



Christmas
at St Pancras by
Searcys

'Tis the season to drink bubbly!

We understand a party isn't a party without great food, great drinks and a great atmosphere. That's why we have a choice of new and exciting Christmas packages to choose from, whether you would like to enjoy an intimate festive lunch in your own private room or host an exclusive evening party, dancing the night away in the grand setting.

St Pancras by Searcys is home to all sorts of wonderful dining areas and private spaces, which are perfect for passing around the canapés and bubbly, feasting in grand style on seasonal British produce and everything in between.

We can host a glittering seated dinner from 10 guests for up to 150, or a sparkling Champagne reception for up to 400 guests.

To find out more about our packages and menus, or to arrange an informal coffee and show around please call our events team on 0207 923 5455 or email stpancrasevents@searcys.co.uk





Exclusive party packages

SEATED LUNCH

Glass of Champagne on arrival
Three course meal (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water
PA system
Room hire

115 .00 per person (minimum 80 guests)

SEATED DINNER

Two glasses of Champagne on arrival
Four canapés
Three course dinner (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water
PA system
Room hire
DJ

145 .00 per person (minimum 80 guests)

STANDING RECEPTION

Glass of Champagne on arrival
Three canapés
Four bowls
Three hours of unlimited house wine,
beer and softs
PA system
Room hire

118.00 per person (minimum 100 guests)

SEARCYS STANDING RECEPTION

Glass of Champagne on arrival
Three canapés
Four bowls
Three hours of unlimited house wine,
beer and softs
Room hire
DJ

127.00 per person (minimum 100 guests)

Private dining and group packages

PRIVATE DINING

Three course meal (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water
Room hire

66.00 per person (minimum 10 guests)

SEARCYS PRIVATE DINING

Glass of Champagne on arrival
Two canapés
Three course meal (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water
Room hire

80.00 per person (minimum 10 guests)

GROUP PACKAGE

Glass of Sparkling wine on arrival
Three course meal (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water

57.00 per person (minimum 10 guests)

SEARCYS GROUP PACKAGE

Glass of Champagne on arrival
Two canapés
Three course meal (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water

65.00 per person (minimum 10 guests)





Champagne Bar

Proudly boasting to be the longest Champagne Bar in Europe, we offer a truly spectacular setting with exciting drink options and specially created menus all within the buzz of this International Station.

Exclusive hire and semi-exclusive hire available.

Capacities:

Champagne Lounge:

Standing reception – up to 60 guests

French or English wing:

Standing reception – up to 150 guests

Exclusive hire:

Standing reception – up to 400 guests

Brasserie

The original restaurant, designed in art deco style by Martin Brudnizki, now has a variety of flexible spaces and can cater for parties of different sizes for any occasion.

Capacities:

Seated dining – up to 180 guests

Standing reception – up to 250 guests





Kitchen Bar

This semi-private area is situated within the Brasserie on the upper concourse of the iconic St Pancras International Station, offering an open plan space perfect for standing receptions, seated dinners or networking events.

Capacities:

Seated dining – up to 50 guests

Standing reception – up to 100 guests

Glass Room

This semi-private area is situated within the Brasserie on the upper concourse of the iconic St Pancras International Station, curtained off from the main restaurant, offering unforgettable views of the stunning architecture and ever changing scenery of the station.

Capacities:

Seated dining – up to 20 guests

Standing reception – up to 30 guests





Tasting Room

The recently added private dining room can be booked for meetings, master classes or parties fizzing with Champagne and British sparkling.

The room has plenty of natural light and it is equipped with a plasma screen.

Capacities:

Seated dining – up to 14 guests

Standing reception – up to 25 guests









Tailoring your event

All our event packages can be tailored to your exact requirements. Our dedicated event planners will work with you to create your perfect Christmas party.

We also have partnerships with the best London suppliers for entertainment, live music and floristry, so talk to our team if you are looking for more inspiration, whether you choose to theme your event to be a classy Gatsby evening or decide to 'Travel back in time'.

Our menus

Our menus have been created by our experienced chefs and all food is prepared and delivered fresh from our in-house kitchen, using the highest-quality produce from the best local farmers, butchers and fishmongers.

Our menus include creative canapés and bowl food, restaurant-quality plated meals, delicious food stations and buffets. Likewise, our wine and drinks list include extensive range of options to suit all palates.

Three course Christmas menu (sample)

STARTERS

Chicory and Pink Lady apple salad, candied walnut, Stilton, mustard dressing (v)

Jerusalem artichoke soup, crispy hen's egg, truffle oil (v)

Game terrine, pistachio, spiced fruit chutney, sourdough

Beetroot cured Scottish salmon, roast beets, horseradish

MAINS

Spicy caramelised cauliflower, chickpea, almonds, coriander (v)

Roast turkey, bacon, cranberry stuffing, buttered sprout tops, roast root vegetables

Lake District beef cheek, Carroll's mash potato, mushroom, red wine jus

Baked monkfish, mussels, saffron risotto, orange and rosemary sauce

PUDDINGS

Christmas pudding, brandy custard

Muscovado tart, chocolate cream, Amarena cherries

Seville orange burnt cream, ginger bread ice cream

Artisan British cheeses (supp 5.00)

(extra course and Port 10.00)

SIDES - 4.50 each additional

Chips | buttered sprout tops | honey-roast carrots and parsnips | Carroll's heritage potatoes | watercress and red chard salad

37.00 per person (3 courses, coffee, minced pies and crackers)

exc. VAT exc. 12.5% discretionary service charge





SNACKS

Rosemary roasted nuts
Almonds, cashews, peanuts

Nocellara olives
Cured green Sicilian olives

3.95 per bowl

A discretionary 12.5% service charge will be added to your bill. All prices are exclusive of the VAT at 20%.

Our food may contain nuts, derivatives of nuts or other allergens. If you or your guests suffer from an allergy or food intolerance, please notify us as we can cater for any special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.

Non-offensive menus are available, please ask your event planner.

CANAPÉS

Cold

Chicken Caesar salad

Smoked chicken, mango and lime cone

Smoked salmon blinis, cream cheese

Seared tuna, wasabi, avocado, pickled ginger

Soused mackerel, pickled cucumber

Goat's curd, pomegranate, green bean (v)

Sweet potato hummus, flat bread (pb)

Cherry tomato, coconut 'Cheddar' skewer (pb)

Hot

Spiced lamb kebab, smoked paprika

Chicken satay skewer

York ham and Lincolnshire Poacher cheese toastie

Brawn croquette, caper and egg

Tandoori salmon, cucumber and lime yogurt

Salt and pepper squid, Bloody Mary-Rose sauce

Tomato and pesto arancini

Shropshire blue cheese and leek tartlet (v)

Chickpea and onion bhaji, mango relish (pb)





CANAPÉS

Substantial hot

Fish and chips, tartar sauce
Mini burger, sweet cured bacon, aged Cheddar
Scotch egg, piccalilli

Pudding

Lemon meringue pie (v)
Champagne and raspberry macaroon (v)
Passion fruit pavlova (v)
Hazelnut éclair (v)
Chocolate brownie, pecan brittle (pb)

2.95 per canapé

6 canapés / 16.00 per person

9 canapés / 22.00 per person

12 canapés / 26.50 per person

0.55 supplement per substantial hot canapé

BOWL FOOD

Cold

Smoked duck, chicory, Cheltenham beets salad
Chicken Caesar, garlic croûtons
Cured salmon, pickled cucumber, horseradish cream
Prawn cocktail, Bloody Mary-Rose sauce
'Greek' salad, coconut 'Cheddar', tomato, red onion (pb)

Hot

Crispy duck, Asian vegetables
Chicken and mushroom pie, tarragon sauce
Slow cooked lamb, aromatic couscous
Braised beef, mash potato
Saffron risotto, calamari, clams, mussels
Ricotta dumplings, tomato, basil (v)
Cauliflower and coconut 'Stilton' risotto (pb)





BOWL FOOD

Pudding

Espresso and mascarpone set cream, sponge fingers (v)
Dark chocolate mousse, orange and passion fruit jelly (v)
Vanilla rice pudding, rum baba, Chantilly cream (v)
Kent apple and cinnamon doughnut (v)

6.50 per bowl



BUFFET (sample)

Choose 3 from each section priced at 30.00 per person:

Cold

Prawn cocktail, baby gem lettuce, shellfish dressing
Seared Yellowfin tuna Nicoise
Smoked chicken Caesar
Melton Mowbray pork pie, piccalilli
Cured English meats
Heritage tomato, mozzarella, red onion, olive oil
Goat's curd, Cheltenham beets, lemon
Farmhouse cheese, condiments, biscuits

Hot

Fish pie
Prawn and salmon fishcake
Mini bacon and cheese burger
Lamb shoulder Shepherd's pie
Mini chilli hot dog
Chicken and penny bun mushroom pie
Quail Scotch egg
Montgomery rarebit on toast
Penne pasta, tomato, Ragstone goat's cheese

Chips/ New potatoes /Mixed vegetables

Dessert

Valrhona chocolate brownie
Egg custard tart
Carrot cake
Chocolate mousse and honeycomb
Apple pie

(based on the minimum of 10 guests)

FOOD STATION (sample)

Static stations are priced at 10.50 per person:

Cured British meats

Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham, pickles

British cheeses

Selection of artisan cheeses, crackers, chutney

Deli

Hummus, olives, potato salad, mix leaf salad, quiche, marinated vegetables

Dessert

Burnt cream, Winter fruit tart, chocolate pot, profiterole, fresh fruit

Live stations are priced at 13.50 per person:

Oysters

Fresh rock oysters, red wine and shallot dressing, lemon, tabasco

Seafood

Oyster, dressed Portland crab, lobster, Scottish smoked salmon





CHAMPAGNE AND SPARKLING WINE

White Champagne Brut

Searcys Selected Cuvée, Brut, NV - 52.50 / Magnum 108.33
Drappier, Carte d'Or, Brut, NV - 55.83
Lanson, Père et Fils, Brut, NV - 65.83
Perrier-Jouët, Grand Brut, NV - 75.17
Taittinger, Brut Réserve, NV - 73.33
Veuve Clicquot, Yellow Label, Brut, NV - 83.33
Laurent-Perrier, La Cuvée, Brut, NV - 81.67
Perrier-Jouët, Belle Epoque, Brut, 2008 - 166.67

White Champagne Sweet

Laurent-Perrier, Harmony, Demi-Sec, NV - 70.83

Rosé Champagne

Searcys Selected Cuvée, Rosé, Brut, NV - 62.50
Taittinger, Brut Réserve, Rosé, Brut, NV - 79.17
Laurent-Perrier, Cuvée Rosé, Brut, NV - 91.67

English Sparkling Wine

Greyfriars, Cuvée Brut, NV, Surrey - 44.17
Nyetimber, Classic Cuvée, Brut, NV, West Sussex - 62.50

*A discretionary 12.5% service charge will be added to your bill. All prices are exclusive of the VAT at 20%.
Our wine by the glass is served in measures of 175ml but 125ml serves are available. Spirits in 50ml but 25ml is
available upon request. Not all wines are suitable for vegetarians. Wine may contain sulphites.
Vintages may be subject to changes related to suppliers' stock. If this happens, we will inform you before your event*

WHITE WINE

Pinot Grigio, Vinuva, Organic, 2018, Sicily, Italy - 24.17
Marsanne, Vermentino, Joie de Vigne, 2017, Languedoc, France - 20.83
Grillo, Molino Vento, Organic, 2017, Sicily, Italy - 23.33
Picpoul de Pinet, Beauvignac, 2018, Languedoc, France - 26.67
Sauvignon de Touraine, Domaine du Haut Perron, 2017, Loire, France - 29.17
Sauvignon Blanc, Satellite, 2017, Marlborough, New Zealand - 32.50
Albariño, Leiras, 2017, Rías Baixas, Spain - 32.50
Gavi di Gavi, Enrico Serafino, 2017, Piedmont, Italy - 35.00
Chablis, J.M. Brocard, 2017, Burgundy, France - 44.17
Sancerre, Cherrier Frères, 2017, Loire, France - 46.67

ROSÉ WINE

Le Bosq, Vin de France, 2017, Languedoc, France - 20.83
Côtes de Provence, Maître Vignerons de la Presqu'île de Saint-Tropez, 2018,
Provence, France - 32.50

RED WINE

Merlot, Granfort, Pays d'Oc, 2018, Languedoc, France - 20.83
Carignan, Grenache, Troubadour, 2018, Languedoc, France - 22.50
Shiraz, Mourvèdre, Viognier, Front Row, 2017, Swartland, South Africa - 23.33
Malbec, Portillo, Uco Valley, 2018, Mendoza, Argentina - 28.33
Côtes du Rhône, Les Abeilles, J.L. Colombo, 2016, Rhône, France - 31.67
Rioja Crianza, Conde de Valdemar, 2015, Rioja, Spain - 35.00
Chianti Superiore, Santa Cristina, Antinori, 2016, Tuscany, Italy - 37.50
Shiraz, Viognier, Hangin' Snakes, Langmeil, 2015, Barossa, Australia - 40.00
Château Lamothe-Bouscaut, Pessac-Léognan, 2012, Bordeaux, France - 49.17
Châteauneuf-du-Pape, Clos Oratoire des Papes, 2016, Rhône, France - 58.33





COCKTAILS

Rose-Ini 12.00

Our own English version of the classic Rossini cocktail. To a base of English strawberries macerated with rhubarb, rose water, vanilla and vodka; we add English sparkling wine.

Earl Grey Spritz 12.00

A spritz contains an element of bitterness and originated in Venice at the time it was part of the Austro-Hungarian empire. Ours is a blend of Earl Grey infused-gin, Sauvignon wine and Aperol rounded with peach purée and finished with Franklin & Sons Ltd Natural Indian Tonic Water.

The English Mojito 12.00

Our mixologist has revisited the world's number one best-selling cocktail, the Cuban Mojito. We have added more than a touch of Britishness to this classic by using Beefeater gin, elderflower, English cider brandy and apple juice, topped up with Franklin & Sons Ltd Soda Water and finished with English mint.

Redcurrant Negroni 12.00

An Italian classic originating from Florence, named for the Count Negroni. It is based on the Americano cocktail with its three ingredients of gin, Campari and red vermouth. To make ours our own we have added fresh redcurrant juice, Lillet and orange bitters.

East Indian Sour 12.00

Inspired by the classic whisky sour family of cocktails. We have mixed almond-flavoured Amaretto with Chivas Regal whisky, sugar cane, lemon, cardamom and a touch of rose water. The only decision is whether or not to add some Franklin & Sons Ltd Soda Water.

NON-ALCOHOLIC COCKTAILS

Raspberry Shrub 6.00

A shrub is a non-alcoholic cocktail made popular during the British colonial era, when vinegar was used to preserve fresh fruit. Ours is made with a cider vinegar-syrup, raspberries and rosemary.

The Kitchen Garden 6.00

A refreshing chilled infusion with the scents of a traditional British Kitchen Garden - fennel, basil and elderflower – blended with lemon.

Please note that for all events a maximum choice of two cocktails can be requested for a drinks reception and they must be pre-ordered. Cash bar cocktail menu is available on request.





SPIRITS

Vodka 50ml

Absolut Blue, Sweden (40%) 5.83

Chase, UK (40%) 7.08

Ketel One, Netherland (40%) 7.08

Grey Goose, France (40%) 8.33

Absolut Elyx, Sweden (43.3%) 7.92

Gin 50ml

Beefeater London Dry, UK (40%) 5.83

Sipsmith London Dry, UK (41.60%) 7.92

Hendricks, Scotland (41.4%) 7.50

Gin Mare, Spain (42.7%) 10.42

Monkey 47, Germany, (47%) 11.25

Rum 50ml

Havana 7 years old, Cuba (40%) 6.67

Distillerie de Paris, Rhum Galabé (40%) 8.29

Ron Zacapa, Solera, Gran Reserva, Guatemala (40%) 10.00

Other spirits 50ml

Martell VSOP, Cognac, France (40%) 9.58

Martell XO, Cognac, France (40%) 24.16

Chivas Regal, 12 years old, whisky blended, Scotland (40%) 7.29

Jameson, Irish whisky, Ireland (40%) 5.20

Glenmorangie 10 years old, Highland whisky, Scotland (40%) 7.92

Please enquire if you would like a full digestifs trolley to be served on consumption.

SOFT DRINKS

Coca Cola / Diet Coke (330ml) 3.29

Franklin & Sons Ltd (200ml) 2.92

Original Lemonade,
Soda Water 1886,
Brewed Ginger Beer,
Natural Indian Tonic Water,
Original Ginger Ale

Real Kombucha (275ml) 3.75

Dry Dragon (green tea),
Royal Flush (Earl Grey),
Smoked House (black tea)

Still / sparkling mineral water (750ml) 3.33

Fresh orange juice / pressed apple juice (jug of 1.0L) 13.33

BEERS

Freedom 4 Lager, UK, 330 ml (4%) 4.58

Unity Craft Lager, UK, 330ml (5%) 4.96

Big Drop Brewing Co, UK, 330ml (0.5%) 4.16
(Low Alcohol Pale Ale and Lager)



CHAMPAGNE MAGNUMS

The perfect touch to any celebration

The Taittinger Brut Réserve magnum is produced from the first pressings of Chardonnay, Pinot Noir and Pinot Meunier, delivering a brilliant, golden colour with an elegant fresh palate. The minimum ageing, by law, of Champagne is 15 months, however, Taittinger ages their Brut Réserve in the cellar for 3-4 years before release to ensure that the taste has developed as much as possible.

The Taittinger vineyard extends over 288 hectares in Reims, Champagne and The Taittinger family has managed the house for almost a century. It is now principally run by Pierre Emmanuel Taittinger, his son, Clovis and his daughter, Vitalie. They are supported by a team of young and passionate professionals who work tirelessly to preserve Taittinger's heritage, quality, image and future.

Magnum bottles of Champagne have lots more perks than just looking Instagrammable! According to experts, Champagne poured from a larger size bottle, such as a magnum, actually tastes better as it matures more slowly and for a longer period of time, resulting in a more complex and harmonious taste.

Magnums also make the perfect keepsake for a celebration - get your guests to sign a bottle and take it home with you to remind you of your wonderful event forever.



WHY NOT GO FOR A
MAGNUM?

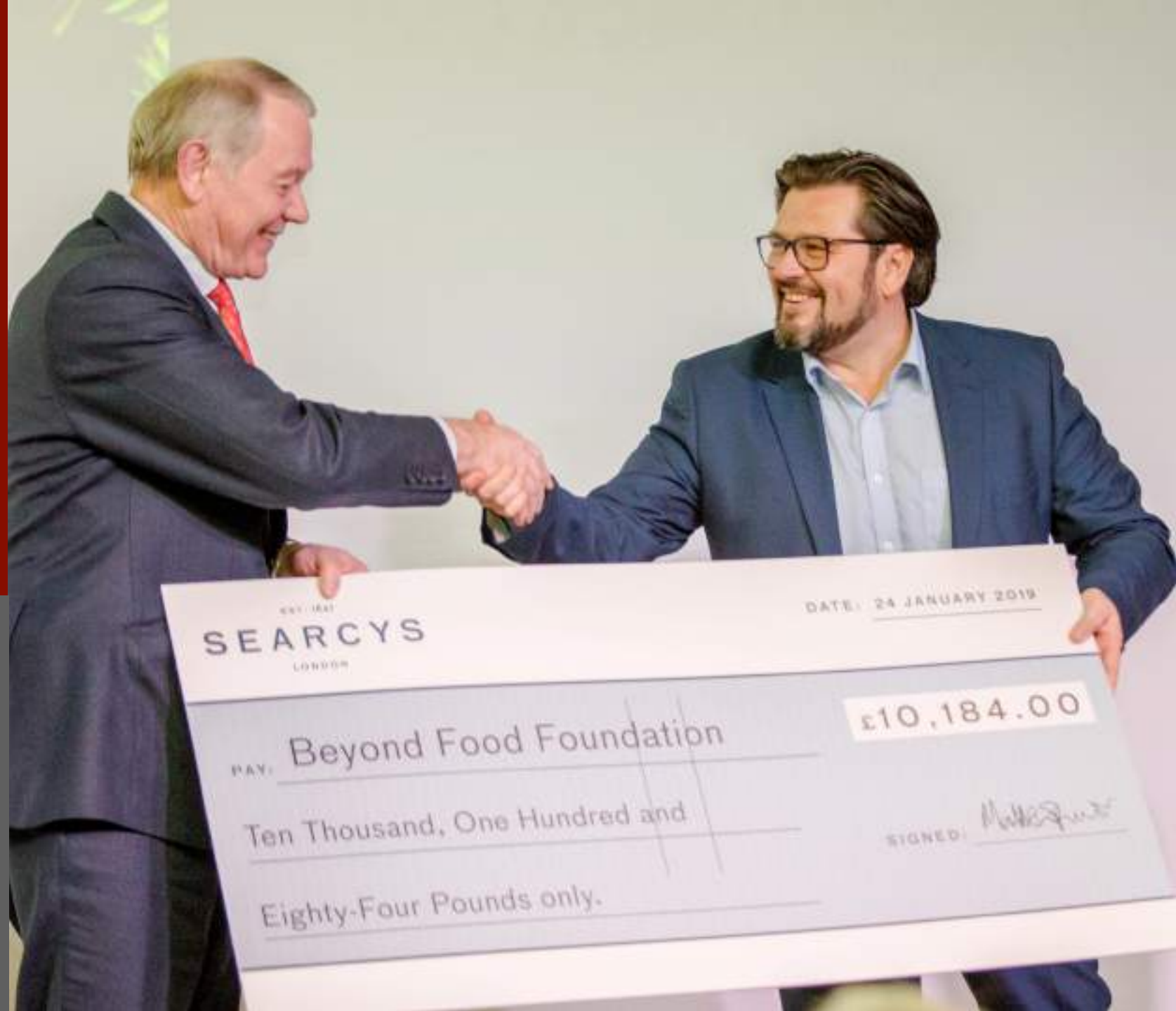
DID YOU KNOW?

In 2018, St Pancras Brasserie and Champagne Bar by Searcys was the largest UK seller of Taittinger's Nebuchadnezzars, which holds 15l of Champagne each, and the seventh largest seller worldwide. As well as this, St Pancras Champagne Bar sold two Methuselahs (30l), 16 Jeroboams (3l) and an incredible 1,488 Magnums last year alone!

'Tis the season of goodwill

2019 sees Searcys expanding the company's commitment to sustainability with a new set of promises. This includes an ongoing partnership with Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain employment in hospitality. In December 2018, Searcys raised £10,000 for the charity through "A Very Searcys Christmas" campaign. Please inform your event planner if you would like to donate £1 on behalf of each of your guests.

**beyond
food**
INSPIRING A FUTURE
BEYOND HOMELESSNESS



OUR SUSTAINABILITY PLEDGES



We have partnered with Drappier, the world's only 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



Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



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 48-mile radius from our venues



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



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



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



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

OUR SUSTAINABILITY PLEDGES



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



All our milk is British Red Tractor-certified



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



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



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



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



We only use British-milled flour



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.



Contact us

St Pancras by Searcys Brasserie and Champagne Bar

T: 0207 923 5455

E: stpancrasevents@searcys.co.uk

W: stpancrasbysearcys.co.uk

A: Grand Terrace, Upper Concourse, St Pancras International Station, London, N1C 4QL

More information about private dining and events, including images and menus can be found on our website stpancrasbysearcys.co.uk



**THE LONDON
VENUE AWARDS 2019**

FINALIST

MOST UNUSUAL OR
UNIQUE VENUE - UP TO 250
RECEPTION STYLE