

# Hospitality

## Spring • Summer 2022



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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

10 YEARS 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 15 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** **£90.00 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** **£95.00 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 + £5.00 per person  
Healthy Breakfast Bar OR Full English Breakfast + £7.00 per person

## All-inclusive evening packages\*

**Wine and canape reception for three hours** **£79.00 per person**  
*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 for three hours** **£94.00 per person**  
*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

\* 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 £700.00 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\*

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

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30 Euston Square filtered water

**DDR Breakfast upgrade options**

Deluxe Continental	+ £5.00 per person
Healthy Breakfast Bar	
OR Full English Breakfast	+ £7.00 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** **£79.00 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** **£94.00 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 package** **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 tea, 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







# Ground Floor Meeting Rooms

18 modern rooms | up to 80 theatre | up to 48 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 (80 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 (80 people theatre style)       | £850.00 |

## All-inclusive day packages

### Breakfast meeting package

£46.00 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

£77.50 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

+ 19.50 per person

Served between 5.00pm and 6.00pm

Baron Bigod Brie, wild mushroom and truffled cream cheese (v)

Seeded cracker and spice nuts (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 £87.50 per person

*Heritage Room hire from 8.00am to 5.00pm*

**Arrival** Apricot bircher muesli, flaked almond and buttermilk (v)

**Mid-morning break** Chocolate and banana muffin (v)

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

Seeded vegan tray bake (ve)

**Lunch** British grazing buffet OR British picnic tower

**Afternoon break** Raspberry Victoria sponge (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

+ £7.00 per person

## Post conference upgrade

+ £19.50 per person

*Served between 5.00pm and 6.00pm*

Baron Bigod Brie, wild mushroom and truffled cream cheese (v)

Seeded cracker and spice nuts (v)

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

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) | £1,250.00 |

*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 package** 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.

<b>Breakfast meeting package</b>	<b>£49.00 per person</b>
<b>Day delegate package</b>	<b>£87.50 per person</b>
<b>Post conference upgrade</b>	<b>£19.50 per person</b>



## 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

Spinach, apple and banana smoothie (ve)  
Smoked Chalk farm salmon, crushed avocado, sprouted lentils, multi seed rye bread  
Summer berries, acai and chia soya yoghurt, omega-3 rich (ve)  
Boiled Cacklebean eggs, wilted baby spinach, hemp seeds, 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

Spring pea and white truffle risotto, pea shoots and lemon oil (ve)  
English pea, mint and asparagus tartlet, chive hollandaise (v)  
Potato rosti, hot smoked salmon, mustard crème fraiche, pickled onion, radish and dill  
Chicken parfait, toasted brioche, grape gel  
Peach Melba meringue tart, raspberry dust (v)

## British Picnic Tower

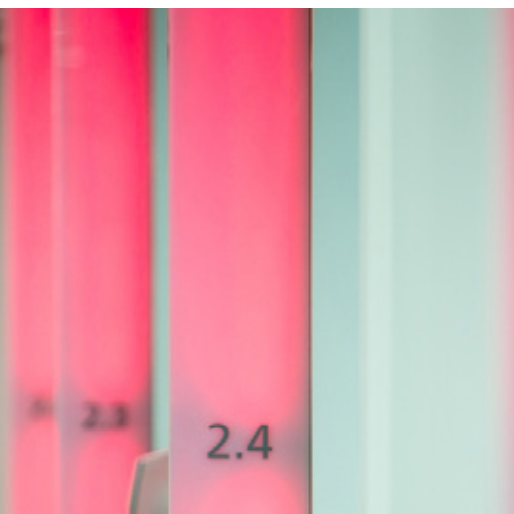
Wild mushroom Scotch egg, truffle mayonnaise (v)  
Roast cauliflower skewer, cashew nut satay, pickled red onion, crispy shallots (ve)  
Smoked salmon platter with rocket and herb cream cheese  
Gloucester Old Spot pork sausage roll with tomato chutney  
Blistered green beans, pea, asparagus, radish, farro salad, orange dressing (ve)  
Poached rhubarb, caramelised orange and rosemary trifle, toasted almonds (v)

## Post conference upgrade

Baron Bigod Brie, wild mushroom and truffled cream cheese (v)  
Seeded cracker and spice nuts (v)  
Two beverages per person; selection includes wines, beer and soft drinks







## 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.





# Refreshments and breaks


Organic teas, ethically sourced coffee	£3.50 per person
Organic teas, ethically sourced coffee, fresh fruit bowl	£3.95 per person
Organic teas, ethically sourced coffee, biscuit selection (v)	£4.25 per person
Organic teas, ethically sourced coffee, mini pastries (v)	£5.75 per person
Organic teas, ethically sourced coffee, cake (v)	£5.75 per person
30 Euston Square filtered water (0.7L)	£3.25 per bottle
Fruit smoothies (v)	£3.50 per glass
Freshly squeezed orange, cloudy apple or cranberry juice (1 litre)	£9.50 per litre
Biscuit selection (v)	£1.75 per person
Fairy cakes (v)	£2.45 per person
Mini pastries (v)	£2.75 per person
Scones, cornish clotted cream, preserves (v)	£4.25 per person
Individual organic yoghurt with seasonal toppings (v)	£3.15 per person
Selection of British cheese, biscuits, chutney (v)	
(minimum 12 serves)	£9.50 per person
Sliced fresh fruit platter (v)	£4.50 per person
Spiced nuts, crisps, olives (v)	£5.50 per person

<b>Regent’s afternoon tea</b>	<b>£16.75 per person</b>
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	

<b>Champagne tea</b>	<b>+ £6.25 per person</b>
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?

 <b>Healthy swaps</b>
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.

<b>Simple continental breakfast (v)</b>	<b>£12.50 per person</b>
Croissant, pain au Raisin, pain au chocolate, seasonal fruit salad	
<b>Deluxe continental breakfast (v)</b>	<b>£16.50 per person</b>
Croissant, almond croissant, fruit Danish, exotic fruit salad, yoghurt berry compote granola pot	

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

<b>Healthy Breakfast Bar</b>	<b>£18.75 per person</b>
Sourdough Bruschetta Selection:	
• John Ross Jr salmon, cucumber, cream cheese and dill	
• Crushed avocado and pumpkin and multi seed	
• Egg, Spinach and spring onion	
• Fig and British air dried ham	
Apple and ginger power shot	
Acai super berry, granola pot	
Exotic fruit skewer	

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

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

(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 £19.00 per person

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

Four gourmet sandwiches (from chef's daily selection), with crisps and fruit bowl

## Regents sandwich and buffet menu £27.50 per person

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

Four gourmet sandwiches (from chef's daily selection) 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 £3.25 each, per person

## Hot

Tandoori chicken skewer, mint raita  
Pork schnitzel, kimchi apple slaw, gochujang mayo  
Beef and bulghur wheat kibbeh, za'atar, roasted red pepper dip, mint  
Welsh lamb and harissa croquette, smoked garlic mayo, pomegranate  
Prawn burger, shaved radish, iceberg, lemongrass aioli  
Jerk salmon skewers with mango, herb and red chilli salsa  
Baby courgette tempura, Nigella seed, with lemon labneh (v)  
Halloumi tikka and vegetable kebabs (v)  
Pulled jackfruit, pickled vegetable and sriracha Bahn Mi (ve)  
Roasted cauliflower skewer, cashew nut satay, pickled red onion, crispy shallots (ve)

## Cold

Thai beef salad, pickled vegetables, sesame and ponzu dressing  
Parma ham, torn buffalo mozzarella, grilled peach, rocket, toasted focaccia, basil  
Smoked Norfolk chicken, croutons, Gruyere, Caesar dressing, baby gem cup  
Pressed ham hock terrine, piccalilli, mustard cress on grilled sourdough  
Crayfish, shredded lettuce, Marie Rose sauce, brioche roll  
Roast salmon, spring onion, English pea quiche  
Piccolo cherry tomato tarte tatin, herb mascarpone, fresh thyme (v)  
Halloumi, black olive and roast vegetable skewer, chilli salsa (v)  
Smashed avocado, crispy kale, furikake, grilled sourdough (ve)  
Caribbean spiced tempeh and vegetable skewer, lime vegannaise (ve)

## Desserts

Choux bun selection (v)  
Apricot and Cornish clotted cream pavlova (v)  
Chocolate and coconut mousse, crystallised pistachio (ve)  
Vanilla crème brulee, strawberry, mint, pain perdu (v)  
Almond and blueberry tarts (v)  
Exotic fruit skewers (ve)

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







# 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 dessert option.**

**Includes organic teas, ethically sourced coffee and 30 Euston Square filtered water**

**£37.00 per person**

**Menu One | Middle Eastern**

Slow cooked South Downs lamb stew, figs, herbs, preserved lemon, crushed pistachios  
Grilled Cornish seabass, sumac spice rub, orange sauteed fennel, tenderstem broccoli, red onion, yellow courgettes, onion seeds  
Sticky harissa aubergine, cardamom passata, toasted pinenuts (ve)  
Jewelled cous cous with raisin, pomegranate, mint (ve)  
Dukkah roasted summer squash, red onion, cauliflower (ve)  
Blistered green beans, mange tout, roast pepper and crushed hazelnut salad (ve)  
Little gem salad, orange, radish, burnt aubergine, fresh herbs (ve)  
Hummus, Aleppo chilli chickpeas and flatbread (v)

**Menu Two | British Fields**

Roast garlic Norfolk chicken, herb and lemon zest crumb, parsley sauce  
Roast Scottish cod, grilled courgette, red chicory, orange and tarragon, samphire, seaweed hollandaise sauce  
Welsh leek, kale and smoked cheddar quiche, Delicia squash, roast Heritage beetroot (v)  
Herb roasted Pink Fir potatoes (ve)  
Steamed Wye Valley asparagus, tenderstem broccoli, kale, peas, radish, lemon dressing (ve)  
Lemon and pepper roasted Kent cauliflower, apple, orange, rocket and quinoa salad (ve)  
Barley, Cotswold brie, Heritage beetroot, pickled rainbow carrots salad (v)  
Farmhouse bread, salted Coxton Manor butter (v)

**Menu Three | Mediterranean Delight**

Oregano and black pepper Norfolk chicken, roast vegetable medley, chunky sun blushed tomato, basil sauce  
Roast Scottish salmon, creamy Tuscan sauce, spring greens, green olives, wilted young spinach  
Spring pea, chive and white truffle risotto, pea shoots and lemon oil (ve)  
Orzo pasta with Pesto Genovese, fresh spinach and toasted pine nuts (v)  
Grilled Mediterranean vegetables (ve)  
Torn buffalo mozzarella salad, basil, black olive, Heritage tomato, extra virgin oil drizzle (v)  
Artichoke, peach and rocket salad, balsamic glaze (ve)  
Rosemary focaccia, olive oil (v)

**Menu Four | Taste of Asia**

Chinese five spice pork belly, stir fried bok choy, mixed vegetables  
Malaysian king prawn and coconut curry with baby corn, peppers and green beans  
Grilled Tandoori cauliflower steak, Bombay potatoes and wilted baby spinach (ve)  
Fragrant rice (ve)  
Grilled tenderstem broccoli with pickled onion (ve)  
Charred sweetcorn, avocado, honey yoghurt, tamarind and date puree, poppadum crumb (v)  
Miso roasted vegetables with avocado, pumpkin seeds, rocket and baby gem (ve)  
Naan bread, mint yoghurt, mango chutney (v)

**Desserts**

Iced rosewater, polenta, lemon and olive oil cake (ve)  
Poached peach, Henley honey whipped Chantilly, raspberries, brown sugar meringue (v)  
Kent strawberry and elderflower trifle (v)  
Dark chocolate mousse, macerated cherries and crystallised pistachio (v)  
Bowl of fruit also available on request

All prices are exclusive of VAT. All menus are subject to seasonal changes.  
Prices are valid from 1st April 2022 – 31st March 2023.

(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
Eight canapes	£28.00 per person

## Hot

- Tandoori lamb cannon, mini poppadum and green chutney
- Moroccan spiced Norfolk chicken pastille roll, apricot puree
- Nduja arancini, oregano powder, basil mayonnaise
- Crispy buttermilk chicken, lemon verbena aioli, pickled radish
- Thai glazed queen scallop, carrot puree, vegetable ceviche
- Jerk king prawn, guacamole, micro salad, croustade
- Hen of the woods mushroom tart, smoked egg sabayon, cep dust (v)
- Polenta cake, citrus glazed smoked tofu, white truffle vegannaise, broad bean (ve)
- Chickpea chip, curry salt, tomato chutney (ve)
- Sweetcorn kimchi and ketchup, crispy rice cake, red chilli (ve)

## Cold

- Seared Suffolk beef, chimichurri and Heritage tomato salsa, tortilla crisp
- Chicken parfait, toasted brioche, grape, cherry gel
- Pressed ham hock terrine, mustard mayonnaise, piccalilli, mustard cress
- Gin infused smoked salmon cone, crème fraiche mousse, caviar, radish, herb dust, dill
- Handpicked Dorset crab, spring herbs and pink grapefruit
- Whipped taramasalata, lemon gel, fennel cracker, Espelette pepper
- Spiced roasted cauliflower and quinoa croquette, golden raisin puree (v)
- English pea and mint tartlets (ve)
- Caramelised Ruscoff onion, Madeira puff pastry, Tunworth cheese mousse, black garlic, chive (v)
- Grilled courgette, Somerset goat's cheese roulade, crushed hazelnut, basil (v)

## Desserts

- Set orange cream, honey sable, lemon thyme and bergamot (v)
- Crisp meringue, juniper apricot puree, fresh raspberry (v)
- Chocolate mousse, cherry compote tartlets (ve)
- Blood orange curd, bitter cocoa powder, young mint, flourless chocolate sponge (v)
- Rhubarb jelly, elderflower panna cotta (ve)

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





# Bowl food

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

<b>Three canapes and three bowls</b>	<b>£32.00 per person</b>
<b>Additional bowls</b>	<b>£5.00 per bowl, per person</b>

- Hot**
- Crispy pulled confit duck, Chinese five spice, textures of Heritage beetroot, squash puree
  - Roast chicken breast, citrus herb crumb, parsley sauce, roast summer vegetables
  - Keralan fried chicken, curry leaf mayonnaise, pickled vegetables, mooli
  - Cajun spiced beef brisket croquette, smoked Boston beans, red cabbage slaw
  - Green chilli Hunan prawns, kimchi rice, nigella seed, mooli salad, crispy lotus root
  - Blackened smoked paprika cod, radish, lime cauliflower cous-cous, guacamole
  - Miso glazed sea bass, rainbow carrot, edamame, sesame, bok choy stir fry, soy ginger dressing
  - Jack fruit Massaman curry, fragrant jasmine rice, roasted peanuts (ve)
  - Spring pea, chive and white truffle risotto, pea shoots and lemon oil (ve)
  - Grilled Jerk spiced Tempeh, rice and peas, mango salsa (ve)

- Cold**
- Harissa chicken, giant cous cous, orange, grilled aubergine, parsley and kalamata olive salad
  - Soy and ginger marinated beef steak, aioli, ponzu and sesame dressing, crispy shallot, radish
  - Smoked chicken, purple kale, avocado and black beans salad, pickled pine nut, red pepper tahini
  - Poached Scottish salmon, asparagus, quail egg, salty fingers, lemon and purple potato salad
  - Herb crusted seared tuna, Tuscan Heritage tomato and fennel salad, ruby grapefruit dressing
  - Layered tomato jelly, prawn and whipped avocado cocktail
  - Tandoori mackerel, Heritage carrot, cucumber and spicy red cabbage slaw, coriander cress
  - Sweet chilli onion squash, mung bean, quinoa salad (ve)
  - Tikka halloumi, pomegranate cous cous, roast chilli and garlic hummus (v)
  - Burrata, golden beetroot, basil, peach and mixed grain salad with rocket (v)

- Desserts**
- Whipped mango and coconut cheesecake, brown butter crumble, mint (v)
  - Strawberry brûlée tart with lemon verbena (v)
  - Indian spice coconut rice pudding with pistachio and dried rose petal crumb (v)
  - Raspberry, rhubarb and mint Pana cotta (ve)
  - Caramelised orange and rosemary trifle, toasted almonds (v)
  - Exotic Fruit Bowl (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.

<b>Two stations (main and dessert)</b>	<b>£47.00 per person*</b>
<b>Three stations (two main and dessert)</b>	<b>£57.00 per person*</b>
<b>Additional stations</b>	<b>£15.00 per person*</b>

*\* minimum number of 80 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, sour cream, red onion and tomato salsa, jalapeños
- Tijuana chicken burrito, spiced rice, black beans, peppers, sweetcorn, guacamole and cheese
- Grilled halloumi, rainbow slaw, shredded pineapple, tomato salsa (v)
- Pulled chipotle jackfruit, black beans, spicy salsa, vegan cheese and guacamole quesadilla (ve))

**Accompanying welcome cocktail:** Matador Tipple OR Jalapeño Sipper

### 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.*

- Louisiana chicken and chorizo jambalaya, smoked sausage, Cajun mayo, jalapenos, crispy shallot
- Delaware's prawn and lobster mac and cheese, seaweed crumb
- Slow roast peppered beef brisket buns, Kentucky bourbon BBQ sauce
- Smoky So Cal BBQ carrot dog, brioche bun, red cabbage vegan slaw, diced avocado (ve)

**Accompanying welcome cocktail:** Lynchburg Lemonade OR Hemingway topper

### 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, poppadums, mini naan, cucumber raita and mango chutney, onion pickle, coconut chutney and lime pickle.*

- Murgh murkani (butter chicken), ground fenugreek, tiger tomatoes
- Slow cooked lamb Madras, papaya paste, roasted aubergine, coconut cream and cumin oil
- Paneer Malai, 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

(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 package

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**

Laverstoke buffalo mozzarella and basil tart, Isle of Wight tomato salad, balsamic syrup (v)  
Grilled Loch Duart salmon, citrus salad, caper dressing  
Beetroot tartar, whipped feta, summer leaves, almond vinaigrette (v)  
Pan-fried Orkney scallops, charred cauliflower, blood orange glaze, brown shrimps  
Braised pork, marinated cabbage salad, fennel and radish slaw, hickory smoked glaze

#### **Mains**

Spelt, barley and pea risotto, charred courgette, lemon, parsley and shallot crumb (v)  
Forge Farm lamb rump, pressed potatoes, Wye Valley asparagus, carrot puree  
South coast cod, honey sautéed gem lettuce, pine nut relish, truffle potato, samphire  
Pressed Cumbrian beef, parmesan cream, crispy potato, shitake mushrooms, rocket  
Loch Duart salmon, summer squash, chickpea cake, coconut, ginger

#### **Desserts**

Dorset blackberry sponge, poached blackberries, cassis syrup, lime sorbet  
Summer dessert, English berries, clotted Cornish cream (v)  
Bitter chocolate tart, burnt white chocolate, crispy orange carrot sponge (v)  
Poached Fenland peach, vanilla cream, pistachio crumb (v)  
Tonka bean set cream, Kentish strawberries, ripped basil, strawberry soup

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 2022 – 31st March 2023.





# Private dining tasting package

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.

**Five courses plus organic teas, ethically sourced coffee and petit fours** **£120.00 per person**

*Package price includes a welcome drink (English sparkling wine, bottled beer, mocktail or soft drink),  
½ bottle of sommelier selected wines and ½ bottle of 30 Euston Square filtered water;  
any additional beverages are on a consumption basis*

## Sample Menu

- 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-dessert** | Hendricks gin with cucumber and lemon granite (v)
- Dessert** | 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





# 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.

<b>Sparkling wine</b>		
Prosecco, Extra Dry, Ca’ del Console, Botter, Veneto, Italy, NV		£40.00
<b>English Sparkling wine</b>		
Searcys Classic Cuvee Brut, English Sparkling, Surrey, England, NV		£48.00
Greyfriars Rose Reserve, English Sparkling, Surrey, England, 2015		£58.00
<b>Champagne</b>		
Searcys Selected Cuvee, Brut, NV		£57.00
Drappier Carte d’Or, Organic Brut, NV		£60.00
Lanson Pere and Fils, Brut NV		£66.00
Veuve Clicquot, Yellow Label, Brut, NV		£76.00
Ruinart, Blanc de Blancs, Brut, NV		£90.00
<b>White wine</b>		
Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2020		£23.00
Cotes de Gascogne, Maison Belenger, South West, France 2020		£25.00
Marsanne-Vermintino, Joie de Vigne, Pays d’Oc, Languedoc, France 2020		£26.50
Riesling, Billi Billi, Mount Langi Ghiran, Victoria, Australia 2016		£29.50
Cotes Catalanes, Centenaire, Domain Lafage, Roussillon, France, 2020		£33.00
Sauvignon Blanc, Mount Holdsworth, Matahiwi Estate, Wairarapa, New Zealand 2021		£35.00
Picpoul de Pinet, Deux Bars, Cave de l’Ormarine, Languedoc, France 2020		£36.50
Albarino, Vinabade, Rias Baixas, Galicia, Spain 2020		£38.50
Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy 2020		£41.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France 2020		£46.00
Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France, 2020		£49.00
<b>Rosé wine</b>		
Le Bosq Rose, Vin de France, Languedoc, France 2020		£24.00
Cotes de Provence, Mas Fleurey, Cuvee Selectionnee, Provence, France 2020		£31.00



<b>Red wine</b>	
Carignan-Grenache, Le Troubadour, Vin de France, Languedoc, France 2020	£24.00
Merlot Granfort, Pays D’Oc, Languedoc, France, 2019	£26.00
Malbec, Portillo, Salentein Bodegas, Unco Valley, Mendoza, Argentina 2019	£28.00
Montepulciano D’Abruzzo, Podere, Umani Ronchi, Abruzzo, Itayl 2020	£31.00
Côtes du Rhône, Les Abeilles, J.L Colombo, Rhone, France 2018	£33.00
Shiraz-Mourvedre-Viognier, The Huntsman, Journey’s End Vineyards, Stellenbosch, Western Cape, South Africa 2020	£35.00
Rioja Crianza, Conde de Valdemar, Rioja, Spain 2017	£37.50
Beaujolais Villages, Vignes de 1951, Lucien Lardy, Beaujolais, France 2020	£38.00
Chianti Superiore, Santa Cristina, Antinori, Tuscany, Italy 2019	£41.00
Montagne-Saint-Emilion, Chateau Montaiguillon, Bordeaux, France 2018	£43.00
St Joseph, Poivre et Sol, Francois Villard, Rhone, France 2019	£49.00

<b>Dessert wine</b>	
Finca Antigua, Moscatel Naturalmente Dulce, La Manch, Spain, 2019 (375ml)	£34.00
Rasteau, Vin Doux Naturel, Domaine de Beurenard, Rhone, France, 2015 (500ml)	£50.00

<b>Fortified wine</b>	
Graham’s Late Bottle Vintage	£35.00
Graham’s 10 Year Old Tawny Port	£49.00



<b>Beer and ciders</b>	
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
Fuller’s London Pride (500ml)	£5.50
Guinness (440ml)	£5.25

<b>Spirits (50ml)</b>	
House spirits	from £5.50
Premium spirits	from £7.50
Aperitifs (50ml)	from £6.25
Liqueurs (50ml)	from £6.25

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

All prices are exclusive of VAT. All menus are subject to seasonal changes. Prices are valid from 1st April 2022 – 31st March 2023.





# Cocktails

**£8.50 each, per person**  
*£23.00 per person, a choice of three*

**Strawberry and Thyme Lillet Spritzer**  
Lillet blanc, prosecco, strawberry puree, thyme

**Hibiscus Peach Melba**  
Grand Marnier, prosecco, Hibiscus syrup, raspberry, peach, mint

**Botanical Bee's Knees**  
Peach and orange blossom vodka, chamomile tea infusion, peach puree, honey syrup, lemon

**Sunset Martini**  
Vanilla vodka, passoa liqueur, passion fruit puree, blood orange syrup

**Garden Spritz**  
London dry gin, St Germain, grenadine, soda, cucumber, lemon

**Apricot and Grapefruit Gin Sour**  
London dry gin, apricot brandy, apricot jam, pink grapefruit, lemon, aromatic bitters

**Pear and Ginger Caipirinha**  
Cachaca, pear puree, ginger syrup, soda, lemon, mint, candied ginger

**Bahama Mama Rum Punch**  
Golden rum, coconut rum, coffee liqueur, grenadine, pineapple juice, lemon, maraschino

**Blackbeard's Rye**  
Rye whiskey, ginger beer, blackberry mint syrup, lime juice, mint

# Mocktails

**£4.50 each, per person**

**Mint-Basil Limeade**  
Basil, mint, lime juice, soda

**Pyrus Y Rosmarinus**  
Pear juice, lemon, rosemary syrup, tonic water

**Agua de Jamaica**  
Iced hibiscus and berry tea, ginger syrup, lime, honey mint





# All the little extras we can help with

## Additional AV

Television plasma (42” or 51”)	£190.00 each
Television plasma (80” relay screen)	£290.00 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)	£700.00
AV technician for evenings for up to 4 hours	£260.00
AV technician for Saturday for up to 8 hours	£550.00
AV technician for Sunday for up to 8 hours	£600.00
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/50p
Photocopying   A4/A3 (colour)	50p/90p

## 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 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 cafés. 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 smoke house 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.

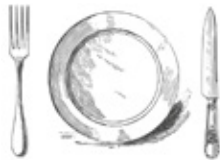


Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast with all profits going to charity.

## 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.



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.



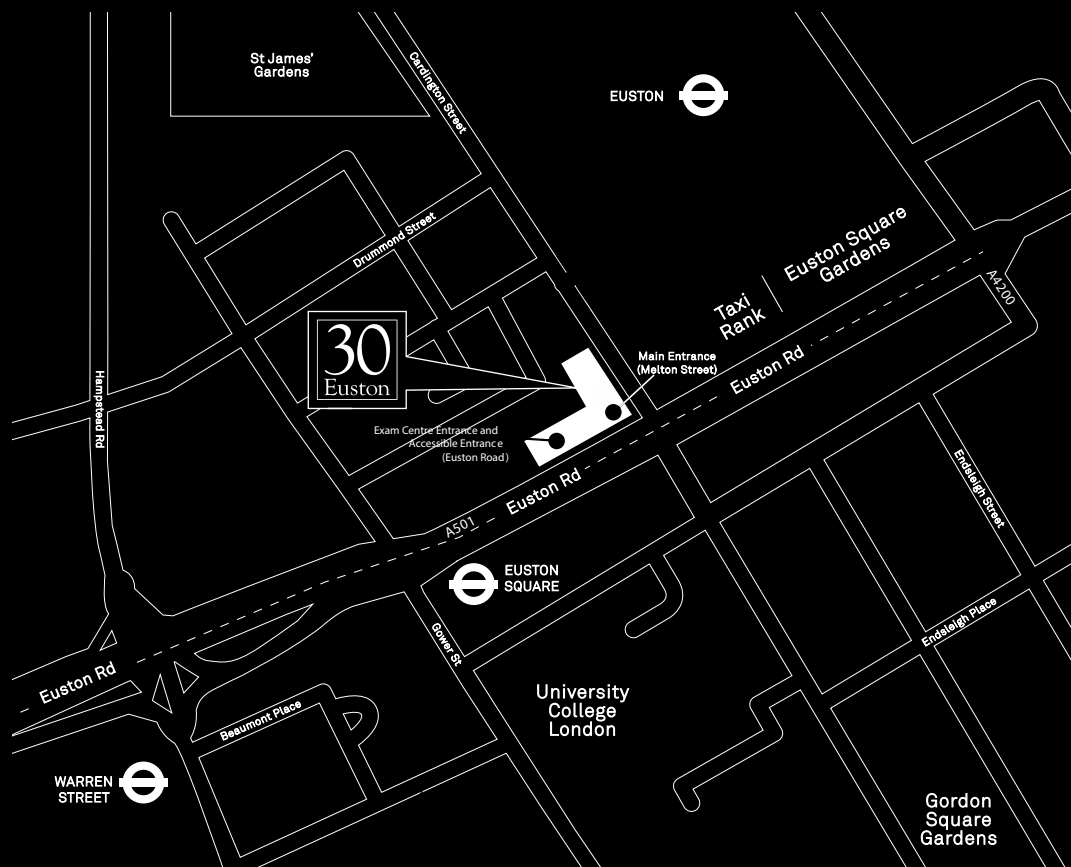
Our nominated charities Hotel School and Beyond Food helps those who are most at risk of homelessness to gain meaningful employment in hospitality.



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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30 Euston  
Square  
10 YEARS IN PRACTICE

EST. 1847  
SEARCYS  
LONDON