



Henley Royal Regatta Hospitality

Boaters Enclosure

Tuesday 30th June – Sunday 5^h July 2026

Boaters Enclosure

A fabulously exclusive facility, the Boaters Enclosure undoubtedly represents an excellent choice for hospitality at the Henley Royal Regatta.

With stunning views of Temple Island and the starting line to savour, Boaters offers guests a novel corporate experience to enjoy. With its own unique atmosphere and ambience, the facility provides a splendid setting to spend quality time with your important clients and guests, with a beautiful backdrop of the Thames and rowing action.



Boaters Enclosure Package Includes:

- Reserved table within a luxury marquee facility
- Exclusive garden area and informal seating on the banks of the Thames
- Morning coffee
- Champagne and canape reception
- Complimentary bar throughout the day (beers, wines, house spirits and soft drinks)
- Four-course fine dining, including a cheese board with Port and Brandy
- Fine wines to accompany your meal
- Daily Gin cocktails
- Afternoon Tea
- Floral arrangements
- Provisions of ladies and gentlemen's cloakroom
- Reserved on site car parking to the rear of the facility. 1 per 4 guests. Must be requested in advance.
- Live musical performance

Costs:

Tuesday 30th June 2026 - £399.00 + vat per person

Wednesday 1st July 2026 - £429.00 + vat per person

Thursday 2nd July 2026- £450.00 + vat per person

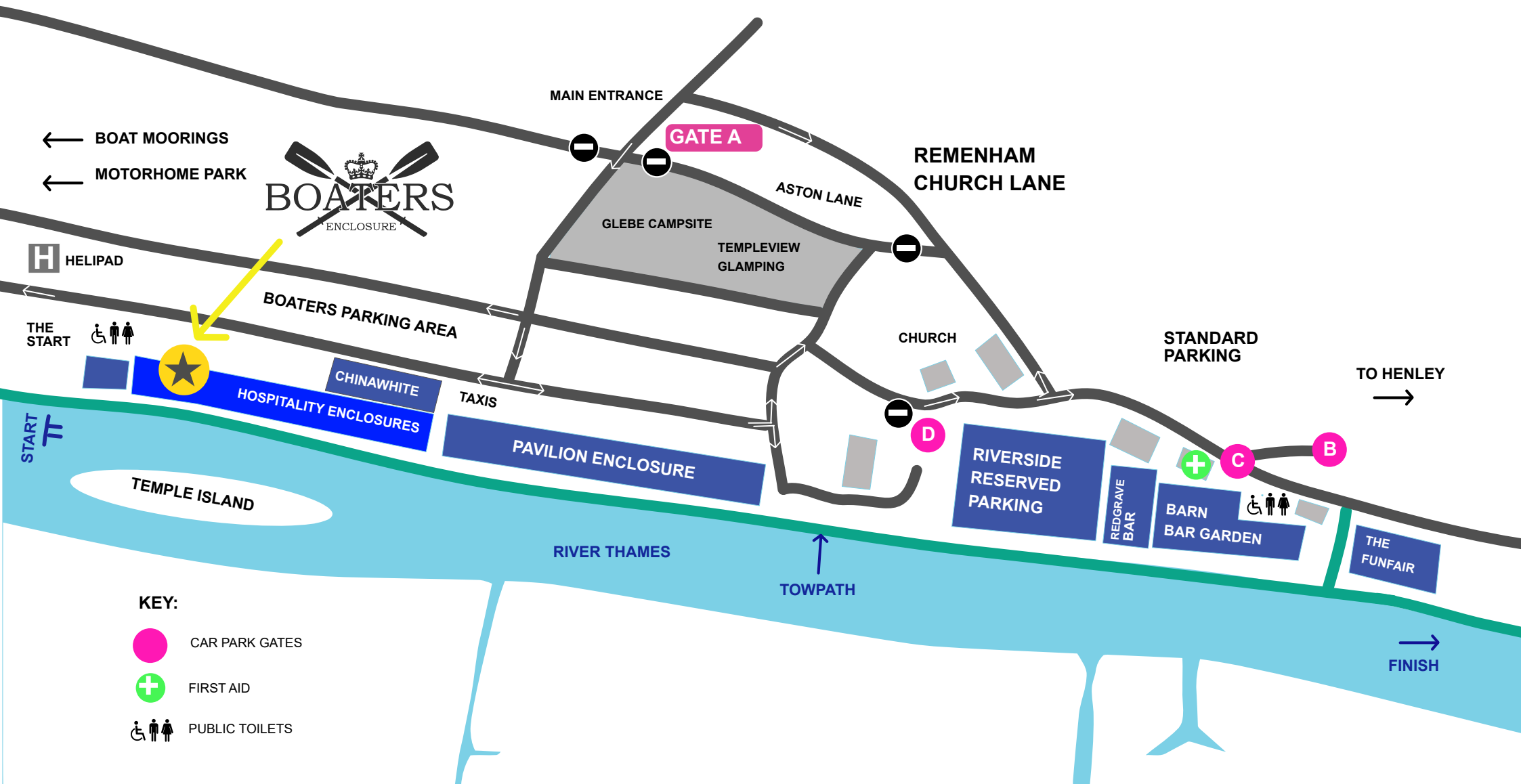
Friday 3rd July 2026- £450.00 + vat per person

Saturday 4th July 2026 - £429.00 + vat per person

Minimum booking is 4. Less than 10 places will be on a shared table. Private tables for 10 or 12

To make a booking on this event, or to check on latest availability, please contact:
Liz Martinez-Gray EMG EVENTS LTD 07710399408 EMAIL: liz@emgevents.co.uk www.emgevents.co.uk

Facility Location



Boaters Enclosure Dress Code

Henley Royal Regatta's dress code is made to fit their formal atmosphere. All guests should complement this sophisticated occasion with their attire. All guests must comply with the dress code as you may be denied entry if not.

Ladies:

- Dresses and skirts of modest length
- Full-length trousers
- No divided skirts
- No jeans
- No trainers
- Hats are allowed

Gentlemen:

- Lounge suits/ jackets
- Blazers with flannels and a collared shirt
- Encouraged to wear a tie or cravat
- No shorts
- No jeans
- No trainers



Sample Menu

Canapé

Honey mustard Toulouse sausage, Red onion and cambazola tartlet, Panko and black sesame king prawn, Sun blushed tomato and feta bruschetta

Starter

North Atlantic smoked salmon, citrus crème fraîche, cucumber and pimentos salsa with smoked chipotle dressing and baby leaves

Main

Pan seared fillet of beef, pomme fondant potatoes, roasted carrots, tender stem broccoli and merlot jus

Dessert

Rich chocolate and toffee brownie with berry coulis, fresh strawberries and madagascan vanilla bean cream

Cheese course

A selection of British cheeses, chutney, grapes and biscuits, Shropshire blue, Snowdonia red storm, somerset brie and black bomber

Afternoon Tea

A selection of sandwiches

Ham and mustard

Tuna and cucumber

Egg mayonnaise and chive

Cheddar and chutney

Smoked salmon and cream cheese

Millionaires short bread

White chocolate, walnut & banana bread

Lemon drizzle

Sticky date and apple cake

Classic carrot cake

Fresh strawberries and cream

Sample Cocktail List

Cosmopolitan

Vodka, Cointreau, Fresh Lime, cranberry Juice
Shaken & Double strained to a Martini Glass with an orange zest

Passion Fruit Amaretto Sours

Amaretto, Fresh Lemon Juice, Pineapple, Passion Fruit
Syrup Shaken to a chilled rocks glass.

Long Island Iced Tea

Vodka, Gin, Tequila, Rum, Cointreau, Fresh lime Shaken
to Tall Rocksglass, topped with Cola.

Pink Gin Fizz

Pink Gin, Soda, Layered with
Chambord Served with ice.

Fruit Fusion

Apple, Orange, Cranberry, Pineapple and
Chambord Served tall with ice.

Sample Itinerary - Boaters Enclosure

11:00	Facility Opens
11:00	Champagne Reception and Canapés
12:00	Lunch Served
14:00	Cocktail Bar Opens
16:30	Afternoon Tea Served
18:30	Bar Closes

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