



CAVENDISH SQUARE

BY SEARCYS

DRINKS LIST AND PACKAGES

SPRING AND SUMMER 2026

THANK YOU FOR YOUR INTEREST IN BOOKING AN EVENT AT NO.11 CAVENDISH SQUARE

Welcome to a Grade II listed Georgian townhouse, with exceptional classic and modern spaces, fine dining prepared freshly on-site and complete 21st century multimedia facilities. One of London's most sought after outdoor spaces too – and all just moments from Oxford Circus.

We offer 20 varied rooms and spaces (including three theatres) to accommodate events of all sizes: from intimate functions to large occasions for up to 300 people.

Our aim is to make every event an enjoyable experience from start to finish.

On behalf of everyone, we look forward to welcoming you to No.11 Cavendish Square and delivering the perfect event.

EST. 1847
SEARCYS
LONDON



SUSTAINABILITY PLEDGES 2026

inclusion by design

ENLIGHT

We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.

HIDDEN disabilities

As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.

disability confident EMPLOYER

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

HENPICKED

We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.

sociability

We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

MHFA England

We are committed to ensuring our teams can access Mental Health First Aiders, and we actively prioritise the wider wellbeing of our teams.

nurturing & growing talent

ilm
RECOGNISED

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

ONLY A PAVEMENT AWAY

We are a 2025 'Only a Pavement Away' Top employer.

i belong
#SEARCYS LONG SERVICE AWARDS

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

20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.

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

We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.

We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

Searcys Leadership programme is in its second year, with a target to reach 15+ managers and heads of departments in 2026.

HOTEL SCHOOL

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

perkbox

We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

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.

Committed to only using Wild Farmed flour in all our onsite cookery.

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 signature menus.

Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.

In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve 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 only use British RSPCA-assured fresh milk.

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 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO₂ footprint, measured via Nutritics.

step up

In 2026 we pledge to have a sustainability champion in every Searcys venue.

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

We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.

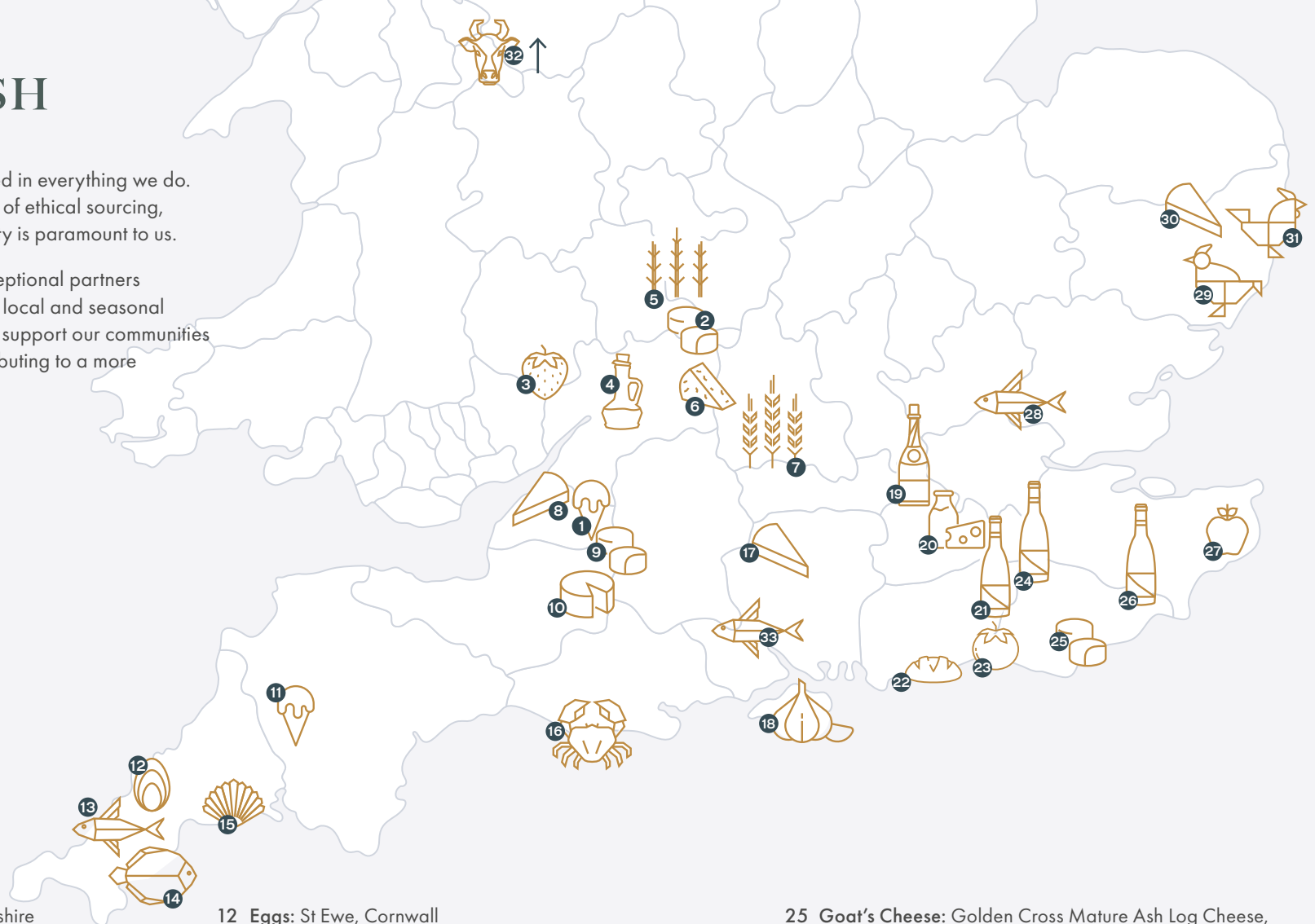
We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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 **Goat's Cheese:** Ashlynn Goat's 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 **Goat's Cheese:** Driftwood Goat's Cheese, Bagborough, Somerset
- 10 **Cheddar Cheese:** Keens Cheddar Cheese, Moorhayes Farm, Somerset
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon

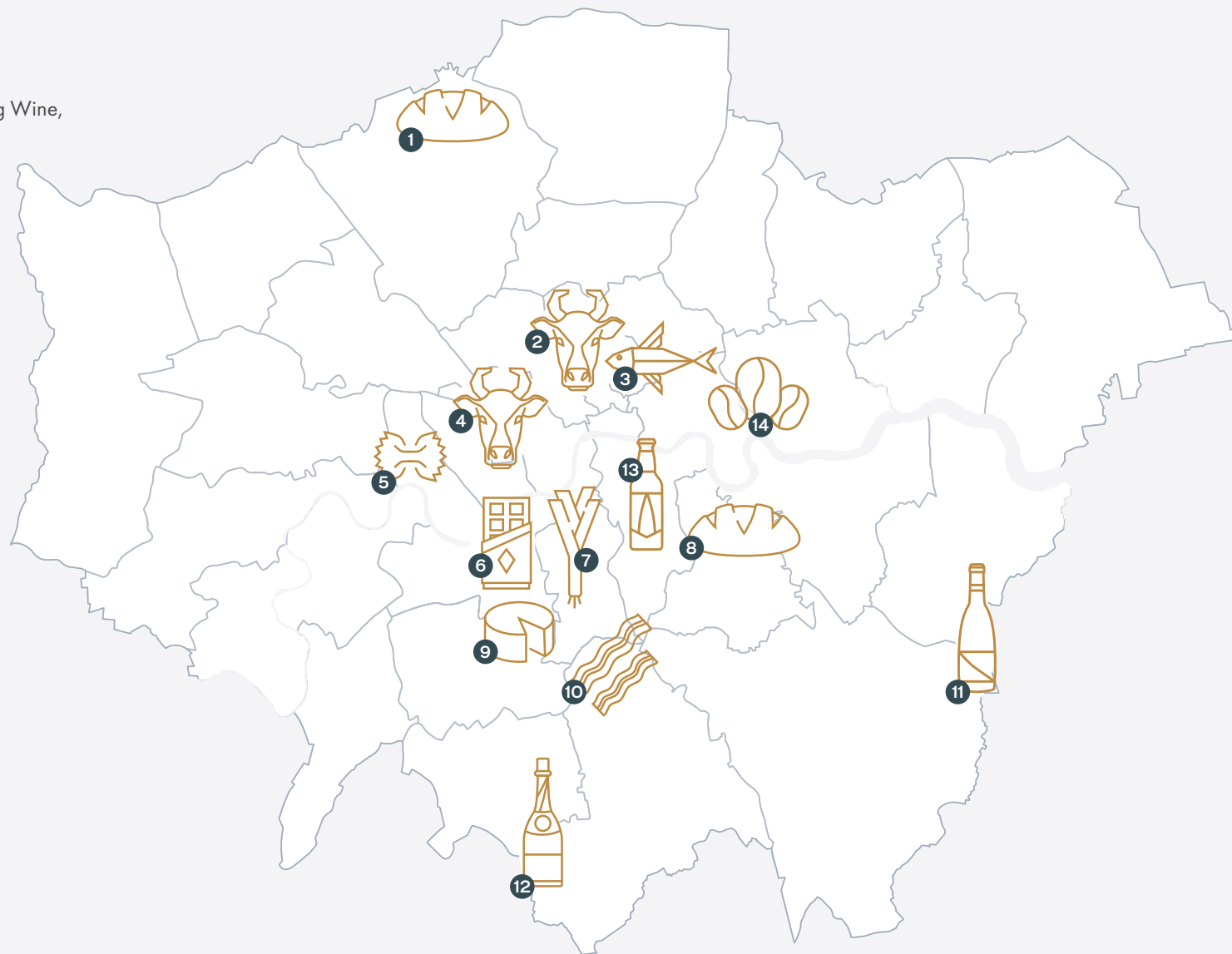
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine:** Guildford, Surrey
- 20 **Dairy:** West Horsley Dairy, Surrey
- 21 **Wine:** Albourne Estate, Sussex
- 22 **Bakery:** Piglets Pantry, Sussex
- 23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex
- 24 **Wine:** Chapel Down and Balfour Vineyards, Kent

- 25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex
- 26 **Wine:** Gusbourne Vineyard, Kent
- 27 **Apples:** Kent
- 28 **Fish:** Marr Fish, Essex
- 29 **Guinea fowl:** Suffolk
- 30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken:** Crown Farm, Suffolk
- 32 **Meat:** Lake District Farmers
- 33 **Trout:** ChalkStream Foods, Romsey

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



DRINKS LIST

Our drinks list has been carefully selected by Searcys experts. If you require a particular wine or beverage for your event, please ask a member of our team, and we will do our best to source this for you.

CHAMPAGNE AND SPARKLING WINE

Bottega Zero Prosecco, Italy, 0% ABV	£25.50
Bottega Poeti Prosecco Brut, Veneto, Italy, NV, 11% ABV	£36.90
Cuvée Flamme Cremant de Loire Blanc NV, Gratien & Meyer, Loire, France NV, 12% ABV	£39.00
Searcys Classic Cuvée Brut, English Sparkling Wine, Surrey, England, NV, 12.5% ABV	£52.00
Searcys Selected Cuvée Brut, Champagne, NV, 12.5% ABV	£67.60
Searcys Selected Cuvée Rosé Brut, Champagne, NV, 12.5% ABV	£72.80
Père & Fils, Brut, Champagne, 12.5% ABV	£78.00
Palmer & Co Blanc de Blancs, Champagne, NV, 12% ABV	£78.00
Veuve Clicquot, Yellow Label, Brut, Champagne, NV, 12% ABV	£88.40

WHITE WINE

Côtes de Gascogne, Maison Belanger, Southwest, France, 11% ABV	£29.00
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 11% ABV	£30.00
Mâcon-Villages Réserve Vignerons des Terres Secrètes, Burgundy, France, 12.5% ABV	£37.50
Corralillo Riesling, Matetic, Casablanca, Chile, 13.5% ABV	£39.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 12.5% ABV	£39.50
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 12.5% ABV	£39.50
Alegoría Gran Reserva Chardonnay, Navarro Correas, Argentina, 13.5% ABV	£46.80
Bolney Estate Pinot Gris, Bolney Wine Estate, West Sussex, England 11% ABV	£50.00
Marcel Henri Cuvée Sancerre, Daniel Chotard, Sancerre, Loire Valley, France, 13.5% ABV	£54.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 12.5% ABV	£56.00

All prices are exclusive of VAT at prevailing rate.



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RED WINE

Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy, 12.5% ABV	£29.00
Malbec, Portillo, Salentein Bodegas, Uco Valley, Argentina 13% ABV	£31.00
Good Natured Organic Shiraz, Spier, Western Cape, South Africa, 13.5% ABV	£32.25
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 13% ABV	£34.85
Veramonte Organic Merlot, Casablanca Valley, Chile, 14.5% ABV	£35.85
Gérard Bertrand Héritage Pinot Noir, Occitanie, France 13.5% ABV	£39.00
Côtes du Rhône, Les Abeilles, J.L Colombo, Rhône, France, 13.5% ABV	£40.50
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France, 14% ABV	£41.50
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 12.5% ABV	£47.85
Montagne-Saint-Émilion, Château Montaguillon, Bordeaux, France, 14.5% ABV	£52.00
Saint Joseph, Poivre et Sel, François Villard, Rhône, France, 12.5% ABV	£70.75

ROSÉ WINE

La Source Réserve Rosé, Les Domaines Robert Vic, Pays d'Oc, France, 12.5% ABV	£30.50
Côtes de Provence, Mas Fleurey Rosé, Provence, France, 12.5% ABV	£34.00
Gérard Bertrand Organic Gris Blanc Rosé, Occitanie, France, 13% ABV	£36.50
English Vines Rosé, Bolney Wine Estate, West Sussex, England 12% ABV	£50.00

BEER AND CIDERS

Heineken (330ml) 0% ABV	£5.75
Peroni Nastro Azzurro (330ml) 2.5% ABV	£5.95
Peroni Nastro Azzurro Gluten Free (330ml) 2.5% ABV	£5.95
Freedom lager (330ml) 4% ABV	£5.95
Freedom Pale Ale (330ml) 4% ABV	£5.95
Small Beer Lager (330ml) 2.1% ABV	£5.95
Small Beer Pale (330ml) 2.5% ABV	£5.95
Small Beer IPA (330ml) 2.3% ABV	£5.95

Small Beer are available in Kegs for £95
for 5 litres - pre-orders only

ALL SPIRITS (25ML)

House spirits	from £7.50
Premium spirits	from £9.50

SOFT DRINKS

Bottled soft drinks (330ml)	£3.25
Jug of elderflower (1L)	£8.35
Fresh lemonade (1L)	£10.30
Fresh orange or apple juices (1L)	£10.40
Still or sparkling water (1L)	£3.45

ALCOHOL-FREE WINES

Natureo Torres Muscat	£21.85
Natureo Torres Garnacha, Syrah	£21.85
Natureo Torres Cabernet Sauvignon, Rosé	£21.85

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COCKTAILS WITH MIXERS

Cocktail £10.85

A choice of three £29.50

Blackberry Bramble

Bombay Sapphire gin, blackcurrant syrup, spiced syrup, lemon juice

Basil Margarita

Olmea Silver Tequila, Cointreau, Lime Juice, Basil

Floradora

Bombay Sapphire gin, lime, raspberry syrup, ginger beer

Pimm's

Pimm's No.1 Cup, lemonade, strawberries, cucumber, mint

Rum punch

White rum, Spiced dark rum, pineapple juice, orange juice, lime juice, grenadine

Sangria (available in white and red; sparkling for an additional £1.45)

Red wine, orange juice, lemonade, mint, orange slices

White wine, apple juice, lemonade, peach and apple slices

Sparkling wine, beefeater pink gin, lemonade, strawberry and blueberry

All prices are exclusive of VAT at prevailing rate.



DRINK PACKAGES

PRICES PER GUEST

	1 HOUR	2 HOURS	3 HOURS	EXTRA HOUR
Unlimited house wine, house beer, 0% beers and soft drinks	£21.40	£31.00	£35.00	£5.45
Unlimited prosecco, house wine, house beer, 0% alcohol prosecco, 0% beers and soft drinks	£27.00	£38.50	£45.00	£8.50
Unlimited English sparkling wine, house wine, house beer, 0% alcohol English sparkling wine, 0% beers and soft drinks	£47.50	£68.60	£79.00	£12.50
Unlimited Searcys Champagne, house wine, house beer, 0% alcohol English sparkling wine, 0% beers and soft drinks	£60.85	£88.00	£101.00	£14.60
To add house spirits to the package above	£8.85	£10.90	£13.00	£6.25

NIBBLES

£7.50 + VAT per person
(minimum of 20 guests)

CHOOSE 3 OPTIONS FROM THE SELECTION:

Tomato and paprika picos

Olives

Homemade cheese straws

Sea salt and balsamic snack mix





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