



Summer
Rooftop
Barbeques at
30 | Euston
Square



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, plus four hours unlimited wine, beers and soft drinks.

Indulge in our street-food inspired stations. Choose from the British Summer or the Big Easy BBQ 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
£99.00 +VAT
PER PERSON *
DELIGHT UP TO
230
GUESTS



BBQs on the Rooftop

SELECT YOUR BARBEQUE MENU WITH ACCOMPANYING
COCKTAILS AND YOUR DESSERT OF CHOICE

British Summer BBQ

Welcome Cocktails

Elder Cherry Sour

Gin, elderflower liquor, cherry puree,
rosemary syrup, kirsch

Orchard Punch

Vodka, Cointreau, peach and lemon juice,
mint, dash of lime

Mango and Basil Breeze Mocktail*

Mango, lemon, basil, soda

* Non-alcoholic

Menu

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

Cracked black pepper and lemon grilled
chicken breast, chive coleslaw, potato bun

Pollock, cod, red onion and vegetable skewers
with herbs

Beyond Meat™ vegan burger, vegan cheese,
chunky tomato relish, plant based bun (ve)

Lemon and rosemary roasted Hasselback
potatoes (ve)

Grilled courgette, sundried tomato, asparagus,
rocket and chickpea salad (ve)

Charred broccoli, mixed grains, green bean,
vegan pesto, pea and radish salad (ve)

The Big Easy BBQ

Welcome Cocktails

Bourbon Street

Bourbon, cherry bitters, soda, strawberry, ginger,
honey, lemon juice

Louisiana Blues

Malibu, peach schnapps, blue curacao, pineapple juice,
cranberry juice, maraschino cherry

Sweet Peach Lemonade Mocktail*

Peach and lemon juice, Raspberry, thyme, soda

* Non-alcoholic

Menu

BBQ brown sugar and paprika pulled chicken,
buttermilk ranch dressing, shredded iceberg lettuce,
pickles, brioche bun

Cola glazed baby back pork ribs

Grilled King prawn skewer marinated in Creole
seasonings with lime

Sticky bourbon BBQ glazed tempeh 'ribs' (ve)

Cajun potato salad with peppers, scallions
and creole mustard (ve)

Corn, red onion, roasted pepper,
spring onion (ve)

Red cabbage and fennel coleslaw with an orange
dressing (ve)



CAN'T
DECIDE?

UPGRADE TO BOTH BBQ
MENUS FOR A SUPPLEMENT OF

+£18.00 + VAT
PER PERSON

Feeling Hungry?

Why not add some extras...

Minimum of 40 units for each additional item

Suffolk beef Minute steaks, chimichurri + £9

Homemade lamb kofta, pine nut, fresh mint and
preserved lemon + £9

Turkish style chicken shish kebabs, herb yoghurt + £8

Chilli and lemongrass XL King prawn skewer + £9

Cracked black pepper and lemon marinated salmon + £8

Grilled Tikka halloumi, courgette, pepper and cherry
tomato skewers with mint (v) + £8

Grilled Cauliflower steak rubbed in Italian herbs and
olive oil (ve) + £8

Pineapple glazed tofu and vegetable skewer (ve) + £8

Dessert

Select two in addition to our chef's
selection of ice cream and sorbet

Caramel rice pudding, apricot textures, micro coriander (v)

Lemon and raspberry tart, torched meringue (v)

Tropical pavlova with mango and pineapple (v)

Amarena and black cherry ripple choux buns (v)

Vanilla cheesecake, strawberries, crystalised green
pistachio (v)



Keep
Cocktails
Flowing
+£18.00 + 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

£1,000.00 +VAT

from 11.00pm to 1.00am

£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 £189.00 +VAT

inclusive of Continental Breakfast

Personalise your party

CHOOSE FROM A RANGE OF ADDED EXTRAS.

Drinks

Spirits Drinks Package Upgrade

Includes 25ml House Spirits and Mixer

Upgrade your 4 hour drinks package to include spirits and mixers - £25pp

Keep the Party Flowing

1 hour standard drinks package extension - £10pp

1 hour house standard plus spirits drinks package extension - £20pp

2 hour standard drinks package extension plus 1 Munchie item - £28pp

Late Night Munchies

£8pp (1 item per person - choose 2 items from below)

- * Shawarma chicken wrap, pickled red cabbage, mint yoghurt dressing
- * Beef burrito, bell peppers, sweetcorn, guacamole and cheese
- * Spinach and mushroom ciabatta pizza (v)
- * British ale battered haddock goujons, tartare sauce, chips
- * Rigatoni pasta, tomato sauce, roast Mediterranean vegetables, basil pesto, vegan parmesan shavings (ve)
- * Black truffle, spinach and wild mushroom vegan macaroni cheese (ve)

Entertainment

Choose from a range of dancers, entertainers, megicians, themed nights, a DJ and much more.



Our sustainability pledges

FOOD AND DRINK



Up to 90% of seasonal fruit and vegetables on our menus are British. You will always find indulgent plant-based dishes on every Searcys menu



We only use British-harvested rapeseed oil in cooking



All our bacon is British-reared and dry-cured



We only use British-milled flour and this year, we have introduced wild-grown wheat from regenerative farms and ancient British grains in our recipes



All our fresh eggs are British free-range



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 also offer a free bowl with all our meetings packages



We do everything to minimise food waste through menu and portion design, and food waste separation



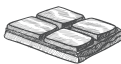
In our dishes, we only use fish from approved MSC lists and the Good Fish Guide



All our frozen prawns are Marine Stewardship Council-certified as sustainably farmed



We only source British meat and poultry using, whenever possible, regenerative farms like Lake District Farmers cooperative



Our cooking chocolate is organic single source from Islands Chocolate farm in St Vincent and you can trace its journey from pod to pot

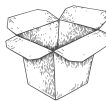


Too Good To Go

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



We have launched a trial of a carbon footprint calculator to understand the impact of our menus



We use porcelain crockery, glassware and metal cutlery as much as possible to reduce single-use food packaging. Where it is impossible to avoid, we choose organic materials for packaging and limit plastic where we can. We focus on minimising the windows/weight of plastic inclusions and choose recyclable materials over compostable



All our teas are ethically, responsibly sourced, Fairtrade and some are carbon-neutral



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



Our water is triple filtered in-house, reducing CO₂ emissions and waste.



We celebrate English sparkling wines, working with some of the best vineyards in the country. We have also created our own label working with a vineyard in Guildford



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted, with all profits going to the charity



PEOPLE



Our Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



All our uniforms are made with Sedex-certified cotton, so that we know that people who manufacture them are treated fairly



We celebrate our people's contribution and loyalty with our long-service awards

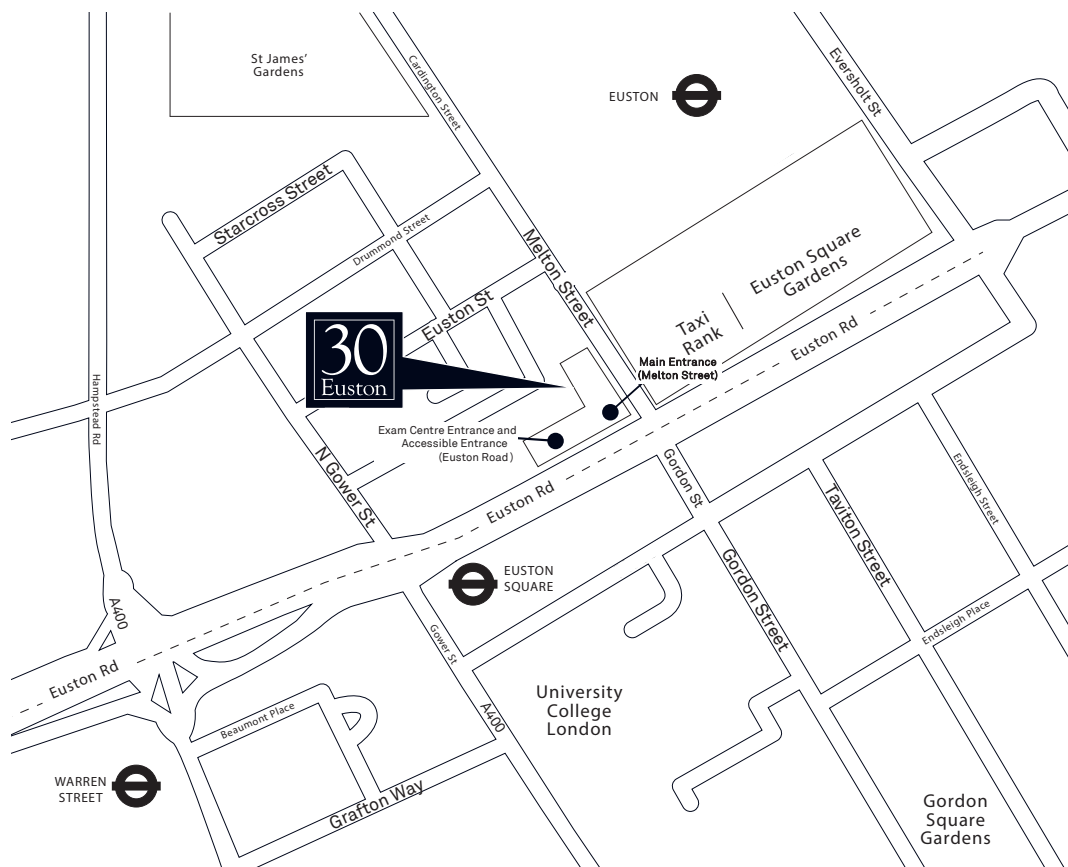


In 2022, we were awarded the Disability Confident Employer certificate. The accreditation helps us ensure that everyone has an opportunity to fulfill their potential



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

An icon in the heart of the city



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30 | Euston
Square

BEST IN PRACTICE

EST · 1847

SEARCYS

LONDON