



# SEA★LIFE

Brighton

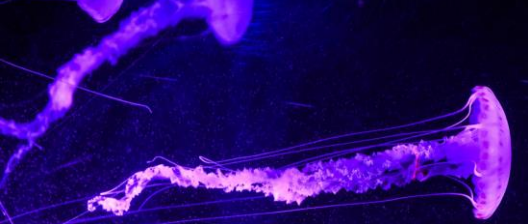
Seasoned.

# Amazing events at the world's oldest aquarium

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Situated in the heart of Brighton on the seafront, **SEALIFE Brighton** is an amazing backdrop for your next event. Your guests will arrive through the majestic staircase leading to an outdoor terrace which then takes them into the magical world of sea creatures set amidst the splendid Victorian architecture and gothic ceilings.

SEALIFE Brighton is the perfect setting for receptions and dinners for up to **400 people**. Through the summer months your guests can enjoy reception drinks on the Terrace or perhaps even a party al fresco.



# A historic venue for your events

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**SEALIFE Brighton** officially opened in 1872 after Eugenius Birch brought his Gothic and Pompeian inspired vision to life. The project cost £133,000 (equivalent to around £5.5 million today). Throughout the years it's had multiple renovations and additions to turn it into the SEALIFE Brighton we see today.

From reconstruction work in the 1920's, to the RAF requisitioning the aquarium during the Second World War, to The Who playing regular shows during the 60's, SEALIFE Brighton has been on a journey like no other attraction in the area.

More recently, the aquarium played host to the Montagu Motor Museum and the Dolphinarium before SEALIFE bought the aquarium in 1991. Since then we've seen additions such as the full restoration of the Victorian Arcade and the Day & Night Ocean Experience which has made the aquarium a prime location to visit in Brighton.



# Dive deeper and explore everything we have to offer

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To complete your special event with us, we have a selection of enhancements to allow your guests full engagement with all the aquarium has to offer.

You may wish to add in rangers (our guides) within the various areas of the attraction to interact with your guests and tell them all the fascinating facts and information about the wealth of creatures within the galleries.



# Seasoned will cater for your events

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Seasoned dishes are created seasonally and they draw on their butchers, grocers and fishmongers to incorporate the best available produce in every dish, sourced as locally and sustainable as possible.

At Seasoned, they work each day to try and further reduce their impact on the environment by adapting what they do, how they do it and what they use to deliver exceptional events.

Seasoned are committed to sustainability and do all they can to minimise their impact on the environment. They always encourage clients to come on this journey with them and would be delighted to talk to you about how you can work together to minimise the impact of your event.





# Your venue hire

- ❖ Exclusive use of Sea Life Brighton
- ❖ Integrated lighting system throughout the venue including colour change options
- ❖ Dedicated event manager
- ❖ Cloakroom Facility
- ❖ Cleaners
- ❖ Event staffing as required
- ❖ SIA Door staff

**Venue hire - £2,495 + VAT**

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# Canapés

## Tantalising bites...

Our smiling staff will carry trays, platters, smoking trugs or even mini greenhouses to take your chosen canapés into your chatting crowds.

We can include a four-bite menu to accompany your drinks reception for £18.95 + vat pp

Each additional canape charged at £4.95 each

In an ever-changing world of dietary requirements and dietary choice, we suggest that you select at least one vegan option for your event.

### **1- 2 hour reception package £35.50 + vat pp**

Four bite canapes selection, two glasses of sparkling wine, bottled beer or soft alternative

\*Price includes poseur tables & linen

#### Drinks packages

**Two house drinks pacakage £29.95 per head**  
To include sparkling & still wine, beer & soft drinks

**Three house drinks package £35.50 per head**  
To include sparkling & still wine, beer & soft drinks

All prices subject to VAT.





# Hot canapés

## **Vegetarian & Vegan**

Mini mushroom tarte tatin, Brie & sage pesto (v)

Sun-blushed tomato, Feta, black olive & tarragon arancini (v)

Wild mushroom and smoked brie arancini ball with a tomato and tarragon salsa and a black sesame and parsnip crisp (V)

Soy infused Asian vegetable gyoza with a sweet chilli sauce (Vg)

## **Meat**

Mini beef brisket Wellington, redcurrant jam

Soy, ginger & lemon grass braised pork belly, whisky onion marmalade

Duck gyoza cherry hoisin sauce

Lemon thyme pork fillet wrapped in cured ham, apple purée

Slow cooked ham hock and coarse grain mustard croquette with minted pea puree and a parma ham crisp

## **Fish**

Crispy fried sea bream spoon, pea purée, sea herbs

Salt cod croquette with mango tartar top

Welsh rarebit & grilled haddock tartlet

Sesame seed crusted salmon, wasabi mayonnaise, pickled ginger

Smoked haddock & parsley cake, mustard mayonnaise topper

# Cold canapés

## **Vegetarian & Vegan**

Avocado and sesame toasted pepper  
nori rolls, wasabi (Vg)

Bruschetta of smoked onion and chilli, sundried tomato & black olive dust  
(vg)

Tortilla toast, avocado purée, toasted cashew nut crumb, pumpkin seeds (v  
(V)

Tomato & bocchini skewers with basil oil (V)

Chargrilled courgette stuffed with goats' cheese with a sun blushed tomato  
pesto and a black olive wafer (V)

## **Meat & fish**

Sweet potato crisp, roasted pork fillet, apple chutney

Camembert, pancetta & cranberry tartlet

Harissa spiced confit chicken filo parcel

Shredded hoisin duck crostini served with a spring onion salad

Locally smoked salmon crostini with truffle cream cheese, avruga caviar and a  
beetroot gel



# Bowl food

**Reception pacakage**  
**£53.95 + vat pp**

To include:

Two glasses of sparkling wine, bottled beer or soft drinks

Three savoury bowls  
One dessert bowl

Additional bowls charged at £9.50 each

\*Price includes posuer tables & linen

Why not upgrade to a Brighton gin & tonic station to include selection of tonics and fresh fruit to serve

Additional £5.50 + vat pp



# Savoury

Sea bass and king prawn Kerala fish curry with saffron rice and onion pakora

Tuna dragon roll on a Asian salad with a teriyaki glaze

Slow cooked beef brisket, champ potato, garlic greens and a red wine jus.

Korean beef strips coated in soy & honey served with sweet and sour glass noodles

Hunters chicken roulade, smoked chorizo risotto and a sweet corn fritter

Chicken satay skewers served with spicy peanut sauce and coconut rice

Southern fried chick pea bite with a puy lentil ragout with a garlic and chilli oil (V)

Moroccan chick pea and butternut squash stew, lemon and coriander cous cous and salt baked tortilla (V)

South Indian spiced cauliflower & spinach curry served with pilau rice and mini poppadom (V)



# Sweet

## Dessert bowls

Chocolate brownie with chocolate sauce & honey  
comb cream

Brighton mess - Meringue kisses served with  
berry compote and Chantilly cream

Sticky toffee pudding, butterscotch sauce &  
cream

Passionfruit panna cotta, elderflower jelly and  
shortbread finger

### **Trio of dessert shots:**

Banoffee

Lemon possett

Chocolate mousse







**SEA LIFE**  
Brighton



# Dinners

## Delicious dinners...

Dinners are often our favourite because you can play around so much with the colours on the plate. Plus, with each course we can tell a new tale of the season.

Please choose one starter, one main, and one dessert. Vegetarian alternatives are listed for each main however mix and matching is also possible.

**Three course dinner £71.50 per person**

**Fairtrade tea and coffee at £4.50 per person**

**Petit fours £4.50 per person  
to include chocolate rum truffles or mixed macarons**

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### **Dinner package**

Three course dinner, bread

Tea & coffee

Half a bottle of wine & water on table

Tables, chair & linen hire inclusive

**£99 pp + VAT**

# To start...

Chicken leek & wild mushroom terrine  
Apple & fig chutney, sour dough croute

Chargrilled pepper, courgette and aubergine  
terrine, pear chutney, chargrilled croute, balsamic baby onions and  
a dill oil (VG)

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Soy and honey infused duck breast served on an Asian rice noodle  
salad, caramelised orange and sweet chilli jam

Terryaki vegetable dragon roll on an Asian rice noodle salad,  
caramelised orange and a soy and wasabi mayonnaise (V)

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Fennel crusted farmed sea trout  
with crispy skin, cauliflower & almond purée, pickled cauliflower,  
compressed cucumber, cucumber pearls

Crispy free range hens' egg (V)  
Truffle mayonnaise, edamame & pea shoot salad

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Butternut squash gnocchi  
with chestnut & sage topped with heritage carrot & ribbons, shaved  
Parmesan (v)



# Main course

Spinach & nutmeg stuffed chicken breast,  
layered terrine, sautéed kale, baby carrots, crispy chicken wafer

Crispy fried potato, onion and garlic rosti **(V)**  
with sautéed spinach and oyster mushrooms and soy baked walnut pieces served with  
baby carrots

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Outdoor bred pork tenderloin  
ham hock croquette, thyme scented fondant potato, pickled apple, garlic greens & a  
light mustard sauce

Wild mushroom risotto cake filled with fresh herb goats' cheese, garlic greens and a  
soft poached hens' egg **(V)**

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Slow-braised shin of beef,  
champ potato, beef brisket croquette, mustard kale, baby carrots

Nut stuffed courgettes **(v)**  
braised fennel, mustard kale, baby carrots

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Slow cooked duck leg  
dauvernois potato, braised red cabbage, baby leeks and black cherry sauce

Miso aubergine steak **(V)**  
dauvernois potato, braised red cabbage, baby leeks and black cherry sauce

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# Main course

Pan seared seabass  
fillet with a warm mint and sun blushed tomato couscous, garlic butter  
greens and a salsa verde

Asparagus & roasted pepper daulphenois roll (V)  
warm mint and sun blushed tomato couscous, garlic butter greens and a  
smoked pepper sauce

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'Lamb 2 ways' - **Supplement 8pp**  
Slow cooked lamb shoulder en croute, carrot & cumin puree,  
French beans, boulangère potatoes & a rosemary jus

Butternut squash, leek & cheddar en croute (V)  
carrot & cumin puree, French beans, boulangère potatoes & a rosemary  
jus

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Seared fillet of sea bream, **Supplement 8pp**  
mixed beans, pancetta & chorizo cassoulet, baby carrots, merlot wine  
jus





# To finish...

Sticky toffee pudding,  
toffee sauce, winter berries (vg)

Chocolate truffle,  
raspberry gel, chocolate rubble, pomegranate & rhubarb

Trio of winter mini puds:  
chocolate & raspberry pave with honeycomb, orange  
tart topped with candied orange, chocolate cookie  
cheesecake

Chocolate pave  
Pistachio praline, seeped black cherries and an orange  
tuille

Lemon tart, ginger crumb and a vanilla bean compote

Passionfruit pannacotta, lavender shortbread, raspberry  
ripple meringues and mango gel

Apple tarte tatin served with flaked almond cream with  
an apple crisp

# Wines

Fabulous wines to pair...

Life is often about finding the perfect partner! We have included some of our sommelier's favourites on the following page.

Please choose one white wine and one red wine from the following list— this is included in the package we have quoted. If you would like to look at upgrade options or have a specific wine in mind do let us know

## White Wines

El Pico Sauvignon Blanc, Chile, 12.5%

*Light and crisp, with refreshing zesty peach and citrus fruit flavours*

Savino Inzolia, Pinot Grigio, Italy.

*Medium bodied. A palate of citrus, pear, and yellow flowers. Medium long fruity finish.*

Mcguigan Cellar Select Chardonnay, South East Australia, 11.5%

*Exhibits tropical fruit flavours complemented by a crisp, fresh citrus finish*

## Red Wines

El Mazo, Tempranillo, Spain, 13.0%

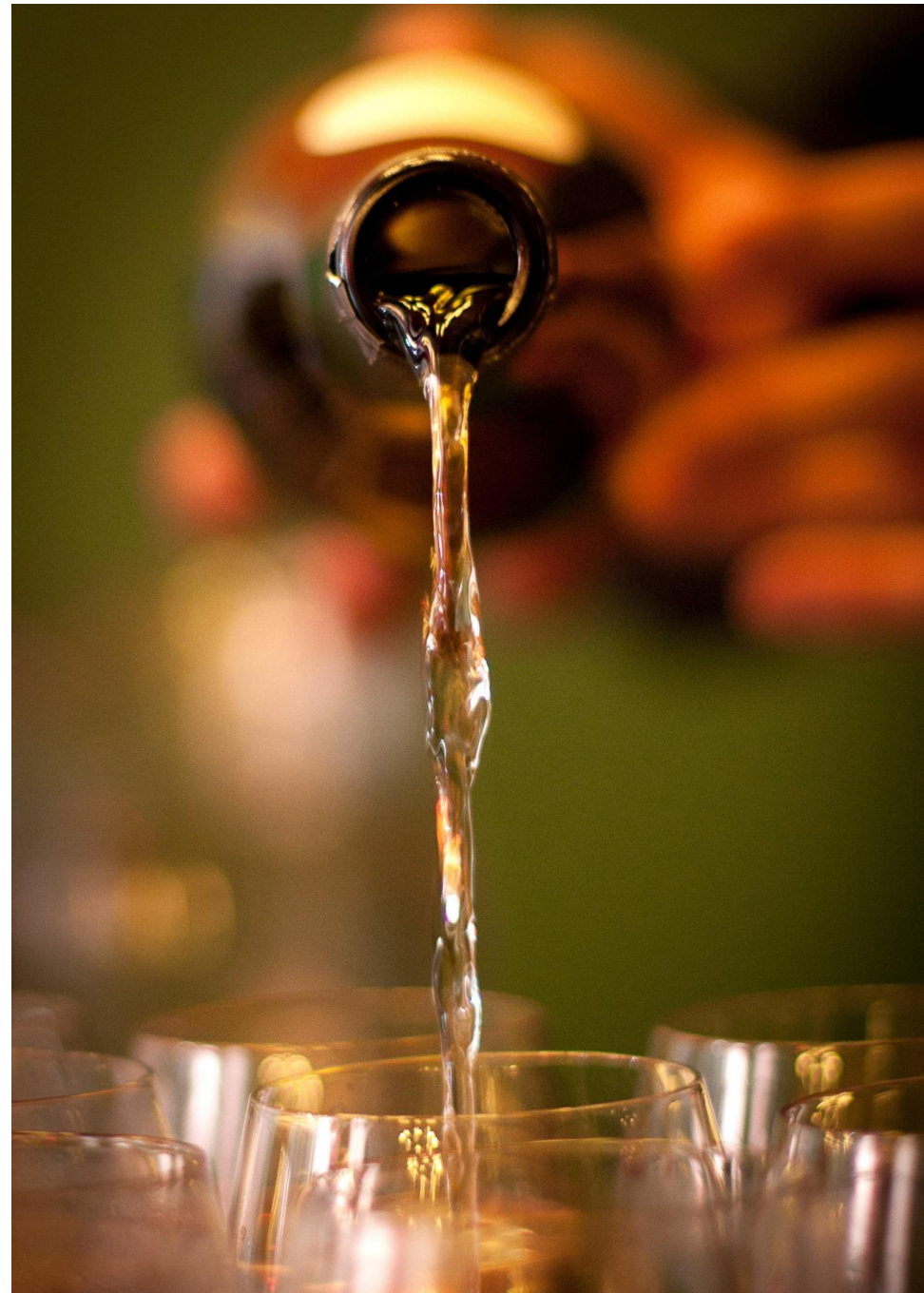
*Bright and fruity with clean red fruit flavours*

Rock Hopper Shiraz, Se Australia 13.0%

*Ripe Fruit aromas with a plump, round and smooth palate bursting with juicy spicy forest fruit flavours*

Punto de Vista Cabernet Sauvignon, Central Valley, Chile 13.0%

*Aromas of classic blackcurrant, with hints of black pepper. The palate has flavours of concentrated dark fruits and plum with soft oak and supple tannins*





# Dietary Needs

How we support you as the organiser and those with dietary requirements for an amazing event.

Dietary requirements have become incredibly complex and as the organiser of the event it is a big responsibility to get the right food to each guest.

We have put together some guidelines and actions that will support you and your need to provide accurate allergens and dietary information for each of your guests.

In order that we can provide you and your guests with the best possible level of service at your event, we ask that you provide us in advance details of each individual with a special dietary requirement.

To help you manage your guest lists and requirements we strongly advise that rather than sending out the menu in full to your guests before the event, you ask them for their dietary requirements. This will ensure that it is actually dietary requirements that are being received rather than just a preference of dishes as we offer one starter, one main and one dessert, then an alternative dietary dish.

When you come to confirm your event, just let us know your guests dietary needs and we will design a dish to encompass everyone.

We want to ensure that all of your guests have the best possible experience at your event and most importantly that all allergen requirements are safely and accurately met. We are here to support you in making this happen.



# Delivery

We know that great food needs to be delivered well...

Our team becomes your eyes and ears so you can simply enjoy! We have included the following staffing allocation

Front of House managers  
Chefs  
Waiting staff  
Drink service staff  
Bar staff  
Cloakroom staff  
Porters

We source staff where possible from within a contained radius of their principal place of employment; to reduce travel impact and our overall price.

## Uniform

Our team of dedicated and professional staff will always be well presented in black or white shirts, black trousers, polished black shoes, long black or grey French aprons and black ties.



# Contact us today

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If you would like to learn more about events at SEALIFE Brighton and what we can offer to make it a memorable event, get in touch with a member of staff or contact:

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