



PRESTIGIOUS LOCATION

STYLISH SETTINGS

SPECTACULAR PANORAMAS

ICONIC ARCHITECTURE

**EXCLUSIVE CELEBRATIONS** 

**SEASONAL BRITISH PRODUCE** 

THE SKY'S THE LIMIT



## 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 celebra-tions 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.

For a virtual tour of the Gherkin please click:

Private Dining Rooms Level 38



Helix and Iris Levels 40 and 39





# CAPACITIES

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

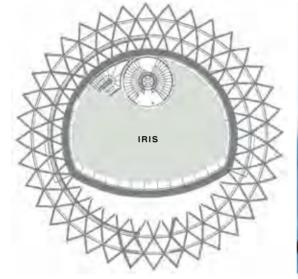
Host a seated dinner for 140 guests, all small gathering for 18 to 50 guests or a sophisticated cocktail reception for 260.

STANDING RECEPTION	260

SIT-DOWN DINING 140

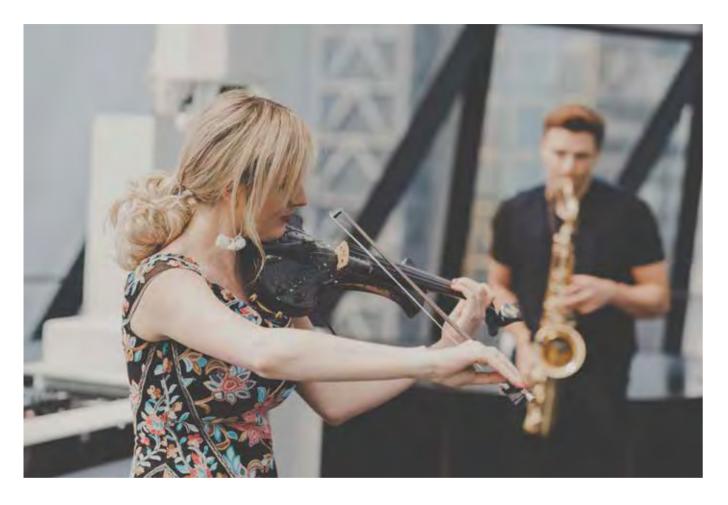
CEREMONY 140















## **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.

Clear chairs and flowers can be hired in via our preferred suppliers list.

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



## **OUR FOOD**

#### MODERN



BRITISH



#### SOCIAL



SEASONAL



## **SEARCYS SUSTAINABILITY PLEDGES**



All our fresh eggs are British free-range



All our milk is British Red Tractor certified



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



All our bacon is British-reared and dry-cured



We only use Britishmilled flour



We only use Britishharvested rapeseed oil in cooking



We only source British meat and poultry



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



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





