

Weddings at the Barbican





A magical wedding venue filled with cascading plants, high glass ceilings and tranquil fish pools.

WHY THE BARBICAN?

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
- Linen
- 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

MENU

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, creme 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 saute, 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, salsify puree, garlic lemon, dill oil
- Roast pumpkin, ricotta and garlic puree, pumpkin seeds pesto, sage and cappers (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

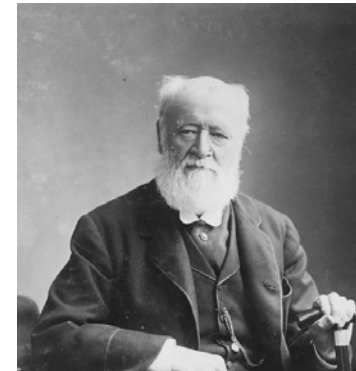
Pear blackberry delice, pear jelly cubes, pear and vanilla puree

Coconut tart, macaroon, 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



JOHN SEARCYS

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.

+44 (0) 20 7382 7043 | weddings@barbican.org.uk

barbican.org.uk/weddings

Barbican Centre

Silk Street

London

EC2Y 8DS