



30 Euston Square

Christmas Parties

30 Euston Square
2025

Host your Christmas Party at

30 Euston Square, a Grade II* listed, 7 storey building dating back to 1906

Celebrate the festive season in style at 30 Euston Square, where our elegant penthouse State Rooms and Rooftop Terrace provide a magical backdrop for your Christmas gathering. Our lovely Heritage Rooms could be the perfect spot for a more intimate celebration, offering charm, character and a cosy festive atmosphere — without missing out on the seasonal fun. With exclusive hire available, you can treat your guests to a unique setting paired with exceptional service.

Choose between our **Jingle & Mingle** or **Festive Feast** packages to suit your celebration. Raise a glass and enjoy a lively atmosphere with a DJ and dancefloor, and beautiful Christmas decorations to set the scene. It's not Christmas without crackers, right? And why not finish the night with a tempting late-night bite too!

For something extra special, we're introducing dedicated joiner party dates this year — 80s themed! Every team, big or small, deserves a celebration, and with the 80s you simply can't go wrong. It's better together!

We look forward to welcoming you to 30 Euston Square this Christmas and delivering a truly memorable festive celebration.





Jingle & Mingle Package

£109.00 per person



Exclusive packages



Christmas crackers



Dancefloor



DJ



Outdoor heaters



Stunning views



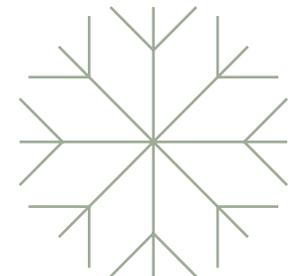
Cloakroom



Integrated AV

Get your Christmas celebration started with our Jingle & Mingle package! Enjoy a fun-filled evening with a selection of three bowls and three canapés, along with three hours of unlimited beer, wine, and soft drinks. A festive Dessert Station will satisfy your sweet cravings, and Christmas crackers will add to the cheer!

Keep the energy high and dance the night away to Festive hits from our in-house DJ. Our venue will be decked out with beautiful Christmas decorations, making it a truly merry and bright occasion.



Festive Feast package

£125.00 per person



Exclusive packages



Christmas crackers



Dancefloor



DJ



Outdoor heaters



Stunning views



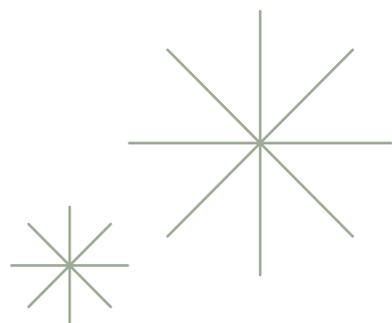
Cloakroom



Integrated AV

Celebrate in style with our Festive Feast package! Begin with a welcome cocktail or sparkling wine on arrival, setting the tone for a memorable evening. Enjoy a delicious three-course sit-down meal, accompanied by half a bottle of wine per person. After your feast, indulge in our Coffee and Mince Pie Station for a sweet festive treat.

We will bring extra fun to your event and create the perfect festive atmosphere with our DJ and Christmas tunes.





Joiners Party

80s Themed (minimum 8 guests; max 40 guests)



Exclusive packages



Christmas crackers



Dancefloor



DJ



Outdoor heaters



Stunning views



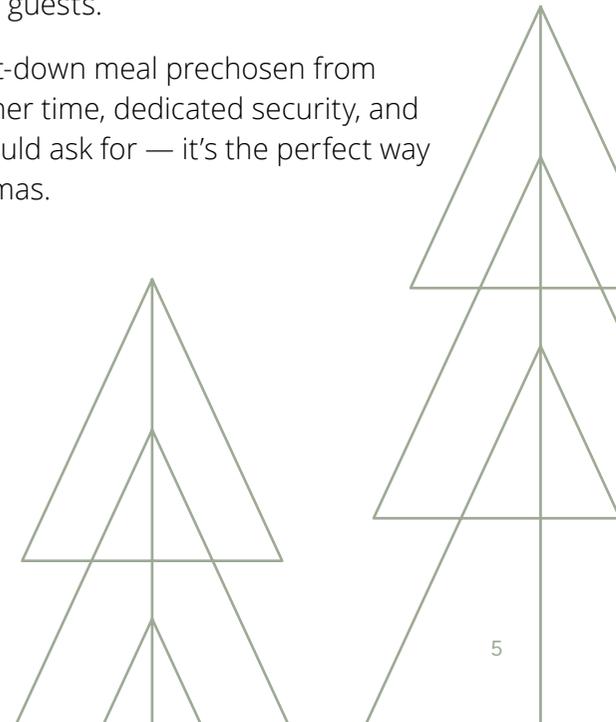
Cloakroom



Integrated AV

Looking for a festive night out with a twist? Join us for one of our exclusive **80s-themed Joiners Parties on selected dates in December!** Perfect for smaller teams or groups of friends, with bookings starting from just eight guests.

Enjoy a delicious three-course sit-down meal prechosen from our festive menu. With a set dinner time, dedicated security, and all the nostalgic 80s vibes you could ask for — it's the perfect way to celebrate together this Christmas.



Spend the Night

After the final toast and the last song of the evening, staying overnight ensures you can fully enjoy the celebration without the need to travel home.

Our 41 boutique bedrooms are available exclusively to event guests and members. Each room offers a quiet, comfortable space to unwind, with thoughtful amenities and everything you need for a restful night.



Ensuite
bathroom



Flat
screen TV



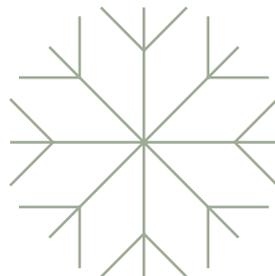
Complimentary
Wi-Fi



Hot buffet
breakfast included

From £166 + VAT, including breakfast.

With everything under one roof, it's a seamless way to bring your event to a relaxed and comfortable close.



**inclusion
by design**



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

**nurturing &
growing talent**



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

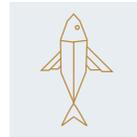


13 graduates from Hotel School are currently working in our business.

**progressive
partnerships**



We champion British beef, pork, chicken and bacon across our event menus.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



We promote mindful drinking by providing premium no- and low-alcohol options.



We will only use British RSPCA-assured fresh milk by the end of 2025.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



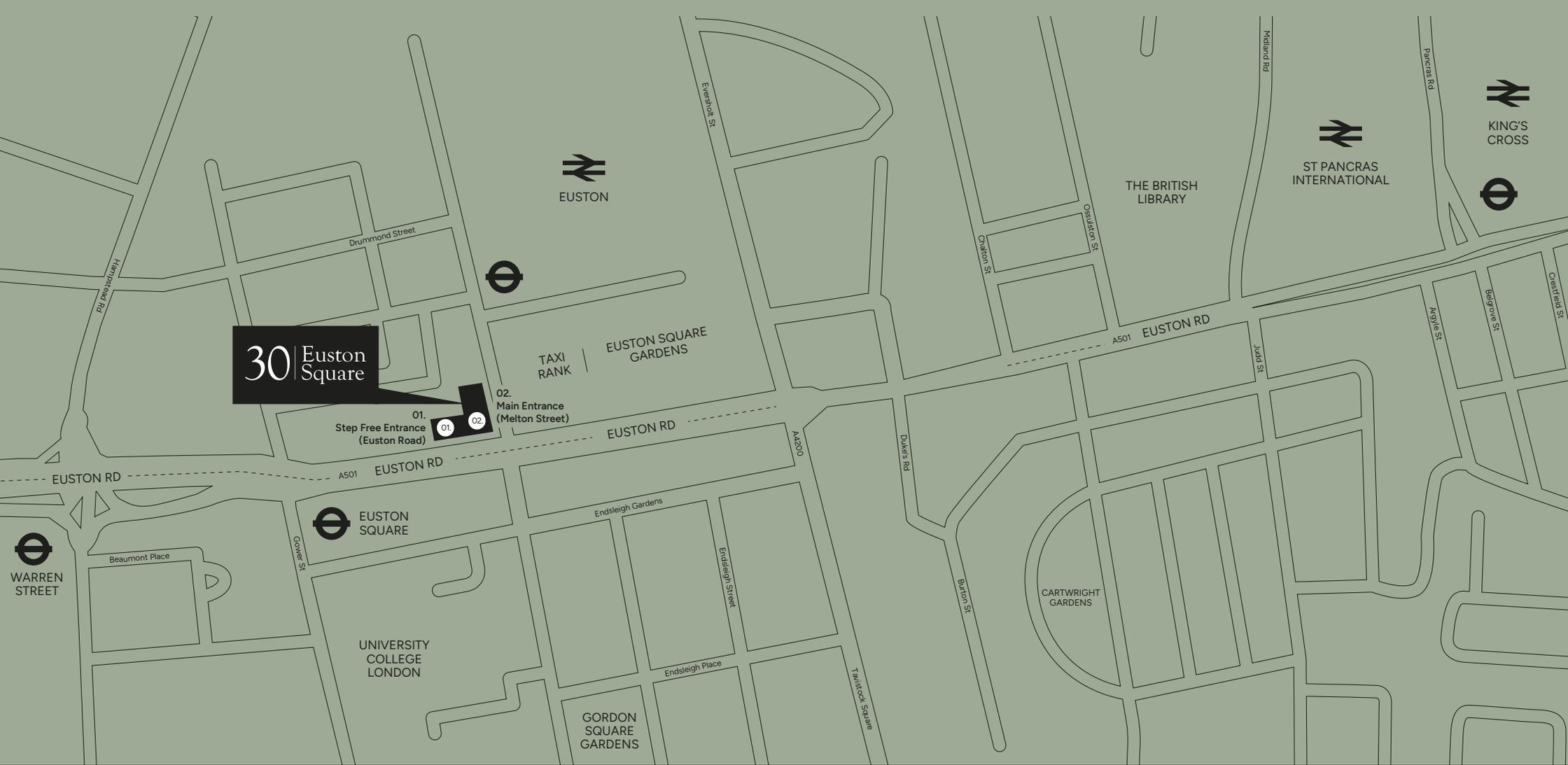
We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.



Get in touch

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