

30 | Euston Square

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*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

### Leghorn chicken

*Truffle and herb terrine, apricot chutney, baby watercress, toasted brioche*

Vegetarian option

### Charred courgette and broad bean salad (ve)

*Vegan almond ricotta, mint, lemon dressing*

### Pan-seared Cornish cod loin

*Crab bisque, wilted spinach, parsley potatoes*

Vegetarian option

### Spiced lentil dhal (ve)

*Cauliflower, spinach, onion bhaji, coconut yoghurt*

### Ginger and lemon posset (v)

*Strawberries, salted oat crumb*

### Petit fours



# 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.

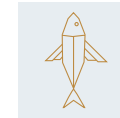


We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

## 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).



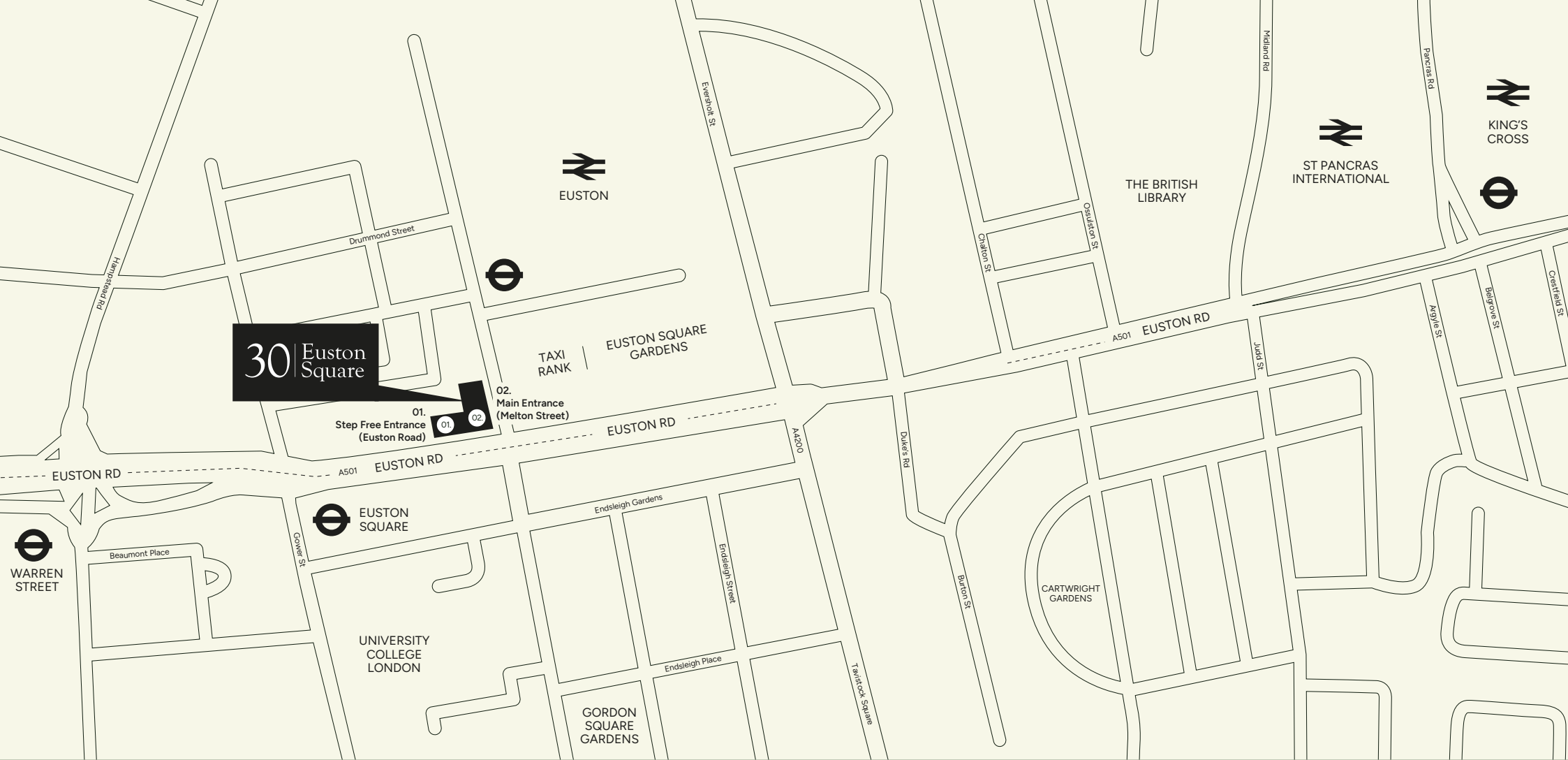
We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



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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Scan QR code  
for 3D tour of  
30 Euston Square

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