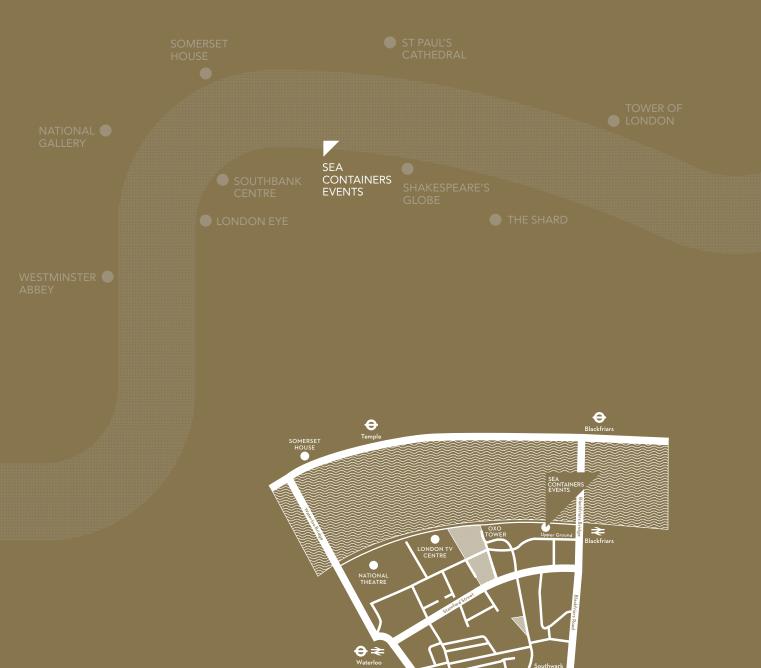
# DINING IN THE WREN

SEA CONTAINERS EVENTS

BROUGHT TO YOU BY

GREEN&FORTUNE



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SEA CONTAINERS EVENTS

18 Upper Ground London SE1 9RQ

## WELCOME TO SEA CONTAINERS EVENTS

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



### AV INCLUSIONS

LEVEL 13

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



### THE WREN

### CAPACITIES

LEVEL 13

Seated	
Two tables:	36
Three tables:	30
One table:	22
Standing reception:	40

### RATES

Full day hire: Minimum catering spend full day: £1,000	£1,350
Half day hire: Minimum catering spend half day: £250	£800
Evening hire: Minimum catering spend evening: £1,500	£1,250
Weekend hire, facilities fee: Minimum catering spend: £1,750	£500

All prices exclude VAT at the prevailing rate.









ONE OF LONDON'S BEST PRIVATE DINING VIEWS

### 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. We offer a wide range of options from bento boxes and chef action stalls to canapes, bowl food and plated menus. Dietary requirements are well catered for, with a number of vegetarian, vegan and gluten-free dishes on the menus for example.

Cocktails are designed by our resident mixologist and cakes are made daily, onsite by our head baker. We're always happy to work to a particular brief and put together a bespoke offering for your event.







### 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.

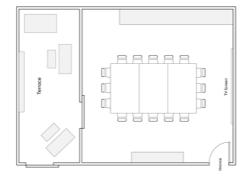


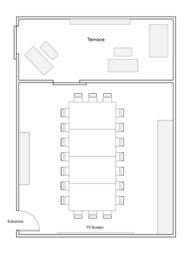


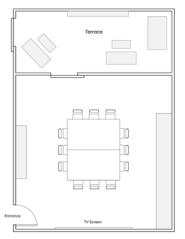
### FLOOR PLANS

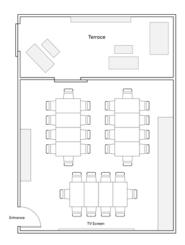
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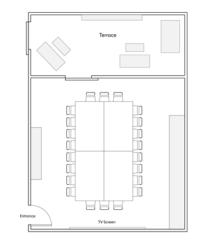
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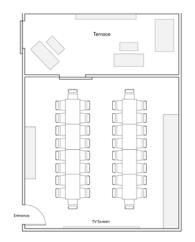












#### SEA CONTAINERS EVENTS

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