

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 200 guests

Standing Reception
Up to 350 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 16 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

Spring pea and mint soup
Vegan feta and parsley oil (ve)

Pear and blue cheese salad

Devon blue, tarragon dressing, grapes, walnuts

Pâté en croûte

Brandy cherries, pistachio, pickles

MAINS

Ricotta and lemon ravioli
Courgette and basil (v)

Fillet of hake
Spinach, brown shrimp, cucumber,
samphire butter sauce

Sausage and mash
Buttered peas and onion gravy

DESSERTS

Summer berry Eton mess (v)

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

Cheese plate
Selection of three seasonal cheeses with
onion chutney, marinated figs and cracker
(£5 supplement)

SOIRÉE

£60 per guest

Includes sharing sides

STARTERS

Spring pea and mint soup
Vegan feta and parsley oil (ve)

Burrata

Heritage tomato, basil pesto (v)

Prawn cocktail
Marie Rose sauce

MAIN COURSES

Ricotta and lemon ravioli
Courgette and basil (v)

Fillet of hake
Spinach, brown shrimp, cucumber,
samphire butter sauce

Confit pork belly
Lentils stew, pickled apple, herb salad

Sirloin steak 250g
Watercress, peppercorn sauce *or* garlic butter
(£10 supplement)

DESSERTS

Summer berry Eton mess (v)

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

Cheese plate
Selection of three seasonal cheeses with
onion chutney, marinated figs and cracker

SHARING SIDES

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

Tomato and onion salad (ve)

Chips (v)

Green leaf salad (ve)

Mashed potato (v)

DELUXE

£70 per guest

Includes sharing sides

STARTERS

Burrata

Heritage tomato, basil pesto

Chapel & Swan smoked salmon
Horseradish cream, capers, rye bread

Pâté en croûte
Brandy cherries, pistachio, pickles

Heritage beetroot
Goat's curd, hazelnuts (v)

MAIN COURSES

Cauliflower steak
Coconut yoghurt and pickled vegetables (ve)

Lemon sole
Wild mushroom, Avruga caviar, beurre blanc

Suffolk chicken cordon bleu
Wild garlic mayo, new potato salad

Ribeye steak 250g
Watercress, peppercorn sauce *or* garlic butter
(£10 supplement)

DESSERTS

Lemon posset
Raspberry, langue de chat (v)

Profiterole
Vanilla ice cream and chocolate sauce (v)

Summer berry Eton mess (v)

Cheese plate
Selection of three seasonal cheeses with
onion chutney, marinated figs and cracker

(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.



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CANAPÉS

COLD

Crudités spring roll, sweet chilli sauce (ve)

Whipped vegan feta cheese, compressed watermelon, olive crumb, fresh basil (ve)

Portland crab, brown crab emulsion, apple and celery

London cured smoked salmon, whipped horseradish, pickled cucumber

Beef carpaccio, black garlic, crostini

HOT

Gougères cheese puff (v)

Croque Monsieur

Buttermilk fried chicken, Korean BBQ sauce, coriander

Sun dried tomato and grilled aubergine arancini, basil aioli, basil (v)

Crispy macaroni cheese bite, red pepper jam (v)

Pissaladière, caramelised onion tart, anchovies, kalamata olives

SWEET

Summer fruit skewer (ve)

Matcha and raspberry tart (v)

Mini Chocolate Doughnuts (v)

Three canapés for £14.4 per guest

Six canapés for £26.4 per guest

Nine canapés for £39.6 per guest

(v) vegetarian (ve) vegan

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BOWL FOOD

COLD

Fennel and orange salad, dill, pine nuts (ve)

Burrata, heritage tomato, basil pesto (v)

Heritage beetroot, goat's curd, hazelnut (v)

Devilled eggs, watercress (v)

Prawn cocktail, Marie Rose sauce

Crispy duck, Asian salad, sesame dressing

HOT

Spring pea and mint risotto, vegan feta, parsley oil (ve)

Ricotta and lemon ravioli, courgette and basil (v)

Cheeseburger slider, cheddar, lettuce, tomato, gherkin

Sausage and mash, buttered peas and onion gravy

Confit pork belly, lentils stew, pickled apple, herb salad

DESSERT

Peach Melba, vanilla soft serve, raspberry coulis (v)

Summer berry Eton mess, vegan cream (ve)

Rum baba, vanilla whipped cream, Searcys spiced rum (v)

One bowl for £10 per guest
Three bowls for £25 per guest

(v) vegetarian (ve) vegan

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