

Summer Rooftop Parties

SAVOUR
THE SEASON

VIBRANT AND STYLISH FUN-FILLED
CELEBRATIONS UNDER THE SUN





VIBRANT AND STYLISH CELEBRATIONS *under the Sun*

CRAFTED FOR YOU.
CRAFTED FOR YOU.



EXPERIENCE OUR STATE ROOMS AND SUN-KISSED ROOFTOP TERRACE, MAKING YOUR SUMMER SOIRÉE ONE TO REMEMBER

Step into the realm of exclusivity as you embrace the season in our State Rooms and Rooftop Terrace – the crown jewel of an award-winning Grade II listed venue that promises the perfect setting for your next celebration. Bask in the London sunshine with up to 230 guests, savouring freshly prepared delicacies and curated drinks packages.

Upon arrival, let us welcome you to our outdoor deck with a selection of summer cocktails, complemented by three hours of unlimited wine, beers, and soft drinks. Indulge in a feast with our street-food-inspired stations, providing a choice between British Summer and Taste of South America menus, topped off with your selection of three delectable desserts.

Day packages

Access from 12.00pm to 5.00pm **

Event service from 12.30pm to 4.30pm **

For our fun-loving guests, immerse yourself in giant Jenga, giant Connect 4, and foosball competitions, igniting the playful spirit within. Revel in the joyous atmosphere as our partially covered Rooftop Terrace ensures your celebration thrives, come rain or shine, offering the perfect setting for those delightful summer evenings of laughter and games.

Seamlessly transition from indoors to the outdoors in our central London location, ensuring your summer celebration is truly unforgettable. With all-inclusive packages starting from just £119.00 +VAT per person*, experience our extraordinary venue, hosting up to 230 guests with a seamless blend of sophistication and outdoor allure.

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

All prices are exclusive of VAT at prevailing rate. Prices are valid until 31 December 2025.

BBQ ON THE *Rooftop*

FROM ONLY
£119.00 + VAT
PER PERSON*

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

BRITISH SUMMER BBQ

WELCOME COCKTAIL

Elderflower Pear Martini

Vodka, elderflower liqueur, pear puree, lemon

Cucumber and Thyme G&T

London gin, cucumber and thyme infusion, lemon juice, thyme syrup, tonic water

Orchard Breeze Mocktail*

Cloudy apple juice, pomegranate, lemon, soda

* Non-alcoholic

MENU

Scottish Angus beef burger, Monterey Jack cheese, chunky tomato relish, shredded iceberg lettuce, brioche bun

Sticky hickory barbeque Norfolk chicken thighs burger, creamy summer slaw, potato bun

Lemon, herb and cracked black pepper salmon steak

Soya and maple tofu skewer, baby corn, courgettes and Romano peppers, sesame seeds (ve)

Jersey Royal potato salad, English mustard vegan mayo, spring onion (ve)

Charred peach, Heritage cherry tomato, rocket & British baby buffalo mozzarella (v)

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

TASTE OF SOUTH AMERICA

WELCOME COCKTAIL

Caipirinha Picante

Cachaca, honey, sugar syrup, lime, red chillies

Mezcal Mojito

Mezcal, passion fruit puree, lime, mint, agave syrup

Pineapple Peach Aqua Fresca Mocktail*

Pineapple puree, Peach puree, lime, mint, sugar syrup, soda

* Non-alcoholic

MENU

Brazilian Picanha: Grilled sirloin, chimichurri sauce, bacon and onion farofa

Smoky BBQ spiced pulled pork huevos, Cholula hot sauce, jalapeno chili, potato bun

Butterfly Peruvian king prawn, coriander and chilli dressing

Chipotle mix beans chilli, shredded jackfruit, mix peppers, vegan bun (ve)

Argentinian potato salad, green beans, carrots and pimiento stuffed olives (ve)

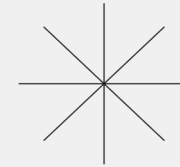
BBQ Grilled Hispi cabbage Caesar salad, shaved Parmesan, toasted sourdough croutons (v)

Spiced Fennel and pomegranate slaw, red onion, pineapple, chilli and Coriander (ve)





BBQ ON THE *Rooftop*



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

DESSERTS

Pick three items to complement your BBQ Menu

Strawberry Eton mess pavlova (v)

Clementine confit and Dulce de Leche Tart, Mascarpone Chantilly (v)

Mango Pannacotta, Lime gel and crèmeux (v)

Chocolate marquise and caramelised hazelnut tart (v)

Vanilla crème caramel, Amarena cherry compote, Pistachio crumble (ve)

Lemon and raspberry tart, torched meringue (v)

Vanilla cheesecake, Summer berry, crystalised green pistachio (v)

From only **£119.00 + VAT** per person* delight up to 230 guests with our Rooftop BBQ Packages.

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

* minimum numbers apply

All prices are exclusive of VAT at prevailing rate. Prices are valid until 31 December 2025.

CAN'T
DECIDE
WHICH MENU?

Upgrade to both BBQ options for a supplement charge of

+ £18.00 + VAT

per person

KEEP
COCKTAILS
FLOWING

unlimited cocktails for

+ £18.00 + VAT

per person



PLAY AND *Stay*

ENSURING YOUR GUESTS A FANTASTIC NIGHT'S SLEEP WITHOUT ANY WORRIES ABOUT LEAVING EARLY.

EXTEND YOUR PARTY

After hours charges pre-booked*:

from 11.00pm to midnight £1,250.00 +VAT

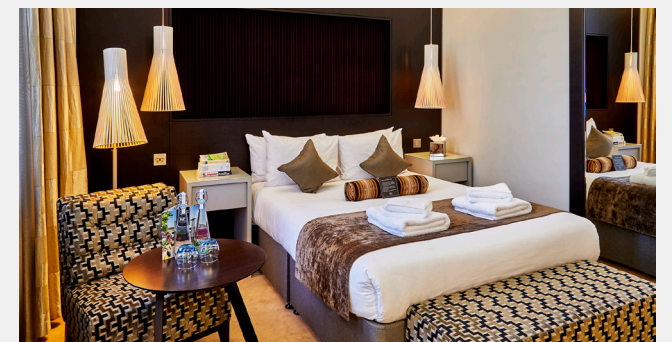
from 11.00pm to 1.00am £1,750.00 +VAT

After hours charges on the night*:

from 11.00pm to midnight £1,750.00 +VAT

from 11.00pm to 1.00am £2,250.00 +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 £166.00 +VAT inclusive of Continental Breakfast.

PERSONALISE YOUR *Party*

CHOOSE FROM A RANGE OF ADDED EXTRAS.

DRINKS UPGRADE

Spirits Drinks Package Upgrade: includes 25ml House Spirits and Mixer

Upgrade your 3 hour drinks package to include spirits and mixers £25.00 per person

Keep the Party Flowing

1 hour standard drinks package extension £ 10.00 per person

1 hour house standard plus spirits drinks package extension £20.00 per person

2 hours standard drinks package extension plus 1 Late Night Bite item £28.00 per person

LATE NIGHT BITES

1 item per person - select 2 options **£8.00 per person**

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

Enquire about dancers, magicians, themed nights, DJs, additional entertainment options and much more.



OUR SUSTAINABILITY PLEDGES



We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



We only use British-harvested rapeseed oil for its low carbon footprint.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



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



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



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



Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



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



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



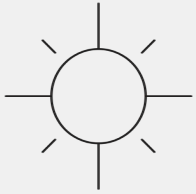
We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.



An icon
IN THE HEART
OF THE CITY



30 | Euston Square
MEETINGS | EVENTS

EST. 1847
SEARCYS
LONDON

30 EUSTON SQUARE, LONDON, NW1 2FB

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