

SEARCYS  
—*events*



# Wedding Brochure

CEREMONIES | RECEPTIONS | DESTINATIONS

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*creating*

*memories*

# ABOUT

Whilst part of the Searcys family, Searcys Events has a character of its own.

Think of us as the creatively minded niece - raised on the same values, exacting standards and deep-rooted love of hospitality, yet free to explore new ideas, new settings and new ways to celebrate.



*creatively*



*mind*



We share the DNA that  
has defined Searcys  
for generations.

But while Searcys is synonymous with iconic venues, Searcys Events is designed to roam. That spirit of adventure is what makes us the perfect wedding partner. We curate and deliver deeply personal celebrations wherever your imagination leads - from windswept fields and grand listed venues to the intimacy of your great aunt's back garden.

VERSATILE. INTIMATE. CURATED.



# CREATIVE FLEXIBLE DEVOTED

to the finest detail, Searcys Events combines the polish and professionalism of a heritage brand with the energy, adaptability and originality that modern weddings deserve.





# EXPERIENCE

Our team of seasoned event professionals is ready to bring your wedding vision to life.

With a wealth of exceptional partner venues to suit every style - and every budget - we offer an inspiring choice of settings, from the grandeur of Ashridge House and Waddesdon Manor, to the contemporary elegance of 30 Knightsbridge, the cultural prestige of Royal College of Music and the botanical charm of Clifton Nurseries.



ASHRIDGE  
HOUSE



WADDESDON

No 30



ROYAL COLLEGE OF MUSIC  
*London*



CLIFTON  
NURSERIES



London  
Wildlife  
Trust



Beyond these beautiful spaces, we work with outstanding marquee partners to create spectacular celebrations in the most personal of places.

Through our sister company, The Collection, we also offer a dedicated venue-finding service - allowing us to support you from the very first search to the final flourish, and every thoughtful detail in between.

*Thoughtfully*



*curated*



[click here](#) to find out more about our team



*Harry Wilson*  
GENERAL MANAGER

*Polly Beadman*  
HEAD OF SALES



*Jedd Tucker*  
EXECUTIVE HEAD CHEF

*Treymayne Wilson*  
EVENTS OPERATIONS MANAGER



# MEET THE TEAM



PACKAGES

# GUIDELINE PACKAGES

SEASONAL . CRAFTED . EXCEPTIONAL .





## WEDDING BREAKFAST PACKAGE

Traditional in name, yet entirely yours to define. Our Wedding Breakfast Package offers the flexibility to reflect your personal style - whether that's a refined, elegantly plated dining experience or vibrant, exotic sharing platters designed to spark conversation and become the talking point at every table.

Prices from **£175** per person inclusive of VAT, based on 100 guests

### Includes

- English sparkling wine reception
- 4 canapés per person
- Three course plated meal
- Half a bottle of wine
- Water
- Tea, coffee and petit four
- Fizz for speeches
- Tableware & linen
- Dedicated event manager and waiting staff
- Tasting for the couple



*Expertly*



*delivered*



## STARTER

*Barbecued King Orkney scallop*  
Champagne and sweetcorn velouté, crispy leeks

## MAIN

*Roasted Venison saddle, braised venison parcel*  
Beetroot, pearl barley and English kale ragu, black berry jus

## DESSERT

*Rhubarb and custard*  
Hibiscus Poached Rhubarb, rhubarb sorbet,  
tonka bean custard, rhubarb sorbet, oat crumb





## STANDING RECEPTION

Perfect for guests who simply want to mingle, our Standing Package is designed for a relaxed, informal celebration. Effortlessly stylish and beautifully unstructured, it allows your day to unfold naturally - encouraging conversation, connection and a wonderfully laid-back atmosphere.

Prices from **£138** per person inclusive of VAT, based on 100 guests

### Includes

- Sparkling wine reception
- 4 canapés per person
- 4 bowls per person
- 4-hour drinks package
- Dedicated event manager and waiting staff
- Tasting for the couple
- Tea and coffee station

*Beautifully*



*unstructured*



## SAVOURY

### Vegan / Vegetarian

Wye valley asparagus, summer truffle tartlet (v)

Nutbourne heritage tomato, fondant potato, smoked tomato dressing (ve)

Courgette, lemon and oregano terrine, whipped ricotta and salsa verde (v)

### Meat / Fish

Exmoor Caviar, salt and vinegar potato, chive crème fraiche

King prawn's croquette, saffron aioli

London smoked and cured salmon, dill crème fraiche, fennel pollen

Cumbrian Lamb shepherd's pie croquette, pickled samphire

Lake District confit pork belly, spring peas and apple salsa

Hereford Bavette tartare, confit St Ewes egg yolk

## DESSERT

Searcys champagne and Hereford strawberry gelee

Gooseberry and sesame meringue tart

Yorkshire rhubarb and custard rice pudding



### LONDON SMOKE & CURE IN STREATHAM

*Searcys signature smoked salmon comes from a small London smokery, London Smoke & Cure, founded in 2015 by Ross Mitchell and soon joined by Jamie Beevor. Operating from a charming cobbled mews off Streatham High Road, in a former 1900s horse stable, their bespoke production unit focuses on smoking and curing food of real character.*





## HOT

Korean fried cauliflower, crunchy Asian cabbage slaw (ve)

Gnocchi, caponata, plant-based feta and toasted pine nuts (ve)

Chalk stream trout, grilled sweet corn and roasted peppers (v)

Cockles and mussels spring cassoulet, tomato and herbs

## COLD

Courgette carpaccio, basil pesto, lemon (ve)

Nutbourne heritage tomatoes, panzanella salad (v)

St Ewes devilled egg, Lake District cured ham, pickled mustard seeds

Chalk Stream trout rillette, fennel and capers salad, sourdough crisp

## DESSERT

Coconut and cardamon rice pudding, Yorkshire rhubarb (ve)

Summer pudding, Chantilly cream

Chocolate and espresso delice, honey poached apricots, crème fraiche



## HAPPY EGGS – ST.EWE'S

*Every single egg comes from a happy free-ranging hen who has the freedom to forage and roam in clean, fresh air. You can taste the difference. Hens are amazing animals and have the ability to absorb essential nutrients at high rates through their food; they then deposit this goodness into their eggs and pass on vital health benefits to us.*



## UPGRADES

ITEM	PRICE EX VAT
DRINKS PACKAGES	from £10 pp per hour
ADDITIONAL CANAPÉS	£3.20 per canapé
COCKTAILS	from £10
DESSERT / CHEESE STATION OR TROLLEY	from £15 pp
EVENING FOOD	from £10 pp
EXTENSIVE WINE LIST	ask for more details
BESPOKE TABLE FAVOURS	price on request
ENTERTAINMENT PARTNERS	ask for more details
FLORISTRY PARTNERS	ask for more details





We are proud to collaborate with leading culinary talent, including:

*Jeremy Chan*



*Max Coen*

*Alex Dilling*



*Richard Corrigan*  
NATIONAL PORTRAIT GALLERY



*Giorgio Locatelli*  
NATIONAL GALLERY

These relationships reflect the trust placed in us to represent world-class culinary standards within prestigious cultural settings.

# CULINARY TALENT



# THANK YOU

for considering Searcys Events

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Our team would be truly delighted to hear from you. Please do get in touch if you would like further information or to arrange an initial conversation about your special day. We look forward to bringing your vision to life.

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