

SEA
CONTAINERS
EVENTS

SUMMER TERRACE PARTIES

BROUGHT TO YOU BY
GREEN & FORTUNE

WELCOME

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.

Managed by Foodservice Cateys and London Venue Awards caterer of the year winner, Green & Fortune, Sea Containers Events offers an impressive choice of menus, perfect for any summer event.

This year's Summer Terrace Party menus and packages draw on the best of the British Isles, with a focus on sustainability and reducing food waste. You can also expect baskets, bunting, flowers, plants and botanicals to ensure the spaces showcase summer at its best.



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, you'll also be able to use the Roof Terrace, weather permitting, to round off your summer party. All three floors are easily accessible from the others to ensure a good flow of people during the event.

CAPACITY
600



ROOF TERRACE

CAPACITY
225

Our stunning roof terrace sits at the top of the building, just behind the iconic Sea Containers letters. This space is perfect for a summer party, drinks reception, or as an alfresco catering space. The Sea Containers Events roof terrace is the ultimate wow-factor choice.



CUCUMBER

CAPACITY
Up to 200

Cucumber's restaurant and bar space was designed to the highest standards and is ideal for standing receptions, summer parties and seated events. The stunning views across the Thames and covered terrace make this the perfect summer party space. Why not add some music or entertainment to bring your event to life?



SUNSET

CAPACITY
Up to 350

This space offers stunning sunset views and overlooks the OXO Tower as well as owning views of the London Eye too. With a large bar in the centre of the room, your guests can enjoy uninterrupted views of nearby landmarks and views across the Thames from the double aspect floor-to-ceiling windows.



THE WREN

STANDING
40

This private dining room is perfect for or a standing reception of up to 40 guests. With a private, covered terrace and views across to St. Paul's Cathedral, it's a unique space in which to hold a memorable summer celebration.



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

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

SUMMER CATERING PACKAGES

PICNIC PACKAGE

Chef's choice of 4 small bites,
3 salads and 2 sweet items,
with 3 house drinks

£40 per person

*Available Monday, Tuesday and
Friday. Ideal for receptions lasting
2 hours. Minimum numbers of 25.*

GARDEN PACKAGE

Chef's choice of 3 canapés
and 3 bowls with 4 hours
of unlimited drinks

£82 per person

*Available all week. Minimum
numbers of 25.*

FOOD STALL PACKAGE

Chef's choice nibbles, 2 canapés
and BBQ-style food stalls with
4 hours of unlimited drinks

£95 per person

*Available all week.
Minimum numbers of 50.*

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

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

FOOD AND BEVERAGE

SUMMER RECEPTION MENU - £45

Choose 3 canapés and 3 bowls

CANAPÉS

Cold

Pickled cucumber cup, confit tomato, basil VE, GF

Watermelon, feta, pistachio dukkah, coriander V, GF

Beetroot waffle, vegan feta, beetroot sherbet, sorrel VE

Hot

Crab croustade, dill, chilli mayonnaise

Smoked salmon, cream cheese, mini baked potato

Charred asparagus, Serrano ham, balsamic glaze

Chorizo sausage rolls, garlic aioli

Seared lamb saddle, minted pea purée GF

BOWL FOOD

Cold

Hot smoked salmon, potato salad, fennel

Classic prawn cocktail salad

Glazed beef salad, Thai salad, crispy shallots & peanuts

Heritage tomato salad, Chardonnay vinegar, nectarine VE

Hot

Gochujang aubergine, sticky rice, kimchi, sesame VE, GF

Courgette 'spaghetti', vegan feta, burnt tomatoes, quinoa
granola VE, GF

Summer gnocchi, asparagus, confit tomato, olives VE

Chicken skewer, Greek salad, tzatziki



BBQ-STYLE FOOD STALLS - £55 *Choose 3 mains, 3 salads and 3 sides*

Main dishes

- Selection of marinated chicken or prawn or salmon skewers
- Mini chorizo sausages
- Beef sliders
- Pulled pork, lamb or beef
- Mediterranean vegetable skewer
- Vegan ‘chicken’ skewer VE
- Vegan ‘halloumi’ VE

Salads

- Greek salad
- Potato, spring onion VE
- Tomato, red onion, basil VE
- Peach panzanella VE

Aubergine, pomegranate, mint VE

- Classic Caesar salad
- Roast peppers, onions, herbs VE
- Slaw, mustard, parsley

Sides

- Fried corn ribs VE
- Sweet potato fries VE
- Macaroni cheese
- Kimchi VE
- Tzatziki
- Fried cauliflower bites
- Hummus
- Baba ghanoush

PICNIC MENU - £30

Choose 4 small bites, 4 salads, 3 sweet items

Small bites

- Homemade vegan ‘sausage’ rolls VE
- Sausage rolls, Scotch eggs, pork pies
- Vegan Coronation ‘chicken’ buns VE
- Smoked salmon bun, dill pickle
- Plant pot – hummus, crudities, black olive ‘soil’ VE

Salads

- Isle of Wight tomato and basil
- Potato and mustard

Served grazing style

- Garden salad
- Caesar salad with bacon and anchovies
- Heritage radish and sea salt
- Selection of cold cut meats, cheese, chutneys, pickles, bread
- Sweet items**
- Fairy cakes, strawberries
- Open scones with clotted cream and jam
- Flapjacks
- Eton mess VE

UPGRADES

- ADDITIONAL:
- Canapé - £6 per person
- Bowl Food - £9.50 per person
- Dessert Trolley - £15 per person

FOOD AND BEVERAGE



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

Blood Orange Spritz

A zesty and effervescent mix of Blood Orange Gin, Elderflower liqueur, blood orange puree, lime and prosecco. Sweetened with a Tops ‘n’ Tails, recycled cutting board syrup, made using the parts of fruit leftover from cutting garnishes for the bar.

Banana Rum Punch

Our delicious summery rum punch, using spiced rum, triple sec, recycled ripe banana syrup, made from overripe banana’s, lime and pineapple juice. An afternoon thirst quencher.

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.

LOW - ABV - £9.50

Strawberry Spritzer 4%

A fruity and long summer sipper, with Pimm’s and cherry liqueur, sparkling wine syrup, recycled from the flat Champagne and prosecco in open bottles, leftover strawberry puree, lime and ginger beer. Garnished with upcycled lime wheel’s that have been dehydrated.

MOCKTAILS

Rhubarb and Ginger Spritz - £11.50

A non-alcoholic spritz using 0% alcohol Rhubarb and Ginger gin, rhubarb puree and Lyre’s non-alcoholic prosecco. Sweetened with Tops ‘n’ Tails, recycled cutting board syrup, made using the parts of fruit leftover from cutting garnishes for the bar.

Picnic Punch - £7.50

This sweet summer punch consists of upcycled mango honey, strawberry cordial and coconut cream from bar ingredients, cranberry and lime.

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.

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



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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