







Making Moments Matter in Central London

Mark any occasion at 30 Euston Square.

We believe that every occasion deserves a space that reflects its significance. At 30 Euston Square, our modern event spaces benefit from a grand Edwardian façade and original Greek Revival-style entrance hall, adding history, legacy and sophistication to your event supported by a contemporary twist. With a diverse selection of spaces – including historic heritage rooms, open state rooms and a rooftop terrace with breathtaking views of the city skyline – our venue adapts to a variety of occasions, from Anniversary Dinners, Birthday Parties, Christenings, Retirement Dinners, Reunions and other Milestone Events. We provide the setting, service and style to make your event truly unforgettable.

Our proximity to Kings Cross and Euston station as well as Euston Square and Warren Street tube stations provides ample travel options for your guests. Our 41 boutique bedrooms enables both you and your guests to stay the night following your event and continue the celebrations into the next day.

At 30 Euston Square, our dedicated events team is committed to delivering exceptional service, ensuring every detail of your event is executed flawlessly. Here, where history meets every occasion, we create an inspiring backdrop for memorable experiences.







Timeless and versatile

State Rooms & Rooftop Terrace

On the 5th floor our penthouse State Rooms, complemented by an adjoining Rooftop Terrace, provide a stunning setting for both day and evening events, accommodating up to 230 guests. Enjoy panoramic city views in a space that can be tailored for any gathering whether that is a reception or a dinner.



Complimentary







Terrace



Flexible Layout



Up to 216 banquet

Up to 230 standing reception

Exclusive catering area

Late license

Rooftop terrace

Private cloakroom

Stage

Built in AV equipment

The Euston Room, the second-largest event space at 30 Euston Square is a bright and open space that serves as the main area for gatherings.

The Stephenson Room and Rooftop Terrace are ideal for an extended outdoor reception with skylights providing plenty of natural light for an inviting atmosphere. Designed for flexibility, our spaces cater to large dinners, receptions, and private events.







Elegant and sophisticated Heritage Rooms

Experience the charm of our six Heritage Rooms, ideal for private dining and intimate receptions, traditional elegance and a timeless classic.



Exclusive menus



Daylight



Complimentary

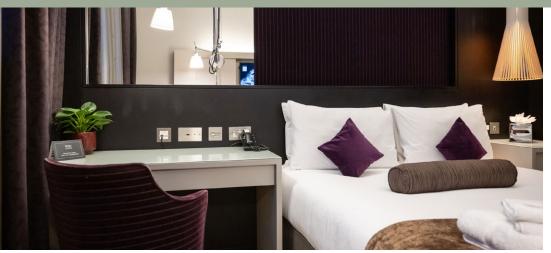


Integrated AV

Six refurbished Heritage Rooms Up to 45 banquet Up to 70 reception Built in AV equipment

Experience the elegance and sophistication of our Heritage Rooms at 30 Euston Square, where historical character provides the perfect backdrop to make your event an instant classic. Our Heritage Rooms feature classic oak panelling, marble fireplaces, and large windows that infuse the spaces with ample natural light, creating a refined ambiance for any occasion.

Equipped with advanced audiovisual technology, our rooms allow you to have music or visuals to accompany your event. From the grandeur of our Princes Gate Room for larger occasions to the intimate setting of the Beresford Pite Room ideal for small gatherings, our Heritage Rooms offer versatility and charm.







Relax in luxury Boutique Bedrooms

30 Euston Square boasts 41 stunning boutique bedrooms, each with en-suite facilities, perfect for you and your guests who require accommodation whilst attending an event at the venue.



Our boutique bedrooms offer an exclusive retreat, available only to event attendees and our Members, meaning that you will have a private retreat away from the busy city.

From luxurious beds to the comfortable furnishings, our rooms are designed with your relaxation in mind. Enjoy the convenience of ironing facilities, complimentary wifi, air-conditioning, a safe, and refreshment options. In addition, guests can unwind at their leisure with access to our fully equipped gym and join each other in the morning following your event for a hot breakfast.

Sip. Savour, and Celebrate Catering

Searcys menus are built around seasonal and responsibly sourced ingredients.





On-site events team



Historical elegance

At 30 Euston Square, we're proud to offer catering that reflects our commitment to sustainability and seasonality.

Our chefs work diligently to craft menus that highlight the finest seasonal ingredients, ensuring every dish is fresh, flavourful, and thoughtfully sourced. When hosting at 30 Euston Square, you'll be able to select from a variety of menu choices depending from private dining packages to hot fork and canapes. For an additional cost, we can create bespoke menus to curate the experience even further for your event.

Whether it's an intimate gathering or a larger event, we can create a tailor-made dining experience that suits your needs perfectly. From unique canapés to exquisite plated dishes, we bring creativity, quality, and sustainability to every event, ensuring your guests enjoy something truly special.







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



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



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



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



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.



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



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



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



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



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Fwe 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 work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



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



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 lowmoderate CO₂ footprint, measured using our Nutritics system.





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.



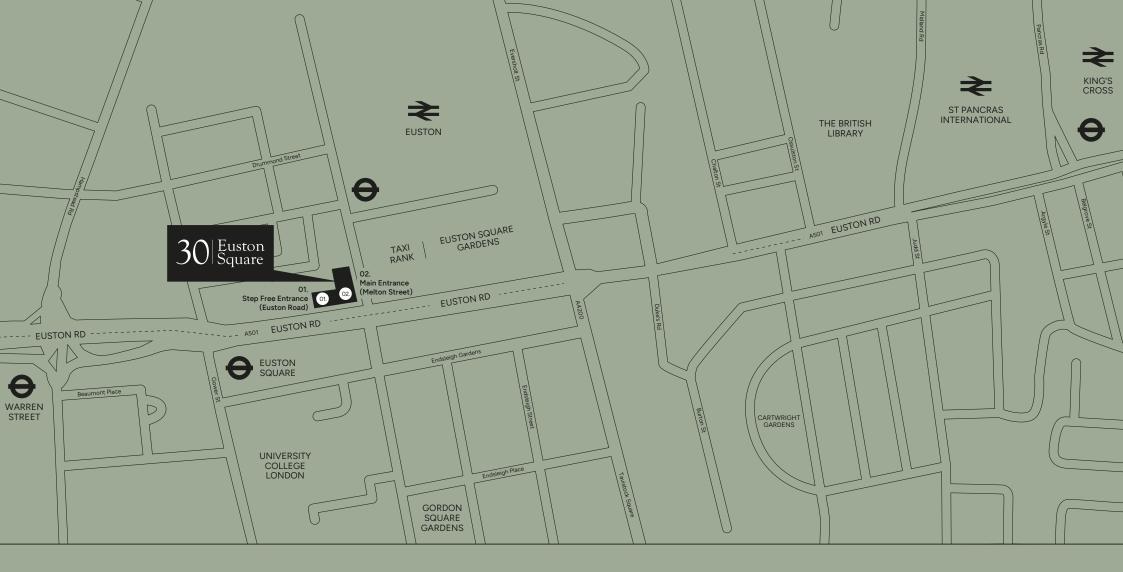
We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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.



Get in touch

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BEST IN PRACTICE

