

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

Cauliflower soup
Black truffle cream (ve)

Goat's cheese and beetroot tart
Onion chutney, green leaf salad (v)

Pâté en croûte
Guinea fowl, pork, dry figs

MAINS

Pumpkin tortelloni
Ricotta and sage (v)

Teriyaki Scottish salmon
Steamed broccolini and crunchy garlic chili oil

Cumberland sausage and mash
Onion gravy

DESSERTS

Crème brûlée (v)

Ice cream coupe soft serve ice cream
Raspberry coulis, chocolate flakes (v)

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

SOIRÉE

£60 per guest

Includes sharing sides

STARTERS

Cauliflower soup
Black truffle cream (ve)

Goat's cheese and beetroot tart
Onion chutney, green leaf salad (v)

Prawn cocktail
Marie Rose sauce

MAIN COURSES

Pumpkin tortelloni
Ricotta and sage (v)

Teriyaki Scottish salmon
Steamed broccolini and crunchy garlic chili oil

Pork chop
Cauliflower puree, hispi cabbage, apple ketchup, crispy onions

Sirloin steak 250g
Watercress, peppercorn sauce (£10 supplement)

DESSERTS

Crème brûlée (v)

Sticky toffee
Clotted cream ice cream, toffee sauce (v)

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

SHARING SIDES

Choose three sides for the table

Included in the 'Soirée' and 'Deluxe' menus

Green leaf salad (ve)	Green beans (v)
Mashed potatoes (v)	Tomato and onion salad (ve)
French fries (ve)	

DELUXE

£70 per guest

Includes sharing sides

STARTERS

French onion soup
Gruyere cheese croutons

Warm goat's cheese salad
Green leaves, croutons, honey vinaigrette (v)

Chapel & Swan smoked salmon
Horseradish cream, capers, rye bread

Pâté en croûte
Guinea fowl, pork, dry figs

MAIN COURSES

Spelt risotto
Mushroom, butternut squash (ve)

Lemon sole
Wild mushroom, Avruga caviar, beurre blanc

Suffolk chicken and leek pie
Mashed potato, tarragon chicken jus

Ribeye steak 250g
Watercress, peppercorn sauce (£10 supplement)

DESSERTS

Rum baba
Vanilla whipped cream, Searcys rum (v)

Sticky toffee
Clotted cream ice cream, toffee sauce (v)

Cheese plate
Selection of three seasonal cheeses
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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CANAPÉS

COLD

Beetroot, goat's curd, hazelnut (v)
Salt and vinegar potato, Avruga caviar, lemon
London smoked and cured salmon,
horseradish cream, warm blinis
Pâté en croûte, pork, guinea fowl, dry figs

HOT

Crispy vegetable spring roll, sweet (ve)
Gougères cheese puff (v)
Croque Monsieur
Popcorn Korean chicken
Pigs in blankets
Truffle arancini (v)
Cheddar and caramelised onion tart (v)

SWEET

Vegan chocolate brownie, whipped cream, brandy cherry (ve)
Matcha and raspberry tart
Mini mince pie

One canapé for £4.80 per guest
Six canapés for £26.40 per guest

(v) vegetarian (ve) vegan

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BOWL FOOD

COLD

Devilled eggs, watercress (v)

Bitter leaf salad, pear, blue cheese dressing (v)

Quinoa, butternut and cranberry salad (ve)

Prawn cocktail, Marie Rose sauce

Caesar salad, anchovies, parmesan, croutons

HOT

Saffron risotto (v) (ve)

Chestnut tortellini, pumpkin, sage (v)

Braised beef short ribs, mashed potato

Sausage and mash, onion gravy

Cornish cod, cannellini bean stew, capers, pickled cockles

Fish and chips, crushed peas, tartare sauce

DESSERT

Mini chocolate doughnuts, custard cream

Profiterole, vanilla ice cream, chocolate sauce

Rum baba, vanilla whipped cream, Searcys spiced rum (v)

One bowl for £10 per guest
Three bowls for £25 per guest

(v) vegetarian (ve) vegan

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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.

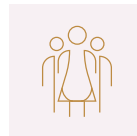
nurturing & growing talent



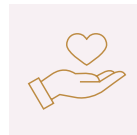
We are an ILM-accredited training provider focussing on leadership skills and EDI development.



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



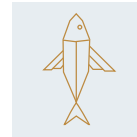
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



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



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



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.



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



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



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



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



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



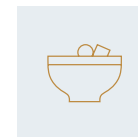
Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



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

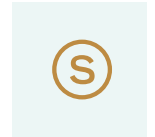


We will only use British RSPCA-assured fresh milk by the end of 2025.



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.

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