

EVENT MENUS

AUTUMN / WINTER

1st October 2025 – 31st March 2026





CONTENTS

Welcome	3
Sustainability pledges	4
Local British partners	5
Local London partners	6
Breakfast and breaks	7
Afternoon teas	8
Delegate packages	9
Fork buffet	10
Finger food and sandwiches	12
Canapés	13
Bowl food	14
Seated lunches / dinners	15
Biodynamic and sustainable wine list	17
Wine list	18
Drinks list	19
Drinks packages	20



WELCOME FROM SEARCYS

Established in 1847, Searcys has been at the Barbican for over 35 years providing catering for unique events inside Europe's largest multi-arts and conference centre.

Our team has a wealth of experience having worked in some of London's greatest venues. We cater for various industry events, from intimate interval receptions and company parties, to corporate conferences and weddings.

Whatever the occasion, we design and deliver food that is fresh and uncomplicated, using only the best ingredients we can possibly find. Dietary requirements are always something we bear in mind so speak to us about it and we will work around your specific needs and requests. We have also highlighted vegan food with a (ve) symbol. We also use halal chicken. The following menus have something for everyone. We are also proud of our sustainability pledges, ensuring sustainability is at the heart of our business.

With our passion and working together, we help you to get the most outstanding meal experiences at the Barbican.

Brian Martin
General Manager

inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



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.

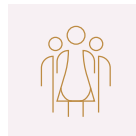
nurturing & growing talent



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



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



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



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

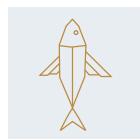


13 graduates from Hotel School are currently working in our business.

progressive partnerships



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



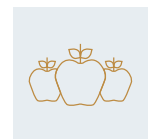
We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



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



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



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 menus, with the goal to make them 25% of all menus by the end of 2025.



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



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving 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.



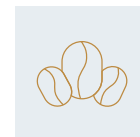
We promote mindful drinking by providing premium no- and low-alcohol options.



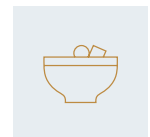
We will only use British RSPCA-assured fresh milk by the end of 2025.



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

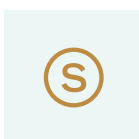


Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low–moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



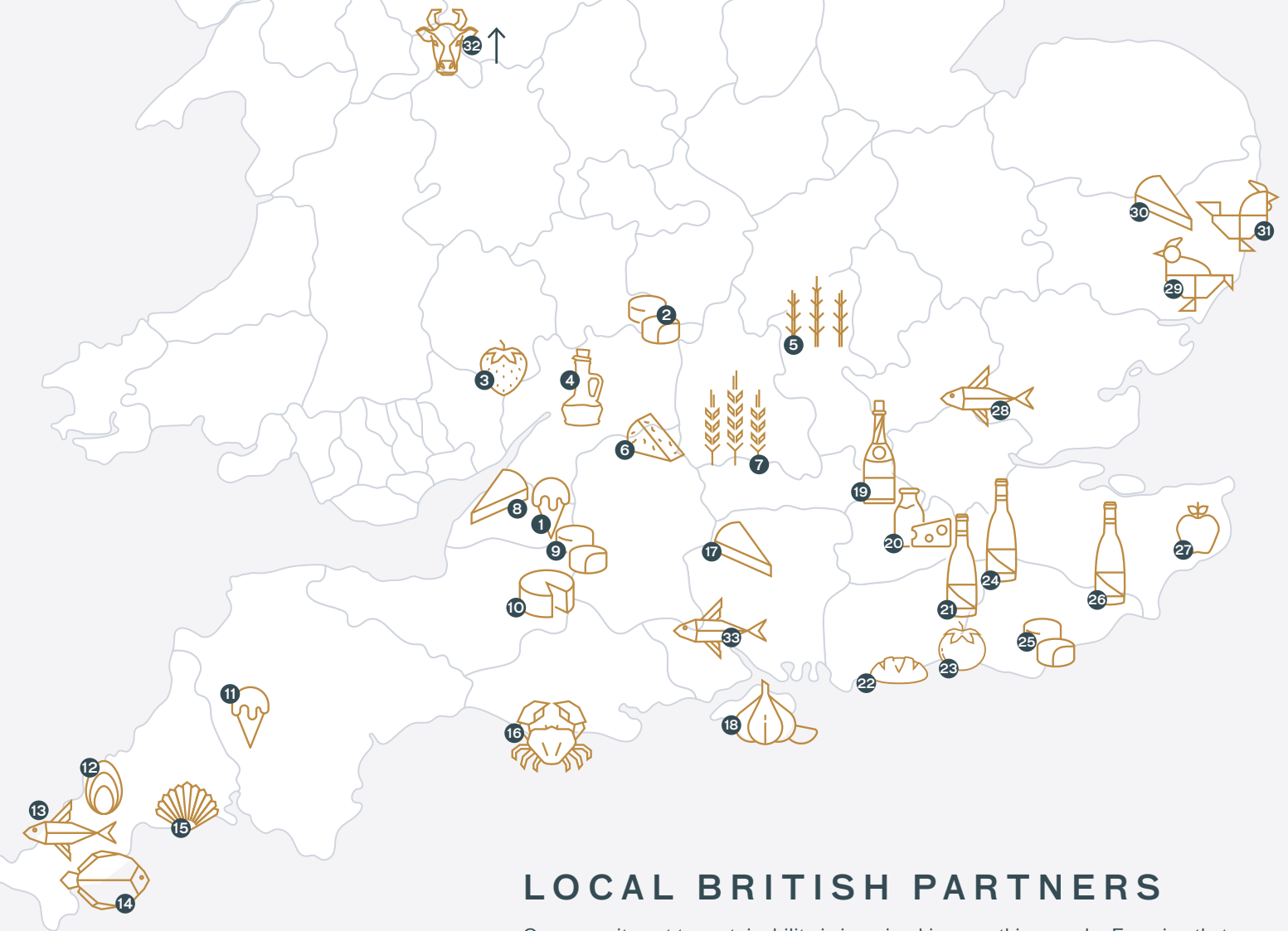
We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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



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



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.

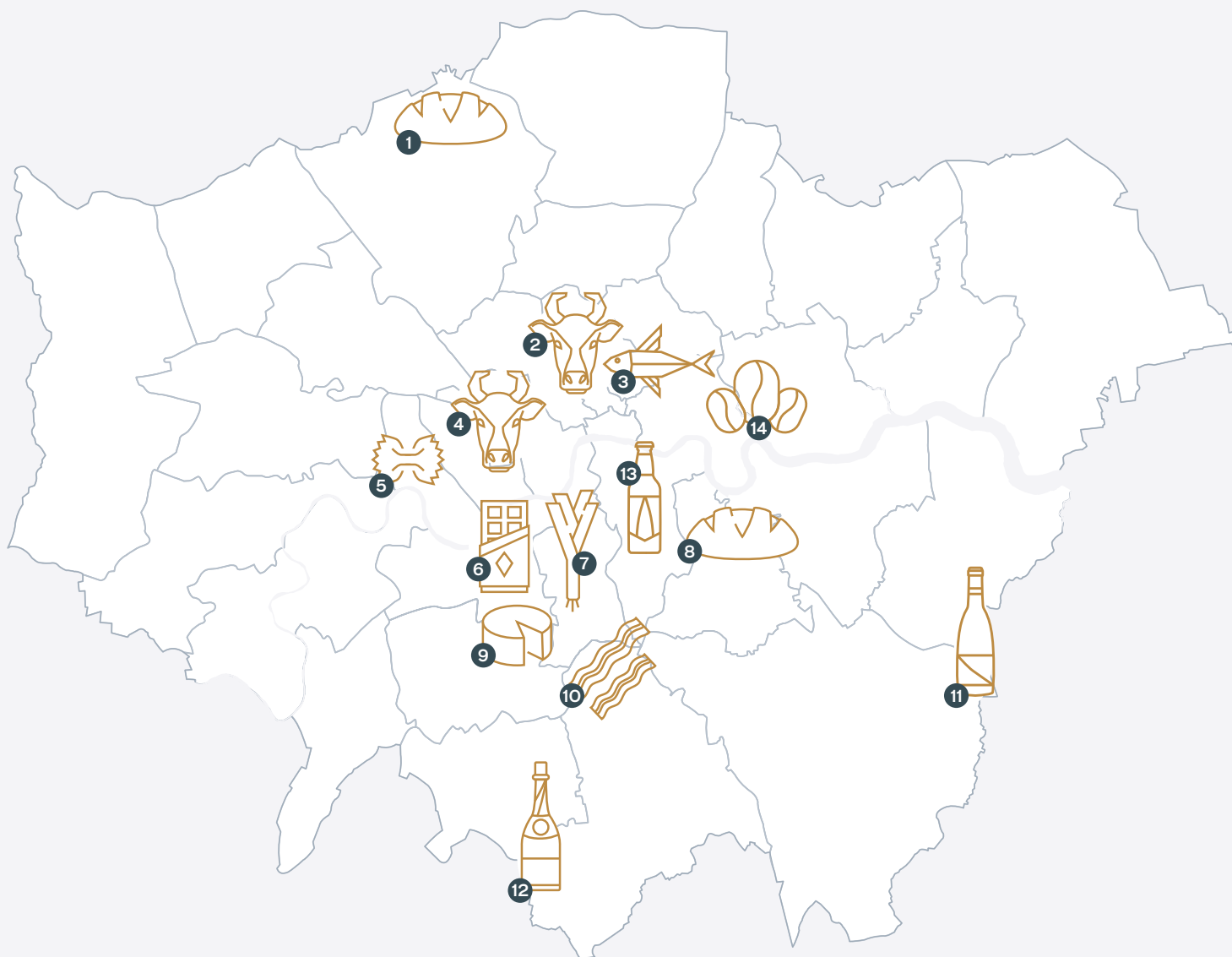
- | | | |
|--|---|---|
| 1 Ice Cream: Marshfield Ice Cream, Wiltshire | 11 Ice Cream: Granny Gothards Ice Cream, Devon | 24 Wine: Chapel Down and Balfour Vineyards, Kent |
| 2 Goat's Cheese: Ashlynn Goat's Cheese, Worcestershire | 12 Eggs: St Ewe, Cornwall | 25 Goat's Cheese: Golden Cross Mature Ash Log Cheese, Sussex |
| 3 Strawberries: Windmill Hill, Herefordshire | 13 Fish: Flying Fish, Cornwall | 26 Wine: Gusbourne Vineyard, Kent |
| 4 Rapeseed Oil: Cotswolds | 14 Brill: Newlyn, Cornwall | 27 Apples: Kent |
| 5 Samphire: Mudwalls Farm, Warwickshire | 15 Scallops: Cornwall | 28 Fish: Marr Fish, Essex |
| 6 Blue Cheese: Oxford Blue Cheese, Burford, Oxfordshire | 16 Shellfish: Portland Shellfish, Dorset | 29 Guineafowl: Suffolk |
| 7 Flour: Wildfarmed | 17 Soft Cheese: Tunworth Soft Cheese, Hampshire | 30 Soft Cheese: Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk |
| 8 Soft Cheese: Bath Soft Cheese, Somerset | 18 Garlic: Isle of Wight, Hampshire | 31 Chicken: Crown Farm, Suffolk |
| 9 Goat's Cheese: Driftwood Goat's Cheese, Bagborough, Somerset | 19 Searcys English Sparkling Wine: Guildford, Surrey | 32 Meat: Lake District Farmers |
| 10 Cheddar Cheese: Keens Cheddar Cheese, Moorhayes Farm, Somerset | 20 Dairy: West Horsley Dairy, Surrey | 33 Trout: ChalkStream Foods, Romsey |
| | 21 Wine: Albourne Estate, Sussex | |
| | 22 Bakery: Piglets Pantry, Sussex | |
| | 23 Heritage Tomatoes: Nutbourne Nurseries, Sussex | |



@SEARCYSLONDON

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
- 13 **Beer:** Small Beer Brew Co
- 14 **Coffee:** Notes Coffee Roasters



@SEARCYSLONDON



BREAKFAST AND BREAKS

Coffee and tea £3.65

Herbal and fruit infusions

Continuous coffee and tea £10.95

Herbal and fruit infusions

Served over an 8 hour period

Mineral water (750ml) £3.95

Mineral water (330ml) £2.30

Filtered water – still and sparkling (700ml) £1.60

Hydration station (per person) £1.00

Filtered water loaded with fruit and herbs –
a great way to stay hydrated

Pressed juices (1 litre) £7.95

Apple/orange/cranberry/pineapple

Seasonal fruit smoothies £3.25

Served in small milk bottles

Coffee, tea and butter biscuits £4.55

Herbal and fruit infusions

Coffee, tea, mini croissants and pain au chocolat £5.60

Herbal and fruit infusions

Mini croissants and pain au chocolat £3.35

(2 per person)

Large croissant and pain au chocolat £3.35

(1 per person)

Breakfast pastry selection £3.50

(2 items per person)

Mini croissants, pain au chocolat, pastel de nata, waffles

Chocolate chip cookie (1 per person) £2.75

Fresh fruit bowl (10 pieces) £18.00

Yoghurt, berry and granola pot £3.10

Bircher muesli pot £3.10

Seasonal fruit skewers £3.70

With coconut yoghurt dip

Breakfast baps £4.60

(please choose 2 options)

Free-range omelette with chives (v)

Tomato, mushroom and spinach (ve)

Lincolnshire sausage

Smoked back bacon

Breakfast croissants £4.00

(please choose 2 options)

Bacon and egg

Egg and sun-blush tomato (v)

Salami and cheese

'Hot smoked' salmon and pickle

Searcys healthy breakfast (v) £14.25

Bircher muesli pot

Crunchy granola bar

Fresh fruit skewers

Fruit juice

Coffee and tea

Granola bar (v) £3.25

Fruit scone, jam and clotted cream (v) £3.40

Mini cake bites (v) £3.80

Squares of carrot cake, lemon drizzle cake and brownies



AFTERNOON TEA

Minimum 20 people £28.75

Selection of sandwiches, scones and cakes served with tea and coffee

Selection of sandwiches

Smoked salmon and dill crème fraîche

Coronation chicken bridge roll

Cucumber and cream cheese (v)

Free-range egg and mustard cress (v)

Scones

Sultana buttermilk scones with clotted cream and berry conserve (v)

Cakes

Macaroon (v)

Mini coffee éclair (v)

Lemon tartlet (v)

DELEGATE PACKAGE

Minimum numbers apply

We have designed a selection of delegate packages to make organising your next event a breeze

All rates include:

- PA system
- Free delegate Wi-Fi
- Catering throughout the day
(designed to be eaten standing; please add on **£6.00 per person** if a seated lunch is required)

Dietary preferences and allergens can be catered for

Kosher meals require the minimum of 72 hours notice and will be charged accordingly



BISHOPSGATE £129.00

All day hydration station and seasonal fruit bowl

Arrival

Coffee, tea and breakfast pastry selection

Mid-morning

Coffee, tea and chocolate chip cookies

Lunch

Choose from our hot fork buffet menus

Afternoon tea

Coffee, tea, scones with clotted cream and jam, mini sausage rolls (meat and vegan)

ALDERSGATE £119.00

All day hydration station and seasonal fruit bowl

Arrival

Coffee, tea and mini Danish pastries

Mid-morning

Coffee, tea and butter biscuits

Lunch

Chef's selection of four deli sandwiches in bread and wraps with three savoury and one sweet finger food items

Afternoon tea

Coffee, tea and financier selection

MOORGATE £109.00

All day hydration station and seasonal fruit bowl

Arrival

Coffee, tea and mini croissants, pain au chocolat

Mid-morning

Coffee, tea and butter biscuits

Lunch

Chef's selection of sandwiches (1 ½ rounds per person), crisps and seasonal fruit

Afternoon tea

Coffee, tea and chef's selection of sweet treats

EXTRAS

Add on a **barista coffee cart** to your delegate package
From £500 per day

Add on a **smoothie and juice station** to one of your breaks
£5.00 per person

Add a **1 hour standard drinks package** and **1 street food station** after your conference
£30.00 per person
Speak to your event manager to discuss venue options



FORK BUFFET

Minimum 30 people £38.00

Our fork buffet menus have been created to cater for a wide range of dietary and allergen requirements with over 50% of each menu being plant based and are designed to be eaten standing up. Should you wish for your guests to be seated there is a **£6.00 charge per person**. **Want your menu to be 100% plant based?** Just swap out the meat hot dish and one dessert for any of the other plant-based options.

Menu 1

Bean and sweet potato chilli (ve)

Chicken and chestnut mushroom stroganoff

Braised rice (ve)

Salads

Spiced red cabbage slaw (ve)

Chicory, pear and walnut, maple Dijon mustard dressing (ve)

Potato and spring onion, mayonnaise and parsley (ve)

Desserts

Blood orange cheesecake (ve)

Black forest cake (v)

Menu 2

Potato gnocchi, pumpkin, squash and sage vegan butter, toasted seeds (ve)

Lamb and apricot tagine

Jewelled couscous (ve)

Salads

Slow-roasted tomato, basil and red onion (ve)

Fregola, spring onion, roasted red peppers, pomegranate molasses (ve)

Cos lettuce, pickled cucumber and mustard dressing (ve)

Desserts

Marmalade cream cake (ve)

Prune and almond frangipane tart (v)

Menu 3

Roasted cauliflower, chickpea and apricot tagine (ve)

Mirin-glazed salmon, sesame pak choi, red pepper and beansprouts

Saffron rice (ve)

Salads

Orzo, basil and sun-blushed tomato (ve)

Fennel, redcurrant, red cabbage and charred corn (ve)

Rocket, orange, Parmesan, fig molasses (veo)

Desserts

Apple and cranberry crumble tart (ve)

Banoffee, caramel cheesecake (v)

Menu 4

Roasted root vegetable and cannellini bean cassoulet (ve)

Beef, ale and prune open pie

Crushed new potatoes, parsley (ve)

Salads

Waldorf (ve)

Bulgur wheat, roasted carrot, harissa and lemon (ve)

Baby gem, garlic yoghurt, za'atar-spiced nuts (ve)

Desserts

Brownie, cream and pomegranate (ve)

Cherry and white chocolate mousse (v)



FORK BUFFET (continued)

Menu 5

Sweet potato, tofu, tomato and pepper ragout (ve)

Chicken adobo, bean shoots and water chestnuts

Steamed rice (ve)

Salads

Beetroot and orange, maple dressing (ve)

Roasted carrot with cumin, coriander (ve)

Baby spinach, lemon, toasted seeds (ve)

Desserts

Red velvet cake (ve)

Chocolate orange dome (v)

Menu 6

Mushroom and lentil cottage pie (ve)

Pork, tarragon and apple fricassee

Steamed wild rice (ve)

Salads

Roasted courgette, baby corn and soya bean (ve)

Cos lettuce, tomato, cucumber, red onion (ve)

Roasted curried cauliflower, chickpeas and hazelnuts (ve)

Desserts

Spiced pineapple crumble tart (ve)

Chocolate raspberry bar (v)

Menu 7

Mushroom and pepper stroganoff (ve)

Lamb and potato Rogan Josh

Onion rice (ve)

Salads

Asian slaw (ve)

Kale, roasted chickpea and cucumber, Caesar dressing (ve)

Bengali spiced potato, cauliflower and broccoli,
toasted coconut (ve)

Desserts

Kirsch chocolate torte (ve)

Dorset apple cake (v)



FINGER FOOD AND SANDWICHES

Minimum 20 people

Working lunch with finger food £31.00 per person

Chef's selection of four sandwiches in bread, focaccia and wraps, with your choice of three savoury and one sweet finger food items

Deluxe sandwich lunch £21.50 per person

Chef's selection of four sandwiches in bread, focaccia and wraps, with crisps and chef's sweet treat of the day

Classic sandwich lunch £17.75 per person

Chef's selection of sandwiches (1 ½ rounds per person), crisps and seasonal fruit

Finger food £4.35 per person per item

(minimum order 20)

Hot

BBQ jackfruit spring rolls (ve)
Beetroot falafel, spiced tomato dip (ve)
Sausage rolls (ve)
Jalapeño and cream cheese poppers (v)
Punjabi samosa, mango chutney (v)
Artichoke and black olive tart (v)
Mac 'n' cheese breaded bites (v)
Honey and mustard glazed chicken fillets
Mini beef burger, Cheddar and tomato relish
Chicken slider, garlic mayo
Pork and apple sausage roll

Cold

Confit tomato, mozzarella and basil crostini (ve)
Crostini with crushed cannellini beans, harissa-roasted red pepper (ve)
Beetroot, feta and mint tartlet (ve)
Chestnut mushroom and Manchego tart (v)
Tikka paneer and red pepper skewer (v)
Sesame-roasted salmon skewer
Smoked mackerel cucumber cup

Desserts

Orange polenta cake (ve)
Chocolate tart (ve)
Fruit skewers, vanilla cream (ve)
Blood orange cheesecake (ve)
Chocolate banana brownie (ve)
Black forest cake (v)
Rocky road bite (v)



CANAPÉS

Minimum 20 people

5 canapé choices £20.00 per person

Suitable for a one hour drinks reception

8 canapé choices £30.00 per person

Suitable for a two hour drinks reception

Additional canapés £4.00 per piece

Hot

Moroccan falafel with harissa yoghurt dip (ve)

Potato rosti, guacamole and confit cherry tomato (ve)

Courgette pakora, spicy ketchup (ve)

Crispy tofu with soya and sweet chilli dip (ve)

Mini vegetable samosa, mango chutney (v)

Dim sum selection, sweet chilli dip (v)

Wild mushroom and chestnut arancini (v)

Steak and chip skewer, mustard mayonnaise

Korean chilli, sesame and honey chicken skewers

Lamb kofta, pomegranate yoghurt

Mini chorizo, spicy tomato dip

Tempura prawns, sweet chilli dip

Thai fishcake, sriracha mayonnaise

Cold

Truffle mushroom tart (ve)

Baba ganoush, za'atar flatbread, pomegranate (ve)

Edamame, pea and feta cup (ve)

Tzatziki and cherry tomato cucumber cup (ve)

BBQ jackfruit with guacamole and crispy onion (ve)

Beetroot and walnut tartlets (v)

Mini Danish Blue and red onion tartlet (v)

Tuna niçoise crostini

Hoisin duck and crispy sesame tartlet

Ham hock terrine, piccalilli

Smoked salmon blini with cream cheese and avruga

Prawn cocktail, charcoal tart, dried raspberry

Desserts

Mini fruit skewers (ve)

Mini mango, raspberry meringues (ve)

Chocolate tart with popping candy (ve)

Salted caramel and raspberry tart (v)

Lemon curd meringue tartlet (v)

Macaroons (v)

Chocolate truffles (v)



BOWL FOOD

Minimum order of 30 people, 4 bowls per person

£26.40 per person for 4 bowls

Additional bowls £6.60 per person

Hot

Wild mushroom ravioli, saffron cream sauce (ve)
 Thai green vegetable curry, braised rice (ve)
 Crispy gnocchi, cheese, spinach and caramelised pear (ve)
 Butternut and leek mac 'n' cheese, vegan bacon crumb (ve)
 Chilli con carne, steamed rice, guacamole and crispy onion (ve)
 Searcys pork sausage, spring onion mash, burnt onion gravy
 Stout-braised short rib, horseradish mash, glazed root vegetables
 Jerk chicken, rice and peas, plantain crisps
 Coq au vin, herbed polenta
 Crispy Katsu chicken curry, Jasmine rice
 Baked salmon, new potatoes, lemon butter sauce
 Blackened cod, sweetcorn crumble, greens and smoky tomato sauce
 Beer-battered cod, tartare sauce, fried capers, skinny fries

Cold

Harissa tempeh, feta hummus, toasted chickpeas, pomegranate molasses (ve)
 Soya-glazed tofu, Asian noodles and crispy shallots (ve)
 Mini meze – falafel, hummus, olives and flatbread (ve)
 Sweet chilli halloumi, Moroccan couscous, fennel cress (v)
 BBQ chicken, kale slaw, ranch dressing
 Mirin-glazed salmon, pak choi, lemon dill dressing

Dessert

Red velvet cake (ve)
 Winter berry panna cotta pot, raspberry brittle, mint cress (ve)
 Carrot cake, walnut praline (ve)
 Orange polenta cake (ve)
 Black forest gâteau (v)
 Chocolate cookie cheesecake (v)
 Chestnut and meringue Mont Blanc (v)



SEATED LUNCH / DINNER

Minimum 20 people. £63.00 per person for 3 courses including coffee and chocolate truffles

We have created a delicious three-course menu, suitable for lunch and dinner, using seasonal ingredients.

Please select the same starter, main course, and pudding for all your guests; dietary preferences can be catered for.

Should you wish to discuss a bespoke menu, one of the Searcys team will be more than happy to assist you with further options.

Starters

Salt-baked heritage carrot, pine nut and quinoa crumb, roasted garlic aioli (ve)

Chicory tarte tatin, orange salad (ve)

Sweet and sour pickled vegetables, creamed feta, marigold-infused carrots (ve)

Heritage beetroot, mozzarella, toasted pistachios, orange vinaigrette (v)

Pumpkin and sage tortelloni, roasted pumpkin puree, fried sage, feta crumb (v)

Burrata di Bufala, sun-blushed tomatoes, caper berries, olives, Parmesan crisp (v)

London cured smoked salmon, whipped horseradish, pickled cucumber

Crab and celeriac remoulade, toasted brioche

Venison and black pudding Scotch egg, piccalilli

Main courses

Charred cauliflower steak, romesco sauce, crispy capers, maple-roasted carrots (ve)

Salt-baked celeriac, fennel and Braeburn apple salad, walnut crumble, wilted chicory, cider cream sauce, fig crisp (ve)

Butternut, spinach and puy lentil Wellington, Madeira sauce, root vegetable mash (ve)

Wild mushroom and black garlic risotto cake, truffle and chive salsa, crispy kale (ve)

Corn-fed chicken breast, spiced pumpkin puree, charred figs, Jerusalem artichoke crisps

Slow-braised lamb shoulder, ricotta mash, roasted shallots, smoked salsa verde (£7.00 supplement)

Roasted strip loin, braised red cabbage, potato rosti, juniper sauce (£9.00 supplement)

Roasted duck breast, confit duck leg bonbon, port wine sauce, potato dauphinoise, Savoy cabbage

Slow-cooked pork belly with roasted apple, cavolo nero, buttered mash

Sea bass, artichoke and potato mash, saffron sauce, shaved fennel

Poached salmon, Champagne butter sauce, new potatoes, spinach



SEATED LUNCH / DINNER (continued)

Puddings

Candied fruit cheesecake, mulled berry compote (ve)

Coffee panna cotta, chocolate crumb, cardamom cream, toasted hazelnuts (ve)

Dark chocolate mousse, chocolate brownie, clementines, blood orange sorbet (ve)

Spiced pear tarte tatin, mulled wine syrup, vanilla ice cream (ve)

White chocolate and cranberry blondie, spiced orange compote (v)

Gingerbread parfait, poached quince, honey tuile (v)

Rum and raisin bread pudding, brandy sauce, cream (v)

British cheese plate with fruits and chutney (£3.00 supplement)

Talk to us about our elegant cutlery, glassware, linen and chairs options from £30.00

Minimum 50 people



BIODYNAMIC AND SUSTAINABLE WINE LIST



Champagne Drappier became the first “carbon neutral” estate in the region (Écoact). From vine to wine, every effort is taken to sustain this status.

Gérard Bertrand is truly biodynamic; their main aims are to strengthen organic life and exchanges between the soil and the cultivated plant, with the primary consequence of no longer needing to use chemicals to protect it (pesticides) or feed it (fertilisers). With biodynamics, the winemaker cares for the vine, strengthens it, and harvests its fruits, without exhausting it.



Champagne

Drappier Carte d 'Or Brut NV 12% (ve) £58.00

White wine

Gérard Bertrand Naturalys Organic Sauvignon Blanc, Occitanie, France 13% (ve) £36.00

Gérard Bertrand Héritage Chardonnay, Occitanie, France 13% (ve) £36.00

Gérard Bertrand Cigalus Blanc, Pays d'Oc, France 14% (ve) £55.00

Rosé wine

Gérard Bertrand Gris Blanc Rosé Organic, Occitanie, France 13% (ve) £36.00

Red wine

Gérard Bertrand Naturalys Pinot Noir organic, Occitanie, France 13.5% (ve) £36.00

Gérard Bertrand Château L'Hospitalet Grand Vin Red, Occitanie, France 15% (ve) £55.00



WINE LIST

Champagne and sparkling wine

Searcys Selected Cuvée, NV 12.5% (v)	£57.00
Searcys Classic Cuvée Brut, Surrey, England, NV 12.5% (v)	£49.00
Ca'del Console Prosecco extra dry, Italy NV 11% (ve)	£40.00
Ca'del Console Prosecco Rose, Italy NV 11% (ve)	£40.00
Bottega Sparkling 0% Prosecco (alcohol free)	£29.00

White wine

Borsari Inzolia, Terre Siciliane, IGT, Italy 11% (ve)	£29.00
Vinuva Organic Pinot Grigio, Sicily, Italy 11% (ve)	£29.50
Good Natured Organic Chenin Blanc, Spier, Western Cape, South Africa 12.5% (ve)	£30.50
Maison Belenger IGP Côtes de Gascogne 11% (v)	£32.00
Picpoul de Pinet, Deux Bars, Cave de L'Ormarine, Languedoc, France 12.5% (ve)	£36.00
Vinabade Albarino, Rías Baixas, Galicia, Spain 12.5% (ve)	£40.00
Lychgate Bacchus, Bolney, West Sussex, England 11% (ve)	£43.00

Rosé wine

Rosato Colline delle Rosé, Organic, Terre di Vita, Terre Siciliane, Sicily, Italy 12% (ve)	£30.00
--	--------

Red wine

Castillo de Mureva Organic, Tempranillo, Spain 13% (ve)	£29.00
Good Natured Organic Shiraz, Spier, Western Cape, South Africa 13.5% (ve)	£30.50
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy 13% (ve)	£34.00
Veramonte Organic Merlot, Casablanca Valley, Chile 14.5% (ve)	£35.00
Côtes du Rhône Haut de Brun, Alain Jaume, Organic, Rhône, France 13.5% (ve)	£36.00
Conde de Valdemar, Rioja, Crianza, Spain 14% (ve)	£36.00
Montagne-Saint-Émilion, Château Montaignuillon, Bordeaux, France 14.5% (ve)	£47.50

Dessert wine and after dinner drinks available on request



DRINKS LIST

Beer, non-alcoholic beer and Cider (330ml)

Lucky Saint Hazy IPA, UK, 0.5%	£5.00
Lucky Saint Superior Unfiltered Lager, UK, 0.5%	£5.00
Peroni, Nastro Azzurro, Italy 0.0%	£5.00
Camden Hells Lager, UK, 4.6%	£5.00
Toast Craft lager, UK 5%	£5.50
Toast Pale Ale, UK 5%	£5.50
Aspall Cyder, Suffolk UK 5.5%	£5.50
Camden Hells Lager or Pale Ale draught (30 litre keg)	£450.00

Soft drinks

Mineral water (750ml)	£3.95
Mineral water (330ml)	£2.30
Pressed juices (1 litre)	£7.95
Apple, orange, cranberry, pineapple	
Cans (330ml): Coke, Diet Coke, Sprite, Fanta	£2.30

Presse

£12.00 (per litre)

Elderflower presse

Elderflower cordial, mint, sparkling water

Blueberry presse

Blueberry cordial, lemon, sparkling water

Raspberry presse

Raspberry cordial, mint, sparkling water

Mocktails

£10.00 each

Shirley Temple

Grenadine, ginger ale, raspberry soda, fresh lemon, blood orange bitters

Hugoless Spritz

Seedlip garden, Bottega 0% prosecco, elderflower, soda water, mint

Maple Rum Old Fashioned

Caleno dark and spicy 0%, maple syrup, bitters, orange

Cocktails

£11.00 each

Spicy Tommy's Margarita

Los Arcos, chilli, lime, Agave nectar

Espresso Martini

Sapling vodka, espresso liqueur, Origin cold brew

Negroni

East London gin, Campari, Spanish sweet vermouth

Hugo Spritz

Sapling gin, elderflower, sparkling wine, mint, lemon, soda

Aperol Spritz

Aperol, sparkling wine and soda

Pear and White Fizz

Sapling vodka, Kanpai sake, pear, white tea, lemon, soda

Paloma

Los Arcos, grapefruit soda, citrus, salt



DRINKS PACKAGES

Packages include all the listed drinks, served for the chosen time period.

Standard drinks package

- Searcys selected red and white wine
- Bottled beer/alcohol-free beer
- Elderflower presse
- Filtered water
- Nibbles

One hour £17.00

Two hours £28.00

Three hours £36.00

Premium drinks package

- Gérard Bertrand Naturalys Organic Sauvignon Blanc
- Gérard Bertrand Naturalys Pinot Noir Organic
- Toast lager/Toast Pale Ale/alcohol-free beer
- Elderflower presse
- Cans of soft drink
- Filter water
- Nibbles

One hour £25.00

Two hours £37.00

Three hours £45.00

**Add Champagne to any package
£13.00 per hour**

**Add Prosecco to any package
£7.00 per hour**

Contactless or account bars are available on request

Minimum spend applies (per bar requested)

£300 for beer, wine and soft drinks bar

£500 for full bar

We hope that our menus excite you and we are very happy to discuss your requirements and to talk through any bespoke options that you may be interested in.

FOR MORE INFORMATION PLEASE CONTACT:

barbican

business.events@barbican.org.uk

+44 (0) 2073 827043

