

Contents

Facilities:

Auditorium and Exhibition Space
State Rooms and Rooftop Terrace
Ground Floor Meeting Rooms
The Heritage Rooms
Exam Centre
Boutique Bedrooms

Menus:

Healthy Living
Refreshments and breaks
Breakfast menu
Sandwich menu
Finger food buffet menu
Hot and cold fork buffet menu
Canapés
Bowl food
Food stations
Private dining
The Heritage Rooms
Festive Party Packages
Drinks list
All the little extras



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.



All the facilities
you need,
under one roof



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.





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 | £87.50 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

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

Single Exam Circuit

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

14 x examination rooms

1 x briefing room



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

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.

Single occupancy including breakfast | £180.00 including VAT

Double occupancy including breakfast | £190.00 including VAT



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.

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 



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



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



Choose low fat dairy options as part of our healthier lifestyle choices




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.

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.

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, pumpnickel

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.

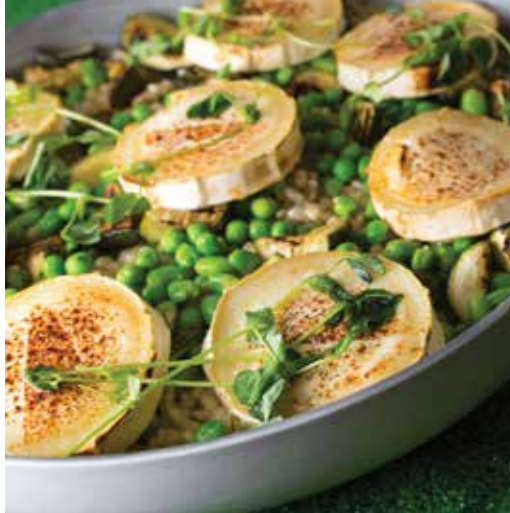
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Our chefs use locally
sourced, sustainable
ingredients





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 | 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)

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Menu 3 | British

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)

Menu 4 | Healthy option

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)

Menu 5 | Vegan buffet menu

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

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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)



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.





A perfect setting
for your special
dining occasion



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.



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

(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 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.

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



JAMES MACKENZIE

WILLIAM H. ...

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



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.



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

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

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

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, Cuvée 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

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



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

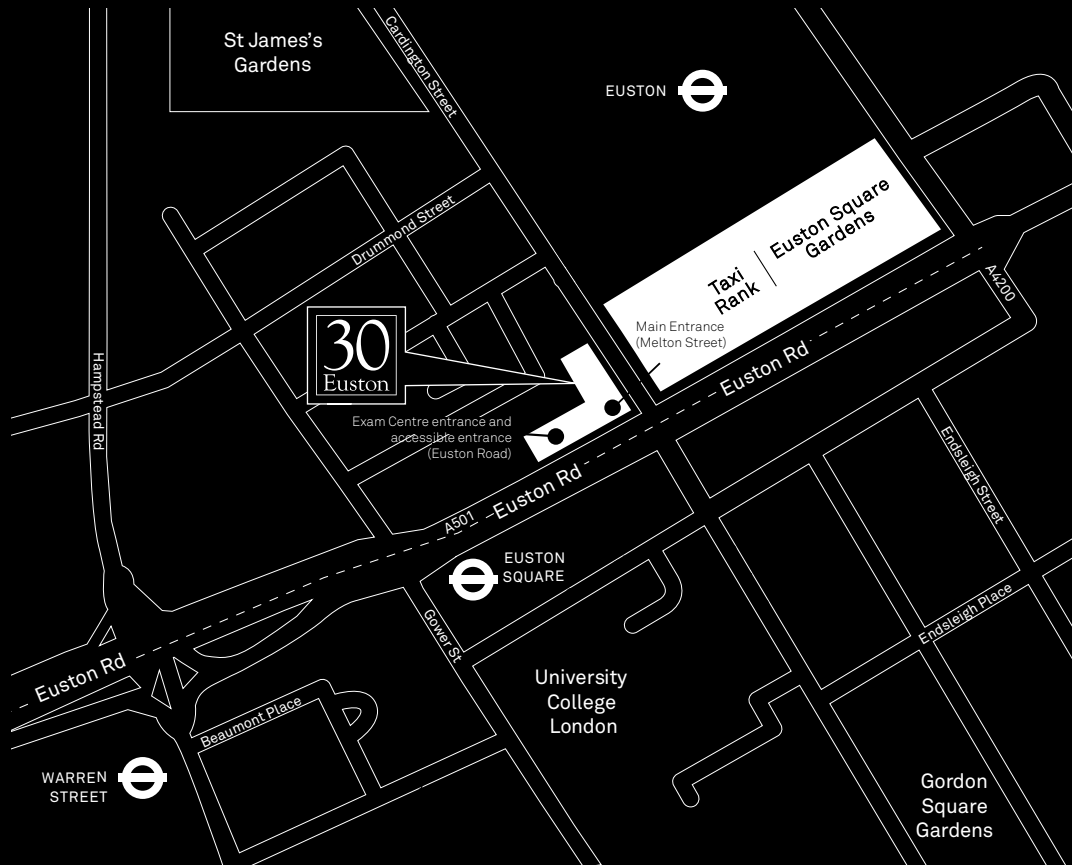
The following can also be arranged:

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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