

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

Spiced heritage carrot soup
Herb oil (ve)

Devilled eggs
Pickled mustard seeds, crispy leeks (v)

Chicken and pork terrine
Wholegrain mustard, cornichons

MAINS

Miso-glazed aubergine
Apricot harissa couscous, coconut yoghurt dressing (ve)

Steamed coley
Spinach, beurre blanc

Steak frites
Rump steak, fries (£5 supplement)

DESSERTS

Lemon posset (v)

Soft serve ice cream coupe
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

Spiced heritage carrot soup
Herb oil (ve)

Charred goat's cheese
Beetroot, apple, watercress (v)

Courgette carpaccio
Ricotta, peas, mint (v)

Chapel & Swan smoked salmon
Pickled cucumber, horseradish cream, rye crisp

MAIN COURSES

Miso-glazed aubergine
Apricot harissa couscous, coconut yoghurt dressing (ve)

Pan-fried ChalkStream trout
Cauliflower purée, fennel salad

Suffolk chicken supreme
Fondant potato, spinach purée, chicken jus

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

DESSERTS

Lemon posset (v)

Roasted pineapple
Coconut sorbet (ve)

Soft serve ice cream coupe
Raspberry coulis, chocolate flakes (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) Peas and bacon
French fries (ve)

DELUXE

£70 per guest

Includes sharing sides

STARTERS

Prawn cocktail
Marie rose sauce

Charred goat's cheese
Beetroot, apple, watercress (v)

Courgette carpaccio
Ricotta, peas, mint (v)

Salmon gravlax
Sour cream, Avrugia caviar

MAIN COURSES

Miso-glazed aubergine
Apricot harissa couscous, coconut yoghurt dressing (ve)

Fillet of cod
Samphire, charred baby gem, beurre blanc

Suffolk chicken supreme
Fondant potato, spinach purée, chicken jus

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

DESSERTS

Lemon posset (v)

Roasted pineapple
Coconut sorbet (ve)

Eton mess
Chantilly cream, raspberry coulis (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

STANDARD

£4 each

- Heritage tomato and basil crostini (ve)
- Buffalo cauliflower, blue cheese (v)
- Gougères cheese puff (v)
- Prawn tempura, sweet chilli sauce
- Sausage roll, spicy ketchup
- Popcorn Korean chicken

PREMIUM

£5 each

- Avocado and chilli cone, dill (ve)
- Brie and truffle honey crostini (v)
- Wild mushrooms charcoal cups, parmesan cream (v)

£6 each

- Salmon gravlax, sour cream, warm blinis
- Potato and caviar croquette, saffron aioli
- Duck liver pâté, fig jam cracker
- Minute steak, pickled cucumber, mustard

SWEET

£4 each

- Vegan chocolate brownie, raspberry sauce (ve)
- Matcha and raspberry tart (v)
- Lemon meringue tart (v)



BOWL FOOD

COLD

- Buffalo mozzarella, heritage tomato, pesto (v) **£9**
- Courgette carpaccio, ricotta (v) **£7**
- Prawn cocktail, Marie Rose sauce **£9**

HOT

- Pea and mint risotto (ve) **£7**
- Miso-glazed aubergine, apricot harissa couscous (ve) **£8**
- Spinach and ricotta filled gnocchi (v) **£8**
- Fish and chips, crushed peas, tartare sauce **£10**
- Braised beef short ribs, mashed potato **£10**

DESSERT

£8 each

- Roasted pineapple, coconut sorbet (ve)
- Lemon posset (v)
- Profiterole, vanilla ice cream, chocolate sauce (v)

A minimum order of 10 per item applies
to both canapés and bowl food.

Kindly note that all orders must be placed
at least two weeks in advance.

SUSTAINABILITY PLEDGES 2026

inclusion by design



We are delighted to have 4 employee network groups representing EDI fundamentals. LGBTQIA2S+ Race, Neurodiversity and Gender.



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.



We are committed to ensuring we have a Mental Health First Aider in each venue, and ongoing support of team wellbeing.

nurturing & growing talent



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



We are a 2025 'Only a Pavement Away' Top employer.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



20+ supplier engagement trips scheduled in 2026 to support team knowledge and engagement in our ingredients.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We are committed to creating career pathways for all core roles to support retention and succession planning for all departments.



We work with our nominated charities Hotel School, Only a Pavement Away and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



Searcys Leadership programme is in it's second year, with a target to reach 15+ managers and heads of departments in 2026.



10 graduates from Hotel School are currently working in our business.

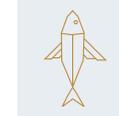


We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



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.



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



Committed to only using Wild Farmed flour in all our onsite cookery.



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



Plant-based and vegetarian dishes are a key part of our signature menus.



Championing lower carbon-emitting proteins in place of beef and lamb, including venison and duck.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, who are committed to farming in ways that improve soil quality.



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



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



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



We only use British RSPCA-assured fresh milk.



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



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



In 2026 we will continue to drive engagement with our Nourish by Searcys conference menu, delivering maximum nutrition with minimal environmental impact. All recipes have a low-moderate CO2 footprint, measured via Nutricits.

step up



In 2026 we pledge to have a sustainability champion in every Searcys venue.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



We recycle our Champagne bottles into a handmade scented candle gifts in partnership with a small independent business.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.



We are proud to be Silver members of the Future Food Movement, supporting our activities through advice, collaboration and upskilling.

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@STPANCRASBARBRASSERIE