



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 beneath the London sunshine.

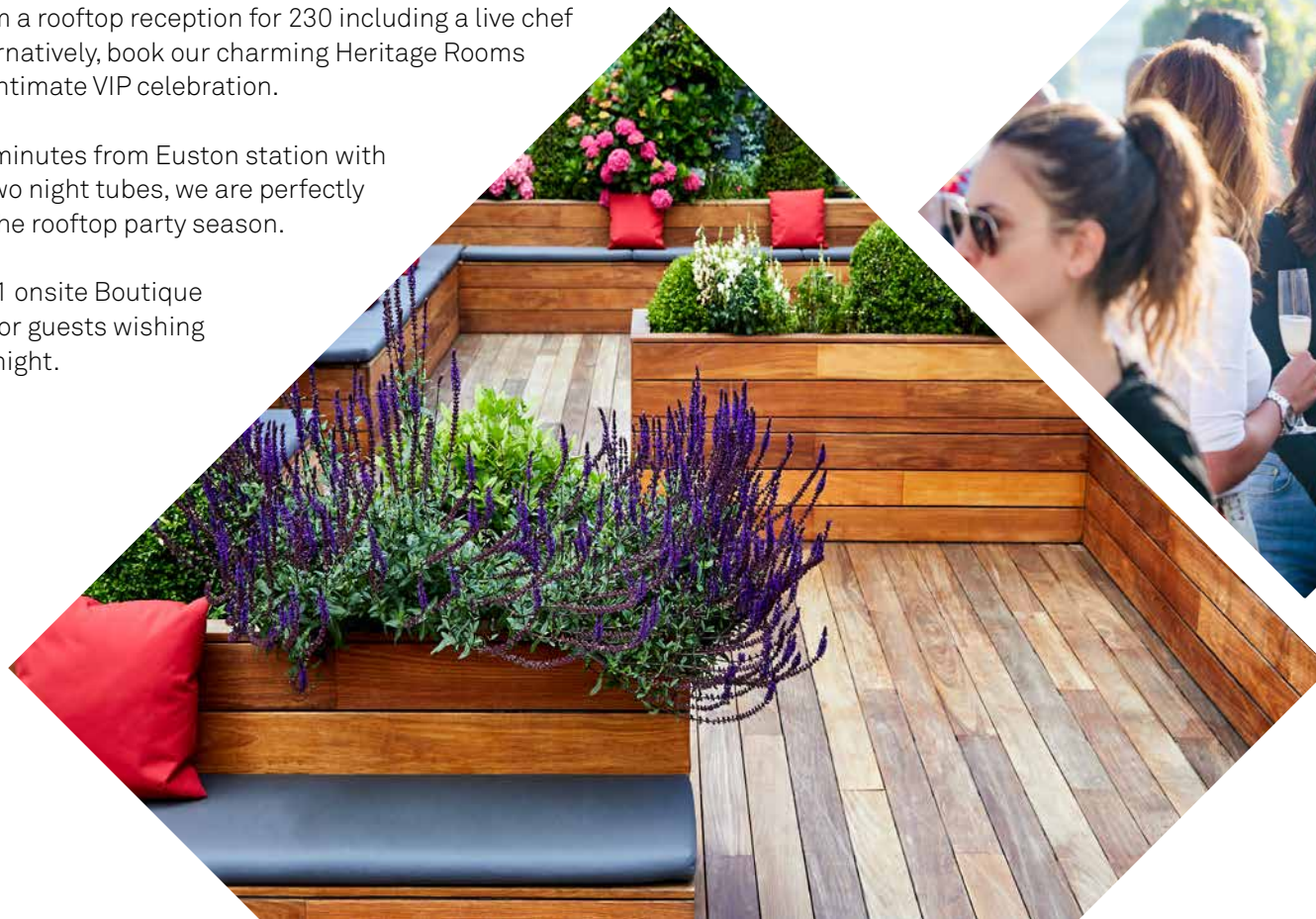
Choose from a rooftop reception for 230 including a live chef BBQ or alternatively, book our charming Heritage Rooms for a more intimate VIP celebration.

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 and Rooftop Terrace from 6pm til late for the perfect summer party celebration.

On arrival, we will welcome you to our Rooftop Terrace with a selection of summer inspired cocktails, followed by three hours of unlimited wine, beers and soft drinks.

When you are ready, your party can indulge on our street-food inspired stations. Choose from the Classic BBQ or the Skewer Grill menu, followed by your choice of three desserts to settle your sweet tooth.

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

*Minimum numbers apply

FROM ONLY
£95.00 +VAT
PER PERSON
DELIGHT UP TO
230
GUESTS

BBQs 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)
30 Euston Square garden salad (v)

Choose three desserts

Pimms jelly (v)
Summer berry fool (v)
Dorset blueberry trifle (v)
Peach and vanilla bourbon cheese cake (v)
Chocolate Kebab - an indulgent chocolate lovers experience!

The Skewer Grill

Cocktails

Leafy Refresh
Rose Garden
Jamaican Sparkler*

Skewers Station

Gin, juniper lemon thyme chicken with tarragon mayonnaise
Marinated Welsh lamb, cumin oil with shredded mint and zesty lemon
Ginger and lime squid with sesame, chilli soy dressing
Spiced aubergine and maple peanut satay, yellow courgette with orange and cider dressing (ve)
Lovage pesto and conchiglie pasta salad
Sweet potato wedges (ve)
Fennel, cucumber and onion seed slaw (ve)
30 Euston Square garden and tomato salad (v)
Selection on flatbreads, wraps and sauces

Elderflower sorbet (v)
Lemon meringue tart (v)
Raspberry ripple ice cream (v)
Kentish strawberry Eton mess (v)



The Gin
Experience

£12.50 ^{+ VAT}

PER PERSON

UPGRADE TO
BOTH BBQ STATIONS
FOR A SUPPLEMENT OF

£15.00 ^{+ VAT}
PER PERSON



INDULGE IN THE FINEST GINS
THAT BRITAIN HAS TO OFFER

Selection of Gins

Sir Robin of Locksley
Plymouth Sloe
Monkey 47
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.

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 ILLUMINATED BAR,
ENTERTAINERS, DANCERS, MAGICIANS
AND MUCH MORE TO MAKE YOUR
EVENT ONE TO REMEMBER.

ROAMING
COCKTAIL BAR
USHERETTES

£7.50 +VAT
PER PERSON

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

from £60.00pp +VAT

Includes your choice of:
Classic BBQ or Skewer Grill menu,
with three selected desserts,
two cocktails and one mocktail
three hours of wines, beers
and soft drinks

DAILY
DELEGATE
RATES FROM

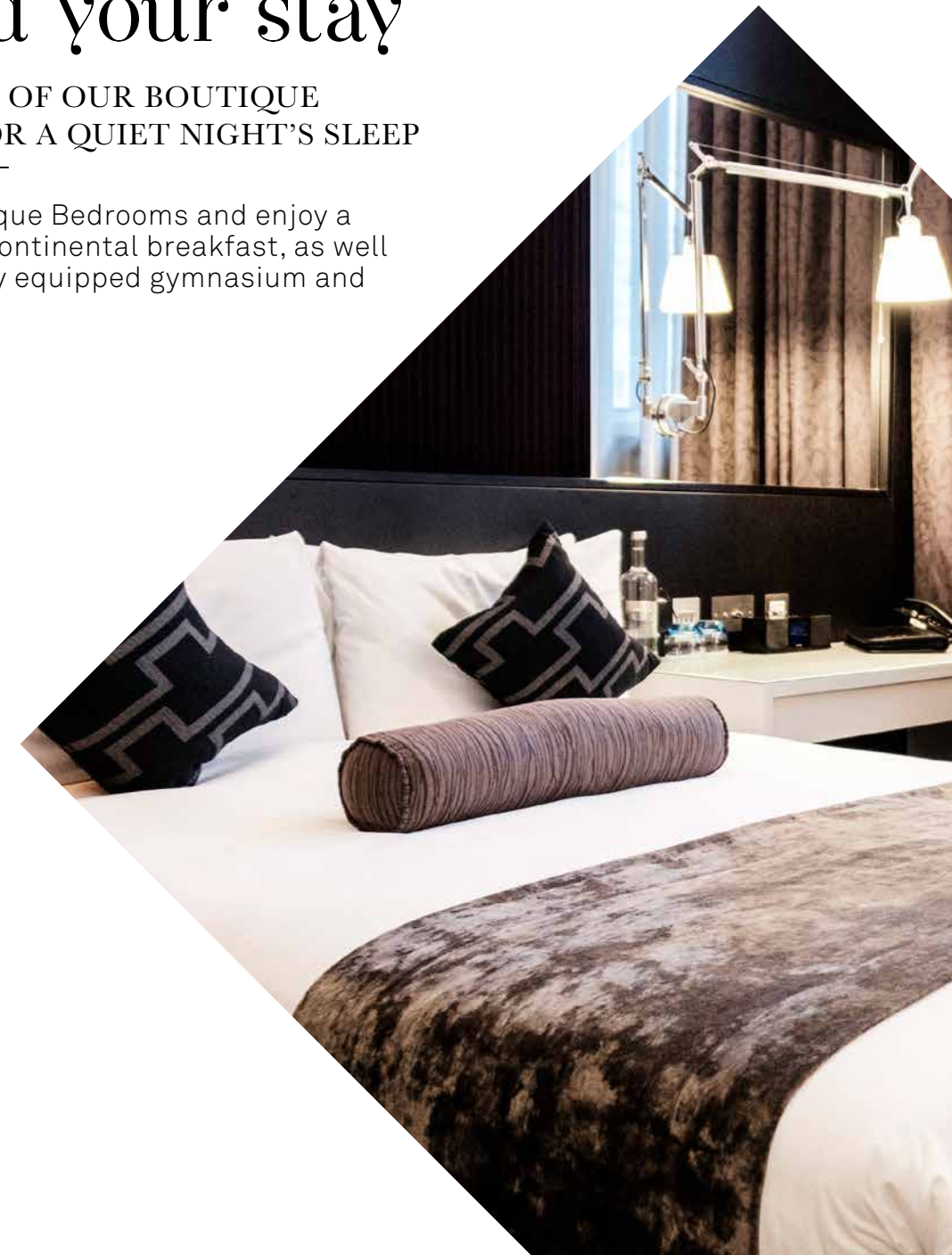
£85.00 +VAT
PER PERSON



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 vegetables 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

BEVERAGES



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

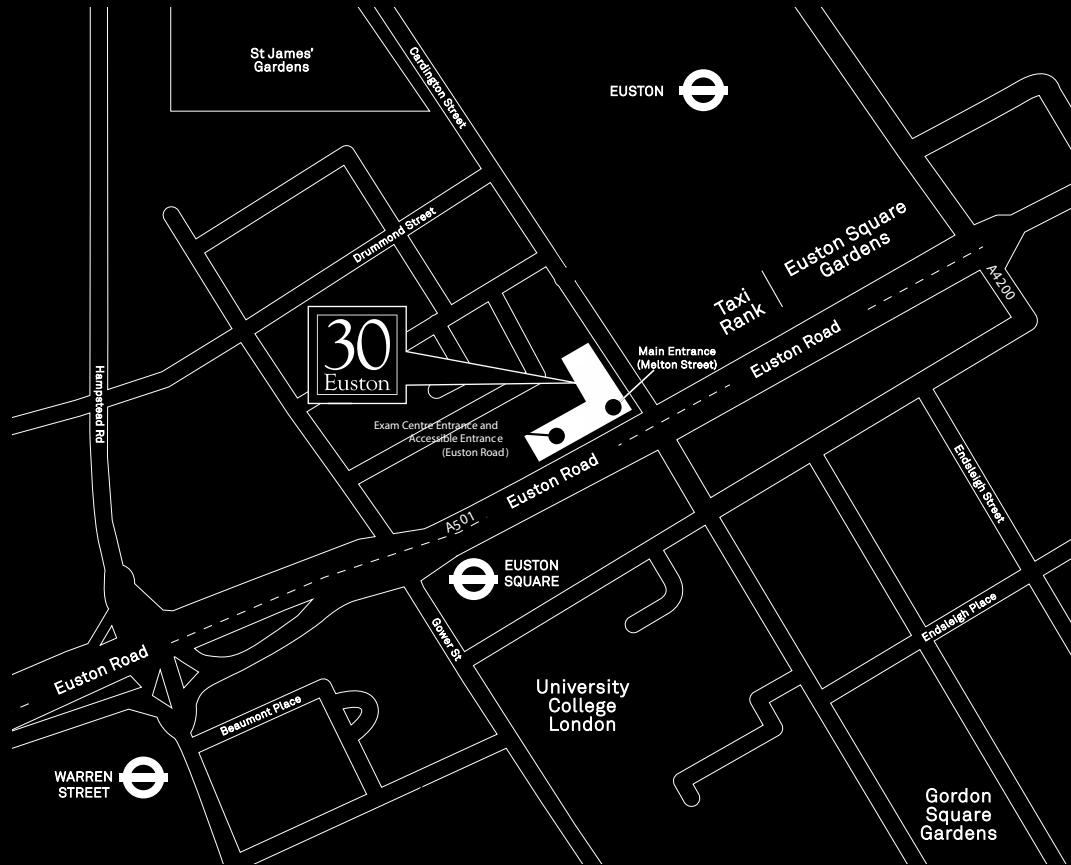


We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



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
Square

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