

# 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  
Sandwich selection  
Finger food buffet  
Hot and cold fork buffet  
Canapes  
Bowl food  
Food stations  
Private dining  
Festive packages  
Beverage 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 invite you to make use 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 an outstanding experience.

Luiz Mazzari, 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 unique? Contact our sales team today.



All the facilities  
you need  
under one roof



# Auditorium and Exhibition Space

300 seats | 360 sqm exhibition space | up to 20 exhibition stands | exclusive catering area | private cloakroom and registration area | built-in AV | in-house AV technician | Sony 4K digital cinema laser projection system | Dolby Atmos surround sound system | show lights | 8-screen 4K HD video wall and multiple branding opportunities

## All-inclusive daytime packages\*

### Finger buffet day delegate rate

£87.50 per person

*Hire of the spaces from 8.00am - 5.00pm*

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

Three breaks | organic teas, triple certified coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

### Buffet day delegate rate

£92.50 per person

*Hire of the spaces from 8.00am - 5.00pm*

Hot and cold fork buffet lunch

Three breaks | organic teas, triple certified coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

## All-inclusive evening packages\*

### Wine and food station reception for three hours

£75.00 per person

*Hire of the spaces from 6.00pm - 11.00pm*

Unlimited house wine, beer and soft drinks

Three canapes and three bowl food items

### Champagne and food station reception for three hours

£90.00 per person

*Hire of the spaces from 6.00pm - 11.00pm*

Unlimited house champagne, wine, beer and soft drinks

Three canapes and three bowl food items

\* Minimum catering numbers apply.



### All Auditorium rates include built-in AV equipment†

4K laser projector, screen, video wall,  
PA system,  
two lapel microphones,  
two hand-held microphones,  
panel desk with four top table microphones,  
lectern with microphone,  
built-in stage and 1gbps Wi-Fi.

† Two audio visual technicians  
are required from £750.00 per day

# State Rooms and Rooftop Terrace

150 theatre | 120 cabaret | 90 boardroom | 70 u-shape | 160 banquet | up to 8 exhibition stands | exclusive catering area | rooftop terrace | 80” 4K HD relay plasma screens

## All-inclusive daytime packages\*

### Finger buffet day delegate rate £87.50 per person

*Hire of the rooms from 8.00am - 5.00pm*

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

Three breaks | organic teas, triple certified coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

### Buffet day delegate rate £92.50 per person

*Hire of the rooms from 8.00am - 5.00pm*

Hot and cold fork buffet lunch

Three breaks | organic teas, triple certified coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

\* Minimum catering numbers apply.

All above rates include built-in AV equipment†  
[projector, screen, two 80” 4K HD relay plasma screens, PA system with two lapel microphones, two hand-held microphone, stationery and 1gbps Wi-Fi]  
† One audio visual technician is required from £450.00 per day

Added extras | Stage and lectern available at £645.00

## All-inclusive evening packages\*

### Wine and food station reception £75.00 per person

#### Three hour event duration

*Hire of rooms from 6.00pm - 11.00pm*

Three hours unlimited house wines, beer and soft drinks

Three canapes and two bowl food items

### Champagne and food station reception £90.00 per person

#### Three hour event duration

*Hire of the rooms from 6.00pm - 11.00pm*

Three hours unlimited house champagne, wines, beer and soft drinks

Three canapes with two bowl food items OR two food stations

### Private dining from £95.00 per person

*Hire of rooms from 6.00pm - 11.00pm*

Welcome drink (glass of prosecco, bottled beer or soft drink)

Three course dinner followed by organic teas, triple certified coffee and petit fours

½ bottle of house wine and 30 Euston Square filtered water

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

Champagne on arrival

Four canapes and sommelier selected wines

All prices are exclusive of VAT. All menus are subject to seasonal changes.  
Prices are valid from 1st April 2020 – 31st March 2021.







# Ground Floor Meeting Rooms

18 modern rooms | up to 88 theatre | up to 56 cabaret |  
6 to 36 boardroom | AV equipment | natural daylight

## Room Hire Rates

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*Day hire from 8.00am – 5.00pm*

- |   |           |
|---|-----------|
| • 6 to 10 people boardroom                            | £350.00   |
| • 11 to 16 people boardroom                           | £550.00   |
| • 17 to 24 people boardroom (40 people theatre style) | £850.00   |
| • 36 people boardroom (88 people theatre style)       | £2,000.00 |

*Evening hire from 6.00pm – 11.00pm*

- |   |         |
|---|---------|
| • 6 to 10 people boardroom                            | £250.00 |
| • 11 to 16 people boardroom                           | £400.00 |
| • 17 to 24 people boardroom (40 people theatre style) | £550.00 |
| • 36 people boardroom (88 people theatre style)       | £850.00 |





## All-inclusive day packages

### Breakfast meeting package

**£45.00 per person**

*Hire for main meeting room from 7.00am – 10.00am*

*Suitable for groups between 6 – 25 delegates,*

Continental Delight Breakfast; including mini croissant, gourmet Danishes, chocolate and seed shard, fruit skewer, Cornish yoghurt and blueberry granola

Served with organic teas, triple certified coffee and orange juice

30 Euston Square filtered water

### Day delegate rate

**£75.00 per person**

*Hire for main meeting room from 8.00am – 5.00pm*

Sandwich and finger food lunch with crisps and fruit bowl

Three breaks | organic teas, triple certified coffee, with pastries on arrival,

fresh fruit mid morning and biscuit selection mid afternoon

30 Euston Square filtered water

### Post conference upgrade

**+ £18.00 per person**

*Served between 4.00pm and 6.00pm*

Whipped truffle brie, cepe dust, seeded waffles (v)

Chilli hummus, crispy wraps, crudités, marinated olives (v)

Two beverages per person; selection includes wines, beer and soft drinks



### All Ground Floor Meeting Rooms rates include in room AV equipment

projector and screen or LCD screen,  
complimentary access to 1gbps Wi-Fi  
stationery, white board,  
conference phone (additional charge for calls  
may apply) and ClickShare technology  
for wireless presentations

Make your  
meetings count  
in our stylish and  
contemporary  
spaces





# The Heritage Rooms

6 refurbished Heritage Rooms | up to 50 theatre | up to 32 cabaret |  
8 to 22 boardroom | AV equipment | dedicated concierge

## All-inclusive day packages

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### Breakfast meeting package

**£49.00 per person**

*Heritage Room hire from 7.00am to 10.00am*

*Suitable for groups between 6 – 50 delegates*

Heritage English breakfast OR Healthy Start

Unlimited use of in-room Nespresso machine and unlimited organic teas



### Day delegate rate

**from £85.00 per person**

*Heritage Room hire from 8.00am to 5.00pm*

**Arrival** Cornish yoghurt and blueberry compote granola (v)

**Mid-morning break** Chocolate, Kentish raspberry muffin (v)

(choose one of the options) Oat, honey and cinnamon biscuits (v)

Victoria sponge (v)

**Lunch** British grazing buffet OR British picnic tower  
with lunch supplement of £10.00 per person

**Afternoon break** Dundee Cake (v)

Unlimited use of in-room Nespresso machine and unlimited organic teas

Complimentary refreshments including:

30 Euston Square filtered water, juices and hamper of snacks



### Post conference upgrade

**+ £18.00 per person**

*Served between 4.00pm and 6.00pm*

Whipped truffle brie, cepe dust, seeded waffles (v)

Chilli hummus, crispy wraps, crudités, marinated olives (v)

Two beverages per person; selection includes wines, beer and soft drinks

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All Heritage Rooms rates include in room AV equipment  
[plasma screen, complimentary access to 1gbps Wi-Fi,  
stationery, white board, conference phone and ClickShare technology for wireless presentations]



**Room Hire Rates**

*Day hire from 8.00am – 5.00pm*

- |   |         |
|---|---------|
| • 6 to 10 people boardroom                            | £350.00 |
| • 11 to 16 people boardroom                           | £550.00 |
| • 17 to 24 people boardroom (50 people theatre style) | £850.00 |

*Evening hire from 6.00pm - 11.00pm*

- |   |         |
|---|---------|
| • 6 to 10 people boardroom                            | £250.00 |
| • 11 to 16 people boardroom                           | £400.00 |
| • 17 to 24 people boardroom (50 people theatre style) | £550.00 |

**All-inclusive evening packages**

**Private dining**

**from £95.00 per person**

*Heritage Room hire from 6.00pm to 11.00pm*

Welcome drink (English sparkling wine, bottled beer, mocktail or soft drink)

Meet the Chef experience

Three course British dinner, followed by organic teas, triple certified coffee and petit fours

*Selection of British cheese available with supplement of £9.95 per person*

½ bottle of sommelier selected wines

½ bottle of 30 Euston Square filtered water

Table decor



Charming,  
intimate dining with  
impeccable service  
and delicious food





## Exam Centre

Dedicated entrance and reception area | three separate circuits combining 42 individual rooms with telephone and complimentary 1gbps Wi-Fi | two briefing rooms with integrated AV | high-tech observation room with audio and 360° visual recording system | access controlled secure environment | fully accessible and DDA compliant | built-in timer and clock system in each circuit | secure lockers in each exam room

### Full Exam Centre

£6,250.00

*Circuit hire 8.00am – 5.00pm*

Separate reception area

Three circuits of 14 examination rooms each

Two briefing rooms

One observation room

### Single Exam Circuit

£2,650.00

*Room hire 8.00am – 5.00pm (Monday – Friday)*

One circuit of 14 examination rooms

One briefing room

Shared observation room





## Boutique Bedrooms

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

We have every detail covered: our rooms have been beautifully designed to provide our guests with a 4\* hotel experience. 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" smart-television with a wide range of popular television 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 7.00am–9.00am on weekdays and 8.00am–10.00am on weekends.





## 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.

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

## 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 yoghurt and fresh fruit.

Take a look at our full range within our refreshments and breaks menu.





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

All fish served at  
30 Euston Square  
is sustainably sourced



## An apple a day..

We celebrate signature seasonal  
English apples at all our cafes.

We offer a free bowl with our  
meetings packages.

# Refreshments and breaks

Organic teas, triple certified coffee	£3.25 per person
Organic teas, triple certified coffee, fresh fruit (v)	£3.95 per person
Organic teas, triple certified coffee, biscuit selection (v)	£4.15 per person
Organic teas, triple certified coffee, mini pastries (v)	£5.50 per person
Organic teas, triple certified coffee, cake (v)	£5.50 each
30 Euston Square filtered water (0.7L)	£3.25 per bottle
Fruit smoothies (v)	£3.50 each
Squeezed orange, cloudy apple or cranberry juice (1.5 litre)	£9.50 per jug

Mini pastries (v)	£2.25 per person
Scones, clotted cream, preserves (v)	£4.15 per person
Selection of British and French cheese, biscuits, chutney (v)	£9.50 per person
Sliced fresh fruit platter (v)	£4.50 per person
Individual organic yoghurt with seasonal toppings (v)	£3.00 per person
Spiced nuts, crisps, olives (v)	£5.50 per person
Glazed doughnut food wall (v)	£1.95 per person

## Regent's afternoon tea

**£16.75 per person**

Finger sandwiches; smoked salmon and lemon butter; ham and mustard; and cucumber and cream cheese, white chocolate and blueberry macarons, blossom honey mascarpone and Kentish raspberry tarts, scones, clotted cream, strawberry jam and a selection of organic teas

## Champagne tea

**£23.00 per person**

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



**Why not swap your biscuit breaks for something healthier at no additional charge?**



### Healthy swaps

Beetroot and Granny Smith apple power shot (ve)

Yoghurt and cranberry tray bake (ve)

Maple glazed nuts flapjack (ve)

Coconut, lime and soya yogurt, charred pineapple (ve)

Wholegrain banana and blueberry muffin (v)

Kombucha shots (ve)



# Breakfast menus

Kick start the day ahead with a choice of healthy or traditional breakfast dishes. All breakfast menus served with organic teas, triple certified coffee and orange juice.

## Simple continental breakfast (v)

Mini croissant, pain au chocolat, pain aux raisin, fruit salad

£12.00 per person

## Continental delight breakfast (v)

Mini croissant, gourmet Danishes, chocolate and seed shard, fruit skewer, Cornish yoghurt and blueberry granola

£16.00 per person

## Easy English breakfast

*Range of breakfast rolls for small meetings or large events.*

Smoked Hertfordshire bacon, spiced apple ketchup roll

Cumberland sausage, caramelised onions roll

Baked free range egg, West Sussex tomato roll (v)

£13.00 per person

## Healthy start

Super green and ginger power shot (ve)

Banana and Weetabix smoothie (v)

Grilled pineapple, shaved cocoa nut skewer (v)

Cornish yoghurt and blueberry compote granola

Seasonal apple, cranberry and chai seed overnight oats

£17.50 per person

## Heritage English breakfast

Smoked Herefordshire bacon, Cumberland sausages, poached free range eggs, homemade hash brown, vine tomatoes, wild mushrooms, smoked baked beans

£18.75 per person

## Vegan breakfast

Lincolnshire vegan sausages, crispy banana blossom, homemade hash browns, wild mushrooms, vine tomato, chive scrambled tofu, smoked baked beans (ve)

£18.75 per person



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

# 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

**£18.50 per person**

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

Chef's selection of five sandwiches,  
crisps and fruit bowl

## Regents sandwich and buffet menu

**£27.00 per person**

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

Chef's selection of five sandwiches with  
three finger buffet items, crisps and  
sliced fresh fruit platter

[Choose from the Chef's daily selection items]

## Sample sandwich menu

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

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

*Double free-range egg, fennel,  
black pepper mayonnaise, watercress,  
half-moon baguette (v)*

*John Ross Jnr salmon,  
dill crème fraiche, beetroot wrap*

*Norfolk chicken tikka, green mango,  
coriander, red peppers, spinach wrap*

*Somerset brie, beetroot chutney,  
black pepper, little gem,  
sliced white bloomer (v)*

*Carmelised cauliflower,  
chipotle mayo, crispy onions,  
watercress, multi seeded bloomer (ve)*

*Islington Cured ham,  
celeriac slaw, mustard wild rocket,  
pretzel roll*



Perfectly balancing a  
blend of flavours and  
textures







# Finger food menu

Three items included from the Chef's daily menu of six items

Additional items below for £3.25 each

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## Hot

-  Jerk chicken, plantain, burnt lime and chilli crème fraiche
- Soya braised pork belly, lime and cumin mayo, picked pomegranate
- Beef and mozzarella slider, mustard mayo, potato bun
-  Tandoori Chalk farm trout, mint and mango yoghurt
- Breaded pollock finger, lime crust, pea tartare
-  Baked Shetland salmon, chive crust, lemon pepper mayo
- Wild mushroom and mozzarella pearl barley arancini, baby watercress (v)
- Carrot and chickpea slider, smoked aubergine, milk bun (v)
- Cauliflower and onion bhaji, mango and coriander leaf (ve)
- Beetroot and basil tart, candy carrot slaw, sorrel cress (ve)

## Desserts

- Chocolate orange cake, orange blossom icing (v)
- Banana and walnut loaf, toffee glaze (v)
- St Clements trifle, glazed oranges
- Passion fruit tart, meringue, dried passion fruit crumbs (v)
- Nutella blondie (v)

## Cold

-  Grilled spiced chicken, celeriac slaw, baby mozzarella
- Pressed duck confit fingers, onion seed toast, plum chutney
- Slow cooked lamb and swede pasties, homemade brown sauce
-  Coconut poached snapper, Asian noodles, bok choy, chilli, lime
-  Smoked Chalk farm trout, fennel and cucumber, lemon, onion seeds
-  Blow torched pickled mackerel, new potatoes and dill salad
- Greek yoghurt, pickled beets, crispy onions, mustard leaf (v)
- Wild mushroom, rocket, sugar snaps, shaved parmesan (v)
- Cauliflower couscous, cauliflower puree caramelised Romanesco, crispy shallots (ve)
- Wild salad, olive crumb, garlic mayo, pea shoots (v)



# Heritage Room menus

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

<b>Breakfast meeting package</b>	<b>£49.00 per person</b>
<b>Day delegate rate</b>	<b>£85.00 per person</b>
<b>Working lunch supplement</b>	<b>£10.00 per person</b>
<b>Post conference upgrade</b>	<b>£18.00 per person</b>

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## Heritage English breakfast

Smoked Herefordshire bacon, Cumberland sausages, poached free range eggs, homemade hash brown, vine tomatoes, wild mushrooms, smoked baked beans  
Unlimited use of in-room Nespresso machine and unlimited organic teas

### *Vegan options*

Lincolnshire vegan sausages, crispy banana blossom, homemade hash browns, wild mushrooms, vine tomato, chive scrambled tofu, smoked baked beans (ve)  
Unlimited use of in-room Nespresso machine and unlimited organic teas

### *Accompaniments*

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

## Healthy Start

Super green and ginger power shot (ve)  
Banana and Weetabix smoothie (v)  
Grilled pineapple, shaved cocoa nut skewer (v)  
Cornish yoghurt and blueberry compote granola  
Seasonal apple, cranberry and chai seed overnight oats  
Unlimited use of in-room Nespresso machine and unlimited organic teas



Experience the best  
in British hospitality







### British grazing buffet

Islington chorizo, lemon sausage roll, cumin seeds

- 🌿 Chicken skewers, onion seeds lime & chilli
- Islington cured pork loin, radish, fennel cress
- Smoked salmon Scotch eggs, lime mayo
- Fennel and cucumber salad, onion seeds, merlot vinegar (v)
- Lemon and rhubarb posset (v)

### British picnic tower

Mini pork pie, piccalilli  
 Cheddar cheese and red onion tart (v)  
 Vine tomato and baby Laverstock mozzarella salad, baby basil (v)  
 Norfolk coronation chicken wrap, grilled pepper  
 Smoked salmon and chive fish cake  
 Strawberry and basil tart (v)

### Working lunch supplement

- 🌿 Norfolk chicken terrine, pickled shallots
- Potted duck, grape, sourdough toast
- Tomato bruschetta, basil, rosemary bread (ve)
- Vegan mozzarella and beetroot pizza (ve)
- 🌿 Heritage carrot & beetroot slaw, chervil (v)
- 🌿 Crispy radish, fennel, sugar snap and sweetcorn salad (ve)

### Breaks

- 🌿 Cornish yoghurt and blueberry compote granola (v)
- Chocolate, Kentish raspberry muffin (v)
- Oat, honey and cinnamon biscuits (v)
- Victoria sponge (v)
- Dundee Cake (v)

### Post conference upgrade

Whipped truffle brie, cepe dust, seeded waffles (v)  
 Chilli hummus, crispy wraps, crudités, marinated olives (v)  
 Two beverages per person; selection includes wines, beer and soft drinks



# Hot and cold fork buffet menu

Our chefs create hearty meals with clever ingredients to keep you energised throughout the day.

## Hot and cold buffet menus

Select one menu and one pudding option.

Includes organic teas, triple certified coffee and 30 Euston Square filtered water

£36.00 per person

### Menu One

Braised Herefordshire beef brisket, button mushrooms, onions, watercress gravy

🌿 Baked Chalk farm trout, braised fennel, caper and chive salsa

Caramelised cauliflower gratin, cumin oil, couscous, crispy rocket (v)

Lemon thyme crushed potatoes (v)

Steamed greens, rapeseed oil (v)

🌿 Fennel, cucumber and radish salad, lemon mustard dressing (v)

🌿 Cos lettuce, shaved parmesan, chive dressing, sourdough crouton (v)

Beetroot and spelt bread, Somerset butter (v)

### Menu Two | Taste of India

Marinated chicken tikka biryani, crispy onions, poppadum crumb, coriander

🌿 Tandoori baked Chalk farm trout, flaked almonds, cauliflower

🌿 Marinated paneer cheese, grilled peppers, onions, mint yoghurt (v)

🌿 Lentil and squash dhal (v)

🌿 Maris piper potato and spinach saag aloo (v)

🌿 Red onion, fennel, celeriac and onion seed salad (v)

🌿 Iceberg lettuce, pepper, pomegranate salad (v)

Poppadum, Naan bread and pickles (v)






### Menu Three | British Isles

Braised Southdown lamb, heritage carrots, parsley salsa


 Baked Devonshire seabass, lemon spinach, capers and celeriac

 Butternut squash, potato hash brown, grilled cauliflower, marinated flat mushrooms (v)

 Savoy cabbage, courgettes, basil oil(v)

Roasted Charlotte potatoes, red onion and thyme (v)

 Chive, pink peppercorn, chervil, spelt, lime yoghurt


 Green and vine tomatoes, cider apple, baby Laverstock mozzarella, English mustard dressing (v)

Wholemeal bloomer, Somerset butter (v)

### Menu Four | Soho

Pot roasted Cherry Orchard pork belly, lime soya, chilli dressing

Five spiced crusted Cornish pollock loin, coriander, kale

 Sweet potato and coconut gratin, Chinese cabbage, sesame dressing (v)

Bok choy and chilli egg noodles (v)

Vegetable and basil fried rice (v)

 Asian slaw, red onions, crushed peanuts (v)

Red cabbage, ginger, lime salad, toasted sesame seeds (v)

Prawn crackers and steamed buns

### Menu Five | Vegan

Pulled jackfruit tagine, apricots, almonds, crispy banana blossom (ve)

Crispy tofu, lemon pearl barley, herb salsa rocket (ve)

Baked pasta, vine tomato, grilled Provencal vegetables, vegan mozzarella (ve)

Steamed greens, basil oil (ve)

Roast Somerset potatoes, rosemary, garlic (ve)

Puffed quinoa, raw spinach, roasted squash, toasted walnuts salad (ve)

Virgin slaw, cider vinegar, tarragon (ve)

Beetroot and spelt bread, vegan butter (ve)

### Desserts

Apple and blackberry crumble, Cornish clotted cream (v)

Cavendish banana and chocolate brioche butter pudding (v)

Bitter chocolate mousse, black cherries, vanilla cream, shaved chocolate (v)

Upside down key lime pie, dehydrated yoghurt (v)

Vanilla panna cotta, apple and pear compote

Raspberry and coconut cake, citrus soy yoghurt (ve)



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



Small and delicate  
with big flavours







# Canapes

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

**Four canapes**

**£18.00 per person**

**Six canapes**

**£22.00 per person**

**Ten canapes**

**£28.00 per person**

## Hot

Crispy lamb and mint sandwich, carrot purée  
Burnt truffle Somerset brie and charcoal tart, shaved truffle (v)  
Pulled Herefordshire beef, Yorkshire pudding, horseradish cream  
British shores whitebait, crispy potatoes, caper mayo

- 🌿 Shetland salmon skewer, beetroot crumb, lime zest
- Wild mushroom and aged parmesan arancini, basil crumb (v)
- Coronation scallop, mango wonton, coriander cress
- 🌿 Vegan mozzarella, basil beignet, homemade ketchup (ve)
- 🌿 Cauliflower bhaji, mango, mint yoghurt, onion seeds (v)
- 🌿 Pea and mint tart, pea shoots, pea powder (ve)

## Cold

“Ham, egg and chips”, homemade ketchup  
East Anglian chicken and sweetcorn bonbon, prune gel, popcorn  
Arabica coffee marinated Chalk Farm trout, Earl Grey gel, lemon cress  
John Ross Jr smoked salmon, beetroot cream cheese, chive blini  
Thai spiced Cornish chicken, shaved coconut, basil

- 🌿 Wild mushroom and truffle tart, cepe crumb (ve)
- Confit broccoli and cauliflower mousse, artichoke crisp (ve)
- Vine tomato fondue, mozzarella, basil shard (v)
- Tuna and avocado spring roll, sweet chilli gel, soya beans
- 🌿 Goat’s cheese and beetroot cone, candy beetroot pearls, sorrel (v)

## Desserts

Muscovado sponge, mascarpone, coffee gel (v)  
Passion fruit tart, raspberry crumb (v)  
Avocado, tofu, chocolate mousse, smashed pistachios (ve)  
Bread and butter pudding, lemon curd (v)  
Blackberry and elderflower flowerpot, bitter chocolate brownie crumb (v)





# Bowl food

Bowl food is a more substantial choice than canapes and are ideal for receptions or extended networking events.

**Three canapes and three bowls**  
**Additional bowls**

**£32.00 per person**  
**£5.00 per bowl, per person**

## Hot

Braised Herefordshire beef, parsley mash, crispy horseradish, red wine jus  
 Chicken tikka, pilaf rice, mint yoghurt, crispy shallots  
 Soy braised pork belly, Asian salad, smashed peanuts  
 Lamb and cumin slider, garlic hummus, potato bun  
 Fish finger slider, pea tartare, gem, brioche bun  
 Chilli flaked pollock, jerk mayo, sweet potato fries  
 Mussel, clam and scallop chowder, lemon crust, seaweed  
 Beetroot and goat's cheese risotto ball, candy beetroot puree (v)  
 Grilled squash and courgette pearl barley risotto, vegan blue cheese (ve)  
 Wild mushroom gnocchi, shaved truffle, crispy artichoke (v)

## Cold

Smoked duck carpaccio, beets, orange, dandelion salad  
 Corn fed chicken and sweetcorn terrine, popcorn, fine herbs  
 John Ross Jr smoked salmon, pickled cucumber, fennel and onion seeds  
 Gin and tonic Chalk farm trout, burnt lemon, lettuce gel, cucumber crumb  
 Sesame crusted tuna, avocado, soya beans, pickled mushrooms  
 Orange poached butternut squash carpaccio, apple, soya, pickled artichokes (v)  
 Chickpea, sweet potato and carrot slider, carrot hummus, potato bun (v)  
 Cauliflower couscous, caramelised spiced cauliflower, Romanesco bhaji (ve)  
 Coconut yoghurt, heritage beetroot, crispy beet waffle, cumin oil (ve)  
 Heirloom tomatoes, basil, block olive crumb (ve)

## Desserts

St Clements posset, poached rhubarb, oat crumb (v)  
 Chocolate cheesecake, cherries, hydrated yoghurt (v)  
 Sticky date and plum pudding, tonka bean custard (v)  
 Lemon curd and lavender doughnut, cinnamon sugar (v)  
 Marinated pineapple carpaccio, pomegranate, grilled coconut (ve)



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





Immersive  
30 Euston Square  
experiences





# Food stations

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

**Two stations**

**£35.00 per person\***

**Three stations**

**£45.00 per person\***

*If booking for 100 guests:*

*choose two food stations, 50 servings from each*

*If booking for 100 or more guests:*

*choose three food stations, 50 servings from two stations and 100 servings from the third station*

*\* minimum number of 50 guests*

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## **Korean BBQ Shack**

Dak Gogi – Spiced BBQ free-range chicken,

Bulgogi – Marinated Herefordshire beef BBQ, slow cooked red pepper, green onions

Spicy fried tofu, sesame and black pepper (v)

*All served in a steamed bun or bowl with a choice of sauces and salads*

## **Indian Wrap Bar**

Tandoori chicken

Lamb tikka

Sweet pepper, paneer and yoghurt khurchan (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, (ve) denotes vegan dishes.



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 State Rooms  
with beverages served  
on our Rooftop Terrace.



All of our dishes are  
beautifully crafted  
for you

# Private dining menu

Our menus 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.

**Three course dinner plus coffee and petit fours** **£95.00 per person**  
**Selection of one dish from each course is required for the whole party**

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## Starters

Green tomato, granny smith apple, candy beetroot, cucumber ketchup, basil crumb (ve)

🌿 Hendrick's cured chalk farm trout, cucumber, avocado, watercress, lime gel

🌿 Caramelised spiced cauliflower tart, celeriac, shallot fritter, charcoal oil (v)

🌿 Cornish mackerel, poached potatoes, beets, crispy rice, fine herbs

Norfolk chicken terrine, sweetcorn dust, crispy sponge, pickled carrots

Marinated beef carpaccio, spiced aubergine, aged parmesan, rocket

## Mains

Roast rump of lamb, braised shoulder and basil rosti, braised cabbage, sweetbread, pumpkin puree, lamb jus

Poached Norfolk chicken breast, confit leg, fondant potato, black carrots, mustard sauce

Roasted Devonshire cod loin, watercress, pearl barley risotto, leeks, vanilla reduction

🌿 Seared stone bass fillet, mussel ragout, cauliflower, fine beans, basil garlic broth

Leek and potato roulade, potato puree, leek hash brown, watercress, chive foam (v)

Green herb spelt risotto, courgettes, aubergine caviar, onion fritter, toasted pumpkin seeds (ve)

## Desserts

Rhubarb tart, basil doughnut, ginger gel, lemon balm (v)

Poached apples and pears, cinnamon crisp, Tonka bean panna cotta

Bitter chocolate tart, burnt white chocolate, rum poached raisins (v)

Black treacle sponge, coffee syrup, mascarpone, latte gel (v)

Bitter avocado, honey and tofu mouse, caramelised banana (ve)







## 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 | Five courses plus coffee and petit fours**

**£75.00 per person**

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**Amuse-bouche** | Pea and mint soup with smoked almond salsa, mint oil (v)

**Starter** | Oak smoked salmon with quail's egg, citrus and fennel salad, rye crisp, dill emulsion

**Main course** | Norfolk chicken breast with truffle potato terrine, buttered spinach, pine nut and thyme sauce, Madeira jus

**Pre-pudding** | Hendricks gin with cucumber and lemon granite (v)

**Pudding** | Wild strawberry parfait with faise se bois, cherry and mint salad, hot milk chocolate sauce (v)

Followed by organic teas, triple certified coffee and petit fours





# 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 chef's more creative dishes which combine refreshing ingredients, flavours and textures for a captivating dining experience.

On arrival, be welcomed with festive themed cocktails, sparkling beverages and exquisite treats whilst embracing the season of goodwill and festive theming.

Combined with an unlimited drinks package for three hours, 'midnight munchies', a DJ and dance floor, you will have everything you need for a memorable festive celebration.





# Festive seated dining menu

Select one dish for each course

## Starters

Stilton croquette | caramelised fig, rocket salad, walnut dressing (v)  
Gressingham duck terrine | charred radicchio, cherry gel and thyme vinaigrette  
Gin cured Scottish salmon | pickled fennel and apple slaw, sourdough crisp  
Seared mackerel | compressed cucumber, pea relish, watercress emulsion  
Butternut squash soup | truffle, parsley gnocchi (v)

## Mains

Norfolk bronze turkey | fondant potato, pigs in blanket, roast parsnip, glazed carrot, buttered sprouts  
Pressed Welsh lamb | roast celeriac, buttered kale, cranberry relish, red wine jus  
Seared sea bass | truffle mash, Celtic sea king prawn fricassee  
Oven baked South Coast cod | clam and mussel cream, Carroll's dill potato pancake  
Wild mushroom Wellington | roast tubers, spinach puree (v)

## Desserts

Orange and star anise burnt cream | caramelised clementine compote, cinnamon cookie (v)  
Chocolate and sour cherry roulade | kirsch jelly (v)  
Panettone | cranberry and Madagascan vanilla trifle (v)  
Plum and amaretto Christmas pudding | nutmeg sauce, winter berries (v)  
Mulled wine infused pear | white chocolate mousse, gingerbread crunch (v)

Selection of organic teas, coffee and petit fours



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



# Make this year's Christmas celebration magical

Festive food with all the trimmings that will have you reminiscing in our stylish state rooms and rooftop terrace.

We dedicate all of our resources to throw our clients a party they won't forget. We have a range of versatile spaces which can be transformed into a Christmas event worth talking about. If you are looking to hold festivities in a central location, we can help you to deliver an unforgettable experience.

From theming ideas, to specific decorative requests, we can assist you in delivering a truly unique experience to wow your guests. What's more, you will be assigned your very own dedicated events manager who can assist you in producing your dream event.

Be welcomed with festive themed cocktails, sparkling beverages and exquisite treats whilst taking in the glowing lights of the capital at Christmas.

Enjoy your food stations and three hour beverage package, whilst dancing the night away with an inclusive DJ, dance floor and festive theming; including atmospheric lighting, an LED uplight bar and themed centrepieces.





# The Christmas Stations

## Roaming

Celtic sea prawn flat breads, spicy tomato sauce

Courgette fries, baby spinach and coriander yoghurt, pomegranate (v)

Sticky Hereford beef, pickled red onions, watercress and horseradish sauce bao bun

## Christmas Wrap Bar

Roast garlic and marjoram marinated Norfolk bronze turkey

Sage, butternut squash, apricot and chestnut falafels (ve)

🌿 Triple cooked parmentier potatoes, rosemary salt (v)

Picked red cabbage and cranberry salad (v)

🌿 Shredded sprouts and carrots (v)

Mint and cucumber sauce, bacon gravy, vegan mayonnaise, chili sauce

## Pudding Table

Christmas Eton mess (v)

Hazelnut and Baileys profiteroles (v)

Dark chocolate and candied orange tart (v)

Spiced rice pudding, Bramley apple, cranberry compote (v)

Mulled wine fruit, vanilla custard, gingerbread crunch (v)

🌿 Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes, (ve) denotes vegan dishes.



This year's Christmas party should be unforgettable, for all the right reasons. From extra special cocktails to festive feasts filled with deliciously hearty classics, desserts and sides. We've got festive celebrations covered.





# Indulge in the finest gins that Britain has to offer

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

Sir Robin of Locksley  
Hendricks

Plymouth Sloe  
Half Hitch

Gins used within the experience are subject to availability



The Gin  
Experience  
£12.50 + VAT  
PER PERSON

# Beverage list

Our beverage list has been carefully selected by Searcys' experts. If you require a particular wine or other 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	£40.00
Furleigh Estate Blanc de Noirs, England, 2014	£58.00

## Champagne

Searcys Selected Cuvee, Brut, NV	£55.00
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, 2019	£23.00
Marsanne, Vermentino, Joie de Vigne Blanc, Languedoc, France, 2018	£24.00
Cotes de Gascogne, maison Belenger, France, 2019	£25.50
Picpoul de Pinet, Beauvignac, Languedoc, France, 2018	£27.50
Touraine Sauvignon Blanc, Domaine du Haut Perron, Loire, France, 2018	£32.50
Satellite Sauvignon Blanc, Marlborough, New Zealand, 2019	£32.50
Gavi di Gavi, Enrico Serafino, Italy, 2019	£33.50
Leiras, Albariño, Rías Baixas, Spain, 2017	£33.50
Weitgasse Gruner-Veltliner, Mantlerhof, Austria, 2019	£37.00
Sancerre, Domaine Cherrier, Loire, France, 2018	£39.00
Chablis, J.M. Brocard, Burgundy, France, 2018	£42.00

## Rosé wine

Le Bosq Rosé, South West France, 2019	£23.00
Les vigneron de Saint-Tropez, Côtes de Provence, France, 2018	£27.50





### Red wine

Merlot Granfort, vin du Pays D'Oc, Languedoc, France, 2019	£23.00
La Troubadour, Carignan Grenache, Languedoc, France, 2019	£24.00
Front Row, Shiraz/Mourvedre/Viognier, Swartland, South Africa, 2018	£25.00
Villa dei Fiori Montepulciano d'Abruzzo, Tuscany, Italy, 2019	£25.00
Portillo Malbec, Uco Valley, Mendoza, Argentina, 2019	£27.00
Les Abeilles Rouge, Jean-Luc Colombo, Côtes du Rhône, France, 2017	£30.50
Rioja Crianza, Conde de Valdemar, Spain, 2016	£35.00
Chianti Superiore, Santa Cristina, Antinori, Italy, 2017	£35.00
Hangin' Snakes, Langmeil, Shiraz/Viognier, Bergenland, Austria, 2017	£39.00
Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Rhone, France, 2016	£49.00

### Dessert wine

Juracon, Château Jolys, Cuvee Jean, France, 2016 (375ml)	£23.00
Finca Antigua, Moscatel Naturalmente Dulce, Spain, 2018 (375ml)	£34.00

### Fortified wine

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

### Beer and ciders

Freedom 4 lager, Estrella (330ml)	£4.50
Freedom pale ale (330ml)	£4.50
Redchurch Hoxton (Stout) (330ml)	£4.75
Aspalls Suffolk Draft (Cider) (330ml)	£4.50

### Spirits (50ml)

House spirits	from £5.50
Premium spirits	from £7.50

### Soft drinks

Bottled soft drinks (330ml)	£2.95
Juices (1.5 litre)	£9.50
30 Euston Square still or sparkling filtered water (700ml)	£3.25





**Cocktails**

*A choice of three*

**£8.50 each, per person**

*£23.00 per person*

**Peachy Punch**

Vodka, Cointreau, peach, lime, lemon

**Petal Picker**

Tequila Gold, Campari, rose, cucumber

**Hidden Mojito**

Rum, mint, lime, soda

**Green Melon Sour**

Vodka, Midori, lemon, lime

**Leafy Refresh**

Gin, Midori, yuzu syrup, lemon, soda

**Mocktails**

**£4.50 each, per person**

**Rose Garden**

Gin, triple sec, cream (optional), rose liqueur, grenadine

**Jasmine Green Tea**

Jasmine green tea, orange, sugar, soda

**The Boozy Spritz**

Whiskey, Elderflower, grapefruit, lemon, honey, prosecco

**Butterfly Pea Refresher**

Lemon, butterfly tea syrup, lavender

**Caribbean Nightingale**

Rum, Campari, pineapple, lime

**Jamaican Sparkler**

Agua de Jamaica chilli-infused tea, grenadine, lime, agave syrup, soda

# All the little extras we can help with

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## Additional AV

Television plasma (42" or 51")	£190.00 each
Perspex frosted lectern (Euston or Auditorium only) with integrated comfort monitor and microphone	£160.00
Perspex frosted lectern	£95.00
Lectern countdown clock (Auditorium only)	£60.00
Laptop	£100.00
Additional microphones	
– lapel, top table, roving	£85.00 each
Micro cue (Euston only)	£40.00
Headset microphone	£90.00
Yamaha LS9 audio mixing desk	£180.00
Mobile PA System (2 microphones and speakers)	£450.00
Remote mouse	£40.00
AV technician for 10 hours	
Daytime - earliest start 7.00am	£450.00
Two AV technicians for 10 hours	£750.00
(required for Auditorium or State Rooms events)	
AV technician for evenings for 4 hours	£260.00
AV technician for Saturday for 8 hours	£525.00
AV technician for Sunday for 8 hours	£630.00
Additional hour	£50.00 per hour

## Stationery

Dinner place cards or tent cards	£1.00 each
Flip chart (with markers)	£30.00 each
Velcro compatible black poster boards	£60.00 each
10 for £500.00	
Photocopying   A4/A3 (black and white)	25p/55p
Photocopying   A4/A3 (colour)	50p/80p

## Access and security

Early access – from 7.00am	£675.00 per hour
After hours charges – 11.00pm to midnight	
includes venue hire, security and staffing	£1,000.00
After hours charges – 11.00pm to 1.00am	
includes venue hire, security and staffing	£1,500.00
Security	£19.00 per hour
(minimum 8 hours)	
Event hosts/reception staff/cloakroom	£19.00 per hour
(minimum 4 hours)	


## Lighting, branding and entertainment

LED wireless coloured uplights	£75.00 each
(RGB colour mixing)	6 for £395.00   12 for £650.00
Black and white dance floor	
4m x 4m	£450.00
Stage with black carpet and skirting	
6m x 2m	£450.00
8m x 2m	£550.00


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 or other theming

Please ask a member of the events team for a personalised proposal.



Everything you need  
under one roof



We're here to help  
you make your next  
event spectacular



# Our pledges

WE ARE ENSURING SUSTAINABILITY IS  
AT THE HEART OF OUR BUSINESS

## INGREDIENTS



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



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We only use British-harvested rapeseed oil in cooking



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



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



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



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



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We only use British-milled flour



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All our fresh eggs are British free-range



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We only source British meat and poultry



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All our bacon is British-reared and dry-cured



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



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



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

## BEVERAGES



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



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



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

## COMMUNITY



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All our teas are ethically and responsibly sourced



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



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All our milk is British Red Tractor-certified

## PACKAGING



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



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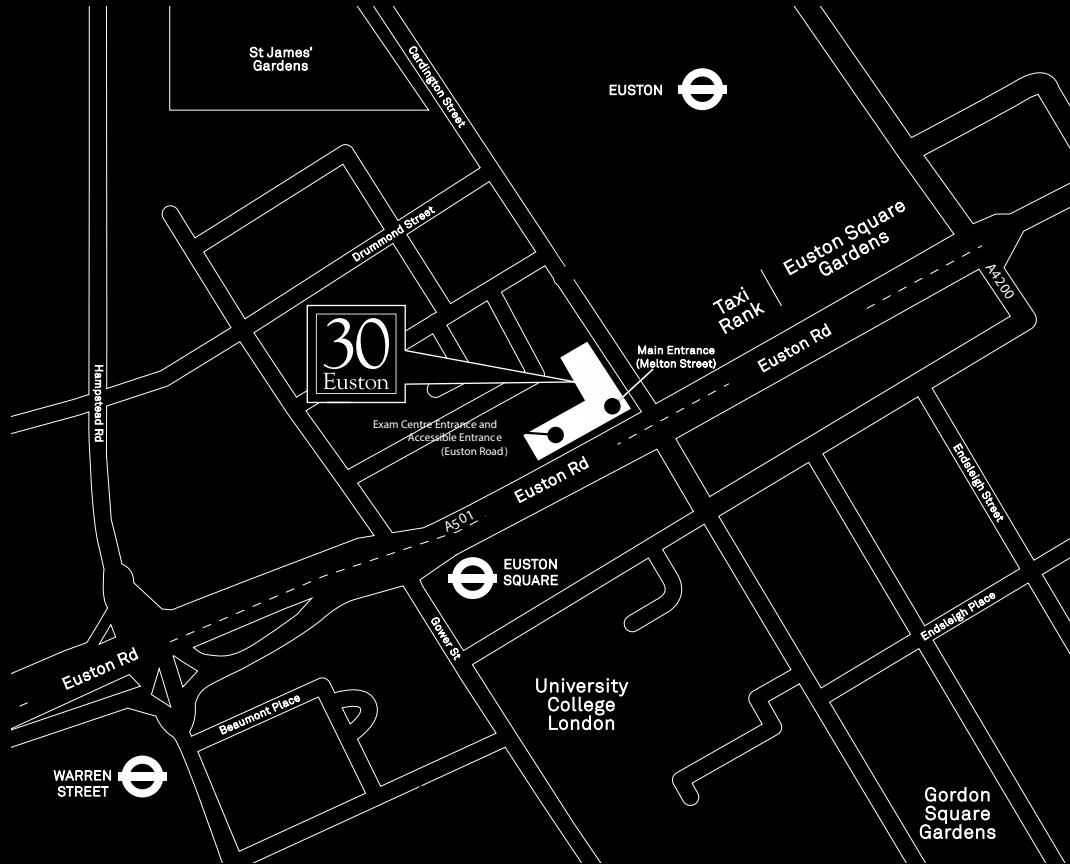
We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



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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  
Square

BEST IN PRACTICE

EST. 1847  
**SEARCYS**  
LONDON