



30  
Euston

Hospitality  
Spring • Summer 2020

## Contents

### Facilities:

Auditorium and Exhibition Space  
State Rooms and Rooftop Terrace  
Ground Floor Meeting Rooms  
The Heritage Rooms  
Exam Centre  
Boutique Bedrooms

### Menus:

Healthy Living  
Refreshments and breaks  
Breakfast  
Sandwich selection  
Finger food buffet  
Hot and cold fork buffet  
Canapes  
Bowl food  
Food stations  
Private dining  
The Heritage Rooms  
Festive packages  
Beverage list  
All the little extras

## Thank you for your interest in booking an event at 30 Euston Square

30 Euston Square is a Grade II\* listed, 7 storey building dating back to 1906. The modern event spaces inside benefit from a grand Edwardian façade and original Greek Revival style entrance hall; it truly is a traditional building with a contemporary twist.

This versatile venue is home to the Royal College of General Practitioners and behind every event at 30 Euston Square is Searcys, a renowned caterer, responsible for the full management of this spectacular venue from the initial enquiry to event delivery.

Our aim is to make every event an enjoyable experience from start to finish.

With a wide range of rooms available - I invite you to make use of our conference, meeting, training facilities and boutique bedrooms. At 30 Euston Square you will experience the best in technology, comfort and hospitality.

On behalf of everyone, we look forward to welcoming you to 30 Euston Square and delivering an outstanding experience.

Luiz Mazzari, General Manager

30 | Euston  
Square

BEST IN PRACTICE

## Facilities

Our meeting and event rooms are available for day or evening hire, as well as on an all-inclusive package basis. Looking for something unique? Contact our sales team today.



All the facilities  
you need  
under one roof



## Auditorium and Exhibition Space

300 seats | 360 sqm exhibition space | up to 20 exhibition stands | exclusive catering area | private cloakroom and registration area | built-in AV | in-house AV technician | Sony 4K digital cinema laser projection system | Dolby Atmos surround sound system | show lights | 8-screen 4K HD video wall and multiple branding opportunities

### All-inclusive daytime packages\*

#### Finger buffet day delegate rate

£87.50 per person

*Hire of the spaces from 8.00am - 5.00pm*

Sandwich and finger food lunch with crisps and sliced fresh fruit platter

Three breaks | organic tea, triple certified coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

#### Buffet day delegate rate

£92.50 per person

*Hire of the spaces from 8.00am - 5.00pm*

Hot and cold fork buffet lunch

Three breaks | organic tea, triple certified coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

### All-inclusive evening packages\*

#### Wine and food station reception for three hours

£75.00 per person

*Hire of the spaces from 6.00pm - 11.00pm*

Unlimited house wine, beer and soft drinks

Three canapes and three bowl food items

#### Champagne and food station reception for three hours

£90.00 per person

*Hire of the spaces from 6.00pm - 11.00pm*

Unlimited house champagne, wine, beer and soft drinks

Three canapes and three bowl food items

\* Minimum catering numbers apply.



All Auditorium rates  
include built-in AV equipment†

4K laser projector, screen, video wall,  
PA system,  
two lapel microphones,  
two hand-held microphones,  
panel desk with four top table microphones,  
lectern with microphone,  
built-in stage and 1gbps Wi-Fi.

† Two audio visual technicians

# State Rooms and Rooftop Terrace

150 theatre | 120 cabaret | 90 boardroom | 70 u-shape | 160 banquet | up to 8 exhibition stands | exclusive catering area | rooftop terrace | 80” 4K HD relay plasma screens

## All-inclusive daytime packages\*

### Finger buffet day delegate rate **£87.50 per person**

*Hire of the rooms from 8.00am - 5.00pm*

Sandwich and finger food lunch with crisps and sliced fresh fruit platter

Three breaks | organic tea, triple certified coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

### Buffet day delegate rate **£92.50 per person**

*Hire of the rooms from 8.00am - 5.00pm*

Hot and cold fork buffet lunch

Three breaks | organic tea, triple certified coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

\* Minimum catering numbers apply.

All above rates include built-in AV equipment†  
[projector, screen, two 80” 4K HD relay plasma screens, PA system with two lapel microphones, two hand-held microphone, stationery and 1gbps Wi-Fi.]  
† One audio visual technician is required from £450.00 per day

Added extras | Stage and lectern available at £645.00

## All-inclusive evening packages\*

### Wine and food station reception **£75.00 per person**

#### Three hour event duration

*Hire of rooms from 6.00pm - 11.00pm*

Three hours unlimited house wines, beer and soft drinks

Three canapes and two bowl food items

### Champagne and food station reception **£90.00 per person**

#### Three hour event duration

*Hire of the rooms from 6.00pm - 11.00pm*

Three hours unlimited house champagne, wines, beer and soft drinks

Three canapes with two bowl food items OR two food stations

### Private dining **from £95.00 per person**

*Hire of rooms from 6.00pm - 11.00pm*

Welcome drink (glass of prosecco, bottled beer or soft drink)

Three course dinner followed by organic tea, triple certified coffee and petit fours

½ bottle of house wine and 30 Euston Square filtered water

### Upgrade to a deluxe private dining package **+ £20.00 per person**

Champagne on arrival

Four canapes and sommelier selected wines





# Ground Floor Meeting Rooms

18 modern rooms | up to 88 theatre | up to 56 cabaret |  
6 to 36 boardroom | AV equipment | natural daylight

## Room Hire Rates

*Day hire from 8.00am – 5.00pm*

- 6 to 10 people boardroom £350.00
- 11 to 16 people boardroom £550.00
- 17 to 24 people boardroom (40 people theatre style) £850.00
- 36 people boardroom (88 people theatre style) £2,000.00

*Evening hire from 6.00pm - 11.00pm*

- 6 to 10 people boardroom £250.00
- 11 to 16 people boardroom £400.00
- 17 to 24 people boardroom (40 people theatre style) £550.00
- 36 people boardroom (88 people theatre style) £850.00



## All-inclusive day packages

### Breakfast meeting package

£45.00 per person

*Hire for main meeting room from 7.00am – 10.00am*

*Suitable for groups between 6 – 25 delegates,*

Includes deluxe breakfast menu - mini croissant, pain au chocolat and pain aux raisin, fruit salad, yoghurt and granola

Served with organic tea, triple certified coffee, orange juice and 30 Euston Square filtered water

### Day delegate rate

£75.00 per person

*Hire for main meeting room from 8.00am – 5.00pm*

Sandwich and finger food lunch with crisps and fruit bowl

Three breaks | organic tea, triple certified coffee, with pastries on arrival, fresh fruit mid morning and biscuit selection mid afternoon

30 Euston Square filtered water

### Post conference upgrade

+ £18.00 per person

*Served between 4.00pm and 6.00pm*

A selection of British cheese and nibbles

Two beverages per person; selection includes wines, beer and soft drinks



## All Ground Floor Meeting Rooms rates include in room AV equipment

projector and screen or LCD screen,  
complimentary access to 1gbps Wi-Fi  
stationery, white board,  
conference phone (additional charge for calls  
may apply) and ClickShare technology





# The Heritage Rooms

6 refurbished Heritage Rooms | up to 50 theatre | up to 32 cabaret | 8 to 22 boardroom | AV equipment | dedicated concierge

## All-inclusive day packages

### Breakfast meeting package

**£49.00 per person**

*Heritage Room hire from 7.00am to 10.00am*

*Suitable for groups between 6 – 50 delegates*

Full heritage British breakfast OR

Fuel the mind breakfast

Unlimited use of in-room Nespresso machine and unlimited organic tea

### Day delegate rate

**from £85.00 per person**

*Heritage Room hire from 8.00am to 5.00pm*

Arrival                      Granny Smith bircher muesli (v)

Mid-morning break      Chocolate, Kentish raspberry muffin (v)

(one of the options)    Oat, honey and cinnamon biscuits (v)

Victoria sponge (v)

Lunch                        British grazing platter OR British picnic lunch

*with lunch supplement of £10.00 per person*

Afternoon break         Earl grey fruit loaf (v)

Unlimited use of in-room Nespresso machine and unlimited organic tea

Complimentary refreshments including:

30 Euston Square filtered water, juices and hamper of snacks

### Post conference upgrade

**+ £18.00 per person**

*Served between 4.00pm and 6.00pm*

Whipped Basset blue, walnut bread crisps, apple chutney, spiced nuts and olives

Two beverages per person; selection includes wines, beer and soft drinks

All Heritage Rooms rates include in room AV equipment [plasma screen, complimentary access to 1gbps Wi-Fi, stationery, white board, conference phone and ClickShare technology]



## Room Hire Rates

*Day hire from 8.00am – 5.00pm*

- 6 to 10 people boardroom                      £350.00
- 11 to 16 people boardroom                     £550.00
- 17 to 24 people boardroom (50 people theatre style)   £850.00

*Evening hire from 6.00pm - 11.00pm*

- 6 to 10 people boardroom                      £250.00
- 11 to 16 people boardroom                     £400.00
- 17 to 24 people boardroom (50 people theatre style)   £550.00

## All-inclusive evening packages

### Private dining

**from £95.00 per person**

*Heritage Room hire from 6.00pm to 11.00pm*

Welcome drink (English sparkling wine, bottled beer, mocktail or soft drink)

Meet the Chef experience

Three course British dinner, followed by organic tea, triple certified coffee and petit fours

*Selection of British cheese available with supplement of £9.95 per person*

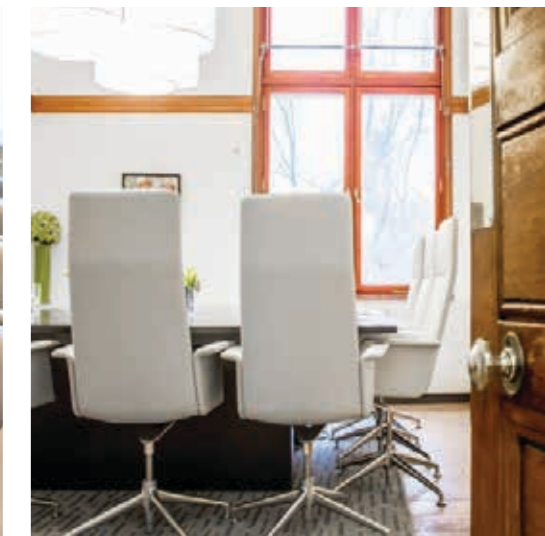
½ bottle of sommelier selected wines

½ bottle of 30 Euston Square filtered water

Table decor



Charming,  
intimate dining with  
impeccable service  
and delicious food



# The Heritage Rooms

Our menus and optional upgrades have been exclusively designed for The Heritage Rooms. We use only the finest sustainable and locally sourced British produce, one of our key sustainability pledges.

<b>Breakfast meeting package</b>	<b>£49.00 per person</b>
<b>Day delegate rate</b>	<b>£85.00 per person</b>
<b>Working lunch supplement</b>	<b>£10.00 per person</b>
<b>Post conference upgrade</b>	<b>£18.00 per person</b>

## Full Heritage British breakfast

Poached organic eggs, homemade baked beans  
Suffolk smoked bacon, Lincolnshire sausage and black pudding  
Hash brown, grilled Portobello mushroom

### Vegetarian options

Poached organic eggs, vegetarian sausage, homemade baked beans (v)  
Hash brown, grilled halloumi (v)  
Pan-fried Portobello mushroom and roasted plum tomatoes (v)

### Accompaniments

Toasted farmhouse bloomer, Netherend butter  
Individual Heinz tomato ketchup and brown souse  
Tiptree marmalade, Somerset blossom honey, jam  
Freshly squeezed orange juice  
Pressed cloudy apple juice

## Fuel the mind breakfast

Blueberry and raspberry anti-oxidant smoothie (ve)  
Smoked John Ross Junior salmon, crushed avocado on multi-seed rye bread  
Kentish strawberries, elderflower soya yoghurt, omega 3 rich granola (ve)  
Poached organic egg, whole grain muffin, vegan hollandaise (v)  
Pressed cloudy apple juice and freshly squeezed orange juice  
Toasted multi-grain bloomer (v)





## Experience the best in British hospitality









## British grazing station

Smoked halibut, deep fried capers,  
parsley cream cheese, rye crisp  
Coronation chicken terrine, onion chutney  
Shropshire blue cheese, onion tart and beetroot relish (v)  
 Lambs leaf, shallot, asparagus and tomato salad,  
mustard dressing (v)  
 Roast cauliflower, pumpkin seed, crisp rocket, caper,  
lemon dressing (ve)  
Dorset strawberry and dandelion tart (v)

## British picnic station

Parsley crumbed haddock fishcakes, potato brioche bun,  
tartar sauce  
 Free range egg mayonnaise, watercress seeded roll (v)  
Pork, apple and thyme sausage roll, tomato sauce,  
Croxtan Manor cheddar, potato and onion pie (v)  
 Grilled asparagus, sugar snap shaved fennel, red chard,  
orange vinaigrette (ve)  
Blueberry Pavlova (v)

## Working lunch supplement


 Roast Sussex chicken, heritage tomatoes and  
red onions, thyme jus  
 Poached Wye trout, charred lettuce, caper and tarragon  
dressing  
 Somerset brie and caramelised onion tart (v)  
 Parsley new potatoes (ve)  
Steamed courgettes and broccoli, lemon oil (ve)  
 Shaved asparagus, endive and Sussex charmer salad (v)  
 Watercress, beet and pickled radish salad (ve)  
English garden salad (ve)  
Farmhouse bread (v)

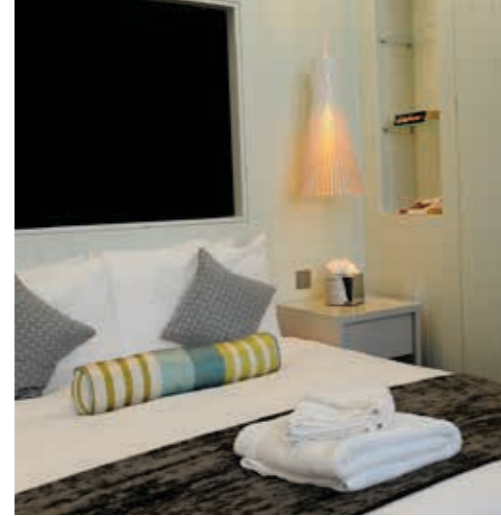
## Breaks

Granny Smith bircher muesli (v)  
Chocolate, Kentish raspberry muffin (v)  
Oat, honey and cinnamon biscuits (v)  
Victoria sponge (v)  
Earl grey fruit loaf (v)

## Post conference upgrade

Whipped Basset blue, walnut bread crisps, apple chutney,  
spiced nuts and olives (v)  
Two beverages per person; selection includes wines, beer and  
soft drinks

 Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes, (ve) denotes vegan dishes.



## Exam Centre

Dedicated entrance and reception area | three separate circuits combining 42 individual rooms with telephone and complimentary 1gbps Wi-Fi | two briefing rooms with integrated AV | high-tech observation room with audio and 360° visual recording system | access controlled secure environment | fully accessible and DDA compliant | built-in timer and clock system in each circuit | secure lockers in each exam room

### Full Exam Centre

£6,250.00

*Circuit hire 8.00am – 5.00pm*

Separate reception area

Three circuits of 14 examination rooms each

Two briefing rooms

One observation room

### Single Exam Circuit

£2,650.00

*Room hire 8.00am – 5.00pm (Monday – Friday)*

One circuit of 14 examination rooms

One briefing room

Shared observation room

## Boutique Bedrooms

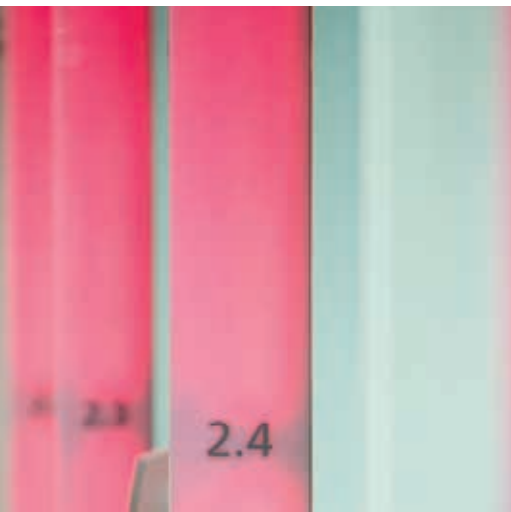
30 Euston Square boasts 41 stunning boutique bedrooms, each with en-suite facilities, perfect for organisers, delegates or guests who require accommodation whilst attending an event at the venue.

We have every detail covered: our rooms have been beautifully designed to provide our guests with a 4\* hotel experience. Complete with indulgent beds, study area, ironing facilities, complimentary Wi-Fi, air-conditioning, a safe and refreshment facilities.

When it's time to relax you also have a 32" smart-television with a wide range of popular television and radio stations.

To enhance your stay, the fully equipped gym and members' lounge are available on-site to use at your leisure.

A delicious continental breakfast is included in the room rate and served every morning in a dedicated dining area from 7.00am–9.00am on weekdays and 8.00am–10.00am on weekends.







## Healthy living

We have created a number of healthier choices throughout our daytime event menus to help you maintain a healthy balanced lifestyle.

Our talented Searcys chefs don't compromise on flavour to deliver you creative healthier choices for your daytime events.

Look out for the green leaf indicating our healthier lifestyle options. Throughout our menus we use fresh, seasonal ingredients which have been proven to provide nutritional benefits, helping you and your guests maintain a well-balanced healthy lifestyle.



Our green leaf indicates healthier lifestyle choices within our daytime event menus



## Healthy swaps

Swap your biscuit breaks for something healthier at no extra charge

Choose from delicious freshly blended smoothies, home-made granola, pick-me-up powershots, low fat yoghurt and fresh fruit.

Take a look at our full range within our refreshments and breaks menu.

We only use rapeseed oil in our dishes, along with lean meat, chicken and fish, known to provide numerous health benefits



## The plant-based development

Plant-based proteins and grains are a prominent talking point in the industry - at 30 Euston Square it is a culture.

The menus within this brochure are healthy and balanced using plant based protein and grains where appropriate

Our grains are high in fibre with slow releasing energy to keep you fuller for longer



All fish served at 30 Euston Square is sustainably sourced



## Herb garden

By creating a herb garden on the rooftop we have put sustainability at the heart of our vision, and provides our chefs with freshly grown rosemary, sage, oregano and thyme.

# Refreshments and breaks

Organic tea, triple certified coffee	£3.25 per person
Organic tea, triple certified coffee, fresh fruit (v)	£3.95 per person
Organic tea, triple certified coffee, biscuit selection (v)	£4.15 per person
Organic tea, triple certified coffee, mini pastries (v)	£5.50 per person
Organic tea, triple certified coffee, cake (v)	£5.50 each
30 Euston Square filtered water (0.7L)	£3.25 per bottle
Fruit smoothies (v)	£3.50 each
Squeezed orange, cloudy apple or cranberry juice (1.5 litre)	£9.50 per jug

Mini pastries (v)	£2.25 per person
Scones, clotted cream, preserves (v)	£4.15 per person
Selection of British and French cheese, biscuits, chutney (v)	£9.50 per person
Sliced fresh fruit platter (v)	£4.50 per person
Individual organic yoghurt with seasonal toppings (v)	£3.00 per person
Spiced nuts, crisps, olives (v)	£5.50 per person
Glazed doughnut food wall (v)	£1.95 per person

<b>Queen's afternoon tea</b>	<b>£16.75 per person</b>
Smoked salmon and lemon butter, ham and mustard and cucumber and cream cheese finger sandwiches, white chocolate and blueberry macaroons, blossom honey mascarpone and Kentish raspberry tarts, scones, clotted cream, strawberry jam and a selection of teas	

<b>Champagne tea</b>	<b>£23.00 per person</b>
A glass of Champagne, smoked salmon and lemon butter, ham and mustard and cucumber and cream cheese finger sandwiches, white chocolate and blueberry macaroons, blossom honey mascarpone and Kentish raspberry tarts, scones, clotted cream, strawberry jam and a selection of teas	



Tasty bites to give you an energy boost

Why not swap your biscuit breaks for something healthier for no additional charge?

### Healthy swaps

- Beetroot and Granny Smith apple power shot (ve)
- Yoghurt and cranberry tray bake (ve)
- Maple glazed nuts flapjack (ve)
- Coconut, lime and soya yogurt, charred pineapple (ve)
- Wholegrain banana and blueberry muffin (v)
- Kombucha shots (ve)

# Breakfast menus

Kick start the day ahead with a choice of healthy or traditional breakfast dishes.

<b>Simple continental breakfast (v)</b>	<b>£12.00 per person</b>
Mini croissant, pain au chocolat, pain aux raisin, fruit salad Organic tea, triple certified coffee and orange juice	

<b>Deluxe breakfast (v)</b>	<b>£16.00 per person</b>
Mini croissant, pain au chocolat, pain aux raisin, fruit salad, yoghurt, granola Organic tea, triple certified coffee and orange juice	

<b>Simple English breakfast</b>	<b>£13.00 per person</b>
Bacon, egg, sausage rolls Organic tea, triple certified coffee and orange juice	

<b>Healthy start</b>	<b>£17.50 per person</b>
<ul style="list-style-type: none"> <li>Power shots of Granny Smith apple, ginger or raspberry and satsuma (ve)</li> <li>Platter of Goji berries (ve)</li> <li>Yacón root muesli, natural yoghurt (v)</li> <li>Porridge with either pumpkin seeds and cranberries, pecans and walnuts or scented honey (v)</li> <li>Organic tea, triple certified coffee and orange juice</li> </ul>	

<b>Full English breakfast</b>	<b>£18.75 per person</b>
Free-range scrambled eggs, Trealy Farm black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown Freshly baked bread, butter, preserves and marmalade Organic tea, triple certified coffee, orange juice	

<b>Vegan breakfast</b>	<b>£18.75 per person</b>
Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans Freshly baked bread, preserves and marmalade Organic tea, triple certified coffee, orange juice	

Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes, (ve) denotes vegan dishes.



# Sandwich menu

When time is of the essence, we have created these specially designed light lunches to see your group through the day.

## Euston sandwich lunch menu £18.50 per person

Organic tea, triple certified coffee and 30 Euston Square filtered water

Chef's selection of five sandwiches, crisps and fruit bowl

## Regents sandwich and buffet menu £27.00 per person

Organic tea, triple certified coffee and 30 Euston Square filtered water

Chef's selection of five sandwiches with three finger buffet items, crisps and sliced fresh fruit platter

[Choose from the Chef's daily selection items]

**Sample sandwich menu**

*Our freshly prepared sandwich menu is created on a daily basis offering delicious fillings. Our chef prepares six fillings per day, including three different vegetarian options*

*John Ross Junior smoked salmon, crushed avocado, multi-seed loaf*

*Honey roast Sussex gammon, Applewood cheese, Branston pickle, multi-seed loaf*

*Salt beef, emmental, whole grain mustard mayonnaise, linseed ciabatta*

*Chicken fajita, Mediterranean vegetables, whipped avocado, spinach wrap*

*Moroccan spiced vegetables, tender leaf spinach, low-fat mint yoghurt, spinach wrap (v)*

*Tomato, Laverstoke Farm mozzarella, rocket pesto, linseed ciabatta (v)*

*Free range egg mayonnaise, spinach, pretzel roll (v)*



Perfectly balancing a blend of flavours and textures



# Finger food buffet menu

Three items included from the Chef's daily menu of six items  
Additional items below for £3.25 each

## Hot

Smoked Barbary duck croquette, plum relish

Jerk spiced Hereford beef burger, red cabbage slaw and potato bun

Panko breaded chicken, whipped guacamole

Sumac salmon skewer, orange and mint yoghurt

Prawn and Peterhead cod fish cake, Amai sauce

Sweet potato, quinoa and nut croquette with spicy arrabiata sauce (ve)

Grilled aubergine, basil, ricotta pizza (v)

Jalapeno macaroni and cheese, sweet corn mayonnaise (v)

Sussex charmer and spinach toastie, tomato jam (v)

## Puddings

Bourbon vanilla and strawberry tartlet (v)

Orange and sweet almond cake (v)

Passion fruit posset (v)

Raspberry Pavlova (v)

Lemon and lime trifle, tropical fruit compote (v)

## Cold

Sweet potato falafel, couscous, roasted carrot, parsley hummus (ve)

Green heritage tomato salad, basil and shallot relish (ve)

Five bean salad, avocado, pita crisp (v)  
Somerset brie and red onion marmalade tart (v)

John Ross Junior smoked salmon, soused shallots, rye bread crisp, dill oil

Soy glazed tuna, oriental vegetables, sesame dressing

Parma ham, tomato, baby gem and parmesan salad, citrus reduction

Lemon marinated Norfolk chicken, fennel, apple slaw

Honey glazed duck and scallion salad  
Smoked turkey and lemon thyme tart, carrot puree



Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes, (ve) denotes vegan dishes.





# Hot and cold fork buffet menu

Our chefs create hearty meals with clever ingredients to keep you energised throughout the day.

## Hot and cold buffet menus

Select one menu and one pudding option.

Includes organic tea, triple certified coffee and 30 Euston Square filtered water

£36.00 per person

### Menu One

- Braised BBQ brisket with sweet corn salsa
- 🌿 Roast salmon, grilled baby gem, chimichurri sauce
- Roast vegetable enchilada casserole (ve)
- 🌿 Baked Cajun spiced sweet potato wedges (ve)
- 🌿 Flashed greens (ve)
- 🌿 Cumin and paprika four beans, avocado salad (ve)
- Baby spinach, macaroni, ranch dressing (v)
- Jalapeno corn bread (v)

### Menu Two

- Honey glazed Suffolk pork belly, shredded bok choy, hoi sin sauce
- 🌿 Baked Peterhead cod, miso broth
- 🌿 Yellow Thai vegetable curry (ve)
- 🌿 Sugar snap peas, green beans, broccoli, sesame seeds (ve)
- 🌿 Steamed coconut rice (ve)
- 🌿 Bean sprout, baby corn, spinach, shitake mushroom salad with ginger, coriander and soy dressing (ve)
- 🌿 Pickled cauliflower, red cabbage (ve)
- Steamed bun (v)

### Menu Three | British

- 🌿 Roast Sussex chicken, heritage tomatoes, red onions, thyme jus
- 🌿 Poached Wye trout, charred lettuce, caper and tarragon dressing
- Somerset brie and caramelised onion tart (v)
- 🌿 Parsley new potatoes (v)
- 🌿 Steamed courgette, broccoli, lemon oil (v)
- Shaved asparagus, chicory, Sussex charmer salad (v)
- 🌿 Watercress, beetroot, pickled radish salad (ve)
- 🌿 English garden salad (ve)
- Farmhouse bread (v)

### Menu Four | Healthy

- Grilled Norfolk chicken breast, cumin aubergine, low-fat coriander yoghurt
- Anglesey sea bass, roasted heritage cherry tomatoes wilted spinach, Kalamata olives, salsa verde
- Bell pepper and courgette moussaka (v)
- Minted Jersey Royal potatoes (ve)
- Romanesco, green beans, courgettes (ve)
- Cucumber, cos lettuce, red onion salad (ve)
- Watermelon, feta, rocket salad (v)
- Pita (v)

### Menu Five | Vegan

- Charred courgette, chickpeas, red onion salsa (ve)
- Smoked seitan, parsley fregola (ve)
- Black bean, spiced aubergine, coriander and coconut broth (ve)
- Wilted Wakefield cabbage, onion seeds (ve)
- Saffron infused couscous (ve)
- Quinoa, spinach, roasted squash, toasted walnuts salad (ve)
- Tabbouleh (ve)
- Beetroot and spelt bread (ve)

### Puddings

- Raspberry and coconut cake, citrus soya yogurt (ve)
- Lemon tart (v)
- Kentish strawberry Eton mess (v)
- Coconut and lime cheesecake (v)
- Victoria sponge (v)
- Orange blossom panna cotta, raspberry compote (v)
- Bowl of fruit also available on request




Small and delicate  
with big flavours

## Canapés


Entertain and celebrate with bite size creations that use ingredients at their seasonal best.

<b>Four canapés</b>	<b>£18.00 per person</b>
<b>Six canapés</b>	<b>£22.00 per person</b>
<b>Ten canapés</b>	<b>£28.00 per person</b>

### Hot


- Peking duck, pickled cucumber, spring onion, plum relish
- Braised Hereford beef and tarragon arancini, truffle mayonnaise
- Char Sui pork, galangal ginger gel
- Pressed Welsh lamb, feta crumb, charred heritage tomato
- Peterhead cod and coriander fishcakes, sweet chilli sauce
-  Seared Scottish salmon, Hendricks gin gel, rye crisp
- Tandoori queen scallop, mango and lime chutney
- Roast heritage tomato, parmesan croute, pesto (v)
- Tempura baby corn, saffron dip (ve)
- Cornish Yarg beignets, burnt onion jam (v)

### Cold

- Sticky hoisin Suffolk pork belly
- Hereford beef Scotch egg, tarragon mayonnaise
- Smoked chicken terrine stack, onion bread and tarragon mayonnaise
- Citrus cured sea bass, blini, creme fraiche and caviar
- Smoked haddock mousse, pea puree
-  Chilli crab, avocado seaweed roll, cucumber
- Goat's cheese and sweet chilli jam cheesecake (v)
- Pickled watermelon, whipped ewes milk cheese (v)
- Pea and mint tart, quail egg, shallot (v)

### Puddings

- Dark chocolate and orange truffle (v)
- Chigwell Valley seasonal fruit Pavlova (v)
- Passion fruit mini cone (v)
- Vanilla brulee and Kentish strawberry tart (v)
- Lavender and rhubarb cheesecake (v)

 Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes, (ve) denotes vegan dishes.





# Bowl food

Bowl food is a more substantial choice than canapes and are ideal for receptions or extended networking events.

Three canapes and three bowls  
Additional bowls

£32.00 per person  
£5.00 per bowl, per person

## Hot

- Tempura wasabi chicken, wilted bok choy, honey, soy and lime dressing
- Pressed mustard crusted beef, apple and onion mash, port jus
- Pulled Welsh lamb, mint pesto, potato and spinach hash
- Monkfish scampi and chips, vinegar gel and pea puree
- 🌿 Tandoori Celtic sea cod, black rice and crispy onions
- Seared Anglesey bass, chorizo mash and bell pepper relish
- Beetroot risotto, charred asparagus and courgette, shaved Sussex charmer (v)
- Herb gnocchi, baby spinach, heritage tomato, salsa verde (v)
- Katsu sweet potato, sticky rice, pickled carrot and ginger (ve)

## Cold

- 🌿 Smoked chicken breast, avocado, wild rice, ginger mayonnaise
- 🌿 Thai beef with vermicelli rice noodles, chilli and lime dressing, baby coriander
- 🌿 Shredded slow cooked duck leg, pickled oriental vegetables, plum sauce
- 🌿 Poached fillet of Scottish salmon, aromatic lentils, mint creme fraiche
- 🌿 Seared tuna, Carroll's heritage potatoes, green beans, quail eggs, sun blush tomatoes, olive dressing
- 🌿 Smoked Cornish mackerel, shaved fennel, beetroot relish, dill, lemon vinaigrette
- 🌿 Herb quinoa, broad beans, charred courgette, pea salad, pickled red onions, crispy kale (ve)
- Heritage beetroot and tomato salad, goat's curd, truffle dressing (v)
- 🌿 Tender baby spinach, faro, roast butternut squash, broccoli, whipped orange tofu (ve)

## Puddings

- Chigwell Valley seasonal berries and pistachio crumble (ve)
- Praline and chocolate mousse, blossom honey cream (v)
- Lemon and mint posset, Kentish raspberries (v)
- Dorset blueberry Eton mess (v)
- Pina colada trifle (v)



It's not just  
remarkable food,  
it is a sensational  
experience



Immersive  
30 Euston Square  
experiences



## Food stations

Marvel at the skills of our Searcys' Chefs and enjoy the interactive live street-food inspired food stations.

Two stations  
Three stations

£35.00 per person\*  
£45.00 per person\*

*If booking for 100 guests:*

*choose two food stations, 50 servings from each*

*If booking for 100 or more guests:*

*choose three food stations, 50 servings from two stations and 100 servings from the third station*

*\* minimum number of 50 guests*

### Asian fusion shed

- 🌿 Hoisin duck hirata
- 🌿 Dahl makhani (v)
- Chicken katsu curry
- 🌿 Sushi rolls (v)

### Indian live wrap bar

- Tandoori chicken
- Paneer, spinach and chickpea balti (v)
- Lamb tikka

*All served in a warm wrap, rolled to order with a choice of sauces, chutneys and salads*

### Sweet corner

- Mochi ice cream (v)
- Miso ice cream (v)
- Ginger and lime creme brulee (v)
- Black sesame pudding (v)
- Coconut crusted pineapple, lychee compote (v)

🌿 Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes, (ve) denotes vegan dishes.





A perfect setting  
for your special  
dining occasion



All of our dishes are  
beautifully crafted  
for you

## Private dining

Our menus are devotedly updated monthly using only the freshest seasonal ingredients. Our State Rooms and Rooftop Terrace, as well as our Heritage Rooms are perfect for large events, as well as more intimate dinners.

Three course dinner plus coffee and petit fours £95.00 per person  
Selection of one dish from each course is required for the whole party

### Sample menu

#### Starters

Laverstoke buffalo mozzarella and basil tart, Isle of Wight tomato salad, balsamic syrup (v)

Grilled Loch Duart salmon, citrus salad, caper dressing

Beetroot tartar, whipped feta, summer leaves, almond vinaigrette (v)

Pan-fried Orkney scallops, charred cauliflower, blood orange glaze, brown shrimps

Braised pork, marinated cabbage salad, fennel and radish slaw, hickory smoked glaze

#### Mains

Spelt, barley and pea risotto, charred courgette, lemon, parsley and shallot crumb (v)

Forge Farm lamb rump, pressed potatoes, Wye Valley asparagus, carrot puree

South coast cod, honey sautéed gem lettuce, pine nut relish, truffle potato, samphire

Pressed Cumbrian beef, parmesan cream, crispy potato, shitake mushrooms, rocket

Loch Duart salmon, summer squash, chickpea cake, coconut, ginger

#### Puddings

Dorset blackberry and almond sponge, lime sorbet (v)

Kentish strawberry soup, meringue, vanilla marshmallow (v)

Chocolate and mango tart, baileys ice cream (v)

Apricot mousse, cinnamon and pecan granola (v)

Elderflower parfait rose jelly, roasted peaches (v)

Followed by organic tea, triple certified coffee and petit fours

All prices are exclusive of VAT. All menus are subject to seasonal changes.  
Prices are valid from 1st April 2020 – 31st March 2021.



## Private dining

We have a range of private dining menus available and can cater to any occasion; from intimate dining in our Grade II\* listed Heritage Rooms, to sumptuous gala dinners in the State Rooms with beverages served on our Rooftop Terrace.







## Private dining tasting menu

Looking for the perfect dining experience for your VIPs? Try our deluxe six course tasting menu filled with creative flavours, textures and ingredients to get your tastebuds tingling. Our menus change monthly using only the freshest, seasonal ingredients.

Sample menu | Five courses plus coffee and petit fours

£75.00 per person

**Amuse-bouche** | Pea and mint soup with smoked almond salsa, mint oil (v)

**Starter** | Oak smoked salmon with quail's egg, citrus and fennel salad, rye crisp, dill emulsion

**Main course** | Norfolk chicken breast with truffle potato terrine, buttered spinach, pine nut and thyme sauce, Madeira jus

**Pre-pudding** | Hendricks gin with cucumber and lemon granite (v)

**Pudding** | Wild strawberry parfait with faise se bois, cherry and mint salad, hot milk chocolate sauce (v)

Followed by organic tea, triple certified coffee and petit fours





## Let's toast to tradition

Enjoy a sparkling festive occasion with a classic three course seated dinner in our stunning State Rooms and Rooftop Terrace.

Why change tradition? Our classic Christmas package includes exclusive use of our stunning State Rooms and Rooftop Terrace from 6:30pm until late, along with a selection of mouth-watering dishes.

We have catered to those looking for a traditional Christmas celebration with our festive three course seated dinner menu, complete with traditional roast turkey, glazed parsnips and the nations favourite, Christmas pudding. Alternatively, choose from our chef's more creative dishes which combine refreshing ingredients, flavours and textures for a captivating dining experience.

On arrival, be welcomed with festive themed cocktails, sparkling beverages and exquisite treats whilst embracing the season of goodwill and festive theming.

Combined with an unlimited drinks package for three hours, 'midnight munchies', a DJ and dance floor, you will have everything you need for a memorable festive celebration.



## Festive seated dining menu

Select one dish for each course

### Starters

Stilton croquette | caramelised fig, rocket salad, walnut dressing (v)  
Gressingham duck terrine | charred radicchio, cherry gel and thyme vinaigrette  
Gin cured Scottish salmon | pickled fennel and apple slaw, sourdough crisp  
Seared mackerel | compressed cucumber, pea relish, watercress emulsion  
Butternut squash soup | truffle, parsley gnocchi (v)

### Mains

Norfolk bronze turkey | fondant potato, pigs in blanket, roast parsnip, glazed carrot, buttered sprouts  
Pressed Welsh lamb | roast celeriac, buttered kale, cranberry relish, red wine jus  
Seared sea bass | truffle mash, Celtic sea king prawn fricassee  
Oven baked South Coast cod | clam and mussel cream, Carroll's dill potato pancake  
Wild mushroom Wellington | roast tubers, spinach puree (v)

### Desserts

Orange and star anise burnt cream | caramelised clementine compote, cinnamon cookie (v)  
Chocolate and sour cherry roulade | kirsch jelly (v)  
Panettone | cranberry and Madagascar vanilla trifle (v)  
Plum and amaretto Christmas pudding | nutmeg sauce, winter berries (v)  
Mulled wine infused pear | white chocolate mousse, gingerbread crunch (v)

Selection of teas, coffee and petit fours



FROM ONLY  
**£110** +VAT  
PER PERSON  
DELIGHT UP TO  
160  
GUESTS





# Make this year's Christmas celebration magical

Festive food with all the trimmings that will have you reminiscing in our stylish state rooms and rooftop terrace.

We dedicate all of our resources to throw our clients a party they won't forget. We have a range of versatile spaces which can be transformed into a Christmas event worth talking about. If you are looking to hold festivities in a central location, we can help you to deliver an unforgettable experience.

From theming ideas, to specific decorative requests, we can assist you in delivering a truly unique experience to wow your guests. What's more, you will be assigned your very own dedicated events manager who can assist you in producing your dream event.

Be welcomed with festive themed cocktails, sparkling beverages and exquisite treats whilst taking in the glowing lights of the capital at Christmas.

Enjoy your food stations and three hour beverage package, whilst dancing the night away with an inclusive DJ, dance floor and festive theming; including atmospheric lighting, an LED uplight bar and themed centrepieces.

FROM ONLY

**£99** +VAT

PER PERSON

DELIGHT UP TO

**230**

GUESTS






# The Christmas Stations

## Roaming

- Celtic sea prawn flat breads, spicy tomato sauce
- Courgette fries, baby spinach and coriander yoghurt, pomegranate (v)
- Sticky Hereford beef, pickled red onions, watercress and horseradish sauce bao bun

## Christmas Wrap Bar

- Roast garlic and Marjoram marinated Norfolk bronze turkey
- Sage, butternut squash, apricot and chestnut falafels (ve)
-  Triple cooked parmentier potatoes, rosemary salt (v)
- Picked red cabbage and cranberry salad (v)
-  Shredded sprouts and carrots (v)
-  Mint and cucumber sauce, bacon gravy, vegan mayonnaise, chili sauce

## Pudding Table

- Christmas Eton mess (v)
- Hazelnut and Baileys profiteroles (v)
- Dark chocolate and candied orange tart (v)
- Spiced rice pudding, Bramley apple, cranberry compote (v)
- Mulled wine fruit, vanilla custard, gingerbread crunch (v)

 Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes, (ve) denotes vegan dishes.



This year's Christmas party should be unforgettable, for all the right reasons. From extra special cocktails to festive feasts filled with deliciously hearty classics, desserts and sides. We've got festive celebrations covered.



# Indulge in the finest rums

With its refreshing citrus taste and super-cool slushiness, the rum bar is the perfect addition to your event.

---

## Selection of Rums | Enjoy two beverages per person.

The Kracken Black Spiced Rum                      Koko Kanu Rum  
Red Leg Caramelised Pineapple Rum                El Dorarado Demerara 12 year old Rum

Rums used within the experience are subject to availability



The Rum  
Bar  
£12.50 <sup>+ VAT</sup>  
PER PERSON

# Beverage list

Our beverage list has been carefully selected by Searcys' experts. If you require a particular wine or other beverage for your event, please ask us and we will do our best to source this for you.

## Sparkling wine

Ca' del Console Prosecco Extra Dry, Italy                      £40.00  
Furleigh Estate Blanc de Noirs, England, 2010                £58.00

## Champagne

Searcys Selected Cuvee, Brut, NV                                £55.00  
Drappier Champagne Carte d'or, Brut, NV                    £50.00  
Lanson Pere et fils, Brut, NV                                        £58.00  
Laurent Perrier La Cuvee, Brut, NV                              £69.00  
Veuve Clicquot, Yellow Label, Brut, NV                        £69.00  
Ruinart Blanc de Blanc, NV                                         £90.00

## White wine

Pinot Grigio, Vinuva Organic, Italy, 2016                      £23.00  
Marsanne, Vermentino, Joie de Vigne Blanc, Languedoc, France, 2016                £24.00  
Cotes de Gascogne, maison Belenger, France, 2016            £25.50  
Picpoul dae Pinet, Beauvignac, Languedoc, France, 2017    £27.50  
Touraine Sauvignon Blanc, Domaine du Haut Perron, Loire, France, 2016            £32.50  
Satellite Sauvignon Blanc, Marlborough, New Zealand, 2016    £32.50  
Gavi di Gavi, Enrico Serafino, Itaaly, 2016                    £33.50  
Leiras, Albariño, Rías Baixas, Spain, 2016                     £33.50  
Weitgasse Gruner-Veltliner, Mantlerhof, Austria, 2016        £37.00  
Sancerre, Domaine Cherrier, Loire, France, 2016            £39.00  
Chablis, J.M. Brocard, Burgundy, France, 2015                £42.00

## Rosé wine

Le Bosq Rosé, South West France, 2016                        £23.00  
Les vigneron de Saint-Tropez, Côtes de Provence, France, 2016                        £27.50

---

All prices are exclusive of VAT. All menus are subject to seasonal changes.  
Prices are valid from 1st April 2020 – 31st March 2021.





### Red wine

Merlot Granfort, vin du Pays D'Oc, Languedoc, France, 2018	£23.00
La Troubadour, Carignan Grenache, Languedoc, France, 2016	£24.00
Front Row, Shiraz/Mourvedre/Viognier, Swartland, South Africa, 2016	£25.00
Villa dei Fiori Montepulciano d'Abruzzo, Tuscany, Italy, 2015	£25.00
Portillo Malbec, Uco Valley, Mendoza, Argentina, 2017	£27.00
Les Abeilles Rouge, Jean-Luc Colombo, Côtes du Rhône, France, 2015	£30.50
Rioja Crianza, Conde de Valdemar, Spain, 2013	£35.00
Chianti Superiore, Santa Cristina, Antinori, Italy, 2015	£35.00
Hangin' Snakes, Langmeil, Shiraz/Viognier, Bergenland, Austria, 2015	£39.00
Châteauneuf-du-Pape, Clos de L'Oratoire des Papes, Rhone, France, 2015	£49.00

### Dessert wine

Juracon, Château Jolys, Cuvee Jean, France, 2015 (375ml)	£23.00
Finca Antigua, Moscatel Naturalmente Dulce, Spain, 2016 (375ml)	£34.00

### Fortified wine

Dow's Fine Ruby Port	£33.00
Sandeman 10 Year Old Tawny Port	£47.50

### Beer and ciders

Freedom 4 lager, Estrella (330ml)	£4.50
Freedom pale ale (330ml)	£4.50
Redchurch Hoxton (Stout) (330ml)	£4.75
Aspalls Suffolk Draft (Cider) (330ml)	£4.50

### Spirits (50ml)

House spirits	from £5.50
Premium spirits	from £7.50

### Soft drinks

Bottled soft drinks (330ml)	£2.95
Juices (1.5 litre)	£9.50
30 Euston Square still or sparkling filtered water (700ml)	£3.25

### Cocktails

*A choice of three*

### Peachy Punch

Vodka, Cointreau, peach, lime, lemon

### Hidden Mojito

Rum, mint, lime, soda

### Leafy Refresh

Gin, Midori, yuzu syrup, lemon, soda

### Rose Garden

Gin, triple sec, cream (optional), rose liqueur, grenadine

### The Boozy Spritz

Whiskey, Elderflower, grapefruit, lemon, honey, prosecco

### Caribbean Nightingale

Rum, Campari, pineapple, lime

**£8.50 each, per person**

*£23.00 per person*

### Petal Picker

Tequila Gold, Campari, rose, cucumber

### Green Melon Sour

Vodka, Midori, lemon, lime

### Mocktails

**£4.50 each, per person**

### Jasmine Green Tea

Jasmine green tea, orange, sugar, soda

### Butterfly Pea Refresher

Lemon, butterfly tea syrup, lavender

### Jamaican Sparkler

Agua de Jamaica chilli-infused tea, grenadine, lime, agave syrup, soda



# All the little extras we can help with

## Additional AV

Television plasma (42" or 51")	£190.00 each
Perspex frosted lectern (Euston or Auditorium only) with integrated comfort monitor and microphone	£160.00
Perspex frosted lectern	£95.00
Lectern countdown clock (Auditorium only)	£60.00
Laptop	£100.00
Additional microphones	
– lapel, top table, roving	£85.00 each
Micro cue (Euston only)	£40.00
Headset microphone	£90.00
Yamaha LS9 audio mixing desk	£180.00
Mobile PA System (2 microphones and speakers)	£450.00
Remote mouse	£40.00
AV technician for 10 hours	
Daytime - earliest start 7.00am	£450.00
Two AV technicians for 10 hours (required for Auditorium or State Rooms events)	£750.00
AV technician for evenings for 4 hours	£260.00
AV technician for Saturday for 8 hours	£525.00
AV technician for Sunday for 8 hours	£630.00
Additional hour	£50.00 per hour

## Stationery

Dinner place cards or tent cards	£1.00 each
Flip chart (with markers)	£30.00 each
Velcro compatible black poster boards	£60.00 each
10 for £500.00	
Photocopying   A4/A3 (black and white)	25p/55p
Photocopying   A4/A3 (colour)	50p/80p

## Access and security

Early access – from 7.00am	£675.00 per hour
After hours charges – 11.00pm to midnight includes venue hire, security and staffing	£1,000.00
After hours charges – 11.00pm to 1.00am includes venue hire, security and staffing	£1,500.00
Security (minimum 8 hours)	£19.00 per hour
Event hosts/reception staff/cloakroom (minimum 4 hours)	£19.00 per hour

## Lighting, branding and entertainment

LED wireless coloured uplights (RGB colour mixing)	£75.00 each	6 for £395.00   12 for £650.00
Black and white dance floor		
4m x 4m		£450.00
Stage with black carpet and skirting		
6m x 2m		£450.00
8m x 2m		£550.00

The following can also be arranged:

- Branding, vinyl wraps, wall graphics, lectern logo
  - Dance floors, outdoor games, atmospheric lighting
  - Photo-booths, jukebox, DJ
  - Flowers, coloured linen or other theming
- Please ask a member of the events team for a personalised proposal.



Everything you need  
under one roof



We're here to help  
you make your next  
event spectacular



# 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 British-harvested 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



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



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 line-caught 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

## BEVERAGES



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

## 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



By using the freshest, best quality 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



30 EUSTON SQUARE, LONDON NW1 2FB

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

30 | Euston  
Square

BEST IN PRACTICE

EST. 1847  
**SEARCYS**  
LONDON