



*Christmas with all
the trimmings*

30 | Euston
Square

BEST IN PRACTICE



Imaginative and stylish fun-filled festive celebrations

**‘TIS THE SEASON OF GOODWILL. CELEBRATE IN
STYLE WITH US AND MAKE YOUR CHRISTMAS
PARTY ONE TO REMEMBER**

We have a choice of new and exciting festive packages to choose from in our classic Heritage Rooms or stunning State Rooms and Rooftop Terrace.

Our masterful chefs will delight with fresh flavours tied into our up-market street-food inspired food stalls and sophisticated seated dining options.

A party isn't a party without great food, great drinks and a great atmosphere. That's why all of our packages include festive theming and three hours of unlimited beverage service to make your celebration one to remember.

Our events spaces can host a glittering seated dinner for up to 160 or a sparkling cocktail reception for up to 300 guests.

With 41 on site bedrooms and an enviable location which is close to not one, with number of night tubes, we are the perfect central London celebration venue.

All prices are exclusive of VAT at prevailing rate.
Prices are valid until 31 Decemeber 2021.





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, a DJ and dance floor, you will have everything you need for a memorable festive celebration.



Festive three course seated dining menu

SELECT ONE DISH FOR EACH COURSE

Starters

- Slow braised pork belly | pear puree, berry dusted chicharone, port glaze
- Pressed duck terrine | marmalade chutney, toasted brioche
- John Fields smoked salmon and crab mousse | keta caviar, crème fraiche, lime jelly
- Truffled chestnut and mushroom pate | pickled cauliflower, pomegranate and homemade toasted sourdough (ve)
- Celeriac and hazelnut soup | spiced pumpkin wafer with roasted orange, cumin seed oil (v)

Mains

- Norfolk bronze turkey | fondant potato, pigs in blanket, roast parsnip, glazed carrot, buttered sprouts
- Slow roasted Welsh lamb rump | thyme dauphinoise, minted charred carrot, sprout leaves and Cabernet jus
- Seared sea bass | butter poached Scottish langoustines, wild mushrooms, lemon gnocchi
- Wild mushroom Wellington| roast tubers, spinach puree (v)
- Ginger and beetroot risotto | toasted pistachios and beetroot crisps (ve)

Desserts

- Mirror glazed Black Forest mousse | feuilletine crisp, macerated berries, nasturtium cress
- Coconut, gingerbread and hazelnut cheesecake | mulled fruits (ve)
- White chocolate, pistachio and mandarin marquise | winter berries, toasted butter crisp
- Rum and almond Christmas pudding | custard ice cream
- Mulled wine infused pear | vanilla and star anise panna cotta
- Orange and star anise burnt cream | caramelised clementine compote, cinnamon cookie tuille (v)

Selection of teas, coffee and petit fours

(v) denotes vegetarian dishes,
(ve) denotes vegan dishes.



FROM ONLY

£110 +VAT

PER PERSON

DELIGHT UP TO

160

GUESTS





Make this year's Christmas party 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 themeing 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

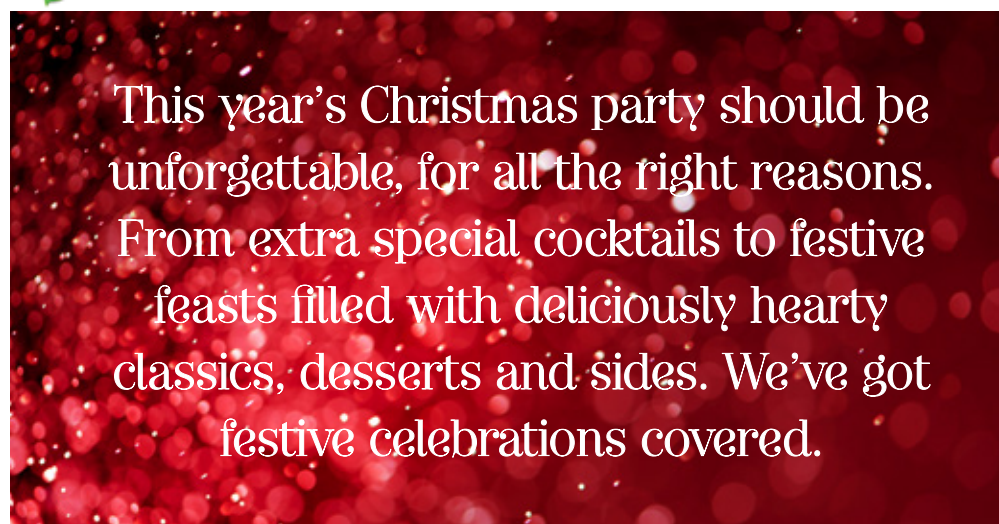
Christmas Wrap Bar

- 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.





Entertain your imagination with added extras

WHY NOT HAVE AN ICE SCULPTURE AS THE CENTREPIECE, A QUARTET TO PLAY FESTIVE FAVOURITES OR A RANGE OF ENTERTAINERS TO AMUSE YOUR GUESTS?

Festive theming is included in our packages, but why not enhance your party?

DELUXE DRINKS PACKAGE UPGRADE, INCLUDES SPIRITS AND MIXER
For two hours £25pp

KEEP THE PARTY FLOWING WITH A TIME EXTENSION
From £1,000

PHOTOBOOTH, FUN AND LAUGHTER FOR NEVER FADING MEMORIES
From £500

PAPARAZZI PHOTOGRAPHERS
From £695

CARACTURIST
From £594

SWING, JAZZ AND SOUL BANDS TO DANCE THE NIGHT AWAY...
From £900

TRY YOUR LUCK ON THE CASINO TABLES
£595 for one or £954 for two

GIN BAR EXPERIENCE
For two drinks £12.50pp

MIDNIGHT MUNCHIES
From £7.50pp, per item

- Truffle cheese and ham toasties
- Cranberry mac and cheese bites (v)
- Spinach and mushroom ciabatta pizza (v)
- Sliders | beef brisket, tomato relish, smoked Applewood cheese or sweet potato falafel, roasted red pepper, whipped avocado
- Loaded fried | cheese, jalapeno, chips, chunky tomato sauce (v)

All prices are exclusive of VAT at prevailing rate.
Prices are valid until 31 December 2021.





Already hosting an event with us?

WHY NOT TURN YOUR DAY CONFERENCE, MEETING OR EVENT INTO A CELEBRATORY FESTIVE NIGHT?

STATE ROOMS AND ROOFTOP TERRACE ONLY £70 ^{+VAT} PER PERSON

Welcome cocktail on arrival with stylish festive theming including an LED uplight bar, festive centrepieces and atmospheric lighting as well as an inclusive DJ and dance floor.

Choose from our street-food inspired food stations, sweet corner puddings plus three hours of wines, beers and soft drinks.

Sit back, relax, take in views of the London skyline and enjoy your festive celebration.



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.

Only minutes from Euston and Euston Square stations, we're easily reachable via Victoria, Northern, Hammersmith & City and District lines, as well as National Rail services.



FROM ONLY
£190 ^{INC VAT}
PER ROOM
^{INC}
CONTINENTAL
BREAKFAST



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 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

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

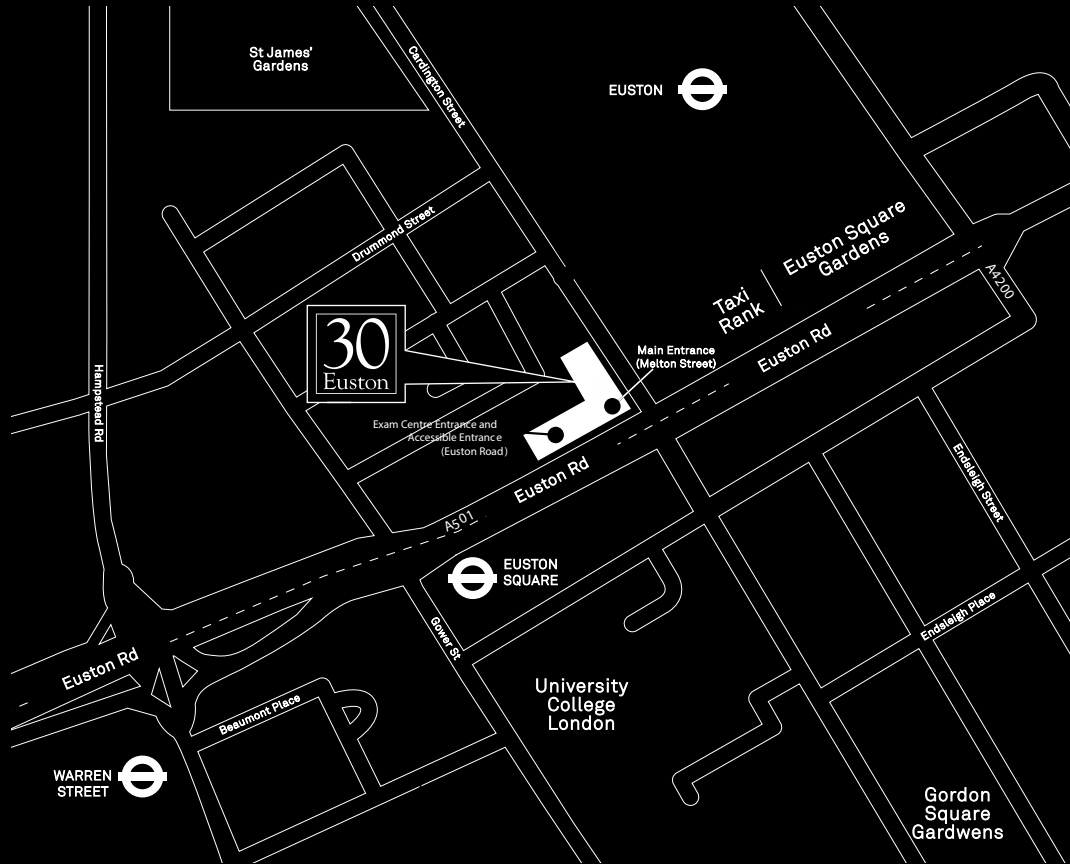


We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



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

An icon in the heart of the city



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