



YOUR WEDDING

BROUGHT TO YOU BY

GREEN & FORTUNE

PLANNING YOUR WEDDING WITH GREEN & FORTUNE

We'd like to start by saying congratulations! You've obviously made some very important decisions in getting to this point and now we'd like to help you with the next few to ensure you have your perfect wedding day at one of our stunning venues.

We'd like to tell you a little more about us and why we're a great catering partner for your memorable day. Food and drink is our passion at Green & Fortune, and our team is brimming with expertise to ensure your day runs exactly as you wish. We regularly work with many high-end brands across our four London sites, bringing events to life from the initial planning stages right up to the day itself. We regularly host dinners, receptions and extravagant parties, ranging from ten to six hundred guests. Our clients often have the highest of expectations and expect nothing but the best.

Our award-winning chefs have created menus which focus on delivering exceptional standards and an innovative offering, allowing quality ingredients to speak for themselves. Our focus on British seasonal produce is the backbone of the menus we offer. By featuring meat from our

own farm where possible, this allows us to include top quality beef and lamb even in the most competitively priced menus.

We have created a set of wedding menus that we trust will appeal to a wide range of tastes, but our team are ready to create something bespoke, as we understand that every event is different. We have selected wines that we know from experience will go down well at a gathering, equally our sommelier will happily match wines to your menu.

Once you have decided on one of our venues, you will be introduced to your dedicated event manager, who will help you plan the logistics and catering for your special day. They can also make suggestions for florists, entertainment, and other services.



ROSE COURT EVENTS

New to the market, with the wow factor at every turn, Rose Court is the venue of your wedding dreams.

Launched in summer 2022 and spanning the top three floors of our South Bank location, all event spaces boast panoramic views of the London skyline and iconic landmarks to make for an incredible back drop for your wedding reception. Just think of the photos!



Our event spaces are suitable for seated wedding breakfasts from 10 to 240 and standing receptions from 20 to 450. All rooms boast floor-to-ceiling windows showcasing stunning views of the London skyline and all include terrace access.

Planning a larger gathering? Push the boat out and hire the full venue exclusively to include Levels 10 and 11, plus the Roof Garden in the warmer months. The stylish design connects each floor seamlessly, ensuring a good flow of people during the celebration. As well as exclusivity, you also have the flexibility to use one space for food and drink and one for a DJ and dancing for example.

CAPACITIES

CIRCLE

Seated meal:	140
Standing reception:	450

LEVEL 10

Seated meal:	220
Standing reception:	350

PRIVATE DINING ROOMS

Seated meal:	30
Standing reception:	50

ROOF TERRACE

Only available in conjunction with Circle

Standing:	320
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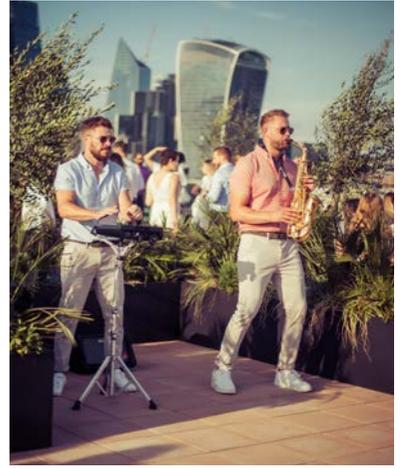
Wedding packages to include room hire and catering from £149 for a minimum of 10 guests in one of our smaller spaces (exclusive of VAT) or from £175 for a minimum of 80 guests in one of our larger spaces (exclusive of VAT).

Please note this venue does not carry a wedding license so the ceremony must be arranged elsewhere.



SAMPLE PACKAGE

- Glass of prosecco on arrival
- 3 course wedding meal
- Half a bottle of house wine
- Glass of prosecco for a toast
- Classic linen, china and cutlery
- Cake stand and knife
- PA system and microphone for speeches
- Menu tasting for two
- Dedicated wedding planner
- Security
- One year anniversary dinner



SEA CONTAINERS EVENTS

Situated at the top of the iconic Sea Containers building on the vibrant South Bank, a stone's throw from the City of London, our award-winning spaces are some of London's most exclusive.

With views across the Thames, taking in The Shard, The Cheese Grater, St Paul's Cathedral and The OXO Tower, you couldn't find a better backdrop to celebrate 'I do'!



Sea Containers offers three large spaces for your celebration. Cucumber, Sunset or Level 12 are perfect spaces for a wedding breakfast and evening reception with space for entertainment and dancing. For smaller parties our stunning private dining room The Wren offers the same breath taking views complete with its own photo worthy terrace space.

For larger parties why not book the whole 13th floor exclusively? This not only gives you exclusivity of the venue but also the flexibility to use one space for food and drink and one for a DJ and dancing. An exclusive hire of Level 13 includes Cucumber, Sunset, The Wren and the Roof Terrace on Level 14, weather dependent.

CAPACITIES

CUCUMBER

Seated meal:	100
Standing reception:	200

SUNSET

Seated meal:	120
Standing reception:	350

LEVEL 12

Seated meal:	150
Standing reception:	200

WREN

Seated meal:	36
Standing reception:	40

ROOF TERRACE

<i>Only available in conjunction with an internal space</i>	
Standing:	225

SAMPLE PACKAGE

- Glass of prosecco on arrival
- 3 course wedding meal
- Half a bottle of house wine
- Glass of prosecco for a toast
- Classic linen, china and cutlery
- Cake stand and knife
- PA system and microphone for speeches
- Menu tasting for two
- Dedicated wedding planner
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**Strictly over 18s after 9pm*

SAMPLE MENUS

CANAPE SELECTION



Triple cooked chips, fresh horseradish

Broccoli stalk and chilli bhaji, smoked apricots

Warm tuna sashimi, finger lime, sesame

Coronation chicken poppadom, curry mayonnaise

Whipped cod's roe, salmon eggs, flat bread

Mushroom arancini, truffle cream *v*

STARTER



Cured salmon "pastrami" golden raisin, capers, mustard, Greenwich rye crumb

MAIN



Best end of lamb, braised shoulder, burnt onion, glazed carrots, rosemary

DESSERT



Dark chocolate, whisky, pecan tart, Hackney Gelato, popcorn, freshly ground coffee and selection of tea

STARTER



Smoked duck, cherries, confit bon-bon

INTERMEDIATE



Salt baked celeriac, tonkatsu, wild rice, apple

MAIN



Wild bass, salsify, foraged sea vegetables

DESSERT



'Crème Brulee', macerated seasonal fruits

STARTER



Freshly picked white crab, prawn, chilli, avocado, Marie Rose sauce, soda bread and butter

MAIN



Chef's choice prime cut, chargrilled summer vegetables, rocket, balsamic. Served with sautéed potato, wild garlic

DESSERT



Espresso martini chocolate pot

DRINKS LIST

This is an example of the wines we can provide, we have a larger and more varied wine list available on request.

NO ALCOHOL SPARKLING / WHITE

Oddbird No Alcohol Spumante, Veneto, Italy

Oddbird Low Intervention Organic Alcohol-Free White, Veneto, Italy

WHITE

Domaine Horgelus, Sauvignon Blanc, Gascogne, France, 2021 *ve*

Pique & Mixe, Languedoc-Roussillon, Piquepoul, Terret, France, 2021

Zephyr Wines, Gewurtztraminer, Marlborough, New Zealand, 2021 *ve/o*

RED

Armigero, Sangiovese Reserva, Romagna, Italy, 2018

Apo Malbec, Belasco de Baquedano, Mendoza, Argentina, 2020

James Bryant Zinfandel, Central Coast, USA 2019

ROSÉ

La Balade de Coline Rosé, Les Coteaux du Rhône, France, 2020

Château L'Escarelle Les deux Anges Rosé, Provence, France, 2020 *ve/o*

SPARKLING

La Jara Prosecco Brut NV, Veneto, Italy *ve/o*

Simpson's "Chalklands" English Sparkling, Canterbury, Kent *ve*

Charles Vercy Cuvee De Reserve, Champagne, France *v*

COCKTAILS

Example cocktails created by our in-house mixologist. We also offer a range of classic and seasonal cocktails, or are happy to create alternatives on request.

Blood Orange Margarita

Blood orange juice and Campari transform the classic Margarita cocktail in this fruity variation

Pomegranate Slöngu

Fresh, fruity and vibrant. This Icelandic based sling consists of Icelandic Gin, Akavit, pomegranate and elderflower

EQUIPMENT

Our standard catering options are simple and elegant but you may wish to give these elements the personal touch to work alongside a chosen theme or colourway. We have suggested two upgrade packages or will work with you on a completely bespoke basis for something unique.

INCLUDED IN THE QUOTE

- Round dining tables and dining chairs
- ~
- High quality white linen tablecloths and napkins
- ~
- Cutlery, crockery and glassware



NOT INCLUDED/FOR DISCUSSION

- Bespoke bars and poser tables
- ~
- Lounge furniture
- ~
- Bespoke linen options
- ~
- Other dining chair styles

UPGRADES

PREMIUM UPGRADE FROM £23

plus VAT per person

- Deluxe glassware
- ~
- Coco chairs
- ~
- Range of pastel coloured linen

DELUXE UPGRADE FROM £38

plus VAT per person

- Crystal glassware
- ~
- Chandelle chairs
- ~
- Brocade linen in a range of colours
- ~
- Charger plates for each place setting
- ~
- Premium cutlery selection



RECOMMENDED SUPPLIERS & ADD-ONS

DJ MAX MARCUS EVENTS

We've worked with Max and the team for many years and can say from experience that they will have your friends and family on the dance floor all night! A playlist builder is available as part of the service so you're guaranteed to hear your favourite party tunes.

While we are flexible on working with many suppliers, it is compulsory to book your wedding DJ through our chosen supplier for licensing reasons.

Entertainment AOK ENTERTAINS

Hand-picked by experienced entertainment experts, AOK Entertains provides internationally renowned talent and performers. Specialising in photographers, videographers, bands, musicians, string quartets, live wedding artists, magicians and so much more! Each event is delivered seamlessly by performers who know how important your special day is.

Flowers LONDON BLOOMS

Alison has been our florist at our venues for many years. She has worked closely with us on lots of exciting events. Alison loves to create bespoke floral arrangements for our/her clients and always makes our inspiring event spaces look beautiful with her creations! She loves to work closely to realise a clients vision and enjoys transforming a space into something special.

Equipment OPTIONS GREAT HIRE

While our catering options come with standard equipment, for a real wow-factor we recommend upgrading the standard inclusions to suit your theme or colourway. We work with Options Great Hire who have a high selection of elegant furniture and tableware, and will happily help create mood boards to help you with your selection.

CONTACTS

Get in touch to discuss your special day with one of our events team

GREEN & FORTUNE
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OUR VENUES

ROSE COURT EVENTS
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events@rosecourtevents.co.uk

SEA CONTAINERS EVENTS
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Find out more at <https://greenandfortune.co.uk/our-venues>



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