Weddings at the Barbican
A magical wedding venue filled with cascading plants, high glass ceilings and tranquil fish pools.
One of London’s most iconic buildings in the heart of the City, the Barbican is an incredible backdrop for your wedding.

The Barbican Conservatory is a botanical oasis famous for its cascading plants, a high glass roof and tranquil fish pools. Licensed to host wedding and civil partnership ceremonies, it is a magical space in which to entertain your friends and family.

The Barbican is considered to be one of the most important examples of Brutalist architecture in London. By hosting your special occasion with us you will be directly supporting the Barbican Centre’s arts and learning programme.
PACKAGES

Choose from one of our popular packages below.
Alternatively, contact us for a bespoke proposal and note venue hire is £6,200+VAT with a minimum catering spend of £10,000+VAT.

ALL PACKAGES INCLUDE
Cloakroom facilities
Barbican hosts
Furniture
Linens
Cutlery
Crockery
Glassware
Waiting staff
Dedicated event manager
PA system and microphone for speeches
Conservatory uplighters

LAUDERDALE PACKAGE
£145+VAT per person
Minimum numbers of 100 guests apply

Venue hire from noon to midnight (access for set-up from 10am)
One-hour Prosecco and sparkling elderflower reception
Three canapés per person
Three-course wedding menu
Half a bottle of Searcys recommended wine
Unlimited filtered water with the meal
Coffee and chocolate truffles
One glass of Prosecco for the toasts

SHAKESPEARE PACKAGE
£175+VAT per person
Minimum number of 100 guests apply

Venue hire from noon to midnight (access for set-up from 10am)
Champagne and cocktail reception (2 glasses per person)
Four canapés per person
Three-course wedding menu
Half a bottle of Searcys recommended wine
Unlimited filtered water with the meal
Coffee and petits fours
One glass of Champagne for the toasts
Evening street food station

CROMWELL PACKAGE
£125+VAT per person
Minimum numbers of 125 guests apply

Venue hire from noon to midnight (access for set-up from 10am)
One-hour Prosecco and sparkling elderflower reception
Nibbles
Fork buffet wedding menu
Half a bottle of Searcys recommended wine
Unlimited filtered water with the meal
One glass of Prosecco for the toasts
Please choose the same menu for all guests, except those with special dietary requirements.

**CANAPES**
- Teriyaki glazed pork belly, apple relish
- Steak and chip skewer
- Duck pancake roll, hoisin dip
- Salmon and red pepper teriyaki skewer
- Fish and chips skewer with tartare and minted peas
- Seared tuna crostini, lemon aioli
- Black olive and basil arancini (v)
- Ricotta and fig crostini (v)
- Sweet potato falafel, tomato chutney (ve)

**STARTERS**
- Smoked duck breast, plum sauce, pear textures, sakura cress
- Crab cake, fennel and radish salad, lemon and saffron aioli, baby watercress
- Seared tuna, edamame puree, crushed peas, tomato caviar, toasted lime
- Roasted beetroot salad, grilled peach, feta mouse, pickled onion rings, whole grain mustard and honey dressing (v)
- Pear and fig salad, ricotta, orange and honey emulsion, baby rocket (v)
- Quail’s eggs, lemon flavoured quinoa, pecan nuts, candy beetroot, crème fraiche (v)
- Pea, broad bean and goat’s cheese tart, mint infused egg custard, lemon dressing, pickled vegetables (v)
- Salt baked heritage carrots, tofu puree, puffed wild rice, red cabbage gel (ve)
- Textures of cauliflower, nasturtium leaves (ve)

**MAIN COURSES**
- Duck breast, sweet potato gratin, baby heritage carrots, red wine jus
- Chicken supreme, onion puree, baby confit leaks, mushroom sauté, mushroom cream jus
- Pork belly, apple puree, celeriac remoulade, baby apple, red wine jus
- Roasted cod, Jerusalem artichoke puree, baby heritage carrots, smoked fish cream
- Roast fillet of salmon, sweet corn puree, kale, pickled shallots, maple bacon crisp, Jerez vinegar sauce
- Haddock, pickled fennel and pomegranate seeds, salisbury puree, garlic lemon, dill oil
- Roast pumpkin, ricotta and garlic puree, pumpkin seeds pesto, sage and capers (v)
- Roasted butternut squash, spinach coulis, caramelized onion, Brussels sprouts, porcini mushrooms (ve)
- Roasted Jerusalem artichokes, kale, herbed couscous, parsley puree (ve)
PUDDINGS
Baileys chocolate cookie delice, Baileys cream, vanilla ice cream
Pear blackberry delice, pear jelly cubes, pear and vanilla puree
Coconut tart, macaron, coconut sorbet, toffee sauce
Sticky toffee pudding, clotted cream
Bread and butter pudding, honey custard, macerated fruits
Apple tart tatin, apple crisp, butterscotch ice cream

SEARCYS
Founded in 1847 by the Duke of Northumberland’s confectioner John Searcy, we have been providing exceptional hospitality experiences for over 170 years. We are proud to have been the official in-house catering partner at the Barbican for over 21 years.

Using sustainable, seasonal and high-quality produce, our chefs reimagine and reinvent modern British dishes. Our beautifully-presented menus aim to wow your guests in terms of appearance and taste.

Our wedding packages are designed to be flexible: whether you would like a three-course wedding meal, a more informal fork buffet or something a little different, Searcys will work with you to create your perfect bespoke menu. From street food stations and barbecues to six-course menus, anything is possible! Dietary requirements can be fully catered for.

Once your date is confirmed you will be invited for a complimentary private tasting of your chosen menu and wines.
Please contact us to find out how our team of wedding experts can bring your special day to life.

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