

**ST PANCRAS**

**BAR & BRASSERIE**

**PRIVATE DINING & EVENTS**



## EVENTS AND PRIVATE DINING

A true hidden gem, St Pancras Bar & Brasserie is located above the hustle and bustle of St Pancras International Station and can be transformed into a spectacular event space to exclusively hire for any occasion.

St Pancras Bar & Brasserie has exclusively planned and hosted private events since 2007 and the team have a wealth of experience in delivering stylish celebrations and functions.

Our range of beautiful spaces can accommodate up to 400 guests for meetings, private dinners, standing receptions and memorable experiences.

**THE BAR | THE BRASSERIE  
TASTING ROOM | GLASS ROOM  
KITCHEN BAR**



## THE BAR

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

Exclusive hire and semi-exclusive hire packages are available.

**Champagne Lounge**  
Standing up to 50 guests

**Champagne Wings**  
Standing up to 150 guests per wing

**Exclusive Hire**  
Standing up to 400 guests



## THE BRASSERIE

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

Exclusive hire and semi-exclusive hire packages are available.

**Seated Dining**  
Up to 180 guests

**Standing Reception**  
Up to 300 guests

**Conferences**  
Up to 120 guests seated with a stage and 2 to 4 plasma screens

**Exhibitions**  
Up to 20 exhibitors for up to 200 guests



## THE TASTING ROOM

The Tasting Room is a private, stylish space newly adorned with prints and a bespoke piece by Icelandic designer Kristjana Williams. Ideal for private dining, celebrations, and meetings, this intimate venue offers an exclusive atmosphere for your event.

Seated Dining  
Up to 14 guests

Standing Reception  
Up to 25 guests



## THE GLASS ROOM

The Glass Room is a semi-private space that offers stunning views of St Pancras Station. Separated from the Brasserie by plush curtains, it provides an intimate setting where you can admire the station's impressive architecture while enjoying the comfort of this elegant space. The room can be split into single or double dining areas, making it versatile for various events.

**Seated Dining**  
Up to 20 guests

**Standing Reception**  
Up to 30 guests



## THE KITCHEN BAR

The Kitchen Bar is a dynamic, semi-private space within the Brasserie, ideal for a range of events. Its open-plan layout fosters a lively and welcoming atmosphere, making it perfect for relaxed dining, sharing-style meals, celebrations, networking events, and chef's table experiences. With its stylish design and flexible configuration, the Kitchen Bar can be tailored to suit your needs.

**Seated Dining**  
Up to 50 guests

**Standing Reception**  
Up to 100 guests

**Exhibitions**  
Up to 5 exhibitors for up to 60 guests

# PRIVATE DINING MENUS

All menus include bread for the table

Wildfarmed flour sourdough bread basket served with salted butter

## CLASSIC

£50 per guest

### STARTERS

Spring pea and mint soup

Feta and parsley oil (ve)

Pear and blue cheese salad

Devon blue, tarragon dressing, grapes, walnuts

Pâté en croûte

Brandy cherries, pistachio, pickles

### MAINS

Ricotta and lemon ravioli

Courgette and basil (v)

Fillet of hake

Spinach, brown shrimp, cucumber,  
sapphire butter sauce

Sausage and mash

Buttered peas and onion gravy

### DESSERTS

Summer berry Eton mess

Ice cream coupe

Soft serve ice cream, raspberry coulis,  
chocolate flakes

Cheese plate

Selection of three seasonal cheeses with  
onion chutney, marinated figs and cracker  
(£5 supplement)

## SOIRÉE

£60 per guest

Includes sharing sides

### STARTERS

Spring pea and mint soup

Feta and parsley oil (ve)

Burrata

Heritage tomato, basil pesto (v)

Prawn cocktail

Marie Rose sauce

### MAIN COURSES

Ricotta and lemon ravioli

Courgette and basil (v)

Fillet of hake

Spinach, brown shrimp, cucumber,  
sapphire butter sauce

Confit pork belly

Lentils stew, pickled apple, herb salad

Sirloin steak 250g

Watercress, peppercorn sauce *or* garlic butter  
(£10 supplement)

### DESSERTS

Summer berry Eton mess

Ice cream coupe

Soft serve ice cream, raspberry coulis, chocolate flakes

Cheese plate

Selection of three seasonal cheeses with  
onion chutney, marinated figs and cracker

## SHARING SIDES

Choose three sides for the table

Included in the 'Soirée' and 'Deluxe' menus

Tomato and onion salad (ve)

Chips (v)

Green leaf salad (ve)

Mashed potato (v)

## DELUXE

£70 per guest

Includes sharing sides

### STARTERS

Burrata

Heritage tomato, basil pesto

Chapel & Swan smoked salmon

Horseradish cream, capers, rye bread

Pâté en croûte

Brandy cherries, pistachio, pickles

Heritage beetroot

Goat's curd, hazelnuts (v)

### MAIN COURSES

Cauliflower steak

Coconut yoghurt and pickled vegetables (ve)

Lemon sole

Wild mushroom, Avruga caviar, beurre blanc

Suffolk chicken cordon bleu

Wild garlic mayo, new potato salad

Ribeye steak 250g

Watercress, peppercorn sauce *or* garlic butter  
(£10 supplement)

### DESSERTS

Crème brûlée

Profiterole

Vanilla ice cream and chocolate sauce (v)

Summer berry Eton mess

Cheese plate

Selection of three seasonal cheeses with  
onion chutney, marinated figs and cracker

(v) Vegetarian (ve) Vegan

A discretionary 13% service charge will be added to your bill. All our prices are inclusive of VAT at the prevailing rates. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.







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## BOWL FOOD

### COLD

- Heritage beetroot, goat's curd, hazelnut (v)
- Radicchio, creamy walnut dressing, pear, chives (ve)
- Prawn cocktail, Marie Rose sauce
- Quinoa, butternut and cranberry salad
- Crispy duck, Asian salad, sesame dressing

### HOT

- Saffron risotto (ve)
- Chestnut tortellini, pumpkin, sage (v)
- Ox cheek bourguignon, mashed potato
- Smoked pork sausage, braised lentils
- Poached haddock, braised leeks, hollandaise sauce

### DESSERT

- Bramley apple and cinnamon crumble
- Crème brûlée
- Chocolate mousse, mandarin

**One bowl for £10 per guest**  
**Three bowls for £28.8 per guest**

(v) vegetarian (ve) vegan

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