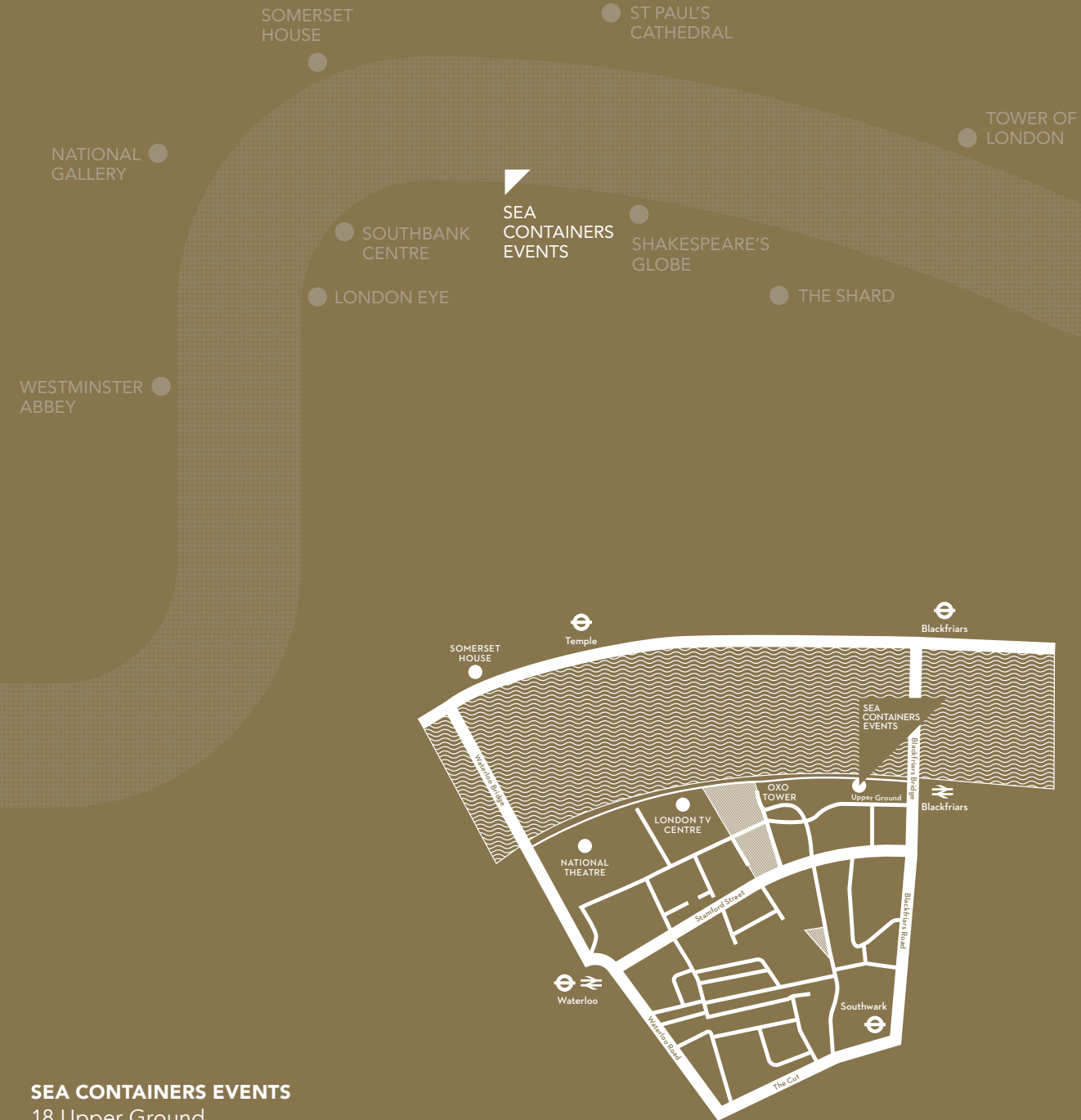


SEA  
CONTAINERS  
EVENTS

BROUGHT TO YOU BY  
GREEN & FORTUNE

DINING  
WITH  
A VIEW

# WELCOME TO SEA CONTAINERS EVENTS



**SEA CONTAINERS EVENTS**  
18 Upper Ground  
London SE1 9RQ

SITTING ON THE THAMES OUR VIEW TAKES IN THE SHARD,  
THE CHEESEGRATER, ST PAUL'S CATHEDRAL, THE OXO  
TOWER, AND THE LONDON EYE. YOU COULDN'T BE  
ANYWHERE ELSE BUT LONDON.



# THE WREN

The perfect vantage point to see the iconic St Paul's Cathedral, The Wren is named after its creator, renowned architect Sir Christopher Wren. The Wren features double aspect windows and private outdoor terrace.

### AV INCLUSIONS

- ▶ 85" wall mounted plasma screen
- ▶ Crestron touch control panel
- ▶ Saros high performance ceiling speakers
- ▶ Naim sound bar music system

### CAPACITIES

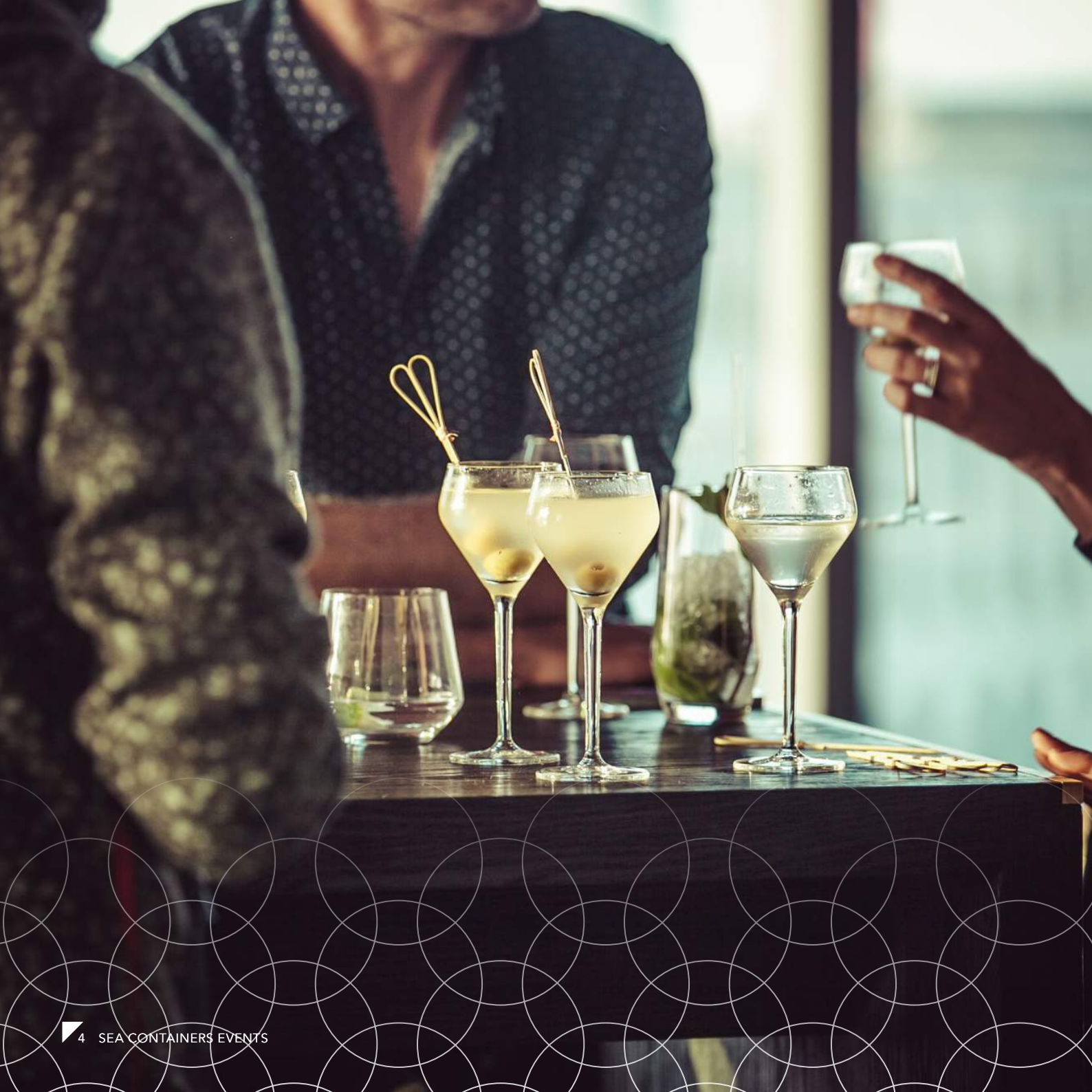
Seated meal (long table):	24
Rounds:	30

### RATES

Full day hire:	£500
Minimum catering spend full day: £250	
Half day hire:	£250
Minimum catering spend half day: N/A	
Evening hire:	£500
Minimum catering spend evening: £1,000	







## LEVEL 13

# CUCUMBER

Cheekily named for its curvaceous green bar, Cucumber is an exclusive space ideal for seated lunches or dinners as well as evening receptions.

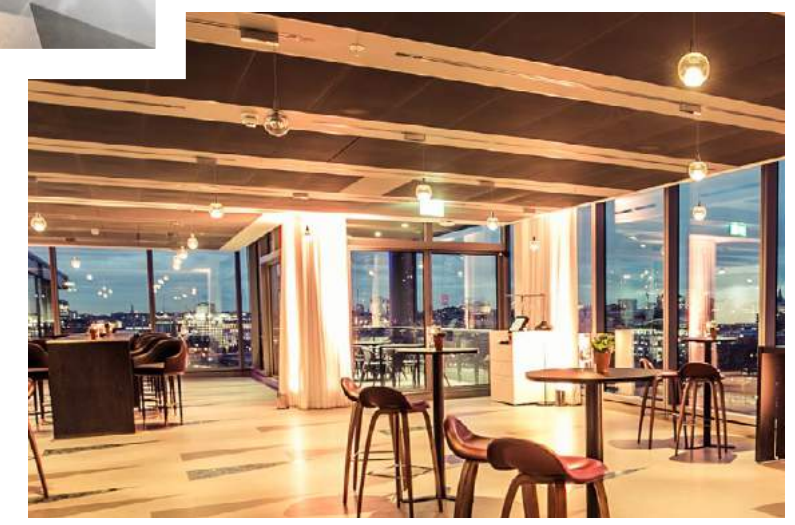


### CAPACITIES

Rounds:	100
Standing:	200

### RATES

Full day hire:	£3,000
Minimum catering spend full day: £3,000	
Evening hire:	£5,000
Minimum catering spend evening: £5,000	





# LEVEL 12

Our super flexible, blank canvas space on Level 12 can be configured as one large room or arranged as 2, 3, or 4 individual smaller rooms depending on the size of your event.

## EVENTS

Whether you are planning a seated dinner or party, this blank canvas events space allows you to theme and brand accordingly, or with stunning views from the OXO Tower to The Shard, the London skyline may be the only decoration you require.

### CAPACITIES

#### Single room

Boardroom:	18
Rounds:	40
Standing:	60

#### 2 x rooms combined

Boardroom:	36
Cabaret:	56
Rounds:	80
Standing:	120
Theatre:	100

#### 3 x rooms combined

Boardroom:	54
Cabaret:	84
Rounds:	120
Standing:	180
Theatre:	150

#### All rooms combined

Cabaret:	105
Rounds:	150
Standing:	250
Theatre:	215

### RATES

#### Single room

Full day hire:	from £2,000
Half day hire:	from £1,000
Evening hire:	from £1,500

#### 2 x rooms combined

Full day hire:	£4,000
Half day hire:	£2,000
Evening hire:	£2,500

#### 3 x rooms combined

Full day hire:	£5,000
Half day hire:	£3,000
Evening hire:	£4,000

#### All rooms combined

Full day hire:	£6,000
Half day hire:	£4,000
Evening hire:	£5,000

### AV INCLUSIONS PER ROOM

- ▶ Panasonic HD projector
- ▶ 16:9 HDTV format projector screen
- ▶ Saros high performance ceiling speakers
- ▶ Revo labs wireless roving microphone

## LEVEL 12





# FOOD AND DRINK

Sea Containers Events is brought to you by award-winning independent caterers, Green & Fortune. Inventive menus draw on global food trends, presented in creative ways that befit the iconic setting. Cocktails are designed by our resident mixologist and cakes are made daily, onsite by our head baker.



## MARKET FRESH MENUS

Our dedicated team of chefs bring a wealth of expertise, coupled with a passion for seasonality and provenance to the creation of tailored event menus. Only the very best food and drink, sourced from independent suppliers, is selected for our menus.

CLASSIC FOOD  
AND DRINK WITH  
A MODERN TWIST





# MENUS

## 3 COURSE DINNER

MENU ONE	
► Twice-baked goat's cheese and walnut soufflé, candied walnut, apple gel celery leaf salad	
► Goosnargh chicken breast, garden vegetable fricassée, fondant potato, tarragon jus gras	
► Peanut butter & chocolate tart, banana ice cream	
Price	£45.00

MENU TWO	
► Seared yellow fin tuna carpaccio, soy mayonnaise, pickled daikon, black sesame	
► Organic roast salmon, grilled courgettes, shakshuka sauce, basil oil	
► Rhubarb & raspberry jelly, ginger oat crunch	
Price	£50.00

MENU THREE	
► Guinea fowl & wild mushroom terrine, Medjool date, carrot vinaigrette, toasted sourdough	
► Fillet of halibut, salsify, blood orange, fennel, jerk spices	
► Pina colada panna cotta, macerated pineapple, passionfruit, coconut macaroon	
Price	£55.00

All prices exclude VAT

MENU FOUR	
► Organic trio of salmon: smoked mousse, cured organic, tartare, fine herbs & crème crostini, lobster vinaigrette	
► Fillet beef Wellington, truffle mash, roasted shallots, watercress, Madeira jus	
► Hazelnut & coffee Opera Cake, gold leaf	
Price	£60.00

ADD AN ITERMEDIATE COURSE	
► Prawn & scallop miso broth	
► Crispy pork belly, hand-dived scallop, carrot & cardamom, sweet & sour jus	
► Hay-smoked duck, blood orange gel, chicory, micro herb salad	
► Lobster Thermidor, young leaf salad	
► Heritage tomato, red onion, basil, goat's curd, pomegranate dressing	
► Glazed Welsh rarebit, pear, chicory & walnut salad	
Per person per additional course	£10.00

BOWL FOOD	
Price	
3 bowls	£27.00
Per bowl	£9.00
Lamb harissa meatballs, wholemeal penne pasta, rocket	
Bang bang chicken salad, peanut sauce	
Parma ham, compressed melon, feta salad	
Korean pulled pork hash, spring onion, gochujang mayonnaise	
Braised ox cheek, horseradish mash, pancetta	
Shredded oriental duck salad, sweet & sour dressing	

Lightly smoked mackerel, new potato, dill crème fraîche, watercress  
Steamed monkfish, salmon, jasmine rice, lime, coconut chilli  
Soft shell crab, Asian salad, sriracha mayonnaise  
Atlantic prawn, baby gem, preserved lemon, radish  
Smoked haddock, bubble & squeak, hollandaise sauce  
Baked scallop, garlic, chilli & herb butter

Courgette, chickpea, feta, pomegranate salad v  
Sweet potato, goat's cheese, rocket salad v  
Chilli-fried Asian greens, soy, chilli v  
Quorn chilli, grilled tortilla, sour cream v  
Grilled halloumi, Greek salad v  
Tofu, red pepper curry, jasmine rice, baby coriander v

\*Dessert bowls available on request



# MENUS

CANAPÉS	
Price	
6 items	£21.00
8 items	£28.00
Per item	£3.50
Salt chilli chicken, spiced pepper mayonnaise	
Cumberland sausage, sweet honey mustard	
Lamb kofta, goat's cheese & caramelised onion, mint yogurt	
Rare roast beef, horseradish cream, Yorkshire pudding	
Ham, Gruyère, potato croquettes	
Chorizo, thyme, sausage roll	
Smoked salmon mouse, caviar, dill	
Breaded queen scallop, tartar sauce	
Salt chilli prawns, lime aioli	
Crab & mackerel fish cake, soy mayonnaise	
Cured stone bass ceviche, tequila & lime dressing	
Selection of sushi rolls	
Vintage cheddar & mustard rarebit v	
Butternut squash & sage arancini v	
Wild mushroom & thyme tartlet v	
Avocado, carrot & wasabi sushi v	
Cauliflower & onion bhaji, curried mayonnaise v	
Chilli fried sprouting broccoli, sweet pepper dip v	

Dessert Canapés
Mini apple crumble pies
Passionfruit mousse, white chocolate cup
Choux bun, mocha cream
Basil-infused pineapple bites
Pistachio & chocolate layered cake
Salted caramel mini doughnuts
Mini coconut & dark chocolate bar



RECEPTION SNACKS	
Classic bites	
A selection of: chilli rice crackers, crisps, mixed nuts, wasabi mix, extra large Nocellara olives	
Price per person	£5.50
Luxury bites	
A selection of: smoked & salted almonds, peppadew peppers stuffed with feta, salted popcorn, prawn crackers, root vegetable crisps, extra large Nocellara olives, spicy corn snack mix	
Price per person	£7.50
Sweet treat bites	
A selection of: chocolate and yogurt raisins, rocky road mix, brownie bites, treacle tartlets, chocolate honeycomb bites, toasted lemon marshmallows	
Price per person	£6.50



All prices exclude VAT





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