generally a notable part of your event and minimum spend. We work predominantly with small growers and winemakers who care deeply about their creations as we do, and our private wine list changes to reflect the seasonal food menu. We also offer carefully curated cocktails, beers and spirits.

We do not offer corkage for private events. All drinks must be chosen from our list.

Other details...

Signage

For your event you are welcome to personalise the lightbox on the roof of our boat!

Table Set-up

If you are keen to do a table plan for your group we will be happy to accommodate this and provide name cards when needed.

We will always be set up with paper tablecloths, linen napkins, cutlery, glassware, tall candles (in the evening), individually printed menus... and of course crackers!

Decorations

We do always decorate the boat for Christmas but flowers and certain additional decorations are also happily accommodated, we regularly work with Isabel from <u>Flower & Branch</u> on both branded/corporate events and special occasions. Feel free to contact her directly.

If you are bringing some of your own decorations/name cards, you are welcome to come and personalise the space but please keep things minimal (no glitter please), as the dining room is not a big space. Also bear in mind that you will only be permitted to come 30 minutes before the doors-opening time to add any finishing touches.

Music

For smaller groups the addition of live music can be wonderful. We have largely worked with a company of Jazz musicians called **Cafe Manouche**, and can put you in touch with them on request. You are also welcome to arrange your own musical entertainment. We also have an ipad with spotify, connected to a large speaker, so feel free to bring a playlist!

Corkage

We do not offer corkage for private events, all drinks must be chosen from our list.

Cancellation Policy for private events

If you provide <u>6 weeks notice</u> of cancellation, we will refund your deposit in full or postpone your event to a date of your choice.

If you provide <u>less than 14 days notice</u> of cancellation, we reserve the right to retain your deposit. Anything in between will be at our discretion, we will always look to find a compromise with our guests where possible.

I hope this is all helpful. To proceed with your booking please contact us at bookings@londonshellco.com

Kindest regards,

Lucy ~ private bookings manager

and the rest of the team at London Shell Co.