



30
Euston

Hospitality

Spring • Summer 2021

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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
are required from £750.00 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 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 nlimited 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.

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

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, vegatarian 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)

All prices are exclusive of VAT. All menus are subject to seasonal changes.
Prices are valid from 1st April 2021 – 31st March 2022.



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)
Lamb's 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

Circuit hire 8.00am – 5.00pm

Separate reception area

Three circuits of 14 examination rooms each

Two briefing rooms

One observation room

£6,250.00

Single Exam Circuit

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

One circuit of 14 examination rooms

One briefing room

Shared observation room

£2,650.00

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

Queen’s afternoon tea	£16.75 per person
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	

Champagne tea	£23.00 per person
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
at 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.


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

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

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

Healthy start	£17.50 per person
 Power shots of Granny Smith apple, ginger or raspberry and satsuma (ve)	
 Platter of Goji berries (ve)	
 Yacón root muesli, natural yoghurt (v)	
 Porridge with either pumpkin seeds and cranberries, pecans and walnuts or scented honey (v)	
 Organic tea, triple certified coffee and orange juice	

Full English breakfast	£18.75 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 Organic tea, triple certified coffee, orange juice	

 Vegan breakfast	£18.75 per person
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

Kentish strawberry and tonka bean tart (v)

Passion fruit posset, mango salsa (v)


Devonshire raspberry and coconut Pavlova (v)


Raspberry and pistachio cheesecake (v)


Praline and salted caramel tart, shaved almond (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

- Caramelised lemon tart, raspberry crumble (v)
- Kentish strawberry Eton mess, dehydrated yoghurt (v)
- Bitter chocolate and hazelnut delice, pistachio crumb (v)
- Vanilla and coconut pannacotta, poached cherries (vg)
- Victoria sponge, Devon cream (v)
- Orange and polenta cake, orange blossom yoghurt (v)
- Bowl of fruit also available on request



Small and delicate
with big flavours



Canapes

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

Four canapes

£18.00 per person


Six canapes

£22.00 per person


Ten canapes

£28.00 per person

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 slowed 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:

If booking for 100 or more guests:

choose two food stations, 50 servings from each

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

Lamb tikka

Paneer, spinach and chickpea balti (v)

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 sponge, poached blackberries, cassis syrup, lime sorbet
Summer pudding, 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

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 2021 – 31st March 2022.





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

All prices are exclusive of VAT. All menus are subject to seasonal changes.
Prices are valid from 1st April 2021 – 31st March 2022.





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 Madagascan 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 upright bar and themed centrepieces.



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 gins that Britain has to offer

Enjoy two drinks per person, accompanied by a selection of flavoured tonics and aromatic premium botanicals.

Selection of Gins

Sir Robin of Locksley Plymouth Sloe
Monkey 47 Hendricks Half Hitch

Gins used within the experience are subject to availability



The Gin
Experience
£12.50 ^{+ VAT}
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

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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



We only source British meat and poultry



All our bacon is British-reared and dry-cured



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



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



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

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



All our teas are ethically and responsibly sourced



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



All our milk is British Red Tractor-certified

PACKAGING



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



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



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

The map shows the UCL Euston Square campus. A large building is labeled '30 Euston'. Two entrances are marked with black dots: the 'Main Entrance (Melton Street)' and the 'Exam Centre Entrance and Accessible Entrance (Euston Road)'. The map includes surrounding streets: Gower St, Drummond Street, Carillon Street, Euston Rd, Warren Street, Beaumont Place, Endleigh Street, and Gordon Square. Landmarks include St James' Gardens, Euston Square Gardens, and Gordon Square Gardens. The Euston Underground station is also indicated.

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LONDON