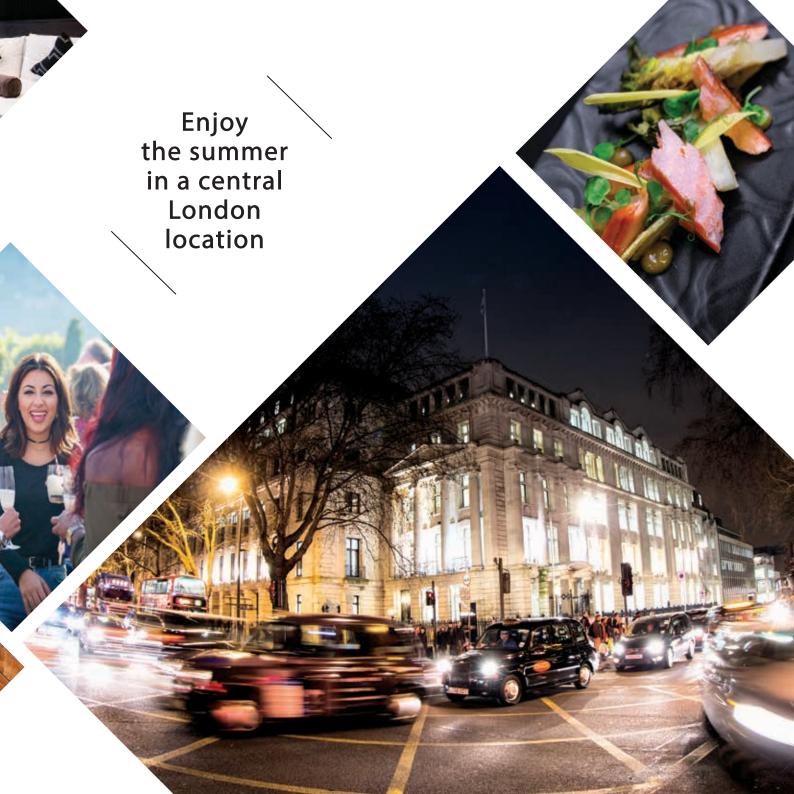




ELEGANT AND VERSATILE SPACES WITH CREATIVE HOSPITALITY FOR UNFORGETTABLE EXPERIENCES

Our award winning Grade II* listed venue with an inspiring Rooftop Terrace is perfect for your next summer celebration. Enjoy freshly prepared food and creative cocktails amongst the London sunshine.









Raising the Rooftop

EXPERIENCE OUR STUNNING
STATE ROOMS AND ROOFTOP TERRACE

Embrace the exclusivity of our State Rooms & Rooftop Terrace from 6pm til late for the perfect summer party celebration.

On arrival, we will welcome you with a drinks reception on the top floor, followed by three hours of unlimited wine, beer and soft drinks. We will also be serving up summer inspired cocktails for those wishing to embrace our chefs creative summer flair.

Indulge in our street-food inspired stations, choose from the Classic BBQ or the BBQ Pit menu, followed by three desserts to settle your sweet tooth.

We all love playing games in the summer, and have therefore included giant Jenga, giant Connect 4 and table football to revive your competitive streak. The package also contains your very own photobooth, so you can capture those memorable moments.

£95.00 +VAT

PER PERSON

DELIGHT UP TO 230 GUESTS



BBQ's on the Rooftop

GET YOUR GOURMET ON!

CHOOSE YOUR BARBEQUE MENU AND THREE DESSERTS TO COOL YOURSELF DOWN!

Classic BBQ

Cocktails

Peachy Punch Hidden Mojito Jasmine Green Tea Mimosa*

BBQ Station

30 Euston Square Herefordshire burger, chunky tomato relish, brioche bun

Cajun spiced Norfolk chicken burger, mango salsa, potato bun

Chimichurri marinated salmon steaks

Smoked white bean and pumpkin pattie, guacamole (ve)

Jersey Royal potato salad (v)

Heritage tomato and red onion salad (v)

30ES garden salad (v)

The BBQ Pit

Cocktails

Leafy Refresh
Rose Garden
Jamaican Sparkler*

BBQ Station

BBQ pulled pork Hickory smoked Hereford brisket, green peppercorn sauce

Maple and bourbon glazed aubergine and courgette (ve)

Spicy mango slaw (v)

Sweet potato fries (v)

Chipotle corn salad (v)

Ranch pasta salad (v)

Jalapeno cornbread (v)

Selection of buns and BBQ sauces (v)

Choose 3 Desserts

Lemon meringue tart (v)
Kentish strawberry Eton mess (v)
Peach and vanilla bourbon cheese cake (v)
Elderflower sorbet (v)

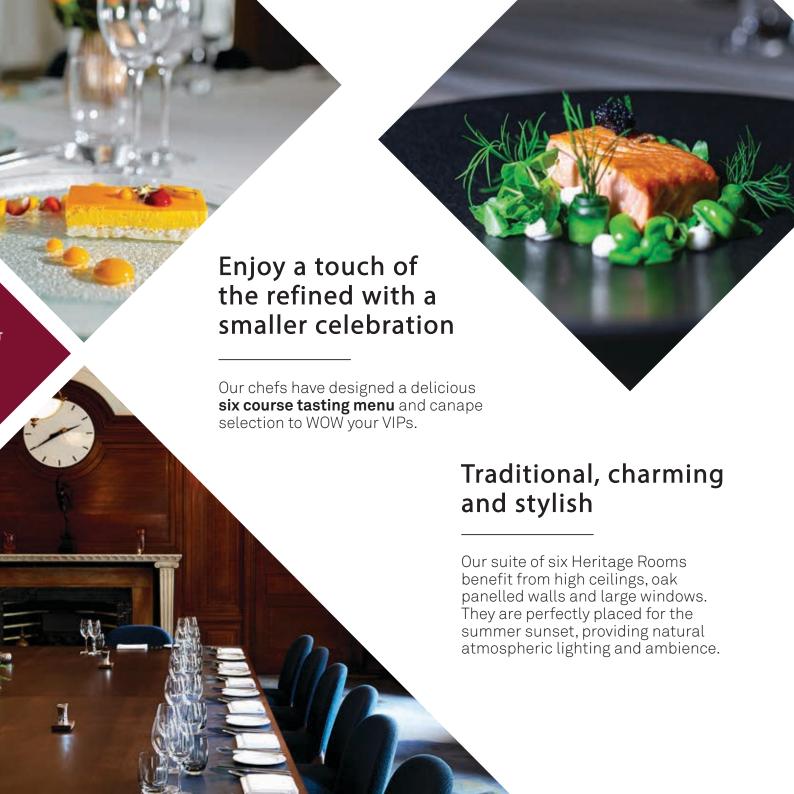
Pimms jelly (v)
Summer berry fool (v)
Raspberry ripple ice cream (v)
Dorset blueberry trifle (v)



^{*}Non-alcoholic











Already hosting an event with us?

FINISH YOUR MEETING IN STYLE BY ADDING ON OUR BBQ PARTY PACKAGE

BBQ Party Package

£60.00 +VAT

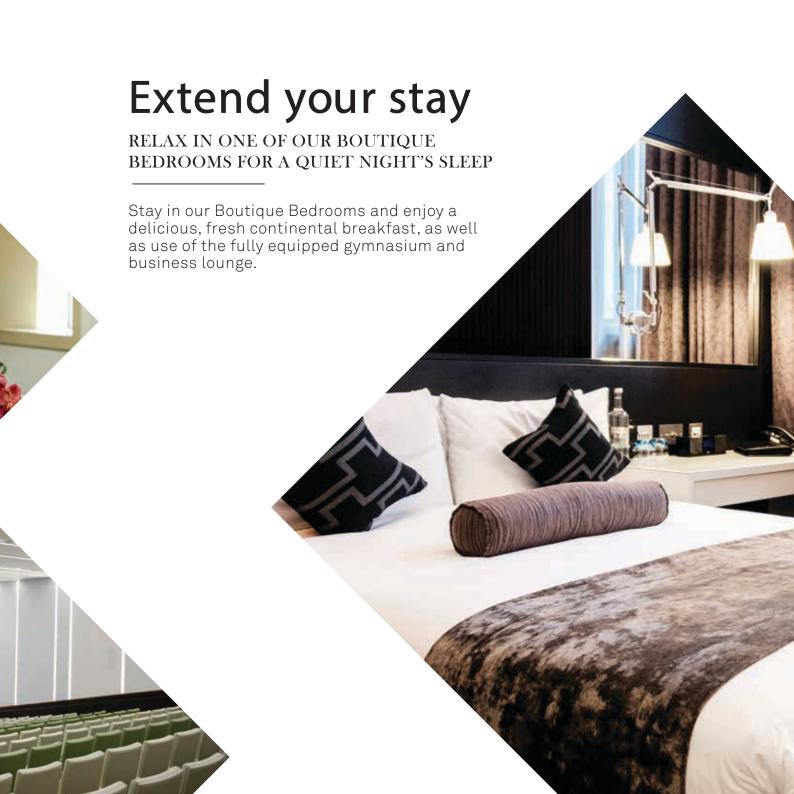
PER PERSON

INCLUDES:

Your choice of BBQ menu 3 selected desserts 2 cocktails 1 non-alcoholic cocktail

ALSO INCLUDES: 3 hours of wines, beers and soft drinks





Our pledges

WE ARE ENSURING SUSTAINABILITY IS AT THE HEART OF OUR BUSINESS

INGREDIENTS



Up to 90% of seasonal fruit and veg on our menus are British



We only use Britishharvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within a 48-mile radius from our venues



Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with our meetings packages



All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified



We only use British-milled flour



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked at a family-run smokehouse on the edge of Aberdeen harbour



We only use pole and linecaught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our fresh and frozen prawns are Marine Stewardship Council-certified

DRINKS



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working closely with Nyetimber, Greyfriars and Furleigh Estate



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association

COMMUNITY



All our teas are ethically and responsibly sourced



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



All our milk is British Red Tractor-certified

PACKAGING



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO



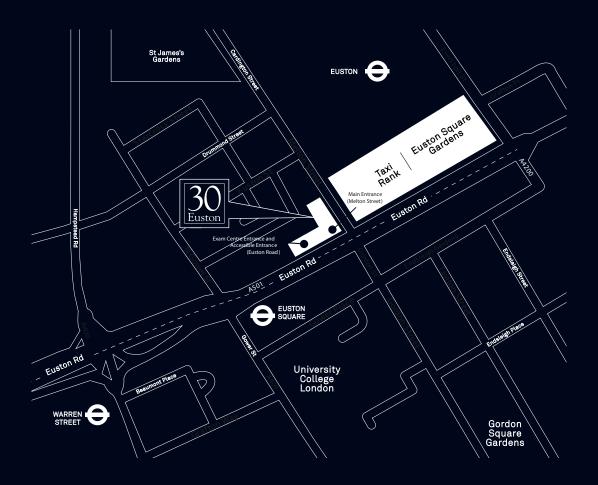
We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



All our venues offer free tap water. Our bottled water is Belu. It is ethicallysourced and carbon-neutral, with all of its profits donated to WaterAid

BY USING THE FRESHEST, BESTQUALITY INGREDIENTS SOURCED RESPONSIBLY FROM LOCAL SUPPLIERS, WE CREATE A BETTER EXPERIENCE FOR OUR CUSTOMERS, THE COMMUNITY, AND IN WAYS THAT BENEFIT THE ENVIRONMENT.

An icon in the heart of the city



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