# 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

Winter squash soup
Herb oil (ve)

Devilled eggs
Crispy bacon, pickled jalapeños

Chicken liver and cognac pâté
Cornichons, crackers

### MAINS

Miso-glazed aubergine
Couscous, olives, tahini sauce, pomegranate (ve)

Steamed coley
Spinach, beurre blanc

Steak frites
Rump steak, fries (£5 supplement)

### DESSERTS

Dark chocolate and
salted caramel brownie (ve)

Soft serve ice cream coupe
Raspberry coulis, chocolate flakes (v)

Cheese plate
Selection of three seasonal cheeses
quince membrillo and crackers
(£5 supplement)

(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.

## SOIRÉE

**£60 per guest**
Includes sharing sides

### STARTERS

Winter squash soup
Herb oil (ve)

Goat's cheese and beetroot tart
Onion chutney, green leaf salad (v)

Chicken liver and cognac pâté
Cornichons, crackers (v)

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

### MAIN COURSES

Miso-glazed aubergine
Couscous, olives, tahini sauce, pomegranate (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

Pavlova
Raspberry sorbet, coconut yoghurt (ve)

Spiced apple and cinnamon crumble
Vanilla custard (v)

Soft serve ice cream coupe
Raspberry coulis, chocolate flakes (v)

Cheese plate
Selection of three seasonal cheeses
quince membrillo and crackers

## SHARING SIDES

Choose three sides for the table
Included in the 'Soirée' and 'Deluxe' menus

Green leaf salad (ve)
Mashed potatoes (v)
French fries (ve)
Green beans (v)
Sautéed garlic spinach (v)

## DELUXE

**£70 per guest**
Includes sharing sides

### STARTERS

Roasted celeriac
Celeriac purée, pickled pear, toasted hazelnut, truffle dressing (ve)

Poached pear and blue cheese salad
Toasted walnuts (v)

Prawn cocktail
Marie Rose sauce

Salmon gravlax
Sour cream, Avruga caviar

### MAIN COURSES

Cauliflower and chickpea quinoa bowl
Pomegranate, herb and lemon dressing (ve)

Fillet of cod
Samphire, charred baby gem, beurre blanc

Truffle and tarragon chicken
Mashed potatoes, mushroom cream sauce

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

### DESSERTS

Pavlova
Raspberry sorbet, coconut yoghurt (ve)

Spiced apple and cinnamon crumble
Vanilla custard (v)

Sticky toffee
Clotted cream ice cream, toffee sauce (v)

Cheese plate
Selection of three seasonal cheeses
quince membrillo and crackers

# ST PANCRAS
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## CANAPÉS

### STANDARD
**£5 each**

Hummus and beetroot tartlet (ve)
Wild mushroom and truffle cheese puff (v)
Smoked chicken, roasted chestnut and cranberry crostini
Pork and apple sausage roll, spiced ketchup
Maple-glazed pigs in blankets

### PREMIUM
**£6 each**

Cherry tomato and pesto tart (ve)
Marinated figs, blue cheese and honey tart (v)
Confit duck leg, garlic and thyme, orange crostini
Smoked salmon, dill crème fraîche, caviar blini

### SWEET
**£5 each**

Dark chocolate and salted caramel brownie (ve)
Spiced apple and cinnamon crumble tart (v)
Mini choux, chestnut and chocolate cream (v)
Chocolate and orange loaf (v)



## BOWL FOOD

### COLD
**£9 each**

Roasted squash, quinoa, kale, tahini dressing (ve)
Smoked salmon, pickled fennel, dill crème fraîche
Chicken Caesar salad, gem lettuce, parmesan
Roast beef, horseradish cream, watercress

### HOT

Miso-glazed aubergine, couscous, olives, tahini sauce, pomegranate (ve) **£9**
Pumpkin and sage tortellini (v) **£9**
Fish & chips, tartare sauce **£10**
Pan-seared cod, chorizo and butterbean cassoulet **£11**
Roast chicken, mash, tarragon, mushrooms **£10**
Braised Jacobs ladder, truffle mash, red wine jus **£11**

### DESSERT
**£8 each**

Pavlova, raspberry sorbet, coconut yoghurt (ve)
Sticky toffee pudding, butterscotch (v)
Clementine posset, shortbread crumble (v)
Dark chocolate mousse, cherry, crème fraîche (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 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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