

30 | Euston
Square

Private Dining

BY SEARCYS

The Menus

30 Euston Square culinary offerings are designed to elevate any occasion, from grand celebrations to intimate gatherings

Under the expert guidance of **Edilbert De Souza, Executive Chef**, our talented in-house Searcys chefs take pride in crafting seasonal menus that reflect the finest culinary trends. Whether you're planning a lavish sit-down dinner, an informal reception, or a sizzling BBQ, our versatile menus cater to every style of event. We also offer bespoke menu options, ensuring a truly personalised dining experience.

With a strong emphasis on nutritious, high-quality ingredients, we are committed to culinary excellence while upholding our sustainability pledge. Our dedication to minimising our ecological footprint is reflected in an expanded range of plant-based offerings, allowing us to provide indulgent yet responsible dining experiences.

We look forward to catering for your next meeting or event, delivering exceptional food that leaves a lasting impression.





Beresford Pite



England



Princes Gate



Ireland



Scotland



Wales

Elegant and sophisticated Heritage Rooms



Complimentary
wifi



Award-winning
catering



Exclusive menus



Historical
elegance



On-site events
team



Flexible room
layouts



Integrated AV



Drinks packages



Bowl food
& canapés



Cloakroom



Capacity
8-50

Discover the charm and elegance of our Heritage Rooms at 30 Euston Square, where historic character blends seamlessly with modern comfort. Each space in this distinguished collection offers a timeless appeal, perfect for creating memorable moments.

With beautiful oak panelling, marble fireplaces, and large windows that fill the rooms with natural light, our Heritage Rooms provide a warm and refined setting for any occasion. Whether you're marking a special milestone or hosting an intimate gathering, these spaces offer the ideal balance of classic sophistication and contemporary convenience.

From the grandeur of the Princes Gate Room to the inviting ambiance of the Beresford Pite Room, our Heritage Rooms provide a versatile backdrop for truly special experiences.

Heritage Rooms

| Room type | Size | Banquet | Cabaret | Reception | Boardroom |
|------------------|----------|---------|---------|-----------|-----------|
| Princes Gate | 7.0x11.0 | 45 | 32 | 50 | 24 |
| Ireland | 7.0x7.0 | – | – | – | 16 |
| Beresford Pite | 7.0x4.0 | – | – | – | 8 |
| England | 7.0x4.5 | – | – | – | 10 |
| Wales | 7.0x5.5 | – | – | – | 14 |
| Scotland | 7.0x6.5 | – | – | – | 16 |
| 1st floor bridge | 12.8x4.5 | 24 | – | 40 | – |



Private Dining Package

Enjoy a refined dining experience with a welcome drink on arrival, a three-course set menu, half a bottle of wine, and filtered water. Finish with tea or coffee and petit fours for a perfect final touch.

THREE-COURSE SAMPLE MENU

Pressed ham hock terrine

Mustard, sweet pickled vegetables

Vegetarian option

Crispy St Ewe's egg

Grilled asparagus, truffle hollandaise, pea shoots (v)

Cornish hake

Creamed potatoes, Wye Valley asparagus, herb beurre blanc

Vegetarian option

Coronation cauliflower

Lentil dhal, tomato, pickled golden raisin and coriander salad (ve)

Classic lemon tart

Raspberry ripple whipped mascarpone (v)

Petit fours



**inclusion
by design**



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



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



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

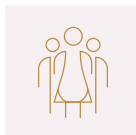
**nurturing &
growing talent**



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

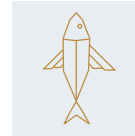


13 graduates from Hotel School are currently working in our business.

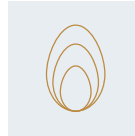
**progressive
partnerships**



We champion British beef, pork, chicken and bacon across our event menus.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



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



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



We promote mindful drinking by providing premium no- and low-alcohol options.



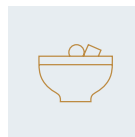
We will only use British RSPCA-assured fresh milk by the end of 2025.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.

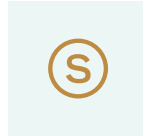


Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.