

WEDDINGS



barbican

EST · 1847
SEARCYS
LONDON





WHY BARBICAN?

Set in one of London's most revered buildings in the heart of the City, the Barbican Centre provides an incredible backdrop for your big day. Your hire will include the famous oasis of the Conservatory, the airy space of the Conservatory Terrace, and the elegant Garden Room with views of St Paul's and St Giles.

Surrounded by the contrasting iconic Brutalist architecture and lush tropical foliage, you are sure to have an unforgettable celebration.

Matt Tyler Photography



WHY SEARCYS?

Founded in 1847 by the Duke of Northumberland's confectioner John Searcy, we have been providing exceptional hospitality experiences for over 175 years. We are proud to have been the official in-house catering partner at the Barbican for over 30 years. Using sustainable, seasonal and high-quality produce, our chefs reimagine and reinvent modern British dishes leaving your guests wowed by exceptional food and stunning service. Our wedding packages are designed to be flexible: whether you would like something traditional, informal, or something a little different, Searcys will work with you to create your perfect bespoke menu.





SELECTED CUVÉE
CHAMPAGNE
SEARCYS
BRUT

Product of France
Élaboré par Maison Durbin, Epernay, France

YOUR DAY WITH US

The bright airy Conservatory Terrace serves as the perfect place for your ceremony. Open to the sky whilst protected from the weather, you will walk down the aisle and say 'I do' with the foliage-adorned fly tower as your dramatic backdrop.

Following your ceremony, guests will be welcomed into the main Conservatory where they can enjoy champagne and canapés while surrounded by our verdant oasis. Guests are more than welcome to wander through the tropical paradise, passing over our wooden bridge and our fishponds with colourful Koi Carp, accompanied by acoustic romantic music.

The celebration flows seamlessly into the adjoining Garden Room for your wedding breakfast. Searcys will ensure you have the best possible experience with their fantastic food. Flanked by stunning views of St. Giles Church and St. Paul's Cathedral on one side and the iconic Conservatory on the other, the Garden Room indeed offers a memorable setting for you and your guests to eat, drink, and be merry.

From making your entrance at the largest Conservatory in the City to dancing the night away with your loved ones in one of the most unusual and intriguing wedding venues in London, at the Barbican you can be sure that you are in the best possible hands and that your wedding will be a day you and your guests will always remember.

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SAMPLE MENUS

“Thank you. It was a truly magical day.”

JULIA AND JACK

“Thank you for all your help in the run up
and on the day. It went perfectly and
we couldn't be happier.”

RONI & RICHARD



K&M

KIARA & MICHAEL'S MENU

Ca'del Console Prosecco / Elderflower fizz

Teriyaki glazed pork belly, apple relish

Tuna tartare, wasabi, pickled ginger and soya

Onion bhaji, raita (v)



Smoked chicken breast, red pepper gel, remoulade and
micro cress salad

Harissa spiced halloumi and pepper skewers, freekeh
and pomegranate salad,
crispy shallots (v)



Slow braised lamb shank, cardamon and garlic mash,
roasted root vegetables

Tagine roasted vegetable butternut squash cup, harissa
spiced cous cous, wilted spinach and balsamic roasted
tomatoes (ve)



Chocolate torte, espresso cream,
blackberry compote



“Thanks so much. Honestly, the day was perfect. Very ‘us’. We had a wonderful time and we couldn’t have chosen a better venue.”

KEELAN AND STELLA

“The Barbican is my dream venue and in the end it was just even more special than I could have imagined.”

RONI & RICHARD

E&S

ELENA & SOPHIA’S MENU

Champagne & Mojitos

Pea and mint arancini (v)

Smoked duck crostini, plum chutney

Parma ham wrapped smoked chicken
with red onion marmalade

Herb crusted goat’s cheese,
red pepper tapenade, sable (v)



Seared tuna, enoki tempura,
seaweed aioli, tapioca crisp, rocket

Burrata, sun blushed tomato tapenade,
Parmesan crisp, basil oil (v)



Lemon and thyme marinated guinea fowl, onion purée,
baby leeks and oyster mushrooms,
herb-crushed potatoes

Roasted butternut squash, spinach puree,
caramelised onion and smoked tomato sauce,
porcini mushrooms (ve)



St. Clement’s tart, limoncello crème fraîche,
raspberry brittle

D&A

DAN & ALEX'S FEAST

Searcys selected Cuvée

The Laverstoke – Bombay Sapphire, Martini Bianco,
St Germain, ginger ale, lime

Mini beef slider, tomato chutney, brioche bun

Smoked salmon and crème fraîche blini

Fish and chip skewer with minted peas

Stilton mousse crostini, fig jam (v)



Chicken liver pâté, pickles,
whiskey red onion marmalade, brioche

Charred asparagus, confit cherry tomatoes, wild rocket
and shaved Parmesan salad (v)



Slow cooked beef featherblade, dauphinoise potatoes,
wilted spinach and celeriac puree

Sweet potato and chickpea coconut curry,
trio of rice, charred tender stem broccoli,
cumin kale crisp (ve)



Apple tarte tatin, butterscotch sauce,
honey and ginger cream

“Exceptional, everyone commented on it being
the best wedding food they’d ever had!”

FLORENCE & BEN

“We had no worries at all which let us
just enjoy our day. Couldn’t be happier
with the service we received.”

KATE & GARY





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