



1920 MEETS 2020

THE IMMERSIVE
SPEAKEASY PARTY
EXPERIENCE

ST
PANCRAS

BY SEARCYS

We are excited to announce the launch of a brand new Immersive Speakeasy Experience for Exclusive hires of the Brasserie for 2020!

You are invited to step into a heart-racing, immersive experience, where the Champagne flows as the 1920s meet 2020 in our art deco Brasserie.





It's the Roaring Twenties – an era of bootleg liquor, red-hot jazz and hedonistic pleasures.

Slip on your dancing shoes, and **when the clock strikes 19:20**, watch the story unfold around you in this unique theatrical performance, which puts you in the heart of action.

The cocktails are flowing, the music is playing, the party is in full swing, and there's the chance of more than a little scandal! Immerse yourself in one of the greatest stories of the 20th Century.

This fun-filled extravaganza can be tailored to your request, from a 60-minute short, high impact show, to a fully immersive party experience.

Our talented performers have shared stages with West Life, Kylie Minogue, Disclosure, and TV appearances with Mark Ronson, Olly Murs and Little Mix. West End credits include Lion King, Cirque Du Soleil, Stomp, Pricilla Queen of the Desert and Strictly Come Dancing. So you will not be disappointed!

Take your party planning to the next level by inviting your guests to the all-singing, all-dancing Roaring 20s glamour in a stunning immersive setting.





As invites go, this is the hottest in town – why would you want to be anywhere else? **But don't take too long to book– the clocks will be set back to the present day at 20:21.**

Experience the most spectacular night of 2020; watch the 'taster video of the performers on our website:

<https://stpancrasbysearcys.co.uk/events/1920-meets-2020/>



About Searcys

Searcys was founded in 1847 and has been the creator of brilliant restaurant experiences and wonderful events ever since. Our collection of venues includes restaurants, bars, cafes, and event spaces across the UK, serving locally and sustainably sourced seasonal British cuisine.

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

St Pancras by Searcys 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 2-400 guests for meetings, dinners, standing receptions or memorable experiences.



Book our Brasserie or Champagne Bar for an exclusive event for 2020 and enjoy 20 bottles of Searcys Selected Cuvée Champagne on us.*

* Terms and conditions apply.



Exclusive party packages

SEATED DINNER

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

145 .00 per person (minimum 80 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)

IMMERSIVE EXPERIENCES

Bronze Light Package - £6450
2 West End Singers
4 dancers
PA, tech rider and sound engineer

Bronze Package - £7200
2 West End Singers
1 circus performer or 1 musician
4 dancers
PA, tech rider and sound engineer

Silver Package - £9450
2 West End Singers
1 Musician
4 Dancers
2 Circus Performers
PA, tech rider and sound engineer

Gold Package - £10450
As above with two additional dancers.

A discretionary 12.5% service charge will be added to your bill. All prices are exclusive of the VAT at 20%.

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 180 guests

Standing reception – up to 250 guests





SNACKS

Rosemary roasted nuts
Almonds, cashews, peanuts

Nocellara olives
Cured green Sicilian olives

3.95 per bowl

A discretionary 12.5% service charge will be added to your bill. All prices are exclusive of the VAT at 20%.

Our food may contain nuts, derivatives of nuts or other allergens. If you or your guests suffer from an allergy or food intolerance, please notify us as we can cater for any special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.

Non-offensive menus are available, please ask your event planner.

CANAPÉS

Cold

Chicken Caesar salad

Smoked chicken, mango and lime cone

Smoked salmon blinis, cream cheese

Seared tuna, wasabi, avocado, pickled ginger

Soused mackerel, pickled cucumber

Goat's curd, pomegranate, green bean (v)

Sweet potato hummus, flat bread (v) (pb available on request)

Cherry tomato, coconut 'Cheddar' skewer (pb)

Hot

Spiced lamb kebab, smoked paprika

Chicken satay skewer

York ham and Lincolnshire Poacher cheese toastie

Brawn croquette, caper and egg

Tandoori salmon, cucumber and lime yogurt

Salt and pepper squid, Bloody Mary-Rose sauce

Tomato and pesto arancini

Shropshire blue cheese and leek tartlet (v)

Chickpea and onion bhaji, mango relish (pb)





CANAPÉS

Substantial hot

Fish and chips, tartar sauce

Mini burger, sweet cured bacon, aged Cheddar

Scotch egg, piccalilli

Pudding

Lemon meringue pie (v)

Champagne and raspberry macaroon (v)

Passion fruit pavlova (v)

Hazelnut éclair (v)

Chocolate brownie, cherry (pb)

2.95 per canapé

6 canapés / 16.00 per person

9 canapés / 22.00 per person

12 canapés / 26.50 per person

0.55 supplement per substantial hot canapé

BOWL FOOD

Cold

Smoked duck, chicory, Cheltenham beets salad
Chicken Caesar, garlic croûtons
Cured salmon, pickled cucumber, horseradish cream
Prawn cocktail, Bloody Mary-Rose sauce
'Greek' salad, coconut 'Cheddar', tomato, red onion (pb)

Hot

Crispy duck, Asian vegetables
Chicken and mushroom pie, tarragon sauce
Slow cooked lamb, aromatic couscous
Braised beef, mash potato
Saffron risotto, calamari, clams, mussels
Ricotta dumplings, tomato, basil (v)
Cauliflower and coconut 'Stilton' (v) (pb available on request)





BOWL FOOD

Pudding

Espresso and mascarpone set cream, sponge fingers (v)
Dark chocolate mousse, orange and passion fruit jelly (v)
Vanilla rice pudding, rum baba, Chantilly cream (v)
Kent apple and cinnamon doughnut (v)

6.50 per bowl

THREE COURSE MEAL

Starters (please choose one for your party)

Meat

White bean and dry-cured bacon soup 8.00

Farmhouse terrine, fruit chutney, walnut bread 9.00

Duck tartare, ballotine and rilette, pickled mushrooms, Sauternes jelly 11.50

Fish

Atlantic Bluefin tuna carpaccio, wasabi mayonnaise, sea vegetable 10.00

Scottish smoked salmon terrine, smoked trout and dill mousse, horseradish cream 12.00

Scallops and crab tortellini, green apple and coriander salad, curry oil 13.00

Vegetarian / Vegan

Curried Cox's apple and parsnip soup (v) 9.00

Double baked Yorkshire blue soufflé, pear and chicory salad, candied walnuts (v) 10.00

Roast Cheltenham beetroot, coconut 'cheddar', red chard salad, balsamic dressing (pb) 8.00





THREE COURSE MEAL

Main Courses (please choose one for your party)

Meat

Creedy Carver chicken, cep mushroom, Jerusalem artichoke, fondant potato, tarragon and Madeira sauce 19.50

Lake District beef cheek, Carroll's heritage potato mash, chestnut mushroom, red wine jus 20.00

Rump of lamb, harissa sausage, polenta chips, basil dressing 21.00

Fish

Cruden Bay cod and Parma ham, potato cake, stuffed Savoy cabbage, parsley cream 19.50

Steamed line-caught sea bass, Portland crab, crushed Pink Fir Apple potato, soft herb dressing 22.00

Char-grilled brill, Cornish crab, cockle and West Country mussel linguini, Pyefleet rock oyster fritter 22.50

Vegetarian / Vegan

Ricotta and sage dumplings, pumpkin velouté, roast seeds (v) 12.00

Potato rösti cake, sautéed cep mushroom, crispy hen's egg, wild mushroom cream sauce (v) 13.00

Jerusalem artichoke risotto, roast almonds, black truffle (v) (pb available on request)

12.00

THREE COURSE MEAL

Puddings (please choose one for your party)

Millionaire cheesecake, mandarin sorbet (v) 7.50

Banana sticky toffee pudding, caramelised salted peanuts,
banana ice cream (v) 7.50

Chocolate pot, Gianduja foam, dark chocolate sorbet (v) 7.50

Walnut and honey tart, apple brandy cream, candied Braeburn apple
(v) 7.50

Chocolate brownie, Amarena cherries (pb) 7.50

Tea , coffee 3.33





BUFFET (sample)

Choose 3 from each section priced at 30.00 per person:

Cold

Prawn cocktail, baby gem lettuce, shellfish dressing
Seared Yellowfin tuna Nicoise
Smoked chicken Caesar
Melton Mowbray pork pie, piccalilli
Cured English meats
Heritage tomato, mozzarella, red onion, olive oil
Goat's curd, Cheltenham beets, lemon
Farmhouse cheese, condiments, biscuits

Hot

Fish pie
Prawn and salmon fishcake
Mini bacon and cheese burger
Lamb shoulder Shepherd's pie
Mini chilli hot dog
Chicken and penny bun mushroom pie
Quail Scotch egg
Montgomery rarebit on toast
Penne pasta, tomato, Ragstone goat's cheese

Chips/ New potatoes /Mixed vegetables

Dessert

Valrhona chocolate brownie
Egg custard tart
Carrot cake
Chocolate mousse and honeycomb
Apple pie

(based on the minimum of 10 guests)

FOOD STATION (sample)

Static stations are priced at 10.50 per person:

Cured British meats

Scottish wild venison salami, Suffolk chorizo, Somerset pokers, cured ham, pickles

British cheeses

Selection of artisan cheeses, crackers, chutney

Deli

Hummus, olives, potato salad, mix leaf salad, quiche, marinated vegetables

Dessert

Burnt cream, Winter fruit tart, chocolate pot, profiterole, fresh fruit

Live stations are priced at 13.50 per person:

Oysters

Fresh rock oysters, red wine and shallot dressing, lemon, tabasco

Seafood

Oyster, dressed Portland crab, lobster, Scottish smoked salmon





CHAMPAGNE AND SPARKLING WINE

White Champagne Brut

Searcys Selected Cuvée, Brut, NV - 52.50 / Magnum 108.33
Drappier, Carte d'Or, Brut, NV - 55.83
Lanson, Père et Fils, Brut, NV - 65.83
Perrier-Jouët, Grand Brut, NV - 75.17
Taittinger, Brut Réserve, NV - 73.33
Veuve Clicquot, Yellow Label, Brut, NV - 83.33
Laurent-Perrier, La Cuvée, Brut, NV - 81.67
Perrier-Jouët, Belle Epoque, Brut, 2008 - 166.67

White Champagne Sweet

Laurent-Perrier, Harmony, Demi-Sec, NV - 70.83

Rosé Champagne

Searcys Selected Cuvée, Rosé, Brut, NV - 62.50
Taittinger, Brut Réserve, Rosé, Brut, NV - 79.17
Laurent-Perrier, Cuvée Rosé, Brut, NV - 91.67

English Sparkling Wine

Greyfriars, Cuvée Brut, NV, Surrey - 44.17
Nyetimber, Classic Cuvée, Brut, NV, West Sussex - 62.50

A discretionary 12.5% service charge will be added to your bill. All prices are exclusive of the VAT at 20%. Our wine by the glass is served in measures of 175ml but 125ml serves are available. Spirits in 50ml but 25ml available.

Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens.

Vintages may be subject to changes related to suppliers' stock. If this happens, we will inform you before your event

WHITE WINE

Pinot Grigio, Vinuva, Organic, 2018, Sicily, Italy - 24.17
Marsanne, Vermentino, Joie de Vigne, 2017, Languedoc, France - 20.83
Grillo, Molino Vento, Organic, 2017, Sicily, Italy - 23.33
Picpoul de Pinet, Beauvignac, 2018, Languedoc, France - 26.67
Sauvignon de Touraine, Domaine du Haut Perron, 2017, Loire, France - 29.17
Sauvignon Blanc, Satellite, 2017, Marlborough, New Zealand - 32.50
Albariño, Leiras, 2017, Rías Baixas, Spain - 32.50
Gavi di Gavi, Enrico Serafino, 2017, Piedmont, Italy - 35.00
Chablis, J.M. Brocard, 2017, Burgundy, France - 44.17
Sancerre, Cherrier Frères, 2017, Loire, France - 46.67

ROSÉ WINE

Le Bosq, Vin de France, 2017, Languedoc, France - 20.83
Côtes de Provence, Maître Vignerons de la Presqu'île de Saint-Tropez, 2018,
Provence, France - 32.50

RED WINE

Merlot, Granfort, Pays d'Oc, 2018, Languedoc, France - 20.83
Carignan, Grenache, Troubadour, 2018, Languedoc, France - 22.50
Shiraz, Mourvèdre, Viognier, Front Row, 2017, Swartland, South Africa - 23.33
Malbec, Portillo, Uco Valley, 2018, Mendoza, Argentina - 28.33
Côtes du Rhône, Les Abeilles, J.L. Colombo, 2016, Rhône, France - 31.67
Rioja Crianza, Conde de Valdemar, 2015, Rioja, Spain - 35.00
Chianti Superiore, Santa Cristina, Antinori, 2016, Tuscany, Italy - 37.50
Shiraz, Viognier, Hangin' Snakes, Langmeil, 2015, Barossa, Australia - 40.00
Château Lamothe-Bouscaut, Pessac-Léognan, 2012, Bordeaux, France - 49.17
Châteauneuf-du-Pape, Clos Oratoire des Papes, 2016, Rhône, France - 58.33





COCKTAILS

Rose-Ini 12.00

Our own English version of the classic Rossini cocktail. To a base of English strawberries macerated with rhubarb, rose water, vanilla and vodka; we add English sparkling wine.

Earl Grey Spritz 12.00

A spritz contains an element of bitterness and originated in Venice at the time it was part of the Austro-Hungarian empire. Ours is a blend of Earl Grey infused-gin, Sauvignon wine and Aperol rounded with peach purée and finished with Franklin & Sons Ltd Natural Indian Tonic Water.

The English Mojito 12.00

Our mixologist has revisited the world's number one best-selling cocktail, the Cuban Mojito. We have added more than a touch of Britishness to this classic by using Beefeater gin, elderflower, English cider brandy and apple juice, topped up with Franklin & Sons Ltd Soda Water and finished with English mint.

Redcurrant Negroni 12.00

An Italian classic originating from Florence, named for the Count Negroni. It is based on the Americano cocktail with its three ingredients of gin, Campari and red vermouth. To make ours our own we have added fresh redcurrant juice, Lillet and orange bitters.

East Indian Sour 12.00

Inspired by the classic whisky sour family of cocktails. We have mixed almond-flavoured Amaretto with Chivas Regal whisky, sugar cane, lemon, cardamom and a touch of rose water. The only decision is whether or not to add some Franklin & Sons Ltd Soda Water.

NON-ALCOHOLIC COCKTAILS

Raspberry Shrub 6.00

A shrub is a non-alcoholic cocktail made popular during the British colonial era, when vinegar was used to preserve fresh fruit. Ours is made with a cider vinegar-syrup, raspberries and rosemary.

The Kitchen Garden 6.00

A refreshing chilled infusion with the scents of a traditional British Kitchen Garden - fennel, basil and elderflower – blended with lemon.

Please note that for all events a maximum choice of two cocktails can be requested for a drinks reception and they must be pre-ordered. Cash bar cocktail menu is available on request.





SPIRITS

Vodka 50ml

Absolut Blue, Sweden (40%) 5.83

Chase, UK (40%) 7.08

Ketel One, Netherland (40%) 7.08

Grey Goose, France (40%) 8.33

Absolut Elyx, Sweden (43.3%) 7.92

Gin 50ml

Beefeater London Dry, UK (40%) 5.83

Sipsmith London Dry, UK (41.60%) 7.92

Hendricks, Scotland (41.4%) 7.50

Gin Mare, Spain (42.7%) 10.42

Monkey 47, Germany, (47%) 11.25

Rum 50ml

Havana 7 years old, Cuba (40%) 6.67

Distillerie de Paris, Rhum Galabé (40%) 8.29

Ron Zacapa, Solera, Gran Reserva, Guatemala (40%) 10.00

Other spirits 50ml

Martell VSOP, Cognac, France (40%) 9.58

Martell XO, Cognac, France (40%) 24.16

Chivas Regal, 12 years old, whisky blended, Scotland (40%) 7.29

Jameson, Irish whisky, Ireland (40%) 5.20

Glenmorangie 10 years old, Highland whisky, Scotland (40%) 7.92

Please enquire if you would like a full digestifs trolley to be served on consumption.

SOFT DRINKS

Coca Cola / Diet Coke (330ml) 3.29

Franklin & Sons Ltd (200ml) 2.92

Original Lemonade,
Soda Water 1886,
Brewed Ginger Beer,
Natural Indian Tonic Water,
Original Ginger Ale

Real Kombucha (275ml) 3.75

Dry Dragon (green tea),
Royal Flush (Earl Grey),
Smoked House (black tea)

Still / sparkling mineral water (750ml) 3.33

Fresh orange juice / pressed apple juice (jug of 1.0L) 13.33

BEERS

Freedom 4 Lager, UK, 330 ml (4%) 4.58

Unity Craft Lager, UK, 330ml (5%) 4.96

Big Drop Brewing Co, UK, 330ml (0.5%) 4.16
(Low Alcohol Pale Ale and Lager)



SEARCYS SUSTAINABILITY PLEDGES



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working closely with Nyetimber, Greyfriars and Furleigh Estate



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association



All our teas are ethically and responsibly sourced



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



All our milk is British Red Tractor-certified



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within 48-mile radius from our venues



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title



All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked at a family-run smokehouse on the edge of Aberdeen harbour



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our fresh and frozen prawns are Marine Stewardship Council-certified



We only use British-milled flour



We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO



All our venues offer free tap water. Our bottled water is Belu. It is ethically-sourced and carbon-neutral, with all of its profits donated to WaterAid



Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best-quality ingredients sourced responsibly from local suppliers, we create a better experience for our customers, the community, and in ways that benefit the environment.



Contact us

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



**THE LONDON
VENUE AWARDS 2019**

FINALIST

MOST UNUSUAL OR
UNIQUE VENUE - UP TO 250
RECEPTION STYLE