



EVENTS
AT THE GHERKIN

BY SEARCYS

YOUR PERFECT EVENT

PRESTIGIOUS CITY LOCATION

STYLISH SETTINGS

PANORAMIC VIEWS

ICONIC ARCHITECTURE

EXPERT KNOWLEDGE

SEASONAL BRITISH PRODUCE

CRAFTSMANSHIP

SUSTAINABILITY



IRIS AND HELIX EXCLUSIVE HIRE

Iconic location and state-of-the-art facilities. Thought-provoking architecture and awe-inspiring views. There are few spots in London more fitting for an event than the top floors of the Gherkin. Pair exquisite menus with vintage cuvées and expert knowledge, all while enjoying panoramic views of the city.

From corporate meetings and celebratory dinners to seasonal parties and awards evenings – whatever the style and theme of your event, the spaces are as flexible as our expert teams, who will create just the right package for you.

	VENUE HIRE	MIN. SPEND
BREAKFAST HIRE Monday - Friday 07:30am - 10:30am	£1,500*	£1,000*
WEEKDAY EVENING HIRE Tuesday - Thursday 6:30pm - 11:00pm Monday reduced venue hire	£10,000* £8,000*	£7,500*
WEEKEND FULL-DAY HIRE Saturday 2.00pm - midnight Sunday 2.00pm - 11:00pm	£7,000*	£10,500*
WEEKEND EVENING HIRE Saturday 6.30pm - midnight Sunday 6.30pm - 11:00pm	£5,000*	£7,500*

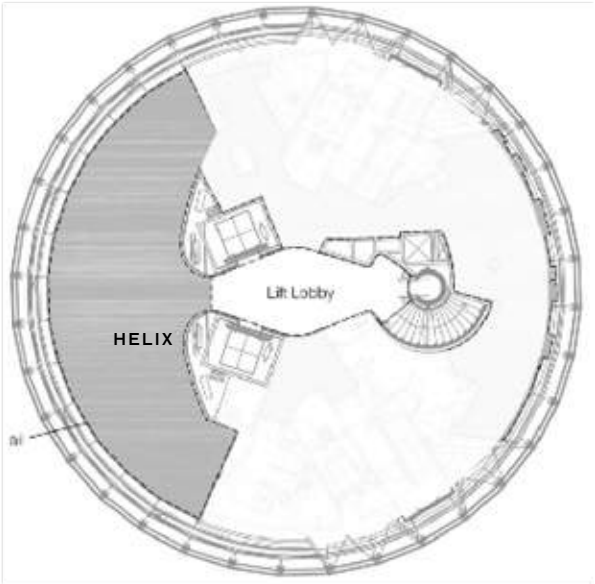
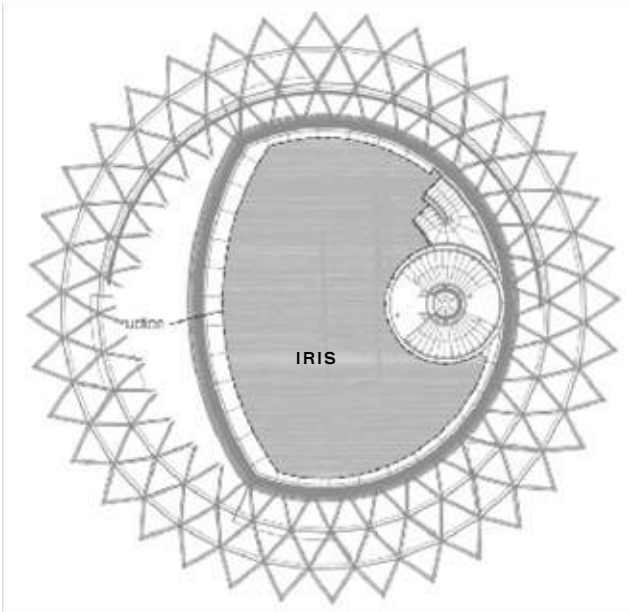
*All prices are exclusive of VAT at current rate. A late license is available upon request. AV and entertainment are not included within the venue hire or minimum spend amount and must be booked through our approved supplier list. Food and beverage are subject to a discretionary 12.5% service charge.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



CAPACITIES

STANDING RECEPTION	260
SIT-DOWN DINING	140
THEATRE STYLE	140
CABARET	70
SEMI-EXCLUSIVE RECEPTION	70

BREAKFAST EVENTS ARE LIMITED TO 100 GUESTS IN ALL FORMATS



PRIVATE DINING ROOMS

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.

PRICES FROM £300 *EXCLUSIVE OF VAT AT CURRENT RATE



**PANORAMIC
VIEWS IN
STYLISH
SETTINGS**





CAPACITIES

Designed with flexibility in mind, the new rooms provide space for small targeted conferencing or meetings to larger receptions or dining.

CIRRUS, NIMBUS AND CUMULUS

18 boardroom 25 theatre 25 reception 20 banqueting

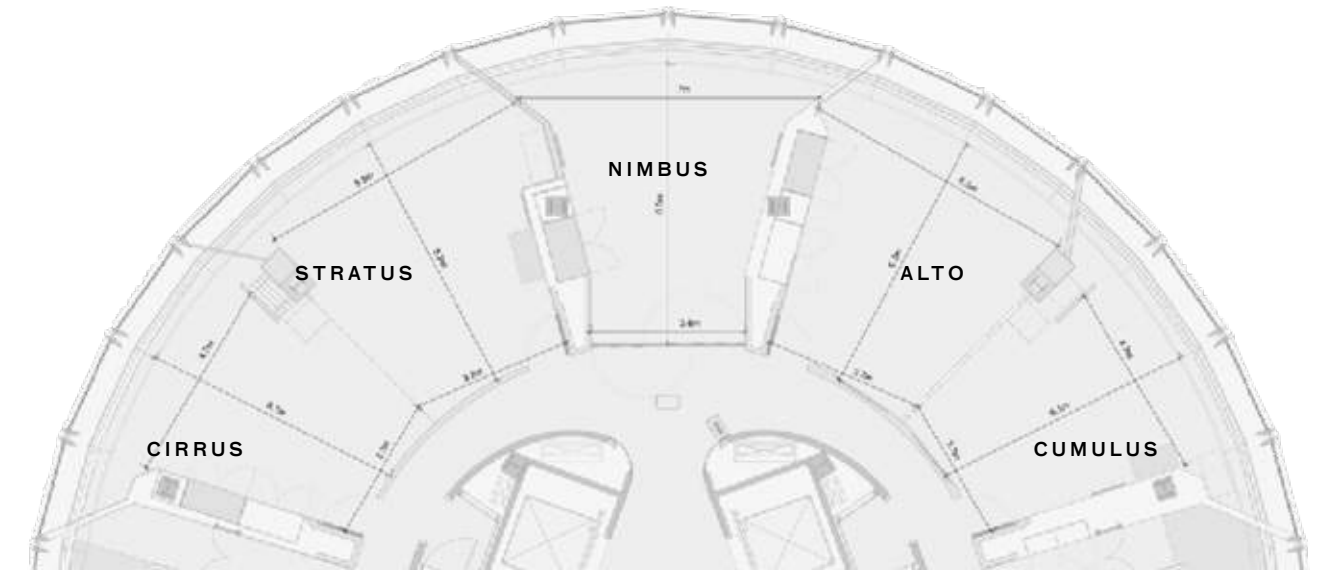
STRATUS AND ALTO

24 boardroom 35 theatre 35 reception 30 banqueting

CIRRUS-STRATUS AND ALTO-CUMULUS

30 boardroom 60 theatre 60 reception 50 banqueting

WHOLE FLOOR HIRE OPTIONS AVAILABLE ON REQUEST



OUR FOOD AND DRINK

MODERN



SOCIAL



BRITISH



SEASONAL



SEARCYS SUSTAINABILITY PLEDGES



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working closely with Nyetimber, Greyfriars and Furleigh Estate



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association



All our teas are ethically and responsibly sourced



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



All our milk is British Red Tractor-certified



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



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within 48-mile radius from our venues



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title



All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked at a family-run smokehouse on the edge of Aberdeen harbour



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



All our fresh and frozen prawns are Marine Stewardship Council-certified



We only use British-milled flour



We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO



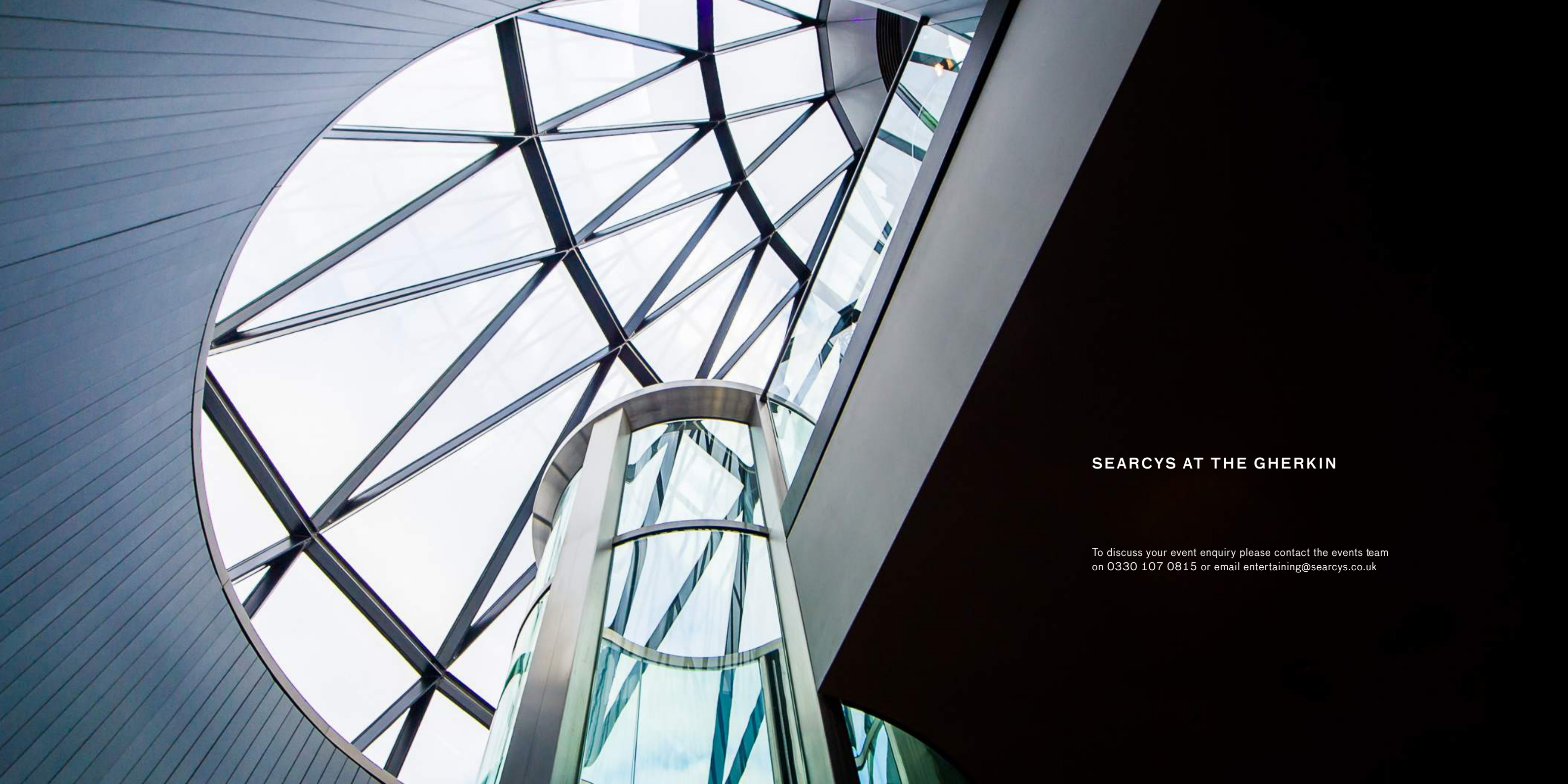
All our venues offer free tap water. Our bottled water is Belu. It is ethically-sourced and carbon-neutral, with all of its profits donated to WaterAid



Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best-quality ingredients sourced responsibly from local suppliers, we create a better experience for our customers, the community, and in ways that benefit the environment.



SEARCYS AT THE GHERKIN

To discuss your event enquiry please contact the events team
on 0330 107 0815 or email entertaining@searcys.co.uk

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