



TRAFALGAR TAVERN



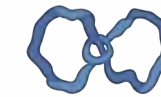
JEWEL
OF THE
THAMES





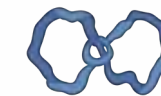
VENUE HIRE

Set across five floors, the Trafalgar Tavern has a variety of private hire spaces available for every occasion, from small to large.



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.

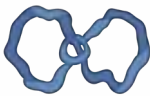


On the second floor we have private dining spaces; the Hardy Suite and the Pickle Room both with private bars and top-of-the-range sound systems. The Pickle Room is the smaller of the rooms and perfect for intimate dinners or meetings for up to 20 seated (or 30 standing) while the Hardy Suite is perfect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

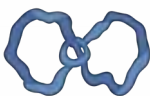


THE NELSON ROOM & DREADNOUGHT

The most awe-inspiring space in the building, the first-floor ballroom consists of the Nelson and Dreadnought Room adjacent to 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, 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 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 350

CLASSROOM



up to 200

CABARET



up to 50

THEATRE



up to 200

DINING



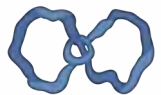
up to 200





HAWKE & HOWE

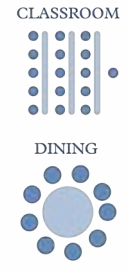
The Hawke & Howe located next door to the Nelson Room has its own large and fully stocked bar, bathrooms and cloakroom facilities so everything you need can be found without leaving the room. The furniture is all changeable or can be added to – depending on your preferences – and the space has a new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



up to 30
up to 70

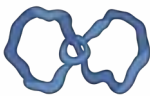


up to 30



THE HARDY SUITE

Situated on the second floor of the Trafalgar Tavern we have two 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.



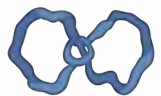
Designed for intimate evening events, the space has a lounge feel and offers superb food and beverage options for any event.





THE PICKLE ROOM

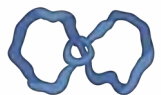
Our most intimate private dining space, the Pickle Room is perfect for intimate group dinners or corporate meetings. The space can seat up to 24 guests on one long table and is equipped with its own private bar and AV equipment. With views out across the Old Naval College and a plethora of natural light, 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, a delicious range of food options, DJ decks, a dance area, and your own private toilets.





CANAPÉS 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 Patê
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

vg: vegan v: vegetarian gf: gluten free

SET MENUS

Choose one option from each course for your event and please note the entire party must dine from the same menu.
Any dietary requirements will be accommodated separately.

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 C

£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*

vg: vegan v: vegetarian gf: gluten free

Desserts

Hot Chocolate Fondant
hazelnut praline & vanilla ice cream

Warm Apple Tart

set custard & spice ice cream

Tonka Infused Crème Brûlée





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

FINGER BUFFET

2 items: £12 per person · 4 items: £21 per person · 6 items: £30 per person

Minimum 30 per item

Corn Ribs *vg*
black garlic bbq sauce, fresh coriander

Vegan Cheeseburger Sliders *vg*
vegan mayo & red onion pickle

Hand Cut Chips *vg*
peperonata & basil croutes

Bacon Wrapped Dates
chorizo, manchego & mustard

Cheeseburger Sliders
American cheese, lettuce & smoked mayonnaise

Bacon Butties
brioche bun

Sausage Butties
brioche bun

Honey, Lemon & Garlic Chicken Skewers
roasted garlic aioli

Greenwich Whitebait
caper mayonnaise

N'duja Scotch Egg
roasted garlic aioli

Sausage Roll
HP mayonnaise

Beer Battered Haddock & chips
lemon & tartare sauce

vg: vegan v: vegetarian gf: gluten free



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 <i>vg</i>
<i>coconut cream</i> | Free Range Chicken & Wild Mushroom Ragout |
| Market Vegetable Salad <i>vg</i>
<i>quinoa, toasted seeds & herby ranch dressing</i> | Ox Cheek Bourguigonne Stew
<i>lyonnaise onion gravy</i> |
| Mac & Three Cheese Bake <i>v</i>
<i>garlic & parsley breadcrumb</i> | Slow Cooked Lamb Shoulder Tagine
<i>sumac yogurt</i> |
| Beer Battered Haddock & Chips
<i>lemon & tartare sauce</i> | Roast Pork ‘Porchetta’
<i>apple & sage</i> |

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

vg: vegan v: vegetarian gf: gluten free



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

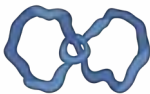
Additional welcome drink: £7

Champagne toast upgrade: £5



WHAT TO DO NEXT

For all event enquires, please contact our sales 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: info@trafalgartavern.co.uk

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

Park Row, London, Greenwich SE10 9NW

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