



SEA CONTAINERS

LONDON

Riverview Apartment

16 pax boardroom (no audio visual)
13 pax boardroom (with 55" Plasma TV)
40 pax reception

The Riverview Apartment at Sea Containers London takes luxury to new levels. Spacious and stylishly appointed, Tom Dixon's cutting-edge design concept is showcased throughout the entire 1,200 square foot space, using custom designed gold light installations and bespoke furniture including a boardroom table for up to 16 guests, to create an experience like no other.

The Riverview Apartment highlights London at its finest with breath-taking city and river views from multiple angles - a memorable setting for meetings, receptions, lunches and special events.





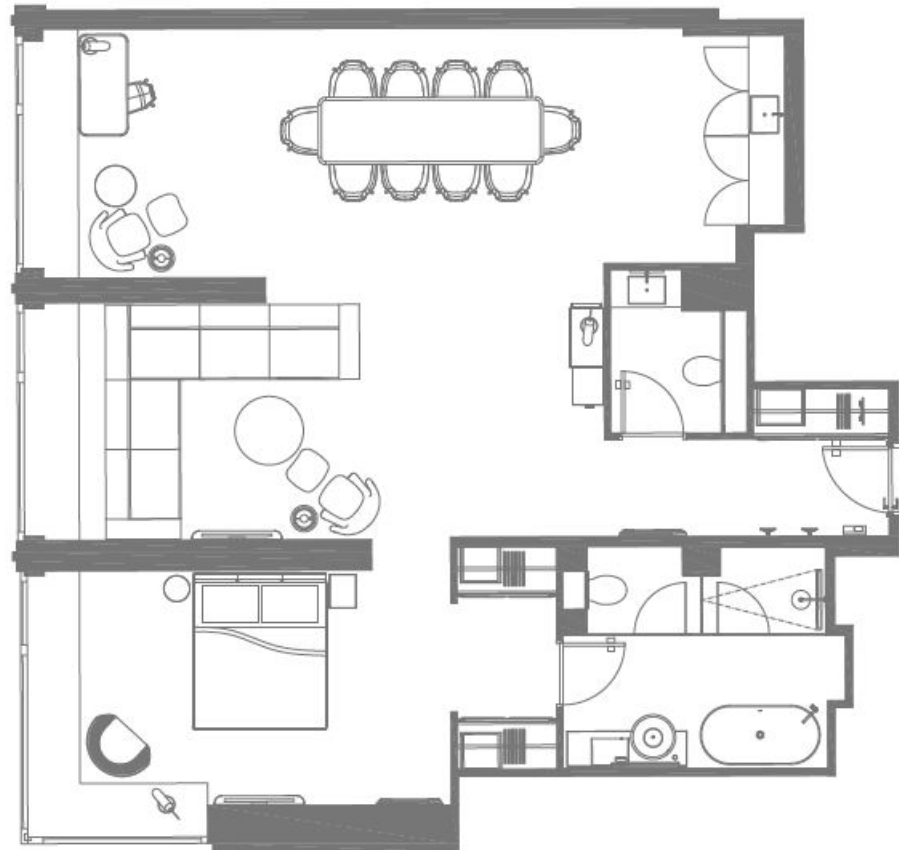
Riverview Apartment

living room and meeting space:

Sq.Ft: 560

Sq. M: 52

H. Cm: 245



Full Day: £1800 inc VAT

Half Day: £1,200 inc VAT

Additional 55" Plasma TV: £420 inc VAT

Riverview Apartment Menus

Breakfast

Continental / Light & Easy £22

Served Buffet Style

fresh orange or grapefruit juice
fresh fruit plate
freshly baked muffins, Danish pastries
mini bagels, smoked salmon, cream cheese
coffee, tea or herbal infusions

Healthy/Fresh £22

Served Buffet Style

fresh orange or grapefruit juice
fresh fruit salad with or without Greek yoghurt
smoked salmon, chive cream cheese, rye bread
homemade granola, skimmed milk
coffee, tea or herbal infusions

Full English £25

Served Buffet Style

fresh orange, apple or grapefruit juice
scrambled eggs, bacon, hashbrowns, roasted
tomato, field mushrooms, Cumberland sausages
freshly baked muffins, Danish pastries
toast, jams, marmalades
coffee, tea or herbal infusions

Sea Containers Full Breakfast £45

Served Buffet Style

fresh orange or grapefruit juice
seasonal fruit platter
yoghurt, fruit compote, granola
freshly baked muffins, Danish pastries
gravolax, smoked salmon, cream cheese, bagel,
capers, red onion, rocket, olives
free range scrambled eggs
pancakes, whipped cream, maple syrup
porridge, banana, blueberries, chia seeds
toast, jams, marmalades
coffee, tea or herbal infusions

Tailor your breakfast selection with any of the following items:

all items are priced per person

mango, passion fruit smoothie 5
strawberry, banana, lime smoothie 5
Sea Containers London G5 juice 5
pear, carrot, tumeric juice 5
beetroot, blackcurrant juice 5

assorted yoghurt, fruit compotes 4
smoked salmon, cream cheese, bagel 5
homemade cookies 4
selection of cured meats and cheeses 7
smashed avocado, seven grain toast 4
bacon brioche roll 6
free range egg brioche roll 6
mini sausages brioche roll, mustard mayonnaise 5
french toast, clotted cream, fruit compote 5
pancakes, clotted cream, fruit compote 5
porridge, banana, apple, cinnamon, raisins 4
coffee, tea or herbal infusions 4
coffee, tea or herbal infusions with Danish pastries 8.5
coffee, tea or herbal infusions with cookies or cakes 6.5

Breakfast Canapés choose 4 for £15

Cold

scottish smoked salmon,
chive cream cheese, mini bagels
fruit skewers, raspberry coulis
melon, parma ham skewers
mini custard tart

Hot

smoked salmon croque monsieur
mushrooms on toast
kedgeree, quail egg vol-au-vent
smoked salmon, crumpets, scrambled egg
goat's cheese and leek quiche
bacon-wrapped chipolatas,
mustard hollandaise

Working Lunch

Menu 1 £42

Mixed Leaf Salad
shaved asparagus, radishes, lemon herb vinaigrette

Roasted Beetroot
goat's cheese cream, pumpernickel crisps

Shaved Fennel
apple, pomegranate, radish, dill dressing

Farfalle Pasta
artichoke, mushroom, feta

Pulled Pork
apple slaw, brioche roll

Caesar Wrap
crispy chicken, parma ham

Berry Flan
vanilla custard sauce

Fruit Smoothies

Praline & Chocolate Cake

Coffee, Tea or Herbal Infusions

Menu 3 £45

Rocket & Kale Salad
cherry tomatoes, cucumber, french dressing

Quinoa
olives, artichoke, sundried tomato, sherry vinaigrette

Spanish Bean
black beans, cannellini, corn, red onion, bell pepper, chorizo, coriander, lime dressing

Charred Peach
blue cheese, endives, toasted pistachio, watercress

Caprese Focaccia Sandwich

Merquez Sausage Roll
harissa mayonnaise

Beetroot & Pineapple Shots

Fig & Fennel Tarts

Lemon Cheesecake

Coffee, Tea or Herbal Infusions

Menu 2 £42

Romaine Lettuce
heritage carrots, toasted pumpkin seeds, balsamic & honey dressing

Roasted Squash
broccoli, red onions, hazelnut vinaigrette

Heirloom Tomato
compressed cucumber, celery, goat's cheese

Baby Gem
bell peppers, corn bread, crispy chicken

Spiced Nuts Quiche
mature cheddar, romanesco

Lobster & Crab Cakes
tarragon mayo

Brownie
vanilla chantilly

Apple Pie
oat crumble

Coffee, Tea or Herbal Infusions

Menu 4 £45

Mixed Green Salad
ginger & honey dressing

Kale Salad
carrot, mangetout, radish, seaweed sesame dressing

Miso Vegetables
wild rice, dashi kombu dressing

Marinated Chicken
asian vegetables, glass noodles, peanut dressing

Hoisin Duck
cucumber, cabbage, spring onion wrap

Sriracha Prawn
daikon, avocado roll

Carrot & Turmeric Shots

Catalan Cream & Biscuits

Carrot Cake
cream cheese frosting

Coffee, Tea or Herbal Infusions

Cold Canapés

8 for £28
10 for £35
12 for £40
all per person
individual canapés £4 each

Vegetarian

gazpacho mousse, olive bisucit, basil
charred corn tacos, crispy quinoa, avocado (vg)
truffle goat's cheese, sable, plum tomato jam
avocado, kimchi mango sushi, yuzu soy mayo
pickled mushrooms, sprouts, avocado rice paper roll, miso sesame sauce (vg)
asparagus, goat's cheese, glazed fig
heritage beetroot tart, pomegranate, coriander, buttermilk
grilled aubergine, olives, tomato, feta
compressed watermelon, peppered goat's cheese, toasted almonds

Seafood

tuna tiradito, leche de tigre, coriander
salmon tartare, capers, avocado, oscietra
seared tuna, shitake ketchup, basil
cured salmon, dill jelly, sea herbs, crispy skin
cornish crab, devilled quails egg, caviar
scallop ceviche, beetroot, rock samphire
salmon sashimi, kaffir lime rice, wasabi caviar
spicy tuna sushi, ginger soy dip
seabass ceviche tacos, green tomato, kombu salsa

Meat

beef tartare, onion cone, truffle aioli
Vietnamese chicken rice paper roll, coriander dressing
foie gras, bergamot tea gel, gingerbread
compressed melon, smoked venison, blue cheese, blackberry
smoked duck breast, charred plum, pickled mushrooms
beef carpaccio, smoked burrata, parmesan sable
foie gras, dates, walnut
ham hock terrine, chorizo bread, beetroot piccalilli
Vietnamese chicken, quinoa rice paper roll, hoisin sauce

Sweet Canapés

8 for £28

10 for £35

12 for £40

all per person

individual canapés £4 each

banoffee pie
lemon cheesecake
brownie, vanilla chatilly
peanut butter jelly
praline & chocolate cake
red velvet cake pops
raspberry jellies
assorted choux pastries (coffee, vanilla & chocolate)
coconut victoria sponge (vg)
chocolate ganache, raspberry (vg)