

*Life's Better*  
*at the*  
*Beach*  
SOUTHSEA BEACH CAFE

**PRIVATE HIRE  
BROCHURE  
2023/2024**

**EXCLUSIVE VENUE HIRE IS AVAILABLE FROM SEPTEMBER -  
MAY (EXCLUDING SUMMER HOLIDAYS & MAY BANK  
HOLIDAY WEEKENDS)**

**Pricing**

**£500** venue hire fee

The Hire Fee once paid secures your date, this fee is non-refundable & does not count towards your minimum spend agreement. Our hire fee is subject to change.

**£2000** minimum spend October - February.

**£2500** minimum spend September, March, April & May.  
(Excluding summer holiday/May bank holidays).

## What's included?

Exclusive hire of the venue from **7pm - midnight** (outdoor terrace closed by 10pm)

Customer access from 6pm (entertainment access from 5.30pm)

Maximum guests **80** seated, **150** standing

Staff on the evening

Use of the house music system

Glassware/crockery & cutlery

Cleaning and waste disposal

Menu pre-order service

Drinks pre-order service

2 recommended table set out

Coat rack

Pre-event meeting (1 hour)

## **Premium Buffet £20pp**

Please choose **6 mains** from the following **12 items**

Please choose **2 sides** from the following **5 items**

### **Mains**

BBQ Pulled Pork Sliders

Satay Chicken Skewers (GF)

Honey Glazed Baby Chorizo (GF)

Crayfish and Prawn Cocktail (GF)

Tempura King Prawns with Sweet Chilli (GF)

Monkfish Goujons with Tartare Sauce (GF)

Goat cheese Tartlet with Balsamic Onions (V)

Panko Camembert Bites (V,GF)

Cherry Tomato Bruschetta with Balsamic Glaze (VE)

Sundried Tomato and Smoked Mozzarella Arancini (V,GF)

Sweet Potato and Kale Burger Sliders (V)

Toasted Pitta Bread with Beetroot Hummus and Vegan Tzatziki  
(VE)

### **Sides**

Rustic Fries (GF,VE)

Roast New Potatoes (GF,VE)

Creamy Potato Salad with Capers and Chives (V,GF)

Mixed Leaf Salad with Lemon Dressing (GF,VE)

Seasonal Slaw (VE,GF)

GF = NON GLUTEN CONTAINING / AGF = AVAILABLE NON GLUTEN CONTAINING /  
V = VEGETARIAN / AV = AVAILABLE VEGETARIAN / VE = VEGAN / AVE = AVAILABLE VEGAN  
MENU IS SUBJECT TO CHANGE.

## **Canapé Menu £15pp**

Please choose **5 canapés** from the following **12 items**

Rare Sesame Beef with Cucumber and Asian Slaw (GF)

Mini Lamb Koftas with Tzatziki (GF)

Chicken Liver Pate on Toasted Brioche with Fig Chutney

Satay Chicken Skewers (GF)

Monkfish Bites (GF)

Tempura Prawns with Sweet Chilli Sauce (GF)

Mackerel Pate on Crostini with Dill

Crab Doughnut with Chilli Tomato Jam (AGF)

Sundried Tomato and Mozzarella Arancini, Basil Mayo (GF, V)

Honey and Chilli Roasted Halloumi (V,GF)

Sweet Potato and Kimchi Fritter with Korean BBQ Mayo (VE, GF)

Aubergine Fritter, Caramelised Onion Hummus (GF, VE)

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## **A la Carte 3-Course £50pp**

Please choose 3 starters from the following 6 choices

Please choose 3 mains from the following 6 choices

Please choose 2 desserts from the following 6 choices

### **Starters**

#### **Fish**

Chilli Garlic Prawns (GF)

maple, soy and lime dressing, asian slaw

Shichimi Squid (GF)

rocket, lime aioli, black sesame

#### **Meat**

Duck & Orange Parfait (AGF)

brioche toast, fig compote

Lemon, Honey and Thyme Chicken Skewers (GF)

rocket, asparagus and cherry tomato salad

#### **Vegetarian / Vegan**

Sweetcorn & Kale Fritters (VE,GF)

chilli tomato jam, smashed avocado, micro coriander

Roast & Pickled Beetroot Salad (VE,GF)

with cashew cream, orange vinaigrette, spring onion

**A la Carte 3-Course £50pp**

**Mains**

**Fish**

Whole Butterflied Seabass (GF)

tuscan fried potatoes, samphire beurre noisette, fresh radish

Monkfish & Courgette Skewer (GF)

red pepper coulis, israeli couscous, tzatziki, roast cherry vine  
tomato

**Meat**

Roast Lamb Rump (GF)

hummus, salsa verde, Tenderstem broccoli, roast shallot

Pan Roast Chicken Breast Supreme (GF)

tarragon butter, garlic roast potatoes, fine beans, sweet potato  
puree, pan jus

**Vegetarian/Vegan**

Soft Polenta (VE, GF)

cavolo nero, shitake mushroom, semi dried tomato, cannellini  
beans, lemon

Lentil & Butternut Squash Bake (V)

garlic roast potatoes, fine beans, mushroom gravy



**A la Carte 3-Course £50pp**

**Desserts**

Tropical Panna Cotta (VE, GF)

mango coulis, fresh passionfruit, toasted coconut and chantilly cream

Double chocolate brownie (V, GF)

hazelnut praline, vanilla bean ice cream, belgian chocolate sauce

Deconstructed Cheesecake (V)

lemon vanilla cheesecake quenelle, cherry compote, shortbread, fresh berries

Caramelised Banana Meringue

salted toffee sauce, pecan crumble, whipped cream

Millefeuille of Whipped Mascarpone

Baileys espresso creme, biscoff crumb

Belgian Chocolate Mousse Tart

orange cardamom syrup, creme fraiche



## **What's not included, but available at additional cost?**

Anything outside of our standard service offering  
Tailored event planning and supplier liaison  
Decorating the venue or tables  
Equipment storage  
Moving tables during event  
Entertainment hire  
Security (80 guests or more requires security £55ph)

## **Bespoke Party Planning (suited to Wedding Receptions).**

When straight forward private hire isn't right for you, we offer a bespoke event planning service that is charged at £75.00 an hour. (Minimum 2 hours). We can give you the time you need to make your event really special. Services include but are not limited to;

Extended opening hours  
Unique service plans  
Bespoke table and entertainment layouts  
Equipment hire  
Bespoke menus  
Liaise with external suppliers  
Assistance with decorations  
Book and manage bands and DJ's

If this is a service you are interested in - please email [events@southseabeachcafe.co.uk](mailto:events@southseabeachcafe.co.uk) with 'Bespoke Party Planning' in the title and we will arrange a suitable time to discuss your requirements.