



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

An iconic location with awe-inspiring views. There are few spots in London more fitting for a celebration 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 celebratory dinners to milestone birthday parties – whatever the style of theme of your event, the spaces are as flexible as our expert teams, who will create just the right package for you.

WEEKEND HIRE

SATURDAY

6:30pm – midnight
Venue hire £6,000
Minimum spend £7,500

2:00pm – midnight
Venue hire £7,000
Minimum spend £10,500

SUNDAY

6:30pm - 11:00pm
Venue hire £6,000
Minimum spend £7,500

2:00pm - 11:00pm
Venue hire £7,000
Minimum spend £10,500

*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.



PRIVATE DINING ROOMS

Host your event in one of London's more enviable and inspiring locations. From Champagne brunches to celebratory dinners, our adaptable private dining rooms – named after clouds: Cirrus, Stratus, Nimbus, Alto and Cumulus – can be combined and shaped to fit your occasion.



SPECIAL OCCASIONS

Celebrate your special occasion in an iconic London landmark. With breath-taking views of the City, our private dining rooms provide a truly unique and unforgettable setting that will create lasting memories.

SPARKLING BRUNCH

£46 per person

Four-course brunch with a glass of sparkling wine

LUNCHEON

£68 per person

Three-course lunch and half a bottle of wine

DINNER PARTY

£78 per person

Sparkling wine on arrival, three-course dinner and half a bottle of wine

EVENING DRINKS RECEPTION

£80 per person

Sparkling wine on arrival, canapes, bowl food and unlimited house wine, beer and soft drinks for two hours

Packages based on a minimum of 20 guests. All packages include private hire of your own room, table centerpieces, water and the option to upgrade to free-flowing wine, beer and Champagne. Available Friday to Sunday.

Our specialist event planner are also on hand to help you with the finishing touches, including themed decorations and photography to capture those special moments.

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**PANORAMIC
VIEWS IN
STYLISH
SETTINGS**





PROPOSALS

With breath-taking 360-degree views across London, The Gherkin's sky-high private dining rooms provide the perfect setting to ask the big questions. Create lasting memories as you watch the sunset over the City and raise a glass of Champagne to your future.

£500 per couple

Enjoy two hours use of your own private dining room, a bottle of Searcys Cuvée Champagne, canapes, five-course tasting experience with paired wines, tea, coffee and petit fours, rose petals and a dedicated proposal planner to help make your special moment unforgettable. You'll also have access to our polaroid camera to capture the special moments and take them away with you.

Available from Friday to Sunday.

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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

0330 107 0815 | entertaining@searcys.co.uk

30 St Mary Axe London
EC3A 8EP

Searcysatthegherkin.co.uk @Searcysgherkin