

SUMMER AT THE VIEW 2024

PRICES PER GUEST

Only a five-minute walk from Holborn station, The View at The Royal College of Surgeons offers a large versatile space for a casual summer drinks reception for up to 300 people. Host your summer party with us and enjoy a refreshing welcome drink, before indulging in delicious live food stations while taking in the sunset on our terrace.



SUMMER STATIONS PACKAGE

£99 PER GUEST*

Includes

- Exclusive hire of The Park View Suite from 18:30-23:00
- Arrival summer cocktail or Prosecco
- Choice of one live food station
- Three hours of unlimited beer, house wine and soft drinks
- Cloakroom facilities
- Background music system
- Summer decor and giant board games



SUMMER PARTY PACKAGE

£99 PER GUEST*

Includes

- Exclusive hire of The Park View Suite from 18:30-23:00
- Arrival summer cocktail or Prosecco
- Eight canapés or four bowl food per guest
- Three hours of unlimited beer, house wine and soft drinks
- Cloakroom facilities
- Background music system
- Summer decor and giant board games



POST CONFERENCE SUMMER PACKAGE

£40 PER GUEST*

An add-on option should you have a full day conference with us.

Includes

- Extended hire of the space until 19:00
- Two summer cocktails or house beer per guest
- Nibbles
- Background music system
- Summer decor and giant board games

*Minimum numbers apply. All prices are exclusive of VAT at prevailing rate.
Rates are valid from 1st April 2024 to 30th September 2024.

SUMMER ADDED EXTRAS

PRICES PER GUEST

Keep the cocktails flowing for **£18 per guest**.

UNLIMITED HOUSE WINE, BEER AND SOFT DRINKS

1 hour: **£15.00 per guest**

2 hours: **£24.00 per guest**

3 hours: **£33.00 per guest**

Add spirits to the package for an extra **£15 per guest**

UNLIMITED PROSECCO, HOUSE WINE, BEER AND SOFT DRINKS

1 hour: **£20.00 per guest**

2 hours: **£29.00 per guest**

3 hours: **£38.00 per guest**

Add spirits to the package for an extra **£15 per guest**

CAN'T PICK A STATION?

Add-on another station at an extra **£17.50 per guest**

Late Night Munchies an extra **£8 per guest**

ENTERTAINMENT

DJ FROM **£595 +VAT FOR UP TO FIVE HOURS**

Professional event DJs with years of experience. Our DJs come with a PA system and basic party lighting to turn any venue into a dance floor.

CASINO HIRE FROM **£495+VAT FOR UP TO THREE HOURS**

Bring the excitement of a live casino to your event. The tables include fun money, professional croupiers, delivery and set up.

THE ARCADE FROM **£595+VAT FOR UP TO FOUR HOURS**

Turn your event into an arcade with our retro gaming consoles and monitors. We bring equipment and expertise to any event, taking guests back in time.

PHOTO BOOTH FROM **£925+VAT FOR UP TO FOUR HOURS**

We offer a wide range of photo booths, from classic walk-ins to selfie pods and mirrors. All of our booths print out photos instantly for guests to take home.



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FOOD STATIONS

A perfect addition to any summer party

£38.50 per guest

Can't pick a station? Add a second station for **£17.50 per guest**

MIDDLE EAST

Lemon thyme grilled lamb kofta, mint crème fraîche, yellow tomato chutney, chilli flakes (gf)

Chilli and lime marinated bream, olives, anchovies and salsa Verdi (gf) (df)

Grilled and smoked peppers, courgettes, smoked aubergine, chilli hummus, fresh basil (ve) (gf) (df)

New potato, rapeseed oil, spring onion, preserved lemon yoghurt (ve) (gf) (df)

Rocket, Parmesan, balsamic dressing (gf)

Toppings and dips (gf)

Chocolate and rose water mousse (ve) (gf) (df)

GREECE

Grilled chicken thigh, chilli, honey, lime, grilled gem, harissa and olive dressing (gf) (df)

'Fristo misto' polenta chips, lime mayo, grilled lemon tomato couscous, Mediterranean vegetables, ricotta, basil (df)

Panzanella salad, sherry vinegar, capers, toasted sourdough (ve) (df)

Mixed green tomatoes, oil, shaved Parmesan (gf) (df)

Topping and dips

'Baklava'

SOUTH ASIA

Roti breads with filling of your choice

Suffolk chicken tikka, chilli, coriander (gf)

Paneer and cauliflower coconut curry (gf)

Pilau rice (ve) (gf) (df)

Poppadoms and chutneys (v)

Red onion tomato and coriander salad (ve) (gf) (df)

Mumbai potatoes, onion seeds, crispy onions (ve) (gf) (df)

Mango, cardamom lassi fool (gf)

GRAVLAX STATION

Four cured salmons

- Vodka and beetroot (gf) (df)
- Gin, tonic and lemon (gf) (df)
- Searcy's coffee and charcoal (gf) (df)
- Dill and pink peppercorns

Served with blinis, New potato, sour cream salad (gf)

Pickled cucumber (gf)

Fennel and cucumber salad (ve) (gf)

Sea Sapphire salad (gf) (df)

Add Exmoor caviar (**£10.00 supplement per guest**)

Lemon tart (v)

 **healthy lifestyle choice** (v) vegetarian (ve) vegan (veo) vegan option available

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.



FOOD STATIONS

THE TRIFLE STATION

Three different sponges (v)

- Pink peppercorn
- Vanilla
- Chocolate

Four jellies (ve)

- Raspberry
- Strawberry and black pepper
- Gooseberry
- Pimm's


Three different custards (v)

- Tonka
- Chocolate
- Raspberries

Two whipped creams (v)

- Vanilla
- Chocolate

Add a choice of different toppers and make the perfect trifle, your way.

 **healthy lifestyle choice** (v) **vegetarian** (ve) **vegan** (veo) **vegan option available**
Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.



CANAPÉS

MINIMUM 15 GUESTS

6 CANAPÉS

£22.80 per guest

8 CANAPÉS

£28.00 per guest

12 CANAPÉS

£35.00 per guest

HOT

Cornish crab cake, chilli, tomato gel

Baked pea and mint tart, burnt feta (v) (gf)

Lobster mac and cheese, basil crust, lemon gel
(£2.00 supplement)

Fried and baked layered potato, capers, broad bean gel (v) (gf)

Chicken Kiev, spinach ketchup, potato shard

Baked asparagus and smoked chicken frittata, shaved truffle (v) (gf)

Duck and orange Scotch egg, carrot crisp

COLD

Tomato and red pepper potato cone, red pepper powder (v)

London cured smoked salmon, chive blini, cream cheese (v)

Pea pannacotta, poached asparagus, fine herbs (vg) (gf)

Compressed watermelon, whipped vegan feta, pumpkin seeds (ve) (gf)

Orange and parsley canelé, carrot cream cheese, onion seeds (v)

Corn-fed chicken and sweetcorn bon bon, black garlic (gf)

VEGAN AND GLUTEN FREE

Whipped avocado, toberries, sesame seed shard (ve) (gf)

Baked jerk sweet potato, plantain crisps, orange gel (ve) (gf)

Pea, asparagus and red onion bhaji, pea powder, mint yoghurt (ve) (gf)

Black truffle tart, cauliflower purée (ve) (gf)

DESSERTS

Eton mess macaroon, dried raspberries (v)

Orange baked tart, rosemary mousse, dried orange (v)

Iced tea cheesecake, peach ketchup, basil tart (v)

Pink peppercorn meringue, raspberries, passionfruit, roses

Strawberry, balsamic vinegar and basil chocolate cup (ve) (gf)

Pineapple and coconut upside down cheesecake tart (ve) (gf)

 healthy lifestyle choice (v) vegetarian (ve) vegan (veo) vegan option available

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BOWL FOOD

MINIMUM 10 GUESTS

Bowl food is a more substantial choice than canapés and ideal for standing receptions and events. It is served in small bowls and brought directly to guests like a canapé style service.

4 BOWLS

£28.00 per guest

5 BOWLS

£32.50 per guest

6 BOWLS

£36.00 per guest

VEGAN

Cauliflower tikka, lentil dahl, coriander salsa (ve)

Vegan fish and chips, smashed peas, caper tartare (ve)

Wild mushroom, spinach and lentil cassoulet, gherkins, lemon oil (ve)

HOT

Searcy's signature sausage, mustard mash, caramelised onion gravy, crispy onions (gf)

Suffolk chicken Kiev, leeks, spinach ketchup, garlic oil

Grilled marinated tofu, sushi rice cake, pickled ginger, wasabi dressing (ve) (gf)

Chalk Farm trout tikka, black lentil dahl, poppadom crumb, coriander salsa

Grilled Hereford red beef steak, polenta fries, watercress ketchup

Cornish crab cake, spring onion risotto, chilli salsa

COLD

Grilled gem, sourdough croutons, poached Suffolk chicken, black garlic dressing

Poached Norfolk asparagus, pea purée, quail egg, pickled shallot (v)

Pressed Gressingham duck terrine, burnt orange ketchup, pickled radish (gf)

Searcy's smoked salmon tartare, charred soda bread crumb, cream cheese (**£1.00 supplement**)

Grilled tuna loin, fine bean and tomato salad (gf)

Compressed watermelon, whipped English feta, toasted seeds (v)

DESSERTS

Pressed summer pudding, Kent berries, Cornish cream (v)

Lemon posset, Yorkshire Rhubarb, ginger crumb (v)

Eton mess, strawberries, raspberries, blackberry gel (v) (gf)

Lemon cheesecake, ginger crumb (v)

Truffle stuffed brie, pickled grapes, seeded shard (v)

 healthy lifestyle choice (v) vegetarian (ve) vegan (veo) vegan option available

Please inform us of any allergies or dietary preferences prior to the event. All prices are exclusive of VAT at prevailing rate.



DRINKS PACKAGES AND DIGESTIFS

PRICES PER GUEST

Add on three canapés per guest to accompany your arrival, for **£14.00 per guest**
Searcys Champagne Reception **£12.00 per guest**

UNLIMITED HOUSE WINE, BEER AND SOFT DRINKS

- 1 hour: **£15.00 per guest**
- 2 hours: **£24.00 per guest**
- 3 hours: **£33.00 per guest**

UNLIMITED PROSECCO, HOUSE WINE, BEER AND SOFT DRINKS

- 1 hour: **£20.00 per guest**
- 2 hours: **£29.00 per guest**
- 3 hours: **£38.00 per guest**

Add unlimited spirits to a package for an extra **£15.00 guest**

Midnight munchies option from only **£8.00 per guest**

Cheese and wine station at **£26.00 per guest**, includes 4 cheeses and 4 types of wines

All prices are exclusive of VAT at prevailing rate.

DRINKS LIST

CAREFULLY SELECTED BY SEARCYS EXPERTS

COCKTAILS

Cocktail **£10.00**

A choice of 3 **£26.00**

Tropical Spritz

Rum, vanilla syrup, lime juice and ginger ale

Lychee Me

Vodka, lychee syrup and rhubarb and hibiscus tonic water

Summer in a Cup

Bombay Citron pressé, grenadine syrup and Sicilian lemonade with fresh mint and strawberry

BEER, CIDER AND SPIRITS

BEER AND CIDER

Beer selection (330ml) **£5.00**

Craft beer selection (330ml) **£5.50**

Cider selection (330ml) **£5.00**

ALL SPIRITS (50ml)

House spirits **from £8.50 with mixer**

Premium spirits **from £10.50 with mixer**

SOFT DRINKS

Bottled soft drinks (330ml) **£3.00**

Jugs of elderflower **£9.00**

Pressed juices (1 litre) **£9.00**

Still or sparkling water (750ml) **£3.60**

ALCOHOL FREE

COCKTAILS

£10.00 per jug

Rosemary and Blueberry Smash

Fresh rosemary and blueberries, honey, lemon juice and soda water

Ginger, Basil and Grapefruit Spritz

A punchy combination of grapefruit, ginger beer and fresh basil

Virgin Mimosa

Sparkling tea and orange juice

SPARKLING WINE

Bottega 0% White, Italy **£25.00**

Wild Life sparkling wine (bottle) **£28.00**

Wild Idol Alcohol Free Sparkling White **£38.00**

Wild Idol Alcohol Free Sparkling Rose **£38.00**

BEERS

Peroni 0.0% Alcohol Free (330ml) **£4.50**

If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

All prices are exclusive of VAT at prevailing rate.



WINE LIST

CAREFULLY SELECTED BY SEARCYS EXPERTS

SPARKLING WINE

Bottega Poeti Prosecco Brut, Veneto, Italy	£34.00
Searcys Classic Cuvée Brut, Buckinghamshire, England	£52.00

CHAMPAGNE

Searcys Selected Cuvée, Brut (available as a magnum)	£70.00
Searcys Selected Cuvée, Rosé Brut	£70.00
Père & Fils, Brut	£80.00
Drappier, Carte d'Or, Brut	£76.50
Veuve Cliquot, Yellow Label, Brut	£90.00

WHITE WINE

Flor de Lisboa Branco, Portugal	£26.00
Pinot Grigio, Vinuva, Organic, Terre Sicilliane, Sicily, Italy	£27.00
Marsanne-Vermentino, Joie de Vigne, Pays d'Oc, France	£28.00
Mount Rozier Sauvignon Blanc, Stellenbosch, South Africa	£29.50
Domaine de la Foliette, Cuvée L'Origine, Muscadet sur Lie, Loire	£36.00
Picpoul de Pinet, Deux Bars, Cave de l'Ormarine, Languedoc, France	£36.00
Sauvignon Blanc, Featherdrop, Marlborough, New Zealand	£38.00
Sandstone Ridge, Albourne Estate, Sussex, England 2018	£45.00
Chablis, Domaine Jean-Marc, Brocard, Burgundy, France	£55.00

RED WINE

Tremito Nero d'Avola, Sicilia, DOC, Italy	£26.00
Villa Rossi, Sangiovese, Rubicone, Emilia-Romagna, Italy	£27.00
Good Natured Organic Shiraz, Spier, Western Cape 2022	£30.00
Malbec, Portillo, Uco Valley, Mendoza, Argentina	£30.00
Podere, Montepulciano D'Abruzzo, Umani Ronchi, Abruzzo, Italy	£32.00
Veramonte Organic Merlot, Casablanca Valley, Chile	£33.00
Gerard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	£36.00
Cerveles Colors Negre, Costers del Segre, Catalonia, Spain	£40.00
Chateau Cissac, Haut-Medoc, Bordeaux, France	£56.00

ROSÉ WINE

Rosato Colline delle Rosé, Organic, Sicily, Italy	£29.00
Gerard Bertrand Gris Blanc Rosé, Occitanie, France	£34.00
Sussex Rosé, Albourne Estate, Sussex, England	£46.00

If you require a particular wine or beverage for your event, please ask us and we will do our best to source this for you.

All prices are exclusive of VAT at prevailing rate.



THE VIEW

PRICES PER GUEST

The View on the 6th floor of The Royal College of Surgeons, has two main rooms, The Conference Suite which can hold up to 300 guests in theatre style and 180 people on rounds for dinner, and The Park View for your catering or evening reception. The Park View space with access to the terrace looks out onto historic Lincoln Inn Fields and wider London beyond. There are also two smaller rooms, the Linder Boardroom and Newman Suite which are perfect as small breakout rooms for up to 50 theatre style each.

300 theatre style | 120 cabaret style
220 dinner capacity | 300 standing reception



Day Delegate Rate from £88*

Exclusive hire of The View from 09:00-17:00

Tea, coffee and pastries on arrival

Mid-morning tea, coffee and fruit

Sandwich and finger food menu

Mid-afternoon tea, coffee and biscuits

Still, sparkling and flavoured water

Inclusive AV package

Cloakroom facilities

The View Private Dining Package from £105*

Exclusive hire of The View from 18:00–23:00

Glass of Champagne on arrival

Three course seasonal menu with tea, coffee and petit fours

Half a bottle of house wine per guest

Still and sparkling water

Cloakroom facilities

The View Drinks Reception Package from £95*

Exclusive hire of The View from 18:00–23:00

Eight canapés or four bowl food per guest

Three hours of unlimited beer, house wine and soft drinks

Cloakroom facilities

ALL PACKAGES INCLUDE BUILT IN AV EQUIPMENT

THE CONFERENCE SUITE

- 119" LCD projectors with full HD resolution
- 55" repeat screens along the room
- Wireless microphones and PA system

THE PARK VIEW SUITE

- 98" plasma screen
- Wireless microphones and PA system

THE LINDER BOARDROOM & THE NEWMAN SUITE

- 75" screens
- Logitech Video conferencing equipment
- Microphones for teleconferencing

All our rooms use Clickshare – to send content to screen



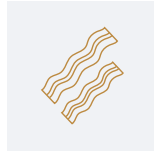
Looking for something unique?
Contact our sales team today

020 7869 6703 | theview@rcseng.ac.uk

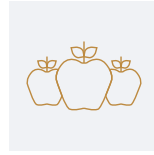
SUSTAINABILITY PLEDGES



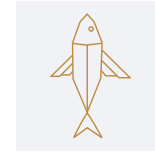
We only source British meat and poultry, and when possible, from regenerative farms.



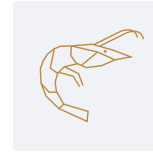
All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



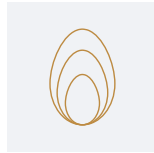
We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



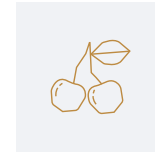
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



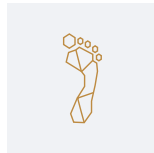
We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



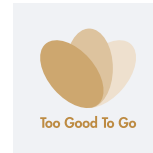
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



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



We partner with food waste apps Too Good To Go, Olio and City Harvest.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



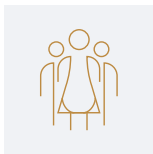
Freedom Brewery (SRA recommended) and Toast (brewed with surplus wheat) supply our house beers.



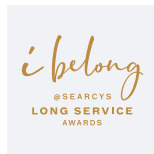
Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.



Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.





Looking for something unique?
Contact our sales team today
020 7869 6703 | theview@rcseng.ac.uk

**The View at The Royal College
of Surgeons of England**

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theview.london
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