



FRENCH BROTHERS

www.frenchbrothers.co.uk
sales@frenchbrothers.co.uk
01753 827346

- **Private Functions**
- **Company Events**
- **Windsor Races**
- **Henley Regatta**
- **Family Parties**
including sweet 16th, 18th and 21st birthdays
- **End of Term Parties**
for school proms and teacher social events
- **Wedding Receptions**
visit our website for details on our wedding packages

Tariff 2010

To help you create your perfect function we have put together our hire charges, menus and wine list for 2010. You can also find the private charter booking form inside this booklet. We aim to make your experience with French Brothers extra special and are happy to provide a flexible service when it comes to your needs.

Boat hire is currently not subject to VAT and is therefore zero rated. All other prices in this booklet are subject to VAT at the current rate - these prices are shown excluding VAT.

Please do not hesitate to contact us should you require any further assistance in the planning of your event.

01753 827346 or on our main number 01753 851900

info@boat-trips.co.uk www.frenchbrothers.co.uk

Private hire booking form 2010

01753 827346

Organiser Details: Name

Company/Group name

Address

Invoice address (if different)

Telephone Daytime

Email address:

Fax No.

Hire Details: Date of trip

Number of passengers

Embarkation point

Start Time

Disembarkation point

Finish time

Catering Requirements: No. of passengers to be catered for

Menu code and description

Number of vegetarians

Vegetarian requirements

Any other dietary requirements?

Any extra requirements? (i.e. table linen, cake stand & knife)

Beverage Requirements: Please quote exact quantities of drinks required i.e. number of glasses on arrival and exact number of bottles of special wines to be ordered.

On arrival

With meal

Any other special requirements? (i.e. wines or Champagne for toasts)

Bar payments CASH/ACCOUNT/OTHER (Please specify)

Entertainment Requirements: Disco Background music Casino Murder Other

Live band: (please specify type)

Own entertainment:

Special Requirements: Decorations (Please specify exactly)

I agree to the terms and conditions overleaf (with particular attention paid to section 8 "sale of alcohol" policy)

and enclose my deposit as requested and agree to pay the balance 14 days before the date of hire.

PAYMENT METHOD: Cheque Amount

Type of card

Credit card Bank

3 digit security code

Card No.

Exp. date

Maestro issue No.

I am over the age of 18

Signed

Print

Date

Where did you hear about us

Tick to opt out of model release of promotional images (see section 13 of booking terms)



Daytime - normally ends at 17.30

Half day hires are for a 4 hour period in the morning or afternoon	Monday to Friday		Saturday & Sunday	
	full day	half day	full day	half day
Boat capacity	£	£	£	£
up to 150	1675	1175	1850	1300
up to 100	1275	950	1475	1050
up to 90	1200	850	1300	950
up to 70	1050	740	1150	825
up to 50	950	630	1050	725

Evening - 4 hours normally 19.30 to 23.30

Boat capacity	Sunday to Thursday	Friday to Saturday
	£	£
up to 150	1400	1550
up to 100	1050	1175
up to 90	925	1050
up to 70	825	950
up to 50	725	850

20 person special - boat hire for smaller parties of up to 20 guests (*terms and conditions apply)

Boat capacity up to 20 special*	up to 4 hours £550
---------------------------------	--------------------

Premier vessels - up to 4 hour hire

Vessel	4 hour hire	Additional hourly charge
	£	£
S.L. Nuneham	1500	300
Bray Royale	1000	200
Lady Margaret Anne /Windsor Sceptre	1100	225

Boat hire is currently zero rated for VAT

Entertainment

Disco	from £225 + VAT
Resident Jazz Band	from £660 + VAT
Resident String Quartet	from £660 + VAT
Resident Caribbean Steel Band	from £725 + VAT
Alternative Bands	from £855 + VAT
Harpist	from £430 + VAT
Solo Entertainer	from £430 + VAT
Duo	from £555 + VAT
Magician	from £430 + VAT
Children's Entertainer	from £235 + VAT
Casino	from £345 + VAT
Murder Mystery	from £685 + VAT
Recorded background music	from £45 + VAT

All entertainment and decoration prices are excluding VAT

Decorations

Small boat	from £155 + VAT
Medium boat	from £175 + VAT
Large boat	from £200 + VAT
Themed	from £215 + VAT
Banners	from £130 + VAT
Posies	from £26 + VAT
Bouquets	from £40 + VAT
Pedestals	from £170 + VAT

If you have any other requirements not listed here, such as a celebration cake, please contact us on -
01753 827346



* Terms and conditions apply

Morning Coffee

FA1 £3.62 per person + VAT
Freshly brewed coffee or tea
Assorted mini Danish pastries
Shortbread biscuits

Continental Breakfast

FA2 £8.10 per person + VAT
Selection of morning goods to include:
Almond Danish
Pain au chocolat
Pain au raisin
Muffins
Croissant with butter & preserves
Platter of fresh fruit
Freshly brewed tea or coffee

Breakfast/Brunch

FA3 £13.00 per person + VAT
Oak smoked bacon
Cumberland sausage
Tomatoes
Poached egg
Mushrooms
Hash browns
Baked beans
Croissants with butter and preserves
Fresh fruit platter
Freshly baked rolls
Freshly brewed tea or coffee

Afternoon Teas

FT3 £6.80 per person + VAT
Selection of deep filled sandwiches
Fruit scones with butter, preserves & clotted cream
Selection of luxury biscuits
Freshly brewed tea or coffee

FT4 £8.50 per person + VAT

Assortment of deep filled sandwiches
Luxury country scones with butter, preserves & clotted cream
Shortbread fingers
Fruit tartlets
Victoria sponge
Freshly brewed tea or coffee

Appetisers

FA4 £3.40 per person + VAT
Tortilla chips with salsa
Crudités with a selection of dips
Peanuts and crisps
Stuffed olives and gherkins

FA5 £4.65 per person + VAT
Selection of freshly baked rustic bread sticks with flavoured oils and balsamic vinegar
Marinated olives
Harissa almonds
Root vegetable crisps

Finger Buffets

FF1 £7.90 per person + VAT
Selection of deep filled sandwiches
Crispy chicken fillets with salsa
Selection of quiche fingers
Vegetarian samosas
Sausage rolls
Battered vegetables with a sweet chili dip
Pizza bites
Prawn parcels

FF2 £11.90 per person + VAT
Selection of deep filled sandwiches
Bruschetta topped with juicy plum tomato, fresh basil and mozzarella
Cajun chicken wings
Chipolatas with honey and chili dip
Chicken sate with peanut dip
Butterfly prawns
Baby peppers stuffed with cream cheese
Gruyère & broccoli tartlet

FF3 £17.00 per person + VAT
King prawns served with garlic, salsa & sweet chilli dips
Selection of deep filled sandwiches
Skewered chicken tikka with a yoghurt and mint dip
Crispy duck and hoisin spring rolls
Croustades with feta
Wings of fire
Savoury Indian selection
Smoked salmon blinis
Cumberland sausages with Dijon dip
Exotic fruit platter

Barbecues

BQ3 £14.45 per person + VAT
8oz Sirloin steak
Succulent shrimp
Tossed salad
Hot new potatoes
Roll and butter
Selection of desserts

BQ4 £15.55 per person + VAT
Minted lamb kebab
American style beef burger
Marinated chicken piece
Corn on the cob
Jacket potato
Mixed leaf salad
Tomato and coriander salad
Spicy rice salad
Coleslaw
Roll and butter
Selection of desserts

BQ5 £16.15 per person + VAT
Sirloin steak
Lamb chop
Pork and leek sausage
Barbecue spare rib
Jacket potato
Caesar salad
Coleslaw
Baby beetroot
Pasta salad
Roll and butter
Selection of desserts

(V) Vegetarian BBQ £13.60 per person + VAT
Vegetarian sausage
Roasted corn on the cob
Mediterranean vegetarian kebab
Vegetarian quarter pounder
Roll & butter

Your vegetarian options will be complimented by the salad, potato choice and dessert within your main barbecue menu.

Boatmans Buffet £14.45 per person + VAT
 Selection of Continental larder meats to include:
 Italian salami, Mortadella, ham, pastrami
 and chorizo
 Welsh rarebit and roasted vegetable tart
 Chicken Caesar salad
 Homemade crunchy coleslaw
 Hot new potatoes
 Freshly baked rolls with butter
 Selection of Chef's desserts

Cold Fork Buffets

Choose any 3 of the following main dishes
 and 3 salads for £17.00 per person + VAT
 Or

Choose any 5 of the following main dishes
 and 5 salads for £27.20 per person + VAT

Main courses:

Breast of chicken in a coronation sauce
 Glazed honey roast ham
 Dressed whole salmon
 Sliced roast sirloin
 Crispy duck salad
 Chicken and pomegranate salad
 Crab and leek flan
 Roasted quail with water melon vinaigrette
 Seafood platter
 Roasted pepper stuffed with pesto roasted
 vegetables (v)
 Roquefort, spinach and baby onion flan (v)
 Asparagus and walnut tartlet (v)

Salads:

Caesar salad
 Pickled fennel with mustard seeds
 Roquette & parmesan shavings
 Crunchy coleslaw
 Potato & chive
 Mediterranean pasta salad
 Mixed leaf salad
 Roasted vegetables with coriander and
 lime dressing
 Greek salad
 Seasoned hot new potatoes

Also included:

Roll and butter
 Chef's selection of desserts

Dessert can be replaced with strawberries and
 cream at an additional cost of £1.70 per person
 + VAT (Seasonal)

An additional main course can be added at an
 extra £4.25 per person + VAT

An additional salad can be added at an extra
 £1.70 per person + VAT

Canapés (5 bites per person)

CP1 £11.05 per person + VAT
 Tea smoked aubergine puree with caramelized
 raddicho (v)
 Dolce latte with grape on croute (v)
 Shredded lemon chicken with chervil on pumpnickel
 Mini lamb kofta with mint and cucumber raita
 Rose of smoked salmon with dill and cracked pepper
 Herbed scone with a light trout mousse topped with
 a lemon confit

CP2 £12.75 per person + VAT
 Parmesan shortbread with red pepper disc,
 bocconcini & pesto drizzle (v)
 Tartlet of blue cheese with pear; sprinkled with
 walnuts (v)
 Rose of smoked salmon with keta and crème
 fraiche on blini
 Crayfish with avocado on polenta
 Fresh duck with coriander and fig on crostini
 Pink lamb fillet topped with lime pickle on rice cakes

Hot Fork Buffets

Choose any 3 of the following
 for £23.40 per person + VAT

Rosemary lamb with pot roasted vegetables
 Chicken forestiere
 Breast of duck with wild mushroom & tarragon sauce
 Creamy pork stroganoff
 Escalope of pork with pineapple sambal
 Beef olives with peppercorn sauce
 Chilli con carne
 Spinach and mushroom roulade (v)
 Baked salmon with creamy sorrel sauce
 Courgette and herb risotto (v)

Also included:

Seasonal vegetables and potatoes chosen by
 our Head Chef

Roll and butter

Selection of desserts

An additional main course can be added at an
 extra £7.90 per person + VAT

Formal Dining Menus

Please choose 1 starter, 1 main course
 and 1 dessert for your entire group at
 £32.80 per person + VAT

Starter:

Sliced smoked salmon on a bed of roquette with
 a lemon drizzle
 Warm roasted beetroot and goats cheese salad (v)
 Fresh fig and parma ham with lemon and honey
 dressing
 Sliced smoked duck with baby spinach and an
 orange and lime dressing
 Chicken and green peppercorn terrine with red
 onion confit
 Chargrilled vegetable salad with sweet pepper
 coulis (v)

Main course:

Roasted rack of lamb with a herby crust
 Supreme of chicken with roasted peppers
 and chorizo
 Medallion of beef with a stilton crust and
 Madeira jus
 Poached sea trout with sorrel hollandaise
 Pork tenderloin with a creamy juniper berry sauce
 Crispy spiced duck with ginger and honey
 Fresh pea risotto topped with roquette (v)
 Red onion and goat cheese bundle (v)

Dessert:

Raspberry, white chocolate and blueberry torte
 Passion fruit creme brulee
 Lemon tart
 Belgian chocolate tart
 Summer pudding
 Chocolate and mascarpone cheesecake

Followed by

Freshly brewed coffee and mints

Additional requirements

Petits Fours - £2.35 per person + VAT
 Continental cheese board with biscuits and
 grapes - £3.40 per person + VAT

*Please advise us on special dietary requirements which
 can be catered for separately.*

To be pre-ordered at least 7 days before event

White Wines

	Vintage	ABV%	Excluding VAT		Vintage	ABV%	Excluding VAT
Goldfields Semillon/Chardonnay – Australia Light, refreshing with lemony peach and stone fruit characters.	2008	12.5	£12.25	Faustino Rivero Crianza Rioja – Spain A very fruity style enhanced by light oak ageing. Smooth yet robust this is a well structured wine.	2004	13.0	£16.95
Volandas Sauvignon Blanc – Chile A fresh, light style with a clean finish.	2007	12.5	£13.40	Old Coach Road Pinot Noir – N.Zealand Robust yet mellow fruit flavours, medium bodied with a distinct Pinot Noir style.	2006	13.0	£17.45
Cape Spring Chenin Blanc – S.Africa Clear and brilliant with subtle blackberry aromas that follow through onto the medium-bodied soft palate.	2009	12.5	£12.75	Chateau Fontesteau Cru Bourgeois Haut-Medoc – Bordeaux Ripe flavours of blackcurrant and liquorice, balanced tannins and well rounded on the palate, quite delicious!	2000	12.5	£22.75
Pinot Grigio La Delfina – Italy A heady aroma of acacia flowers followed by a crisp, dry yet fruit flavoured mouth feel.	2006	12.0	£14.85				
Las Moras Viognier – Argentina Full-bodied with a refreshing and persistent character on the palate, and rich flavours of apricot and peach.	2006	13.5	£14.00				
Old Coach Road Sauvignon Blanc – N.Zealand Delightfully fruity, rich with good balanced acidity, and an incredibly long lasting finish.	2007	12.5	£14.85				
SeaGlass Sauvignon Blanc – California Tropical fruit aroma and a clean grassiness yield to a well balanced acidity.	2007	13.5	£15.75				
Sancerre Domaine Durand – Loire Valley Medium bodied wine with crisp yet balanced acidity, firm fruit and a lingering aftertaste, an absolute classic.	2006	12.5	£17.50				
Pouilly Fuisse Lupe Cholet – Burgundy Full bodied and rich in style, lightly unoaked and filtered it's a classic example of this wonderful style.	2006	13.0	£20.00				

Red Wines

Goldfields Shiraz/Cabernet – Australia Sweet spice and plum flavours with a lingering finish.	2008	14.0	£12.25
Volandas Merlot – Chile An easy drinking lighter style of Merlot.	2007	13.0	£13.40
Las Moras Malbec – Argentina Medium to full bodied with lots of ripe red fruit throughout, this wine displays wonderful smoke and vanilla.	2007	13.5	£13.15
Sutter Home Zinfandel – California This delicious wine displays classic varietal character with a fresh berry aroma and a hint of spicy black pepper.	2006	13.5	£14.85
Beaujolais Villages Cave de Bel Air – Beaujolais Ripe fruit flavour with lots of classic Gamay character, serve lightly chilled in the summer!	2006	12.5	£14.85
Spier Colours Pinotage/Shiraz – S.Africa Plums, fresh banana and berry flavours combined with subtle spice to follow through to a soft tannin structure.	2008/9	12.5	£15.30

Rosé

La Delfina Pinot Grigio Blush – Italy Deceptively fruity with a delightful raspberry and redcurrant fruit nose and a lovely off-dry finish.	2007	12.0	£12.30
---	------	------	--------

Sparkling

Baron D'Arignac Sparkling – France Light fresh superb value sparkling wine!	NV	11.0	£10.65
Louis Perdrier Brut – France A top quality off dry sparkling wine blended in Burgundy.	NV	11.0	£12.35
Montesquis Cava Brut Reserva – Spain Clean and crisp on the nose with a long lasting flavour.	NV	11.5	£14.40
Prosecco Val d'Oca – Italy A wonderfully fresh clean easy drinking sparkling ideal as an aperitif.	NV	11.5	£15.70

Simonsig Kaapse Vonkel Vintage Brut – S.Africa An incredible depth of flavour and complexity, ready to drink.	2006	12.5	£16.00
---	------	------	--------

Champagne

House Champagne	NV	12.0	£25.50
Raoul Collet Carte Noire Wonderful crystal bubbles, robust and well structured with a long finish.	NV	12.0	£30.60
Moët & Chandon Brut Imperial	NV	12.0	£36.20
Veuve Clicquot Brut	NV	12.0	£40.45
Laurent Perrier Rosé	NV	12.0	£57.00

If you are planning to offer your guests some liquid refreshment during your event then what to decide has never been easier. Simply select the drinks package that suits you best and we will take care of the rest.

In this day and age when budget is more important than ever, these drinks packages are priced per person, so you will be able to put a budget to your event – to the penny.

We have packages that cater for the wedding planner and corporate event organiser, as well as the social club secretary who is looking to add drinks into the mix.

Option 1 – £8.94 per person + VAT

- On Arrival
Glass of Bucks Fizz or orange juice
(Sparkling wine based)
- Drinks with meal
½ a bottle of house wine per person
(mix of red or white wine)
Mineral water

Option 2 – £11.49 per person + VAT

- On Arrival
A glass of Pimms or orange juice
- Drinks with meal
Volandas Merlot
Volandas Sauvignon Blanc
(½ a bottle of red or white wine per person)
Mineral water

Option 3 – £14.04 per person + VAT

- On Arrival
Glass of Bucks Fizz or orange juice
(Sparkling wine based)
- Drinks with meal
½ a bottle of house wine per person
(mix of red or white)
Mineral water
- Drinks for toast
A glass of house Champagne

Option 4 – £17.45 per person + VAT

- On Arrival
Glass of Bucks Fizz or orange juice
(Champagne based)
- Drinks with meal
Old Coach Road Pinot Noir
Old Coach Road Sauvignon Blanc
(½ a bottle of red or white wine per person)
Mineral water
- Drinks for toast
Glass of house Champagne

Option 5 – £20.00 per person + VAT

- On Arrival
Glass of Pimms or orange juice
- Drinks with meal
Faustino Rivero Crianza Rioja
Sancerre Domaine Durand
(½ a bottle of red or white wine per person)
Mineral water
- Drinks for toast
Glass of Moët et Chandon Brut Imperial



Booking Conditions January 2010

1. Contracts.

A binding contract is only entered into when French Brothers Limited of Clewer Boathouse, Clewer Court Road, Windsor (French Brothers) and whether trading as French Brothers, Bray Boats, Thames Steam Packet Boat Company or Windsor Boats, has issued a Confirmation of Booking. This takes place after we have received either a completed and signed Booking Form and/or payment of the deposit. The person signing the Booking Form accepts responsibility on behalf of all members of the party.

2. Payments.

An initial deposit of £400 is required and should accompany your Booking Form. If booking is made less than 14 days before the hire date, the full amount is payable. Any balance is due 14 days prior to the hire date and if payment is not made in full we reserve the right to cancel the booking and to retain the deposit.

3. Cancellations by you.

Cancellation by yourself must be confirmed in writing by the person signing the Booking Form. Cancellation charges will apply up to the maximum set out below. Please note that even if a deposit has not been paid, the organiser will still be liable to cancellation charges.

Period before date of hire within which written cancellation is received	Sum of cancellation charge shown as a percentage of total booking price
More than 30 days	Deposit
Less than 30 days	50% of total hire plus full cost of any catering, entertainment or equipment specially ordered
Less than 14 days	100% of total hire plus full cost of any catering, entertainment or equipment specially ordered

4. Cancellations by French Brothers.

4.1 We reserve the right to cancel your booking at any time and to provide you with a full refund.

4.2 Occasionally we have to cancel the operation of a vessel arising from circumstances beyond our control, the consequences of which we cannot avoid. Examples are, riots, terrorist activity, industrial disputes, lock delays, natural disaster, fire or adverse weather or river conditions or other similar events. The risk of cancellation in these circumstances is yours and you are responsible for the full hire price notwithstanding cancellation.

5. Alterations by you.

We will do our best to make any alterations you may require after confirmation has been issued subject to the payment of any increased costs relevant to the change. We cannot normally make any alterations less than 14 days prior to the hire date.

6. Alterations by French Brothers.

6.1 We will make every effort to ensure that vessels operate at agreed times but we reserve the right to vary operating times or to substitute vessels if any of the events or conditions referred to in 4.2 apply.

6.2 We also reserve the unconditional right, to refuse a booking, or to prevent a person from being carried in the event of conduct which is likely to cause distress, damage or annoyance to passengers, employees, property or to a third party.

7. Conduct on board the vessel.

7.1 The skipper of the vessel shall be in sole charge throughout the duration of the hire and you and all members of your party will comply with the lawful commands of the skipper and his crew.

7.2 You and all members of your party must conduct themselves properly at all times whilst on board and must take account of their own safety and that of other passengers.

7.3 You will be liable to us for any damage caused to a vessel or any of its fixtures and fittings by you or any member of your party due to any unreasonable conduct or behaviour.

7.4 Neither you or members of your party may take on board any vessel any food, alcohol or other beverages, such items may only be consumed on a vessel if arranged by us. No musical or other entertainment is to take place on board a vessel unless also arranged by us.

8. Conditions of sale of alcohol.

8.1 It is a criminal offence for a person under the age of 18 to attempt to purchase alcohol or consume alcohol on board any French Brothers vessel. It is also a criminal offence for a person to purchase alcohol for someone under the age of 18.

8.2 It is the responsibility of the organiser to ensure that all pre-ordered drinks that they have purchased are not given to persons under the age of 18 (see note 8.1). This is particularly important when the organiser requires wine to be placed on the table with the meal.

8.3 When there is an advanced order for wines, customers are required to order a specific amount. If there is a surplus at the end of the event, arrangements can be made to collect any unopened wines. We will only accept a maximum of 20% unopened wines to be returned after the event for credit.

8.4 No customer may bring any of their own drinks on board without express written permission from French Brothers. In doing so, the customer may be committing a criminal offence.

8.5 French Brothers reserves the right to refuse to serve alcohol to passengers that appear to be under the age of 18. Identification will be required for all passengers who appear to be under 21 years of age. The only acceptable forms of identification are a valid passport, Photo ID drivers licence, Warrant card, or I.D. card bearing the "pass" logo and hologram.

8.6 French Brothers reserve the right to refuse to serve alcohol to passengers who appear to be (or appear to be purchasing alcohol for person who are) drunk, violent or abusive, or appear to be binge drinking. This also includes persons who appear to be purchasing alcohol for persons who are under the age of 18.

9. Passengers with disabilities.

You should advise us in good time whether any member of your party has any medical condition or disability requiring any special care during embarking or whilst on a vessel. We will use every reasonable effort to assist such passengers but if we are not informed in reasonable time, we cannot be responsible for any inconvenience or costs which may arise if carriage of that person is refused.

10. Liability.

Should you or one of the persons included in your booking suffer death, personal injury or illness arising out of an activity forming part of your hire arrangements, our liability to compensation will be limited by the provisions of the Merchant Shipping Act 1995 or any re-enactment or regulations made thereunder which permit operators of passenger vessels to limit their liability. We will only accept responsibility if there has been a fault on our part or our suppliers and the cause was not your own or the relevant persons fault. Details of these limits of liability can be obtained from our Head Office upon request. The maximum liability for any damages other than for death, personal injury or illness will be limited to the total price paid for the hire of the vessel.

11. Smoking.

French Brothers operate a non smoking policy in line with the "Health Bill" in England and Wales 2007. This policy applies to all guests, staff and visitors on board the boats as well as the bookings and ticket offices, shops, stores and all other enclosed areas owned or managed by French Brothers at Clewer, Windsor or Runnymede.

12. Complaints and disputes.

We welcome feedback from customers (good or bad) as it helps us to maintain / improve standards. Should the organizer be unhappy about any aspect of the event or trip, they should firstly notify the Skipper or Function Manager who will endeavor to rectify any problems. Complaints arising should then be notified in writing to the bookings office as soon as possible, no later than 7 days after the event. Failure to comply with this will indemnify French Brothers from the payment of any compensation.

13. Model Release.

We occasionally take photographs and video footage of our boats and events on board which will inevitably include images of passengers. These images are used in our marketing material which includes brochures, DVDs and our web site. The organizer agrees to allow us to use such images, we will not pay any royalties or fee. We will not take photographs or film or use images should the organiser object. We will cease to use images should the organiser lodge an objection, however media will remain in force for the life of the publication. Electronic images (on our web site) will be removed within 7 days should we receive any objection from an organizer. Please indicate by ticking the opt out box on the booking form should you object to images being taken. French Brothers retain copyright on all pictures. You may apply to us for permission to use such images for your own use and distribution.

14. Jurisdiction.

All matters arising from your contract with us are governed by English Law and are subject to the exclusive jurisdiction of the English Courts.

15. VAT.

15.1 The per person party package price INCLUDES VAT. This is at an agreed rate and is usually less than the full standard rate because the boat hire element is currently zero rated. If VAT is applied to boat hire in the future – this cost will be passed on to the customer.

15.2 Prices of optional extras (such as pre-ordered wines etc.) are shown EXCLUDING VAT and as such VAT at the appropriate rate will be added accordingly.