



Ravens Ait Island

THE UNIQUE ISLAND VENUE



DAY DELEGATE PACKAGES



Ravens Ait Island

DDR PACKAGES (TIER 1)

9.00am- 17.30pm

Arrival

Coffee, Tea and Biscuits

Mid-morning

Coffee, Tea and Biscuits

Working Lunch

Avocado, emmental, tomato, spinach green pesto and mayo granary door stop

Smoked salmon cream cheese with black pepper and micro cress on New York bagel

Chicken mango chutney, mayonnaise, rocket and tomato rustic bloomer

Roast beef, horseradish, and micro cress on pumpnickel

Ham, cheddar, real ale chutney, mixed leafs and tomato bloomer

Mozzarella, roasted peppers and pesto ciabatta

Mid-afternoon

Coffee, Tea and Biscuits

Hire of the Thames Suite/Ballroom

Hire of the Flip Chart, Paper Pads, Marker Pens

From £50.00 per head (EX VAT)

**Mineral Water available throughout the day and charged for on consumption

**Selection of Soft Drinks available with Lunch and charged for on consumption



Ravens Ait Island

DDR PACKAGES (TIER 2)

9.00am- 17.30pm

Arrival

Coffee, Tea and Biscuits

Mid-morning

Coffee, Tea and Biscuits

Finger Buffet Lunch

Mini focaccia with pesto and roasted vegetables

Sweet potato wedges with salsa relish

Piri piri chicken and vegetable kebabs with fresh yoghurt dressing

Homous and vegetable crudities with bread sticks

Aubergine, yellow pepper, courgette, thyme and feta tart

Sage and apricot sausage roll with crackling

Island catering, Nicoise salad

Cauliflower cheese and smoked bacon beignets

Mid-afternoon

Coffee, Tea and Biscuits

Hire of the Thames Suite/ Ballroom

Hire of the Flip Chart, Paper Pads, Marker Pens

From £55.00 per head (EX VAT)

**Mineral Water available throughout the day and charged for on consumption

**Selection of Soft Drinks available with Lunch and charged for on consumption



Ravens Ait Island

DDR PACKAGES (TIER 3)

9.00am- 17.30pm

Arrival

Coffee, Tea and Biscuits

Mid-morning

Coffee, Tea and Biscuits

Lunch

Aubergine, yellow pepper, courgette, thyme and feta tart

Mains

Chicken Coq au vin with silver skin baby onions and pancetta lardons

Ravioli of butternut with tomato, aubergine and pine nut confit, pumpkin seed and rocket pesto

Sauté new potatoes with smoked garlic and thyme

Salads

Borlotti bean, celery, red and orange peppers, cherry tomatoes, sesame, sunflower, pumpkin seeds dressed with extra virgin olive oil and lemon juice.

Ripe tomatoes, cucumber celery, green peppers, red onion, coriander, oregano, and feta with a light oliveoil and red wine vinegar dressing

New potatoes, petit pois peas and mint with our own homemade basil, pinenut and parmesan pesto

Mixed leafs with micro herbs

Fusilli pasta with red peppers, pine nuts, sunblushed tomatoes and red pesto

Desserts

Baked baileys cheese cake

Selection of British cheeses with oat cakes and chutney

Fresh fruit

Mid-afternoon

Coffee, Tea and Biscuits

Hire of the Thames Suite/ Ballroom

Hire of the Flip Chart, Paper Pads, Marker Pens

From £65.00 per head (EX VAT)



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DDR PACKAGES (Supplements)

Supplements

- Bacon Rolls- £3.40 per roll
- Tea, Coffee and Pastries- £3.85 per head
- Tea, Coffee and Cake - £3.60 per head
- Jug of Orange Juice- £8.40 per jug
- Jug of Orange Squash- £4.25 per jug
- Fruit Platter £2.45 per person



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DDR PACKAGES (Supplements)

Ravens Ait Island

IMPORTANT INFORMATION:

You are required to uphold the rules and regulations of the Island whilst you are on site.

The centre is based in a residential area. In deference to the neighbours and members we reserve the right to:

Control the music volume to a reasonable level.

Bands etc. can only play outside before 9pm.

We will impose local authority end of party time limits of Midnight

To ensure that any bar facility closes within the legal timings stated.

We endeavour to promote responsible drinking and therefore a substantial food offer must be available when Bar Services or Extensions are required.

We do not accept responsibility for the safekeeping of equipment or possession left on the premises by clients, guests and or agents.



Ravens Ait Island

DDR PACKAGES CANAPÉ MENU

Canapé list

Meat

Marinated chicken wrapped in prosciutto on skewers with a Caesar dip

Smoked chicken, avocado and mango salad on a croute with a yoghurt and coriander dressing

Beef Carpaccio on rocket and horseradish blinis with truffle oil

Aberdeen Angus beef tartare on a granary croute

Traditional mini burger with the works

Skewers of beef with a salt and pepper crust and fresh herb hollandaise

Pink lamb on a mint blinis with a redcurrant compote and topped with deep fried rosemary

Marinated lamb skewers with rosemary, lemon and garlic served with a fresh pea and mint dip

Crostini topped with fresh fig, buffalo mozzarella, mint and crisp prosciutto

Crispy duck pancakes with hoisin sauce

Vegetarian

Roasted Mediterranean vegetable, buffalo mozzarella and homemade pesto bruschetta

Parmesan shortbread circle topped with buffalo mozzarella, slow roasted cherry tomato and homemade pesto

Wild mushroom and tiny asparagus tartlet with a chervil cream

Pea tartlet topped with creamy feta

Green olive croute topped with English goats cheese and marinated beetroot Carpaccio

Mini caramelised shallot and dolcelatte tartlets



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DDR PACKAGES CANAPÉ MENU

Fish & Shellfish

Beetroot rosti topped with oak smoked salmon with horseradish cream

Fresh tuna, avocado, carrot, basil and mint wrapped in rice paper rolls served with a sweet spicy dipping sauce

Thai favored crab cakes served with avocado salsa

Pan fried scallops served with an apple & ginger dressing served on a Chinese spoon

Desserts

Goosey chocolate brownies

Chocolate dipped strawberries

Passion fruit tartlet

Tropical fruit pavlova tart

Éclair

Lemon tartlet

Pecan tart

Citron tart with lime meringue

Friand of almond and lemon