CHRISTMAS ABOVE THE CITY

BROUGHT TO YOU BY

GREEN&FORTUNE

SEA CONTAINERS EVENTS

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 showcase a number of options for festive indulgence this Christmas.

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.

ENTERTAINMENT

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

DJ and equipment	from £900	
Dancefloor	from £850	
Festive themed photo booth	from £800	
All prices are subject to supplier availability.		



VENUE HIRE	STANDING	SEATED
£1,200-£4,500	50-200	30-120

This space has the flexibility to be configured as one large room or arranged as two, three, or four individual rooms. Level 12 will feature traditional Christmas theming.

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.

LEVEL 13 EXCLUSIVE - CUCUMBER, WREN AND SUNSET

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.

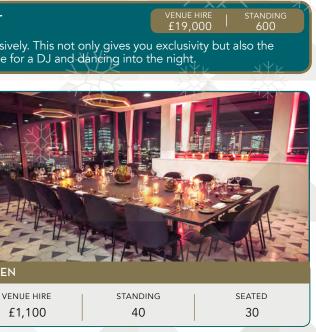


VENUE HIRE	STANDING	SEATED	
£7,500	400	150	

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.

WREN





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.

FOOD & DRINK

FESTIVE DINNER MENU - SEATED £65 per person

FESTIVE STALLS MENU - STANDING £60 per person

Your quests can choose from the menu below

STARTERS

- H.Forman & Son London cure smoked salmon, caviar cream, dill
- Prosciutto, Italian mustard fruits, rocket, shaved parmesan
- Potted mushroom, ceps, truffle, house pickles, toast VG GF

MAINS

- Goosnargh corn-fed turkey, apricot and thyme stuffing Minimum of 12 people
- Roasted salmon fillet, Jerusalem artichokes, January King cabbage
- Vegan Wellington, roasted butternut squash, vegan feta, spinach, pine nuts VG GF

All served with family style roast potatoes, roast root vegetables, Brussel sprouts, cranberries, sage, chestnuts, pigs in blankets, gravy, sauce

OFFER YOUR GUESTS A 4TH OPTION +£5pp Roasted sirloin of beef, Yorkshire pudding, Lyonnaise onion,

spinach and watercress purée

DESSERTS

- Dark chocolate pot, salted caramel, caramelised clementine, black olive tuile
- Christmas tart, 'Egg Nog' custard contains alcohol
- Christmas spiced poached pear, toasted oats, cocoa - contains alcohol VG GF





- CANAPÉS
- ▶ Glazed fig, prosciutto, parmesan, balsamic
- Cured trout, taramasalata, soda bread, seaweed
- 'The ultimate chip' fritters, cultured cream, chives Add caviar for +£2 per person
- Fried cauliflower 'wings', coronation dressing VG

BOWL FOOD

Vegan Wellington, roasted butternut squash, vegan feta, spinach, pine nuts VG GF

FOOD STALLS

THE CHRISTMAS SLIDER STALL

Venison slider, blue cheese, braised and spiced red cabbage Buttermilk turkey, cranberry relish, sage and onion Beetroot and mulled wine caramelised red onion, kale

NORDIC SALMON STALL

A selection of house cured salmon, rye and pumpernickel, beetroot, egg, Nordic garnishes

NONA'S PASTA STALL Beetroot ravioli Butternut squash and sage ravioli Served with Goats' cheese, parmesan, rocket, extra virgin olive oil

> 18 Upper Ground London, SE1 9RQ

T: 020 3193 3597

E: events@seacontainersevents.co.uk



BROUGHT TO YOU BY

GREEN & FORTUNE

ADDITIONS

THE CHEESE MONGER

A Selection of cheese for the table with chutney and Peter's Yard crackers: Montgomery's Cheddar, Tunworth, Colston Bassett Stilton

+£10 per person

GO ON. IT'S CHRISTMAS...

A selection of Christmas treats from our in-house baker including mince pies, cinnamon buns, stollen, The Fortune Rocher +£12 per person

DRINKS

RECEPTION DRINKS

- Glass of prosecco
- Glass of Champagne £12
- Festive cocktail

DRINKS PACKAGES

3 hours of unlimited house bottled beer, house wine and soft drinks +£35 per person

4 hours of unlimited house bottled beer, house wine and soft drinks +£45 per person

Premium drinks packages and upgrades also available.

WINTER WARMERS DRINKS STATION

- MULLED CIDER
- MULLED WINE
- MULLED MARGARITA
- HOT BUTTERED SHERRY

£6.50 each

Minimum order of 10 for each variety Upgrades available

CONTAINERS EVENT

SEA

Venue hire rates apply for all private hire bookings.

Please not additional compulsory security and furniture hire costs may apply. All prices are exclusive of VAT.

Dietary requirements will be catered for on request

V@@SCEventsLondon



£8 £11.50

BOOZY HOT CHOCOLATE

FESTIVE COCKTAILS

CHRISTMAS SPARKLE

Pamplemousse liquor, grapefruit juice, prosecco, edible glitter

GINGERBREAD WHITE RUSSIAN

Vodka, Baileys, espresso, gingerbread syrup

SEXY SNOWBALL

Advocaat, lemonade, lime juice

WINTER PUNCH

Whisky, cherry liquor, cranberry juice, pineapple juice, orgeat syrup

HOT BUTTERED SHERRY

Fino and PX sherry, brandy butter, cider, mulled spices

NUKED NEGRONI

Gin, Campari, vermouth, grapefruit, blackberry, rosemary

