

# EVENT SPACES

@SEA LANES



HOST YOUR EVENT RIGHT ON THE BEACHFRONT  
IN A ONE-OF-A-KIND VENUE WITH SEA VIEWS,  
STYLISH SETTING AND A BUZZING ATMOSPHERE

THE EVENT SPACE

THE STUDIO & TERRACE

DRINKS MENUS

FOOD MENUS



**BISON BEER**

**FIKA**

**WOOD X COAL**

- BY HUMBLE PLATES -

# AT SEA LEVEL

# THE EVENT SPACE

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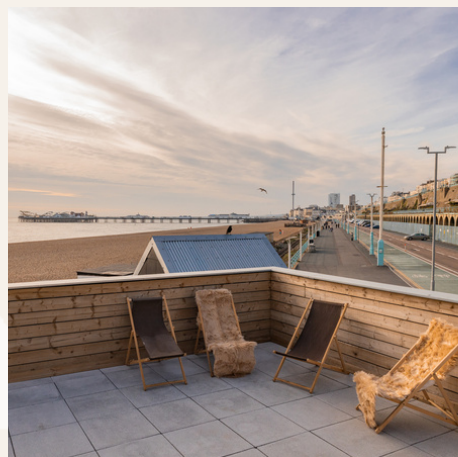
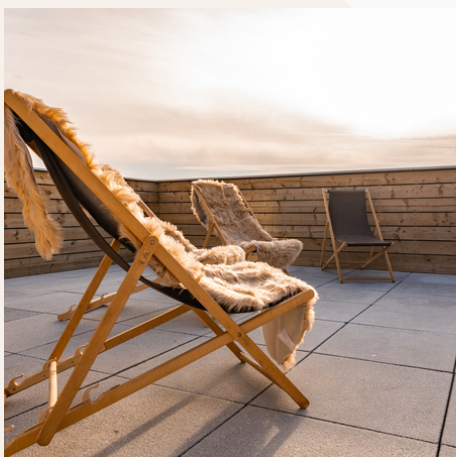
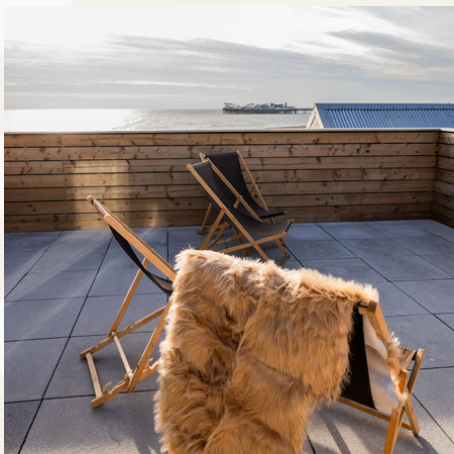
- Capacity 20-50 seated
- Larger events can be hosted as standing & limited seating, up to a maximum of 100
- Inside space with flexible seating arrangements
- With this space we reserve 3 tables directly outside the Event Space which seats up to 18 people
- This is a flexible space; you will have the space privately however, do not feel like you are limited to that room. Feel free to move around the site including the roof-top and outside space
- Views of the sea & Brighton Palace Pier
- Minimum 2 hour booking
- Maximum can exceed 4 hours; please mention in the 'tell us more' section when enquiring
- Audio & Visual (TV with HDMI or USBC plug in) available
- Bluetooth speakers available to play your own music



# UP ON THE ROOF

# THE STUDIO & TERRACE

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- Hosted as limited seating & standing, up to a maximum of 50 (30 indoor seated & 20 outdoor standing)
- Large private balcony overlooking the sea & Brighton Palace Pier
- Fully private inside space
- Pre-ordered drinks can be set up for arrival (bottles of wine and beer only). See drink pre-order menu
- Minimum 2 hour booking
- Maximum can exceed 4 hours; please mention in the 'tell us more' section when enquiring
- Speaker included to play your own music

# EVENT SPACE + STUDIO & TERRACE

# BOOKING INFORMATION

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## HIRE FEE

Our standardised hire fee is £40 per hour for both The Event Space and The Studio & Terrace.

We can offer discounted rates for charities and good causes.

Payment is taken via a payment link. The payment is non-refundable 3 weeks before the event date.

## FOOD PRE-ORDERS

All food on-site must be purchased from one of the food operators:  
FIKA or Wood x Coal.

If you would like to pre-order your food so it can be served at a prearranged time, both food operators on site, FIKA and Wood x Coal, offer dedicated pre-order menus. Please find menus below.

If you do not wish to pre-order any food, your guests will be able to order from FIKA and Wood x Coal's standard menus on the day, however they will be subject to the current service wait times.





# EVENT SPACE + STUDIO & TERRACE

# BOOKING INFORMATION

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## BAR TAB

If you would like to set-up a bar tab, we can do so on arrival. We will need a bank card to hold your details.

Let us know how much you would like your tab to be capped at initially, though it can be adjusted on the day.

## DRINK PRE-ORDER / TOKENS

We offer a pre-order drinks menu of wine, fizz, beer and softs.

We also offer a drinks token system; a selection of drinks that can be redeemed for a token which are pre-bought.



EVENT SPACE + STUDIO & TERRACE

# DRINKS MENUS

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## DRINK TOKENS MENU

1 token can be redeemed for

**Pint of:**

House Pale or Lager

Lucky Saint Alcohol-Free Lager

House Cider

Coke - Lemonade - Dr Pepper - Eager Fruit Juice

Medium Glass Premium Wine

House Summer Special: PIMM's - Aperol Spritz

House Winter Special: Mulled Wine - Mulled Cider

House Spirit & Mixer

Craft Soft Seltzer Can

**20 x tokens for £120**

**Minimum order of 20 tokens, followed in batches of 10 x tokens for £60**

## PRE-ORDER DRINKS MENU

The below are offered at discounted prices for pre-orders of a minimum of 5 of any one product

Growler of House Pale or House Lager (3.5 pints) - £20

Growler of Lucky Saint Alcohol-Free Lager - £17

Bottle of House Wine - Red or White - £22

Bottle of Prosecco - £25

**All pre-orders must be made at least a week in advance**

EVENT SPACE + STUDIO & TERRACE

# FOOD MENUS

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## FIKA

### OPENING HOURS

Daily 7am-5pm

### PASTRY & FUEL

7am-5pm

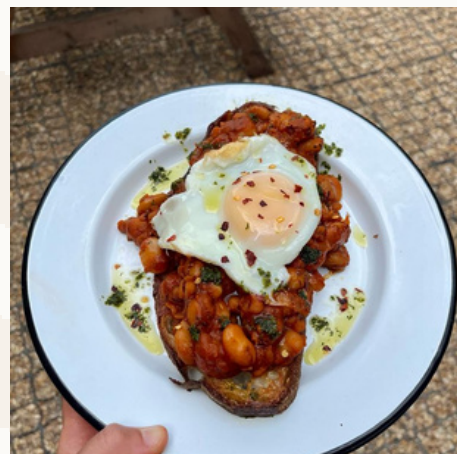
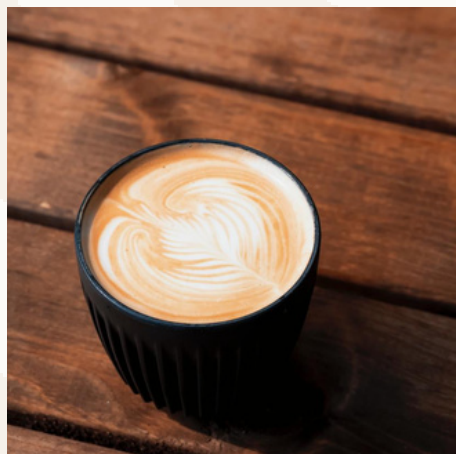
Requires 2 days notice

### BRUNCH MENU

10am-3pm

Requires 2 days notice

FIKA MENUS



PASTRY & FUEL

# FIKA

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HOT DRINK & PASTRY £5  
HOT DRINK, PASTRY & FUEL £10

## HOT DRINK

ESPRESSO/LONG BLACK/AMERICANO  
FLAT WHITE/LATTE/CAPPUCCINO  
MOCHA/HOT CHOCOLATE  
CHAI LATTE/ BISCOFF LATTE  
TEA - EB, EG, MINT, GREEN, GINGER & LEMON

OAT/ALMOND/COCONUT MILK  
DECAF & ICED DRINKS AVAILABLE

## PASTRY

CINNAMON BUN  
BREAKFAST FLAPJACK (VG)  
PLAIN CROISSANT  
GRANOLA MUFFIN (VG)

## FUEL

GRANOLA (VG)  
ORGANIC DARK CHOCOLATE GRANOLA, BANANA, LINGONBERRY JAM,  
PECANS, MILK/ COCONUT YOG

### TOASTED SANDWICHES ON FARMHOUSE BREAD

STREAKY SMOKED BACON, CHEDDAR, CHIPOTLE KETCHUP

PROSCIUTTO, CHEDDAR, MUSTARD, PICKLES

VEGAN 'NDUJA, CHEDDAR OR VEGAN CHEESE, EDAMAME PESTO (V/VG)



BRUNCH MENU

# FIKA

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## TOAST

### FRIED EGGS - MAKE ME GF £8

2 X FRIED EGGS WITH RED PESTO, CHILLI HONEY DRIZZLE, CHIVES  
BACON + 3 'NDUJA + 3.5 AVO + 3 HALLOUMI + 3 PULLED PORK 4.5

### FIKA BEANS - MAKE ME V/VG/GF £9

FIKA SMOKY BEANS, CHIMICHURRI, AVO OR FRIED EGG  
MAKE 'EM CHEESY + 2 'NDUJA FOR A KICK? + 3.5 PULLED PORK 4.5

### SALMON - MAKE ME GF £11

SALMON & DILL CREAM CHEESE, HOUSE PICKLES, CHIVES, CHILLI FLAKES  
ADD AN EGG + 1.5

## FRIED EGG SANDWICHES

### HOT CHICK - MAKE ME V/VG £9

GRILLED FARMHOUSE, FRIED EGG, SPICY 'NDUJA SAUSAGE, CHILLI CHEESE,  
CHIMICHURRI  
HALLOUMI + 3 BACON/VEGAN BACON + 3 PULLED PORK + 4.5

### HIDE & SQUEAK (V) - MAKE ME GF £9

FARMHOUSE, GRILLED HALLOUMI, FRIED EGG, SMASHED AVO, HARISSA  
AIOLI, PICKLES  
'NDUJA/VEGAN 'NDUJA + 3.5 BACON/VEGAN BACON + 3 PULLED PORK + 4.5

### TON BACON - MAKE ME V/VG £8.5

FARMHOUSE, STREAKY SMOKED BACON, SMOKED CHEESE, FRIED EGG,  
TONKATSU SAUCE  
PULLED PORK + 4.5 EXTRA BACON + 3 AVO + 3

### GET STUFFED £12

FARMHOUSE, PULLED PORK, SAGE STUFFING, SMOKED CHEESE, KRAUT,  
HOUSE APPLE SAUCE, THYME MAYO  
BACON + 3 EGG + 1.5

### NUTTY BUTTY (V) - MAKE ME GF £9

FARMHOUSE, DOUBLE FRIED EGG, KIMCHI, CHEDDAR, SMOKED SPRING  
ONION MAYO, PEANUT CHILLI OIL, CHILLI HONEY DRIZZLE  
BACON/VEGAN BACON + 3 'NDUJA/VEGAN 'NDUJA + 3.5 PULLED PORK + 4.5

EVENT SPACE + STUDIO & TERRACE

# FOOD MENUS

**WOOD X COAL**

- BY HUMBLE PLATES -

## OPENING HOURS

Winter - Wed to Sat: 12pm - 9pm | Sun: 12pm - 6pm

Spring/Summer - Mon to Sun: 12pm-9pm

## BUFFET

(Priced Per Person)

Requires 5 days notice

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## PIZZA

AVAILABLE SPRING/SUMMER ONLY

(Priced Per Pizza)

**WOOD X COAL MENUS**



# BUFFET OPTIONS

# WOOD X COAL

- BY HUMBLE PLATES -

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Please choose from only one of the following menu options

## £15 PER PERSON

Padrón peppers with jalapeño salt (vg)  
Nashville hot sweetcorn with garlic mayo (vg)  
Korean glazed tenders (VGO)  
House made sausage roll with brown sauce (vgo)  
Hand cut fries and house dips (vg)  
Tomato Panzanella salad (vg)  
Flat breads and house dips (vgo): Muhammara, Tzatziki, Hummus

## £20 PER PERSON

Padrón peppers with jalapeño salt (vg)  
Nashville hot sweetcorn with garlic mayo (vg)  
Korean glazed tenders (VGO)  
House made sausage roll with brown sauce (vgo)  
Pea and mint falafel (vg)  
Hand cut fries and house dips (vg)  
Tomato Panzanella salad (vg)  
Ham hock terrine with piccalilli  
Flat breads and house dips (vgo): Muhammara, Tzatziki, Hummus

## £25 PER PERSON

Padrón peppers with jalapeño salt (vg)  
Nashville hot sweetcorn with garlic mayo (vg)  
Korean glazed tenders (VGO)  
House made sausage roll with brown sauce (vgo)  
Pea and mint falafel (vg)  
Hand cut fries and house dips (vg)  
Tomato Panzanella salad (vg)  
Ham hock terrine with piccalilli  
Meat and cheese board, chutney, crackers, pickles  
Flat breads and house dips (vgo): Muhammara, Tzatziki, Hummus

## ADD ONE DESERT FOR £2.5 PER PERSON

Biscoff brownie (vgo)  
Lemon tart (v)  
Oreo cheesecake (v)

**V - Vegetarian / VG - Vegan / VGO - Vegan Option Available**  
Please make us aware of any allergies before ordering



PIZZA PRE-ORDER  
**WOOD X COAL**

- BY HUMBLE PLATES -

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AVAILABLE SPRING/SUMMER ONLY

**MARINARA(VG)**

Red base, capers, basil, extra virgin olive oil.

£9

**MARGHERITA (V/VG)**

Red base. Fior di latte, basil, extra virgin olive oil

£10

**PEPPERONI**

Red base, fior di latte, Curing Rebel

£14

**BLUE SHROOM (V)**

Brighton Blue cheese, white base, chestnut mushroom, fior di latte, pesto

£12

**DO-YA!**

Curing Rebel nduja, red base, fior di latte, hot honey

£14

**V - Vegetarian / VG - Vegan**

Please make us aware of any allergies before ordering