



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
Canapés
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

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 15 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 package

From £85.00 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 teas, ethically sourced coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

Buffet day delegate package

From £94.00 per person

Hire of the spaces from 8.00am - 5.00pm

Hot and cold fork buffet lunch

Three breaks | organic teas, ethically sourced coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

DDR Breakfast upgrade options

Deluxe Continental

+ £5.00 per person

Healthy Breakfast Bar OR Full English Breakfast

+ £7.00 per person

All-inclusive evening packages*

Wine and canape reception for three hours

£81.00 per person

Hire of rooms from 6.00pm - 11.00pm | Package service from 7.00pm to 10.00pm

Three hours unlimited house wines; beer and soft drinks

Three canapes and three bowl food items

English Sparkling Wine and canape reception for three hours

£92.00 per person

Hire of the rooms from 6.00pm - 11.00pm | Package service from 7.00pm to 10.00pm

Three hours unlimited English sparkling wine, wines; beer and soft drinks

Three canapes with three bowl food items

* Minimum catering numbers apply.



All Auditorium rates include built-in AV equipment†

4K laser projector, screen, 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
are required from £900.00 per day

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 package From £85.00 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 teas, ethically sourced coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

Buffet day delegate package From £94.00 per person

Hire of the rooms from 8.00am - 5.00pm

Hot and cold fork buffet lunch

Three breaks | organic teas, ethically

sourced coffee, pastries, fruit and biscuit selection

30 Euston Square filtered water

DDR Breakfast upgrade options

Deluxe Continental + £6.00 per person

Healthy Breakfast Bar

OR Full English Breakfast + £7.00 per person

* Minimum catering numbers apply.

All above rates include built-in AV equipment †

(projector, screen, PA system with two lapel microphones, two

hand-held microphones, stationery and 1gbps Wi-Fi)

† One audio visual technician is required from £500.00 per day

Added extras | Stage and lectern available at £845.00

All-inclusive evening packages*

Wine and canape reception From £81.00 per person

Three hour event duration

Hire of rooms from 6.00pm - 11.00pm

Package service from 7.00pm to 10.00pm

Three hours unlimited house wines, beer and soft drinks

Three canapes and three bowl food items

Sparkling Wine Reception Package From £92.00 per person

Three hour event duration

Hire of the rooms from 6.00pm - 11.00pm

Package service from 7.00pm to 10.00pm

Three hours unlimited English sparkling wine, wines, beer and soft drinks

Three canapes with three bowl food items

Private dining package From £97.60 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 + £31.60 per person

Champagne on arrival

Three canapes and sommelier-selected wines





Ground Floor Meeting Rooms

18 modern rooms | up to 80 theatre | up to 48 cabaret |
6 to 36 boardroom | AV equipment | natural daylight

Room Hire Rates

Day hire from 8.00am – 5.00pm

- 6 to 10 people boardroom £400.00
- 11 to 16 people boardroom £600.00
- 17 to 24 people boardroom (40 people theatre style) £900.00
- 36 people boardroom (80 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 (80 people theatre style) £900.00

All-inclusive day packages

Breakfast meeting package

£49.00 per person

Hire for main meeting room from 7.00am – 10.00am

Suitable for groups between 6 – 25 delegates,

Deluxe Continental breakfast; including Croissant, almond croissant, fruit Danish, exotic fruit salad, yoghurt berry compote granola pot

Served with organic teas, ethically sourced coffee and orange juice

30 Euston Square filtered water

Day delegate package

£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 teas, ethically sourced coffee, with pastries on arrival,

fresh fruit mid morning and biscuit selection mid afternoon

30 Euston Square filtered water

Post conference upgrade

+ £22.00 per person

Served between 5.00pm and 6.00pm

Baron Bigod Brie, wild mushroom and truffled cream cheese (v)

Seeded cracker and spice nuts (v)

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
for wireless presentations

Make your
meetings count
in our stylish and
contemporary
spaces



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

£52.00 per person

Heritage Room hire from 7.00am to 10.00am

Suitable for groups between 6 – 50 delegates

Fuel the mind breakfast OR Heritage English breakfast

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

Day delegate package

from £89.50 per person

Heritage Room hire from 8.00am to 5.00pm

Arrival Raspberry and peach bircher muesli with pumpkin seeds (v)

Mid-morning break Muffin of the day (v)

(choose one of the options) Oatmeal and raisin cookie (v)

Gluten free cherry and almond slice

Lunch British grazing buffet OR British picnic tower

Afternoon break Strawberry Victoria sponge (v)

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

Complimentary refreshments including: 30 Euston Square filtered water, juices

DDR Breakfast upgrade options

Fuel the mind breakfast OR Heritage English breakfast

+ £7.00 per person

Post conference upgrade

+ £22.00 per person

Served between 5.00pm and 6.00pm

Baron Bigod Brie, wild mushroom and truffled cream cheese (v)

Seeded cracker and spice nuts (v)

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 for wireless presentations)

Room Hire Rates

Day hire from 8.00am – 5.00pm

- 6 to 10 people boardroom
- 11 to 16 people boardroom
- 17 to 24 people boardroom (50 people theatre style)

£400.00

£600.00

£1,400.00

Evening hire from 6.00pm – 11.00pm

- 6 to 10 people boardroom
- 11 to 16 people boardroom
- 17 to 24 people boardroom (50 people theatre style)

£250.00

£400.00

£900.00

All-inclusive evening packages

Private dining package

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 teas,

ethically sourced 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



Heritage Room menus

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.

Breakfast meeting package	£52.00 per person
Day delegate package	£89.50 per person
Post conference upgrade	£22.00 per person

Heritage English breakfast

Choice of poached or scrambled eggs, homemade baked beans (v)
Suffolk smoked bacon, Lincolnshire sausage and black pudding
Hash brown, grilled Portobello mushroom (v)
Unlimited use of in-room Nespresso machine and unlimited organic teas

Vegetarian options

Choice of poached or scrambled eggs, vegetarian sausage, homemade baked beans (v)
Hash brown, grilled halloumi (v)
Pan-fried Portobello mushroom and roasted plum tomatoes (v)
Unlimited use of in-room Nespresso machine and unlimited organic teas

Accompaniments

Homemade sourdough bread, Netherend Farm butter (v)
Homemade tomato ketchup and brown sauce (v)
Selection of jams and marmalade (v)
Freshly squeezed orange juice and pressed cloudy apple juice

Fuel the mind breakfast

Cacao, banana, vanilla and almond smoothie (ve)
Smoked Chalk farm salmon, crushed avocado, green sauce, hemp seeds, grilled sourdough
Summer berries, acai and chia soya yoghurt (ve)
Poached Cacklebean eggs, hung yoghurt, wilted baby spinach, chilli oil, mixed seed crunch (v)
Pressed cloudy apple juice and freshly squeezed orange juice
Exotic fruit skewers (v)



Experience the best
in British hospitality



British Grazing Station

Breaded herb and lemon chicken breast, rocket, roasted garlic and herb mayonnaise
Grilled salmon and courgette skewers
Polenta cake, red pesto, sundried tomatoes, roast Mediterranean vegetables, crisp basil (ve)
Charred green vegetable, macaroni, lemon zest and lovage pesto pasta (ve)
British quinoa, roasted summer squash, mint and pumpkin seeds salad (ve)
Raspberry ripple choux bun (v)

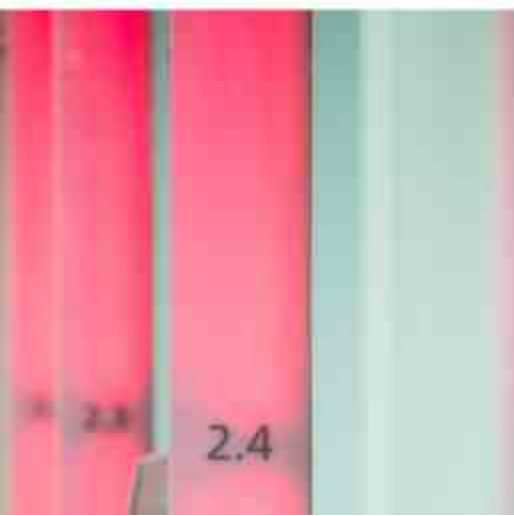
British Picnic Tower

Gloucester pork sausage roll, onion seeds, tomato chutney
Hot smoked salmon, watercress and English pea tartlets
Falafel burger, smoked babaganoush, lettuce (ve)
Crispy paprika chickpeas, basil giant cous cous, hemp seeds, pea shoots (ve)
Rocket, baby mozzarella, heritage tomato, grilled vegetable salad with balsamic dressing (ve)
Earl grey brulée, blueberries, crisp filo pastry (v)

Post conference upgrade

Baron Bigod Brie, wild mushroom and truffled cream cheese (v)
Seeded cracker and spice nuts (v)
Two beverages per person; selection includes wines, beer and soft drinks





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.



Refreshments and breaks

Organic teas, ethically sourced coffee	£3.65 per person
Organic teas, ethically sourced coffee, fresh fruit bowl	£4.15 per person
Organic teas, ethically sourced coffee, biscuit selection (v)	£4.50 per person
Organic teas, ethically sourced coffee, mini pastries (v)	£5.95 per person
Organic teas, ethically sourced coffee, cake (v)	£5.95 per person
30 Euston Square filtered water (0.7L)	£3.25 per bottle
Fruit smoothies (v)	£3.50 per glass
Freshly squeezed orange, cloudy apple or cranberry juice (1 litre)	£9.95 per litre

Biscuit selection (v)	£1.75 per person
Fairy cakes (v)	£2.75 per person
Mini pastries (v)	£2.95 per person
Scones, cornish clotted cream, preserves (v)	£4.25 per person
Individual organic yoghurt with seasonal toppings (v)	£3.25 per person
Selection of British cheese, biscuits, chutney (v) (minimum 12 serves)	£11.00 per person
Sliced fresh fruit platter (v)	£4.65 per person
Spiced nuts, crisps, olives (v)	£5.75 per person

Regent's afternoon tea	£16.75 per person
Smoked salmon and organic lemon butter	
Salt beef, mustard mayo, pickled onion mini bagel	
Cucumber and chive cream cheese sandwiches (v)	
White chocolate and blueberry macaroons (v)	
Blossom honey fruit tart (v)	
Buttermilk scones, Cornish clotted cream, strawberry jam (v)	
Selection of organic teas	

English Sparkling Wine Afternoon Tea	+ £8.00 per person
Upgrade your afternoon tea to include a glass of English sparkling wine per person	



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

Healthy swaps

- Beetroot and apple power shot (ve)
- Yoghurt and cranberry tray bake (v)
- Goji berry, almond and honey flapjack (v)
- Coconut, lime and soya yogurt, charred pineapple pot (ve)
- Banana and dark chocolate muffin (v)
- Date and coconut protein ball (ve)

Breakfast menus

Kick start the day ahead with a choice of healthy or traditional breakfast dishes. All breakfast menus served with organic teas, ethically sourced coffee and orange juice.

Simple continental breakfast (v)	£12.95 per person
Croissant, pain au Raisin, pain au chocolate, seasonal fruit salad	

Deluxe continental breakfast (v)	£16.75 per person
Croissant, almond croissant, fruit Danish, exotic fruit salad, yoghurt berry compote granola pot	

Breakfast roll	£14.50 per person
Range of three breakfast rolls for small meetings or large events: Suffolk bacon; egg and mushrooms; and Cumberland sausage served on a soft bun	

Healthy Breakfast Bar	£18.95 per person
Sourdough Bruschetta Selection:	
<ul style="list-style-type: none"> John Ross Jr salmon, cucumber, cream cheese and dill Crushed avocado and pumpkin and multi seed Egg, Spinach and spring onion Fig and British air dried ham 	
Apple and ginger power shot (ve)	
Acai super berry, granola pot (v)	
Exotic fruit skewer (ve)	

Full English Breakfast	£18.95 per person
Free-range scrambled eggs, Trealy Farm black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown	
Freshly baked bread, butter, preserves and marmalade	

Full Vegan breakfast	£18.95 per person
Vegan bacon, vegan black pudding, vegan sausage, grilled rosemary tofu, baked beans	
Freshly baked bread, preserves and marmalade	

(v) denotes vegetarian dishes, (ve) denotes vegan dishes.

Mimosa Station

Make your event memorable and extra special from the start. Add a mimosa bar to your breakfast package and let your guests build their own fizz.

A glass of English sparkling wine topped with a selection of exotic fruit juices and garnishes.

+ £9.50 per person
minimum 25 people



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

£19.50 per person

Organic teas, ethically sourced coffee and 30 Euston Square filtered water

Four gourmet sandwiches (from chef's daily selection), with crisps and fruit bowl

Regents sandwich and buffet menu

£28.50 per person

Organic teas, ethically sourced coffee and 30 Euston Square filtered water

Three gourmet sandwiches (from chef's daily selection) 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

Free range egg mayonnaise and sakura cress in a Viennese sandwich baguette (v)

Whipped feta, pickled squash and rocket in an olive ciabatta

Norfolk chicken, sundried tomato and spinach in a nigella seed baguette

Mediterranean grilled vegetables, spinach and pesto in a spinach wrap (v)

New York style pastrami, Emmental cheese, dill, pickle and mayonnaise in a multi-seed loaf

Oak smoked Scottish salmon, spring onion, cream cheese and watercress in a multi-seed loaf

Goat's cheese, rocket and spiced tomato chutney in a pretzel roll

Live caught tuna, cucumber and low fat mayo in a multi-demi baguette



Perfectly balancing a
blend of flavours and
textures



Finger food buffet menu

Three items included on Regent's sandwich and buffet menu and on Finger buffet day delegate packages from Chef's daily menu of six items. Additional items below for £3.55 each, per person

Hot

Grilled lemongrass Norfolk chicken skewer, mint dressing
Sticky Chinese 5 spice and honey BBQ glazed pork skewers
Beef kofta, pomegranate, pine nuts and herbs
Welsh lamb and harissa croquette, smoked garlic mayo
Cajun spiced salmon skewer, lime aioli
Lemon and caper fishcakes, dill yoghurt

Breaded sundried tomato and oregano macaroni, basil mayo (v)

Lemon and herb halloumi and red pepper kebabs (v)

Chipotle cauliflower skewer, coriander and lime (ve)

Moroccan falafel slider with red pepper hummus, pickled cucumber, lettuce (ve)

Cold

Ham hock verrine, cornichons and toasted brioche

Chicken terrine with leeks and apricots on crostini

Peppered fillet of beef, horseradish cream, rocket, grilled sourdough

Smoked Norfolk chicken, tarragon mayonnaise and avocado slider

Hot smoked salmon, black pepper crème fraiche on potato rosti

Smoked mackerel pate, horseradish, toasted sourdough croutons

Lobster and King prawn roll, shredded iceberg

Seeded feta, black olive and oregano wrapped in filo (v)

Green pesto and torn buffalo mozzarella focaccia bruschetta (v)

Crisp tortilla chips with smashed avocado and Heritage tomato salsa (ve)

Polenta cake, sage veganaise, roast heritage beetroot (ve)

Desserts

Bergamot macaroon with Mirabelle gel (v)

Ruby chocolate eclair (v)

Apricot and almond frangipane tart with whipped mascarpone

Passionfruit tartlet with fresh mango and lime (ve)

Chocolate and tonka bean tart with crystallised peanuts (ve)

Strawberry tart with chocolate cream (ve)

Exotic fruit skewers (ve)

(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 menu

Select one menu and one dessert option

Includes organic teas, ethically sourced coffee and 30 Euston Square filtered water

£38.00 per person for two main course

+ £5.00 per person for three main course options

Menu One

Israeli style lamb stew, cous-cous, charred orange, roast red onions

OR

King prawn, salmon and calamari green olive tagine with preserved lemons and chickpeas

White bean, brown lentil and aubergine shakshuka (ve)

Steamed wild rice, cauliflower, butternut squash (ve)

Za'atar roasted cauliflower, pickled red onion, pistachio and rocket salad with date molasses (ve)

Bulgur wheat, pomegranate and mint tabbouleh with cherry tomatoes (ve)

Grilled flatbread (ve)

Menu Two

Herb roasted Norfolk chicken, Coronation sauce, sultanas, grilled apricots, steamed British greens

OR

Roast Scottish salmon, warm petit pois and caper tartare sauce, lemon, Heritage baby beetroots and rainbow swiss chard

Savoy cabbage Bubble and squeak, sauteed wild mushrooms, crisp kale, creamy parsley sauce (ve)

Rosemary roasted Jersey Royal potatoes (ve)

Grilled summer squash, British grains, rocket, caramelised figs and Cotswold brie salad with balsamic dressing (v)

Wye Valley asparagus, artichoke, Yorkshire pea, radish and red endive salad with crushed walnuts and a sweet mustard dressing (ve)

Crusty sourdough loaf (v)

Menu Three

Smokey chipotle beef brisket chilli with jalapenos and sour cream

OR

Blackened seabass fillets, sweetcorn, black beans, roasted peppers & cilantro

Chive macaroni cheese, spring herb crumble (ve)

Steamed corn, red peppers and baby carrots with lime and spring onions (ve)

Wholegrain mustard and herb potato salad (ve)

Black-eyed pea, sweetcorn, Heritage tomato, cucumber and lime salad (ve)

Cornbread (v)

Menu Four

Murgh murkani butter chicken, ground fenugreek, tiger tomatoes and toasted flaked almonds

OR

Roast cod with steamed Chinese cabbage, bamboo shoots and bak choy, Sichuan chilli-sauce, sesame seeds

Green vegetable, roast aubergine, and pepper coconut green

Thai curry with tofu (ve)

Stir fried mixed vegetable rice (ve)

Mint raita coleslaw (v)

Pickled rainbow vegetable salad with edamame beans and crisp lotus root (ve)

Naan bread, mango chutney (ve)

Desserts

Pineapple tartlet with coconut and lime

Chocolate and blackberry éclair

Lemon and raspberry tart, burnt meringue

Cardamom cheesecake, peach and ginger compote, fresh berries

Chocolate and cherry meringue roulade

Vanilla almond panna cotta, amarena cherries, micro herbs (ve)



Small and delicate
with big flavours

Canapés

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

Four canapés	£18.00 per person
Six canapés	£23.00 per person
Eight canapés	£28.00 per person
Each additional canapé	£3.00 per person

Hot

- Turkish bulghur wheat and beef kibbeh with roasted red pepper puree
- Seared lamb cannon, whipped feta, mint, grilled flatbread
- Breaded chicken, wild garlic mayonnaise, smoked sea salt
- Harissa chicken and cous cous croquette with apricot puree
- Roasted Queen scallop, crushed peas, lemon and herb crumble, pea shoots
- King prawn toast, sesame seeds, gouchang mayo, spring onion
- Summer squash gratin, Spring herb crème fraiche, lemon gremolata (v)
- Crisp tofu, katsu curry gel (ve)
- Lemon polenta, dill sauce, beetroot tartare (ve)
- Bombay aloo croquette with mint chutney (ve)

(v) denotes vegetarian dishes, (ve) denotes vegan dishes.

Cold

- Seared Suffolk beef, Chimichurri and Heritage tomato salsa, tortilla crisp
- Whipped chicken liver pate, toasted brioche, plum gel
- Chorizo scotch egg with basil
- Tandoori chicken terrine on mini naan bread crouton, mint yoghurt
- Handpicked Dorset crab salad, Asian spices, croustade, coriander press
- Chalk & Farm smoked salmon, dill powder, smoked sour cream, keta caviar
- Whipped taramasalata, lemon gel, black olive cracker
- Crushed curry chickpeas, tamarind, pomegranate, poppadum (ve)
- Sundried tomato and basil roulade, goats cheese mousse (v)
- Goats cheese and candied beetroot tartlet with red onion marmalade and crushed pine nut (v)

Desserts

- Thyme and apricot white chocolate truffles (v)
- Peach and raspberry cheesecake with candied ginger (v)
- Tropical fruit cremeux, mango gel, crystallised coconut chips (v)
- Strawberry mousse tartlet with lime (v)
- Dark chocolate ganache, amarena cherry, Cornish sea salt, crisp feuilletine base (ve)





Bowl food

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

3 bowls	£22.00
4 bowls	£28.00
5 bowls	£31.00
Each additional bowl	£7.00

Hot

- Crispy duck, watermelon, mint and pomegranate salad, soy dressing
- Grilled chicken thigh, mango, avocado, green chilli & coriander rice noodle salad
- Panko breaded chicken breast, sesame rice, katsu curry sauce
- Seared rib eye of Suffolk beef, braised quinoa, red kidney beans, bell peppers
- King prawns, Red Thai coconut curry, mixed vegetables and baby corn
- Blackened cod, radish, lime cauliflower cous cous, guacamole
- Chinese style crab, bok choy, vegetable, edamame bean and brown rice stir fry with crisp lotus root
- Saffron and seafood paella, crisp calamari, paprika mayonnaise
- Red lentil fritters, mint yoghurt, rocket (v)
- Tempura vegetables, sea salt, nori vegannaise (ve)
- Green bean and jackfruit curry, curry leaves, crispy onions (ve)

Cold

- Shredded ham hock, green bean, Yorkshire pea, radish and quail egg salad with honey mustard vinaigrette
- Applewood smoked chicken breast, crisp kale, avocado, parmesan, herb-sour cream
- Soy and ginger marinated beef steak, aioli, ponzu and sesame dressing, crispy shallot, radish
- Grilled herb salmon, giant cous cous, orange, grilled aubergine, parsley and Kalamata olive salad
- Seared tuna, pickled cucumber, seaweed crumb, soy beans, spring onions, tapioca crackers
- Chilli lime King prawns, charred baby gem, chunky mango salsa
- Yuzu dressed Smoked salmon, pickled fennel, blood orange, radish, caper mayonnaise
- Baby mozzarella, lemon orzo, lovage pesto, asparagus and Heritage cherry tomatoes (v)
- Tikka halloumi, pomegranate cous cous, roast chilli and garlic hummus (v)
- Dukkah roasted cauliflower, charred aubergine, babaganoush, pine nuts and mint (ve)

Desserts

- Macerated strawberry trifle (v)
- Chocolate crème brûlée, crystalised cocoa nibs, raspberries (v)
- Maple and sesame pannacotta, crisp filo, summer berries (ve)
- Whipped vanilla Chantilly profiteroles, sea salt and chocolate sauce (v)
- Raspberry, white chocolate and strawberry pavlova (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 main stations plus dessert
Three main stations plus dessert

£45.00 per person*

£52.00 per person*

** minimum number of 80 guests*

If booking for 100 or more guests we recommend three or more stations

Mexican Cantina

A selection of best Mexican street food has to offer, from mild to most picante taste buds.

Our menu covers national treasures from the streets of Baja, Chihuahua and Guadalajara.

- Shredded beef nachos, corn tortillas, sour cream, red onion and tomato salsa, jalapeños
- Tijuana chicken burrito, spiced rice, black beans, peppers, sweetcorn, guacamole and cheese
- Grilled halloumi, rainbow slaw, shredded pineapple, tomato salsa (v)
- Pulled chipotle jackfruit, black beans, spicy salsa, vegan cheese and guacamole quesadilla (ve)

American Trails

Inspired by their diverse cuisine, our all American station takes you through a gastronomic journey from East to West coast with a pit stop on the Appalachians and Louisiana's own New Orleans.

- Louisiana's chicken and chorizo jambalaya, smoked sausage, Cajun mayo, jalapenos, crispy shallot
- Delaware's prawn and lobster mac and cheese, seaweed crumb
- Slow roast peppered beef brisket buns, Kentucky bourbon BBQ sauce
- Smoky So Cal BBQ carrot dog, brioche bun, red cabbage vegan slaw, diced avocado (ve)

Indian Curry Bar

Spices from the East comes together on this culinary curry experience.

All curry choices are served with your pick of steamed rice, poppadums, mini naan, cucumber raita and mango chutney, onion pickle, coconut chutney and lime pickle.

- Murgh murkani (butter chicken), ground fenugreek, tiger tomatoes
- Slow cooked lamb Madras, papaya paste, roasted aubergine, coconut cream and cumin oil
- Paneer Malai, ginger, habanero chilli and chopped mint (v)
- Tadka daal yellow lentils, curry leaves, toasted mustard seeds and roasted garlic (ve)

Sweets corner

Interactive chef's table where guests indulge themselves with treats straight from our pantry.

Glazed apricot and thyme choux bun (v)

Cherry, black sesame sponge and whipped matcha tart (v)

Summer berry and mascarpone pavlova with micro mint (v)

Crème fraiche mousse, macerated strawberries and crystallised pistachios (v)

Coconut and lime panna cotta, passion fruit gel, toasted coconut (ve)

(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

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 package

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

£97.50 per person

Includes a welcome drink of English sparkling wine, beer, or a soft drink and half a bottle of sommelier selected wine per person. A 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

Desserts

Dorset blackberry sponge, poached blackberries, cassis syrup, lime sorbet (v)

Summer dessert, English berries, clotted Cornish cream (v)

Bitter chocolate tart, burnt white chocolate, crispy orange-carrot sponge (v)

Poached Fenland peach, vanilla cream, pistachio crumb (v)

Tonka bean set cream, Kentish strawberries, ripped basil, strawberry soup (v)

Followed by organic teas, ethically-sourced coffee and petit fours



All prices are exclusive of VAT. All menus are subject to seasonal changes.
Prices are valid from 1st April 2023 - 31st March 2024.



Private dining tasting package

Looking for the perfect dining experience for your VIPs? Try our deluxe five 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.

Five courses plus organic teas, ethically sourced coffee and petit fours

£127.00 per person

*Package price includes a welcome drink (English sparkling wine, bottled beer, mocktail or soft drink),
½ bottle of sommelier selected wines and ½ bottle of 30 Euston Square filtered water;
any additional beverages are on a consumption basis*

Sample Menu

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-dessert | Hendricks gin with cucumber and lemon granite (v)

Dessert | Wild strawberry parfait with fraise se bois, cherry and mint salad, hot milk chocolate sauce (v)

Followed by organic teas, ethically sourced coffee and petit fours



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

Wild Idol Alcohol Free Sparkling White, NV	£38.00
Wild Idol Alcohol Free Sparkling Rose, NV	£38.00

Champagne

Searcys Selected Cuvée, Brut, NV	£60.00
Drappier, Carte d'Or, Brut, NV	£66.00
Lanson, Père & Fils, Brut, NV	£75.00
Veuve Clicquot, Yellow Label, Brut, NV	£85.00
Searcys Selected Cuvée, Rosé Brut, NV	£70.00
Searcys Selected Cuvée, Blanc de Blanc, NV	£65.00
Palmer & Co, Blanc de Blancs, NV	£80.00
Ca' del Console Botter, Veneto, Italy, NV	£40.00
Searcys Classic Cuvée Brut, Buckinghamshire, England, NV	£48.00
Greyfriars Rosé, English Sparkling, Surrey, England, 2015	£52.00

White wine

Flor de Lisboa Branco, Portugal, NV	£25.00
Goleta Sauvignon Blanc, Valle Central, Chile, 2021	£26.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy, 2021	£27.00
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc, Coastal Region, SA, 2022	£28.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France, 2021	£32.00
Vinabade Albarino, Rias Baixas, Galicia, Spain, 2021	£34.00
James Bryant Hill Chardonnay, Scheid Vineyards, Central Coast, USA, 2020	£35.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand, 2022	£36.00
Pecorino, Vellodor, Umani Ronchi, Terre di Chieti, Abruzzo, Italy, 2021	£38.00
Alegoria Gran Reserve Chardonnay, Navarro Correas, Mendoza, Argentina, 2020	£41.00
Sancerre, Les Chailloux, Domaine Fouassier, Loire Valley, France, 2020	£50.00
Chablis, Domaine Jean-Marc Brocard, Burgundy, France, 2021	£51.00

Rosé wine

Rosato Colline delle Rose, Terre di Vita, Organic, Sicily, Italy, 2021	£27.00
Côtes de Provence, Mas Fleurey Rose, Provence, France, 2021	£32.00



Red wine

Tremito Nero d'Avola, Sicilia, DOC, Italy, 2020	£25.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina, 2020	£27.00
Kleine Rust Fair Trade Pinotage Shiraz, Stellenbosch, SA, 2021	£28.00
Veramonte Organic Merlot, Casablanca Valley, Chile, 2018	£29.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy, 2021	£31.00
Côtes du Rhône, Les Abeilles Rouge, J.L. Colombo, Rhône, France, 2021	£33.00
Alice Vieira de Sousa Red Reserve, Douro, Portugal, 2020	£34.00
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France, 2020	£35.00
Conde De Valdermar Crianza, Rioja, Spain, 2018	£36.00
Valpolicella DOC Classico, Bussola Tommaso, Veneto, Italy, 2019	£44.00
Chateau Montaguillon, Montagne-Saint-Emilion, Bordeaux, France, 2019	£46.00
Chateau Cissac, Haut-Medoc, Bordeaux, France, 2018	£54.00

Dessert wine

La Fleur d'Or, Sauternes, Bordeaux, France, 2018 (357ml)	£38.00
Tokaji Szamorodni, Zsirai Winery, Tokaj, Hungary, 2019 (500ml)	£42.00

Beer and ciders

Peroni Nastro Azzuro,	
Budweiser Budvar (330ml)	£4.50
Freedom Pale Ale (330ml)	£4.50
Toast Lager, Toast Pale Ale	£4.75
Redchurch Hoxton Stout (330ml)	£4.75
Aspall Draught Suffolk Cider (330ml)	£4.50
Fuller's London Pride (500ml)	£5.50
Guinness (440ml)	£5.25

Spirits (50ml)

House spirits	from £5.50
Premium spirits	from £7.50
Aperitifs (50ml)	from £6.25
Liqueurs (50ml)	from £6.25

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

Looking to impress with an alcohol free alternative?

Wild Idol Alcohol Free Sparkling White, NV	£38.00
--	--------

Wild Idol Alcohol Free Sparkling Rose, NV	£39.50
---	--------

All prices are exclusive of VAT. All menus are subject to seasonal changes. Prices are valid from 30 April 2023 - 31st March 2024.



Cocktails

£9.00 each, or a choice of three for £23.00 per person



Elder Cherry Sour

Gin, elderflower liquor, cherry puree, rosemary syrup, kirsch

Orchard Punch

Vodka, Cointreau, peach and lemon juice, mint, dash of lime

Bourbon Street

Bourbon, cherry bitters, soda, strawberry, ginger, honey, lemon juice

Louisiana Blues

Malibu, peach schnapps, blue curacao, pineapple juice, cranberry juice, maraschino cherry

Limoncello Royale

Limoncello, prosecco, soda, raspberry, lemon

Wild Rose Bramble

Gin, Chambord, rose lemonade, blackberries

Summer Rye

Rye whiskey, elderflower liqueur, prosecco, apple

Rhubarb & Rosemary Daiquiri

White rum, rhubarb, rosemary, lemon

Mango Sundowner

Dark rum, Cointreau, Orgeat syrup, mango, lime

Pink Paradise

Vodka, St Germain, lychee, pomegranate, lemon

Mocktails

£4.50 each, per person

Sweet Peach Lemonade

Peach, Raspberry, lemon, thyme, soda

Tropical Punch

Passionfruit, lime, mint, ginger ale

Mango and Basil Mojito

Mango, lemon, basil, soda



All the little extras we can help with

Additional AV

Television plasma (42" or 51")	£190.00 each
Television plasma (80" relay screen)	£290.00 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

Required for State Rooms Events

One AV technician for up to 10 hours	£500.00
Earliest start 7.00am	

Required for Auditorium Events

Two AV technicians for up to 10 hours	£900.00
Earliest start 7.00am	

AV technician for evenings for up to 4 hours	£350.00
AV technician for Saturday for up to 8 hours	£600.00
AV technician for Sunday for up to 8 hours	£600.00
Additional hour/s	£65.00 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/50p
Photocopying A4/A3 (colour)	50p/90p

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)	£25.00 per person per hour
Event hosts/receptionist/cloakroom (minimum 4 hours)	£25.00 per person 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

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 sustainability pledges

FOOD AND DRINK

PEOPLE



Up to 90% of seasonal fruit and vegetables on our menus are British. You will always find indulgent plant-based dishes on every Searcys menu



We only use British-harvested rapeseed oil in cooking



All our bacon is British-reared and dry-cured



Our Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



We only use British-milled flour and this year, we have introduced wild-grown wheat from regenerative farms and ancient British grains in our recipes



All our fresh eggs are British free-range



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network



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



We do everything to minimise food waste through menu and portion design, and food waste separation



All our uniforms are made with Sedex-certified cotton, so that we know that people who manufacture them are treated fairly



In our dishes, we only use fish from approved MSC lists and the Good Fish Guide



All our frozen prawns are Marine Stewardship Council-certified as sustainably farmed



We only source British meat and poultry using, whenever possible, regenerative farms like Lake District Farmers cooperative



Our cooking chocolate is organic single source from Islands Chocolate farm in St Vincent and you can trace its journey from pod to pot



Too Good To Go

We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted.



We celebrate our people's contribution and loyalty with our long-service awards



We have launched a trial of a carbon footprint calculator to understand the impact of our menus



We use porcelain crockery, glassware and metal cutlery as much as possible to reduce single-use food packaging. Where it is impossible to avoid, we choose organic materials for packaging and limit plastic where we can. We focus on minimising the windows/weight of plastic inclusions and choose recyclable materials over compostable



In 2022, we were awarded the Disability Confident Employer certificate. The accreditation helps us ensure that everyone has an opportunity to fulfill their potential



All our teas are ethically, responsibly sourced, Fairtrade and some are carbon-neutral



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



Our water is triple filtered in-house, reducing CO₂ emissions and waste.



We celebrate English sparkling wines, working with some of the best vineyards in the country. We have also created our own label working with a vineyard in Guildford.



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted, with all profits going to the charity



Our nominated charities Hotel School and Beyond Food help those who are most at risk of unemployment and homelessness to gain meaningful employment in hospitality



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