



TRAFALGAR TAVERN



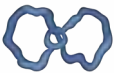
EVENTS BROCHURE
2025/2026



VENUE HIRE

Set across five stunning floors, the Trafalgar Tavern offers a variety of private hire spaces tailored to suit every occasion, from intimate gatherings to grand celebrations.

Each floor has its own unique ambiance, providing a diverse selection of rooms that cater to events of all sizes. Whether you're planning an elegant dinner party, a corporate function, or a lavish wedding reception, our versatile spaces can be customised to meet your specific needs.



Our dedicated and experienced events team is here to guide you through every step of the planning process. From the initial consultation to the final touches on the day of your event, we will ensure that every detail is flawlessly executed. Whether you need assistance with menu selections, décor ideas, or entertainment options, we are committed to making your event at the Trafalgar Tavern truly unforgettable.

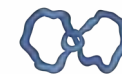


THE NELSON ROOM & DREADNOUGHT

The most awe-inspiring space in the building, the first-floor ballroom consists of the Nelson and Dreadnought Room, with bi-fold doors that can be fully opened to create one large open space or closed to create spaces suitable for smaller events.



The events space has exceptional views across the River Thames, allowing for the perfect backdrop for your event or wedding and is licensed for Civil Ceremonies of up to 150 persons.



With floor-to-ceiling bay windows – complete with ornate Regency-style balconies – and double-height ceilings, the Nelson Room and Dreadnought has no shortage of natural light.

The walls are lined with 19th-century artwork depicting Greenwich, and indeed the Tavern itself, across the last 300 years.

We can accommodate up to 180 for seated dinners or 300 for standing events.

STANDING



up to 300

THEATRE



up to 200

CLASSROOM



up to 200

DINING



up to 180

CABARET

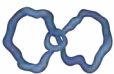


up to 50



HAWKE & HOWE

The Hawke & Howe, located next door to the Nelson Room has its own large and fully stocked bar, bathrooms and cloakroom facilities so everything you need can be found without leaving the room. The space has a state-of-the-art sound system that allows you to play your music through the speakers.



This space is perfect for larger standing events of up to 120 persons, or seated events of up to 60 persons.



up to 120



up to 40

CLASSROOM



up to 30

DINING



up to 60

BOARDROOM



up to 30



THE HARDY SUITE

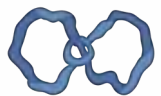
Situated on the second floor of the Trafalgar Tavern we have the beautiful Hardy Suite which can hold either 100 people standing or 50 seated for private dining. Designed for intimate evening events, the space has a lounge feel and boasts its own private stocked bar and balconies with views across the river.





THE PICKLE ROOM

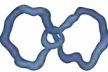
Our most intimate private dining space, the Pickle Room is perfect for intimate group dinners or corporate meetings. The space can seat up to 24 guests on one long table and is equipped with its own private bar and AV equipment. With views out across the Old Naval College and a plethora of natural light, the Pickle Room is ideal for both daytime and evening use.





CRIBB'S PARLOUR

Cribb's Parlour is the Trafalgar Tavern's underground attraction: an extension of the pub 'below deck'. An intimate, speakeasy-style lounge with a playfully sophisticated yet comfortably relaxed atmosphere. The perfect space for fun gatherings and private parties accommodating up to 80 guests standing.



Cribbs Parlour boasts its own fully stocked private bar, DJ decks, a dance area, and your own private toilets.

STANDING



up to 80





CANAPÉ MENU

4 items - £18 per person · 6 items - £24 per person · 9 items - £34 per person
Minimum of 30 per item

VEGETARIAN

- Pickled Mushroom, Sprouts, Avocado Rice Paper Roll *vg*
miso sesame sauce
- Broadbean & Pea Falafel *vg*
mint hummus
- Cherry Tomato *vg*
olive biscuit & basil
- Cheesy Polenta Croquettes
truffle mayonnaise

SEAFOOD

- Salmon Tartare
capers, avocado & oscietra caviar
- Seabass Ceviche
green tomato & kombu salsa, crispy corn
- Crab Croquettes
avocado cream
- Glazed Salmon
black garlic miso

MEAT

- Vietnamese Chicken Rice Paper Roll
coriander dressing
- Chicken Tikka Skewer
peanut, yoghurt & chutney
- Smoked Duck Breast
charred plum & pickled mushrooms
- Moroccan Spiced Lamb Croquette
mint yoghurt
- Braised Ox Cheek Vol au Vent
black truffle

SWEET

- Hazelnut Praline Macaroon
- Lemon Meringue Tart
- Sea Salt Fudge

vg: vegan



SEATED DINING MENU

Choose 2 starters, 2 main courses and 2 desserts including a vegetarian option. A pre-order is required for all bookings. Add a third choice for £10pp.

Seated Menu - £70 per person

STARTERS

Seasonally Prepared Soup *vg*

Heritage Tomato & Burrata *v*
aged balsamic & mint

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

Roasted Root & Goat's Labneh
oat & thyme crumbs, macadamia nuts

Trafalgar Seafood Cocktail
king prawns, crab, avocado & Marie Rose sauce

Seared Scallops (supp. £10pp)
cauliflower purée, crispy pancetta & mushrooms

Scottish Smoked Salmon
dill cucumber, horseradish crème fraîche & soda bread

Confit Chicken & Foie Gras Terrine
pickled cherries, endives & brioche

Beef Carpaccio 'Bresaola'
pickled mustard, truffle mayonnaise & parmesan crisps

Smoked Duck Breast
charred plum, endive salad & pickled mushrooms

MAINS

Cauliflower Steak *vg*
chimichurri, cashew nut & caper dressing

Wild Mushroom Pithivier *vg*
glazed carrots, hispi cabbage & jus

Roasted Cod
sweet potato mash, mango & lime salsa

Seared Salmon
herbed new potatoes, asparagus & hollandaise

Roasted Bass
grilled Mediterranean vegetables, tapenade & basil

Fillet of Beef (supp. £15pp)
smoked mash, charred onions, spinach & bone marrow jus

Suffolk Pork Belly, Spiced Jus
braised red cabbage, fondant potato & Nduja crumb

Cornfed Chicken Breast
Dauphinoise gratin, green beans & red wine jus

Slow-Cooked Lamb Shoulder
mashed potato, tenderstem broccoli, caper & olive jus

Fillet of Beef Wellington (supp. £15pp)
truffle mash, hispi cabbage, baby carrots & red wine jus

DESSERTS

Sticky Toffee Pudding *vg*
vanilla ice cream

Pannacotta *vg*
fresh berries & compote

Lemon Posset
fresh raspberries

Eton Mess
fresh strawberries & meringue

Chocolate Mousse
caramel & crystallised white chocolate

Vanilla Crème Brûlée
shortbread

vg: vegan v: vegetarian



GRAZING MENU

ALL STATIONS INCLUDE:

Olives

Smoked Almonds

Pickled Peppers

Crudités & White Bean Garlic Dip

Flat Breads, Pita Chips, Hummus, Whipped
Lemon Thyme Feta



QUICHE STATION:

£18pp

Smoked Salmon, Dill & Asparagus

Goats Cheese & Leek

Gruyère & Bacon



CHARCUTERIE STATION:

£22pp

Assorted Breads, Baba Ganoush, Piccalilli, Olives & Cornichons

Peppered Salami, Bresaola, Prosciutto & Chorizo

CHEESE STATION:

£26pp

Assorted Crackers & Breads, Chutney, Grapes, Dried Fruits & Nuts

Artisanal Selection of British & Continental Cheeses



ADD-ONS:

Minimum of 20 each

Sliders £7 each

Scotch Eggs £7 each

Sausage Roll £7 each

Fish & Chips £7 each

Hand Cut Chips £5 each





DRINKS PACKAGE

Package 1 - £35 per person

Welcome drink of Prosecco/Pink Prosecco or bottled beer

½ bottle of Bodegas Paniza Blanco / Bodegas Paniza Tinto

½ bottle mineral water

Toast glass of Prosecco

Package 2 - £45 per person

Welcome drink with choice of Prosecco/Pink Prosecco or beer

½ bottle of Main Devide Sauvignon Blanc / Main Devide Merlot/Cabernet

½ bottle water

Toast of Prosecco

Package 3 - £65 per person

2 welcome drinks of Prosecco/Pink Prosecco or beer

½ bottle Domaine Cailbourdin Pouilly Fume “Les Cris” / Primitivo IGT Puglia Organic Varvaglione

½ bottle water

Toast glass of Champagne

Add Ons

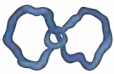
Additional welcome drink: £8

Champagne toast upgrade: £5



WHAT TO DO NEXT

For all event enquires, please contact our events team who will be delighted to check availability and send over a quote based on your preferred date and requirements.



Telephone: 0203 887 9885

Email: events@trafalgartavern.co.uk

 Instagram: [@trafalgartavernevents](https://www.instagram.com/trafalgartavernevents)

VIRTUAL TOURS

Scan this QR code to take a virtual tour of our rooms available:





TRAFALGAR TAVERN

020 3887 9885

www.trafalgartavern.co.uk

   @trafalgartaverngreenwich

 @trafalgartavernevents

Park Row, London, Greenwich SE10 9NW

JEWEL
OF THE
THAMES

