

SEARCYS
CHAMPAGNE BAR
AND BRASSERIE

AT ST PANCRAS

Weddings



Your Special Day

Located above the hustle and bustle of St Pancras International Station, St Pancras by Searcys Brasserie and Champagne Bar can be transformed into a spectacular setting for your special day and is the perfect location to be whisked away by the Eurostar to your wonderful honeymoon destination.

Our beautiful spaces under the iconic Victorian arches can accommodate up to 400 guests for wedding receptions.

St Pancras International is fully licenced 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 bubbly reception at our Champagne Bar, the longest in Europe.

Your wedding party can then stroll across to the 1920s 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.





Our Spaces

THE 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 is available.

Champagne Lounge

Standing reception up to 50 guests

Champagne Wings

Standing reception up to 150 guests per wing

Exclusive Hire

Standing reception up to 400 guests



Our Spaces

THE BRASSERIE

Designed in Art Deco style by Martin Brudnizki, the Brasserie has a variety of flexible and private spaces that can cater for wedding parties of all different sizes.

Exclusive hire and semi-exclusive hire is available.

Seated Dining
up to 180 guests

Standing Reception
up to 250 guests







Ceremony Package

84.00 PER GUEST

Ceremony area

Exclusive wing in champagne bar

Two glasses of Champagne

Canapé reception (6 per guest)

Based on a minimum of 50 guests. Prices include VAT.
A discretionary 13% service charge will be added
to your final bill.



Wedding package

190.00 PER GUEST

Ceremony

Two glasses of Champagne

Canapé reception (6 per guest)

Exclusive use of the Brasserie 5pm-midnight

Wedding breakfast

Half bottle of deluxe wine per guest

Still or sparkling water per guest

Tea, coffee and petit fours

Glass of Champagne to toast

Complimentary menu tasting

Based on a minimum of 100 guests. Prices include VAT.
A discretionary 13% service charge will be added
to your final bill.

Package Upgrades

Some additional extras you may like to add to your package include:

Add an extra course to your meal

Upgrade to a welcome cocktail

Upgrade to a premium wine selection or to a Grande Marques Champagne

Add an evening snack reception such as bowl food, sharing boards, or a buffet selection

Champagne fountain in the Brasserie

Florist

Live band or Musician

Entertainment

Uplighters

Wedding Cake

Wedding Photographer

Please ask your Wedding Coordinator for more information.





Finishing Touches

We are proud of the great relationships we have built up with our suppliers, so we are happy to provide a little guidance if you need any help choosing.

With a wealth of experience in their chosen field, we are confident that your wedding will be the truly spectacular and the memorable day you have always imagined.

Please ask your Wedding Coordinator about our trust and love supplier list.



Our Food and Drink

MODERN



BRITISH



SOCIAL



SEASONAL



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.

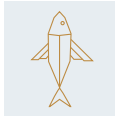


We provide a range of team initiatives including Perkbox, offering benefits to our teams, and the Happiness Index, measuring engagement.

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.

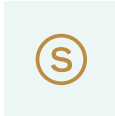


Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



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 Nutritics.

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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AT ST PANCRAS

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