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## Thank you for your interest in booking an event at 30 Euston Square

30 Euston Square is a Grade II\* listed, 7 storey building dating back to 1906. The modern event spaces inside benefit from a grand Edwardian façade and original Greek Revival style entrance hall; it truly is a traditional building with a contemporary twist.

This versatile venue is home to the Royal College of General Practitioners and behind every event at 30 Euston Square is Searcys, a renowned caterer, responsible for the full management of this spectacular venue from the initial enquiry to event delivery.

Our aim is to make every event an enjoyable experience from start to finish. With a wide range of rooms available. I welcome you to take advantage of our conference, meeting, training facilities and boutique bedrooms. At 30 Euston Square you will experience the best in technology, comfort and hospitality.

On behalf of everyone, we look forward to welcoming you to 30 Euston Square and delivering the perfect event.

Allan Heard, General Manager

30 | Euston  
Square

BEST IN PRACTICE



## Facilities

Our meeting and event rooms are available for day or evening hire, as well as on an all inclusive package basis. Looking for something bespoke? Contact our sales and events team today.



## Auditorium and Exhibition Space

300 seats | 360 sqm exhibition space | Up to 20 stands  
Private catering area | Private cloakroom and registration area  
Built-in AV | In-house AV technician | Sony 4K digital cinema laser projection system | Surround sound system | Show lights  
8-screen video wall and other branding opportunities

Day hire from 8am – 5pm | £10,000.00\*

Evening hire from 6pm – 11pm | £4,250.00\*

\*Minimum catering spend applies

### All-inclusive daytime packages

#### Finger buffet day delegate rate | £85.00 per person

Hire of the spaces from 8am - 5pm

Sandwich and finger food lunch with crisps and sliced fresh fruit platter  
3 x organic tea, triple certified coffee with pastries, fruit and biscuit selection  
30 Euston Square filtered water throughout

#### Buffet day delegate rate | £90.00 per person

Hire of the spaces from 8am - 5pm

Two course hot and cold fork buffet lunch  
3 x organic tea, triple certified coffee with pastries, fruit and biscuit selection  
30 Euston Square filtered water throughout

### All-inclusive evening packages

#### Wine and food station reception for 3 hours | £70.00 per person

Hire of the spaces from 6pm - 11pm

Unlimited house wine, beer and soft drinks  
3 canapés and 3 bowl food items or 2 food stations

#### Champagne and food station reception for 3 hours | £90.00 per person

Hire of the spaces from 6pm - 11pm

Unlimited house champagne, wine, beer and soft drinks  
3 canapés and 3 bowl food items or 2 food stations

All above rates include built-in AV equipment† – 4K projector, video wall, screen, PA system, 2 lapels, 2 hand-held microphones, built-in stage, panel desk with 4 top table microphones, lectern with microphone and dedicated 1Gbps Wi-Fi access.

Minimum number of 200 applies for the Auditorium packages

† 2 Audio visual technicians are required | £750.00 + VAT per day

All prices are exclusive of VAT at prevailing rate. Minimum numbers of 200 applies for Auditorium packages. Prices are valid from 1st April 2019 – 31st March 2020.

All the facilities  
you need,  
under one roof







## State Rooms and Rooftop Terrace

140 theatre | 120 cabaret | 90 boardroom | 70 u-shape | Up to 8 exhibition stands | Private catering area | Rooftop terrace | Private dining for up to 160 | 80” 4K HD relay plasma screens

Day hire from 8am – 5pm | £5,000.00\*

Evening hire from 6pm – 11pm | £3,200.00\*

\*Minimum catering spend applies

### All-inclusive daytime packages

#### Finger buffet day delegate rate | £82.50 per person

Hire of the rooms from 8am - 5pm

Sandwich and finger food lunch with crisps and sliced fresh fruit platter

3 x organic tea, triple certified coffee with pastries, fruit and biscuit selection

30 Euston Square filtered water throughout

#### Buffet day delegate rate | £90.00 per person

Hire of the rooms from 8am - 5pm

2 course hot and cold buffet lunch

3 x organic tea, triple certified coffee with pastries, fruit and biscuit selection

30 Euston Square filtered water throughout

All packages include built-in AV equipment† – projector, screen, 2 x 80” 4K HD relay plasma screens, PA system with 2 lapel, 2 hand-held microphone, stationery and 1Gbps WiFi access

All prices are exclusive of VAT at prevailing rate. Minimum numbers of 90 applies for State Rooms packages. Prices are valid from 1st April 2019 – 31st March 2020.

### All inclusive evening packages

#### Wine and food station reception for 3 hours | £70.00 per person

Hire of rooms from 6pm - 11pm

Unlimited house wine, beer and soft drinks

3 canapés and 2 bowl food items or 2 food stations

#### Champagne and food station reception for 3 hours | £90.00 per person

Hire of the rooms from 6pm - 11pm

Unlimited house champagne, wine, beer and soft drinks

3 canapés and 2 bowl food items or 2 food stations

#### Private dining | from £90.00 per person

Hire of rooms from 6pm - 11pm

Welcome drink on arrival (glass of Prosecco, bottled beer or soft drink), 3 course dinner followed by organic tea, triple certified coffee and petit fours, ½ bottle of house wine and ½ bottle of 30 Euston Square filtered water

#### Upgrade to a deluxe private dining package | £20.00 per person

Champagne on arrival, 4 canapés and sommelier selected wines

### Added extras

Stage and lectern available at £580.00+VAT

Post day event Summer/Christmas packages available

†Audio visual technician is required from £450.00 per day





# Ground Floor Meeting Rooms

18 modern rooms | Up to 88 theatre | Up to 56 cabaret | 6 to 36 boardroom | AV equipment | Natural daylight

### Day hire from 8am – 5pm (Monday - Friday)

Meeting rooms for 6 to 10 people boardroom | £350.00

Meeting rooms for 11 to 16 people boardroom | £550.00

Meeting rooms for 17 to 24 people boardroom (40 people theatre style) | £850.00

Meeting room for 36 people boardroom (88 people theatre style) | £1500.00

### Evening hire from 6pm - 11pm (Monday - Friday)

Meeting rooms for 6 to 10 people boardroom | £250.00

Meeting rooms for 11 to 16 people boardroom | £400.00

Meeting rooms for 17 to 24 people boardroom (40 people theatre style) | £550.00

Meeting room for 36 people boardroom (88 people theatre style) | £850.00

### All-inclusive day packages

#### Breakfast meeting package | £45.00 per person

Room hire for main meeting room from 7am – 10am

Suitable for groups between 6 – 25 delegates, includes; deluxe breakfast menu (mini croissant, pain au chocolat and pain au raisin, fruit salad, yoghurt and granola)

Organic tea, triple certified coffee, orange juice and 30 Euston Square filtered water

30 Euston Square stationery

White board, conference phone and ClickShare technology

Built-in AV (as standard)



### Day delegate rate | £72.50 per person

Room hire for main meeting room from 8am – 5pm

3 x organic tea, triple certified coffee, breakfast pastries on arrival, fresh fruit mid morning and biscuit selection mid afternoon

Sandwich and finger buffet lunch with crisps and fruit bowl

Organic tea, triple certified coffee and 30 Euston Square filtered water

30 Euston Square stationery

White board, conference phone and ClickShare technology

Built-in AV (as standard)

### Wrap up post conference upgrade | £18.00 per person

Served between 4:00pm and 6:00pm

A selection of British cheese and nibbles

2 drinks per person

All rooms include projector and screen or LCD screen, conference phone and complimentary access to 1Gbps Wi-Fi.

All prices are exclusive of VAT at prevailing rate.  
Prices are valid from 1st April 2019 – 31st March 2020.







# The Heritage Rooms

6 refurbished Heritage Rooms | Up to 32 cabaret  
Up to 50 theatre | 8 to 22 boardroom | AV equipment  
Complimentary in-room amenities | Personalised service

### Day hire from 8am – 5pm (Monday - Friday)

Meeting rooms for 6 to 10 people boardroom | £350.00  
Meeting rooms for 11 to 16 people boardroom | £550.00  
Meeting rooms for 17 to 24 people boardroom (50 people theatre style) | £850.00

### Evening hire from 6pm - 11pm (Monday - Friday)

Meeting rooms for 6 to 10 people boardroom | £250.00  
Meeting rooms for 11 to 16 people boardroom | £400.00  
Meeting rooms for 17 to 24 people boardroom (50 people theatre style) | £550.00

### All-inclusive day packages

#### Breakfast meeting package | £49.00 per person

Heritage Room hire from 7am to 10am  
Full Heritage British breakfast or Fuel the Mind breakfast  
Suitable for groups between 6 – 50 delegates  
Unlimited use of in-room Nespresso machine and Unlimited organic Shibui tea  
30 Euston Square filtered water and 30 Euston Square stationery  
Flipchart, conference phone, ClickShare technology, stationery box and 1Gbps Wi-Fi  
Plasma screen

#### Day delegate rate | from £82.50 per person

Heritage Room hire from 8am to 5pm  
Arrival - Granny Smith bircher muesli (v)  
Mid morning break - Jammy dodgers (v)  
British grazing platter or British picnic lunch | Two course lunch supplement of £10 per person  
Afternoon break - Earl grey fruit loaf (v)  
Unlimited use of in-room Nespresso machine and Unlimited organic Shibui tea  
Complimentary fridge of refreshments including 30 Euston Square filtered water and juices  
Complimentary hamper of snacks  
30 Euston Square stationery  
Flipchart, conference phone, ClickShare technology, stationery box and 1Gbps Wi-Fi  
Plasma screen

All rooms include Nespresso machine - choice of varieties from Ristretto Intenso, Espresso Decaffeinato, Espresso Origin Brazil, Lungo Leggero and Espresso Caramel



### Wrap up post conference upgrade | £18.00 per person

Served between 4pm and 6pm  
Whipped Basset blue, walnut bread crisps, apple chutney, 30ES spiced nuts and olives  
2 drinks per person

### All-inclusive evening packages

#### Private dining | from £90.00 per person

Heritage Room hire from 6pm to 11pm  
Welcome drink on arrival (Greyfriars English sparkling wine, Freedom bottled beer or soft drink)  
3 course British dinner, triple certified coffee and petit fours  
Selection of British cheese available for a supplement of £9.95 per person  
½ bottle of sommelier selected wines  
½ bottle of 30 Euston Square filtered water  
Table service  
Flowers (POA)

All prices are exclusive of VAT at prevailing rate.  
Prices are valid from 1st April 2019 – 31st March 2020.



Charming intimate  
dining with  
impeccable service  
and delicious food





## Exam Centre

Dedicated entrance and reception area | 3 separate circuits combining 42 individual rooms with telephone and complimentary Wi-Fi | 2 briefing rooms with integrated AV | High tech observation room with audio and visual recording network | Circuit linked timer system | Access controlled secure environment | Fully accessible and DDA compliant

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### Full Exam Centre

**Room hire 8am – 5pm (Monday - Friday) | £6,250.00**

Separate reception area

3 x circuits of 14 x examination rooms each

2 x briefing rooms

1 x observation room

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### Single Exam Circuit

**Room hire 8am – 5pm (Monday – Friday) | £2,650.00**

14 x examination rooms

1 x briefing room

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All prices are exclusive of VAT at prevailing rate.

Prices are valid from 1st April 2019 – 31st March 2020.

## Boutique Bedrooms

30 Euston Square boasts 41 stunning boutique bedrooms, all with en-suite facilities, perfect for delegates or guests who require accommodation whilst attending an event at the venue

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We have every little detail covered: our rooms have been beautifully designed to provide our guests with a 4\* hotel experience. They are complete with indulgent beds, study area, ironing facilities, complimentary Wi-Fi, air-conditioning, a safe and refreshment facilities.

When it's time to relax you also have a 32" flat-screen TV with a wide range of popular TV and radio stations.

To enhance your stay, the fully equipped gym and members' lounge are available on-site to use at your leisure.

A delicious continental breakfast is included in the room rate and served every morning in a dedicated dining area from 7am – 9am on weekdays and 8am – 10am on weekends.

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**Single occupancy including breakfast | £180.00 including VAT**

**Double occupancy including breakfast | £190.00 including VAT**

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Prices are valid from 1st April 2019 – 31st March 2020.





## Healthy living

We have created a number of healthier choices throughout our daytime event menus to help you maintain a healthy balanced lifestyle

Our talented Searcys chefs don't compromise on flavour to deliver you creative healthier choices for your daytime events. Look out for the green leaf indicating our healthier lifestyle options.

Throughout our menus we use fresh, seasonal ingredients which have been proven to provide nutritional benefits, helping you and your guests maintain a well balanced healthy lifestyle.

We only use Rapeseed oil in our dishes, along with lean meat, chicken and fish, known to provide numerous health benefits



## Healthy swaps

Swap your biscuit breaks for something healthier at no extra charge

Choose from delicious freshly blended smoothies, home-made granola, pick-me-up powershots, low fat yoghurts and fresh fruit. Take a look at our full range within our refreshments and breaks menu.

Our green leaf indicates healthier lifestyle choices within our daytime event menus



## The plant-based development

Plant based proteins and grains are a prominent talking point in the industry - at 30 Euston Square it is a culture...

The menus within this brochure are healthy and balanced using plant based protein and grains where appropriate.

Our grains are high in fibre with slow releasing energy to keep you fuller for longer



All fish served at 30 Euston Square is sustainably sourced




## Herb garden

By creating a herb garden on the rooftop we have put sustainability at the heart of our vision, and provides our chefs with freshly grown rosemary, sage, oregano and thyme.










# Refreshments and breaks

- Organic tea, triple certified coffee | £3.15 per person (v)
- Organic tea, triple certified coffee, fresh fruit | £3.85 per person (v)
- Organic tea, triple certified coffee, biscuit selection | £4.05 per person (v)
- Organic tea, triple certified coffee, mini pastries | £5.25 per person (v)
- Organic tea, triple certified coffee, cake | £5.25 each (v)
- 30 Euston Square filtered water (0.7L) | £3.25 (v)
- Fruit smoothies | £3.25 each (v)
- Squeezed orange, apple or cranberry juice (1.5 litre) | £9.50 per jug (v)

- Mini pastries | £1.85 per person (v)
- Scones, clotted cream, preserves | £4.15 per person (v)
- Selection of British and French cheese, biscuit selection, chutney | £8.95 per person (v)
-  Sliced fresh fruit platter | £3.95 per person (v)
- Individual organic yoghurts | £3.00 per person (v)
- Spiced nuts, crisps, olives | £4.50 per person (v)
- Glazed doughnut food wall | £1.95 per person (v)

## Why not swap your biscuit breaks for something healthier at no extra charge?

### Healthy swaps

-  Ginger, carrot and lemon power shot (v)
-  Acai, banana and berry pot (v)
-  Yoghurt and cranberry tray bake (v)
-  Fruit and coconut flap jack (v)
-  Soya and chia seed yoghurt, mango compote (v)
-  Dorset blueberry muffins (v)
-  Kombucha shots (v)

### Queen's afternoon tea | £16.75 per person

Smoked salmon and lemon butter, ham and mustard and cucumber and cream cheese finger sandwiches, white chocolate and blueberry macaroons, blossom honey mascarpone and Kentish raspberry tarts, scones, clotted cream, strawberry jam and a selection of teas

### Champagne tea | £23.00 per person

A glass of Champagne, smoked salmon and lemon butter, ham and mustard and cucumber and cream cheese finger sandwiches, white chocolate and blueberry macaroons, blossom honey mascarpone and Kentish raspberry tarts, scones, clotted cream, strawberry jam and a selection of teas



Tasty bites to give you an energy boost



# Breakfast menus

Kick start the day ahead with a choice of healthy or traditional breakfast dishes

### Simple continental breakfast | £11.00 per person

Mini croissant, pain au chocolat, pain au raisin, fruit salad  
Organic tea, triple certified coffee and orange juice (v)






### Deluxe breakfast | £15.00 per person

Mini croissant, pain au chocolat, pain au raisin, fruit salad, yoghurt, granola  
Organic tea, triple certified coffee and orange juice (v)

### Simple English breakfast | £12.00 per person

Bacon, egg (v), sausage rolls  
Organic tea, triple certified coffee and orange juice (v)

### Healthy start | £16.75 per person

-  Power shots of Granny Smith apple, ginger or raspberry and satsuma (v)
-  Platter of Goji berries (v)
-  Yacón root muesli, natural yoghurt (v)
-  Porridge with either pumpkin seeds and cranberries, pecans and walnuts or scented honey (v)
-  Organic tea, triple certified coffee and orange juice (v)

### Full English Breakfast | £18.25 per person

Free-range scrambled eggs (v), Trealy Farm black pudding, Wiltshire bacon, Cumberland sausage, mushrooms (v), tomatoes (v), hash brown (v)  
Freshly baked bread, butter, preserves and marmalade (v)  
Organic tea, triple certified coffee, orange juice (v)

### Vegan Breakfast | £18.25 per person

Bacon, black pudding, sausage, grilled rosemary tofu, baked beans (v)  
Freshly baked bread, preserves and marmalade (v)  
Organic tea, triple certified coffee, orange juice (v)

 Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes.

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# Sandwich Menu

When time is of the essence, we have created these specially designed light lunches to see your group through the day.

## Euston sandwich lunch menu | £17.50 per person

Organic tea, triple certified coffee and 30 Euston Square filtered water, Chef's selection of 5 sandwiches, crisps and fruit bowl

## Regents sandwich and finger buffet menu | £26.00 per person

Organic tea, triple certified coffee and 30 Euston Square filtered water, Chef's selection of 5 sandwiches along with 3 finger buffet items, crisps and sliced fresh fruit platter (Choose from the Chef's daily selection of finger food items)

## Sample Sandwich menu

Our freshly prepared sandwich menu is devised on a daily basis offering delicious fillings.

Our chef prepares six fillings per day, including three different vegetarian options

- Grilled Sussex chicken, crispy baby gem and parmesan mayonnaise in glass ciabatta
- Charred broccoli, cauliflower, crispy onions and rocket pesto in a spinach wrap (v)
- Somerset brie, fig jam and rocket in a mini pretzel roll (v)
- Oak smoked Scottish salmon, cream cheese and watercress in beetroot bread
- Ash goat's cheese, tomato, pesto and baby spinach in a nigella seed loaf (v)
- Wiltshire ham, Keens cheddar and Branston pickle in a multi-seed loaf



Perfectly balancing a blend of flavours and textures



# Finger food buffet menu

3 items included from the Chef's daily selection of 6 items. Additional items below for £3.00 each

## Hot

- Sussex pork and ginger sausage roll, plum relish
- Maple syrup glazed Norfolk chicken skewers, wasabi dip
- Pulled Forge farm lamb croquettes, tomato chutney
- Hereford beef sliders, Emmenthal cheese, gherkin and lettuce relish
- Celtic sea cod and dill fishcakes, caper mayonnaise
- Tandoori Scottish salmon skewers, lime yoghurt
- Kentish carrot and spiced pumpkin soup, focaccia bread (v)
- Mac and cheese bite, jalapeño and red pepper sauce (v)
- Tomato, spinach, Ash goat's cheese, ciabatta pizza (v)
- Beetroot and thyme arancini, onion relish (v)

## Cold

- Grilled Norfolk chicken, crispy green salad, air-dried tomato, whipped avocado
- Suffolk cured ham hock, flat bread, mustard cress salad, gherkin relish
- Barbary duck, charred bean and red endive salad, citrus vinaigrette
- Smoked Wye trout, celeriac, fennel and kohlrabi slaw, grapefruit dressing
- Scottish smoked salmon, dill and horseradish crème fraîche, pumpernickel
- Seared line caught tuna, shredded cabbage, bok choy salad, coriander oil
- Poached pear, rocket, pickled grapes, caramelised walnuts and whipped Cashel blue (v)
- Goat's curd and Heritage tomato salad, toasted pecans, truffle dressing (v)
- Pearled spelt, roasted cauliflower, red pepper hummus salad, herb dressing (v)
- Roasted honeyed Heritage carrots, baby spinach, chilli and tomato jam (v)

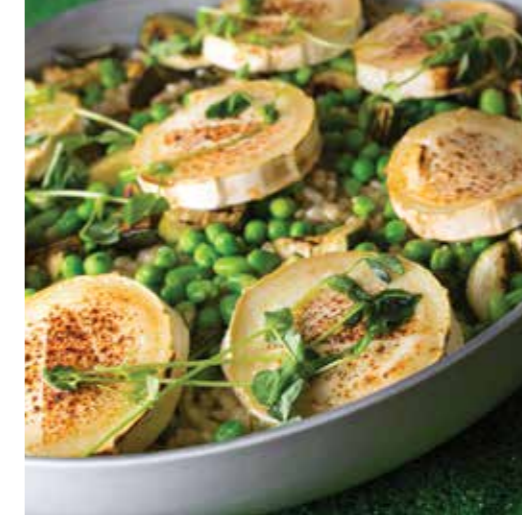
## Dessert

- Almond and pear Williams's tartlet (v)
- Mulled spiced panna cotta, orange compote (v)
- Sour cherry, vanilla and Dorset cream cheesecake (v)
- Dark chocolate and Kentish hazelnut trifle (v)
- Pistachio profiteroles (v)

Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes. If you or your guests have any allergens or special dietary requirements, please let your Event Manager know and on the day speak to an Operations Manager. All prices are exclusive of VAT at prevailing rate. All menus are subject to seasonal changes. Prices are valid from 1st April 2019 – 31st March 2020.







Our chefs use locally sourced, sustainable ingredients



## Hot and cold fork buffet menu

Our chef creates hearty meals with clever ingredients to keep you full yet energised throughout the day.



### Hot and cold buffet menus | £35.00 per person

Select one menu and one dessert option. Includes organic tea, triple certified coffee and 30 Euston Square filtered water.

#### Menu 1

Shawarma spiced Norfolk chicken, dried apricot, preserved lemon  
Turmeric Scottish salmon, wilted spinach and kale, citrus dressing  
Pumpkin, cranberry and red onion tagine (v)  
Honey and rosemary baked vegetables (v)  
Spiced jumbo couscous with parsley (v)  
Shaved cauliflower, caramelized shallots and green bean salad (v)  
Pickled carrot and cabbage slaw (v)  
Flat bread (v)

#### Menu 2

Hereford beef casserole, mushroom and caramelised baby onions  
Roast stone bass, spinach, mussel and prawn bisque  
Bean cassoulet (v)  
Russet potato boulangere (v)  
 Herby Kentish carrots and garden peas (v)  
 Baby gem and spring onion salad, mustard dressing (v)  
Free range eggs, shaved Sussex charmer, parsley croutons and baby leaf salad (v)  
Gourmet bread rolls (v)





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### Menu 3 | British


- Lancashire Forge farm lamb hot pot
-  Peterhead cod, roasted fennel, herb dressing
- Root vegetable stew and rosemary sweet potato dumplings (v)
-  Shredded sprouts and chestnuts (v)
- Potato and broccoli gratin (v)
-  Pear, watercress and chicory salad, sherry vinaigrette (v)
-  Granny Smith apple, walnut and celery salad (v)
- Farmhouse bread (v)

### Menu 5 | Vegan

- Barley and broccoli risotto, citrus gremolata (v)
- Heritage tomato and beet bake (v)
- Roast aubergine and coconut curry (v)
- Braised wild rice (v)
- Steamed Borlotti beans (v)
- Spinach, Heritage carrots, red onion, toasted pumpkin and sunflower seed salad (v)
- Curly endive, radicchio, broad bean, cucumber and cherry tomato salad (v)


### Desserts

- Bramley apple and candied cranberry crumble (v)
- Cavendish banana and chocolate brioche butter pudding (v)
- Hoxton's stout cake, orange custard (v)
- Vanilla and pear cheesecake (v)
- Sour cherry and lemon trifle (v)
- Date and plum sticky toffee pudding, salted caramel cream (v)

-  Bowl of fruit also available on request

### Menu 4 | Healthy

- Grilled Norfolk chicken, roasted parsnip, spinach emulsion
- Harissa spiced seabass, wilted rocket, caper, shallot and Heritage tomato dressing
- Roast sweet potato falafel, charred red pepper and basil sauce (v)
- Crushed potatoes, parsley oil (v)
- Winter greens (v)
- Kale, pumpkin, beetroot salad and savoury granola (v)
- Spiced farro, air-dried tomatoes and mint salad (v)
- Beetroot ciabatta (v)

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Small and delicate  
with big flavours



## Canapés

Entertain and celebrate with bite size creations that use ingredients at their seasonal best

4 canapés – £17.75 per person  
6 canapés – £21.00 per person  
10 canapés – £26.00 per person  
(1½ pieces per canapé)

### Hot

Roast Norfolk chicken, Yorkshire pudding, carrot relish  
Pulled Forge farm lamb, mint jelly  
Compressed Sussex soy glazed pork belly, ginger jam  
Black bream pockets, hoi sin sauce  
Peterhead cod, Russet potato crisp, pea mousse and pickled onion  
Loch Duart salmon fishcakes, lemon grass gel  
Vegetable spring roll, sriracha (v)  
Truffle, cheese and spinach toastie (v)  
Red pepper arancini, rocket mayonnaise (v)

### Cold

Squash and spinach tart, beet jam (v)  
Norbury blue and wild mushroom puff pastry roulade (v)  
Whipped Ash goat's cheese, tomato jam, charcoal cone (v)  
Sussex ham hock, quail egg and pea puree  
Pressed Gressingham duck, brioche croute, black cherry gel  
Smoked Norfolk chicken tart, fig chutney  
Pickled celeriac, pressed Hereford beef, watercress mayonnaise  
Garlic and coriander Celtic sea king prawns, chilli soya yoghurt  
Line caught tuna, black radish, miso glaze  
Beetroot cured Scottish salmon, burnt lemon

### Desserts

Baileys cream tart (v)  
Apple and custard crumble (v)  
Mulled spiced posset, cranberry compote (v)  
Pistachio and white chocolate macaroon (v)  
Orange chocolate truffle (v)  
Pear jelly and vanilla Dorset cream (v)

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## Bowl food

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests similar to a canapé style service.

3 canapés and 3 bowls | £29.00 per guest  
Extra bowls | £5.00 per bowl  
Extra canapés | £2.00 per canapé

### Hot


- Pulled Forge farm lamb shoulder, spinach and potatoes, port wine jus
- Braised Hereford beef brisket, scallion mash, mustard jus
- Sumac spiced Scottish salmon, coriander couscous, lime relish
- Fish and chips, tartar sauce, vinegar powder
- Penne pasta, olive crumb, sun blush tomatoes, capers, basil, wilted rocket (v)
- Tempura broccoli and corn, herb bulgur lentils, saffron sauce (v) (Vegan)
- Black beans, butternut squash, garlic, purple kale, chilli dressing (v) (Vegan)

### Cold

- Smoked duck, orange infused red cabbage, hoi sin dressing
- Szechuan Hereford beef, spring onion and noodle salad, sriracha mayonnaise
- Beetroot cured Loch Duart salmon, pickled cucumber, celeriac, dill crème fraîche
- Charred mackerel, mustard dressing, potato and shallot salad
- Heritage tomatoes, spinach, baby bocconcini, pine nuts, parsley vinaigrette (v)
- Smoked aubergine, cauliflower and pomegranate salad, flat bread crisps (v)
- Charred broccoli salad, parsley hummus, harissa pine nuts (v)

### Desserts

- Black forest cheesecake (v)
- Dark chocolate and Kentish hazelnut trifle (v)
- Mulled spice panna cotta, orange compote (v)
- Pistachio and chocolate profiteroles (v)
- Almond and date pudding, salted caramel sauce (v)

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It's not just remarkable food, it's a sensational experience







## The full 30 Euston Square Experience



## Food stations

Marvel at the skills of our Searcys' chefs and enjoy the interactive live street-food inspired food stations.

2 stations | £29.50 per person\*

3 stations | £39.50 per person\*

If booking for 100 guests:  
Choose 2 food stations, 50 servings from each

If booking for 100 or more guests: Choose 3 food stations, 50 servings from 2 stations and 100 servings from the third

\*Minimum number of 50 required



### Asian fusion shed

- 🌿 Hoisin duck hirata
- Chicken katsu curry
- 🌿 Dahl makhani (v)
- 🌿 Sushi rolls (v)

### Indian live wrap bar

- Tandoori chicken
  - Lamb tikka
  - Paneer, spinach and chickpea balti (v)
- All served in a warm wrap, rolled to order with a choice of sauces, chutneys and salads

### Sweet corner

- Mochi ice cream (v)
- Miso ice cream (v)
- Black sesame pudding (v)
- Ginger and lime crème brûlée (v)
- Coconut crusted pineapple, lychee compote (v)

🌿 Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes. If you or your guests have any allergens or special dietary requirements, please let your Event Manager know and on the day speak to an Operations Manager. All prices are exclusive of VAT at prevailing rate. All menus are subject to seasonal changes. Prices are valid from 1st April 2019 – 31st March 2020.







## Private dining

We have a range of private dining menus available and can cater to any occasion from intimate dining in our Grade II\* listed Heritage Rooms, to sumptuous gala dinners in the 5th floor State Rooms with reception drinks served on our Rooftop Terrace.



A perfect setting  
for your special  
dining occasion



All of our dishes are  
beautifully crafted  
for you

## Private dining

Our menus are designed by our Executive Head Chef, Daniel Broughton, they are devotedly updated monthly using only the freshest seasonal ingredients. Our State Rooms and Rooftop Terrace, as well as our Heritage Rooms are perfect for large events, as well as more intimate dinners.

£90.00 per person | 3 courses plus coffee and petits fours  
A choice of one dish from each course is required for the whole party

### Starters

Pumpkin tarte tatin, soured vegetables, red endive salad (v)  
Grilled mackerel, white winter radish, samphire, artichoke puree  
Pea and mint risotto, hot smoked Wye trout, dill oil  
Norfolk corn-fed chicken and tarragon terrine, sweetcorn puree, pickled mushrooms, quail egg  
Wild mushroom consommé, herb gnocchi, confit Heirloom tomatoes (v)

### Mains

Pressed Hereford beef brisket, pearl barley, roast shallot, carrot puree, buttered turnip, red wine jus  
Braised Suffolk pork belly, salt baked celeriac, creamed purple Majesty potatoes, Granny Smith gel, cider jus  
Seared Barbary duck breast, truffle fondant, hispi cabbage, pickled blackberries, juniper jus  
Poached Scottish salmon, grilled prawns, saffron potatoes, shaved fennel, wilted spinach, shellfish emulsion  
Nettle risotto, charred butternut squash, pumpkin seed granola (v)

### Desserts

Sticky toffee pudding, Jersey milk ice cream, date jam (v)  
Ginger bread cake, mulled wine berries, cinnamon cream (v)  
Cox's apple tart, apple jelly, toffee ice cream (v)  
Pistachio and sour cherry delice, green tea ice cream (v)  
Spiced pears, hazelnut crumble, chestnut ice cream (v)

### Organic tea, triple certified coffee and petit fours

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## Private dining tasting menu

Looking for the perfect dining experience for your VIPs? Try our deluxe six course tasting menu filled with creative flavours, textures and ingredients to get your tastebuds tingling. Our menus change monthly using only the freshest, seasonal ingredients.

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Sample menu | £65.00 per person, 6 courses plus coffee and petits fours

### Amuse-bouche

Wild mushroom consommé, herb gnocchi (v)

### Starter

Pea and mint risotto, hot smoked Wye trout, dill oil

### Main course

Pressed Hereford beef brisket, smoked garlic mash, roast shallot, carrot puree, buttered kale, red wine jus

### Pre dessert

Cucumber and Hendricks gin sorbet

### Dessert

Pistachio and sour cherry delice, green tea ice cream (v)

### Organic tea, triple certified coffee and petit fours

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# The Heritage Rooms

Our menus and optional upgrades have been exclusively designed for The Heritage Rooms by our Executive Head Chef, Daniel Broughton. We use only the finest sustainable and locally sourced British produce, one of our key sustainability pledges.

£49.00 per person | Breakfast meeting package  
£82.50 per person | Day delegate rate  
Supplement of £10.00 per person | Two course lunch  
£18.00 per person | Wrap up cheese bites and wine



## Full Heritage Breakfast

Poached organic eggs, homemade baked beans  
Suffolk smoked bacon, Lincolnshire sausage and black pudding  
Hash brown, grilled Portobello mushroom

## Vegetarian Options

Poached organic eggs, sausage, homemade baked beans (v)  
Hash brown, grilled halloumi (v)  
Pan-fried Portobello mushroom and roasted plum tomatoes (v)

## Accompaniments

Toasted farmhouse bloomer, Netherend butter  
Individual Heinz tomato ketchup and brown souse  
Tiptree marmalade, Somerset blossom honey, jam  
Freshly squeezed orange juice  
Pressed cloudy apple juice



## Fuel the Mind Breakfast

Blueberry and raspberry anti-oxidant smoothie (vegan)  
Smoked John Ross Junior salmon, crushed avocado on multi-seed rye bread  
Kentish strawberries, elderflower soya yoghurt, omega 3 rich granola (vegan)  
Poached organic egg, whole grain muffin, vegan hollandaise (v)  
Pressed cloudy apple juice  
Freshly squeezed orange juice  
Toasted multi-grain bloomer



Experience the best  
in British Hospitality



## British grazing station

-  Scottish salmon and dill pate, pickled cucumber, pumpernickel croute
- Pressed Gressingham duck, plum chutney
- Truffle, spinach and mushroom toastie (v)
- Lincolnshire poacher, Russet potato and onion pasty (v)
-  Pickled beets, Heritage tomatoes and charred green bean salad, parsley vinaigrette (v)
- Pear and almond tart (v)

## British picnic station

- Wiltshire ham, Croxton manor cheese and pickle, farmhouse bloomer
- Egg mayonnaise and watercress, multi-seed loaf (v)
-  Smoked John Ross Junior salmon, cream cheese, poppy seed bagel
- Chicken and tarragon sausage roll
- Curried chickpea scotch egg (v)
-  Kale, pumpkin, roast broccoli and tender leaf spinach salad, savoury granola (v)
- Cherry Bakewell slice (v)

## Two course lunch | Supplement of £10.00 per person

Select two courses for all


### Seasonal Selections

Pressed smoked Suffolk ham knuckle, pickled vegetables, carrot gel, sourdough crisp  
Baked cod, potato and celeriac rosti, grilled cauliflower, lovage pesto  
Sour cherry and whiskey vanilla opera (v)

Smoked salmon, pickled cucumber, horseradish, soda bread  
Welsh lamb rump, lamb shoulder fritter, caramelised swede, broccoli and port jus  
Hazelnut and chocolate cheesecake, redcurrant sorbet (v)

## Wrap up cheese bites and wine | £18.00 per person

Whipped Basset blue, walnut bread crisps, apple chutney,  
30ES spiced nuts and olives

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# Let's toast to tradition

ENJOY A SPARKLING FESTIVE OCCASION WITH A CLASSIC THREE COURSE SEATED DINNER IN OUR STUNNING STATE ROOMS AND ROOFTOP TERRACE

Why change tradition? Our classic Christmas package includes exclusive use of our stunning State Rooms and Rooftop terrace from 6:30pm until late, along with a selection of mouth-watering dishes.

We have catered to those looking for a traditional Christmas celebration with our festive three course seated dinner menu, complete with traditional roast turkey, glazed parsnips and the nations favourite, Christmas pudding. Alternatively, choose from our chefs more creative dishes which combine refreshing ingredients, flavours and textures for a captivating dining experience.

On arrival, take advantage of festive themed cocktails, sparkling beverages and exquisite treats whilst embracing the season of goodwill and festive theming.

Combined with an attractive unlimited drinks package for three hours, along with DJ and dance floor, you will have everything you need for a great party.



# Festive three course seated dinner menu

CHOOSE ONE OF EACH COURSE FOR ALL

## Starters

**Twice baked Croxton Manor cheese soufflé** | Butternut squash a la grecque, bitter leaves, lemon thyme dressing (v)

**Cured Scottish salmon** | Dill and apple relish, compressed fennel, puffed black rice

**Confit duck croquettes** | Cherries, almonds and endive

**Pressed Suffolk ham and chicken terrine** | Beet jam, sourdough

**Parsnip soup** | Truffle artichoke crisps

## Mains

**Roast Norfolk Bronze turkey** | Fondant potato, sprouts, pigs in blankets, glazed carrots and parsnips

**Goosnargh duck breast** | Charred Savoy cabbage, blackcurrant and brown butter sauce

**Braised Telford beef** | Shallot crumb, pressed potatoes, baked onions, tarragon sauce

**Roast courgette** | Ricotta and tomato gnocchi, pumpkin seed pesto, sage, capers (v)

**Poached Peterhead cod** | Prawn cannelloni, champagne sauce, Avruga caviar

## Desserts

**Traditional Christmas pudding** | Brandy sauce

**Classic brownie** | Fruit mince ice cream (v)

**Bitter orange tart** | Cinnamon ice cream, fresh meringue (v)

**Chocolate sponge** | Dark chocolate cremeaux, macerated cherries, cherry sorbet (v)

**Baked Bramley apple** | Almond ice cream, buttermilk panna cotta, walnut crumble (v)

## Coffee and petits fours

(v) denotes vegetarian dishes.







# Creating that feeling of nostalgia

FESTIVE STREET FOOD MEETS SENTIMENT AT THIS CELEBRATION THAT WILL HAVE YOU REMINISCING IN OUR STYLISH STATE ROOMS AND ROOFTOP TERRACE

Our street food inspired stations and creative dishes are the perfect way to create a buzz for your guests. That is why this package enables you to mix and match our food stations for an exciting culinary experience that will long be remembered.

Mingle and jingle from 6:30pm and be welcomed with festive themed cocktails, sparkling beverages and exquisite treats whilst taking in the glowing lights of the capital at Christmas.

Select your food station and enjoy three hours of bottomless drinks, whilst dancing the night away with an inclusive DJ, dance floor and festive theming including atmospheric lighting, an LED uplight bar and magical centrepieces.

Sit back, relax and enjoy the party atmosphere.

FROM ONLY  
**£95** +VAT  
 PER PERSON  
 DELIGHT UP TO  
 230  
 GUESTS

# The Retro Stations

## Classic starters

- Melon and Parma ham salad
- Prawn cocktail
- Smoked salmon and deviled eggs
- Coronation chicken terrine
- Bubble and squeak (v)

## Traditional main

- Roast Norfolk turkey crown, sage and onion stuffing
- Triple cooked King Edward potatoes (v)
- Buttered carrots (v)
- Honey roasted parsnips (v)
- Smashed sprouts and chestnuts (v)
- Gravy, cranberry sauce, Yorkshire pudding

## Sweet corner

- Arctic roll (v)
- Yule log (v)
- Mini black forest gâteau (v)
- Terry's chocolate orange mousse (v)
- Red wine poached pear, jelly, whipped vanilla Jersey cream (v)

(v) denotes vegetarian dishes. Vegetarian options available for all stations.



Looking for something alternative? Choose from our other stations such as the tasty Indian Wrap Bar or Asian Fusion Shed. We will also satisfy your sweet tooth with a sweet corner station included in your package.





## INDULGE IN THE FINEST GINS THAT BRITAIN HAS TO OFFER

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### Selection of Gins

Sir Robin of Locksley  
Plymouth Sloe  
Hendricks  
Half Hitch

**Enjoy two drinks per person, accompanied by a selection of flavoured tonics and aromatic premium botanicals**

Gins used within the experience are subject to availability



The Gin  
Experience  
**£12.50** + VAT  
PER PERSON

## Drinks list

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

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### Sparkling wine

Ca' del Console Prosecco Extra Dry, Italy | £39.00  
Furleigh Estate Blanc de Noirs, England, 2010 | £58.00

### Champagne

Searcys Selected Cuvee, Brut, NV | £52.50  
Drappier Champagne Carte d'or, Brut, NV | £50.00  
Lanson Pere et fils, Brut, NV | £58.00  
Laurent Perrier La Cuvee, Brut, NV | £69.00  
Veuve Clicquot, Yellow Label, Brut, NV | £69.00  
Ruinart Blanc de Blanc, NV | £90.00

### White wine

Pinot Grigio, Vinuva Organic, Italy, 2016 | £22.00  
Marsanne, Vermentino, Joie de Vigne Blanc, Languedoc, France, 2016 | £24.00  
Cotes de Gascogne, maison Belenger, France, 2016 | £25.50  
Picpoul de Pinet, Beauvignac, Languedoc, France, 2017 | £27.50  
Touraine Sauvignon Blanc, Domaine du Haut Perron, Loire, France, 2016 | £32.50  
Satellite Sauvignon Blanc, Marlborough, New Zealand, 2016 | £32.50  
Gavi di Gavi, Enrico Serafino, Italy, 2016 | £33.50  
Leiras, Albariño, Rías Baixas, Spain, 2016 | £33.50  
Weitgasse Gruner-Veltliner, Mantlerhof, Austria, 2016 | £37.00  
Sancerre, Domaine Cherrier, Loire, France, 2016 | £39.00  
Chablis, J.M. Brocard, Burgundy, France, 2015 | £42.00

### Rosé wine

Le Bosq Rosé, South West France, 2016 | £22.00  
Les vigneron de Saint-Tropez, Côtes de Provence, France, 2016 | £27.50

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### Red wine

Merlot Granfort, vin du Pays D'Oc, Languedoc, France, 2018 | £22.00  
La Troubadour, Carignan Grenache, Languedoc, France, 2016 | £24.00  
Front Row, Shiraz/Mourvedre/Viognier, Swartland, South Africa, 2016 | £25.00  
Villa dei Fiori Montepulciano d'Abruzzo, Tuscany, Italy, 2015 | £25.00  
Portillo Malbec, Uco Valley, Mendoza, Argentina, 2017 | £27.00  
Les Abeilles Rouge, Jean-Luc Colombo, Côtes du Rhône, France, 2015 | £30.50  
Rioja Crianza, Conde de Valdemar, Spain, 2013 | £35.00  
Chianti Superiore, Santa Cristina, Antinori, Italy, 2015 | £35.00  
Hangin' Snakes, Langmeil, Shiraz/Viognier, Bergenland, Austria, 2015 | £39.00  
Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Rhone, France, 2015 | £49.00

### Dessert wine

Juracon, Château Jolys, Cuvee Jean, France, 2015 (375ml) | £22.00  
Finca Antigua, Moscatel Naturalmente Dulce, Spain, 2016 (375ml) | £34.00

### Fortified wine

Dow's Fine Ruby Port | £33.00  
Sandeman 10 Year Old Tawny Port | £47.50

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### Beer and Ciders

Lager : Freedom 4 lager, Estrella (330ml) | £4.30  
Ale : Freedom pale ale (330ml) | £4.30  
Stout : Redchurch Hoxton (330ml) | £4.75  
Cider : Aspalls Suffolk Draft Bottle (330ml) | £4.30

### All Spirits (50ml)

House spirits | from £5.50  
Premium spirits | from £7.50

### Soft drinks

Bottled soft drinks (330ml) | £2.85  
Juices (1.5 litre) | £9.50  
30 Euston Square still or sparkling filtered water (700ml) | £3.25



### Cocktails

Cocktail | £8.00  
A choice of 3 | £22.00

#### Amaretto Sour

Beefeater gin, amaretto, angostura orange bitters

#### Almost a Collins

Absolut vodka, blood orange juice, cinnamon, soda water

#### Apple Cider Mimosa

Sugar and cinnamon syrup, apple cider and prosecco

#### Thyme Will Tell

Bourbon, maple syrup, lemon juice

#### Caramel Apple Mule

Vodka, caramel, apple cider and ginger beer

#### Apothecary Twist

Beefeater gin, ginger beer, cranberry and orange juice

#### Spiced Cranberry Rum Fizz

Orange and ginger syrup, cranberry juice, dark rum and prosecco

### Non-Alcoholic Cocktails

#### Rosemary Blueberry Smash

Fresh rosemary and blueberries, honey, lemon juice and sparkling water

#### Cranberry and Cinnamon Kombucha

Cranberry and apple juice, raspberry kombucha, maple syrup

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# All the little extras we can help with

## Additional AV

TV plasma (42" or 51") | £170.00 each

Perspex frosted lectern with integrated comfort monitor and microphone (Euston/Auditorium only) | £160.00

Perspex frosted lectern | £80.00

Lectern countdown clock (Auditorium only) | £50.00

Laptop | £100.00

Additional microphones – lapel, top table, roving | £75.00 each

Micro cue (Euston only) | £37.50

Headset microphone | £85.00

Yamaha LS9 audio mixing desk | £160.00

Mobile PA System (2 mics and speakers) | £420.00

Remote mouse | £37.50

AV tech for 10 hours (daytime - earliest start 7am) | £450.00

2 x AV tech for 10 hours | £750.00  
(compulsory for Auditorium and State Rooms events)

AV tech for evenings – 4 hours | £260.00

AV tech for Saturday – 8 hours | £525.00

AV tech for Sunday – 8 hours | £630.00

£50.00 per hour extra

## Stationery

Dinner place cards/tent cards | £1.00 each

Flip chart (comes with pens) | £30.00

Black velcro compatible poster boards (10) | £60.00 each  
10 for £500.00

Telephone charges | POA

Photocopying

A4/A3 (black and white) | 25p/55p

A4/A3 (colour) | 50p/80p

## Access and security

Early access – from 7am | £630.00 per hour

After hours charges – 11pm – 12am  
includes venue hire, security and staffing | £1,000.00

After hours charges – 11pm – 1am  
includes venue hire, security and staffing | £1,500.00

Security | £17.25 per hour (min 8 hours)

Event hostesses/reception staff/cloakroom | £17.25 per hour  
(min 4 hours)

## Lighting, branding and entertainment

LED wireless coloured uplighters (RGB colour mixing) | £75.00 each  
6 for £365.00 | 12 for £630.00

Dance floor (black and white 4x4m) | £420.00

Stage with black carpet and skirting  
(6m x 2m) – available in (1m x 2m) | £425.00  
(8m x 2m) – available in (1m x 2m) | £525.00

The following can also be arranged:

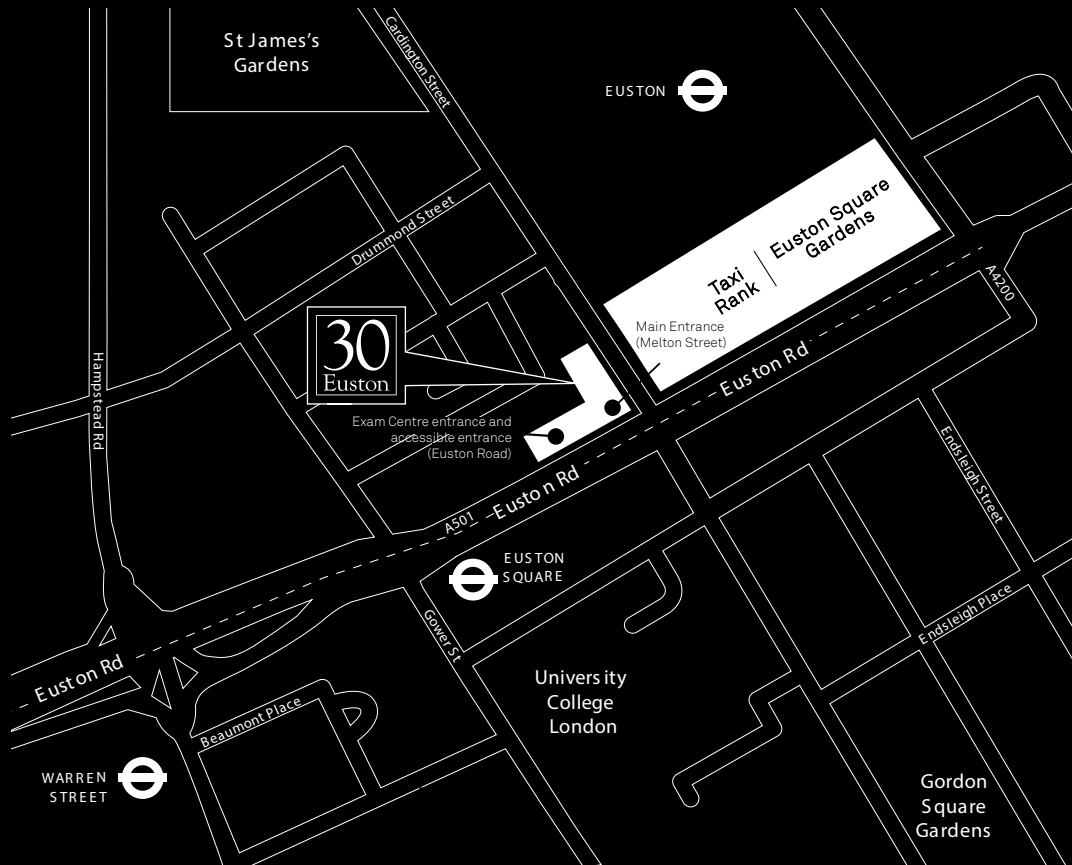
Branding, vinyl wraps, wall graphics, lectern logo, dance floors, outdoor games, atmospheric lighting, photo-booths, jukebox, DJ, flowers, coloured linen and theming.

Please ask a member of the events team for a bespoke quote.





# An icon in the heart of the city



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**30** | Euston  
Square  

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BEST IN PRACTICE

EST. 1847  
**SEARCYS**