

30|Euston
Square

Rooftop Summer Parties in Central London

Celebrate summer in style
at 30 Euston Square



020 8453 4600



30eustonsquare@searcys.co.uk



30 Euston Square

30 Euston Square is a Grade II* listed, 7 storey building dating back to 1906.

Host your next summer party at 30 Euston Square, where our elegant penthouse State Rooms and stunning Rooftop Terrace offer a breathtaking backdrop for an unforgettable celebration. With exclusive hire available, you can impress your guests with a unique setting and exceptional service.

Our Rooftop Terrace is designed for outdoor enjoyment, featuring comfortable seating, integrated AV and a premium Bose sound system, making it an amazing space for your summer celebration.

Your guests will be greeted with a refreshing drinks reception, followed by three hours of unlimited wine, beer, and soft drinks. Delight in summer-inspired cocktails and indulge in our mouthwatering BBQ or skewer grill menus, complemented by delicious desserts.

We look forward to welcoming you to 30 Euston Square and delivering an outstanding experience.



Summer Celebrations

Euston Square's Rooftop and State Rooms

Embrace the season with hire of our Rooftop Terrace and exclusive access to our State Rooms to extend your celebration space. Our fifth floor promises to be the perfect setting for your next celebration with up to 230 guests.

Package includes:

- Summer inspired cocktails on arrival (1pp)
- Three hours of unlimited wine, beer and soft drinks
- BBQ menu, plus three desserts
- Giant Jenga, giant Connect 4 and table football on the terrace
- Room hire from 7pm – 12pm (access allowed from 6pm to setup with our team)







Classic BBQ Menu

Set menu to include a welcome drink and dessert station, plus 3 hours of unlimited drinks including alcoholic and non-alcoholic options

From £115 per guest.*

Welcome cocktail

Ambrosia

Cognac, elderflower liquor, triple sec, sparkling wine, lemon juice

Mains

Scottish Angus beef burger

Monterey Jack cheese, chunky tomato relish, shredded iceberg lettuce, brioche bun

Hickory barbecue Norfolk chicken thighs

Creamy summer slaw

Spicy bean burger (ve)

Vegan cheddar, tomato, crisp lettuce, vegan brioche bun

Sides

Buttered corn on the cob (v)

Baked potatoes with sour cream and chives (v)



Salad

Charred asparagus, green beans and roasted red pepper (ve)

British summer leaves, toasted almonds

Desserts

Strawberry Eton Mess (v)

Lemon & Elderflower Posset (ve)

Optional add-ons (Choose up to 2)

Supplements per person - charges apply

Grilled halloumi skewers (v) £3.95

With mint, lemon and chilli dressing

Grilled British lamb cutlets £6.95

Ice cream and sorbet selection £3.50

Vanilla ice cream, chocolate ice cream and lemon sorbet

(v) vegetarian (ve) vegan. *All prices are exclusive of VAT.

Indian BBQ Menu

Upgrade from £16 per person*

Mains

Lamb seekh kebabs

Spiced minced lamb, skewered and chargrilled

Murgh malai tikka

Cream, cardamom and cheese-marinated chicken

Spiced Amritsari cod tikka

Gram flour coated cod tikka, marinated with tandoori spices, ajwain and lemon

Achari tandoori cauliflower (ve)

Pickle-spiced whole florets, charred

Sides

Chatpata aloo (ve)

Tangy, spicy masala potatoes finished with chaat masala and lemon

Salad

Cabbage and carrot slaw (ve)

Shredded cabbage, carrot and spring onion with mustard seed coconut yoghurt dressing

Kachumber salad (ve)

Chopped cucumber, tomato, red onion, lime and chaat masala

Condiments

Mint and coriander chutney (ve)

Tamarind date chutney (ve)

Mango chutney (ve)

Tandoori naan (ve)

Desserts

Coconut kheer (ve)

Creamy coconut milk rice pudding with cardamom and pistachios

Gajar halwa (v)

Carrot, coconut milk, and cardamom pudding, lightly caramelized

Optional add-ons

(Choose up to 2)

Supplements per person – charges apply

Tandoori paneer tikka (v) £3.95

Marinated paneer cubes grilled in tandoor

Jeera rice / pilau rice (ve) £2.95

Fragrant cumin-spiced rice

Onion bhaji bites (ve) £3.25

Crispy spiced onion fritters

Vegetable Samosas (ve) £3.50

Crispy pastry parcels filled with spiced vegetables

Ice cream and sorbet

selection £3.50

Vanilla ice cream, chocolate ice cream and lemon sorbet

(v) vegetarian (ve) vegan. *All prices are exclusive of VAT.





Spanish Feast Menu

Upgrade from £16 per person*

Mains

Paella Valenciana

Choice of chicken and chorizo or seafood saffron rice, roasted peppers, peas

Panceta à la Brasa

Charred paprika-marinated pork belly

Tiger prawns à la Plancha

Grilled with sea salt, olive oil and parsley

Charred Mediterranean vegetables (ve)

Smoked paprika oil, garlic and herb dressing

Sides

Patatas bravas (ve)

Salad

Escalivada - roasted

aubergine and peppers (ve)
Sweet, smoky aubergine, red peppers and onions, drizzled with olive oil

Ensalada mixta con huevo (v)

Mixed Spanish salad with lettuce, tomato, onion, olives and boiled egg

Spanish rustic olive bread (ve)

Desserts

Churros with

chocolate sauce (v)
Crispy fried dough sticks served with rich chocolate dipping sauce

Crema Catalana (v)

Spanish custard with a hint of cinnamon and caramelized sugar

Optional add-ons

(Choose up to 2)

Supplements per person - charges apply

Octopus à la Plancha £6.95

Lightly grilled octopus with a drizzle of olive oil and lemon

Grilled chorizo (honey glazed) £4.25

Sweet and smoky chorizo sausages with a honey glaze

Padron peppers (ve) £3.50

Blistered Padron peppers, sprinkled with sea salt

Spanish beef and pork meatballs (albondigas) £4.75

Tender meatballs in a rich tomato and paprika sauce

Charred sweetcorn with smoked paprika butter (v) £3.25

Grilled corn brushed with a smoky paprika butter

Ice cream and sorbet selection £3.50

Vanilla ice cream, chocolate ice cream and lemon sorbet

(v) vegetarian (ve) vegan. *All prices are exclusive of VAT.

Cocktail Menu

Apricot Sunlight

Whiskey, apricot liquor, honey, angostura bitter, lemon juice

Ambrosia

Cognac, elderflower liquor, triple sec, sparkling wine, lemon juice

The Wicked Sling

Gin, cherry liqueur, triple sec, pineapple juice, grenadine, aromatic bitter, lime juice

Garden Rouge

Gin, apple brandy, grenadine, aquafaba, lemon juice

English

Cucumber and elderflower G&T

Gin, elderflower liquor, cucumber juice, simple syrup, cucumber tonic

Lychee Splash

Vodka, lychee liqueur, simple syrup, lychee juice

Indian

Hoosier Breeze

Gin, triple sec, Maraschino liquor, Benedictine, aquafaba, angostura bitter

Tamarind Margarita

Tequila Branco, triple sec, tamarind concentrate, simple syrup, agave nectar, lime juice

Spanish

Mezcal Paloma

Mezcal, Yuzu liqueur, grapefruit juice, agave syrup, lime juice

Tinto de Sangria

Red wine, brandy, honey, lemon soda

Mocktails

English

English Garden

Botanical non-alcoholic spirit, apple cider vinegar, lemonade

Indian

Sweet Sour Sunset

Pineapple juice, habanero, tamarind, grenadine, maple syrup, lime juice

Spanish

Sunrise sparkler

Orange juice, grenadine, soda water





Wet Weather

Exclusive Access To Our Fifth Floor

Don't let British Weather rain on your parade. With our Summer Party package, you get exclusive access to our fifth floor to use as an extension of your event or as a wet weather option should the British Summers take a turn.

With capacity 230 across two penthouse rooms, you can continue the party no matter the weather.



Entertainment

Elevate your summer party with a variety of entertainment options that the team at 30 Euston Square can help organize. We can provide outdoor games for the Rooftop Terrace but through our partnership with Blank Canvas, we can offer the following list of expanded options:

- Live DJ
- Live singer and acoustic musicians
- Photobooth

Enquire with the team to receive a bespoke price.





Play and Stay



Ensuite



Free
Wi-Fi



Flat
screen TV



Breakfast
included

Experience the perfect blend of comfort and elegance in our 41 boutique bedrooms at 30 Euston Square. Available exclusively when booking an event or as a corporate member, our rooms provide a convenient and stylish accommodation solution.

Our rates now include a delicious hot buffet breakfast, offering a variety of options for a perfect start to your day.

Competitive rates start from £167.50 + VAT, inclusive of breakfast.



Catering

Searcys menus are built around seasonal and responsibly sourced ingredients.

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

We work closely with you to craft bespoke menus that highlight the finest seasonal ingredients, ensuring every dish is fresh, flavourful, and thoughtfully sourced.

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.

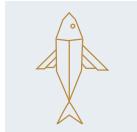


We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



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 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 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.



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.



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



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



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



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.



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.



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.



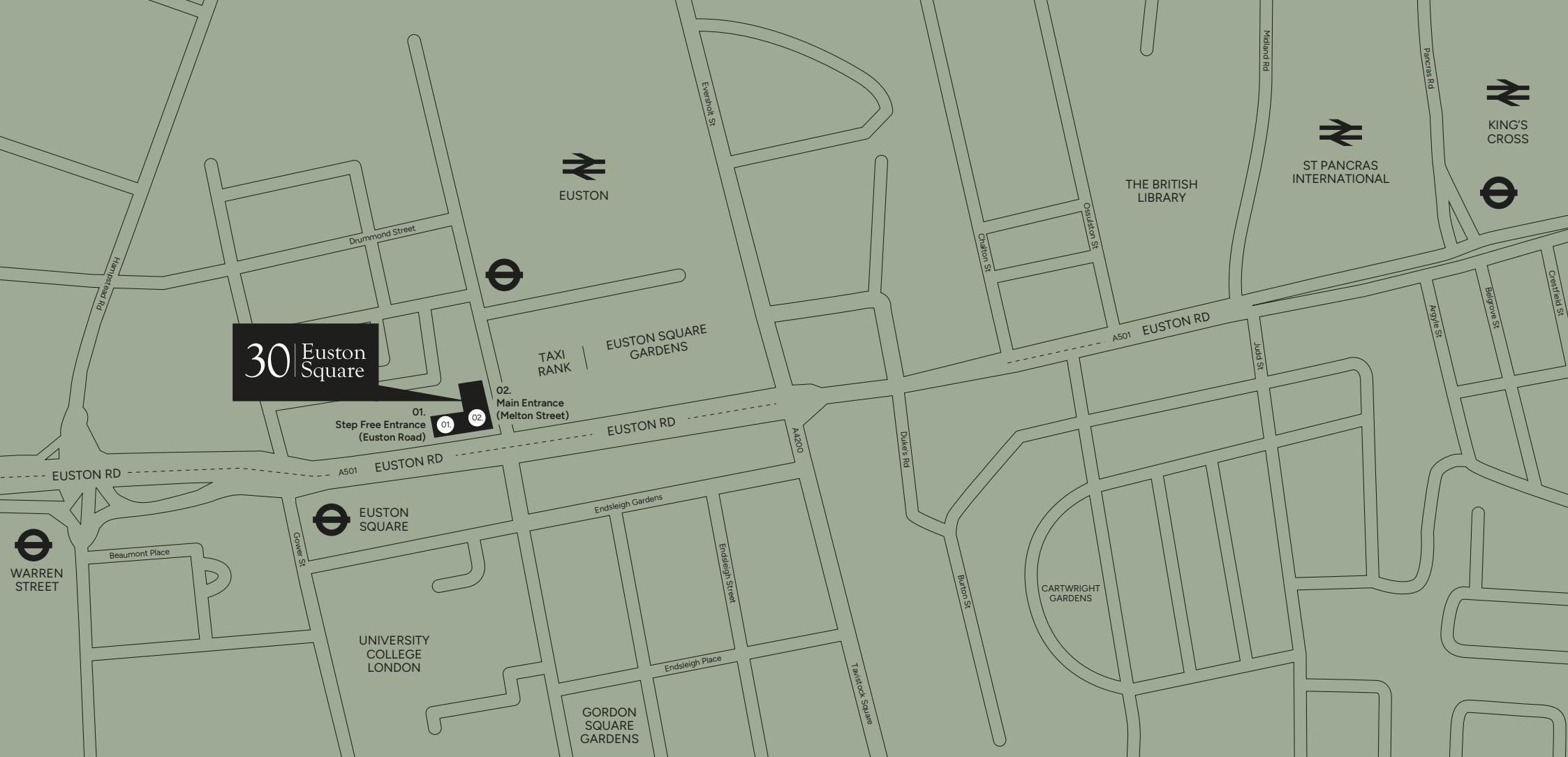
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Wherever possible we use porcelain crockery, glassware and metal cutlery.



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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