

ST
PANCRAS

BY SEARCYS

Private Dining and Events



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, Searcys 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, private dinners, standing receptions and memorable experiences.





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

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





Our Spaces

THE TASTING ROOM

The Tasting Room is a private space and is most popular for meetings and private celebrations. The room's walls are adorned with a beautiful engraving of the Champagne region of France and the room is equipped with a plasma screen.

Seated Dining

Up to 14 guests

Standing Reception

Up to 25 guests



Our Spaces

THE GLASS ROOM

The Glass Room offers your guests a semi-private space, dressed with a large gold curtain to make the space a little more intimate. The space is furnished with two large cork and brass top tables.

Seated Dining
Up to 20 guests

Standing Reception
Up to 30 guests





Our Spaces

THE KITCHEN BAR

The Kitchen Bar is a semi-private space located within the Brasserie. The open plan is perfect for any event type, from networking events, standing receptions and intimate dinners.

Seated Dining

Up to 50 guests

Standing Reception

Up to 100 guests

Exhibitions

Up to 5 exhibitors for up to 60 guests



Our Food and Drink

MODERN



BRITISH



SOCIAL



SEASONAL



SUSTAINABILITY PLEDGES

FOOD AND DRINK



Up to 90% of seasonal fruit and vegetables on our menus are British. You will always find indulgent plant-based dishes on every Searcys menu



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network



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



We only use British-milled flour and this year, we have introduced wild-grown wheat from regenerative farms and ancient British grains in our recipes



All our fresh eggs are British free-range



We only source British meat and poultry using, whenever possible, regenerative farms like Lake District Farmers cooperative



All our bacon is British-reared and dry-cured



In our dishes, we only use fish from approved MSC lists and the Good Fish Guide



All our frozen prawns are Marine Stewardship Council-certified as sustainably farmed



Our cooking chocolate is organic single source from Islands Chocolate farm in St Vincent and you can trace its journey from pod to pot



We do everything to minimise food waste through menu and portion design, and food waste separation



We have launched a trial of a carbon footprint calculator to understand the impact of our menus



We use porcelain crockery, glassware and metal cutlery as much as possible to reduce single-use food packaging. Where it is impossible to avoid, we choose organic materials for packaging and limit plastic where we can. We focus on minimising the windows/weight of plastic inclusions and choose recyclable materials over compostable



We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



All our teas are ethically, responsibly sourced, Fairtrade and some are carbon-neutral



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



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It has the lowest food miles in the UK and it has been B-Corp accredited



We celebrate English sparkling wines, working with some of the best vineyards in the country. We have also created our own label working with a vineyard in Guildford



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted, with all profits going to the charity



PEOPLE



Our Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



All our uniforms are made with Sedex-certified cotton, so that we know that people who manufacture them are treated fairly



We celebrate our people's contribution and loyalty with our long-service awards



In 2022, we were awarded the Disability Confident Employer certificate. The accreditation helps us ensure that everyone has an opportunity to fulfill their potential



Our nominated charities Hotel School and Beyond Food help those who are most at risk of unemployment and homelessness to gain meaningful employment in hospitality

ST PANCRAS

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