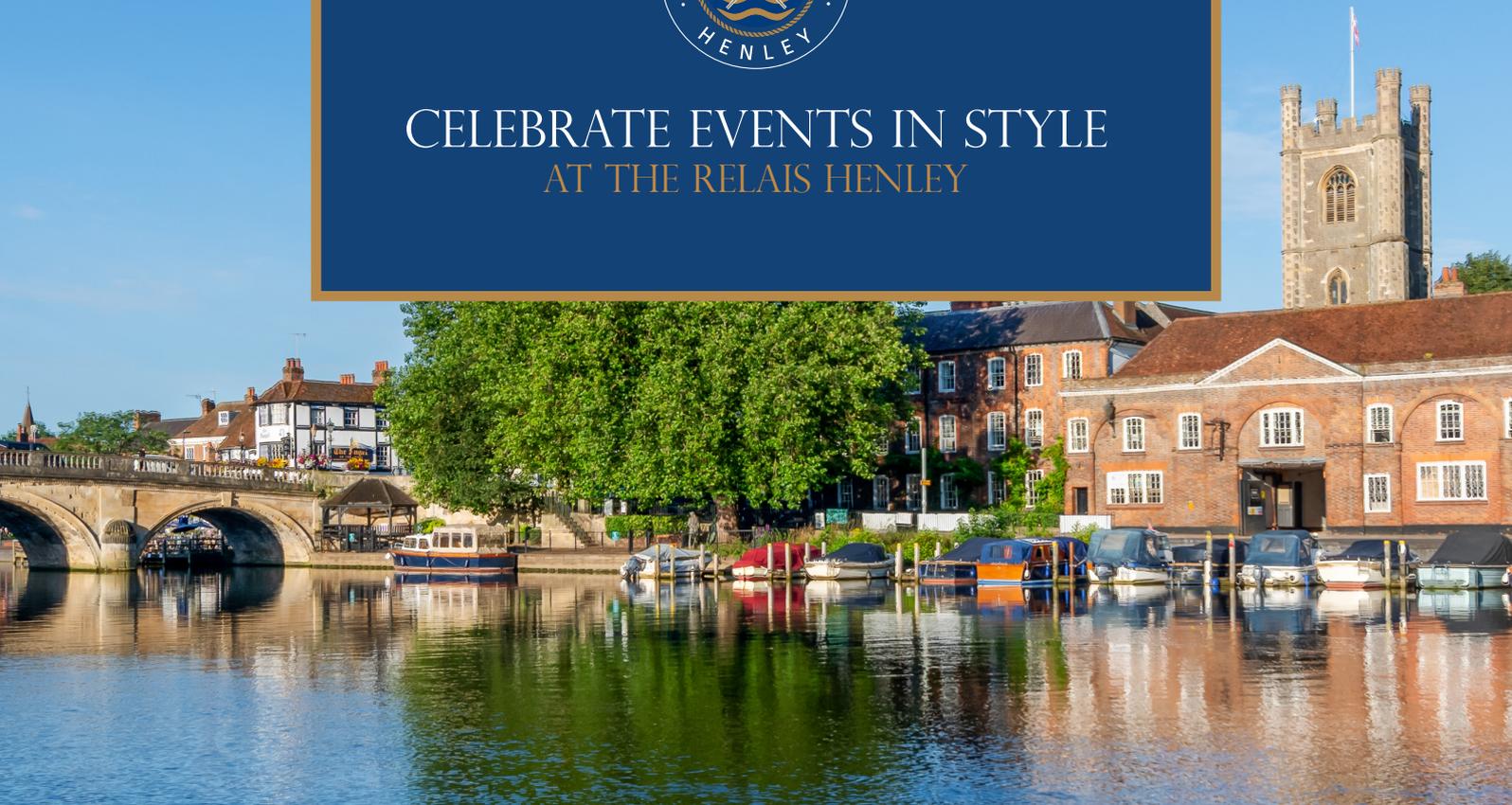




CELEBRATE EVENTS IN STYLE
AT THE RELAIS HENLEY

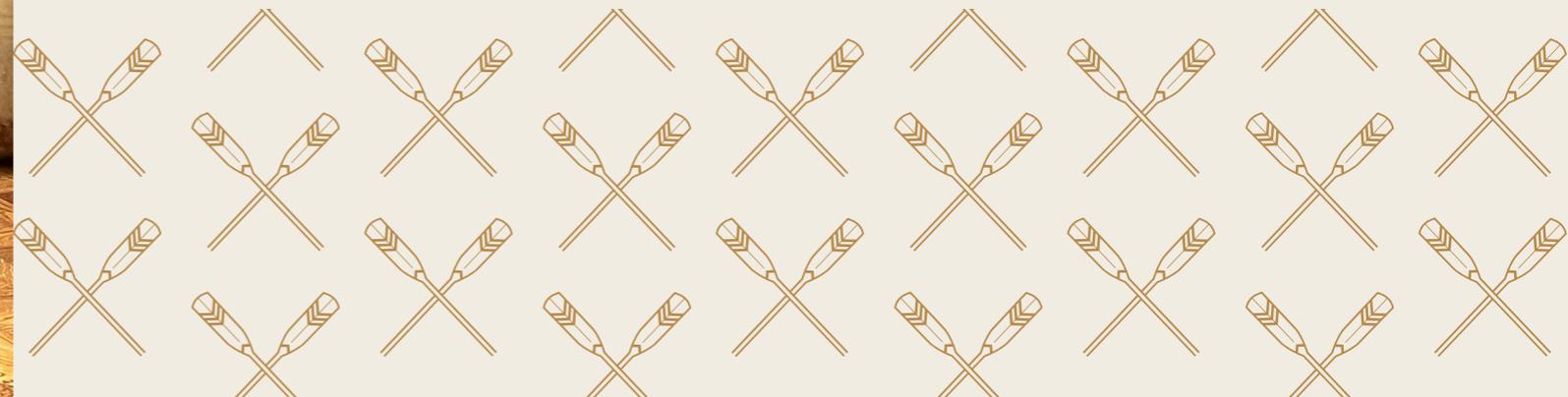




Welcome to your next memorable event...

The Relais Henley is home to two distinctive private spaces which offer fantastic opportunities for meetings and private events. Our design-led spaces offer luxurious comfort and everything you would need for your next event. Ideal whether you are looking to gather your closest family and friends for an intimate private dinner or choose a venue for a company meeting.

Stay, play and work at our stylish waterside retreat – we'll create the perfect setting for a life well-lived.



PALM COURT

The ideal space for private dining, corporate meetings, or intimate gatherings of up to 20 guests. The stylish riverside room features a large boardroom style table that can be set for meetings or private dinners. Surrounded by luxurious furnishings, welcoming sofas and stylish interiors.





PALM COURT + PETIT PALM

Set up not moveable - 80 attendees (Sitting & Standing)
700 GBP room hire | Canapé menu available
Available after 5pm on weekdays | Available all day on weekends
Live music available until 11PM
Drinks excluded

PETIT PALM

Set up moveable - up to 20 attendees
500 GBP room hire
Private dining menu available
Drinks excluded





PALM COURT + PETIT PALM + CLIP BAR

Set up not moveable - 100 attendees
800 GBP room hire
Available outside Salon hours
Live music available until 11PM
Drinks excluded

CLIP BAR

Set up not moveable - 20 attendees
200 GBP room hire with teas and coffees
Over 4 guests 80 GBP per delegate
for room hire and deli lunch



CLIPPER RESTAURANT

Set up not moveable

52 attendees inside

16 attendees outside

Please email us to discuss
exclusive use / private events

Live music available until 11PM

Food & Drinks excluded





-  CLIPPER RESTAURANT
-  PALM COURT
-  PETIT PALM
Board meeting set up available upon request
Up to 20 attendees
-  CLIP BAR



COURTYARD

Set up under marquee - 80-100 attendees

Please email us to discuss exclusive
use / private events

Live music available until 11PM

Food & Drinks excluded

(Stock image shown)



THE CLIPPER PRIVATE DINING MENU

STARTERS

- Roasted Red Pepper and Plum Tomato Soup**, basil oil **VG**
- Severn & Wye Smoked Salmon**, caperberries, horseradish cream, brown bread
- Aylesbury Duck Liver Parfait**, truffle butter, Scottish pickled girolles, toasted brioche

MAINS

- Mosimann's Salmon and Cod Fish Cakes**, sautéed young spinach, parsley sauce
- Roasted Bok-Choy and Sweet Potato Red Thai Curry**, mixed wild rice **VG**
- Oven Roasted Corn Fed Chicken Supreme**, confit potato, Savoy cabbage, wild mushrooms
- Sautéed Rib-eye Steak "Bordelaise"**, bone marrow, baby onions, sweet cured bacon, hand cut chunky chips, green beans (£8.00 supplement)

DESSERTS

- Sticky Toffee Pudding**, Cornish clotted cream **V**
- Bramley Apple and Mixed Berry Crumble**, vanilla custard **VG**
- Iced Passion Fruit and Meringue Parfait**, exotic fruit and chilli salsa **V**

Café, Délice des Dames

Three Courses - £39.00

V - Suitable for Vegetarians. VG - Suitable for Vegans. Please ask your waiter for more V and VG options. Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients. IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING. Full allergen information available on request. Prices include VAT and are subject to a discretionary service charge of 12.5%. The above menu may be subject to variation or change.



THE CLIPPER PRIVATE DINING MENU

STARTERS

- Pan-Roasted Asparagus**, crispy hen's egg, micro cress salad, rapeseed mayonnaise **V**
- Roasted Heritage Beetroot Carpaccio**, goat's curd, beetroot jell, Melba toast **V**
- Cured Fillet of Mackerel**, fennel and compressed cucumber salad, horseradish cream, dill
- Inn House Maple Glazed Smoked Duck Breast**, Kholrabi remoulade, crispy shallots, confit duck egg yolk

MAINS

- Roasted Courgettes and Tomato Fondue Tian**, spiced green Puy lentils, coconut, lemongrass **VG**
- Pan-Fried Fillet of Wild Sea Bass**, baby spinach, sea herbs, mussels, saffron, champagne sauce
- Herb Crusted Cannon of Lamb & Braised Lamb Neck**, fondant potato, baby turnips, Kin oyster mushrooms, red wine sauce

Sautéed Rib-eye Steak "Bordelaise", bone marrow, baby onions, sweet cured bacon, hand cut chunky chips, green beans (£5.00 supplement)

DESSERTS

- 54% "Valrhona" Chocolate Ganache**, orange parfait, cocoa nib tuile **V**
- Poached Cherries with Vanilla and Yoghurt Panna Cotta**, ginger biscuits **V**
- Vanilla and Passion Fruit Cheesecake**, elderflower, mango sorbet **V**
- British and Continental Cheeses**, quince jelly, cheese crackers **V**

Café, Délice des Dames

Three Courses - £55.00

V - Suitable for Vegetarians. VG - Suitable for Vegans. Please ask your waiter for more V and VG options. Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients. IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING. Full allergen information available on request. Prices include VAT and are subject to a discretionary service charge of 12.5%. The above menu may be subject to variation or change.

CANAPÉ MENU

COLD CANAPÉS

FISH

- Beetroot Marinated Scottish Salmon on Blini with Lemon and Dill Crème Fraîche **NF**
- Seared Pepered Tuna with Mango and Papaya Salsa **GF NF DF**
- Ginger and Chilli Crab on Sweetcorn Fritter **NF**

MEAT

- Coronation Chicken Croustade with Mango Chutney and Toasted Coconut **NF**
- Pressed Duck with Blackberry Jam and Caramelised Fig **GF NF DF**
- Ham Hock with Piccalilli and Vanilla Raisin Toasted Sourdough **NF DF**

VEGETARIAN | VEGAN

- Seasoned Wye Valley Asparagus with Romesco Dressing **GF DF VG**
- Goat's Cheese and Chive Pancake **NF V**
- Cherry Plum Tomatoes with Basil Cream Cheese **GF NF V**

COLD CANAPÉS

FISH

- Baked Rosavel Potatoes with Keta Caviar **GF NF**
- Salmon Teriyaki **GF NF DF**
- Mini Mosimann's Fish Cakes with Parsley Sauce **GF NF**

MEAT

- Chicken Satay with Peanut Sauce **GF**
- Mini Yorkshire Pudding with Rare Roast Beef and Horseradish Cream **GF NF DF**
- Mini Poppadum with Marinated Lamb Fillet and Spiced Red Lentils with Curry Oil **NF**

VEGETARIAN | VEGAN

- Spinach and Ragstone Goat's Cheese Tartlets **NF VG**
- Wild Mushroom and Berkshire Blue Arancini **NF V**
- Truffled Celeriac Choux Buns **NF V**

DESSERT CANAPÉS

- Bread and Butter Pudding **NF**
- Raspberry and Chocolate Kisses **GF NF V**
- Mini Churros with Toffee Sauce **NF DF VG**
- Mini Chocolate Éclairs **NF V**
- Yuzu Tartlets **NF V**

Choice of 2 Different Canapés - £6.75pp | Choice of 3 Different Canapés - £9.75pp
Choice of 4 Different Canapés - £13.25pp | Choice of 6 Different Canapés - £19.25pp
Choice of 8 Different Canapés - £24.00pp

POKE MENU

COLD POKE FOOD

FISH

- Sesame Crusted Salmon with Pickled Cucumber, Mango, Glass Noodles and Mango Dressing **GF NF DF**
- Crayfish and Prawn Cocktail, Marie Rose Dressing **GF NF**
- Pepered Tuna with Pink Grapefruit Gel and Ponzu Dressed Rocket Salad **NF**

MEAT

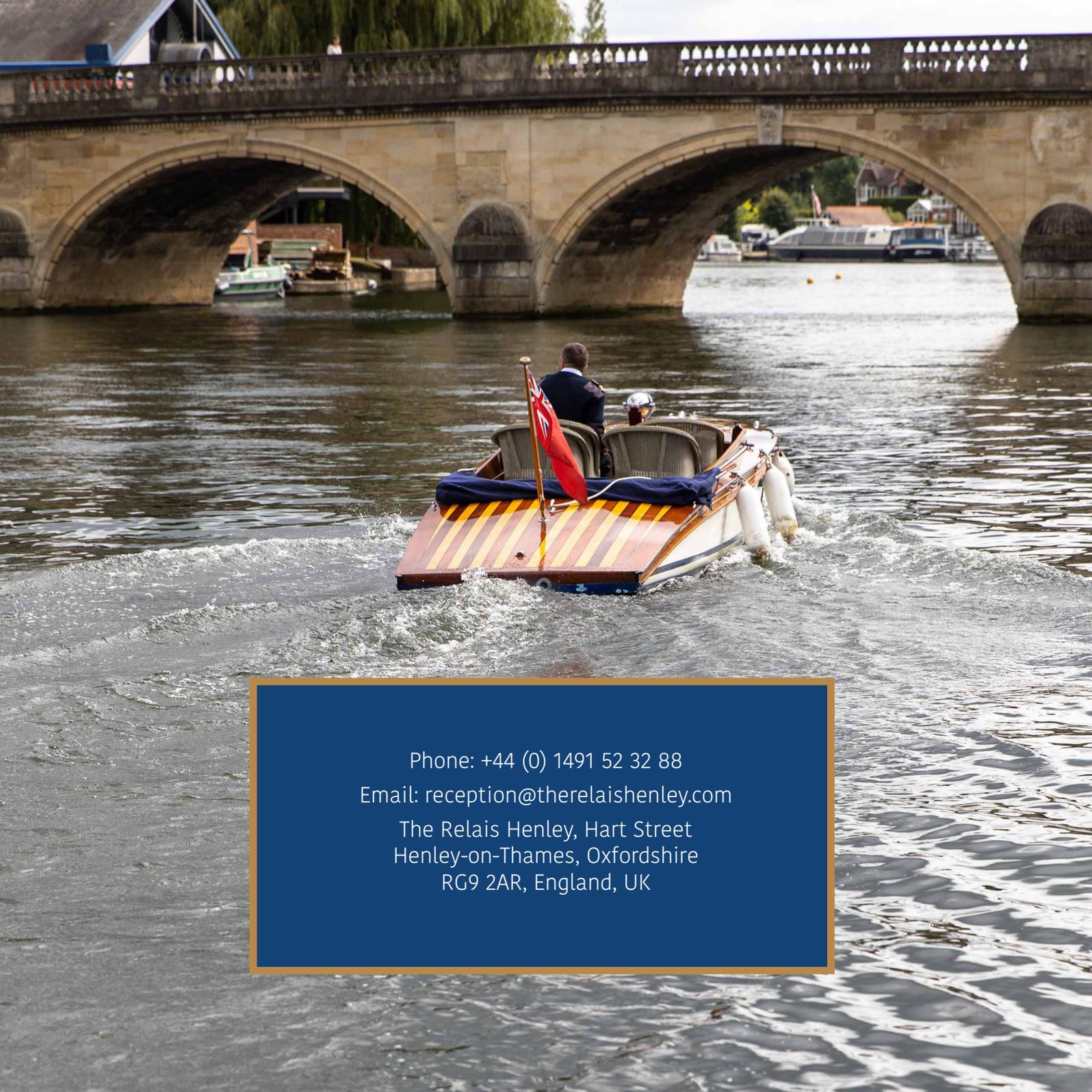
- Smoked Chicken with a Sweet Chilli Sauce and Roasted Pepper Salad **GF NF DF**
- Wild Rocket, Bayonne Ham and Nectarine **GF NF DF**
- Rillettes of Duck Confit, Sourdough Bread and Spring Leaves **NF DF**

Choice of 2 Different Canapés - £8.50pp | Choice of 3 Different Canapés - £12.75pp
Choice of 4 Different Canapés - £17.00pp | Choice of 6 Different Canapés - £25.00pp

Why Meet in Henley-on-Thames?

Offering a welcome escape from the bustle of city life, Henley on Thames is just a short commute from Central London, with trains arriving from London Paddington. For those arriving from international destinations, getting to Henley is both convenient and quick – taking just 30 minutes by car from Heathrow Airport.





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