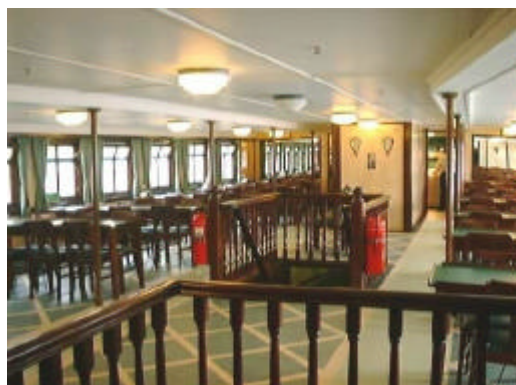


EATING, DRINKING AND ENTERTAINMENT

Whatever the size of your group or the number of corporate clients attending your event or meeting, *Waverley & Balmoral's* on-board catering has something to suit all your food and beverage requirements.



Step back in time as you dine in our Art Deco restaurant, catering for up to 100 people at one sitting – be served at your table or enjoy a buffet style menu.

Choose from one of our set Buffet menus or let us know your requirements and our Catering Manager will be happy to accommodate your needs.

Looking for something a bit more private? Then why not reserve a lounge for your exclusive use? Our heated lounges can offer full bar & buffet service and comfortably accommodate 20-100 guests. We can discuss your wine list prior to your function to ensure we have exactly what you want.

Liven things up and allow us to organise your live entertainment – from Jazz Bands to Ceilidh and up-to-the minute Pop Music we can offer a variety of entertainment to suit both you and your guests needs.

Waverley & Balmoral are available for private hire, full day, afternoon and evening cruises and offer a unique opportunity to hold and attend an event or function in exclusive and unusual surroundings.



With over 30 years experience, our aim is to meet your needs and exceed your expectations.

WAVERLEY & BALMORAL BUFFET MENUS

MENU A COUNTRY FRESH

Honey Roast Ham
~~~  
Smoked Turkey Breast  
~~~  
Roast Beef
~~~  
Chicken Drumstick  
~~~  
Ardennes Pate
~~~  
Melton Pork Pie  
~~~  
Pastrami
~~~  
Gala Pie  
~~~  
Quiche Lorraine
~~~

## MENU B VEGETARIAN

Roast Vegetable Quiche  
~~~  
Vegetable Dimsum
~~~  
Vegetable Spring Roll  
~~~  
Cheese & Tomato Pizza
~~~  
Onion Bhajis  
~~~  
Vegetable Saté
~~~  
Carrot & Coriander  
Goujons  
~~~  
Indian Savoury Selection
~~~  
Stilton & Chestnut Pate  
~~~  
Buttered New Potatoes
~~~

## MENU C FISH & FINGERS

Assorted Sandwiches  
~~~  
Crusty Rolls & Butter
~~~  
Scottish Salmon  
~~~  
Crayfish Tails
~~~  
Greenlip Mussels  
~~~  
King Prawn & Garlic
Sauce
~~~  
Smoked Trout  
~~~  
Goujons of Plaice
~~~  
Thai Crab Terrine  
~~~  
Oriental Seafood Dimsum
~~~

## MENU D SALADS

Curried Rice Salad  
~~~  
Pasta Salad
~~~  
Waldorf Salad  
~~~  
Coleslaw
~~~  
Three Bean Salad  
~~~  
Potato Salad
~~~  
Tossed Salad  
~~~  
Seafood Salad
~~~  
Beetroot & Onion Salad  
~~~

LITE BITE

~~~  
Selection of Sandwiches Savoury Choux Puffs  
Pizza Slice Seafood Sticks  
Coleslaw Roast Vegetable Quiche

**£6.95 + VAT per person**

## DESSERT CHOICE

~~~  
Strawberry Gateau Black Forest Gateau
Patisserie Selection
Profiteroles & Chocolate Sauce
Assorted Petit Fours

BUFFET PRICES

Choose 8 items from Menu's
A,B & C – and a selection of
4 salads from **D**, with a choice of 2
Desserts for only:
£20 per head + VAT

Choose 6 items from Menu's
A,B & C – and a selection of
4 salads **from D**, with a choice of 2
Desserts for only:
£15.95 per head + VAT

Choose 4 items from Menu's
A,B & C – and a selection of
4 salads from **D**, with a
choice of 1 Dessert for only:
£11.95 per head + VAT

SOMETHING SPECIAL

Duck & Fig Terrine served with Melba Toast
Grilled Aubergine, Courgette & Pepper Timbale
Antipasto Selection
Salmon Supreme
Roast Vegetable & Cous Cous Salad
Country Style Salad
Petit Pan & Butter
Exotic Fruit Salad * Cream
All for only £9.95 per head + VAT
(for groups of 200+ only)

A selection of fine wines, suited to your chosen menu are available on board