



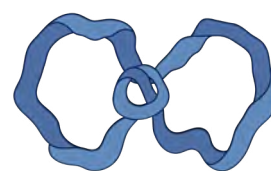
TRAFALGAR TAVERN



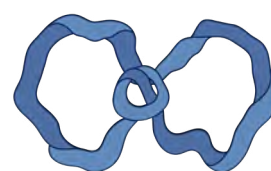
JEWEL
OF THE
THAMES



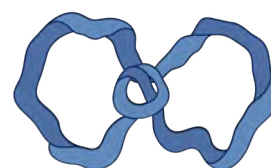
Welcome to our beautiful Grade II-listed venue, the Trafalgar Tavern. Built in 1837, the Tavern sits on the River Thames and has been hosting visitors to Greenwich for over 150 years.



Back in the day, former Prime Minister William Gladstone and writer Charles Dickens were familiar faces in the Tavern. While the Nelson Room, on the first floor, became famous for its legendary whitebait dinners.



The character and charm of our magnificent building remains unchanged. With bay windows and balconies overlooking the river and views all the way to the City of London; its sheer scale and beauty continues to inspire guests to this day.

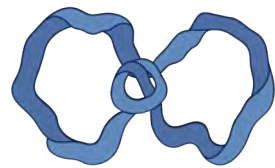


In this brochure, we hope to give you an insight into what is possible for your event at the Trafalgar Tavern.

VENUE HIRE

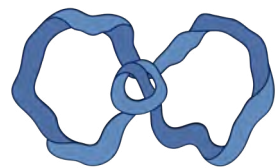
Set across five floors, the Trafalgar Tavern has a variety of private hire spaces.

Whatever the occasion, we have spaces to suit events of every size.



The entire first floor of our Grade-II listed venue is available for exclusive hire and can hold up to 450 people across the three rooms. Exclusive hire of the whole first floor comes with private bar access, private bathrooms and cloakroom.

If you would like to book a room on the first floor, we have two options; the Nelson Room can accommodate up to 180 guests for a seated dinner and 350 guests for a standing reception or the Hawke & Howe can be hired for up to 60 seated guests or 100 standing.

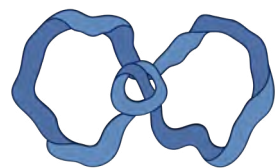


On the second floor we have private dining spaces; the Hardy Suite and the Pickle Room both with private bars and top-of-the-range sound systems. The Pickle Room is the smaller of the rooms and perfect for intimate dinners or meetings for up to 20 seated (or 30 standing) while the Hardy Suite is perfect for smaller standing events for up to 60 people or private dining events for 50 seated.

On the lower ground floor we have Cribb's Parlour, a private speakeasy style bar where you can keep the celebration going.

THE NELSON ROOM / FIRST FLOOR

The most awe-inspiring space in the building, The Nelson Room consists of the main Nelson Ballroom and the adjacent Hawke & Howe bar, with bi-fold doors that can be fully opened to create one large open space or closed to create spaces suitable for smaller events. Situated on the first floor of the venue, the space has exceptional views across the River Thames; from Canary Wharf all the way over to the City.



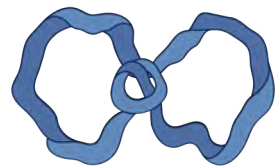
Part of this room is licensed for Civil Ceremonies of up to 150 persons, so your ceremony can also take place at The Trafalgar Tavern as part of your special event.

With floor to ceiling bay windows – complete with ornate Regency-style balconies – and double-height ceilings, the Nelson Room has no shortage of natural light. Ornate cornicing decorates the ceiling and the walls are lined with 19th century artwork depicting Greenwich, and indeed the Tavern itself, across the last 300 years. In the Nelson Room, the sheer history of the venue is palpable and an immediate talking point for anyone entering the space.

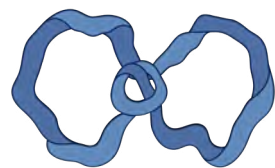
HAWKE & HOWE

The newly refurbished Hawke & Howe room is perfect for standing events and larger private dining groups.

With stunning views across the river, and floor-to-ceiling windows, the Hawke & Howe is nothing short of breath-taking.



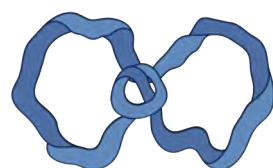
The Hawke & Howe has its own large and fully stocked bar, bathrooms and cloakroom facilities so everything you need can be found without leaving the room. The furniture is all changeable or can be added to – depending on your preferences – and the space has a new state-of-the-art sound system which allows you to play your own music throughout the speakers.



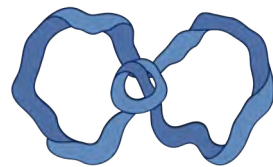
This space is perfect for larger standing events of up to 120 persons, or weekday dinners of up to 60 persons. The space has a full PA system and DJ capabilities.

THE HARDY SUITE

Situated on the second floor of the Trafalgar Tavern we have two brand new spaces, with the Hardy Suite being the larger of the two.



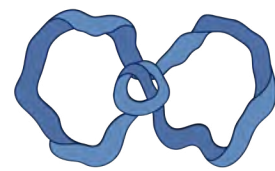
The Hardy Suite can hold either 100 people standing or 50 seated for private dining. Designed for intimate evening events, the space has a lounge feel, and has an offering of premium food and drink options that make it unique to the rest of the our spaces.



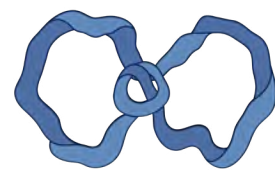
With its own private bar and raised balcony with the best views in Greenwich, the room is perfect for all of life's celebrations.



THE PICKLE ROOM



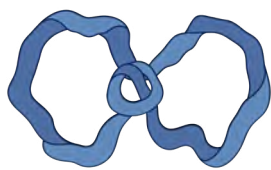
Our most intimate private dining space, the Pickle Room is perfect for intimate group dinners or corporate meetings. The space can seat up to 32 people, and is equipped with its own private bar and AV equipment. With views out across the Old Naval College and a plethora of natural light, the Pickle Room is ideal for both daytime and evening use.



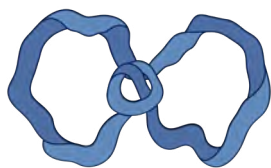


FOOD

Our menus have been designed by our talented Executive Chef and the food, all prepared on the premises, is made using only the freshest seasonal produce available.



The menus have an emphasis on simple, elegant presentation and the dishes are a modern take on traditional classics featuring bold, fresh flavours. Our set menus are three courses but come with a variety of options depending on your budget and preferences. We cater for all dietary requirements, food allergens and intolerances, and our set-menus can be tailored to your requests.



We can also arrange alternative food options including canapés, bowl food and light bites for standing events or late-night food for after your meal.

CANAPES RECEPTION MENU

Our canapé selection features bitesize treats inspired by the Trafalgar Pub menu.
Perfect to accompany a welcome drink or two!

3 items - £11 per person

6 items - £19 per person

9 items - £26 per person

Minimum of 30 per item

MEAT

Slow Cooked Beef Croquettes
chipotle mayo & jalapeño

Mini Sausage & Grain Mustard Mash
onion gravy

Honey, Lemon & Garlic Chicken Skewers
roasted garlic aioli

Bacon Wrapped Dates
chorizo, manchego & mustard

VEGETARIAN / VEGAN

Spiced Lentil & Kale Samosa *vg*
mango chutney

Confit Cherry Tomato Bruschetta *vg*
basil & olive oil

Polenta Croquettes *v*
aged parmesan, truffle mayo

Parmesan & Marmite Cheese Straws *v*

SEAFOOD

Smoked Mackerel Paté
beetroot & horseradish

Beer Battered Cod
tartare sauce

Whipped Smoked Cods Roe on Toast
sorrel & keta

Smoked Salmon Blinis
crème fraîche & chives

DESSERTS

Cherry & Almond Macaron

Eton Mess Meringue Nests

Salted Caramel Truffles

Mini Lemon Meringue Tarts

SET MENUS

We welcome you to select three starters, mains & desserts.

Alternatively, our fork buffet menu offers a casual service style of the traditional Trafalgar menu, where guests are welcomed table by table to the buffet station.

Our three course set menus range in price from £50 - £85 per person

MENU A

£60 pp

Starters

Sweet Potato & Coconut Milk Soup *vg*
fried curry leaves

Smoked Salmon

*pickled cucumber, horseradish crème fraîche
& soda bread*

Italian Cured Meats

*celeriac remoulade, Mediterranean vegetables
& Italian crisp breads*

Mains

Butternut Squash Wellington *vg*
*spiced squash purée, wild mushrooms
& fine beans*

Seared Salmon

*grilled asparagus, herbed new potatoes &
chive hollandaise*

Cornfed Chicken Breast

*dauphinoise potatoes, fine beans & madeira
gravy*

Desserts

Chocolate Mousse *gf*
*salted caramel & caramelised white
chocolate*

Vanilla Panacotta *vg/gf*
granola & fresh seasonal fruits

Lemon Drizzle Cake
lemon curd & Italian meringue

MENU B

£70 pp

Starters

Market Vegetables *vg*
*pickled, roasted & raw, herby ranch
dressing*

Crab, Prawn & Avocado Cocktail
crisp toasts, lemon & herb salad

Smoked Chicken & Ham Terrine
pickled, apple & heritage raddish

Mains

Butternut Squash Wellington *vg*
*spiced squash purée, wild mushrooms
& fine beans*

Seared Fillet of Cod

sweet potato mash, mango & lime salsa

Slow Cooked Lamb Shoulder

*mashed potatoes, tenderstem broccoli, caper
& olive jus*

Desserts

Sticky Toffee Pudding *vg*
treacle sauce & vanilla ice cream

Eton Mess

fresh strawberries & Chantilly cream

Chocolate Mousse *gf*
salted caramel & caramelised white chocolate

SET MENUS

MENU €

£85 pp

Starters

Celeriac & Truffle Soup *vg*
rosemary croutons

Seared Scallops
pea purée, crispy parma ham & truffle

Potted Foie Gras
*sauternes jelly, toasted brioche
& herb salad*

Mains

Salted Baked Celeriac *vg*
spinach, truffled creamed potatoes & sorrel

Fillet of Turbot
*truffled asparagus, potato chive
& caviar cream sauce*

Roast Fillet of Grass-Fed Beef
*spinach, fondant potato, liver pâté
& peppercorn cream*

Desserts

Hot Chocolate Fondant
hazelnut praline & vanilla ice cream

Warm Apple Tart
set custard & spice ice cream

Tonka Bean Crème Brûlée

FINGER BUFFET

£11 per item
Minimum 30 per bowl

Sweet Potato *vg*
squash & chickpea curry, coconut cream

Beer Battered Haddock & Chips
lemon & tartare sauce

Greenwich Whitebait
caper mayonnaise

Wild Board & Apple Sausage
grain mustard mash & onion gravy

Slow Cooked Lamb Shoulder Tagine
herbed couscous & sumac yogurt

Free Range Chicken & Wild Mushroom Ragout
truffle mashed potatoes

EVENING LIGHT BITES

Great to keep the party going, our bowl food & finger food dishes take inspiration from the Trafalgar Pub Menu.

A great option for birthdays, celebrations or evening wedding guests.

The bowl food is served tray passed, whilst the finger food dishes are served on a buffet station for guests to help themselves.

BOWLS

£11 per item
Minimum 30 per bowl

Sweet Potato *vg*
squash & chickpea curry, coconut cream

Beer Battered Haddock & Chips
lemon & tartare sauce

Greenwich Whitebait
caper mayonnaise

Wild Board & Apple Sausage
grain mustard mash & onion gravy

Slow Cooked Lamb Shoulder Tagine
herbed couscous & sumac yogurt

Free Range Chicken & Wild Mushroom Ragout
truffle mashed potatoes

FORK BUFFET

Our buffet menu offers a casual service style of the traditional Trafalgar menu, where guests are welcomed table by table to the buffet station.

We welcome you to select from one of the packages below:

3 Mains, 2 Sides, 2 Desserts: £35 per person

5 Mains, 3 Sides, 3 Desserts: £43 per person

6 Mains, 4 Sides, 4 Desserts: £51 per person

Bread & butter for the table

MAIN DISHES

Sweet Potato, Spinach & Chickpea Curry *vg*
coconut cream

Market Vegetable Salad *vg*
quinoa, toasted seeds & herby ranch dressing

Mac & Three Cheese Bake *v*
garlic & parsley breadcrumb

Beer Battered Haddock & Chips
lemon & tartare sauce

Free Range Chicken & Wild Mushroom Ragout

Ox Cheek Bourguigonne Stew
lyonnaise onion gravy

Slow Cooked Lamb Shoulder Tagine
sumac yogurt

Roast Pork 'Porchetta'
apple & sage

SIDES

Chips *vg*

Fragrant Rice *vg*

Soft Seasonal Leaves *vg*

Creamed Potatoes *v*

Fine Beans *v*
shallot & garlic butter

DESSERTS

Seasonal Fruit Platter *vg*
spiced syrup

Lemon Meringue Tart *v*

Warm Chocolate Cake *v*
chocolate sauce

Pistachio Cake *v*
orange blossom cream & raspberries



DRINKS PACKAGE

Package 1 - £30 per person

Welcome drink of Prosecco or bottled beer

½ bottle of Les Granges de Felines Blanc/ Les Granges de Felines Rouge

½ bottle mineral water

Toast glass of Prosecco

Package 2 - £45 per person

Welcome drink with choice of Prosecco or beer

½ bottle of Gavi de Gavi / Rioja Crianxa

½ bottle water

Toast of Prosecco

Package 3 - £60 per person

2 welcome drinks of Prosecco or beer

½ Merlot / Sancerre

½ bottle water

Toast glass of Champagne

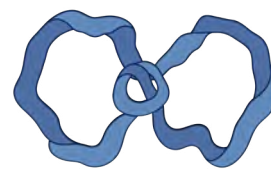
Add Ons

Additional welcome drink: £7

Champagne toast upgrade: £5

EVENT TESTIMONIALS

We are not the only ones to rave about our extraordinary venue, read what previous guests have said about using the Trafalgar Tavern for their events.



The venue responded very quickly to all our questions prior to the event. The venue itself was lovely and decorated perfectly for Christmas. Service was also excellent on the day for our 130 guests for a sit-down dinner and dance. Emma D

The whole experience from start to finish was amazing! Staff were so attentive and so accommodating!

They did an amazing job with the upmost professionalism.

The team really made my dad's surprise birthday the best event we could have ever thrown!

I would totally recommend that you use them for any future events!

Beautiful location, amazing staff, wonderful food, well stocked bar what more can I ask for!

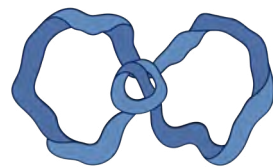
Thanks again Trafalgar Tavern! Bob F

The wedding was well organised and comfortable. The wedding breakfast was first class, every dish looked and tasted great, and the serving staff were excellent and couldn't do enough for us. We had a really nice time here and thought it was a great venue to have a good time with family and friends. I can't think of a single issue we had with anything, and would happily recommend it as a venue for any event. Ben P

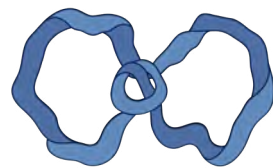
We had our wedding reception at the Trafalgar Tavern on Friday 19th February. This venue is absolutely stunning and ideal for a London wedding, with amazing views overlooking the Thames. The food is excellent. All our guests commented upon the meal, many saying it was the best food they had ever had at a wedding! The staff worked very hard setting up the venue the day before, and were very attentive throughout the day ensuring we had everything we needed. From the moment of booking, the Events Manager was on hand to answer all our questions and guide us through the process. Everything we asked was catered for. We were able to have everything we wanted - the answer was always 'yes, no problem'! Vicki C

WHAT TO DO NEXT

To register your interest in the Trafalgar Tavern for your big day, please contact a member of our sales team who would be delighted to check availability and send over a quote and further information for you.



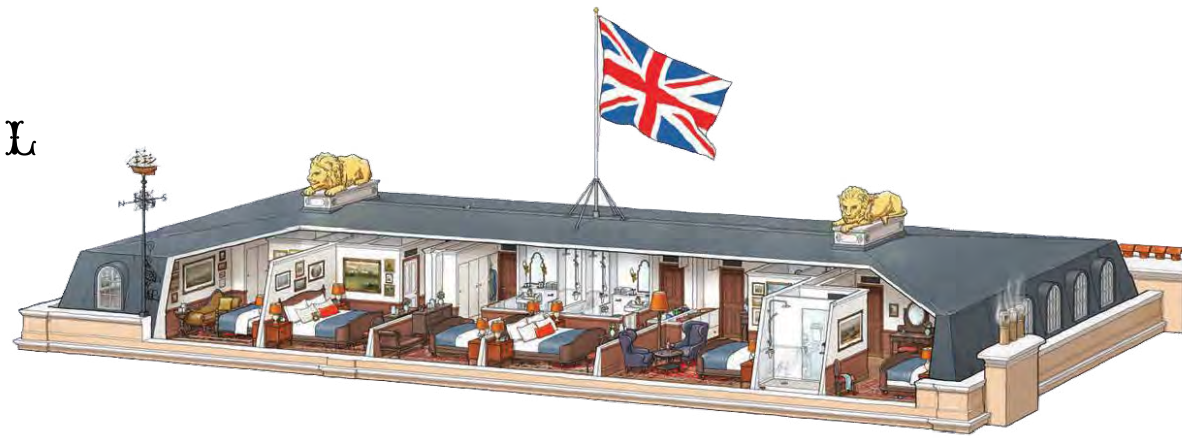
Please note, at peak times we may use a minimum spend requirement for food and beverages. If the quote works for you, we will be happy to reserve the venue exclusively on your behalf.



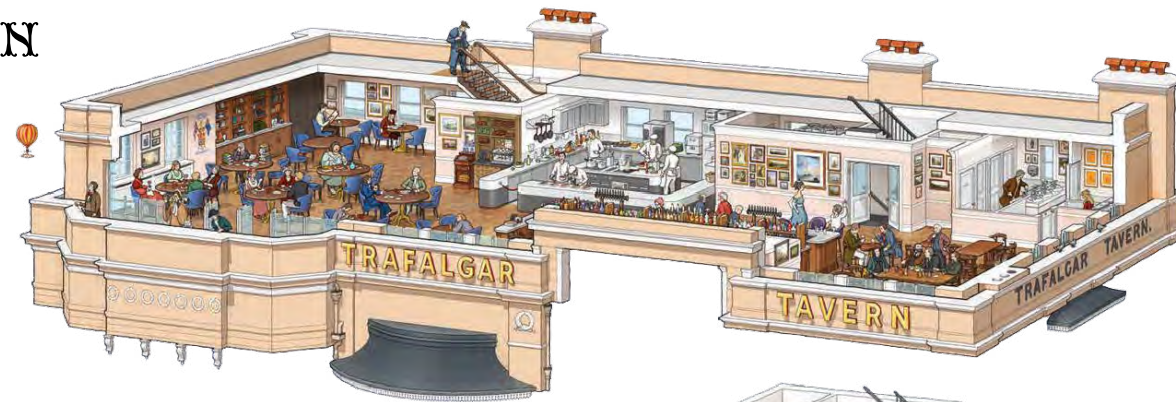
Telephone: 0203 887 9885

Email: info@trafalgartavern.co.uk

THE HOTEL



THE COPENHAGEN RESTAURANT



THE TEMERAIRE LOUNGE & BAR



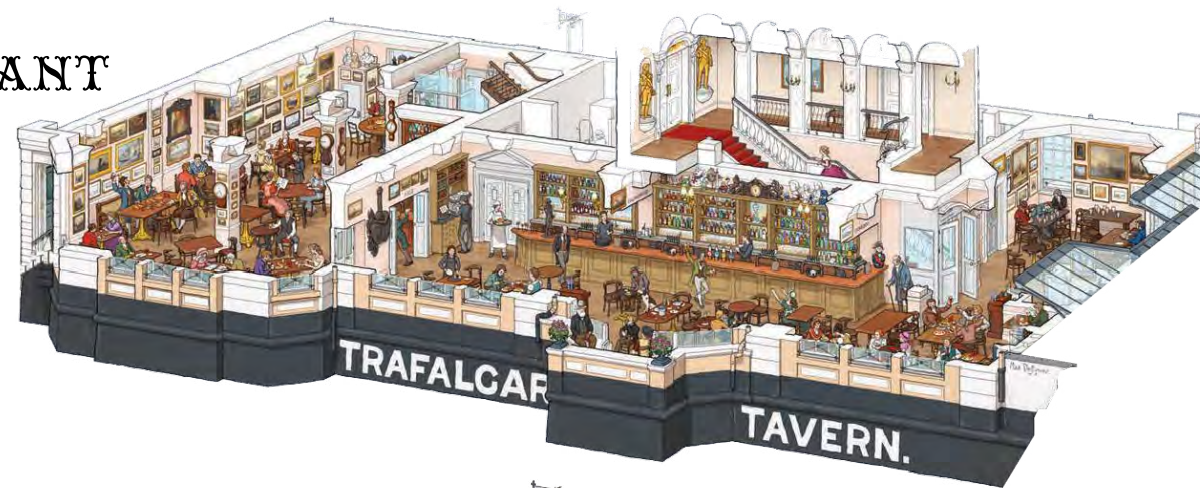
THE HARDY SUITE

THE NELSON ROOM

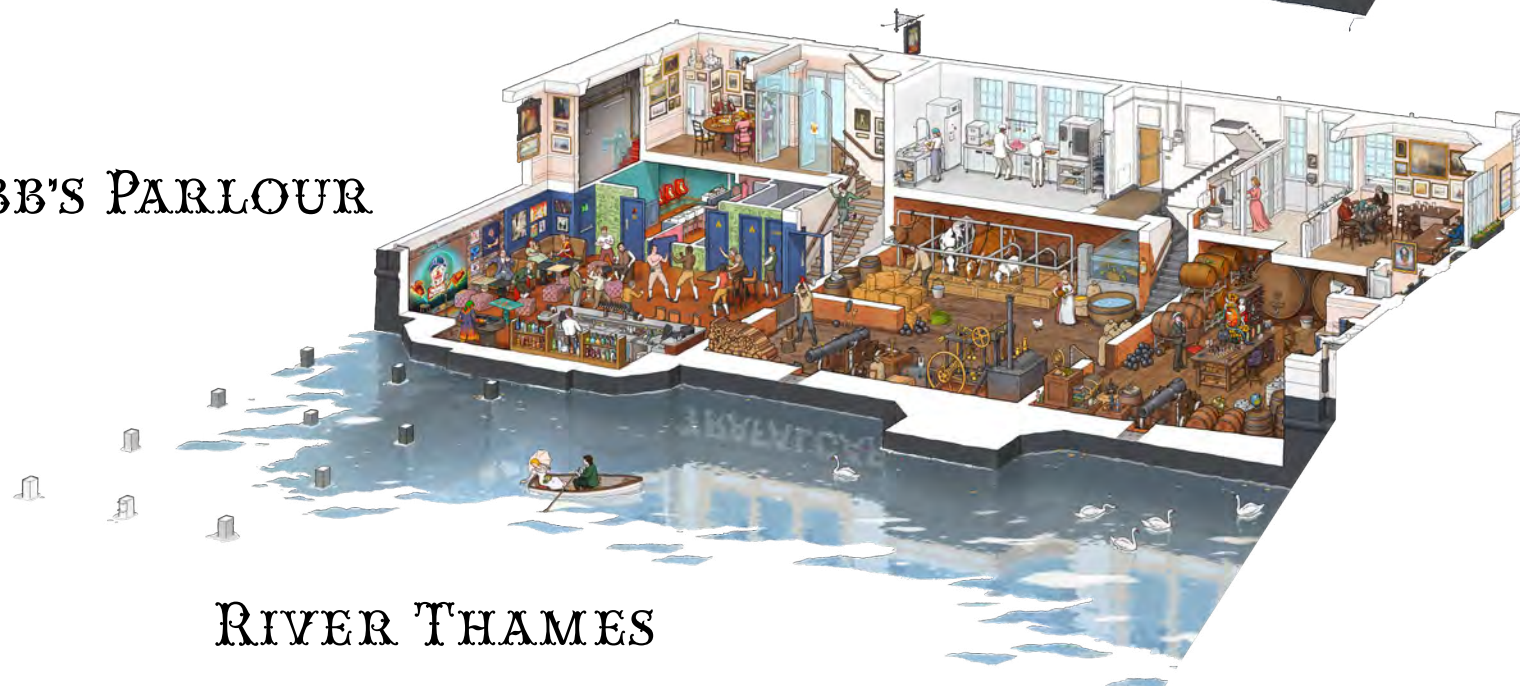


HAWKE & HOWE

THE NILE RESTAURANT



CRIBB'S PARLOUR



RIVER THAMES



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JEWEL
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