

*Private Events*



**R.S. HISPANIOLA**

RESTAURANT • BAR • VENUE

# Welcome aboard

## PRIVATE HIRE

If you are planning that perfect party, an important corporate event or your dream wedding, then we can make it truly memorable.

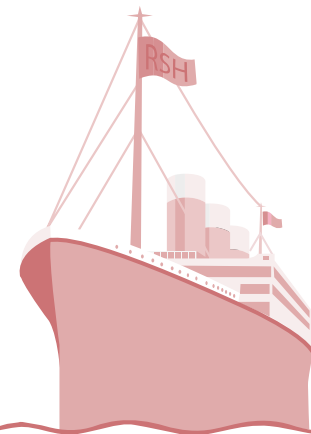
The R.S. Hispaniola offers unrivalled views over the River Thames, London Eye and Houses of Parliament. These views can be enjoyed from the open front and rear decks, from the fully air-conditioned restaurant and bar, and the Main Deck and Pinkton Parlour private hire spaces. Transport links to the Hispaniola are second to none. We are a two minute walk from Embankment tube and Charing Cross rail station. Waterloo and Westminster are five and ten minute walks respectively.

The Hispaniola has a light, yet intimate feel and offers great flexibility with its adaptable floor space, decks, bars and dining areas. But that is just the start; we offer a selection of options to choose from to personalise your event still further – from a DJ to a live band, a string quartet to a singer.

You can also brand the venue to suit your event. Choosing the Hispaniola is the easy way to host that perfect event that your guests will never forget.

All decks on Hispaniola are available for hire.\* The ship also has a wedding Civil Ceremony licence for each of its indoor decks – Upper, Main and Officers' Mess.

*\*depending on the time of year*



# Main Deck & Pinkton Parlour Bar

(max capacity 150)

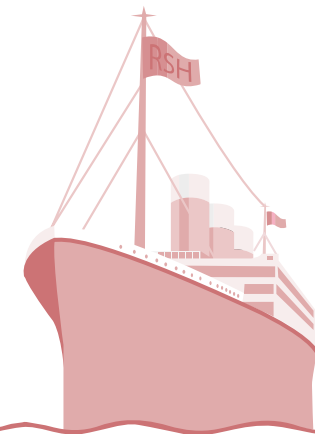
Our two-part space ensures you have the very best views of the River Thames.

## The Pinkton Parlour Bar

Our gorgeous Art Deco Bar inspired area offers the perfect welcome to this mid deck space available for exclusive hire. Perfect for pre-dinner and post-dinner drinks, a break-out area, or casual seating, guests will then move into our Main Deck area. Mirrored pillars and cream tub chairs and sofas work well for any event.

## Main Deck

We can do large boardroom style dinners for 20-40 people, with formal dining for up to 120 and parties for 150. Windows along the port side of the ship afford stunning views towards the London Eye, beautiful at night when illuminated. The deck space can be transformed with theming for your events and can also be used for 100 theatre style presentations, or cabaret/comedy performances.

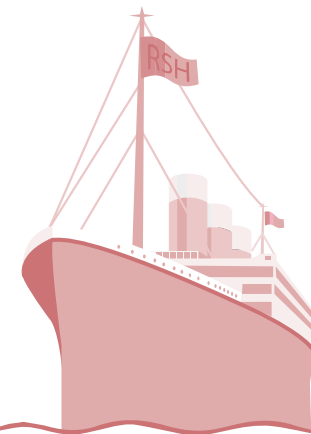


# Upper Deck

(max capacity 100 Standing & 60 Seated for lunch or dinner)

From our stylish restaurant you have great views of the London Eye, the Houses of Parliament, St Paul's Cathedral and our wonderful River Thames.

It's for you to enjoy whilst having a good chat over a glass of wine or a cocktail. Due to the popularity of our restaurant this space is only available for use as part of a whole ship hire, or during the month of December.



# Officers' Mess

Evoking the style of a dining room for officers and situated in the hull of the ship, this room works very well for formal private dining for groups of 10-26.

Opting for an informal reception means your number can rise to 30.

You can have access to our outside space situated on the Upper Deck.



# Whole Ship Hire (max capacity 300)

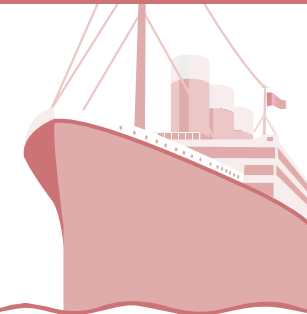
For larger events why not take over the entire Hispaniola? Enjoy reception drinks and entertainment on our Upper Deck, which has inside and outside spaces, followed by dinner on our Main Deck. This unique location has great views and is in central London with easy access to both overground rail and tube links.

Whole ship hire includes exclusive use of the following areas:

- Two inside areas (Main Deck and Upper Deck)
- Both the Front & Rear outside Decks
- Two bars – our Upper Deck bar area and Pinkton Parlour Bar on our Main Deck plus our Officers' Mess, great for breakout or a cloakroom solution.

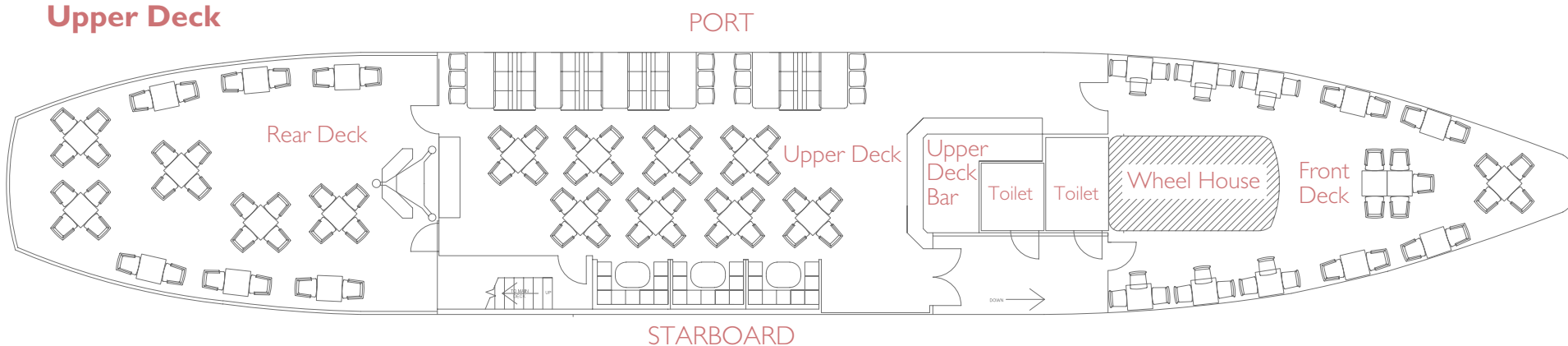
	Reception	Seated
Officers' Mess	30	26
Main Deck*	150	120
Upper Deck	100	60
Whole Ship	300	180

Includes Pinkton Parlour Bar area\*

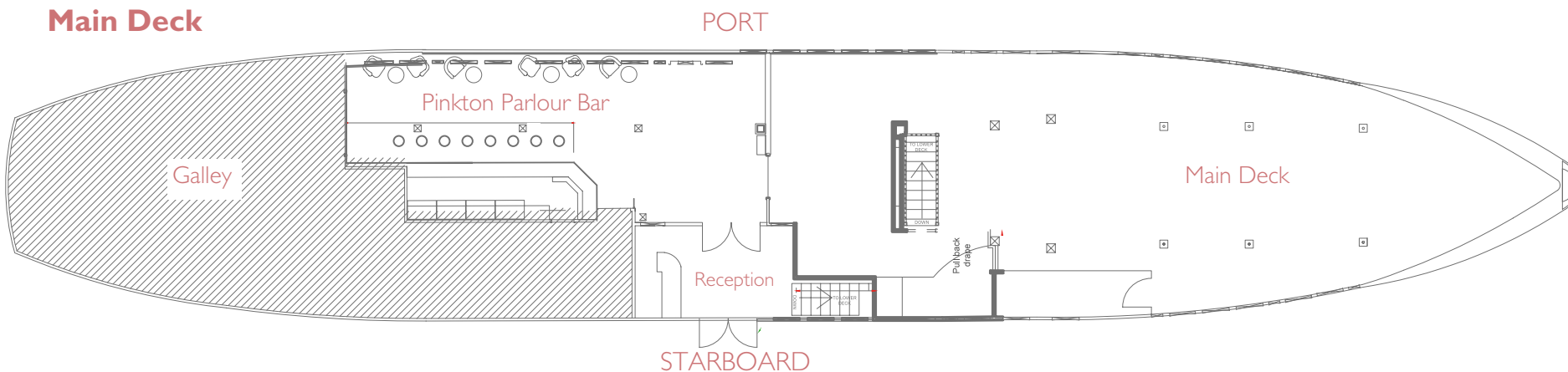


# Deck plans 1

## Upper Deck

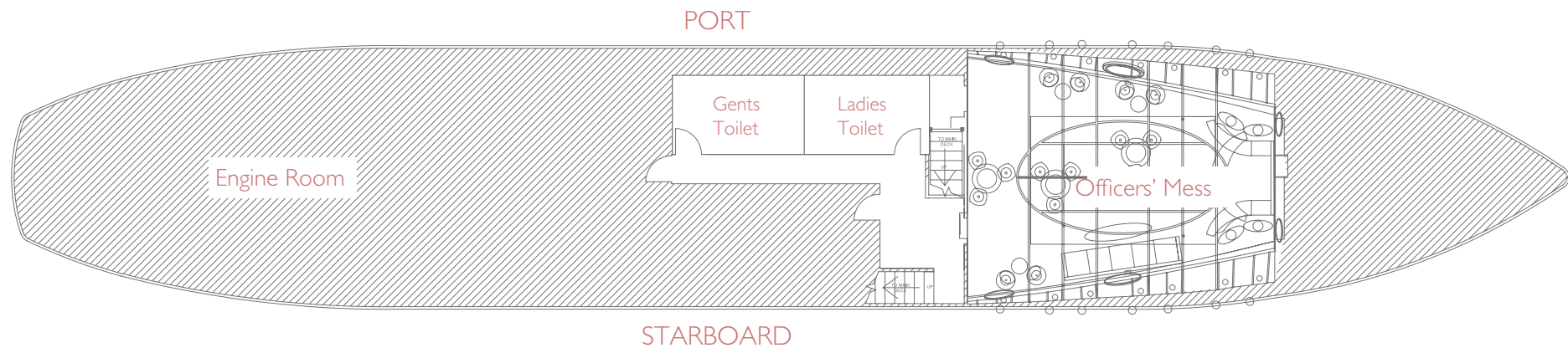


## Main Deck



# Deck plans 2

## Lower Deck



# Our Menus

A selection of menus has been developed by on board Chef Glen Banks. He is happy to work with you to create a menu that is in keeping with your event and of course will cater for all tastes and dietary requirements.

## MENU OPTIONS

- **Formal Lunch and Dinner:** Three courses. For parties of 30 or more, choose one starter, one main course and one dessert for your guests, from our selection. Vegetarians and other dietary requirements can be catered for separately. We are happy to provide place cards for your events using our in house system.
- **Formal Canapés:** Canapés can either be served as part of a reception prior to a lunch or dinner on the ship or for a formal reception in their own right.
- **Informal Buffet and Finger Food** work well when formal table service is less appropriate and allows guests to circulate and interact more freely.
- **BBQ:** Ideal for a relaxed and informal gathering.





## FORMAL DINING

### Seated Dinner:

#### Starters:

Cured salmon, shallots, dill, wasabi mayonnaise, fricassee  
Game terrine, onion jam, grilled brioche  
Prawn cocktail, avocado puree, fennel, Marie rose  
Roasted ratatouille terrine, red cabbage puree, lettuce (v)  
Smoked haddock and leek tart, rocket  
Beetroot, smoked goats cheese, orange, radish (v)  
Tomato and balsamic soup, artisan bread. (v)  
Heritage tomatoes, crisp basil, mozzarella, virgin olive oil (v)

#### Mains:

Stone bass, braised chicory, rosti potato, herb dressing  
Roasted aubergine, tomato cous cous, pea puree,  
goat's cheese (v)  
Seared duck breast, fondant potato, roasted baby  
vegetables, cherries  
Cod loin, dill mash, braised turnips, butter sauce  
Chicken breast, sweet potato puree,  
charred broccoli, ceps, braising jus  
Gnocchi, wild mushrooms, parmesan, confit egg, basil cress (v)  
Confit salmon, braised fennel, herbed potatoes,  
tender stem

#### Desserts:

Dark chocolate torte, crushed hazelnuts, whipped cream  
Summer berry and apple crumble, salt caramel custard  
Sticky toffee pudding, vanilla ice cream  
Bakewell tart, clotted cream  
Fruit salad, fresh cream or sorbet  
Poached pear, blue cheese, walnuts  
Lemon tart, raspberry sauce

Tea, Coffee & Mints

**£42.50 per person.**

**For parties of 30 or more please chose  
one starter, one main course and one dessert.**

**“Why not opt for our  
“Seasonal Menus – available on request”**

## CANAPÉS

Blue cheese mousse, walnut, pear  
Tomato and basil tartlet  
Truffle risotto balls  
Smoked haddock and dill tart  
Smoked chicken and mushroom vol au vents  
Haddock and salmon fish cakes  
Smoked salmon, keta, grapefruit jelly  
Lamb koftas, sour cream  
Melon soup shots  
Parma ham, onion jam, toast  
Skewered king prawns and mango

**Please select 5 canapés.  
2 x bites per person,  
total of 10 bites.  
£18.00 per person.**

#### Pre-Dinner Canapés

**Our Chef's choice of 3 of our canapés.  
2 bites per person,  
total of 6 bites.  
£9.00 per person.**

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**“Why not choose 2 courses  
from our formal dining menu for £29.50  
Including Tea, Coffee & Mints”**

## BARBEQUE MENU

#### Mains:

Minute steaks  
Mustard glazed pork chops  
Cumberland sausages  
Cajun chicken and pepper skewers  
Garlic and herb king prawns  
Mediterranean vegetable kebabs  
Garlic and lemongrass salmon

#### Sides:

Corn wheels  
Mozzarella and tomato salad  
Mixed leaves  
Coleslaw  
Potato salad

#### Desserts:

Lemon tart, raspberry puree  
Chocolate torte, whipped cream  
Warm bread and butter pudding, custard  
Fresh fruit salad, Jersey cream  
Selection of cheeses, crackers and chutney

**3 x mains, 3 x sides & 2 x desserts  
£35.00 per person.**

**Extra Main £8.00**

**Extra Side £4.00**

**Extra Dessert £7.00**

## BOWL FOOD

Fish and chips, lemon  
Gammon and leek pie  
Feta, chick pea, beetroot, pod vegetables and toasted seeds  
Chicken Caesar  
Braised neck of lamb, pomegranate cous cous  
Duck breast, glass noodles, with fried vegetables  
Confit salmon, celeriac remoulade  
Truffled 'mac and cheese'  
French ratatouille with rocket  
  
Apple Crumble with double cream  
Chocolate Brownie with sweet whipped cream  
Fresh fruit salad

**5 x Bowls**  
**£37.00 per person.**

## FINGER FOOD

### Open sandwiches:

Salt beef and mustard  
Smoked salmon and cream cheese  
Roasted vegetables and hummus  
Pulled pork and pickles  
Cheese and chutney

**Please choose 3 sandwich options**

### Hot Food:

Tiger prawn skewers with roasted mango  
Roasted tomato and Thai basil tart  
Chicken lollipops with garlic mayo

Selection of cold mini desserts

**£17.00 per person.**

## FORMAL BUFFET

### Mains:

Selection of cold and cured meats, pickles and mustard  
Selection of cold and cured fish, lemon and capers  
Beef Bourguignon  
Roasted vegetables, gnocchi and pesto cream  
Braised shoulder of lamb, curry sauce  
Tomato and mozzarella pasta  
Pressed pork belly, apple sauce, roasted roots

### Sides:

Tomato and mozzarella salad  
Mixed leaves  
Coleslaw  
Potato salad  
Greek salad  
Hot mint new potatoes  
Basmati rice  
Seasonal vegetables  
Roasted herbed potatoes

### Desserts:

Lemon tart, raspberry puree  
Chocolate torte, whipped cream  
Warm bread and butter pudding, custard  
Fresh fruit salad, Jersey cream  
Selection of cheeses, crackers and chutney

**3 x mains 3 x sides & 3 x desserts**  
**£47.00 per person.**

**2 x mains 2 x sides 2 x desserts**  
**£40.00 per person.**

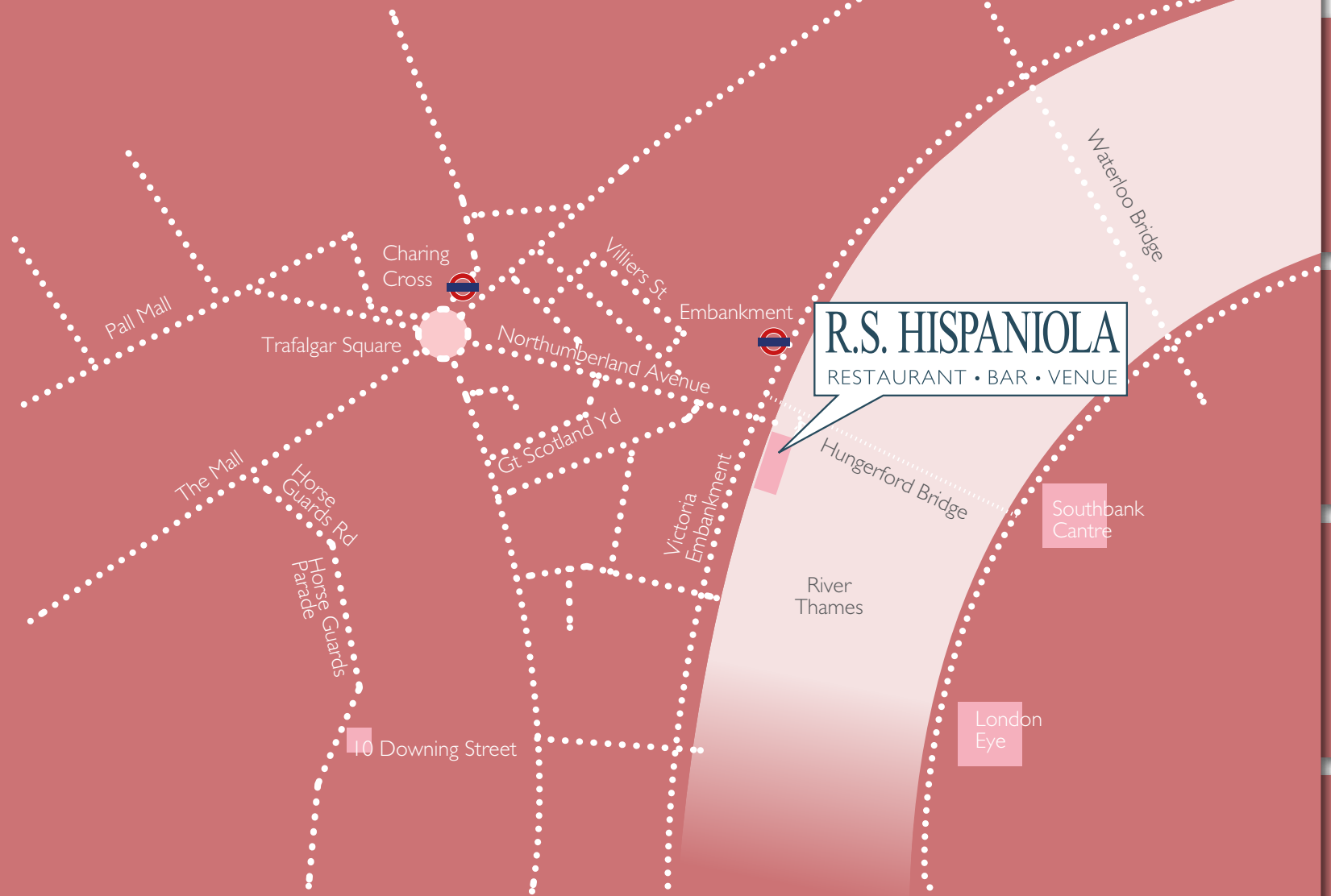
## ADDITIONAL OPTIONS TO ADD TO YOUR EVENT

Cheese course/cheese station  
**£6.00/£10.00 per person.**

Intermediate course from  
**£10.00 per person.**

**“Our Head Chef would be  
delighted to design a tailor  
made menu for your event  
depending on your requirements”**





## Contact Us

For information please contact us on  
+44 (0)20 7740 0494 or the events team on +44 (0)20 7740 0411  
or email: [info@hispaniola.co.uk](mailto:info@hispaniola.co.uk)

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Welcome Aboard

Areas on Board

Deck Plans

Menus

Contact