



Summer Rooftop Barbecues

30 | Euston
Square

BEST IN PRACTICE



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.



Enjoy
the Summer
in a central
London
location



Rooftop Parties

EXPERIENCE OUR STUNNING
STATE ROOMS AND ROOFTOP TERRACE

Embrace the exclusivity of our State Rooms and Rooftop Terrace for the perfect summer party celebration. 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 for up to 230 guests.

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

Indulge in our street-food inspired stations. Choose from the Classic BBQ or the Caribbean Grill menus, followed by your choice of three desserts.

We all love playing games in the summer and have included giant Jenga, giant Connect 4 and table football to indulge your competitive streak

Day packages

Access from 12.00pm to 5.00pm **

Event service from 12.30pm to 4.30pm **

Evening packages

Access from 6.00pm to 11.00pm

Event service from 6.30pm to 10.30pm **

** variations on package times are possible by request, additional charges may apply.

* minimum numbers apply



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



BBQs on the Rooftop

CHOOSE YOUR BARBECUE MENU
AND THREE DESSERTS

Classic BBQ

Welcome Cocktails

Apricot and grapefruit gin sour
*London dry gin, apricot liqueur,
pink grapefruit, Angostura bitters*

Botanical Bee's Knees
*Peach and Orange blossom vodka,
chamomile, lemon, honey*

Mint-Basil Limeade *
Fresh basil, mint, lime, soda

* Non-alcoholic

Menu

30 Euston Square Herefordshire Beef
Burger, West Country smoked Applewood
cheese, chunky tomato relish, brioche bun

Honey and mustard Norfolk chicken
burger, creamy summer slaw, potato bun

Lemon, herb and cracked black peppered
salmon

Crushed spring peas, white bean and mint
patties with minted avocado (ve)

Jersey Royal potato salad (v)

Grilled peach, heritage cherry tomato,
rocket and British burrata salad (v)

Roast asparagus, red pepper and green
beans with British summer leaves (ve)

Caribbean Grill

Welcome Cocktails

Bahama Mama Rum Punch
*Coconut rum, golden rum, coffee liqueur,
pineapple, lemon, maraschino cherry*

Blackbeard Rye
*Rye whiskey, blackberries, mint,
lime, ginger beer*

Hibiscus Tea *
Hibiscus, elderberry, blackcurrant, mint, lime, honey

* Non-alcoholic

Menu

Grilled 48 hour marinated Jamaican jerk chicken
boneless thighs

Smoked beef brisket marinated in
Grenadian island spices with a red cabbage
slaw, potato bun

Citrus, ginger and Bajan herb green seasoning
marinated prawn skewers

Pulled BBQ jackfruit with red kidney
beans, mango and tomato salsa, potato bun (ve)

Sweet potato and fried plantain with
thyme a pimento salt (ve)

Summer leaf salad with grapefruit,
cucumber and avocado (ve)

Charred corn, tomato, red chilli, lime
and chive salad (ve)

Tropical coleslaw (v)

CAN'T
DECIDE?

UPGRADE TO BOTH BBQ MENUS
FOR A SUPPLEMENT OF

£15.00 + VAT
PER PERSON

Dessert - select three

Pimms and summer berry jelly (v)

Dorset blueberry trifle (v)

Passion fruit meringue tart (v)

Jamaican rum and raisin ice cream (v)

Mango, coconut and lime panna cotta (ve)

Tropical fruit pavlova (v)

Chocolate and raspberry mousse (ve)

Chocolate Kebab - a chocolate lovers experience! (v)

Kentish strawberry and Dorset cream Eton mess (v)

Caramelised rum pineapple, vanilla cream (v)



Keep
Cocktails
Flowing
+£15.⁰⁰ + VAT
PER PERSON



Play and Stay

Make sure your VIP's don't
need to leave your event early.

Arrange for on-site
accommodation
and ensure your guests
a great night sleep.



Extend your party

After hours charges*:
from 11.00pm to midnight
from 11.00pm to 1.00am

£1,000.00 +VAT
£1,500.00 +VAT

**Includes venue hire extension, security and staffing.
Catering extension or on consumption options available on request.
Minimum catering numbers may apply.*



Exclusive
Accommodation rates
from £137.50 ^{+VAT}
inclusive of Continental Breakfast

Personalise your party

CHOOSE FROM A RANGE
OF ADD ONS, INCLUDING
BRANDING, ENTERTAINERS,
DANCERS, MAGICIANS AND
MUCH MORE TO MAKE YOUR
EVENT ONE TO REMEMBER.

Themed Nights and Entertainment

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

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



Our sustainability pledges

FOOD



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 from our local supply network.



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



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 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 frozen prawns are Marine Stewardship Council-certified.



All our milk is British Red Tractor-certified.

DRINK



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.



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 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 and Toast with all profits going to charity.

PEOPLE



We are committed to donating 175 days to working with charities with communities we operate in.



New Searcys apprenticeship programme to ensure that we not only have exciting apprenticeships entering our industry and our seasoned colleagues - along 42 development journeys in culinary, operations, front-of-house, HR, IT, finance and marketing.



Too Good To Go

We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus - at a great price - so it gets eaten instead of wasted.

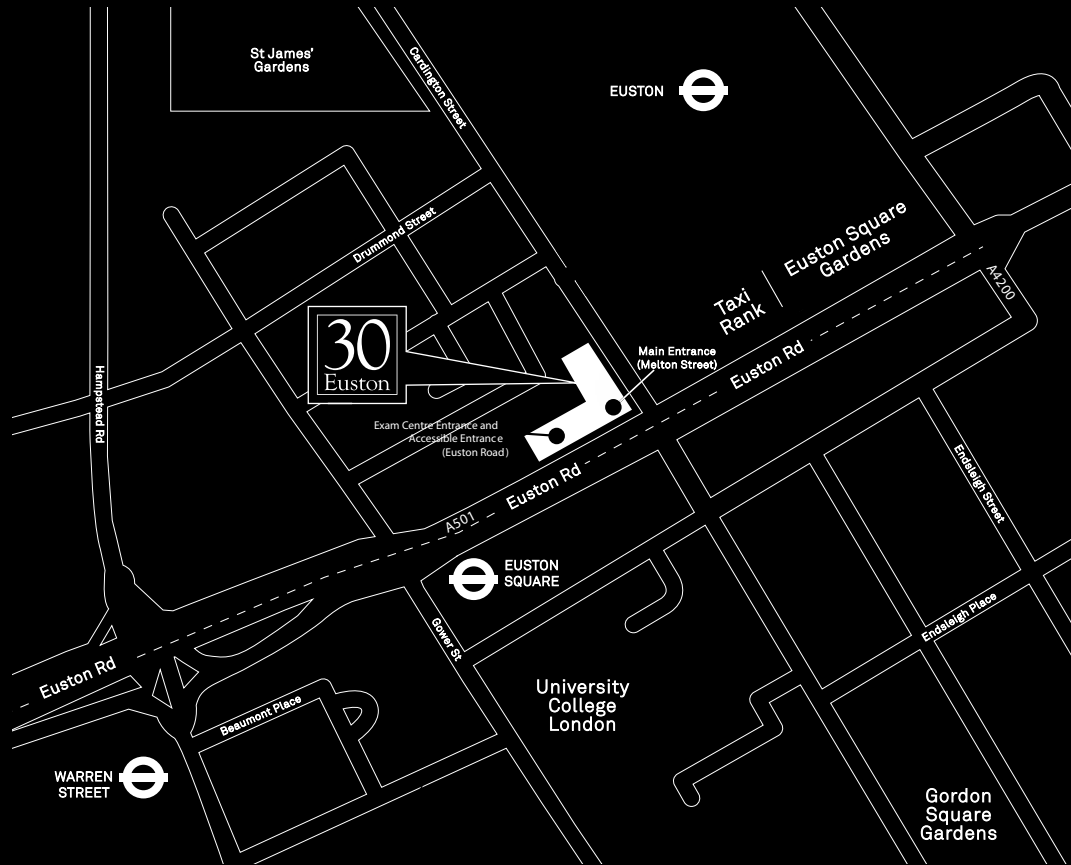


Our nominated charities Hotel School and Beyond Food helps those who are most at risk of homelessness to gain meaningful employment in hospitality.



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

An icon in the heart of the city



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BEST IN PRACTICE

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