



Summer time in style



30 | Euston Square

BEST IN PRACTICE

Style the Summer your way

ELEGANT AND VERSATILE SPACES WITH CREATIVE
HOSPITALITY FOR UNFORGETTABLE EXPERIENCES

Our award winning Grade II* listed venue with an inspiring Rooftop Terrace is perfect for your next summer celebration. Enjoy freshly prepared food and creative cocktails amongst the London sunshine.

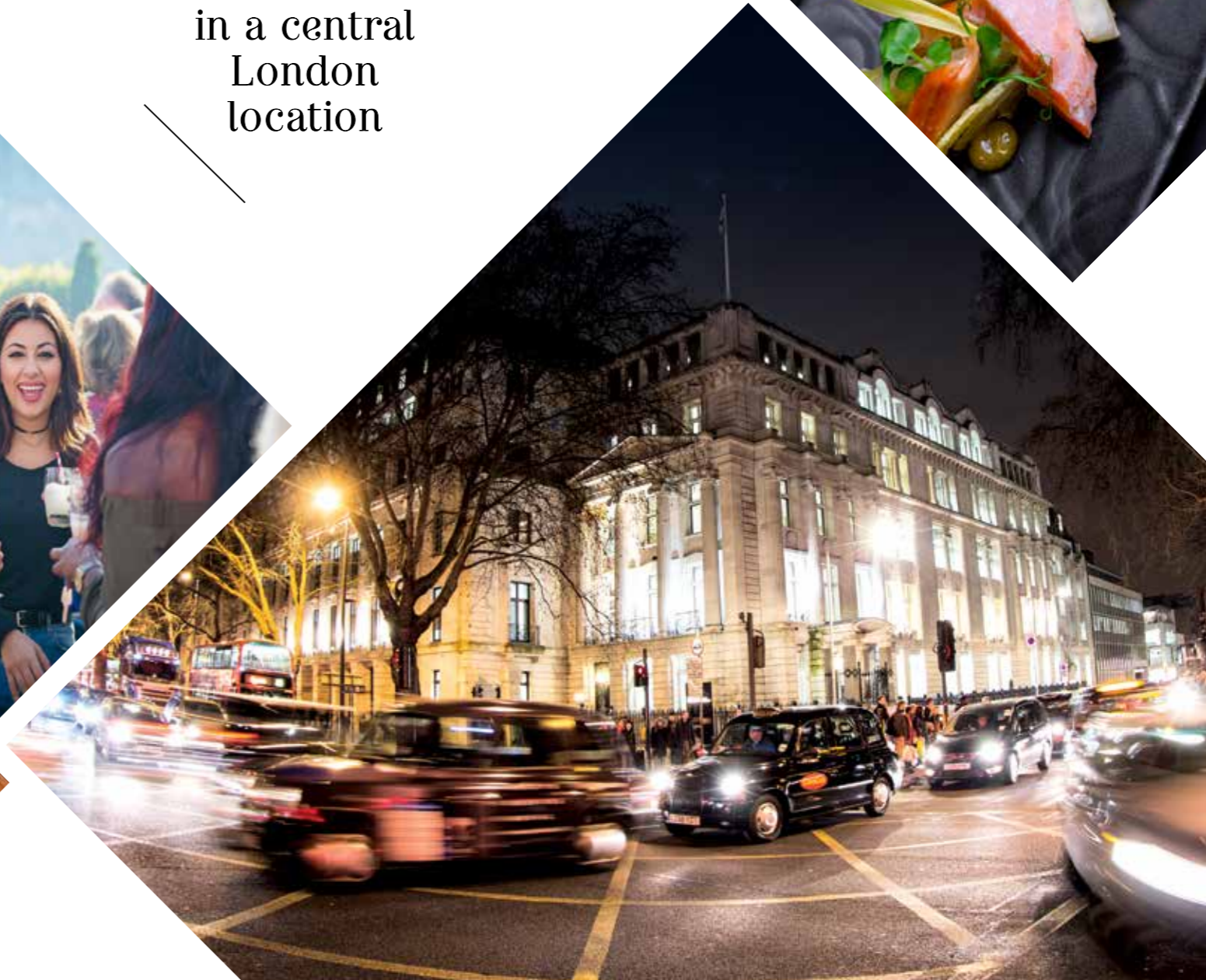
Choose from a rooftop reception for 230 including a live chef BBQ or alternatively, book our charming Heritage Rooms for a more intimate VIP celebration.

Being only minutes from Euston station with access to two night tubes, we are perfectly placed for the rooftop party season.

There are 41 onsite Boutique Bedrooms for guests wishing to stay the night.



Enjoy
the summer
in a central
London
location





The perfect spot for those Summer evenings

Our partially covered Rooftop Terrace is perfect for overcoming the typical British weather. The smooth transition inside to out ensures your party never has to stop.

Raising the Rooftop

EXPERIENCE OUR STUNNING STATE ROOMS AND ROOFTOP TERRACE

Embrace the exclusivity of our State Rooms & Rooftop Terrace from 6pm til late for the perfect summer party celebration.

On arrival, we will welcome you with a drinks reception on the top floor, followed by three hours of unlimited wine, beer and soft drinks. We will also be serving up summer inspired cocktails for those wishing to embrace our chefs creative summer flair.

Indulge in our street-food inspired stations, choose from the Classic BBQ or the BBQ Pit menu, followed by three desserts to settle your sweet tooth.

We all love playing games in the summer, and have therefore included giant Jenga, giant Connect 4 and table football to revive your competitive streak. The package also contains your very own photobooth, so you can capture those memorable moments.

*Minimum numbers apply

FROM ONLY

£95.00 +VAT

PER PERSON

DELIGHT UP TO

230

GUESTS

BBQ's on the Rooftop

GET YOUR GOURMET ON!

CHOOSE YOUR BARBEQUE MENU AND THREE DESSERTS TO COOL YOURSELF DOWN!

Classic BBQ

Cocktails

Peachy Punch
Hidden Mojito
Jasmine Green Tea Mimosa*

*Non-alcoholic

BBQ Station

30 Euston Square Herefordshire burger, chunky tomato relish, brioche bun
Cajun spiced Norfolk chicken burger, mango salsa, potato bun
Chimichurri marinated salmon steaks
Smoked white bean and pumpkin pattie, guacamole (ve)
Jersey Royal potato salad (v)
Heritage tomato and red onion salad (v)
30ES garden salad (v)

Choose 3 Desserts

Lemon meringue tart (v)
Kentish strawberry Eton mess (v)
Peach and vanilla bourbon cheese cake (v)
Elderflower sorbet (v)

The BBQ Pit

Cocktails

Leafy Refresh
Rose Garden
Jamaican Sparkler*

BBQ Station

BBQ pulled pork
Hickory smoked Hereford brisket, green peppercorn sauce
Maple and bourbon glazed aubergine and courgette (ve)
Spicy mango slaw (v)
Sweet potato fries (v)
Chipotle corn salad (v)
Ranch pasta salad (v)
Jalapeno cornbread (v)
Selection of buns and BBQ sauces (v)

Pimms jelly (v)
Summer berry fool (v)
Raspberry ripple ice cream (v)
Dorset blueberry trifle (v)



The Rum Bar
£12.50 + VAT
PER PERSON

UPGRADE TO
BOTH BBQ STATIONS
FOR A SUPPLEMENT OF

£15.00 + VAT
PER PERSON



WITH ITS REFRESHING CITRUS TASTE AND SUPER-COOL SLUSHINESS, THE RUM BAR IS THE PERFECT ADDITION TO YOUR EVENT

Selection of Rums

The Kracken Black Spiced Rum
Koko Kanu Rum
RedLeg Caramelised Pineapple Rum
El Dorado Demerara 12 Year Old Rum

Enjoy 2 drinks per person

Rums used within the experience are subject to availability.

Treat your VIPs

ENJOY THE BEST OF BOTH WORLDS IN
A SKY HIGH OASIS, WITH THE CITY
AT YOUR FEET

FROM ONLY
£105^{+VAT}
PER PERSON

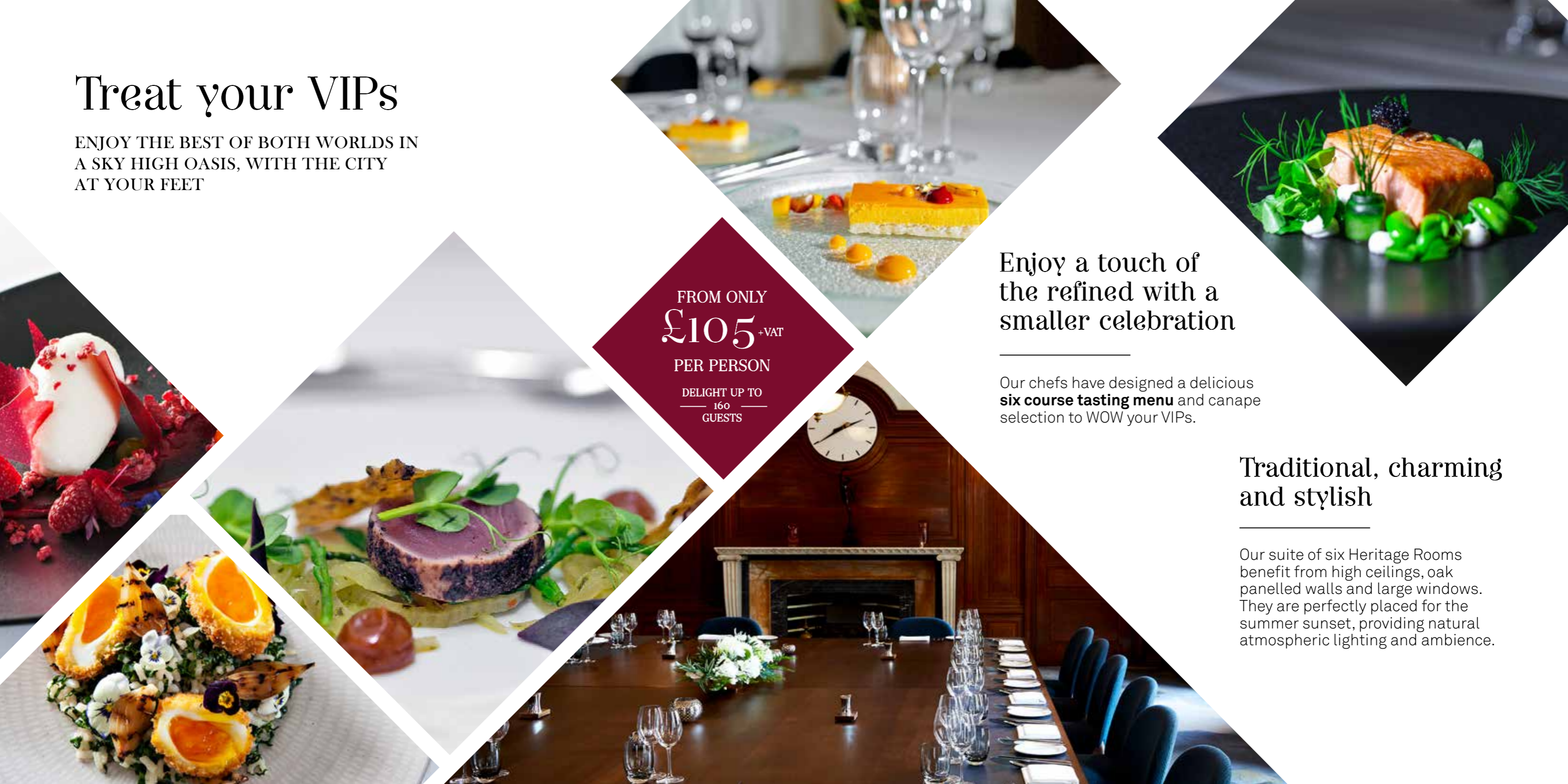
DELIGHT UP TO
160
GUESTS

Enjoy a touch of
the refined with a
smaller celebration

Our chefs have designed a delicious
six course tasting menu and canape
selection to WOW your VIPs.

Traditional, charming
and stylish

Our suite of six Heritage Rooms
benefit from high ceilings, oak
panelled walls and large windows.
They are perfectly placed for the
summer sunset, providing natural
atmospheric lighting and ambience.



Personalise your party

CHOOSE FROM A RANGE OF ADD ONS, INCLUDING AN UPLIT BAR, PHOTO BOOTH, GAMES, ENTERTAINERS, DANCERS, MAGICIANS AND MUCH MORE TO MAKE YOUR EVENT ONE TO REMEMBER.



Themed Nights and Entertainment

Engage, excite and network with a themed summer celebration. Be inspired by the British Summertime and be whisked away for a magical evening on our Rooftop Terrace.



With some blue-sky thinking, transform our State Rooms and Rooftop Terrace into a tropical paradise



Already hosting an event with us?

FINISH YOUR MEETING
IN STYLE BY ADDING
ON OUR BBQ PARTY
PACKAGE

BBQ Party Package

£60.00 +VAT
PER PERSON

INCLUDES:
Your choice of BBQ menu
3 selected desserts
2 cocktails
1 non-alcoholic cocktail

ALSO INCLUDES: 3 hours of wines,
beers and soft drinks

DAILY
DELEGATE
RATES FROM

£85.00 +VAT
PER PERSON



Extend your stay

RELAX IN ONE OF OUR BOUTIQUE
BEDROOMS FOR A QUIET NIGHT'S SLEEP

Stay in our Boutique Bedrooms and enjoy a
delicious, fresh continental breakfast, as well
as use of the fully equipped gymnasium and
business lounge.



Our pledges

WE ARE ENSURING SUSTAINABILITY IS
AT THE HEART OF OUR BUSINESS

INGREDIENTS



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within a 48-mile radius from our venues



Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with our meetings packages



All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified



We only use British-milled flour



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked at a family-run smokehouse on the edge of Aberdeen harbour



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our fresh and frozen prawns are Marine Stewardship Council-certified

DRINKS



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working closely with Nyetimber, Greyfriars and Furleigh Estate



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association

COMMUNITY



All our teas are ethically and responsibly sourced



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



All our milk is British Red Tractor-certified

PACKAGING



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO

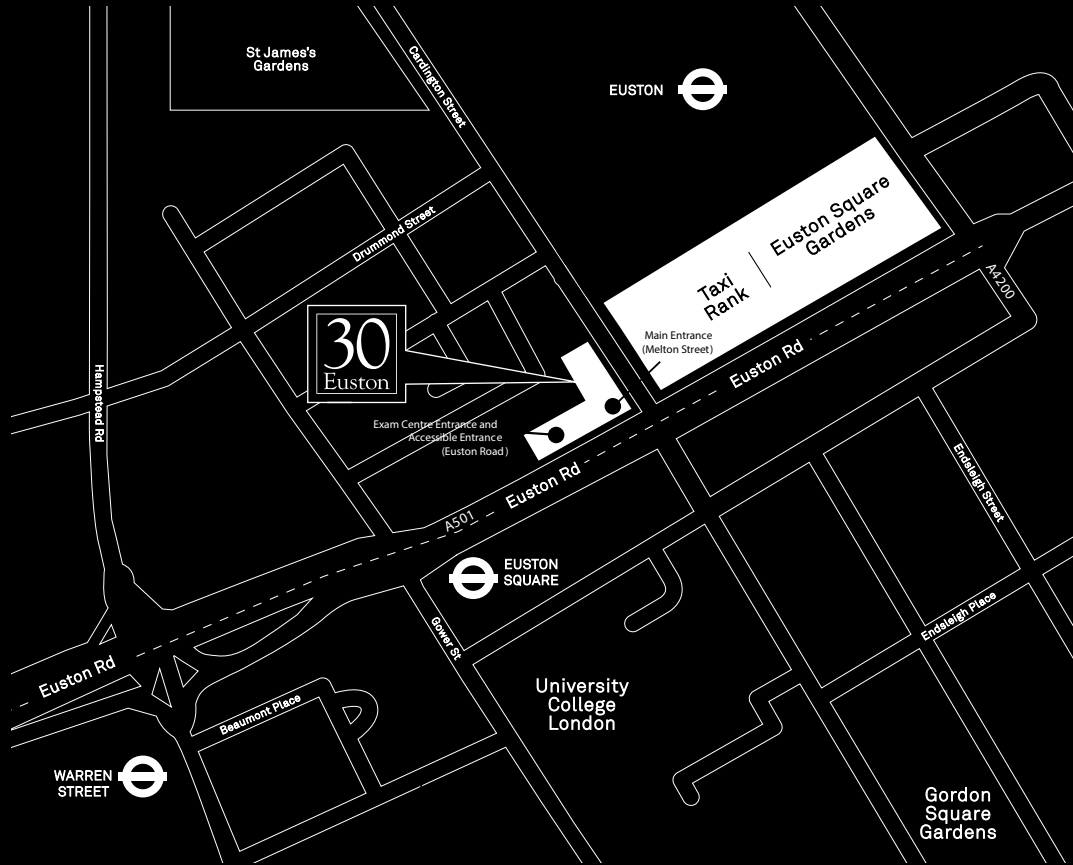


We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



By using the freshest, best quality ingredients sourced responsibly from local suppliers, we create a better experience for our customers, the community, and in ways that benefit the environment

An icon in the heart of the city



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30 Euston
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BEST IN PRACTICE

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