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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

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.



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 package **£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, ethically sourced coffee, pastries, fruit and biscuit selection
30 Euston Square filtered water

Buffet Day delegate package **£92.50 per person**
Hire of the spaces from 8.00am - 5.00pm
Hot and cold fork buffet lunch
Three breaks | organic teas, ethically sourced coffee, pastries, fruit and biscuit selection
30 Euston Square filtered water

DDR Breakfast upgrade options
Deluxe Continental + £4.00 per person
Healthy Breakfast Bar or Full English Breakfast + £6.00 per person

All-inclusive evening packages*

Wine and canape reception for three hours **£75.00 per person**
Hire of the spaces from 6.00pm - 11.00pm | Package service from 7.00pm - 10.00pm
Unlimited house wine, beer and soft drinks
Three canapes and three bowl food items

Champagne and canape reception for three hours **£90.00 per person**
Hire of the spaces from 6.00pm - 11.00pm | Package service from 7.00pm - 10.00pm
Unlimited house champagne, wine, beer and soft drinks
Three canapes and three bowl food items

* Minimum catering numbers apply.

All the facilities
you need
under one roof



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 package **£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, ethically sourced coffee, pastries, fruit and biscuit selection
30 Euston Square filtered water

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Three breaks | organic teas, ethically sourced coffee, pastries, fruit and biscuit selection
30 Euston Square filtered water

DDR Breakfast upgrade options

Deluxe Continental	+ £4.00 per person
Healthy Breakfast Bar	
OR Full English Breakfast	+ £6.00 per person

* 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 £400.00 per day

Added extras | Stage and lectern available at £645.00

All-inclusive evening packages*

Wine and canape reception **£75.00 per person**
Three hour event duration
Hire of rooms from 6.00pm - 11.00pm
Package service from 7.00pm to 10.00pm
Three hours unlimited house wines, beer and soft drinks
Three canapes and three bowl food items

Champagne and canape reception **£90.00 per person**
Three hour event duration
Hire of the rooms from 6.00pm - 11.00pm
Package service from 7.00pm to 10.00pm
Three hours unlimited house champagne, wines, beer and soft drinks
Three canapes with three bowl food items

Private dining **from £95.00 per person**
Hire of rooms from 6.00pm - 11.00pm
Package service from 7.00pm to 10.00pm
Welcome drink (glass of prosecco, bottled beer or soft drink)
Three course dinner followed by organic teas, ethically sourced 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**
A glass of Champagne on arrival
Three canapes and sommelier selected wines





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

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,

Deluxe Continental breakfast; including Croissant, almond croissant, fruit Danish, exotic fruit salad, yoghurt berry compote granola pot

Served with organic teas, ethically sourced coffee and orange juice

30 Euston Square filtered water

Day delegate package

£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, ethically sourced 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

Breakfast meeting package £49.00 per person

Heritage Room hire from 7.00am to 10.00am

Suitable for groups between 6 – 50 delegates

Fuel the mind breakfast OR Heritage English breakfast

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

Day delegate package from £85.00 per person

Heritage Room hire from 8.00am to 5.00pm

Arrival Granny Smith Bircher muesli (v)

Mid-morning break Chocolate and banana muffin (v)

(choose one of the options) Oatmeal and rasin biscuits (v)

Goji berry, almond and honey flapjack (v)

Lunch British grazing buffet OR British picnic tower

Afternoon break Heritage carrot cake loaf, orange cream cheese icing (v)

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

Complimentary refreshments including: 30 Euston Square filtered water, juices

DDR Breakfast upgrade options

Fuel the mind breakfast OR Heritage English breakfast + £6.00 per person

Post conference upgrade + £18.00 per person

Served between 4.00pm and 6.00pm

Somerset brie and whipped Ragstone, walnut bread crisps,

apple chutney, spiced nuts and olives

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

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,

ethically sourced 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



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.

Breakfast meeting package	£49.00 per person
Day delegate package	£85.00 per person
Post conference upgrade	£18.00 per person



Heritage English breakfast

Choice of poached or scrambled eggs, homemade baked beans
Suffolk smoked bacon, Lincolnshire sausage and black pudding
Hash brown, grilled Portobello mushroom
Unlimited use of in-room Nespresso machine and unlimited organic teas

Vegetarian options

Choice of poached or scrambled eggs, vegetarian sausage, homemade baked beans (v)
Hash brown, grilled halloumi (v)
Pan-fried Portobello mushroom and roasted plum tomatoes (v)
Unlimited use of in-room Nespresso machine and unlimited organic teas

Accompaniments

Homemade sourdough bread, Netherend Farm butter
Homemade tomato ketchup and brown sauce
Selection of jams and marmalade
Freshly squeezed orange juice and pressed cloudy apple juice

Fuel the mind breakfast

- Apple, walnut and acai super berry smoothie (ve)
- Smoked John Ross Junior salmon, crushed avocado on multi-seed rye bread
- Winter berries, elderflower soya yoghurt, omega-3 rich granola (ve)
- Steamed Cacklebean eggs, baby spinach, sourdough toast (v)
- Pressed cloudy apple juice and freshly squeezed orange juice
- Exotic fruit skewers (v)
- Unlimited use of in-room Nespresso machine and unlimited organic teas

Experience the best in British hospitality



British grazing station

Smoked trout, hedgerow horseradish and new potato tart
Shropshire chicken and smoked Suffolk bacon verrine, rye toast
Mushroom Burford brown Scotch eggs (v)
Halloumi, carrot and orange salad (ve)
Spiced cauliflower, fennel, bulgur wheat, chopped nuts bowl (ve)
Devon cream custard and nutmeg tart (v)

British picnic station

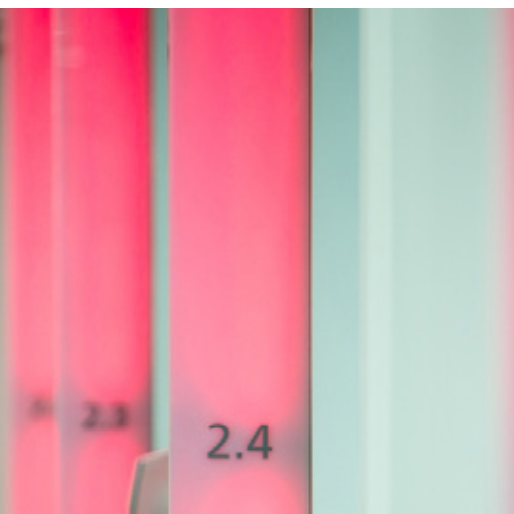
Marie Rose crayfish, iceberg lettuce, potato bun
Egg mayonnaise and watercress, multi-seed loaf (v)
Gloucester Old spot pork and fig chutney sausage roll
Montgomery Cheddar and Cipollini onion pasty (v)
Trio of beets, orchard apple and aged balsamic salad (ve)
Pear Bakewell slice (v)

Post conference upgrade

Somerset brie and whipped Ragstone, walnut bread crisps, apple chutney, spiced nuts and olives
Two beverages per person; selection includes wines, beer and soft drinks

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





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

Circuit hire 8.00am – 5.00pm

Separate reception area

Three circuits of 14 examination rooms each

Two briefing rooms

One observation room

£6,250.00

Single Exam Circuit

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

One circuit of 14 examination rooms

One briefing room

Shared observation room

£2,650.00

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, ethically sourced coffee	£3.25 per person
Organic teas, ethically sourced coffee, fresh fruit (v)	£3.95 per person
Organic teas, ethically sourced coffee, biscuit selection (v)	£4.15 per person
Organic teas, ethically sourced coffee, mini pastries (v)	£5.50 per person
Organic teas, ethically sourced 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, cornish clotted cream, preserves (v)	£4.15 per person
Selection of British 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

Regent's afternoon tea	£16.75 per person
Smoked salmon and organic lemon butter	
Salt beef, mustard mayo, pickled onion mini bagel	
Cucumber and chive cream cheese sandwiches (v)	
White chocolate and blueberry macaroons (v)	
Blossom honey fruit tart (v)	
Buttermilk scones, Cornish clotted cream, strawberry jam (v)	
Selection of organic teas	

Champagne tea	+ £6.25 per person
Upgrade your afternoon tea to include a glass of Champagne per person	



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

-  **Healthy swaps**
- Beetroot and apple power shot (ve)
 - Yoghurt and cranberry tray bake (v)
 - Goji berry, almond and honey flapjack (v)
 - Coconut, lime and soya yogurt, charred pineapple pot (ve)
 - Banana and dark chocolate muffin (v)
 - Date and coconut protein ball (ve)

Breakfast menus

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

Simple continental breakfast (v)	£12.00 per person
Croissant, pain au Raisin, pain au chocolate, seasonal fruit salad	


Deluxe continental breakfast (v)	£16.00 per person
Croissant, almond croissant, fruit Danish, exotic fruit salad, yoghurt berry compote granola pot	

Breakfast roll	£13.00 per person
<i>Range of breakfast rolls for small meetings or large events.</i>	
Suffolk bacon, egg and mushrooms, and Cumberland sausage served on a soft bun	

Healthy Breakfast Bar	£18.75 per person
Sourdough Bruschetta Selection:	
<ul style="list-style-type: none">John Ross Jr salmon, cucumber, cream cheese and dillCrushed avocado and pumpkin and multi seedEgg, Spinach and spring onionFig and British air dried ham	
Apple and ginger power shot	
Acai super berry, granola pot	
Exotic fruit skewer	

Full English Breakfast	£18.75 per person
Free-range scrambled eggs, Trealy Farm black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown	
Freshly baked bread, butter, preserves and marmalade	

Full Vegan breakfast	£18.75 per person
Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans	
Freshly baked bread, preserves and marmalade	

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

Mimosa Station

Make your event memorable
and extra special from the start.
Add a mimosa bar to your breakfast package
and let your guests build
their own fizz.

A glass of Champagne topped with a
selection of exotic fruit juices and garnishes.

+ £9.50 per person
minimum 25 people



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, ethically sourced coffee and 30 Euston Square filtered water

Five sandwiches (from chef's daily selction), crisps and fruit bowl

Regents sandwich and buffet menu £27.00 per person

Organic teas, ethically sourced coffee and 30 Euston Square filtered water

Five sandwiches (from chef's daily selction) 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

Free range egg mayonnaise and sakura cress in a Viennese sandwich baguette (v)

Whipped feta, pickled squash and rocket in an olive ciabatta

Norfolk chicken, sundried tomato and spinach in a nigella seed baguette

Mediterranean grilled vegetables, spinach and pesto in a spinach wrap (v)

New York style pastrami, Emmental cheese, dill, pickle and mayonnaise in a multi-seed loaf

Oak smoked Scottish salmon, spring onion, cream cheese and watercress in a multi-seed loaf

Goat's cheese, rocket and spiced tomato chutney in a pretzel roll

Live caught tuna, cucumber and low fat mayo in a multi-demi baguette







Perfectly balancing a
blend of flavours and
textures



Finger food buffet menu

Three items included on Regent's sandwich and buffet menu and on Finger buffet day delegate packages from Chef's daily menu of six items.
Additional items below for £3.00 each, per person


Hot

-  Lamb kofta, smoked paprika, mint yoghurt
- Aberdeen Angus burger, grilled onions and potato bun
-  Teriyaki chicken and vegetable skewer with sesame and tamari soy
-  Sumac salmon skewer, orange and mint yoghurt
- Smoked haddock arancini, pea and creme fraiche dip
- Haloumi and corn fritters, avocado dip (v)
- Red onion and buffalo mozzarella pizza (v)
-  Beetroot falafels with hummus and tahini (ve)
- Onion bhaji, mango chutney (ve)




Desserts

- Almond and pear Williams's tartlet (v)
- Chocolate brownie bites (v)
- Winter berry cranachan (v)
- Banoffee cheesecake (v)
- Pistachio profiteroles (v)
- Exotic fruit bowl (ve)



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

Cold

-  Roasted Heritage carrots, baby spinach, chilli and tomato jam (ve)
- Smoked salmon, lemon and dill mayonnaise crostini
- Soy glazed tuna skewer, pickled daikon, sesame dressing
-  Miso chicken with soy and sesame glaze
- Hoisin duck pancake with spring onion and coriander
-  Pearled spelt, roasted cauliflower, red pepper hummus salad, herb dressing (v)
- Stilton and pear tart (v)
- Roasted tomato and basil tart (ve)
- Somerset brie, spiced tomato chutney scone (V)





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, ethically sourced coffee and 30 Euston Square filtered water

£36.00 per person

Menu One

- Grilled Norfolk chicken, balsamic beets, roast squash, citrus and tarragon dressing
- Baked Scottish salmon, roasted vegetables, dill cream
- Roasted sweet potato, red pepper, onion and garlic tagine (v)
- Raisin and almond couscous (v)
- Steamed broccoli, yellow and green courgette (v)
- Squash and barley salad with balsamic vinaigrette (v)
- English apple, blueberry, baby leaves salad, honey and red wine vinaigrette (v)
- Farmhouse bread (v)

Menu Two | Taste of Asia

- Mongolian Herefordshire beef, chilli, ginger and scallions
- Atlantic prawn and marsala curry with spinach and chickpeas
- Green Thai vegetable and tofu curry (ve)
- Autumn vegetable stir-fry (ve)
- Steamed fragrant rice (ve)
- Butternut squash, baby spinach, sweet bells peppers, walnut and black bean noodle salad (ve)
- Asian slaw with daikon, lotus roots and sesame dressing (ve)
- Served with Naan bread (ve)

Menu Three | British

- Pork and apple cider casserole with carrots and thyme
- South coast pollock, braised lentils, baby onions, tomato, vinaigrette
- Roast Heritage squash, beetroot and celeriac pie (v)
- Parsley new potatoes (v)
- Roasted rosemary roots (ve)
- Broccoli, courgette and walnut salad (v)
- Watercress, beetroot, pickled radish salad (ve)
- Served with Farmhouse bread (v)

Menu Four | Healthy

- Grilled Norfolk chicken breast, zested lime yoghurt
- Roasted South coast cod, ginger and scallion cream
- Bell pepper and courgette moussaka (v)
- Spiced cauliflower rice (ve)
- Stir fried sesame vegetable (ve)
- Quinoa, feta cheese, avocado, confit lemon salad (v)
- Pear, date, hazelnut and chicory salad (ve)
- Served with millet and pumpkin seed bread (ve)

Menu Five | Vegan

- Moroccan vegetable tagine, dried apricots, preserved lemon (ve)
- Roast aubergine, green bean and coconut curry (ve)
- Ginger and Tamari soy tempeh stir fry with green beans and peppers (ve)
- Braised wild rice (ve)
- Lemon and mint cous cous (ve)
- Quinoa, spinach, roasted squash, toasted cashew salad (ve)
- Kale and farro salad with pomegranate dressing (ve)
- Selection of seeded rolls (ve)

Desserts

- Coffee and chocolate opera cake (v)
- Mango delice (v)
- White chocolate and raspberry tart (v)
- Banoffee pie (v)
- Lemon drizzle (ve) (gf)
- Chocolate and raspberry ganache (ve) (gf)
- Exotic fruit bowl (ve)

All prices are exclusive of VAT. All menus are subject to seasonal changes.
Prices are valid from 1st April 2021 – 31st March 2022.

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


- Herb crusted lamb cannon, sweet mustard spike
- Ham hock and leek croquettes
- Sticky pork belly hoisin skewers with pickled cucumber
- Quail and duck pie
- Thai fish cakes with soy and sesame dip
- Queen scallops with orange herb oil, crispy pancetta
- Prawn and lime shot with coriander oil
- Heritage tomato tart tatin (ve)
- Hot roasted tofu, caponata salsa and crispy basil (ve)
- Sweet potato arancini, spiced tomato chutney (v)

Cold

- Slow cooked beef rib, pickled mustard seeds, red cabbage puree and rye crisp
- Old spot pork quail Scotch egg, spiced mayo
- Chicken liver parfait, port and thyme jelly, crispy pancetta, toasted brioche
- Smoked salmon, dill creme fraiche and sesame cone
- Peppered tuna, wasabi mayonnaise
- Roasted butternut squash, with shitake on seaweed crisp (ve)
- Avocado and cucumber sushi roll, wasabi mayonnaise (ve)
- Goats cheese cheesecake, red onion marmalade (v)
- Confit beetroot with charcoal cone and lime curd (v)

Desserts

- White chocolate and raspberry tarts (v)
- Calvados apple, almond and pistachio frangipane (v)
- Vanilla and orange cheesecake cone (v)
- Dark chocolate ganache, mint macaroon (v)
- Pear and vanilla jelly with Dorset cream (v)

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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

Sauteed chicken fillet, woodland mushroom truffle cream, peppered colcannon
Roast pork belly, mustard mash, heritage apple compote

- 🌿 Loin of venison, celeriac croquette and hickory mash
- 🌿 Cod with chorizo crumb, sweet potato puree and spring onion salad
- 🌿 Pan roasted sea bass, Hispi cabbage and fennel stir fry, citrus dressing
- 🌿 Prawn and shitake miso with pak choi and tofu
- 🌿 Mushroom ravioli, black garlic and porcini sauce (v)
- 🌿 Thai green curry, coconut rice, bok choy and sesame (ve)
- 🌿 Chickpea and sweet potato curry, pilaf rice, Peshwari naan crisp (ve)

Cold

Smoked duck with toasted sourdough, marmalade dressing, grilled fig and endive
Thai beef with vermicelli rice noodles, chilli and lime dressing, baby coriander
Grilled Suffolk chicken, Cacklebean egg mayonnaise, parmesan crisp and baby gem
Treacle cured glazed Scottish salmon, English mustard and celeriac remoulade

- 🌿 Seared tuna, spiced winter squash and tomato chutney
- 🌿 Orange glazed mackerel, apple compote, winter slaw
- 🌿 British bocconcini, caponata, grilled artichokes and toasted focaccia (ve)
- 🌿 Chilli and lime halloumi with pearl barley, fennel courgette and hazelnuts (v)
- 🌿 Bang bang jackfruit salad with chopped chilli, mint, peanuts and kefir lime (ve)

Desserts

Apple crumble, spiced rum cream (v)
Deconstructed Banoffee pie (v)
Rice pudding, citrus marmalade (ve)
Pistachio and chocolate profiteroles (v)
Vanilla panna cotta, anise poached pear (v)



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 (main and dessert)	£47.00 per person*
Three stations (two main and dessert)	£57.00 per person*
Additional stations	£15.00 per person*

** minimum number of 50 guests*

If booking for 100 or more guests we recommend three or more stations

Mexican Cantina

A selection of best Mexican street food has to offer, from mild to most picante taste buds.

Our menu covers national treasures from the streets of Baja, Chihuahua and Guadalajara.

Shredded beef nachos, corn tortillas, red onion and tomato salsa, avocado, radish, jalapeños

Tijuana chicken tacos, spiced rice, black bean, peppers, sweet corn and cheese

Yucatán pork pibil quesadilla, pickled onions and cheese

Sweet potato burrito, black bean, tomato rice, spicy salsa, vegan cheese and guacamole (ve)

Accompanying welcome cocktail: Matador Tipple OR Jalapeño Sipper

Indian Curry Bar

Spices from the East comes together on this culinary curry experience.

All curry choices are served with your pick of steamed rice, poppadum's, mini naan, cucumber raita and mango chutney.

Murgh murkani (butter chicken), ground fenugreek, tiger tomatoes

Slow cooked lamb Madras, roasted aubergine, coconut cream and cumin oil

Paneer Malai, papaya paste, ginger, habanero chilli and chopped mint (v)

Tadka daal yellow lentils, curry leaves, toasted mustard seeds and roasted garlic (ve)

Accompanying welcome cocktail: Mumbai Mule OR Masala Colada

American Trails

Inspired by their diverse cuisine, our all American station takes you through a gastronomic journey from East to West coast with a pit stop on the Appalachians and Louisiana's own

 *New Orleans.*

Delaware's prawn and lobster mac and cheese, seaweed crumb

Slow roast peppered brisket buns, Kentucky bourbon BBQ sauce

Louisiana chicken and chorizo jambalaya, cornbread slice

Smoky So Cal BBQ carrot dog, crispy lettuce and creamy chickpea salad (ve)

Accompanying welcome cocktail: Lynchburg Lemonade OR Hemingway topper



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



Sweets corner

Interactive chef's table where guests indulge themselves with treats straight from our pantry.

Lemon meringue tart (v)

Tiramisu dome (v)

Pecan, walnut and blueberry pie (v)

Macaroon tree (v)

Orange and bitter chocolate mousse cup (v)



A perfect setting
for your special
dining occasion



All of our dishes are
beautifully crafted
for you



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.

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 organic teas,
ethically sourced coffee and petit fours** **£95.00 per person**
Selection of one dish from each course is required for the whole party

Sample Menu

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)

All prices are exclusive of VAT. All menus are subject to seasonal changes.
Prices are valid from 1st April 2021 – 31st March 2022.





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 organic teas, ethically sourced coffee and petit fours £75.00 per person

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, ethically sourced coffee and petit fours

All prices are exclusive of VAT. All menus are subject to seasonal changes.
Prices are valid from 1st April 2021 – 31st March 2022.





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 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 organic teas, ethically sourced coffee and petit fours

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



FROM ONLY

£110 +VAT

PER PERSON

DELIGHT UP TO
160
GUESTS





FROM ONLY
£99 +VAT
PER PERSON
DELIGHT UP TO
230
GUESTS



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 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.



Indulge in the finest gins that Britain has to offer

Enjoy two beverages per person, accompanied by a selection of flavoured to 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, Italy, NV	£40.00
Greyfriars Cuvée Brut, Surrey, England, NV	£45.00
Champagne	
Searcys Selected Cuvee, Brut, NV	£55.00
Drappier Champagne Carte d’or, Brut, NV	£55.00
Greyfriars Rose Reserve, Surrey, England, 2015	£55.00
Lanson, Black Label, Brut, France, NV	£58.00
Searcys Selected Cuvée, Rosé, Brut, France, NV	£69.00
Veuve Cliquot, Yellow Label, Brut, France, NV	£69.00
Ruinart, Blanc de Blanc, France, NV	£90.00
White wine	
Pinto Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2018	£23.00
Côtes de Gascogne, Maison Belenger, South West, France, 2019	£24.00
Marsanne-Vermentino, Joie de Vigne Blanc, Languedoc, France, 2019	£26.00
Riesling, Billi Billi, Mount Langi Ghiran, Victoria, Australia 2016	£29.00
Côtes Catalanes, Centenaire, Domain Lafage, Roussillion, France, 2019	£32.00
Sauvignon Blanc, Mount Holdsworth, Matahiwi Estate, Wairarapa, New Zealand, 2019	£33.50
Picpoul de Pinet, Deux Bars, Cave de l’Ormarine, Languedoc, France 2020	£35.00
Albarino, Vinabade, Rias Baixas, Galicia, Spain, 2020	£37.00
Pecorino, Vellodor, Umani Rochi, Terre di Chieti, Abruzzo, Italy, 2019	£38.50
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2019	£42.00
Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France, 2018	£44.00
Rosé wine	
Le Bosq Rose, Languedoc, France, 2018	£24.00
Cotes de Provevence, Mas Fleurey, Cuvee Selectionnee, France, 2020	£29.00

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Red wine

Carignan-Grenache, Le Troubadour, Languedoc, France, 2018	£23.00
Merlot Granfort, Languedoc, France, 2019	£24.50
Malbec, Portillo, Salentein Bodegas, Unco Valley, Mendoza, Argentina, 2018	£27.00
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy, 2019	£29.00
Côtes du Rhône, Les Abeilles, J.L Colombo, Rhône, France, 2018	£32.00
Shiraz-Mourvedre-Viognier, The Huntsman, Journey's End Vineyards, Stellenbosch, South Africa, 2018	£33.50
Rioja Crianza, Conde de Valdemar, Rioja, Spain, 2016	£36.00
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France, 2020	£37.50
Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy, 2018	£39.00
Montagne-Saint-Emilion, Chateau Montaignuillon, Bordeaux, France, 2016	£42.00
St Joseph, Poivre et Sol, François Villard, Rhône, France, 2018	£46.00

Dessert wine

Chateau Calabre, Cotes de Montravel, France, 2015 (375ml)	£24.00
Finca Antigua, Moscatel Naturalmente Dulce, Spain, 2019 (375ml)	£34.00

Fortified wine

Dow's Fine Ruby Port	£33.00
Graham's 10 Year Old Tawny Port	£49.00

Beer and ciders

Peroni Nastro Azzuro,	
Budweiser Budvar (330ml)	£4.50
Freedom Pale Ale (330ml)	£4.50
Toast Lager, Toast Pale Ale	£4.75
Redchurch Hoxton Stout (330ml)	£4.75
Aspall Draught Suffolk 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

Rhubarb and Ginger Spritz

Rhubarb and ginger liqueur, gin, prosecco, cranberry

Spiked Pear Fizz

Vodka, prosecco, vanilla, fresh pear

Sleigh Ride

Bourbon, Cointreau, almond, gingerbread, lime

Apple Pie

Whiskey, vodka, cloudy apple, vanilla, honey, cinnamon, lemon

Winter Floradora

Gin, blackberries, ginger beer, lime

Mistletoe Martini

Vodka, Chambord, vanilla, pineapple, blackberry

£8.50 each, per person

£23.00 per person

Holiday Punch

Spiced rum, ginger beer, prosecco, cranberry, pink grapefruit

Casa Bells

Tequilla, maraschino liqueur, cranberry, lime

Mocktails £4.50 each, per person

Orange Blossom

Orange juice, ginger beer, elderflower, pomegranate

Rosemary and Blueberry Smash

Rosemary, blueberries, honey, lemon

Mulled Appleberry

Cloudy apple, cranberry, ginger beer, mulled spices



All the little extras we can help with

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 up to 10 hours	
Daytime - earliest start 7.00am	£400.00
Two AV technicians for up to 10 hours (required for Auditorium or State Rooms events)	£750.00
AV technician for evenings for up to 4 hours	£260.00
AV technician for Saturday for up to 8 hours	£525.00
AV technician for Sunday for up to 8 hours	£630.00
Additional hour/s	£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 (minimum 8 hours)	£19.00 per hour
Event hosts/reception staff/cloakroom (minimum 4 hours)	£19.00 per hour

Lighting, branding and entertainment

LED wireless coloured uplights (RGB colour mixing)	£75.00 each
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



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



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



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



We celebrate English sparkling wines, working with some of the best vineyards in the country



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



We only use British-milled flour



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



We only source British meat and poultry



All our fresh eggs are British free-range



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



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe



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



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



Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



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

St James' Gardens

Carlington Street

EUSTON

Drummond Street

30 Euston

Exam Centre Entrance and Accessible Entrance (Euston Road)

Main Entrance (Melton Street)

Euston Rd

A501

EUSTON SQUARE

Gowar St.

University College London

Beaumont Place

WARREN STREET

Euston Rd

Taxi Rank

Euston Square Gardens

Endleigh Street

Gordon Square Gardens

30eustonsquare@searcys.co.uk | 020 8453 4610 | www.30eustonsquare.co.uk

EST. 1847

SEARCYS

LONDON