



**SEARCYS**  
AT THE GHERKIN

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# YOUR PERFECT EVENT



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## SUMMER PARTIES AT THE GHERKIN

Perched high above the City on the top floors of The Gherkin awaits the ultimate venue for your summer party. Whether you are looking for a stylish spot for lunch with friends, a cocktail reception with picture perfect views, or a large summer party for the office, whatever the weather, our flexible event spaces can be combined and shaped to fit your summer celebration!



## THE SPACES

Occupying the top three floors of The Gherkin, our six event spaces are available to hire and all boast panoramic views of London. We can host up to 130 guests for dinner or 260 guests for an evening reception.

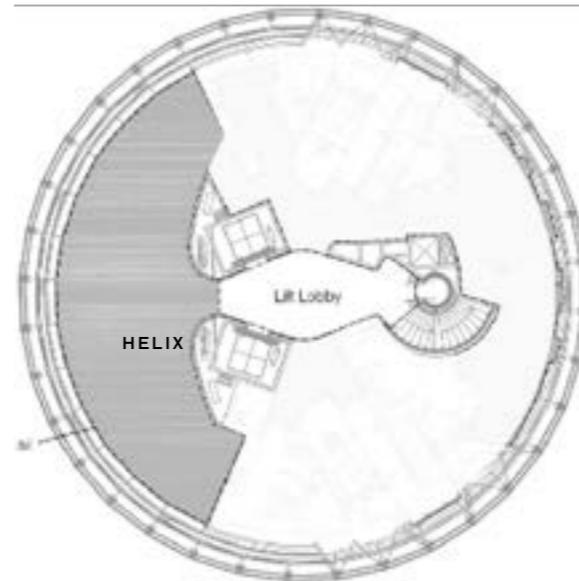
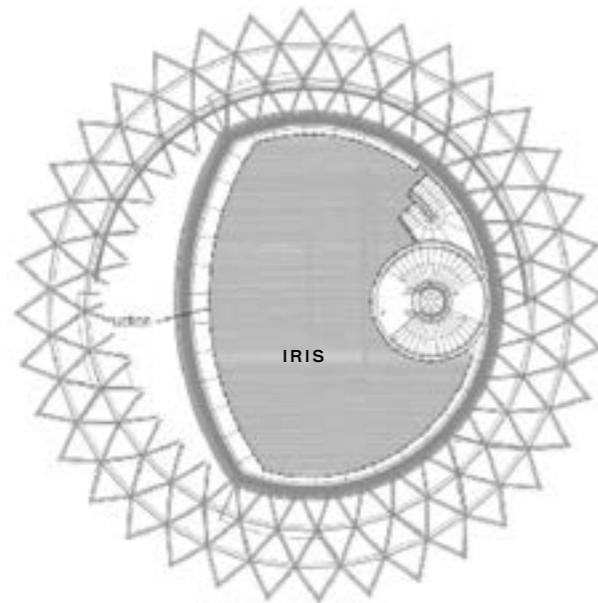
Our intimate private dining rooms provide the perfect spot for smaller summer parties and celebrations.



## EXCLUSIVE HIRE OF HELIX AND IRIS

Helix and Iris have a capacity of 130 seated or 260 standing

Overlooking London on the top two floors of The Gherkin is the Helix Restaurant and Iris Bar. Available for exclusive hire, this unique event space boasts 360-degree views of the City.



## HELIX AND IRIS SUMMER PACKAGES



### SILVER

**£105 + VAT per person**

Unlimited wine, beer and soft drinks  
for two hours

Selection of canapes

Selection of bowl food

Dedicated Event Manager

Staff, security and cloakroom facilities

Based on a minimum number 80 people  
Room hire is charged separately



### GOLD

**£140 + VAT per person**

Glass of English Sparkling Wine

Nibbles

Unlimited wine, beer and soft drinks  
for three hours

Selection of canapes

Selection of bowl food

Food Platter Station

Dedicated Event Manager

Staff, security and cloakroom  
facilities

Based on a minimum number 80 people  
Room hire is charged separately



### PLATINUM

**£180 + VAT per person**

One hour English Sparkling Wine reception

Nibbles

Unlimited wine, beer and soft drinks for three hours

Selection of canapes

Selection of bowl food

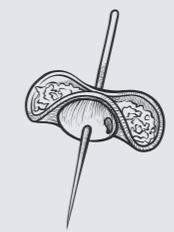
Food Platter Station

Dedicated Event Manager

Staff, security and cloakroom facilities

Based on a minimum number 80 people  
Room hire is charged separately

A discretionary 12.5% service charge will be added to your final bill

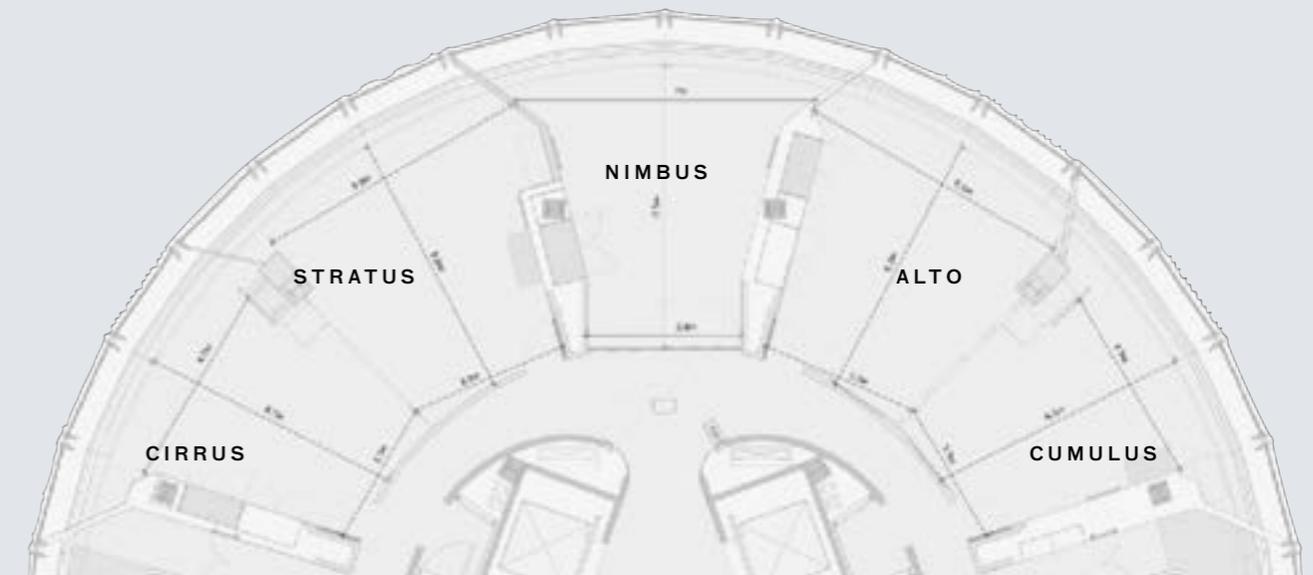


## PRIVATE DINING ROOMS

The private dining rooms have a capacity of up to 50 people seated or 130 standing.

Originally a private members club, the five private dining rooms located on level 38 can be hired as single rooms or combined to fit your occasion.

We have left four of our private dining rooms free from summer theming for you to use as a blank canvas.



## PRIVATE DINING AT THE GHERKIN



### SILVER

**£99 + VAT per person**

Unlimited wine, beer and soft drinks  
for two hours

Selection of canapes

Selection of bowl food

Dedicated Event Manager

Staff, security and cloakroom  
facilities



### GOLD

**£130 + VAT per person**

Unlimited wine, beer and soft drinks  
for three hours

Glass of English Sparkling Wine

Nibbles

Selection of canapes

Selection of bowl food

Dedicated Event Manager

Staff, security and cloakroom  
facilities



### PLATINUM

**£150 + VAT per person**

Unlimited wine, beer and soft drinks for three hours

Glass of Searcys Selected Cuvée, Champagne or Cocktail

Nibbles

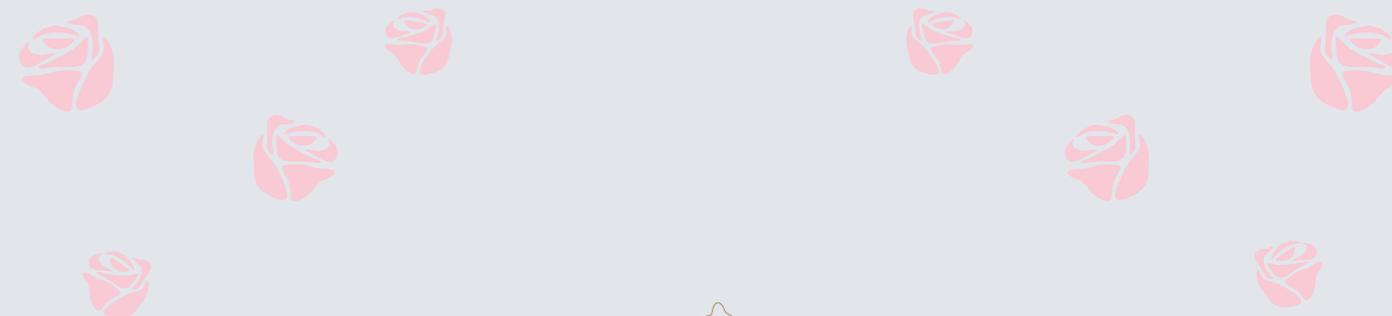
Selection of canapes

Selection of bowl food

Selection of dessert canapes

Dedicated Event Manager

Staff, security and cloakroom facilities



A discretionary 12.5% service charge will be added to your final bill



PANORAMIC  
VIEWS IN  
STYLISH  
SETTINGS





## PARTY ON

You can keep the party going with our late licence, available upon request for all event spaces.

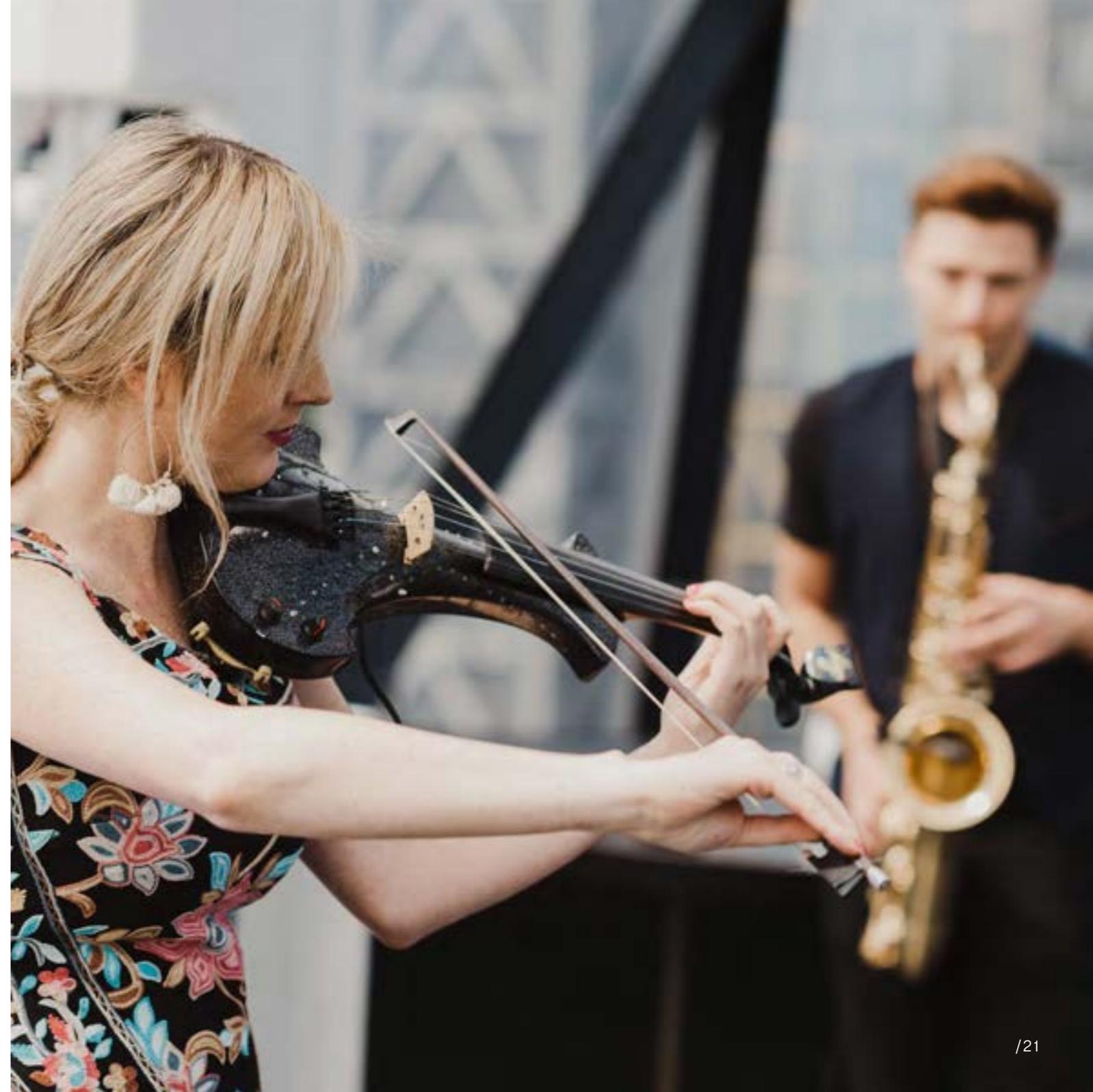
Why not add a late night bite to keep your guests going on the dance floor all night long.



## FINISHING TOUCHES

We work with a variety of suppliers who can help to add finishing touches to your summer party.

Your dedicated event planner will recommend our favourite suppliers to you, from photobooths and live entertainment, to florists and experimental food installations.



OUR FOOD AND DRINK

MODERN



SOCIAL



BRITISH



SEASONAL



# SEARCYS SUSTAINABILITY PLEDGES

## FOOD



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 from our local supply network



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



We only use British-milled flour



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 by an artisan British smokehouse to our recipe



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 frozen prawns are Marine Stewardship Council-certified



All our milk is British Red Tractor-certified

## DRINK



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 bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



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



We celebrate English sparkling wines, working with some of the best vineyards in the country



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

## PEOPLE



In 2022, we are pledging to donate £175k to the charities and communities we work in



Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



Too Good To Go

We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



Our nominated charities Hotel School and Beyond Food help 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 in ways that benefit the environment, we create better experiences for our customers and the community





## GET IN TOUCH

To make an enquiry or to check availability please call us on  
0330 107 0815 or email [entertaining@searcys.co.uk](mailto:entertaining@searcys.co.uk)

[searcysattheherkin.co.uk](http://searcysattheherkin.co.uk)

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