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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, we 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



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 the spaces from 6.00pm - 11.00pm

Unlimited house wine, 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 spaces 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, 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.

Added extra | Video Wall

† Two audio visual technicians are required from £800.00 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

All-inclusive daytime packages*

Finger buffet Day delegate package **£90.00 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

Buffet Day delegate package **£95.00 per person**

Hire of the rooms 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

* Minimum catering numbers apply.

All above rates include built-in AV equipment† [projector, screen, PA system with two lapel microphones, two hand-held microphone, stationery and 1gbps Wi-Fi.]

† One audio visual technician is required from £450.00 per day

Added extras | Stage, lectern and relay screens.

All-inclusive evening packages*

Wine and canapé reception **£79.00 per person**

Three hour event duration

Hire of rooms from 6.00pm - 11.00pm

Three hours unlimited house wines, beer and soft drinks

Three canapés and three bowl food items

Champagne and canapé reception for three hours **£94.00 per person**

Event duration between 7.00pm – 11.00pm

Three hours unlimited house Champagne wines, beer and soft drinks

Three canapés with three bowl food items

Private dining **from £95.00 per person**

Hire of rooms from 6.00pm - 11.00pm

A welcome drink (wine, bottled beer or soft drink)

Three course dinner followed by organic teas,

ethically sourced coffee and petit fours

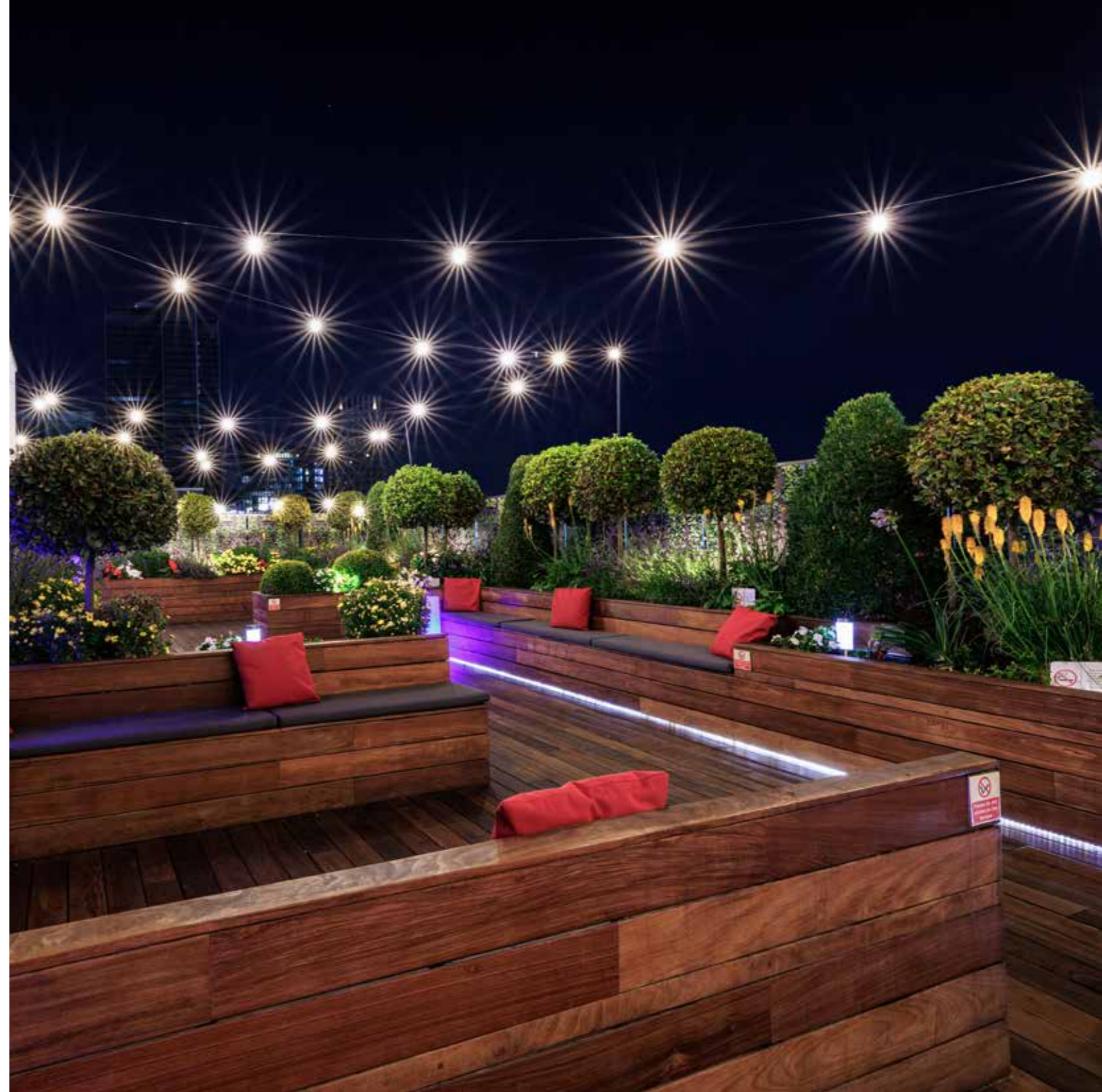
½ bottle of house wine

30 Euston Square filtered water

Upgrade to a deluxe private dining package **+ £20.00 per person**

A glass of Champagne on arrival

Three canapés 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 4.00pm and 6.00pm | Up to 50 guests | Seasonal Menu Applies

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

Seeded cracker, marinated olives and spiced nuts (v)

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



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.

Extra: Flipchart



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 Breakfast Treat

Mid-morning break Choice of mid-morning snack

(choose one of the options)

Lunch British grazing buffet or British picnic tower

Afternoon break Seasonal cake

Unlimited use of in-room Nespresso machine and 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 4.00pm and 6.00pm | Up to 50 guests | Seasonal Menu Applies

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

Seeded cracker, marinated olives and spiced nuts (v)

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) £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

Heritage Private dining

from £95.00 per person

Heritage Room hire from 6.00pm to 11.00pm

A welcome drink (English sparkling wine, bottled beer, mocktail or soft drink)

Three course British dinner, followed by organic teas, ethically sourced coffee and petit fours

Add selection of British cheese with supplement of £9.95 per person

½ bottle of house wine

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	£87.50 per person
Post conference upgrade	£19.50 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

- 🌿 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



Grazing Buffet

- Duck parfait, juniper orange gel, red currants, toasted brioche
- Beer battered Cornish cod, malt vinegar gel, parsley powder, pea tartare sauce
- Welsh cheddar cheese, chive and caramelised onion tartlet (v)
- Butternut squash risotto, wild mushrooms, crisp sage, rocket (ve)
- 🌿 Heritage beetroot, pearl barley, roast Chantenay carrot, rocket salad, maple dressing (ve)
- Blackcurrant and apple meringue tartlets

OR...

Heritage Buffet

- Suffolk pork and cider rillettes verrine, cornichons, sourdough croutons
- Hot smoked trout, dashi crème fraiche, dill, toasted beetroot spelt loaf
- Wild mushroom arancini, winter truffle vegannaise (ve)
- Creamy swede and root vegetables, glazed puff pastry top (ve)
- 🌿 Lambs lettuce, red chicory, watercress, walnut and blood orange salad, sweet mustard dressing (ve)
- Tonka bean crème brulee, pain perdu, winter berries (v)

Post conference upgrade

- Served between 4.00pm and 6.00pm | Up to 50 guests
- Baron Bigod Brie, wild mushroom and truffled cream cheese (v)
- Seeded cracker, marinated olives and spiced nuts (v)
- Two beverages per person; selection includes wines, beer and soft drink

🌿 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

£6,250.00

Circuit hire 8.00am – 5.00pm

Dedicated entrance and reception desk

Three circuits of 14 examination rooms each

Two briefing rooms

One observation room

Single Exam Circuit

£2,650.00

Room hire 8.00am – 5.00pm

One circuit of 14 examination rooms

One briefing room

Shared observation room

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.

We only use rapeseed oil in our dishes, along with lean meat, chicken and fish, known to provide numerous health benefits



Look out for our green leaf, indicating 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.



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 offer a free bowl of signature seasonal English apples with our meetings packages.

Refreshments and Breaks

Organic teas, ethically sourced coffee	£3.50 per person
Organic teas, ethically sourced coffee, fresh fruit (v)	£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
Squeezed orange, cloudy apple or cranberry juice (v)	£9.50 per litre

Mini pastries (v)	£2.75 per person
Scones, cornish clotted cream, preserves (v)	£4.25 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)	£3.15 per person
Spiced nuts, crisps, marinated 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 macarons (v)	
Blossom honey fruit tart (v)	
Buttermilk scones, Cornish clotted cream, blackcurrant jam (v)	
Selection of organic teas	

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




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)	£12.50 per person
Croissant, pain-au-Raisin, pain-au-chocolate, seasonal fruit salad	


Deluxe continental breakfast (v)	£16.50 per person
Croissant, almond croissant, fruit Danish, exotic fruit salad, yoghurt apple & cinnamon compote granola pot	

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

 Healthy Breakfast Bar	£18.75 per person
Sourdough Bruschetta Selection:	
• John Ross Jr salmon, cucumber, cream cheese and dill	
• Crushed avocado and multi seeds	
• Egg, Spinach and spring onion	
• Fig 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 English sparkling wine 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

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

Regents sandwich and buffet menu £27.50 per person

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

Five 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 vegetarian and vegan options

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

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 (v)

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

Beetroot falafel, avocado, grilled vegetables and chipotle salad wrap (ve)



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

- Lebanese pine nut Welsh lamb kofta, dukkha hummus
- Suffolk beef slider, Highland whisky caramelised onions, smoked cheese
- Cashew nut chicken satay, pickled red onions, crispy shallots
- Suffolk pulled pork slider, BBQ, coleslaw, brioche bun
- Cajun king prawn and grilled vegetable skewer
- Beer battered cod, parsley powder, lemon and malt vinegar gel
- Indian spiced green pea samosa, green chutney (v)
- Wild mushroom arancini, winter truffle mayonnaise (v)
- Sticky harissa aubergine skewer, mint yoghurt (ve)
- Gouchuang cauliflower skewer, nigella seeds, coriander, sweet chilli dip (ve)

Cold

- Suffolk pork and cider rilette, cornichons, sourdough croutons
- Pressed Suffolk chicken terrine, toasted sourdough
- Roast Scotch beef sirloin, horseradish cream, rocket, crostini
- Smoked mackerel, leek and kale quiche, horseradish cream
- Suffolk chicken liver pate, blackberry gel, toasted brioche
- Miso ginger salmon skewers
- Whipped smoked cods roe, rye bread, lemon gel
- Lemon polenta chip, dill sour cream beetroot tartare (v)
- Wild mushroom and winter truffle tartlets (v)
- Pearl barley, roasted beetroot and squash rocket salad (ve)

Desserts

- Blackcurrant and apple meringue tarts, lemon balm (v)
- Pistachio financier cake, white chocolate, pistachio praline and raspberry (v)
- Milk chocolate crèmeux tart with hazelnut (v)
- Lemon sponge, lemon poppy seed icing (ve)
- Blackberry and Tonka bean crème brulée tartlet (v)

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





Fork Buffet Menu

Our chefs create hearty meals with clever ingredients to keep you energised throughout the day.

Hot and cold fork buffet menus

Select one menu and one pudding option.

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

£37.00 per person

Menu One | British Isles

Slow cooked beef brisket, herb mashed potato topping, Berkswell cheese

Smoked haddock, cod, salmon and leek fish pie, poppy seed filo crust

🌿 Chestnut mushroom, pearl barley and root vegetable stew (ve)

Rosemary Sautéed potatoes with sea salt (ve)

🌿 Steamed winter greens (ve)

🌿 Roast Delica squash, celeriac, watercress and beetroot salad (ve)

🌿 Pearl barley, roast heritage carrot and herb salad (ve)

Farmhouse bread with salted Netherend butter (v)

Menu Two | Mediterranean

Winter herb roasted Norfolk chicken breast, red bell pepper cacciatore, black olive, fresh oregano

🌿 Scottish salmon fillet, ragu of chickpeas and wilted kale

Pumpkin gnocchi, wilted spinach, creamy squash sauce, toasted pine nuts, sautéed wild mushrooms (ve)

Roasted new potatoes and Jerusalem artichokes with thyme (ve)

🌿 Steamed broccoli, peas and green beans with a lemon dressing (ve)

🌿 Lambs lettuce, red chicory, watercress, walnut and blood orange salad, sweet mustard dressing (ve)

🌿 Roast Heritage beetroot, rocket, quinoa, gorgonzola,

apple salad (v)

Rosemary focaccia, olive oil (v)

Menu Three | Taste of Africa

Ras el hanout lamb stew, baby onions, preserved lemon, orange gremolata, flaked almonds

🌿 Chermoula marinated South coast Pollock, braised puy lentils, citrus fennel

🌿 Chickpea, cavolo nero, squash and date tagine (ve)

🌿 Jewelled cous cous, raisin, pomegranate, mint

🌿 Steamed green beans with yellow and green courgettes, lemon dressing (ve)

🌿 Curly frisee, artichoke, green olive, pea, mint and endive salad (ve)

🌿 Bulgur wheat, heritage tomatoes, red onions, parsley, mint and lemon dressing (ve)

Grilled flatbread

Menu Four | Far East

Mongolian coconut beef curry, chestnut mushrooms, pickled red onions

🌿 Miso and honey glazed cod, bamboo shoots, water chestnut, crispy shallots

🌿 Soy, sesame, garlic and ginger braised Tofu, stir fried Chinese cabbage, edamame beans(ve)

🌿 Steamed fragrant kimchi rice

🌿 Lemon and garlic roasted Broccoli and cauliflower

🌿 Rocket and Spiced butternut squash and pumpkin salad

🌿 Mint raita coleslaw

Steamed Hirata buns

Served with millet and pumpkin seed bread (ve)

Desserts

Winter berry tart, pistachio frangipane

Grande Raspberry macaron, raspberry ganache, vanilla

Chantilly

Salted caramel, peanut and miso eclairs

Hazelnut and chocolate tart, hazelnut praline

Lemon meringue pie, pistachio and white chocolate soil, lemon

verbena (v)

A menu selection packed with flavours and healthy options

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



Small and delicate
with big flavours



Canapés

Entertain and celebrate with bite size creations that use ingredients at their seasonal best.

Four canapés

£18.00 per person

Six canapés

£22.00 per person

Ten canapés

£28.00 per person

Hot

- Seared sumac lamb cannon, labneh, crushed pistachio, flatbread
- Glazed pork belly, burnt apple ketchup, pickled granny smith
- Turkish spiced chicken borek roll, date puree
- Kung pao chicken, pickled radish, sweet and sour gel
- Scottish queen scallop, celeriac puree, nori, apple and hazelnut
- Caribbean fish cake, tropical mayonnaise
- Beer battered cod, parsley powder, malt vinegar gel
- Wild mushroom arancini, black truffle mayonnaise (v)
- Spiced swede and quinoa pattie, mint yoghurt (v)
- Breaded tofu, katsu curry emulsion, coriander cress (ve)
- Roasted butternut squash, crisp polenta cake, sage vegannaise (ve)

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

Cold

- Chicken liver pate, blackberry gel, toasted brioche
- Terrine of confit chicken, tarragon emulsion, croustade
- Ham hock Scotch egg, piccalilli, mustard cress
- Pulled beef brisket, rye bread, red cabbage puree
- Gin infused smoked salmon cone, crème fraiche mousse, caviar, herb dust
- Whipped taramsalata, lemon gel and keta caviar tartlets
- Prawn and samphire tartlet, Marie rose sauce
- Squid ink cracker, smoked haddock pate, curry salt, sour cream
- Whipped goats cheese mousse, red onion puree, walnut biscotti (v)
- Pesto cream, sundried tomato, black olive tapenade, basil cone (v)
- Heritage beetroot, pine nut, goat's cheese crisp bread (v)
- Avocado and cucumber sushi, soy gel, wasabi (ve)

Desserts

- Glazed white chocolate and raspberry mousse, raspberry gel (v)
- Blood orange curd, mandarin gel, feuilletine (v)
- Cherry, kirsch and chocolate bomb (v)
- Vanilla cheesecake, winter berries (v)
- Earl grey mousse, lavender shortbread, bergamot (ve)

Bowl Food

A more substantial choice than canapés ideal for receptions or extended networking events.

Three canapés and three bowls

£32.00 per person

Additional bowls

£6.00 per bowl, per person

Hot

British ale battered cod, parsley powder, pea puree, pea shoots

✓ Salmon fish cake, rocket, seaweed and chive hollandaise

✓ Thai King prawn green coconut curry, scallions, bell peppers and baby corn

Creamy Norfolk chicken, truffle buttered leek and kale, seeded puff pastry top

Chicken and chickpea curry, steamed fragrant rice

Slow cooked beef brisket, herb mashed potatoes, Berkswell cheese

Kung pao chicken, pickled vegetables, sweet and sour sauce

Shredded crispy duck, caraway spiced carrot puree, pickled beetroot, juniper salt

Chestnut mushroom stroganoff, herb pearl barley (v)

Spinach and ricotta ravioli, truffle cream, wild mushrooms (v)

✓ Pulled jackfruit and red kidney bean chilli, braised quinoa, guacamole (ve)

Breaded tofu, katsu curry sauce, steamed fragrant rice (ve)

✓ Butternut squash risotto, wild mushrooms, crisp sage, rocket (ve)

Cold

Thai beef salad, pickled vegetables, sesame and ponzu dressing

Smoked chicken, radicchio and purple kale salad, Caesar dressing

Cajun spiced crayfish, jambalaya salad, paprika mayo

✓ Jerk salmon, creamed corn, spicy kale crisps

✓ Herb crusted seared tuna, sushi rice cake, wasabi mayo, tapioca seaweed crisp

Torched mackerel, horseradish crème, lemon and purple potato salad

✓ Cornfed chicken roulade, tarragon aioli, Delicia squash and pearl barley salad

Samosa chaat, tamarind chutney, mint yoghurt, pomegranate (v)

✓ Sweet potato croquette, quinoa frisée salad, black garlic (v)

✓ Crunchy cauliflower, almond satay, pickled red onion, crispy shallots (ve)

Desserts

Ruby chocolate mousse, raspberry textures (v)

Lemon meringue pie, pistachio and white chocolate soil, lemon verbena (v)

Tiramisu, Frangelico liquor, dark chocolate powder (v)

Tonka bean crème brûlée, pain perdu, winter berries (v)

Apple and blueberry almond crumble, Chantilly (ve)





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 80 guests*

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

Mexican Cantina

A selection of the best Mexican street food, from mild to the most picante of tastes.

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 the East to the 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 come 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

 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





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, ½ bottle of wine, unlimited filtered water,
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 2022 – 31st March 2023.



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.



All of our dishes are
beautifully crafted
with seasonal
ingredients



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

A welcome glass of Champagne, five courses, organic teas, ½ a bottle of house wine, unlimited filtered water, ethically sourced coffee and petit fours

£120.00 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



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

Prosecco, Extra Dry, Ca' del Console, Botter, Veneto, Italy, NV £40.00

English Sparkling wine

Searcys Classic Cuvee Brut, English Sparkling, Surrey, England, NV £48.00
Greyfriars Rose Reserve, English Sparkling, Surrey, England, 2015 £58.00

Champagne

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

White wine

Pinot Grigio, Vinuva, Organic, Terre Siciliane, Sicily, Italy, 2021 £23.00
Cotes de Gascogne, Maison Belenger, South West, France 2020 £25.00
Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, Languedoc, France 2021 £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 2021 £36.50
Albarino, Vinabade, Rias Baixas, Galicia, Spain 2020 £38.50
Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy 2021 £41.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France 2020 £46.00
Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France, 2020 £49.00

Rosé wine

Le Bosq Rose, Vin de France, Languedoc, France 2021 £24.00
Cotes de Provence, Mas Fleurey, Cuvee Selectionnee, Provence, France 2020 £31.00



Red wine

Carignan-Grenache, Le Troubadour, Vin de France, Languedoc, France 2021 £24.00
Merlot Granfort, Pays D'Oc, Languedoc, France, 2020 £26.00
Malbec, Portillo, Salentein Bodegas, Unco Valley, Mendoza, Argentina 2020 £28.00
Montepulciano D'Abruzzo, Podere, Umani Ronchi, Abruzzo, Italy 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 2020 £41.00
Montagne-Saint-Emilion, Chateau Montaguillon, Bordeaux, France 2018 £43.00
St Joseph, Poivre et Sol, Francois Villard, Rhone, France 2020 £49.00

Dessert wine

Finca Antigua, Moscatel Naturalmente Dulce, La Manch, Spain, 2020 (375ml) £34.00
Rasteau, Vin Doux Naturel, Domaine de Beurenard, Rhone, France, 2016 (500ml) £50.00

Fortified wine

Graham's Late Bottle Vintage £35.00
Graham's 10 Year Old Tawny Port £49.00

Beer and ciders

Peroni Nastro Azzuro (330ml) £4.50
Budweiser Budvar (330ml) £4.50
Freedom Pale Ale (330ml) £4.75
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

Spirits (50ml)

House spirits from £5.50
Premium spirits from £7.50
Aperitifs (50ml) from £6.25
Liqueurs (50ml) from £6.25

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



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

Indulge in the finest gins that Britain has to offer

Enjoy two beverages per person, accompanied by a selection of flavoured tonics and aromatic premium botanicals.

Sir Robin of Locksley
Hendricks

Plymouth Sloe
Oxley London Dry

Gins used within the experience are subject to availability



The Gin Experience

£15.50 + VAT

PER PERSON

Cocktails

Blackberry Aperol Spritz

Prosecco, Aperol, crème de mure, blackberry, soda

Snowflake Chi Chi

Vodka, blue curacao, pineapple juice, coconut cream

Sugar Plum Martini

Vodka, amaretto, cranberry, lemon, ginger ale

Mistletoe Mimosa

Vodka, prosecco, vanilla, cranberry, rosemary

Cherry Rosemary Gin

Gin, St Germain elderflower liqueur, lime, cherry, rosemary

Marmalade French 75

Orange infused gin, prosecco, marmalade, orange, lemon

Peach and Candy Cane Bramble

Candy cane infused gin, peach, orange, lemon, peppermint

Merry Mai Tai

Spiced rum, Campari, lime, grapefruit, cinnamon, ginger, bitters

Honey Mule

Dark rum, ginger beer, lime, elderflower, honey

Fall Apple Sour

Bourbon, apple cider, lemon, apple, maple syrup, sage, cinnamon

Spiced Pomegranate Margarita

Tequila, Cointreau, lime, pomegranate, cinnamon, orange

A choice of three, to include two cocktails and a mocktail, £23.00 per person
£8.50 each, per person



Mocktails

Rosemary Grapefruit Sparkler

Pink grapefruit, rosemary, honey, blackberries.

Ginger Pear

Ginger, pear, thyme, ginger ale.

Mulled Spice Iced Tea

Organic mulled spices, cranberry juice, orange, apple, rosemary.

£4.50 each, per person

All the little extras we can help with

Additional AV

51" screen on Axia stand	£190.00
80" relay screen (Euston only)	£290.00
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 TF3 audio mixing desk	£180.00
Mobile PA System (2 microphones and speakers)	£450.00
Remote mouse / clicker	£40.00

AV technician for up to 10 hours	
Daytime - earliest start 7.00am	£450.00
Two AV technicians for up to 10 hours	£800.00
(required for Auditorium or State Rooms events)	
AV technician for evenings for up to 4 hours	£280.00
AV technician for Saturday for up to 10 hours	£550.00
AV technician for Sunday for up to 10 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	
includes venue hire and staffing.	£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)	£20.00 per hour
Event hosts/reception staff/cloakroom	
(minimum 4 hours)	£20.00 per hour

Lighting, branding and entertainment

LED wireless coloured uplights	£75.00 each
(RGB colour mixing)	6 for £395.00 12 for £650.00
Black and white dance floor (4m x 4m)	£450.00
Stage with charcoal carpet and skirting(6m x 2m)	£450.00

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.



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

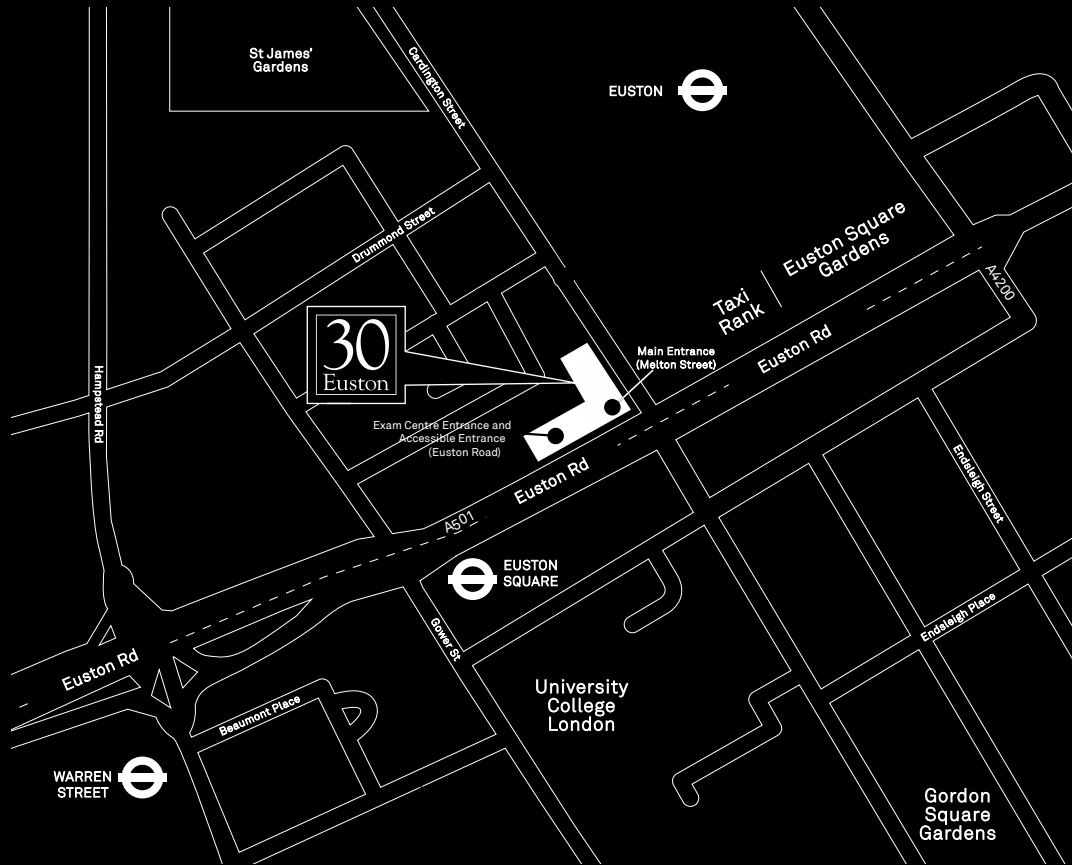


Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



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

An icon in the heart of the city



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30 | Euston
Square

BEST IN PRACTICE

EST. 1847
SEARCYS
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