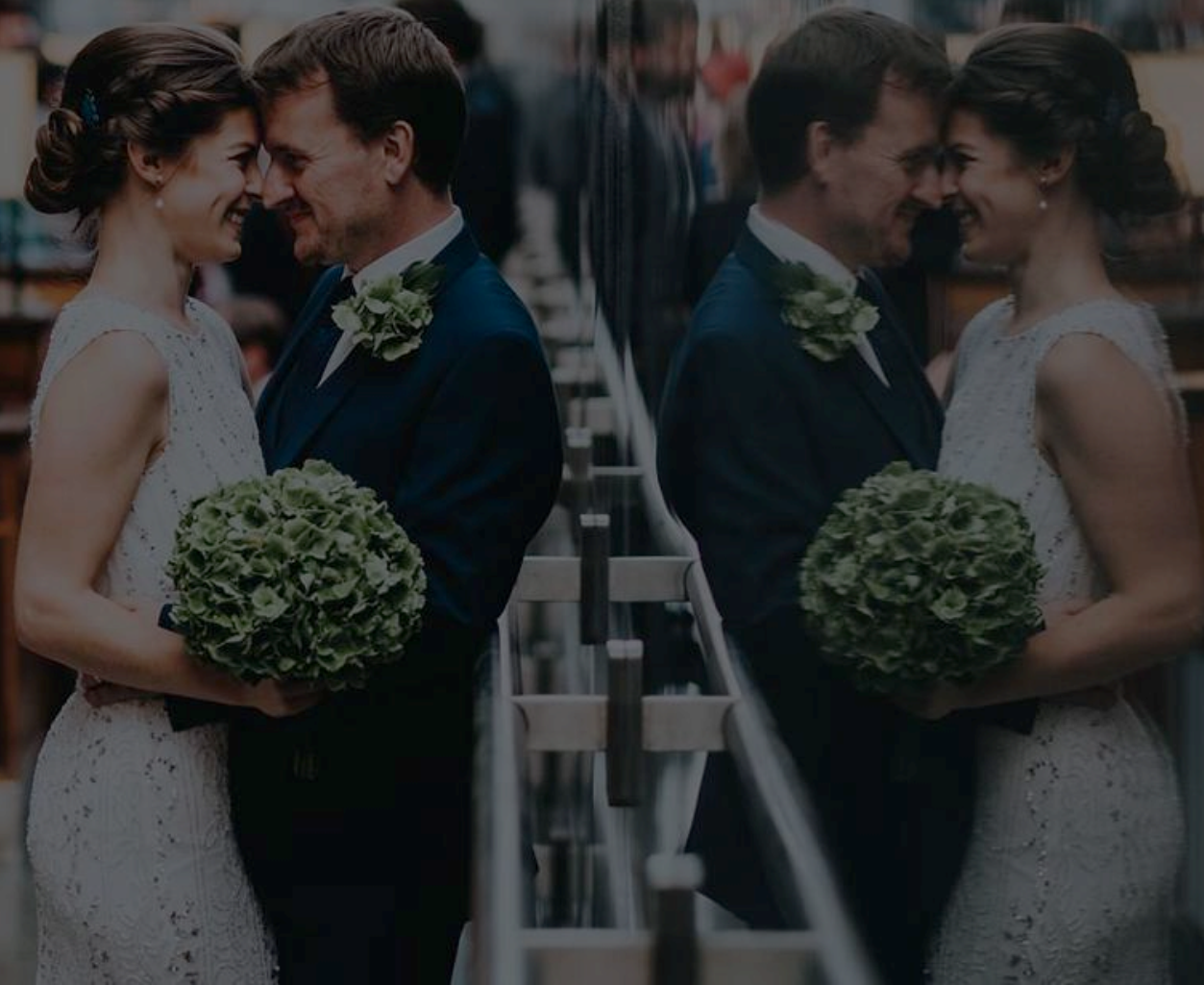




Weddings at
St Pancras by
Searcys

“Where the old
meets new, all
you need is
something
borrowed and
something blue!”





An awe inspiring and unique venue for an unforgettable day, St Pancras International is fully licensed to host wedding ceremonies on the Grand Terrace, directly under the intricate display of the Barlow Shed.

Following a ceremony bathed in natural light, welcome your guests with an opulent Champagne fountain in our elegant bar.

Your wedding party can then saunter across to the 1920's Art Deco style Brasserie to enjoy a bespoke Wedding Breakfast, before strutting their stuff on the dance floor accompanied by a live band or DJ.

St Pancras by Searcys Brasserie and Champagne Bar is the ideal location to be whisked away by the Eurostar to your wonderful honeymoon destination.



Key features

Civil Ceremony Licence

Exclusive use

Landmark

Licensed until 3am

Capacity: 10 to 400 guests

Entertainment licence

Evening reception

Dance floor

DJ facilities

Disabled facilities

Seated meal facilities

In-house catering

Bespoke packages



Event spaces

Ceremony set up on the Grand Terrace, directly under the intricate display of the Barlow Shed for up to 120 guests.



Champagne Bar

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

Exclusive hire and semi-exclusive hire available.

Capacities:

Champagne Lounge:
Standing reception – up to 60 guests

French or English wing:
Standing reception – up to 150 guests

Exclusive hire:
Standing reception – up to 400 guests

Brasserie

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

Capacities:

Seated dining – up to 180 guests

Standing reception – up to 250 guests





Kitchen Bar

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

Capacities:

Seated dining – up to 35 guests

Standing reception – up to 100 guests

Glass Room

This semi-private area is situated within the Brasserie, curtained off from the main restaurant, offering unforgettable views of the stunning architecture and ever changing scenery of the station.

Capacities:

Seated dining – up to 20 guests

Standing reception – up to 30 guests





Tasting Room

The newly added private dining room offers an intimate setting for Wedding breakfasts with plenty of natural light.

Capacities:

Seated dining – up to 12 guests

Standing reception – up to 25 guests

Sample menu

STARTERS

(please choose one for your party)

Meat

White bean and dry-cured bacon soup

Farmhouse terrine, fruit chutney, walnut bread

Duck tartare, ballotine and rilette, pickled mushrooms,
Sauternes jelly

Fish

Atlantic Bluefin tuna carpaccio, wasabi mayonnaise, sea
vegetable salad

Scottish smoked salmon terrine, smoked trout and dill
mousse, horseradish cream

Scallops and crab tortellini, green apple and coriander salad,
curry oil

Vegetarian / Vegan

Curried Cox's apple and parsnip soup (v)

Double baked Yorkshire blue soufflé, pear and chicory salad,
candied walnuts (v)

Roast Cheltenham beetroot, coconut 'cheddar', red chard
salad, balsamic dressing (pb)



MAIN COURSES

(please choose one for your party)

Meat

Creedy Carver chicken, cep mushroom, Jerusalem artichoke, fondant potato, tarragon and Madeira sauce

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

Rump of lamb, harissa sausage, polenta chips, basil and olive oil dressing

Fish

Cruden Bay cod and Parma ham, potato cake, stuffed Savoy cabbage, parsley cream

Steamed line-caught sea bass, Portland crab, crushed Pink Fir Apple potato, soft herb dressing

Char-grilled brill, Cornish crab, cockle and West Country mussel linguini, Pyefleet rock oyster fritter

Vegetarian / Vegan

Ricotta and sage dumplings, pumpkin velouté, roast seeds (v)

Potato rösti cake, sautéed cep mushroom, crispy hen's egg, wild mushroom cream sauce (v)

Jerusalem artichoke risotto, roast almonds, black truffle (pb)



PUDDINGS

(please choose one for your party)

Millionaire cheesecake, mandarin sorbet (v)

Banana sticky toffee pudding, caramelised salted peanuts,
banana ice cream (v)

Chocolate pot, Gianduja foam, dark chocolate sorbet (v)

Walnut and honey tart, apple brandy cream, candied
Braeburn apple (v)

Chocolate brownie, Amarena cherries (pb)

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





Prestige package

Hire of the Grand Terrace for the ceremony and group pictures (1 hour)

Hire of the Champagne Bar for drinks reception (1 hour)

Exclusive hire of the restaurant (18:00 – 23:00)

2 glasses of sparkling wine

2 pre-dinner canapes

3 course wedding breakfast

Half a bottle of house wine & filtered water

A glass of sparkling wine for toasting

PA system for speeches & DJ

Package £136.00 per person

Minimum 75 guests

Prices include VAT but exclude the 12.5% discretionary service charge.
Our packages are by no means exhaustive and our team will be happy to tailor them around your requirements.

Searcys package

Hire of the Grand Terrace for the ceremony (1 hour)

Hire of the restaurant (18:00 – 23:00)

1 glasses of sparkling wine

3 course wedding breakfast

Half a bottle of house wine & filtered water

A glass of sparkling wine for toasting

PA system for speeches & DJ

Package £95.00 per person

Minimum 75 guests



Prices include VAT but exclude the 12.5% discretionary service charge.
Our packages are by no means exhaustive and our team will be happy to tailor them
around your requirements.



The Barlow package

Hire of the Grand Terrace for the ceremony

PA system

Chivari chairs

Glass of house champagne for toasting

Selection of 6 canapes

Half a bottle of house wine

Hire of the Champagne Bar (2 hours)

Package £73.50 per person

Minimum 50 guests

Prices include VAT but exclude the 12.5% discretionary service charge.
Our packages are by no means exhaustive and our team will be happy to tailor them around your requirements.

Pre-wedding celebration packages

A Champagne Tasting Masterclass is a brilliant, fun way to celebrate the bride to be, creating a relaxed atmosphere and an activity for everyone to enjoy.

We have a couple of party packages, including our Classic Champagne Masterclass Day Package:

10am – Tea, coffee, orange juice and mini pastries on arrival in our Tasting Room

10:30am – Presentation begins with the origin of Champagne and the various methods of making Champagne and Sparkling Wines. Guests are offered a 125ml glass of Searcys Selected Cuvée, Brut Champagne, NV

12:30pm – Break

12:45pm – A two-course lunch served with the presentation of the Tasting Trio of the month (50ml each)

3pm – Presentation of certificates and a book on Champagne gifted to each guest

£99 per ticket, minimum of 10 guests (room hire, service and VAT are included).





Testimonials

Our wedding at St Pancras station was just perfect: from the magnificent architecture of the station to the friendly and intimate reception in the champagne bar; from our ceremony on the concourse to our honeymoon send-off to the Eurostar; from the Nebuchadnezzar of champagne to the lovely food... a truly unforgettable day in a stunning and unique location!

Thank you Karolina and all of the team at Searcys for making our special day go as well as we possibly could have wished!

Yvonne and Steve, September 2018

Testimonials

From start to finish we had amazing help from Karolina. From our first meeting where she explained the logistics, to the food tasting for the canapés and meeting the bar staff to discuss the drinks menu. The staff ran things smoothly all day, helping with the set up of the venue and were great to all our guests. It was an unforgettable day, enjoyed by all our friends and family.

Aisha and Russell, December 2017



Nominated suppliers

- Sound system – [Marvel Functions](#)
- Flower arrangements – [Pinstripes & Peonies](#)
- Photography – [Sam Lane Photography](#)
- Music / entertainment – [Nathan Hassall](#)
- Stationary – [Emily & Jo](#)
- Cakes – [GC Couture](#)

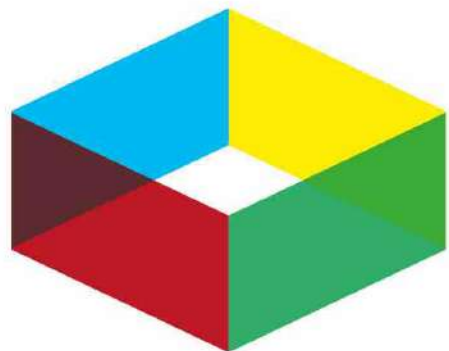
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