



116
PALL MALL

Summer Packages

2026

There is a quietly magical side to summer at 116 Pall Mall. Behind its historic façade lies a hidden terrace and private garden, a serene retreat in the heart of London. Here, heritage meets contemporary living; grand interiors flow effortlessly into sunlit outdoor spaces, creating the perfect setting for summer gatherings.

This summer, whether hosting an intimate social party, a lively corporate event, or a garden celebration with friends, guests will enjoy a relaxed yet elegant atmosphere, seasonal menus by Searcys, curated entertainment, and a touch of playful sophistication with Casamigos cocktails.

At 116 Pall Mall, summer parties are more than events; they are shared moments, where history, elegance, and modern hospitality come together to create an experience unlike any other in London.

EST · 1847
SEARCYS
LONDON


CASAMIGOS





Reception package

From £152 + VAT per person
Minimum order of 100 guests

Additional canapé £4.50

Additional bowl £6.50

A frozen Margarita on arrival

Three canapés and three bowl foods
from our summer menu

3 hours unlimited drinks
(house wine, beer, soft drinks)

Security and cloakroom

Terrace theming, with outside bar

Hire fee (Carlton and Terrace)

Canapés

Plant based

Wye Valley asparagus and summer truffle tartlet

Sweet potato falafel, smoked chilli veganaise

Spring onion bonda, coconut yoghurt raita, lime pickle purée

Heritage tomato Mexican ceviche, charcoal cup

Vegetarian

English pea, Baron Bigod cheese, tarragon arancini, wild garlic aioli

Comté and onion gougères, toasted onion seeds, burnt leek powder

Crispy taco, tomato salsa, 'feta spiced black bean, lime

Fish

Crab tostadas, chipotle crema, coriander, lime

King prawn croquette, saffron aioli, samphire

Exmoor caviar, salt and vinegar potato, chive crème fraiche

London Smoke and Cure smoked salmon, dill crème fraiche,
fennel pollen

Meat

Chorizo, apricot, Casamigos Tequila

Karaage fried chicken, Tokyo barbeque sauce, spring onion, pickled chilli

Tandoori lamb tikka, mint yoghurt, crispy onion

Puddings

English strawberry and elderflower tartare cone,
crème chiboust, lemon balm

Gooseberry and sesame meringue tart

English rhubarb and custard rice pudding bon bon

Peruvian dark chocolate and cherry cup,
cocoa nib crumble (ve)

Bowl food

Plant based

Korean fried cauliflower, Asian slaw, toasted black sesame

Charred young leek, butterbean salad, romesco sauce

Vegetarian

Labneh, heritage tomato, Kalamata olives, cucumber,
za'atar toasted flatbread

Oyster mushroom stew, barley, tarragon, tomatoes, labneh

Panzanella salad, Nutbourne heritage tomato

Fish

ChalkStream trout rilette, fennel and caper salad, sourdough crisp

Icelandic cod tacos, Mexican slaw, salsa nacional, achiote mayo

Bouillabaisse mac 'n' cheese

Meat

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

Lake District Farmers 'Nduja, buffalo mozzarella arancini, saffron aioli

Crisp duck confit salad, asparagus, watercress, Asian vinaigrette, toasted sesame

Keralan fried chicken, curry leaf mayonnaise

Puddings

Pimm's English summer berry jelly, Dorset clotted cream, madeleine

Peruvian dark chocolate and espresso delice, wildflower honey,
poached apricots, crème fraiche

Casamigos Tequila and lime tart, salted pecan crumb

Plant based

Mango, saffron and green cardamom panna cotta, toasted pistachios

(v) vegetarian (ve) vegan (gf) gluten free | Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All prices are exclusive of VAT at prevailing rate.

BBQ style package

From £168 + VAT per person
Minimum order of 100 guests

A frozen Margarita on arrival

BBQ-style buffet

Tea, coffee and petit four
dessert station

3 hours unlimited drinks
(house wine, beer, soft drinks)

Security and cloakroom

Terrace theming, with outside bar

Hire fee (Carlton and Terrace)

Hot dishes

BBQ jackfruit tinga (ve)

Slow-cooked jackfruit in smoked tomato, chipotle and onion sauce

Grilled Scottish salmon al pastor

Ancho chilli, pineapple and citrus glaze, served with lime crema

Chicken alambre skewers

Marinated chicken with peppers, onion and oregano

Chilli & pork sausage fajita-style

Sliced pork and chilli sausages with caramelised peppers and onions

Salads & sides

Watermelon, feta and chilli salad (v)

With lime, coriander & toasted pumpkin seeds

Heirloom tomato, cucumber and guacasalsa salad (v)

Citrus dressing, red onion and fresh herbs

Mexican-style potato salad (v)

Creamy chipotle-lime dressing, spring onion and coriander

Smoky charred corn slaw (v)

Cabbage, sweetcorn, jalapeño and crema

Breads & accompaniments

Heirloom corn tortillas (v)

Soft brioche buns (v)

Toasted focaccia with olive oil and sea salt (v)

Salsas and toppings (v)

Desserts

Rum-grilled pineapple with chilli and lime sugar

Served with lime crème fraîche

Maple-glazed peaches with vanilla crema

Finished with toasted coconut

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Champagne & sparkling wine

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

Champagne (750ml)

Searcys Selected Cuvée, Brut, Champagne, NV	£75.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV	£105.00
Searcys selected Cuvée, Rosé Brut, Champagne, NV	£80.00
Laurent-Perrier Rosé, Brut, NV	£130.00
Ruinart, Blanc de Blancs, Champagne, NV	£150.00

Champagne (magnum)

Searcys selected Cuvée, Brut, Champagne, NV	£149.00
Laurent-Perrier, Rosé, Brut, Champagne, NV	£280.00

Sparkling wine (750ml)

Bottega Millesimato Brut, Veneto, Italy	£38.50
Gratien & Meyer Cuvée Flamme, Crémant de Loire Blanc, France	£42.00
Searcys Classic Cuvée Brut, Surrey, England, 2016	£55.00
Balfour Rosé, Brut, Kent, England	£80.00

Non-alcoholic sparkling wine (750ml)

Bottega 0% White	£27.00
Wild Idol, Alcohol Free Sparkling White	£50.00

All prices are exclusive of VAT at prevailing rate.

Wine

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

White

Flor de Lisboa Branco, Portugal	£27.50
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£28.00
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa	£29.00
Vinho Verde Anjejos de Portugal, Quinta da Lixa, Portugal	£32.00
Gavi Ca'bianca, Piemonte, Italy	£35.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£37.00
Macon Villages Reserve Vignerons des Terres Secretes, Burgundy, France	£40.00
Chablis, Domaine Jean-Marc. Brocard, Burgundy, France	£56.00
Cigalus Blanc, Gérard Bertrand, Pays d'Oc, France	£75.00

Red

Tremite Nero d'Avola, Sicilia, DOC, Italy	£27.50
Good Natured Organic Shiraz, Spier, Western Cape	£29.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	£34.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal	£38.00
Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhone, France	£40.00
Zuccardi Serie A Malbec, Uco Valley, Mendoza, Argentina	£44.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy	£48.00
Luke's Pinot Noir, Balfour, Kent, England	£53.00
Chateau Montaignillon, Montagne-Saint-Emilion, Bordeaux, France	£58.00
Gerard Bertrand Château L'Hospitalet Grand Vin Red, Languedoc, France	£70.00

Rosé

Gerard Bertrand Gris Blanc Rosé Organic, Occitanie, France	£36.00
Balfour Nannete's Rosé, Kent England	£46.00

Dessert wine

Finca Antigua Moscatel Naturalmente Dulce, La Mancha, Spain (375ml)	£38.00
Tokaji Szamorodni, Zsirai Winery, Hungary (500ml)	£48.00

Port

Vieira de Sousa, NV Tawny half bottle, Portugal NV (375ml)	£27.00
Dow's Late Bottled Vintage Port, Douro, Portugal	£50.00
Vieira de Sousa, Fine White, Portugal NV	£55.00



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 us and we will do our best to source this for you.

Beers & ciders (330ml) | £5.75

- Nastro Azzurro Peroni Lager
- Toast Lager
- Meantime Pale Ale
- Toast Pale Ale
- Toast IPA
- Aspalls Draught Cyder

Low alcohol beers

- Peroni 0%
- Big Drop Pale Ale 0%

Draught Beer Bar available for events as an add on.

Hire two draught beer taps | £1,440 + VAT

Equates 250 2/3 pints (380ml)

Hire one draught beer tap | £720 + VAT

Equates to 125 2/3 pints (380ml)

Beers available are Guinness, Camden Pale Ale and/or Stella Artois Unfiltered

All spirits (50ml)

- House spirits from £8.00
- Premium spirits from £9.00

Soft drinks

- 1L £8.50
- Jugs of raspberry and lemon cordial
- Jugs of elderflower and mint spritz
- Selection of fruit juices (1L) £8.00
- 200ml £3.20
- Coke
- Diet Coke
- Fever Tree Premium Lemonade
- Fever Tree Italian White Grape and Apricot soda
- Fever Tree Ginger Ale
- 330ml £5.00
- Organic ChariTea Green Tea, Lemon & Honey
- Organic ChariTea Red Tea Roibos & Passion Fruit
- LA Brewery Kombucha Citrus Hops

All prices are exclusive of VAT at prevailing rate.

Unlimited drinks packages

PACKAGE	1 HR	2 HRS	3 HRS	4 HRS
House package Selection of house wines, beers and soft drinks	£18.00	£30.00	£39.50	£48.00
Prosecco Selection of house wines, beers and soft drinks with one hour house Prosecco reception	£24.50	£35.00	£44.00	£53.00
Champagne Selection of house wines, beers and soft drinks with one hour house Champagne reception	£40.00	£57.00	£75.00	£89.00

All prices are exclusive of VAT at prevailing rate.



Events cocktails

£11.25 per cocktail

Minimum preorder of 50% of the expected contracted guest numbers is required
Max 2 x cocktails, 1 x non-alcoholic cocktail can be selected

Cocktails

Frozen Margarita

Casamigos blanco, Triple Sec, lime, sugar

Waterloo's Storm

Tanqueray Flor de Seville, raspberry & mint Champagne Shrub, Prosecco

Wellington's Will

Chase Vodka, rhubarb, sherry, lemon, soda

Pall Mall Paloma

Casamigos Blanco, grapefruit soda, lime

Non-alcoholic cocktails

Waterloo Rain

Seedlip Spice, raspberry & mint Champagne Shrub, 0% Prosecco

The Accomplished Duke

Seedlip Garden, Rhubarb & Sherry shrub, lemon, soda

Sweet summer Mall

Pentyre Coastal, Botivo Non-Alcoholic grapefruit oleo saccharum, lime

La Cocteleria

Bespoke your own Casamigos

£12.50 per cocktail

Minimum spend: £1,000

(≈ 80 cocktails, no maximum)

Elevate your cocktail experience with a bespoke touch: choose up to three signature cocktails and our expert mixologists will craft them live, using your preferred ingredients from our curated options:

Margarita

Reposado Old Fashioned

Mezcal Paloma

Pentyre Seeward Margarita (non-alcoholic)

Premium

Upgrade to **Don Julio or Don Julio 1942** for the ultimate experience
(price on request)



Décor, entertainment and branding

Enhance your summer party with our carefully curated add-ons to create an unforgettable experience. From bespoke florals and immersive entertainment to interactive games and distinctive branding, each element can be tailored to complement your event perfectly. Explore our options below to elevate your celebration and make it truly memorable.

Florals

From £260 + VAT

Delicate blooms and arrangements to set the perfect mood for your celebration

Music and entertainment

From live music to immersive experiences, keep your guests entertained all event long.

Live music from £595 + VAT

DJ and dancefloor from £1,795 + VAT

Event Photographer from £450 + VAT

Magician from £750 + VAT

Games

From £135 + VAT

Interactive, fun, and oversized classics that spark laughter and friendly competition—featuring Giant Snakes & Ladders, game tables, and Giant Chess.

Branding

Pricing upon enquiry

Add a distinctive branded touch with parasols, bar panels, coasters, table toppers, and step-and-repeat displays. Each element enhances the event atmosphere while keeping your brand seamlessly present.



Searcys sustainability pledges 2026

We are ensuring sustainability is at the heart of our business, with a series of new pledges across our restaurants, bars and events venues.



inclusion by design



We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.



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.



We are committed to ensuring our teams can access Mental Health First Aiders, and we actively prioritise the wider wellbeing of our teams.

nurturing & growing talent



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



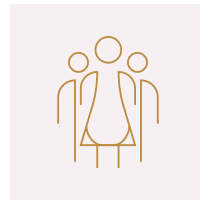
We are a 2025 'Only a Pavement Away' Top employer.



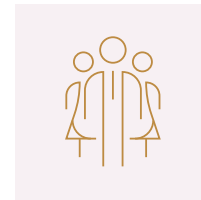
We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.



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



We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in its second year, with a target to reach 15+ managers and heads of departments in 2026.

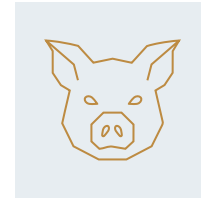


10 graduates from Hotel School are currently working in our business.

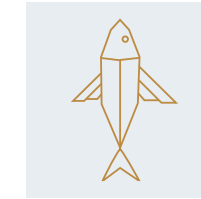


We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships



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



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.



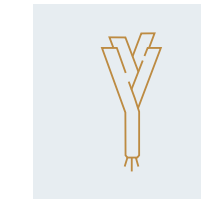
All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



Committed to only using Wild Farmed flour in all our onsite cookery.



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



Plant-based and vegetarian dishes are a key part of our signature menus.



We champion lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.



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



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



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



We only use British RSPCA-assured fresh milk.



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



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



In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low–moderate CO₂ footprint, measured via Nutritics.

step up



In 2026 we pledge to have a sustainability champion in every Searcys venue.



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



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



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



We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.



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