



30 | Euston
Square

Make Moments Matter



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 wifi
-  Integrated AV
-  Luxury Lighting
-  Outdoor Terrace
-  Flexible Layout
-  Outside Catering

- 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



Natural
Daylight



Complimentary
wifi



Integrated AV

Six refurbished
Heritage Rooms

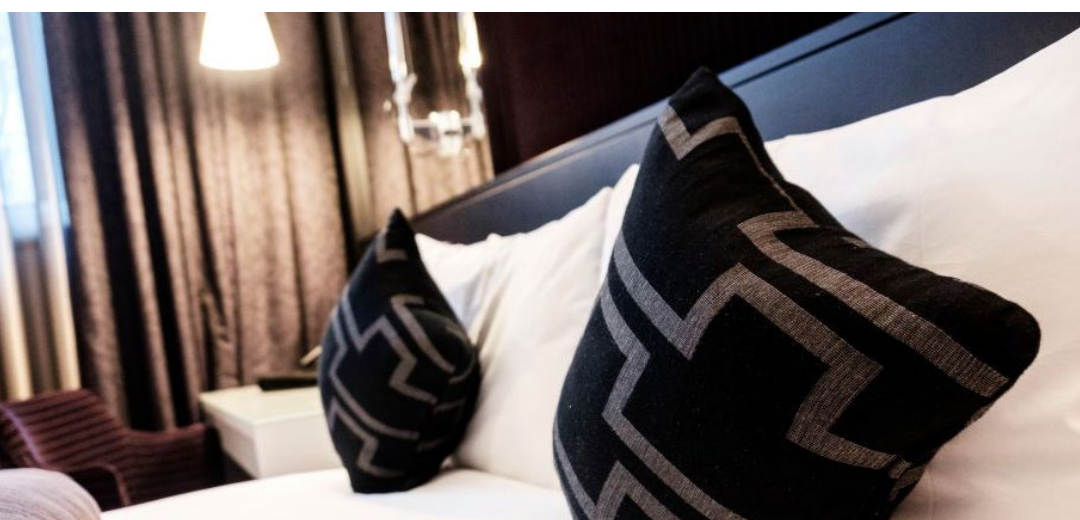
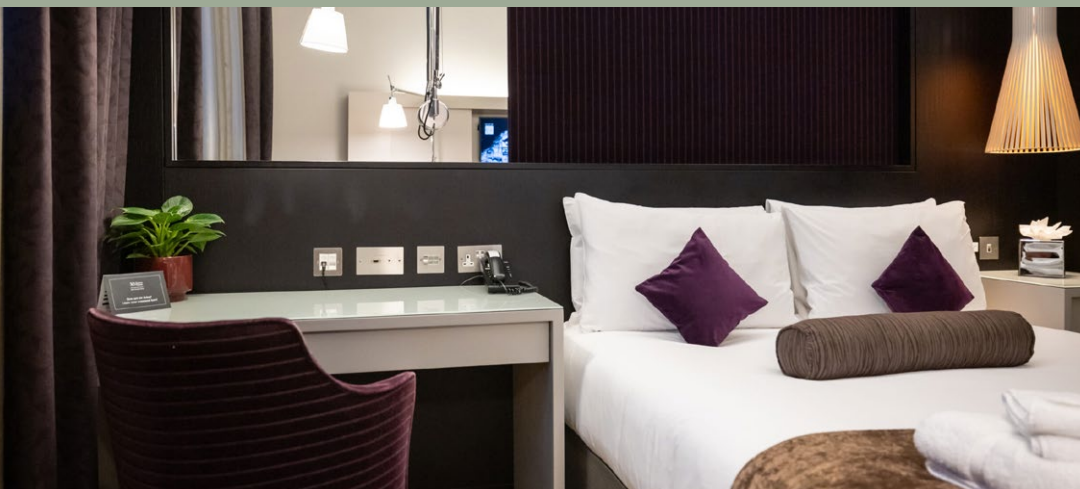
Up to 45 banquet

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.



Ensuite



Complimentary
wifi



Flat screen TV



Breakfast
included

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.



Award-winning catering



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.



SUSTAINABILITY PLEDGES 2026

inclusion by design



We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.



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.



We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

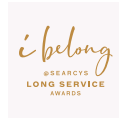
nurturing & growing talent



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



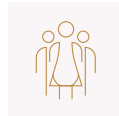
We are a 2025 'Only a Pavement Away' Top employer.



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



20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.



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



We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in it's second year, with a target to reach 15+ managers and heads of departments in 2026.



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

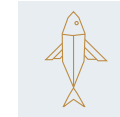


We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

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.



Committed to only using Wild Farmed flour in all our onsite cookery.



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 signature menus.



Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve 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 only use British RSPCA-assured fresh milk.



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.

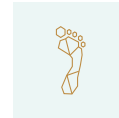


In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO2 footprint, measured via Nutricits.

step up



In 2026 we pledge to have a sustainability champion in every Searcys venue.



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



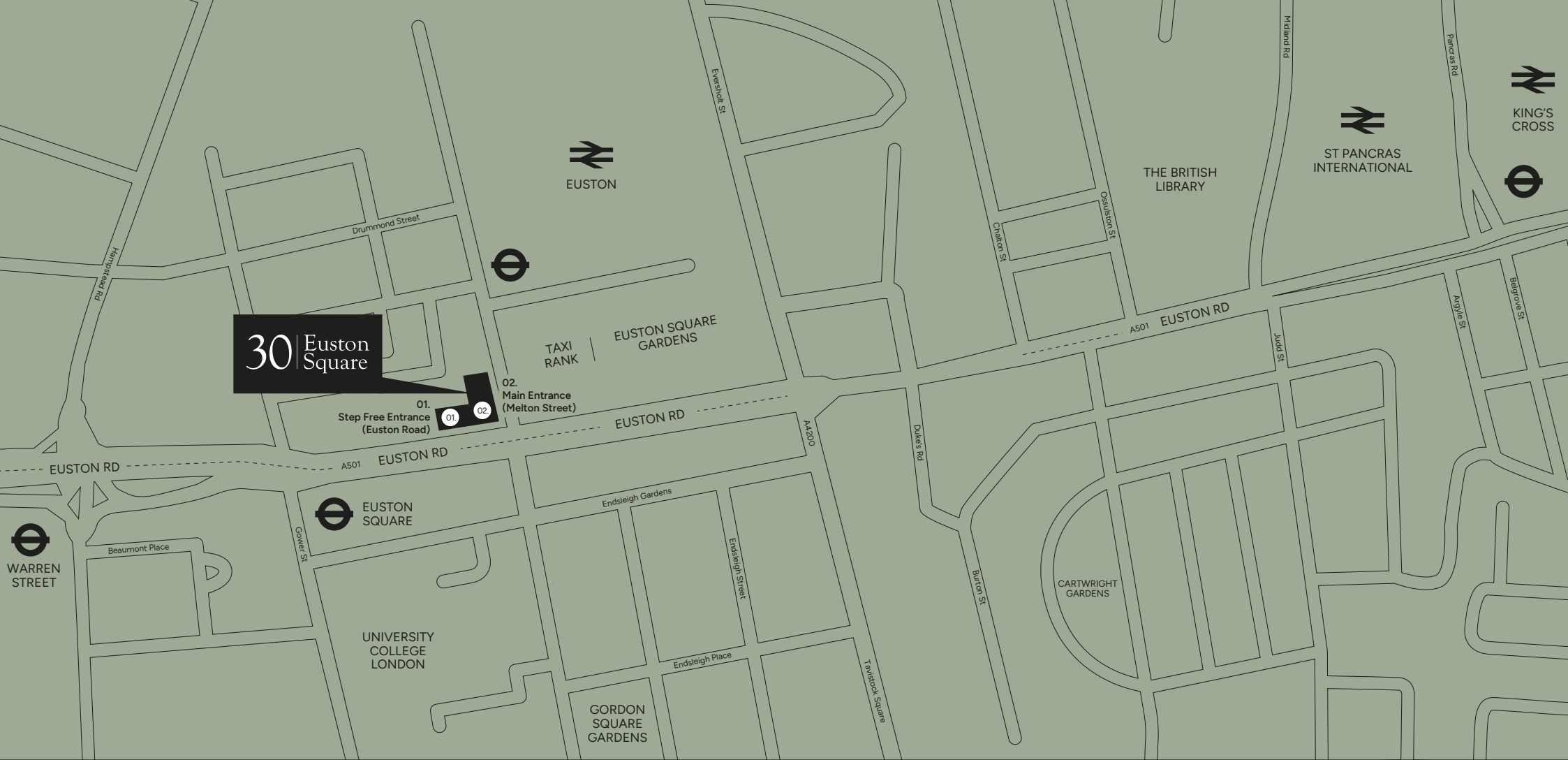
We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



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



We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.




Get in touch

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