

DRINKS LIST

Our drinks list has been carefully selected by Searcys experts. If you require a particular wine or beverage for your event, please ask a member of our team, and we will do our best to source this for you.

CHAMPAGNE AND SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy, NV	£35.90
Bottega Zero, non-alcoholic drink, Italy	£24.00
Searcys Classic Cuvée Brut, Surrey, England, NV	£52.00
Searcys Selected Cuvée Brut, Champagne, NV	£67.60
Searcys Selected Cuvée Rosé Brut, Champagne, NV	£72.80
Père & Fils, Brut, Champagne	£78.00
Palmer & Co Blanc de Blancs, Champagne, NV	£78.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV	£88.40

WHITE WINE

Marsanne-Vermentino, Joie de Vigne Blanc, Languedoc, France, 2019	£28.00
Côtes de Gascogne, Maison Belanger, South West, France, 2019	£29.65
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2018	£30.00
Mâcon-Villages Réserve Vignerons des Terres Secrètes, Burgundy, France, 2021	£37.50
Corralillo Riesling, Matetic, Casablanca, Chile, 2022	£39.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£39.50
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France 2020	£39.50
Alegoría Gran Reserva Chardonnay, Navarro Correas, Argentina, 2020	£46.80
Bolney Estate Pinot Gris, Bolney Wine Estate, West Sussex 2023	£50.00
Marcel Henri Cuvée Sancerre, Daniel Chotard, Sancerre, Loire Valley, France 2021	£54.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2019	£56.00

All prices are exclusive of VAT at prevailing rate.



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RED WINE

Villa Rossi, Sangiovese, Rubicone, £28.00
Emilia-Romagna, Italy, 2020

Malbec, Portillo, Salentein Bodegas, Unco Valley, £30.00
Mendoza, Argentina, 2018

Good Natured Organic Shiraz, Spier, £32.25
Western Cape, South Africa 2022

Montepulciano D'Abruzzo, Podere, Umani Ronchi, £34.85
Abruzzo, Italy, 2019

Veramonte Organic Merlot, Casablanca Valley, £35.85
Chile 2018

Gérard Bertrand Naturalys Pinot Noir Organic, £39.00
Occitanie, France, 2020

Côtes du Rhône, Les Abeilles, J.L Colombo, £40.50
Rhône, France, 2018

Beaujolais Villages, Vignes de 1951, Lucien Lardy, £41.50
Beaujolais, France, 2020

Valpolicella DOC Classico, Bussola Tommaso, £47.85
Veneto, Italy, 2019

Montagne-Saint-Émilion, Château Montaguillon, £52.00
Bordeaux, France, 2016

Saint Joseph, Poivre et Sel, François Villard, £70.75
Rhône, France, 2018

ROSÉ WINE

Rosato Colline delle Rose, Organic, Sicily, £30.50
Italy, 2021

Gérard Bertrand Organic Gris Blanc Rosé, £36.50
Occitanie, France, 2022

English Vines Rosé, Bolney Wine Estate, £50.00
West Sussex, England 2023

BEER AND CIDERS

Peroni Nastro Azzurro 0% (330ml) £5.75

Heineken 0% (330ml) £5.75

Peroni Nastro Azzurro (330ml) £5.75

Peroni Nastro Azzurro Gluten Free (330ml) £5.75

Freedom lager, Freedom Pale Ale (330ml) £5.75

Small Beer Lager 2.1% ABV (330ml) £5.75

Small Beer Pale 2.5% ABV (330ml) £5.75

ALL SPIRITS (25ML)

House spirits from £7.50

Premium spirits from £9.50

SOFT DRINKS

Bottled soft drinks (330ml) £3.15

Jug of elderflower (1L) £8.35

Fresh lemonade (1L) £9.90

Fresh orange or apple juices (1L) £10.40

Still or sparkling water (1L) £3.45

ALCOHOL-FREE WINES

Natureo Torres Muscat £21.85

Natureo Torres Garnacha, Syrah £21.85

Natureo Torres Cabernet Sauvignon, Rosé £21.85

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COCKTAILS WITH MIXERS

Cocktail £10.85

A choice of three £29.50

Caribbean Spice

Bacardi Caribbean Spiced, vanilla syrup, lime juice, soda

Rhubarb Spritz

Lillet Blanc, rhubarb syrup, soda

Negroni

Gin, vermouth 30ml, bitter vermouth

Cuatro Smash

Rum, grapefruit juice, St-Germain elderflower liqueur,
lime juice, tonic water

All prices are exclusive of VAT at prevailing rate.





DRINK PACKAGES

PRICES PER GUEST

	1 HOUR	2 HOURS	3 HOURS	EXTRA HOUR
Unlimited house wine, house beer, 0% beers and soft drinks	£21.40	£35.00	£43.75	£8.35
Unlimited prosecco, house wine, house beer, 0% alcohol prosecco, 0% beers and soft drinks	£29.00	£40.50	£50.00	£10.40
Unlimited English sparkling wine, house wine, house beer 0% alcohol English sparkling wine, 0% beers and soft drinks	£47.50	£68.60	£79.00	£12.50
Unlimited Searcys Champagne, house wine, house beer 0% alcohol English sparkling wine, 0% beers and soft drinks	£60.85	£88.00	£101.00	£14.60
To add house spirits to the package above	£17.70	£21.85	£26.00	£12.50

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.

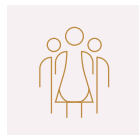
nurturing & growing talent



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.



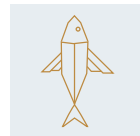
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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.



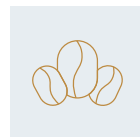
We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



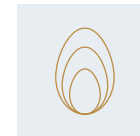
In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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.



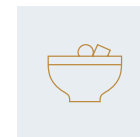
Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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

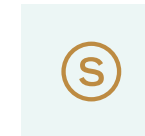


We will only use British RSPCA-assured fresh milk by the end of 2025.



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.

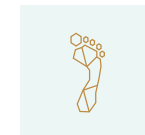
step up



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.