

SEA
CONTAINERS
EVENTS

CHRISTMAS

CRAFTED 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.

Transport your guests to the slopes this festive season with cosy, alpine-inspired après ski theming, for an unforgettable Christmas celebration.

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 – pricing on request

All prices are subject to supplier availability.

FOOD AND BEVERAGE

Managed by award-winning 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.



EXCLUSIVE SUNSET PACKAGE



ALPINE PARTY PACKAGE

Available for off-peak dates and Sunset only

Room hire 6:30pm - midnight
Arrival cocktail
Party food menu
Two hours unlimited beer, wine and soft drinks
DJ
Hosts and security
Furniture and equipment

Minimum 150 people.
£125



All prices exclude VAT. Staffing levy charged at 12% on food and beverage costs.

Please enquire with the team for special weekend and off-peak rates.

RECEPTION

Room hire 6:30pm - midnight
Arrival cocktail
3 canapes and 3 bowls
Two hours of unlimited beer, wine and soft drinks
DJ
Hosts and security
Furniture and equipment
Minimum 150 people.
£135

FOOD STALLS

Room hire 6:30pm - midnight
Arrival cocktail
3 canapes, 3 food stalls
Two hours of unlimited beer, wine and soft drinks
DJ
Hosts and security
Furniture and equipment
Minimum 150 people.
£150

FEASTING MENU

Room hire 6:30pm - midnight
Arrival cocktail
Three course seated dinner
Two hours of unlimited beers, wine and soft drinks
DJ
Hosts and security
Furniture and equipment
Minimum 100 people or 12 for private dining.
£195

FESTIVE PACKAGES



FEASTING MENU



All items are served sharing style for the table.

STARTERS

Roast squash salad, vegan blue cheese, pomegranate and cranberry dressing *VE, GF*

Ham hock terrine, chicory, caramelised walnuts, apple
London Smoke & Cure smoked salmon rillettes, sweet cucumber pickles, dill

MAINS

Parsnip and squash wellington, vegan pigs in blankets *VE*
Cornish hake, celeriac and grain mustard remoulade, samphire, lemon *GF*
Roast bronze turkey, pigs in blankets, sage stuffing

SIDES *GF VE*

Roast potatoes, garlic, thyme, rosemary
Creamed brussel sprouts, cranberries, chestnuts
Maple roast parsnips and carrots

DESSERTS

Vegan chocolate torte, kirsch cherries, clementines, mascarpone *VE*
Pear and almond tart, vanilla chantilly cream, Armagnac infused prunes
Colston Bassett & Kenns cheddar, spiced tomato chutney, sourdough crackers

PRIVATE DINING ADDITIONS +£20 PER PERSON

Only available for private dining bookings in The Wren.

Classic beef wellington

Cornish monkfish en croute, shellfish bearnaise

Slow roast goose, braised red cabbage, spiced apple

Roast Gressingham duck, roast plums

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.

SAVOURY CANAPÉS

Mushroom arancini, black garlic and truffle mayonnaise *V*

Buckwheat tartlet, vegan cream cheese, glazed fig, cranberry *VE, GF*

London Smoke & Cure smoked salmon crumpets, creme fraiche, dill

Cornish crab thermidor vol au vent

Festive sausage roll, chestnuts, cranberries

Chicken liver parfait, toasted brioche, spiced chutney

SWEET CANAPÉS

Blackcurrant, mango and lime petit fours *VE, GF*

Festive eton mess *VE, GF*

Mini mince pies, brandy and vanilla chantilly

Macaroon selection

White chocolate, raspberry and champagne truffle

Mini chocolate Christmas pudding



BOWLS

Roast heritage beetroot, vegan feta, pickled walnuts, dill *VE*

Pearl barley risotto, butternut squash, sage, Perorino *V*

Tempura cod, saffron aioli, seashore vegetables

Pork belly, grain mustard mash, mulled cider spiced plum *GF*

Turkey slider, sage and onion, cranberry, brussels slaw, chestnut mayonnaise

Confit duck, braised red cabbage, spiced pear *GF*

STALLS

Swiss Raclette Fondue

Raclette fondue, boiled new potatoes, pickled vegetables, croutons, charcuterie

Austrian Sausage Stall

Kasekrainer sausage or vegan Frankfurter, kaiser roll, sauerkraut, pickles, curry sauce, beer mustard

Italian Flatbread bar

Toasted flatbread with a selection of toppers:

Roasted root vegetables, balsamic, rocket; kale pesto, gorgonzola and pine kernels; prosciutto, mozzarella

Cheese Stall

Keen's cheddar, Cashel Blue, Tunworth, quince membrillo, chutneys, seasonal fruits, bread, crackers

Dessert Stall

Festive eton mess *VE, GF*; mince pies, brandy and vanilla chantilly; filled pretzels; churros with dulce de leche mousse; petit fours selection



All prices exclude VAT. Staffing levy charged at 12% on food and beverage costs.



PARTY FOOD MENU

Choose five items

Chicory leaf, vegan blue cheese, caramelised walnuts, apple VE, GF

Vegan pigs in blankets, mustard mayonnaise VE

Mushroom arancini, black garlic and truffle mayonnaise V

St Ives Smokehouse beetroot cured salmon, pickled shallots, creme fraiche

Cornish crab thermidor quiche

Festive sausage roll, chestnuts, cranberries

Chicken liver parfait, toasted brioche, spiced chutney

Turkey slider, sage and onion, cranberry, brussel slaw, chestnut mayonnaise

UPGRADES

Additional board +£10 per person

Selection of Italian themed flatbreads

Charcuterie selection, focaccia, pickles

Cheese selection, sourdough crackers, chutney, grapes



DRINKS



RECEPTION DRINKS

Glass of prosecco - £8.50

Glass of Champagne - £12.50

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

Add one hour unlimited

House Wine, Beer and Soft Drinks

£20.00 per person

All prices exclude VAT. Staffing levy charged at 12% on food and beverage costs.

COCKTAILS - £14.50

Aperol Spritz

The classic après ski tippie. The sparkling blend of Aperol, prosecco and soda transports you to the slopes whilst the vibrant orange hue mirrors the glow of alpine sunsets.

Hugo Spritz

Delicate St Germain elderflower liqueur, crisp prosecco, mint and soda come together in this alpine favourite - as refreshing as freshly fallen snow.

Aperol Spritz and Hugo Spritz can also be offered as low ABV alternatives.

Fireside

Perfect for the post ski fireside tippie. Gattertop botanical vodka, St Germain elderflower, Rinquinquin, Provencale herb vermouth, apricot and chamomile cordial and ginger ale are combined to create something magical.

Off Piste

Something slightly off the beaten track, mixing coconut rum, gin, banana liqueur, lemon, ginger beer, green tea and pineapple juice.

Fall Line - £17.50

Direct and unabashedly boozy. This almost Old Fashioned twist mixes bourbon, grapefruit, maple syrup, peanut butter, redcurrant jelly, Drambuie and lemon juice.

WINTER WARMERS - £9.50

Drinks Stations

- * Mulled Wine
- * Hot Buttered Rum
- * Tom & Jerry
- * Hot Toddy
- * Irish Coffee
- * Boozy Hot Chocolate **£8.50**

MOCKTAIL - £11.50

Side Country

For a more elevated and succinct evening of liquid with libation, Side Country is the perfect choice. Mixing Everleaf Forest non-alcoholic liqueur, bramley apple cordial, versus, apple cider vinegar and soda.



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.

Ask the team for flavours.

Based on 2 G&Ts per person.

All prices exclude VAT. Staffing levy charged at 12% on food and beverage costs.

seacontainersevents.co.uk

[Instagram](https://www.instagram.com/SCEventsLondon) [Twitter](https://twitter.com/SCEventsLondon) @SCEventsLondon

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