

ST PANCRAS

BAR & BRASSERIE

PRIVATE DINING & EVENTS



EVENTS AND PRIVATE DINING

A true hidden gem, St Pancras Bar & Brasserie is located above the hustle and bustle of St Pancras International Station and can be transformed into a spectacular event space to exclusively hire for any occasion.

St Pancras Bar & Brasserie has exclusively planned and hosted private events since 2007 and the team have a wealth of experience in delivering stylish celebrations and functions.

Our range of beautiful spaces can accommodate up to 400 guests for meetings, private dinners, standing receptions and memorable experiences.

**THE BAR | THE BRASSERIE
TASTING ROOM | GLASS ROOM
KITCHEN BAR**



THE BAR

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

Exclusive hire and semi-exclusive hire packages are available.

Champagne Lounge
Standing up to 50 guests

Champagne Wings
Standing up to 150 guests per wing

Exclusive Hire
Standing up to 400 guests



THE BRASSERIE

Designed in Art Deco style by Martin Brudnizki, the Brasserie has a variety of flexible and private spaces that can cater for parties of all sizes.

Exclusive hire and semi-exclusive hire packages are available.

Seated Dining
Up to 180 guests

Standing Reception
Up to 300 guests

Conferences
Up to 120 guests seated with a stage and 2 to 4 plasma screens

Exhibitions
Up to 20 exhibitors for up to 200 guests



THE TASTING ROOM

The Tasting Room is a private, stylish space newly adorned with prints and a bespoke piece by Icelandic designer Kristjana Williams. Ideal for private dining, celebrations, and meetings, this intimate venue offers an exclusive atmosphere for your event.

Seated Dining
Up to 14 guests

Standing Reception
Up to 25 guests



THE GLASS ROOM

The Glass Room is a semi-private space that offers stunning views of St Pancras Station. Separated from the Brasserie by plush curtains, it provides an intimate setting where you can admire the station's impressive architecture while enjoying the comfort of this elegant space. The room can be split into single or double dining areas, making it versatile for various events.

Seated Dining
Up to 20 guests

Standing Reception
Up to 30 guests



THE KITCHEN BAR

The Kitchen Bar is a dynamic, semi-private space within the Brasserie, ideal for a range of events. Its open-plan layout fosters a lively and welcoming atmosphere, making it perfect for relaxed dining, sharing-style meals, celebrations, networking events, and chef's table experiences. With its stylish design and flexible configuration, the Kitchen Bar can be tailored to suit your needs.

Seated Dining
Up to 50 guests

Standing Reception
Up to 100 guests

Exhibitions
Up to 5 exhibitors for up to 60 guests

PRIVATE DINING MENUS

All menus include bread for the table

Wildfarmed flour sourdough bread basket served with salted butter

CLASSIC

£50 per guest

STARTERS

Pumpkin soup

Pumpkin seeds, sage oil (ve)

Radicchio salad

Walnut dressing, Devon blue, pear (v)

Mackerel rilette

Dill pickled cucumber, crostini

MAIN COURSES

Jerusalem artichoke risotto

Crispy artichokes, parsley oil (ve)

Hake

Spinach, caper brown butter

Pork belly

Black pudding, confit shallots,
apple ketchup

DESSERTS

Crème brûlée

Lemon meringue tart

Cheese plate

Beauvales, Baron Bigod, Tor Pyramid,
quince jelly, crackers
(£5 supplement)

SOIRÉE

£60 per guest

Includes sharing sides

STARTERS

French onion soup

Gruyère crouton

Heritage beetroot

Goat's curd, hazelnuts (v)

Prawn cocktail

Marie Rose sauce

MAIN COURSES

Salt baked celeriac

Apple, watercress, hazelnut (ve)

Hake

Spinach, caper brown butter

Poulet roti

Half roast chicken, braised carrots,
green beans, rosemary jus

Sirloin steak 250g

Watercress, peppercorn sauce or garlic butter
(£10 supplement)

DESSERTS

Crème brûlée

Peach Melba

Raspberry coulis, vanilla ice cream,
toasted almonds

Cheese plate

Beauvales, Baron Bigod, Tor Pyramid,
quince jelly, crackers

SHARING SIDES

Choose three sides for the table

Included in the 'Soirée' and 'Deluxe' menus

Green leaf salad (ve)

Green beans (v)

Mashed potatoes (v)

Tomato and

French fries (ve)

onion salad (ve)

DELUXE

£70 per guest

Includes sharing sides

STARTERS

French onion soup

Gruyère crouton

Chapel & Swan smoked salmon

Horseradish cream, capers, rye bread

Pâté en croûte

Brandy cherries, pistachio, cornichons

Beef carpaccio

Black garlic, lamb's lettuce

MAIN COURSES

Chestnut tortelloni

Pumpkin, sage (v)

Lemon sole

Wild mushroom, dill beurre blanc

Ox cheek bourguignon

Mashed potato

Ribeye steak 250g

Watercress, peppercorn sauce or garlic butter
(£10 supplement)

DESSERTS

Rum baba

Vanilla whipped cream, Searcys spiced rum

Lemon meringue tart

Peach Melba

Raspberry coulis, vanilla ice cream, toasted almonds

Cheese plate

Beauvales, Baron Bigod, Tor Pyramid,
quince jelly, crackers

(v) Vegetarian (ve) Vegan

A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.



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CANAPÉS

COLD

- Crudités spring roll, sweet chilli sauce (ve)
- Portland crab, celery and apple tart
- Quail egg and Avruga caviar cup
- Gin-cured trout, rye bread, horseradish
- Beef carpaccio, black garlic, crostini

HOT

- Gougères cheese puff (v)
- Croque Monsieur
- Korean popcorn chicken
- Truffle arancini (v)
- Cheddar and onion quiche (v)

SWEET

- Lemon meringue tart
- Vegan chocolate brownie, raspberry (ve)
- Choux pastry, cardamom and vanilla crème pâtissière

Three canapés for £14.4 per guest

Six canapés for £26.4 per guest

Nine canapés for £39.6 per guest

(v) vegetarian (ve) vegan

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BOWL FOOD

COLD

- Heritage beetroot, goat's curd, hazelnut (v)
- Radicchio, creamy walnut dressing, pear, chives (ve)
- Prawn cocktail, Marie Rose sauce
- Quinoa, butternut and cranberry salad
- Crispy duck, Asian salad, sesame dressing

HOT

- Saffron risotto (ve)
- Chestnut tortellini, pumpkin, sage (v)
- Ox cheek bourguignon, mashed potato
- Smoked pork sausage, braised lentils
- Poached haddock, braised leeks, hollandaise sauce

DESSERT

- Bramley apple and cinnamon crumble
- Crème brûlée
- Chocolate mousse, mandarin

One bowl for £10 per guest
Three bowls for £28.8 per guest

(v) vegetarian (ve) vegan

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