



ST PANCRAS

BRASSERIE &
CHAMPAGNE BAR

BY SEARCYS

Tis the season
to drink bubbly!

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We understand a party isn't a party without great food, great drinks and a great atmosphere. That's why we have a choice of new and exciting Christmas packages to choose from, whether you would like to enjoy an intimate festive lunch in your own private room or host an exclusive evening party, dancing the night away in the grand setting.

St Pancras by Searcys is home to all sorts of wonderful dining areas and private spaces, which are perfect for passing around the canapés and bubbly, feasting in grand style on seasonal British produce and everything in between.

We can host a glittering seated dinner from 10 guests for up to 150, or a sparkling Champagne reception for up to 400 guests.

To find out more about our packages and menus, or to arrange an informal coffee and show around please call our events team on 0207 870 9900 or email events@stpancrasgrand.co.uk





Exclusive party packages

SEATED LUNCH

Glass of Champagne on arrival
Three course meal (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water
PA system
Room hire

115.00 per person (minimum 80 guests)

SEATED DINNER

Two glasses of Champagne on arrival
Four canapés
Three course dinner (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water
PA system
Room hire
DJ

145.00 per person (minimum 80 guests)

STANDING RECEPTION

Glass of Champagne on arrival
Three canapés
Four bowls
Three hours of unlimited house wine, beer and softs
PA system
Room hire

118.00 per person (minimum 100 guests)

SEARCYS STANDING RECEPTION

Glass of Champagne on arrival
Three canapés
Four bowls
Three hours of unlimited house wine, beer and softs
Room hire
DJ

127.00 per person (minimum 100 guests)

Private dining and group packages

PRIVATE DINING

Three course meal (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water
Room hire

66.00 per person (minimum 10 guests)

SEARCYS PRIVATE DINING

Glass of Champagne on arrival
Two canapés
Three course meal (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water
Room hire

80.00 per person (minimum 10 guests)

GROUP PACKAGE

Glass of Sparkling wine on arrival
Three course meal (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water

57.00 per person (minimum 10 guests)

SEARCYS GROUP PACKAGE

Glass of Champagne on arrival
Two canapés
Three course meal (4-4-4)
Coffee / tea
Mince pies and Christmas crackers
Half a bottle of house wine
Filtered still water

65.00 per person (minimum 10 guests)





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 available.

Capacities:

Champagne Lounge:
Standing reception – up to 50 guests

French or English wing:
Standing reception – up to 150 guests

Exclusive hire:
Standing reception – up to 400 guests

Brasserie

The original restaurant, designed in art deco style by Martin Brudnizki, now has a variety of flexible spaces and can cater for parties of different sizes for any occasion.

Capacities:

Seated dining – up to 150 guests

Standing reception – up to 220 guests





Kitchen Bar

This semi-private area is situated within the Brasserie on the upper concourse of the iconic St Pancras International Station, offering an open plan space perfect for standing receptions, seated dinners or networking events.

Capacities:

Seated dining – up to 35 guests

Standing reception – up to 100 guests

Glass Room

This semi-private area is situated within the Brasserie on the upper concourse of the iconic St Pancras International Station, curtained off from the main restaurant, offering unforgettable views of the stunning architecture and ever changing scenery of the station.

Capacities:

Seated dining – up to 20 guests

Standing reception – up to 30 guests





Tasting Room

The newly added private dining room can be booked for meetings, master classes or parties fizzing with Champagne and British sparkling.

The room has plenty of natural light and it is equipped with a plasma screen.

Capacities:

Seated dining – up to 12 guests

Standing reception – up to 25 guests

Champagne School

Informative, inspiring and fun, the Champagne School is designed to appeal to all kinds of wine lovers – from absolute beginners to accomplished connoisseurs. You can book any of the below packages for your Christmas party:

EXCLUSIVE MASTER CLASSES

A two-hour session that will include Champagne and food pairing to appeal to all kinds of wine lovers, from beginners to connoisseurs. (£65 per person for groups of 8 or more)

CHAMPAGNE PRE-DINNER EXPERIENCES

A short and informative introduction to Champagne. (£25 per person for groups of 8 or more)

BEST OF BRITISH AND THE FINEST OF FRENCH

A full four-course menu matching English sparkling wines and Champagnes. (£120 per person for groups of 8 or more)

To find out more about the great range of Champagne tasting experiences such as blind tasting, nose experience, Champagne breakfast, contact: events@stpancrasgrand.co.uk





Tailoring your event

All our event packages can be tailored to your exact requirements. Our dedicated event planners will work with you to create your perfect Christmas party.

We also have partnerships with the best London suppliers for entertainment, live music and floristry, so talk to our team if you are looking for more inspiration, whether you choose to theme your event to be a classy Gatsby evening or decide to 'Travel back in time'.

Our menus

Our menus have been created by our experienced chefs and all food is prepared and delivered fresh from our in-house kitchen, using the highest-quality produce from the best local farmers, butchers and fishmongers.

Our menus include creative canapés and bowl food, restaurant-quality plated meals, delicious food stations and buffets. Likewise, our wine and drinks list include extensive range of options to suit all palates.

Three course Christmas menu (sample)

STARTERS

Chestnut mushroom and tarragon soup
Portland crab cake, spiced crab mayonnaise
Pressed ham hock and chicken terrine, prune, piccalilli vegetables
Loch Duart salmon, dill, fennel, pickled cucumber

MAINS

Turkey wrapped in bacon, cranberry stuffing, buttered sprout tops, roast root vegetables
Lake District beef cheek, Carroll's heritage mash potato, roast onions
Poached Cruden Bay cod fillet, roast garlic and lemon thyme braised beans, winter kale
Butternut squash risotto, Shropshire Blue cheese, buttered greens

PUDDINGS

Christmas pudding, brandy custard
Coffee burnt cream, cardamom shortbread
Chocolate tart, citrus sorbet
Selection of British cheese (£5 supplement)

SIDES - 4.50 each additional

Chips | buttered sprout tops | honey-roast carrots and parsnips |
Carroll's heritage potatoes | watercress and red chard salad

*37.00 per person (3 courses, coffee, minced pies and crackers)
exc. VAT exc. 12.5% discretionary service charge*









Contact us

St Pancras Brasserie and Champagne Bar by Searcys

T: 0207 870 9900

E: events@stpancrasgrand.co.uk

W: stpancrasbysearcys.co.uk

A: Grand Terrace, Upper Concourse, St Pancras International Station, 58 Euston Road, London, N1C 4QL

More information about private dining and events, including images and menus can be found on our website stpancrasbysearcys.co.uk
