



30 Euston
Square

*Refreshments, Breaks
and Breakfast*

AUTUMN WINTER 2025

BY SEARCYS

THANK YOU FOR YOUR INTEREST IN 30 EUSTON SQUARE

Situated in the heart of London and home to the Royal College of General Practitioners, 30 Euston Square is a versatile and inspiring venue, proudly managed by the renowned caterer Searcys. From your initial enquiry to the day of your event, we're here to ensure everything runs smoothly.

Our selection of spaces includes contemporary conference rooms, flexible meeting and training suites, boutique-style bedrooms, and a stunning rooftop terrace – perfect for everything from business gatherings to private celebrations with breathtaking views over the city.

We're passionate about food and our menus are thoughtfully designed to provide fresh, nutritious options that help keep your guests energised and focused. If you're joining us for a special occasion or celebration, our canapés, bowl food, and dinner menus offer a delightful range of indulgent choices.

We also place great importance on sustainability and have expanded our plant-based offering to support both well-being and the environment.

From all the team, we look forward to welcoming you to 30 Euston Square.



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

30 Euston Square, London, NW1 2FB

www.30eustonsquare.co.uk | @30eustonsquare

BY SEARCYS



Refreshments and Breaks

PRICES PER GUEST

DRINKS

Organic teas, ethically sourced coffee	£3.85
Organic teas, ethically sourced coffee, fresh fruit bowl (ve)	£5.00
Organic teas, ethically sourced coffee, biscuit selection (v)	£4.75
Organic teas, ethically sourced coffee, mini pastries (v)	£6.50
Organic teas, ethically sourced coffee, cake (v)	£6.50
30 Euston Square filtered water (700ml)	£3.50
Fruit smoothies (v)	£3.75
Fresh orange and apple juice (1.5 litre)	£9.95 per jug

FOOD

Biscuit selection (v)	£2.15
Seasonal cakes (v)	£2.95
Mini pastries (v)	£3.25
Scones, Cornish clotted cream, preserves (v)	£4.50
Individual organic yoghurt with seasonal toppings (v)	£3.50
Selection of British cheese (three types), biscuits, chutney (v) (minimum 12 covers)	£10.25
Charcuterie Board (four British cheeses and four British meats) (minimum 12 covers)	£29.95
Sliced fresh fruit platter (ve)	£5.25
Spiced nuts, crisps, olives (ve)	£6.15

Healthy Swaps

Yogurt Granola Pots
Protein Balls
Flapjack

(v) Vegetarian (ve) Vegan

Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices. All prices are exclusive of VAT. All menus are subject to changes.



Breakfast

PRICES PER GUEST

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 fresh fruit juice.

Simple continental breakfast (v) £13.50

Croissant, pain aux raisin, pain au chocolat, seasonal fruit salad

Deluxe continental breakfast (v) £17.75

Croissant, almond croissant, fruit Danish, exotic fruit salad, yoghurt berry compote granola pot

Breakfast roll £14.50

Range of three breakfast rolls for small meetings or large events

Back bacon, egg and mushrooms, and Cumberland sausage served on a soft bun

Healthy Breakfast Bar £20.95

Sourdough bruschetta selection:

- Smoked salmon, cucumber, cream cheese and dill
- Crushed avocado and pumpkin and multi seed (ve)
- Egg, spinach and spring onion (v)
- Fig and British air-dried ham
- Apple and ginger power shot (ve)
- Acai super berry, granola pot (ve)
- Exotic fruit skewer (ve)

Full English Breakfast £20.95

Free-range scrambled eggs, black pudding, back bacon, Cumberland sausage, mushrooms, tomatoes, hash brown Freshly baked bread, butter, preserves and marmalade

Full Vegan breakfast (ve) £20.95

Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans Freshly baked bread, preserves and marmalade

Mimosa Station (minimum 25) +£10.50

Make your event memorable and extra special from the start and let your guests build their own fizz

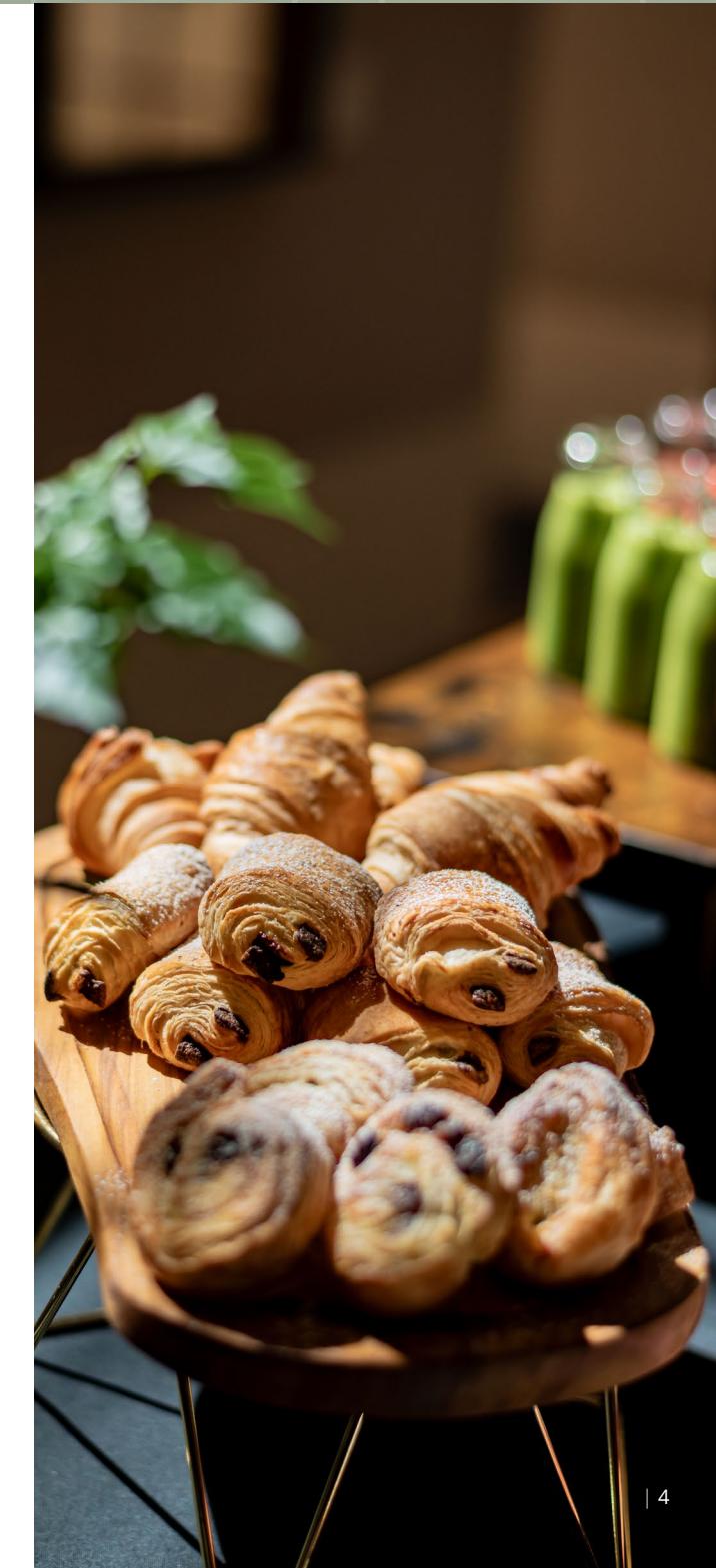
A glass of English sparkling wine topped with a selection of exotic fruit juices and garnishes

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