

SEA
CONTAINERS
EVENTS

CHRISTMAS ON THE RIVER

BROUGHT TO YOU BY

GREEN & FORTUNE

FESTIVE CELEBRATIONS AT SEA CONTAINERS EVENTS

VENUE

Spanning the top three floors of the building and located just off Blackfriars Bridge on the South Bank, Sea Containers Events is perfectly situated to take in London's impressive skyline. Each of the spaces include floor-to-ceiling windows and many also include access to outside space.

ENTERTAINMENT

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

- DJ and basic equipment – from £900
- Dancefloor – from £950
- Festive themed photo booth – from £900

All prices are subject to supplier availability.

FOOD AND BEVERAGE

Managed by Foodservice Cateys and London Venue & Catering Awards Caterer of The Year winner, Green & Fortune, Sea Containers Events' seasonal menus showcase a number of delicious options to tantalize your tastebuds this festive season.



EXCLUSIVE HIRE

If it's a larger event you are looking to host, an exclusive hire can accommodate up to 600 guests standing on Levels 12 and 13. Both floors are easily accessible, ensuring a good flow of people during the event.

CAPACITY
600



LEVEL 12

SEATED 30 - 120
STANDING 50 - 200

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.

CUCUMBER

SEATED 100
STANDING 200

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.

SUNSET

CAPACITY
350

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

THE WREN

SEATED 30
STANDING 40

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.

[Click here to take a virtual tour of our spaces](#)

Please enquire with the sales team for room rates and minimum spends.



FEASTING MENU

SEATED £90 per person

STARTERS

Salt baked beets, vegan feta, sorrel, beetroot sherbet GF VE
St Ives Smokehouse salmon, herb crème fraiche, sakura cress GF
Glazed ham hock salad, piccalilli, fennel, watercress

MAINS

Mushroom Wellington, lentils, squash, spinach, onion VE
Baked Cornish fish, samphire, tartare garnish GF
Roast turkey, all the trimmings

SIDES GF VE

Thyme and garlic roast potatoes
Maple roast parsnips and carrots
Vegan creamed brussel sprouts, cranberries, sage

DESSERTS

Festive crumble, nutmeg custard GF VE
Yule log, whipped cream, kirsch cherries
Keens Cheddar, Colsten Bassett, chutney, crackers

ADDITIONS

Additional main course -
Roast sirloin of beef +£25 per person
3 pre-dinner canapé - £12 per person
Mini mince pies - £20 per table

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.

All items are served sharing style for the table.

FESTIVE DINING MENUS



Our catering packages have been carefully curated to accommodate all dietary requirements and help reduce food waste, all without compromising on quality or flavour.



STANDING PACKAGES

RECEPTION MENU - £45 per person

Choose 3 canapés and 3 bowls
Available Monday and Tuesday

FOOD STALL MENU - £75 per person

Choose 2 canapés and 2 food stalls

CANAPÉS

Beetroot waffle, vegan feta, red vein sorrel VE
Roast Jerusalem artichoke, truffle, nutritional yeast GF VE
Mushroom arancini, mascarpone, parmesan V
Smoked salmon blinis, dill cream
Seared sesame tuna, soy, wasabi GF
Grilled harissa prawn, spiced ketchup GF
Game sausage roll, tomato and onion chutney
Sticky pork, chilli apple salsa

STALLS

Buttermilk turkey, brioche bun, chestnut mayonnaise, spiced cranberry
Nordic salmon stall, beetroot, potato salad, pickles, rye bread, egg, sour cream
Vegan bratwurst, sauerkraut, mustard, pickles, kartoffelpuffer, spiced apple sauce GF VE

BOWLS

Mini vegan bratwurst, sauerkraut, American mustard, pickles GF VE
Scorched hispi cabbage, chilli, mint, whipped vegan feta GF VE
Vegan 'chicken' casserole, potato, mushroom, tarragon VE
Smoked mackerel, celeriac and apple remoulade, grain mustard
Salt baked beetroot, hot smoked salmon, preserved lemon, dill
Buttermilk turkey, brioche bun, chestnut mayonnaise, spiced cranberry
Confit duck, gnocchi, cranberries, sage
Braised beef red Thai curry, rice

ADDITIONS

Additional canapé - £6 per person
Additional bowl food - £9.50 per person
Chocolate fountain stall including churros, fruit, marshmallows, brownies - £15 per person *not suitable for allergies*
Dessert trolley with a selection of desserts from our in-house baker - £20 per person
Cheese trolley with chef's selection of mouth-watering cheese, chutney, crackers - £20 per person





DRINKS

PREMIUM UPGRADES

These can be selected to enhance our existing drinks packages.

DRINKS

- Upgrade to premium wine + £5
- Upgrade to super premium wine + £10
- Add prosecco + £10
- Add Champagne + £15
- Add mocktails + £3.50
- Add draught cocktails/mocktails + £7
- Add house spirits + £20
- Add Premium spirits + £30

DIY GIN STATION - £19

Why not elevate your party by including our pop-up bar offering? Featuring a selection of gins and wide range of tonics and garnishes.

Flavours including Whitley Neill Distillers Cut, Rhubarb and Ginger, Raspberry and more.

Based on 2 G&T's per person.

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.

RECEPTION DRINKS

- Glass of prosecco - £8
- Glass of Champagne - £12

Or why not choose an arrival cocktail from our cocktail menu?

Our cocktails have been lovingly created by our in-house mixologist, specifically designed to reduce food and beverage waste. We also have classic cocktails available and are equally happy to create something bespoke.

DRINKS PACKAGES

- 3 Hours Unlimited**
House Wine, Beer and Soft Drinks
£37.50 per person
- 4 Hours Unlimited**
House Wine, Beer and Soft Drinks
£47.50 per person

All prices exclude VAT. Staffing levy charged at 10% on food and beverage costs.

COCKTAILS - £11.50

Ginger and Almond Spritz

A fiery mix of ginger liqueur, almond syrup, lime Juice, Prosecco, Apple and Ginger Beer.

Golden Toffee Old Fashioned

A golden and smooth blend of Kentucky bourbon, vanilla bean syrup, Angostura walnut bitters, finished with a caramel toffee crumb.

Blueberry and Cinnamon Margarita

Blanco tequila, padron pepper liqueur, blueberry and cinnamon syrup, lime juice, agave, combined to create something magical.

Raspberry Rum Euphoria

A punchy and refreshing combination of Cuban white rum, Chinotto Nero liqueur, honey, lime, elderflower, lemon soda.

DRAUGHT COCKTAILS - £9.50

Options include espresso martini, pornstar martini, Aperol spritz, mojito and more.

Enquire with the sales team to find out which flavours are available.

WINTER WARMERS - £7.50

Drinks Stations

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

LOW - ABV - £9.50

Strawberry Sparkle 4%

A fruity sipper, with Pimm's and cherry liqueur, sparkling wine syrup, recycled from the flat Champagne and prosecco in open bottles, leftover strawberry purée, lime and ginger beer.

MOCKTAIL - £7.50

Orange and Gooseberry Fizz

A refreshing blend of non-alcoholic Italian Orange liqueur prosecco. Sweetened with Tops 'n' Tails, recycled cutting board syrup, made using the parts of fruit leftover from cutting garnishes for the bar.



Sea Containers Events is easily accessible, just a stone's throw away from the City of London. Blackfriars, Southwark and Waterloo stations are all within a short walk.



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