

ST
PANCRAS

BY SEARCYS

Weddings



Your Special Day

Located above the hustle and bustle of St Pancras International Station, St Pancras by Searcys Brasserie and Champagne Bar can be transformed into a spectacular setting for your special day and is the perfect location to be whisked away by the Eurostar to your wonderful honeymoon destination.

Our beautiful spaces under the iconic Victorian arches can accommodate up to 400 guests for wedding receptions.

St Pancras International is fully licenced 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 bubbly reception at our Champagne Bar, the longest in Europe.

Your wedding party can then stroll across to the 1920s 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.





Our Spaces

THE 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 is available.

Champagne Lounge

Standing reception up to 50 guests

Champagne Wings

Standing reception up to 150 guests per wing

Exclusive Hire

Standing reception up to 400 guests



Our Spaces

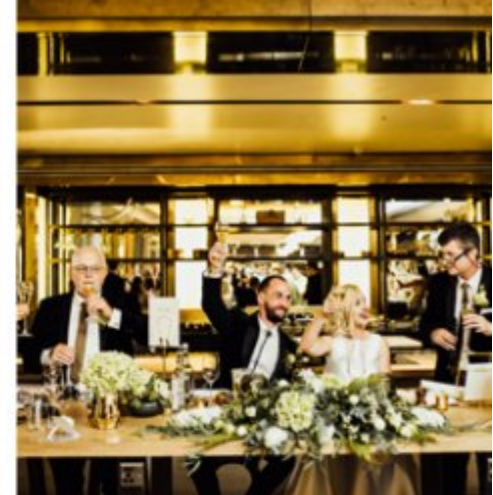
THE BRASSERIE

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

Exclusive hire and semi-exclusive hire is available.

Seated Dining
up to 180 guests

Standing Reception
up to 250 guests







Barlow Package

99.50 PER GUEST

Hire of the Grand Terrace for Ceremony

Ceremony set up including PA system

Allocation of the Champagne Bar for two hours

Two glasses of Searcys Selected Cuvée
Champagne Brut NV for the toast

Canapé Reception (5 per guest)

Dedicated Wedding Coordinator

Based on a minimum of 50 guests. Prices include VAT.
A discretionary 13% service charge will be added
to your final bill.

'I Want My Time With You Package

165.00 PER GUEST

Complimentary menu tasting for the couple

Hire of the Grand Terrace for Ceremony

Exclusive hire of the Brasserie (5pm to 12am)

Two glasses of English Sparkling Wine Classic
Cuvée Brut NV

Canapé Reception (3 per guest)

Three-course wedding breakfast including
bread, tea and coffee, petits fours

Half a bottle of house wine and mineral
water

A glass of Searcys Selected Cuvée Champagne
Brut NV for the toast

Dedicated Wedding Coordinator

PA system and DJ Package

Based on a minimum of 100 guests. Prices include VAT.
A discretionary 13% service charge will be added
to your final bill.

Package Upgrades

Some additional extras you may like to add to your package include:

Add an extra course to your meal

Upgrade to a welcome cocktail

Upgrade to a premium wine selection or to a Grande Marques Champagne

Add an evening snack reception such as bowl food, sharing boards, or a buffet selection

Champagne fountain in the Brasserie

Florist

Live band or Musician

Entertainment

Uplighters

Wedding Cake

Wedding Photographer

Please ask your Wedding Coordinator for more information.





Finishing Touches

We are proud of the great relationships we have built up with our suppliers, so we are happy to provide a little guidance if you need any help choosing.

With a wealth of experience in their chosen field, we are confident that your wedding will be the truly spectacular and the memorable day you have always imagined.

Please ask your Wedding Coordinator about our trust and love supplier list.



Our Food and Drink

MODERN



BRITISH



SOCIAL



SEASONAL



Sustainability Pledges

FOOD AND DRINK



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



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



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



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



We only use British-harvested rapeseed oil in cooking



All our fresh eggs are British free-range



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



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



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It has the lowest food miles in the UK and it has been B-Corp accredited



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



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



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



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



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



All our bacon is British-reared and dry-cured



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



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



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

PEOPLE



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



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



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



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



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

ST PANCRAS

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