

BE OUR GUEST IN THE AWARD WINNING

CAPTAINS' LOUNGE

Our premium hospitality package takes fine dining to a whole new level. Enjoy world-class cuisine and impeccable service as a former international captain hosts you and your guests for the day.

ENGLAND v. WEST INDIES

Hospitality for the 3rd Investec Test Match
Thursday 7th - Monday 11th September 2017

Experience award-winning hospitality in the Captains' Lounge, whilst being hosted by a former international captain. Beat the queues via your own private entrance before indulging in a fine dining experience consisting of an à la carte breakfast, four-course lunch, afternoon tea and a complimentary bar. Your premium seats are located just a short walk away in the Mound Stand, where you can sit back, relax and enjoy a truly memorable day.

Private tables of 2, 4, 6, 8 or 10 are available and the full package includes:

- A former international captain as your host for the day
- À la carte menu
- Complimentary drinks, including fine wines and Champagne
- Mound Stand seats
- A commemorative gift for each guest



BE OUR GUEST

020 7616 8598 | hospitality@lords.org | lords.org

Lord's Hospitality

SLC
AWARDS
2016 WINNER



A DAY IN THE CAPTAINS' LOUNGE

- 9.15AM** Gates open
Breakfast is served
- 11.00AM** Play starts
Bar opens
- 1.00PM** Champagne reception, four-course lunch with selected fine wines and fresh coffee
- 1.40PM** Play resumes
- 3.40PM** Afternoon tea
- 4.00PM** Play resumes
- 6.00PM** Scheduled close of play
- 6.30PM** Bar closes
- 7.00PM** Captains' Lounge closes
Guests depart

SAMPLE MENU

Starters

Dorset Crab and Inverawe Scottish Smoked Salmon
brown crab, salmon caviar and cucumber, crème fraîche and lemon oil

Carpaccio of English Beef

horseradish cream, parmesan and garlic croutons, baby summer vegetables, balsamic and sweet onion dressing

Main Course

Oven Roasted Stone Bass Fillet

crispy potato and sautéed courgette, broccoli, samphire and chorizo, Cabernet Sauvignon reduction

Best End of Lamb and Braised Shoulder Tortellini

grilled baby Mediterranean summer vegetables aubergine dressing and red pepper purée

Pumpkin and Coconut Curry

baby aubergine, shitake mushroom and bok choy saffron pilaf and coconut sauce

Dessert

Dark Chocolate and Cherry Delice

cherry gel, chocolate sponge, cherry beer sorbet

Gin and Tonic Panna Cotta

lemon short bread and cucumber sorbet

Sample itinerary and menu. Subject to change.

PRICE GUIDE

Day 1 Thurs, 7th September £529 + VAT

Day 2 Fri, 8th September £579 + VAT

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LORD'S
THE HOME OF CRICKET