



HORIZON 22 EVENTS

BY SEARCYS

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www.horizon22.co.uk/events



22 BISHOPSGATE



HORIZON 22 EVENTS

22 Bishopsgate, City of London's tallest building, has partnered with the renowned events caterer, Searcys, to operate Level 58 of The Capital's newest Skyscraper.

Horizon 22, 254 meters above ground, is London's most anticipated new events space.

Committed to high ESG standard and a sustainable future, Horizon 22 has pledged to ensure each aspect of the supply chain upholds responsible practises.

Offering a breathtaking panorama of London, vibrant menus and operational excellence, Horizon 22 is London's platform for events to ascend too.

Horizon 22 invites you to elevate your event to extraordinary heights.

*Make it Special.
Make it Searcys.*

EST · 1847

SEARCYS

LONDON







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HORIZON 22 EVENTS

With its own entrance from Bishopsgate and high-speed lifts, guests are whisked up to Level 58 in just 41 seconds. Utilising an 8.4metre high ceiling, a sleek and striking blank canvas awaits.

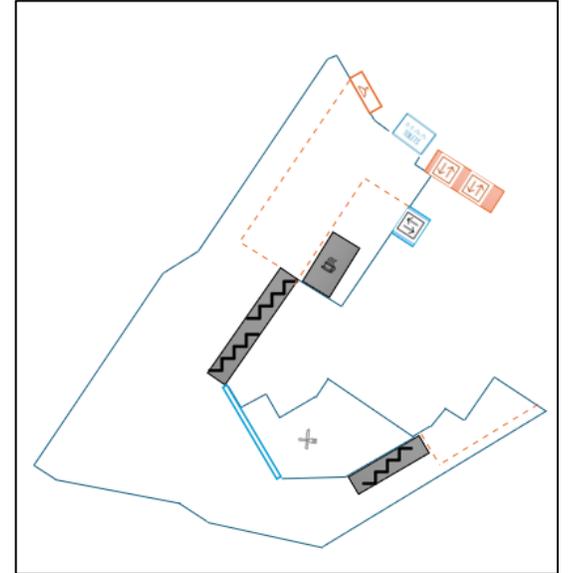
Horizon 22 is equipped with high-specification technology system, including moving and static LED spotlights and a state-of-the-art acoustic sound system. Confidently supporting a range of events from fashion shows to award dinners.

With 817 square meters of versatile space, we mould the venue to suit the unique needs of each event.

Seasonal and luxurious event menus are the cornerstone of Searcys culinary offering, from breakfast canapés to Signature Gravlax Station.

Our events team is dedicated to guiding you through every step, ensuring a flawlessly executed event that will leave a lasting impression on your guests.

Horizon 22 stands as a striking venue for all special occasions, offering an awe-inspiring vista across the capital.



Event Space Outline, for reference only

Capacities:

500 guests standing

280 guests seated

200 guests seated with reception







SEARCYS FOOD STYLE

Searcys delivers food with finesse inspired by and to celebrate our British heritage.



PROUD HERITAGE

Familiar British dishes and flavours, re-imagined for today. Seasonal ingredients, styled in an appealingly modern way.



CONTINUOUS QUALITY

Ingredient led; simply executed.



HUMAN TOUCH

Produced with care and an undeniable attention to detail.



INDULGENT MOMENTS

Creating positive lasting memories.



TRUST

Working to the highest ethical and sustainable standards.

SUSTAINABILITY PLEDGES 2024



We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



All Searcys signature dishes use British fruit and vegetables in season.



We only use green and amber-rated fish from the MSC Good Fish Guide.



Our prawns are sustainably farmed.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



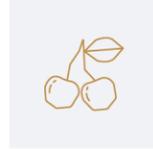
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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



Our plant-based dishes are featured top of the menus in all our venues. They make 25% of all menus.



We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



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



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



We only use British-harvested rapeseed oil for its low carbon footprint.



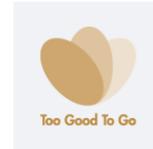
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



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



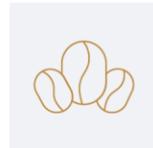
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



Camden Town and Toast (brewed with surplus wheat) supply our house beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

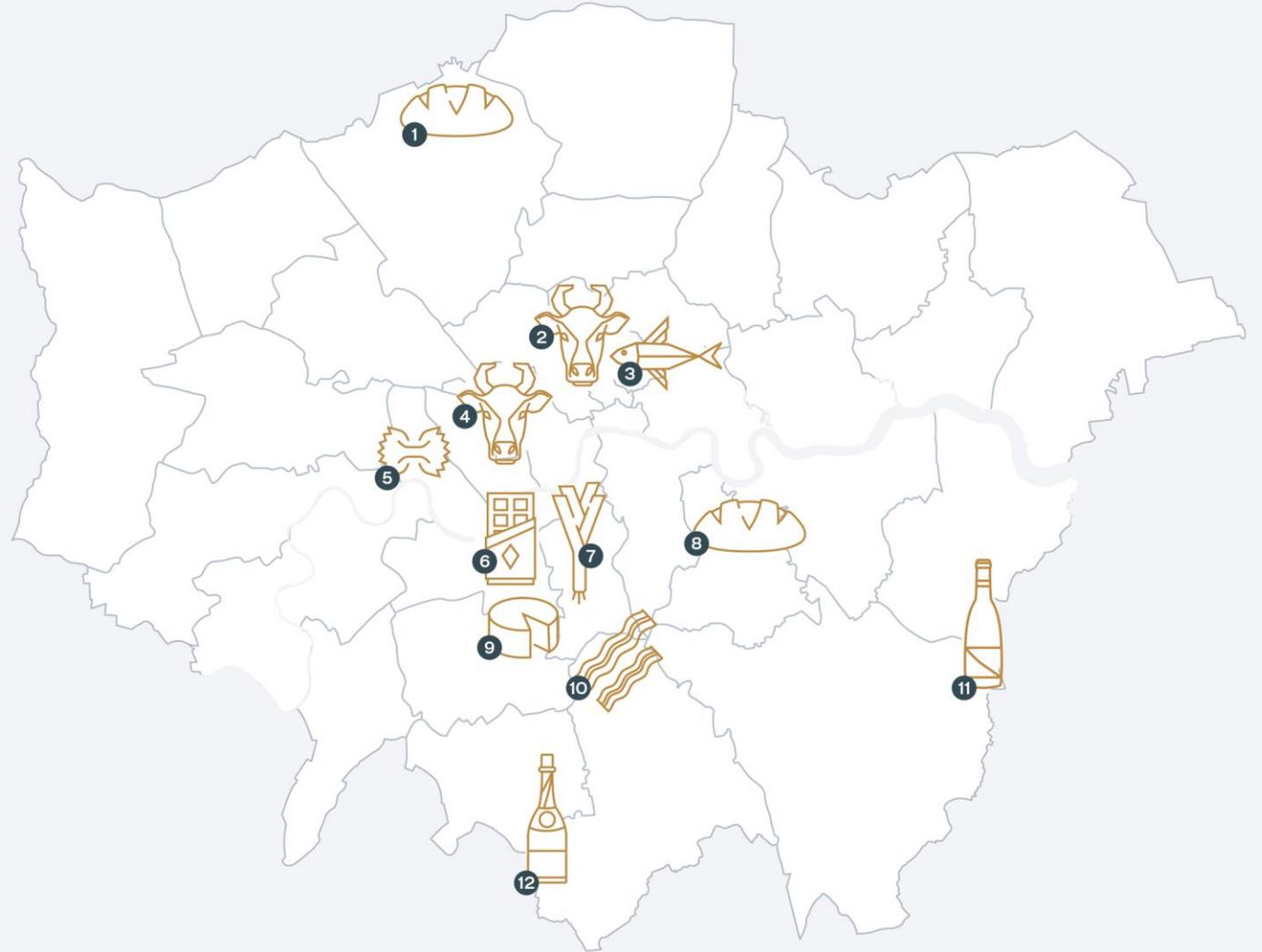
Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.

LOCAL LONDON PARTNERS

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

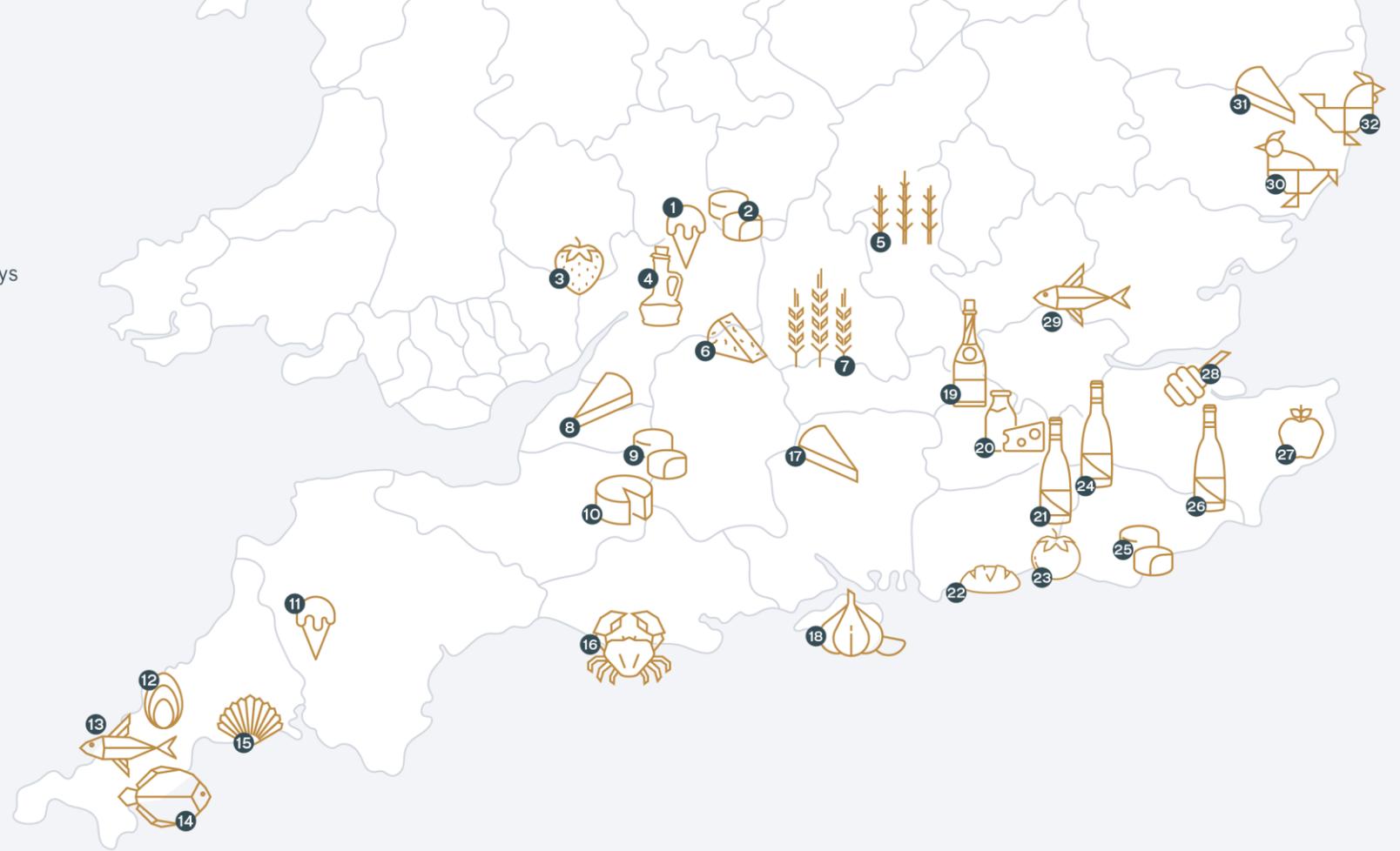
- 1 **Bakery** Bread Factory
- 2 **Meat** Fenn's of Piccadilly
- 3 **Fish** Direct seafood
- 4 **Meat** IMS Smithfield
- 5 **Pasta** La Tua Pasta
- 6 **Chocolate** Islands Chocolate
- 7 **Fruit and vegetables** First Choice Produce and County Supplies Limited
- 8 **Bread** Paul Rhodes Bakery
- 9 **Cheese** Harvey and Brockless
- 10 **Cured meats** London Smoke and Cure
- 11 **Wine** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine** Guildford Surrey



LOCAL BRITISH PARTNERS

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 **Ice cream** Marshfield Ice-cream, Wiltshire
- 2 **Goats' cheese** Ashlynn Goats' cheese, Worcestershire
- 3 **Strawberries** Windmill Hill, Herefordshire
- 4 **Rapeseed oil** Cotswolds
- 5 **Samphire** Mudwalls Farm, Warwickshire
- 6 **Blue cheese** Oxford Blue cheese, Burford, Oxfordshire
- 7 **Flour** Wildfarmed
- 8 **Soft cheese** Bath Soft cheese, Somerset
- 9 **Goats' cheese** Driftwood Goat's cheese, Bagborough, Somerset

- 10 **Cheddar cheese** Keens Cheddar cheese, Moorhayes Farm, Somerset
- 11 **Ice cream** Granny Gothards Ice-cream, Devon
- 12 **Eggs** St Ewe, Cornwall
- 13 **Fish** Flying Fish, Cornwall
- 14 **Brill** Newlyn, Cornwall
- 15 **Scallops** Cornwall
- 16 **Shellfish** Portland Shellfish, Dorset
- 17 **Soft cheese** Tunworth Soft cheese, Hampshire
- 18 **Garlic** Isle of Wight, Hampshire

- 19 **Searcys English Sparkling Wine** Guildford, Surrey
- 20 **Dairy** West Horsley Dairy, Surrey
- 21 **Bakery** Piglets Pantry, Sussex
- 22 **Wine** Albourne Estate, Sussex
- 23 **Heritage tomatoes** Nutbourne Nurseries, Sussex
- 24 **Wine** Chapel Down and Balfour Vineyards, Kent
- 25 **Goats' cheese** Golden Cross Mature Ash Log cheese, Sussex
- 26 **Wine** Gusbourne Vineyard, Kent

- 27 **Apples** Kent
- 28 **Honey** Brogdale Farm, Kent
- 29 **Fish** Marr Fish, Essex
- 30 **Guinea fowl** Suffolk
- 31 **Soft cheese** Baby Baron Bigod cheese, Jonny Crickmore Fen Farm, Suffolk
- 32 **Chicken** Crown Farm, Suffolk



MENU SAMPLE

CANAPÉS

PLANT BASED

English pea and homemade ricotta croustade (v)

Chickpea panisse, wild garlic, capers (ve)

Cornish Yarg cheese ball, dill pickle ketchup (v)

King oyster scallop, pea puree, fresh peas (ve)

FISH

London cured smoked salmon and cucumber macaron

Salt and vinegar potato, Exmoor caviar, lemon

Sesame prawn toast, keta roe, miso mayonnaise

Dorset crab and kombu tart, kalamansi gel

MEAT

Herdwick lamb, sorrel, sea rosemary

Chicken Caesar croquette

Pork, apple and black pudding sausage roll, piccalilli ketchup

Compressed duck terrine, radish, morello cherry

DESSERTS

Early grey choux, bergamot gel

Double chocolate cookie sandwich

Strawberry gelée, verbena sugar (ve)







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