

SEARCYS
CHAMPAGNE BAR
AND BRASSERIE

AT ST PANCRAS

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







Ceremony Package

84.00 PER GUEST

Ceremony area

Exclusive wing in champagne bar

Two glasses of Champagne

Canapé reception (6 per guest)

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



Wedding package

190.00 PER GUEST

Ceremony

Two glasses of Champagne

Canapé reception (6 per guest)

Exclusive use of the Brasserie 5pm-midnight

Wedding breakfast

Half bottle of deluxe wine per guest

Still or sparkling water per guest

Tea, coffee and petit fours

Glass of Champagne to toast

Complimentary menu tasting

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

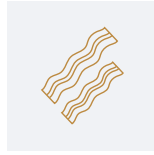


SEASONAL





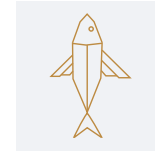
We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



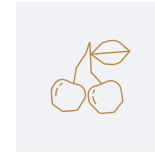
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



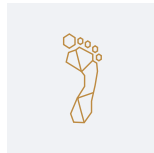
We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



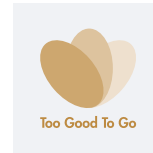
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



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



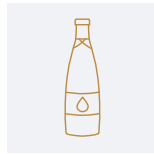
We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



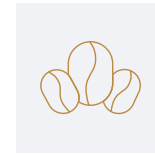
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



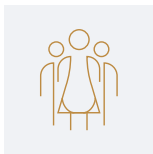
Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



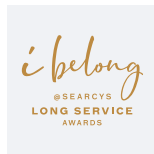
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards.



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



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.

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