

Book our Brasserie or  
Champagne Bar for your  
Wedding exclusively for  
2020 and enjoy 20 bottles  
of Searcys Selected Cuvée  
Champagne on us.\*

\* Terms and conditions apply.

Weddings at  
St Pancras by  
Searcys

# 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.

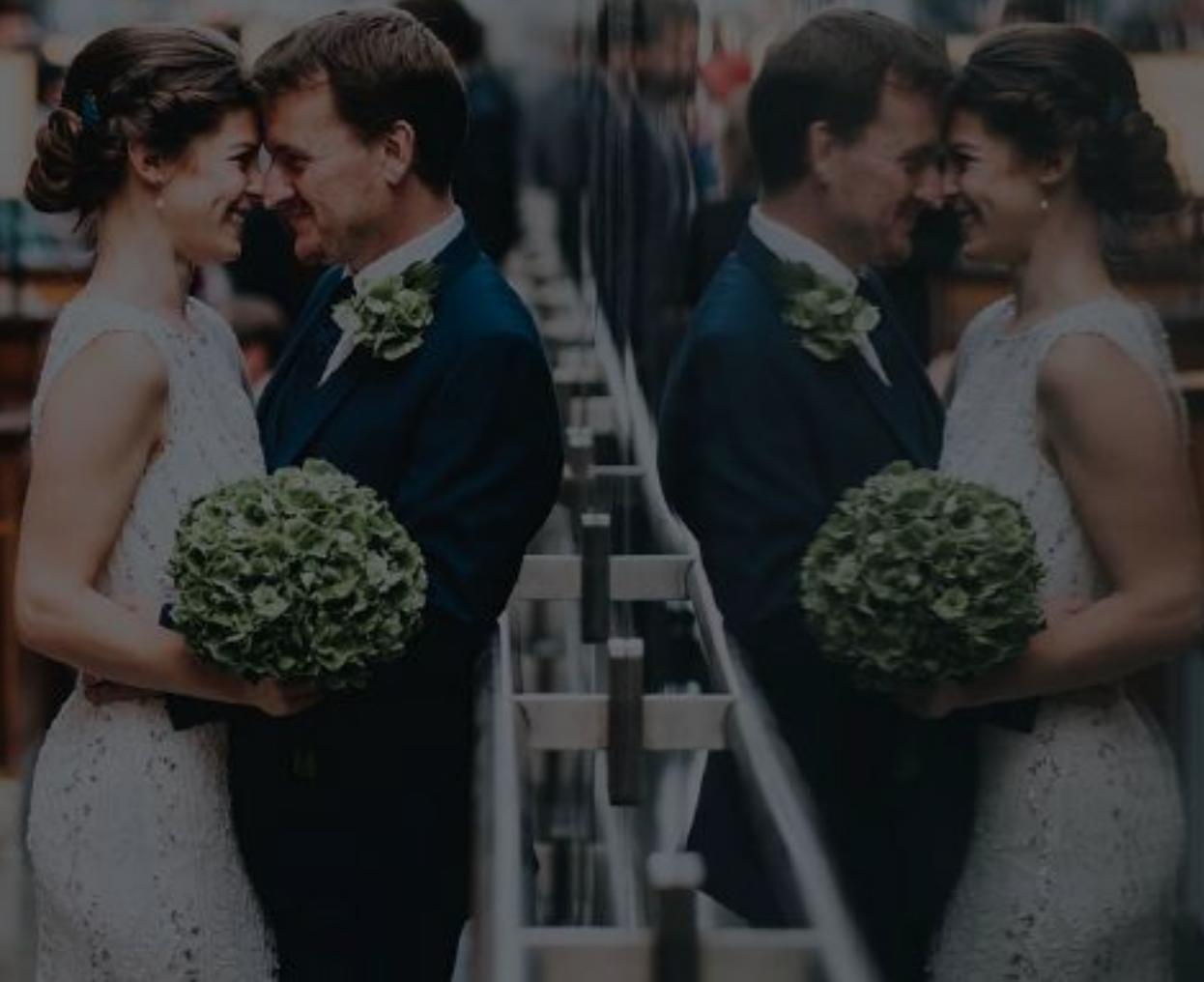
A true hidden gem, our Brasserie and Champagne Bar is located above the hustle and bustle of St Pancras International Station and can be transformed into a spectacular event space for exclusive hire for any occasion.

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.



“Where the old  
meets new, all  
you need is  
something  
borrowed and  
something blue!”



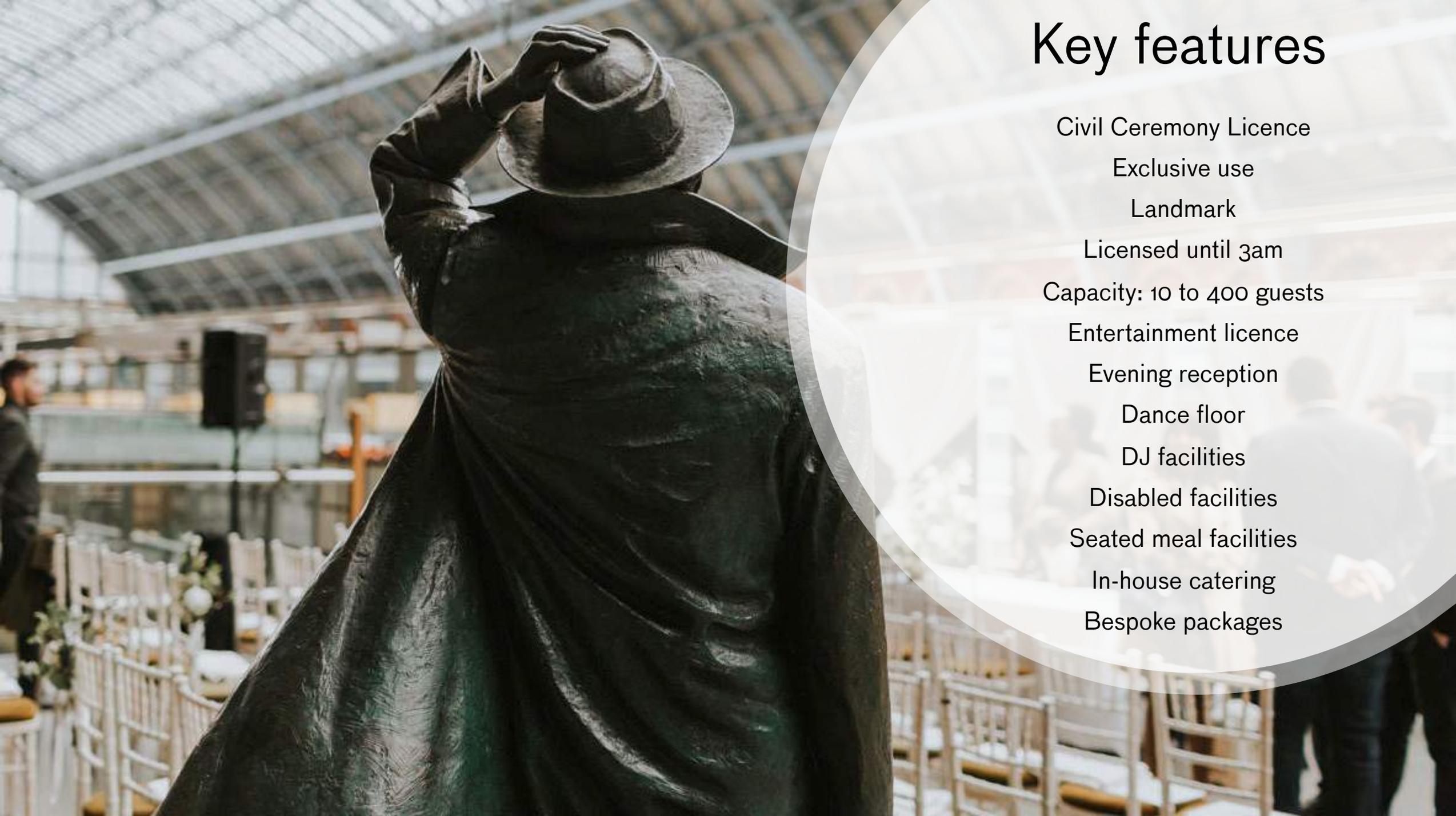


An awe inspiring and unique venue for an unforgettable day, St Pancras International is fully licensed to host wedding ceremonies on the Grand Terrace, directly under the intricate display of the Barlow Shed.

Following a ceremony bathed in natural light, welcome your guests with an opulent Champagne fountain in our elegant bar.

Your wedding party can then saunter across to the 1920's Art Deco style Brasserie to enjoy a bespoke Wedding Breakfast, before strutting their stuff on the dance floor accompanied by a live band or DJ.

St Pancras by Searcys Brasserie and Champagne Bar is the ideal location to be whisked away by the Eurostar to your wonderful honeymoon destination.



# Key features

Civil Ceremony Licence

Exclusive use

Landmark

Licensed until 3am

Capacity: 10 to 400 guests

Entertainment licence

Evening reception

Dance floor

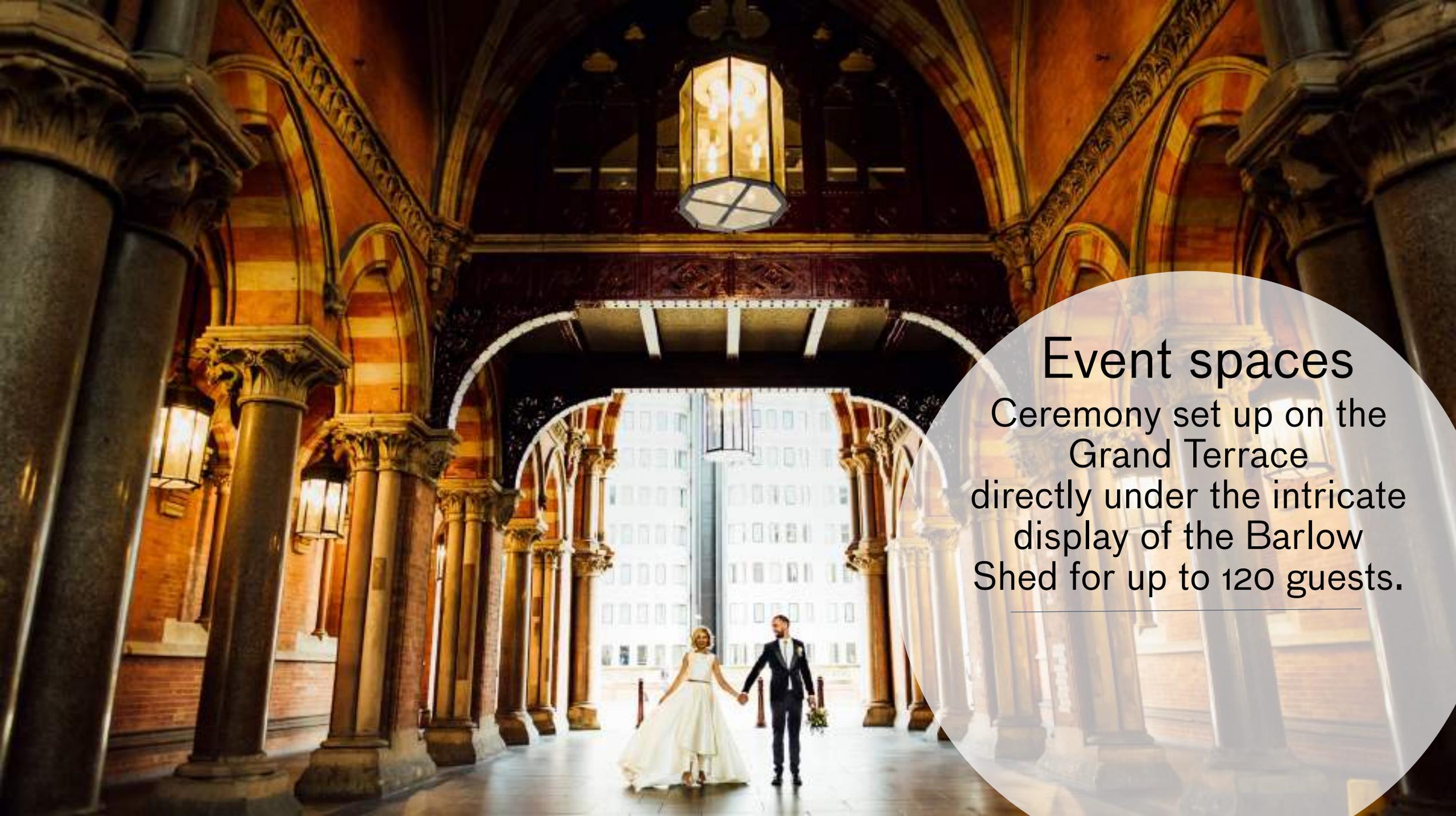
DJ facilities

Disabled facilities

Seated meal facilities

In-house catering

Bespoke packages



## Event spaces

Ceremony set up on the Grand Terrace directly under the intricate display of the Barlow Shed for up to 120 guests.

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# 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.

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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 Wedding parties of different sizes.

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Capacities:

Seated dining – up to 180 guests

Standing reception – up to 250 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 or seated Wedding Breakfasts.

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Capacities:

Seated dining – up to 50 guests

Standing reception – up to 100 guests

# Glass Room

This semi-private area is situated within the Brasserie, curtained off from the main restaurant, offering unforgettable views of the stunning architecture and ever changing scenery of the station.

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Capacities:

Seated dining – up to 20 guests

Standing reception – up to 30 guests





# Tasting Room

The newly added private dining room offers an intimate setting for Wedding breakfasts with plenty of natural light.

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Capacities:

Seated dining – up to 14 guests

Standing reception – up to 25 guests



# Prestige package

Hire of the Grand Terrace for the ceremony and group pictures (1 hour)

Hire of the Champagne Bar for drinks reception (1 hour)

Exclusive hire of the restaurant (18:00 – 23:00)

2 glasses of sparkling wine

2 pre-dinner canapes

3 course wedding breakfast

Half a bottle of house wine & filtered water

A glass of sparkling wine for toasting

PA system for speeches & DJ

Package £136.00 per person

Minimum 75 guests

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Prices include VAT but exclude the 12.5% discretionary service charge.  
Our packages are by no means exhaustive and our team will be happy to tailor them around your requirements.

# Searcys package

Hire of the Grand Terrace for the ceremony  
(1 hour)

Hire of the restaurant (18:00 – 23:00)

1 glass of sparkling wine

3 course wedding breakfast

Half a bottle of house wine & filtered water

A glass of sparkling wine for toasting

PA system for speeches & DJ

Package £95.00 per person

Minimum 75 guests

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Prices include VAT but exclude the 12.5% discretionary service charge.  
Our packages are by no means exhaustive and our team will be happy to tailor them  
around your requirements.





# The Barlow package

Hire of the Grand Terrace for the ceremony

PA system

Chivari chairs

Glass of house champagne for toasting

Selection of 6 canapes

Half a bottle of house wine

Hire of the Champagne Bar (2 hours)

Package £73.50 per person

Minimum 50 guests

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Prices include VAT but exclude the 12.5% discretionary service charge.  
Our packages are by no means exhaustive and our team will be happy to tailor them around your requirements.

# Pre-wedding celebration packages

A Champagne Tasting Masterclass is a brilliant, fun way to celebrate the bride to be, creating a relaxed atmosphere and an activity for everyone to enjoy.

Our Classic Champagne Masterclass Day Package includes:

**10am** – Tea, coffee, orange juice and mini pastries on arrival in our Tasting Room

**10:30am** – Presentation begins with the origin of Champagne and the various methods of making Champagne and Sparkling Wines. Guests are offered a 125ml glass of Searcys Selected Cuvée, Brut Champagne, NV

**12:30pm** – Break

**12:45pm** – A two-course lunch served with the presentation of the Tasting Trio of the month (75ml each)

**3pm** – Presentation of certificates and a book on Champagne gifted to each guest

£99 per ticket, minimum of 10 guests  
(room hire, service and VAT are included).



# Sample menu

## STARTERS

(please choose one for your party)

### Meat

White bean and dry-cured bacon soup

Farmhouse terrine, fruit chutney, walnut bread

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

### Fish

Atlantic Bluefin tuna carpaccio, wasabi mayonnaise,  
sea vegetable salad

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

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

### Vegetarian / Vegan

Curried Cox's apple and parsnip soup (v)

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

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



*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.*

## MAIN COURSES

(please choose one for your party)

### Meat

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

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

Rump of lamb, harissa sausage, polenta chips, basil and olive oil dressing

### Fish

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

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

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

### Vegetarian / Vegan

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

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

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



## PUDDINGS

(please choose one for your party)

Millionaire cheesecake, mandarin sorbet (v)

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

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

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

Chocolate brownie, Amarena cherries (pb)

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## SNACKS

Rosemary roasted nuts  
*Almonds, cashews, peanuts*

Nocellara olives  
*Cured green Sicilian olives*

3.95 per bowl

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## 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)

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## 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

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## 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)

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## 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

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## 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*

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## 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

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*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*

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## 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

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## 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.

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## 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.*

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## 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.*

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## 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)

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# CHAMPAGNE MAGNUMS

The perfect touch to any celebration

The Taittinger Brut Réserve magnum is produced from the first pressings of Chardonnay, Pinot Noir and Pinot Meunier, delivering a brilliant, golden colour with an elegant fresh palate. The minimum ageing, by law, of Champagne is 15 months, however, Taittinger ages their Brut Réserve in the cellar for 3-4 years before release to ensure that the taste has developed as much as possible.

The Taittinger vineyard extends over 288 hectares in Reims, Champagne and The Taittinger family has managed the house for almost a century. It is now principally run by Pierre Emmanuel Taittinger, his son, Clovis and his daughter, Vitalie. They are supported by a team of young and passionate professionals who work tirelessly to preserve Taittinger's heritage, quality, image and future.

Magnum bottles of Champagne have lots more perks than just looking Instagrammable! According to experts, Champagne poured from a larger size bottle, such as a magnum, actually tastes better as it matures more slowly and for a longer period of time, resulting in a more complex and harmonious taste.

Magnums also make the perfect keepsake for a celebration - get your guests to sign a bottle and take it home with you to remind you of your wonderful event forever.

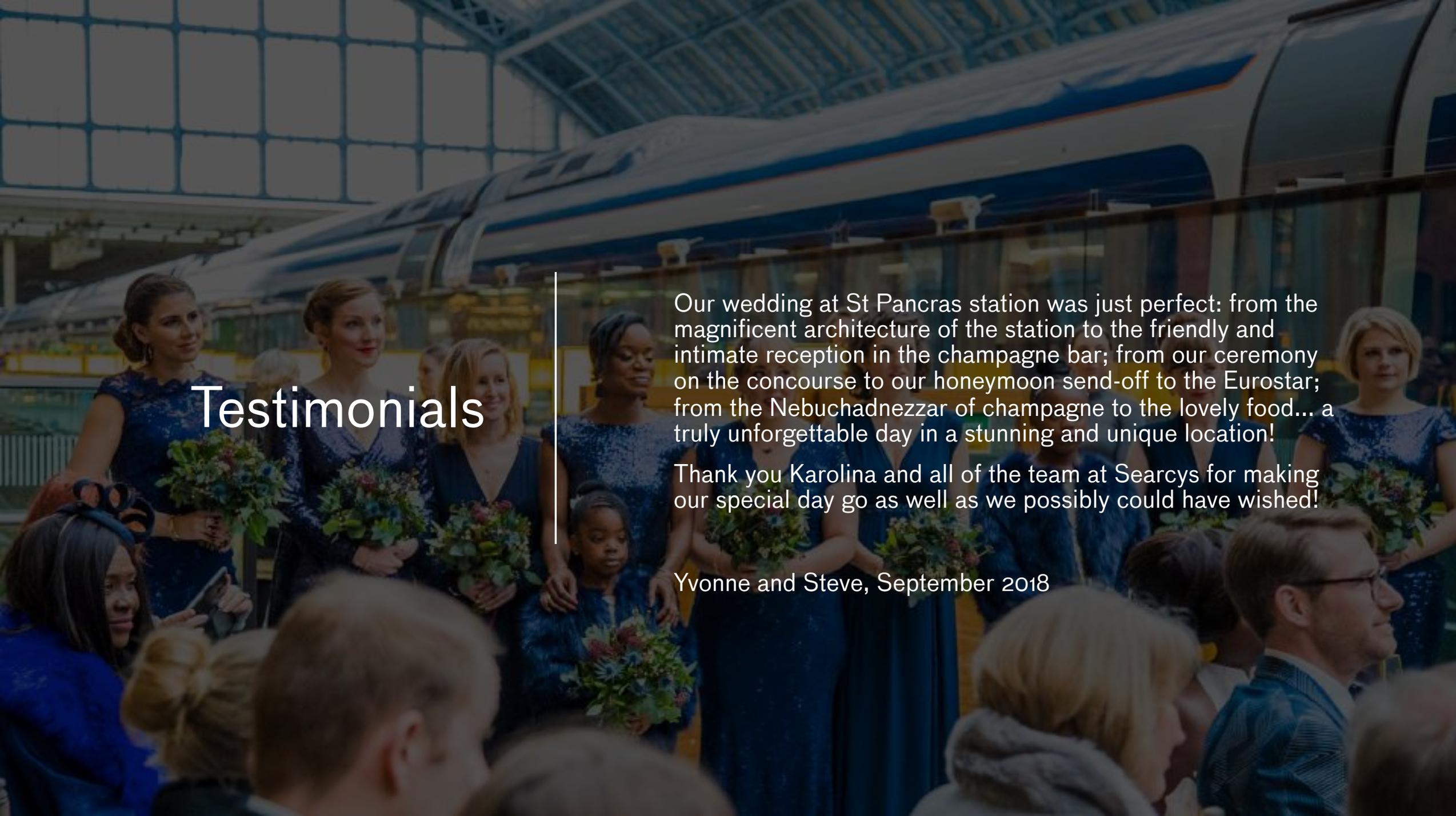


WHY NOT GO FOR A MAGNUM?



## DID YOU KNOW?

In 2018, St Pancras Brasserie and Champagne Bar by Searcys was the largest UK seller of Taittinger's Nebuchadnezzars, which holds 15l of Champagne each, and the seventh largest seller worldwide. As well as this, St Pancras Champagne Bar sold two Methuselahs (30l), 16 Jeroboams (3l) and an incredible 1,488 Magnums last year alone!

A photograph of a wedding party in blue dresses holding bouquets, standing in a train station with a Eurostar train in the background. The image is dimmed to allow text to be overlaid.

# Testimonials

Our wedding at St Pancras station was just perfect: from the magnificent architecture of the station to the friendly and intimate reception in the champagne bar; from our ceremony on the concourse to our honeymoon send-off to the Eurostar; from the Nebuchadnezzar of champagne to the lovely food... a truly unforgettable day in a stunning and unique location!

Thank you Karolina and all of the team at Searcys for making our special day go as well as we possibly could have wished!

Yvonne and Steve, September 2018

# Testimonials

From start to finish we had amazing help from Karolina. From our first meeting where she explained the logistics, to the food tasting for the canapés and meeting the bar staff to discuss the drinks menu. The staff ran things smoothly all day, helping with the set up of the venue and were great to all our guests. It was an unforgettable day, enjoyed by all our friends and family.

Aisha and Russell, December 2017

# Nominated suppliers

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- Sound system – [Marvel Functions](#)
- Flower arrangements – [Pinstripes & Peonies](#)
- Photography – [Sam Lane Photography](#)
- Music / entertainment – [Nathan Hassall](#)
- Stationary – [Emily & Jo](#)
- Cakes – [GC Couture](#)



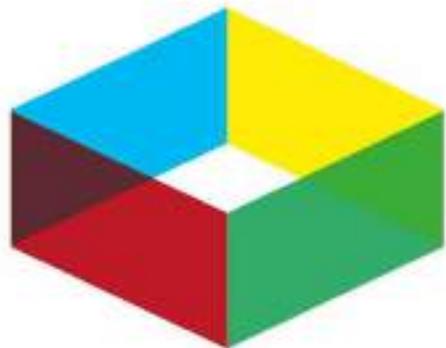
# Contact us

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Pancras International Station, London,  
N1C 4QL



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VENUE AWARDS 2019**

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