

CELEBRATE THE SEASON IN THE HEART OF LONDON

With views showcasing the London skyline at its best, Sea Containers Events is the perfect festive venue.

Select your space from our choice of four, all suitable for standing or seated events. If you're planning a larger celebration, book the Level 13 floor exclusively.



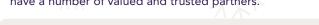
Brought to you by award-winning independent caterers, Green & Fortune, our seasonal menus will get your guests in the festive mood.

Food and drink is key to the success of every event. Select your choice of a plated menu or food stalls, then pick your accompanying drinks package, additions or upgrades, building your own tailored package that works best for your requirements.



DJ and equipment

If you'd like to add some entertainment to your event, we have a number of valued and trusted partners.



Dancefloor from £950

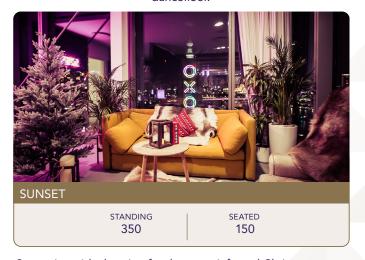
from £900

Festive themed photo booth from £800





This space has the flexibility to be configured as one large room or arranged as two, three, or four individual rooms. Level 12 is equally suitable for a smaller celebration as it is for a large scale standing drinks reception with space for a DJ and dancefloor.



Sunset is an ideal option for the more informal Christmas party, especially for larger numbers. Suitable for both seated and standing events, it's also perfect to host a DJ for dancing into the night.



Cucumber restaurant is our most exclusive space.
Featuring a curvaceous green bar, private terrace and some of the best views of London, it's a stunning space for a standing or seated Christmas party.



If it's a private dining space you're looking for, the Wren is a great option for intimate lunches or dinners over the festive season. Complete with private terrace overlooking St. Paul's Cathedral it's certain to impress your guests.

LEVEL 13 EXCLUSIVE - CUCUMBER, WREN, SUNSET AND ROOFTOP



standing 600

If you have large numbers, why not book the whole 13th floor exclusively? This not only gives you exclusivity but also the flexibility to use one space for food and drink and one for a DJ and dancing into the night.

FOOD & DRINK

BROUGHT TO YOU GREEN&FORTUNE

FESTIVE DINNER MENU - SEATED £85 PER PERSON

STARTERS

- Maple and mustard roast ham, piccalilli, watercress salad
- Smoked fish platter, Swedish garnish
- Compressed pear, vegan cheese, waldorf salad VE GF

MAINS

- Roast turkey, all the trimmings
- ▶ Baked Cornish fish, burnt lemon, beurre noisette, greens GF
- ► Spiced winter vegetable Wellington VE

SIDES GF VE

- ► Roast potatoes
- ► Maple roast root vegetables
- Brussels sprouts, chestnuts, cranberries, sage

DESSERTS

- ▶ Vegan Eton mess, poached winter fruits, vegan chantilly VE GF
- Dark chocolate roulade, Kirsch infused cherries
- ► Keen's cheddar, Colsten Basset, stem ginger, chutney, biscuits

All items are served sharing style for the table.

ADDITIONS

- ► Additional main course Roast sirloin on beef +£25 PER PERSON
- ▶ 3 pre-dinner canapes +£12 PER PERSON
- ▶ Mini mince pies +£20 PER TABLE



FESTIVE STALLS MENU - STANDING £75 PER PERSON

CANAPÉS

- ► Smoked salmon blinis, herb cream, caviar
- ▶ Game en croûte, spiced cranberry chutney *GF*
- ► Vegan tart, salt baked beetroot, vegan feta, preserved lemon, thyme VE

FOOD STALLS

► Hot Carved Roast Beef Stall

Yorkshire puddings, brioche buns, horseradish, béarnaise, red cabbage, slaw, roast potatoes

► German Winter Stall

Traditional bratwurst, sauerkraut, mustard, pickles, kartoffelpuffer with sour cream and spiced apple sauce

► Wonderful Wellington VE

Butternut squash, sage, pinenut, king oyster mushroom, vegan cream cheese, brussel sprouts, cranberry sauce

SOMETHING SWEET

► Mini mince pies

ADDITIONS

BOWL FOOD £18 PER PERSON

- ► Cog au vin, creamed potatoes
- Pulled vegan chicken slider, chestnut mayonnaise, pickled brussels VE

DESSERT CANAPÉS £12 PER PERSON

- Mini lemon meringue cones
- Festive macaroon selection
- Assorted chocolate truffles GF

EXTRA STALLS

► Festive Fountain £12 PER PERSON

Chocolate fountain, marshmallows, fruit, sweet treats

▶ Ultimate Cheese Stall £12 PER PERSON

Selection of British and Irish cheeses, bread, crackers, chutneys



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RECEPTION DRINKS

► Glass of Prosecco

Festive cocktail

e cocktail

£8

Glass of Champagne

DRINKS PACKAGES

- ▶ 3 hours of unlimited house bottled beer, house wine and soft drinks +£37.50 per person
- ▶ 4 hours of unlimited house bottled beer, house wine and soft drinks +£47.50 per person

Premium drinks packages and upgrades also available.

WINTER WARMERS DRINKS STATION - £7.50

- Boozy hot chocolate
- Mulled cider
- ► Mulled wine
- ► Hot buttered sherry

Minimum order of 10 for each variety Upgrades also available

FESTIVE COCKTAILS

BITTER ORANGE AND CRANBERRY SPRITZ

Bitter orange liqueur, cranberry, Prosecco,orange sherbet

GINGERBREAD COLLINS

Gin, hazelnut liqueur,lemon, gingerbread, soda

RUM AND RED WINE PUNCH

Cuban rum, grenache, red wine, apple juice, ginger,anise

FESTIVE OLD FASHIONED

Whiskey, Angostura bitters, cinnamon, rosemary

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