

EST · 1847

SEARCYS

LONDON

Make it Special: The Wedding Edition

We love a good celebration at Searcys, and with a proud heritage of over 174 years of catering for parties and weddings, we've got all the expertise to make your special day an unforgettable one.

Our collection of venues means there's something for everyone - from stunning stately homes and historic gardens to landmark skyscrapers and unique dining rooms.



Compliments of one of UK's best-loved artisan bakers Lily Vanilli. Choose from an elegant two-tiered cake with gold splatters and fresh seasonal flowers, a rich chocolate number, or a classic showstopper.

We are pleased to offer all those who place a wedding booking in one of our iconic venues by the end of December 2021* a choice of:

A CASE OF SEARCYS CUVÉE BRUT OR ROSÉ.

or

A MAGNIFICENT TIERED WEDDING CAKE FOR UP TO 100 GUESTS.



LET THEM EAT CAKE!

"Queen of Cakes" and one of Britain's best loved artisan bakers Lily Vanilli (Lily Jones) has teamed up with Searcys to create a number of show-stopping wedding cakes for our guests this season. Lily is the author of three best-selling recipe books, the co-founder of the industry-leading Young British Foodies Awards, and the founder of the viral fundraising campaign #BakeForSyria. What's more, she has been dubbed by Stylist as 'One of the most sought-after artisan bakers of her generation.'

In keeping with Searcys' ethos, she uses seasonal organic produce, including Guittard artisanal chocolate, delicious fruit from Natoora and flowers from local growers and florists. Lily Vanilli counts celebrities such as Elton John, Madonna, FKA Twigs, Kate Moss, Tilda Swinton, Nigel Slater, and Jamie Oliver among her loyal fans.

RAISE A TOAST TO THE HAPPY COUPLE!

If you'd rather say it with bubbles, Searcys will treat all guests who book before the end of December 2021 to a case of our very own Searcys Cuvée Brut or Rose instead. Depending on your preference, we're delighted to start the party off with a gift of six bottles of our very own Cuvée or Rose – expertly developed by Champagne specialists and chef de cave just for us, to ensure a crisp and smooth taste in every sip.

*Make it Special.
Make it Searcys.*

*Min wedding catering spend of £8,000 plus VAT applies.
A wedding should be confirmed and take place by the end of December 2021.
Participating venues only.