WEDDINGS AT THE GHERKIN BY **SEARCYS**





WEDDINGS AT THE GHERKIN

There are few spots on the London landscape as striking as Searcys at The Gherkin, where a taste of the high-life awaits. As the sun sets, London lights up around you and celebrations get into full swing. Start your lifelong journey together among stunning views of London and beyond at this icon of modern architecture.

Weddings at The Gherkin bring together the expertise you would expect from Searcys, to a setting fit for the most memorable occasions. Whether you are looking for the most fanciful of ceremonies or a more personal moment for you and your family, The Gherkin's sky-high spaces and intimate private rooms allow for just the type of celebration you have always imagined.

WEDDING HIRE Saturday 2.00pm - midnight Sunday 2.00pm - 11:00pm

EVENING RECEPTION HIR Saturday 6.30pm - midnight Sunday 6.30pm - 11:00pm

*All prices are exclusive of VAT at current rate. A late license is available upon request. AV and entertainment are not included within the venue hire or minimum spend amount and must be booked through our approved supplier list. Food and beverage are subject to a discretionary 12.5% service charge. For peak dates the pricing may vary.

	VENUE HIRE	MIN. SPEND
	£7,000*	£10,500*
RE	£6,000*	£7,500*

"If you're reading this and wondering whether or not this venue is for you, so was I.

Go see it, you will fall in love with it like I did!"

PHILLIP & JONATHAN **** "The entire day and of course the reception at The Gherkin have been a million times better than we could ever expect.

Our guests were all in awe and called it an epic

event!"

LYSANN B ****

CAPACITIES

YOUR WEDDING CATERED FOR

Weddings at The Gherkin have curated a range of packages to compliment your big day.

Host a seated dinner for 140 guests, all small gathering for 18 to 50 guests or a sophisticated cocktail reception for 260.

STANDING RECEPTION	260
SIT-DOWN DINING	140
CEREMONY	140



Host your event in one of London's most enviable and inspiring locations. From board meeting buffets to five-course feasts and celebratory dinners our adaptable private dining spaces – named after clouds: Cirrus, Stratus, Alto and Cumulus – can be combined and shaped to fit your occasion.













FINISHING TOUCHES

We are proud of the great relationships we have built up with our suppliers, so we are happy to provide a little guidance if you need any help choosing.

With a wealth of experience in their chosen field, we are confident that your wedding will be the truly spectacular and the memorable day you have always imagined.

ASK YOUR WEDDING CO-ORDINATOR ABOUT OUR TRUST AND LOVE SUPPLIER LIST



OUR FOOD

SEARCYS SUSTAINABILITY PLEDGES

MODERN



BRITISH



SOCIAL



SEASONAL







All our fresh eggs are British free-range

All our milk is British Red Tractor certified



All our bacon is British-reared and dry-cured We only use British-



meat and poultry





We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time







We only source British





Up to 90% of seasonal fruit and veg on our menus are British



milled flour







We only use Britishharvested rapeseed oil in cooking



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia





SEARCYS AT THE GHERKIN

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