



Sévine

BRASSERIE & BAR

EVENTS PACK





WE EXTEND A WARM INVITATION TO YOU!

At Sévine, we take pride in providing seamless and stress-free experiences for all your events. With the capacity to accommodate parties of up to 220 guests throughout our business, we offer a range of food and drink packages tailored to suit every taste and budget.

From business gatherings to parties and wedding receptions, we offer a diverse selection of packages suited to various events. Whether you're planning a family reunion or celebrating your special day, we're here to cater to your needs and ensure your event is memorable and enjoyable.

Thanks,

Ali and Sev
and the team x

| SPACE | AREA INFO |
|--------------------------------------|--|
| Mezzanine | 15 - 70 seated guests 15 - 100 standing guests |
| Fully private - entire restaurant | 45 - 120 seated guests 45 - 220 standing guests |

ADDRESS

Unit 3.5a, The Water Gardens,
Harlow, CM20 1AQ

WEBISTE

sevine.co.uk

CONTACT

info@sevine.co.uk
01279 436466

BUFFET OPTIONS

These are recommended for pre booked parties and celebrations.

SILVER BUFFET

£28 per person

Selection of Mini Soft Rolls

Filled with Crayfish, lemon mayo & rocket. Chicken, avocado, and basil mayo. Free-range Egg mayo, cress.

Roasted New Potatoes

Garlic rosemary sea salt.

Chicken Mini Breast Fillets on Skewers

Smokey barbeque or garlic herb butter dressing.

Vegetarian Scotch Eggs

Piccalilli.

Pork And Apple Sausage Roll, Onion Chutney

Includes all items from silver

GOLD BUFFET

£48 per person

Selection of Cured Meats

Salami, air dried ham, chorizo, baguettes, apple chutney.

Mini Chicken and Ham Pie or Steak and Ale

Cheeseburger Sliders

Mini Teriyaki Skewers, Sriracha Alioli

Tomato And Basil Bruschetta

CANAPÉ OPTIONS

Three items £7.5,
Six items £13,
Nine items £18

These are recommended for larger drinks parties including weddings and engagements.

Scottish Smoked Salmon, Lemon Cream Cheese, Caviar

Spicy Avocado And King Prawn Crostini

Cheeseburger Sliders

Beetroot And Goats Cheese Tartlet

Mini Fish And Chips

Tartar sauce.

Mini Steak And Ale Pie

Mini Chicken And Ham Pie

Caramelised Onion And Brie Tartlet

Red Pepper And Lemon Hummus

Celery, and carrot crudites.

Chicken Mini Breast Fillets on Skewers

Garlic and herb dressing or barbeque.

Tomato And Basil Bruschetta

Pork And Apple Sausage Roll, Onion Chutney

Mini Teriyaki Skewers, Sriracha Alioli

Pea, Ricotta, Prosciutto And Feta Crostini

Roast Beef, Caramelised Onion, And Stilton Tartlet

SWEET OPTIONS

Selection Of Macaroons

Chocolate, lemon, raspberry, coffee, vanilla

Chocolate Brownie Mini Bites

Warm Scone, Clotted Cream, Strawberry Compote

Fresh Fruit Skewer

Pineapple, melon, strawberry, red grapes.

CHEESEBOARD SELECTION

For 20-30 guests £200

Blacksticks blue, Castello Ticker mature cheddar, Paysan Breton Brie, apple and date chutney, crackers.

SIT DOWN FEAST MENU

£40 three course
£30 two course

These are recommended for pre booked sitdown dinners. Available from 10 - 100 guests

STARTERS

Roasted Butternut Squash Soup

Toasted seeds, bread

Severn & Wye Cured Smoked Salmon

Avocado crème fraiche, lamb lettuce lemon oil dressing, toasted sourdough

Chicken Liver And Brandy Parfait

Pistachio crumb, apple and date chutney, toasted bread

King Prawns Sautéed In Chilli

Tomato, garlic and herb butter, toasted focaccia bread

MAINS

Chicken Supreme

Wrapped with parma ham, stuffed with mozzarella, green pesto, mixed salad, chips

Pan Roasted Hake Fillet

Crayfish, and champagne sauce, roasted baby potatoes, curly kale, crispy shredded leeks

Vegetable Wellington

Green lentils, butternut squash, beetroot, spinach, wrapped in puff pastry. Roast potatoes, maple parsnips, green beans, gravy

Aberdeen Angus Striploin Of Beef

£5 supplement

Duck fat roast potatoes, creamed leeks, maple parsnips, chantenay carrots, horseradish, gravy

PUDDINGS

French Toast

Chocolate and hazelnut sauce, ice cream or pouring cream

Tiramisu

Pouring cream

Cheeseboard

Blacksticks blue, Castello Ticker mature cheddar, Paysan Breton Brie, apple and date chutney, miller's crackers.

Chocolate Brownie

Vanilla Ice Cream

DRINKS PACKAGES

These are recommended for larger drinks parties.

BEER BUCKETS

Choose 12 bottles per bucket

Peroni Nastro Azzurro - £50

Rekorderlig - £69

Strawberry & Lime, Apple Or Wild Berries

Madri Excepcional - £50

Corona - £50

Peroni Nastro Azzurro Gluten Free - £50

WINE BUCKETS

Choose 3 bottles per bucket - £75

Roos Estate Chenin Blanc

L Jardin VDP Sauvignon Blanc

Ca'Lunghetta DOC Pinot Grigio

L Jardin Rose VDP

Last Strand Shiraz

Le Jardin Merlot

COCKTAILS

6 cocktails are included

Espresso Martini - £65

Porn Star Martini - £65

Margarita - £65

Aperol Spritz - £49

SOFT DRINKS

Jug Of Juice

Orange, pineapple or apple - £9

Bottles of Coke or Diet Coke

12 bottles - £34

Fevertree Mixers

Tonics or sodas - 12 bottles - £28

SPIRITS

70cl bottle - includes 12 mixers

Jack Daniel's - £100

JJ London Dry Gin - £90

JJ Whitley Artisanal Vodka - £90

SPARKLING

Choose 3 bottles per bucket - £100

Magnifico Prosecco

Nua Sparkling Rosé

T'S & C'S

SECURING YOUR BOOKING

Sévine requires a deposit within seven days of a provisional booking being made. Please note we accept debit, credit, Amex, and bank transfer for payment of your deposit which is made via an online link we send you via email. We do not accept cheques as a method of payment. Please be advised should we receive another enquiry during this Eme we reserve the right to ask you for immediate confirmation in writing via email and full deposit payment, or we may release the date due to popular demand.

DEPOSIT & PAYMENT TERMS

Your booking is **only confirmed** once we have received the agreed deposit pre-payment paid via the online link sent. This deposit will be redeemed on the day of your event against your total booking.

The deposit is fully refundable up to fourteen days prior to your booking date. Any later than this and we're afraid it becomes non-refundable.

The balance is payable fourteen days before the day of your booking. On arrival we will set up a tab for your event, we will also confirm the agreed minimum spend requirement. **Should the minimum spend not be reached, the balance must be settled on the day before you depart the event.**

GUEST NUMBERS & PRE-ORDERING

If you are pre-ordering any food or beverage, please confirm final guest numbers at least ten days before your booking date. Please note that this will be the number charged to your final bill. Please advise us if your guests have any special dietary requirements. Allergen information can be found by clicking the link...

SERVICE CHARGE

For all guests including event bookings we add a 13% service charge to your final bill. By the end of your event, we are sure you'll agree our team deserve it!

SPECIAL REQUESTS

Do let us know if you have any special requests no matter how far-fetched and we will always do our best for you.

FOOD DISPLAY

Any displayed food items (i.e., Buffets hot or cold) will only be left on display for a maximum of two hours due to food safety regulations. A celebration cake can be supplied by the guest, but a disclaimer must be signed on the day of your event. Any unused food items can be removed from the premises, but a disclaimer must be signed by the guest.

DECORATIONS

Please note that we accept flower arrangements, balloons (with weights), banners and photos (**use of blue or white TAC only**), paper lanterns, bunting, sparkling candles, confetti, and glitter are **not permitted**.

MUSIC & HOURS

Due to our licensing restrictions, we are not permitted to open the doors that lead onto the outside terrace area from 10pm, therefore the terrace will close sharply at 9.30pm.

We are licensed until midnight; therefore, guests must vacate our premises quietly by 12:30am the latest. Please ensure that all invitations sent state "Carriages at 12.00am".





Sevine

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 [sevine_brasserie](https://www.instagram.com/sevine_brasserie)

 www.sevine.co.uk