

FOOD STATIONS

Offered after 6pm only

Each food station is complemented by chefs who are available for live interactions, enhancing both the experience and engagement

Minimum 100 guests

CHOOSE MINIMUM OF 2 AND MAXIMUM OF 4 FOOD STATIONS

You can also add 2 to 4 canapés for **£4.40 per canapé**

Two stations: **£26 per guest**

Three stations: **£33 per guest**

Four stations: **£40 per guest**

SEARCYS SMOKED SALMON

London cured smoked salmon, pickled cucumber, traditional garnish, seeded rye, carved to order

SOUTH COAST SHELLFISH BAR (GF)

Poached lobster, pickled cockles, dressed Devon crab, razor clams, welks, scallop tartare, shell on prawns

Bloody Mary dressing, preserved lemon vinaigrette, Marie rose, dill sour cream, lemon, tabasco

CHARCUTERIE

Lake District charcuterie, salami sticks, nduja, Wildfarmed borough sourdough, homemade pickles

MYKONOS MARKET

Lamb kofta in pitta, blackened cod pitta, humus and falafel wrap, tzatziki, smoked aubergine, roasted tomato, pepper, and chill sauce, lemon and herb spiced bulgur

CORN DOGS AND SLIDERS

Chicken corn dogs, lobster corn dogs, Hereford beef sliders, haloumi sliders in brioche buns

Mustard, pickles, aioli, homemade vegetable ketchup, tomato, and corn relish

ANTOJITOS (LITTLE CRAVINGS)

BBQ pulled pork taco, salt cod taco, BBQ jackfruit taco

Grilled corn salad, smashed avocado, citrus sour cream, smoky cheddar, chipotle slaw

PICNIC IN THE PARK

Sausage rolls, scotch eggs, pork pie, potted chicken, potted salmon

Pickled cucumber, pickled shallots, Wildfarmed borough sourdough, heritage tomatoes

(V) VEGETARIAN (VE) VEGAN (AVE) AVAILABLE VEGAN, CAN BE ADAPTED AT THE TIME OF BOOKING

(GF) GLUTEN-FREE (AGF) AVAILABLE GLUTEN-FREE, CAN BE ADAPTED AT THE TIME OF BOOKING

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.

Please speak to the team if you wish to explore alternative bespoke menus.



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GARDEN OF ENGLAND (V) (GF)

Norfolk asparagus, grilled baby leeks, grilled tenderstem, heritage carrot crudité, butter dipped radish, peas in the pod

Wild garlic pesto, sauce gribiche, heritage tomato salsa, Wildfarmed borough sourdough crisps

SUSHI HARBOUR (GF)

California rolls, uramaki spiced tuna, asparagus nigiri, hosomaki seaweed rolls

Pickled ginger, wasabi, mirin, tamari soy sauce

ARTISAN BRITISH CHEESES (V)

Selection of 6 British cheeses, ale chutney, quince, pickled celery seeded cracker

MAGNIFICENT TABLE OF TARTS (V)

Lemon and raspberry tart, Islands chocolate and salted caramel tart, treacle tart, cherry meringue tart

TRADITIONAL SWEET SHOP (V)

Served in paper bags

Retro sweets in jars, cola cubes, cola bottles, rhubarb, and custard, flying saucers, drumsticks, bonbons, refreshers

THE CHOCOLATE FACTORY (V)

Islands chocolate fountains, milk chocolate, dark chocolate, white chocolate, Oak Church Farm strawberries, marshmallows, honeycomb, vanilla fudge

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inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

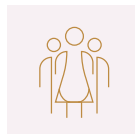
nurturing & growing talent



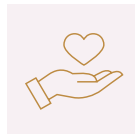
We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



13 graduates from Hotel School are currently working in our business.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



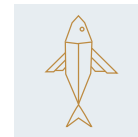
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We champion natural filtered on-site water where possible, or Harrogate Water in glass bottles.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.

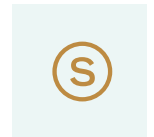


We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

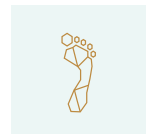
step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.