

# THE LUMLEY LIBRARY

## PRICES PER GUEST

For evening and weekend hire, this historical space on the first floor features the Library and Erasmus Wilson Room; as well as being an event space the Lumley Library is also a fully functioning library. By the close of the 19th century, it was widely recognised that the Royal College of Surgeons possessed one of the finest medical science library collections in Europe.

**100 theatre style | 90 dinner capacity**  
**150 standing reception**

## ALL INCLUSIVE EVENING PACKAGES\*

### The Library Drinks Reception Package from £99\*

Hire of The Library and Erasmus Wilson Rooms from 18:00-22:00

Eight canapés or four bowl food per guest

Three hours of unlimited beer, house wine and soft drinks

Cloakroom facilities

### The Library Private Dining Package from £107\*

Hire of The Library and Erasmus Wilson Rooms from 18:00-22:00

Glass of Champagne on arrival

Three course seasonal menu with tea, coffee and petit fours

Half a bottle of house wine per guest

Mineral water

Cloakroom facilities

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

### Day Delegate Rate from £89\*

Exclusive hire of The Library 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

## ALL PACKAGES INCLUDE BUILT-IN AV EQUIPMENT

- Two 65" plasma screens
- Clickshare facilities – used for wirelessly sending content to the screens
- Microphones
- PA system



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# THE EXAM SUITE

Located in the heart of London, we are an ideal venue to safely host exams. We have 28 exam rooms – with briefing spaces. Our exam circuits offer a professional, unobtrusive service which is ideal for concentration. Furthermore, we have excellent transport links, innovative technology and world-class facilities for those taking a range of examinations.

- Two separate circuits of 14 rooms
- Two briefing rooms with integrated AV
- Observation room with audio and visual recording system
- Access controlled secure environment
- Fully accessible and DDA compliant
- Secure lockers

## Full Exam Centre £5,300\*

Circuit hire 8.00am – 5.00pm

Two circuits of 14 examination rooms each

Two briefing rooms

One observation room

## Single Exam Circuit £2,650\*

Room hire 8.00am – 5.00pm (Monday – Friday)

One circuit of 14 examination rooms

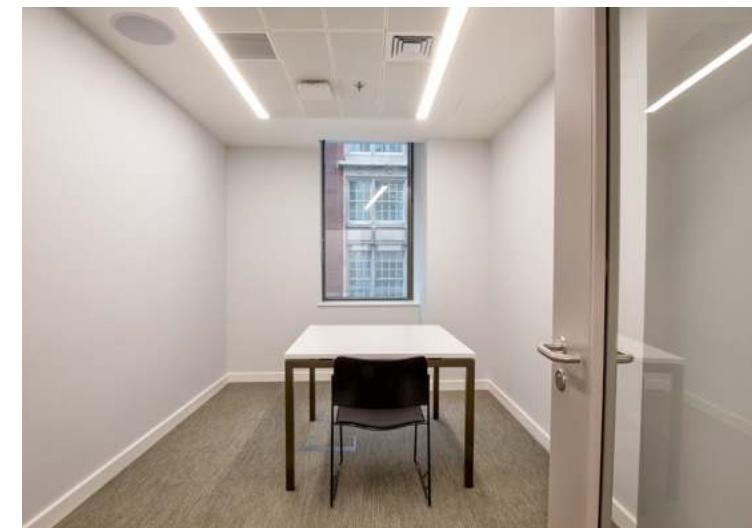
One briefing room

Shared observation room



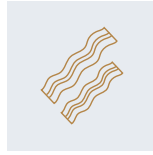
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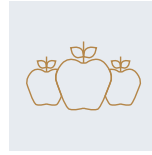




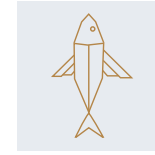
We only source British beef, pork and chicken.



All our bacon is British-reared.



All Searcys signature dishes use British fruit and vegetables in season.



We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



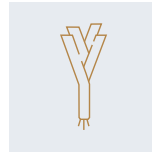
Our prawns are responsibly farmed.



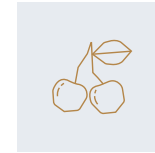
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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



Our plant-based and vegetarian dishes are featured prominently in all our venues, with the goal to make 25% of all menus by end 2025.



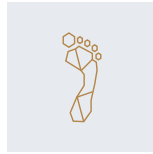
We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



In our recipes we champion British-harvested rapeseed oil.



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.



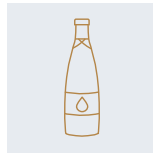
We do everything to minimise food waste, from menu and portion design to food waste separation.



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.



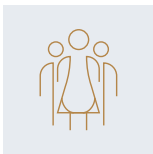
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



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



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



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 and annual people 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**

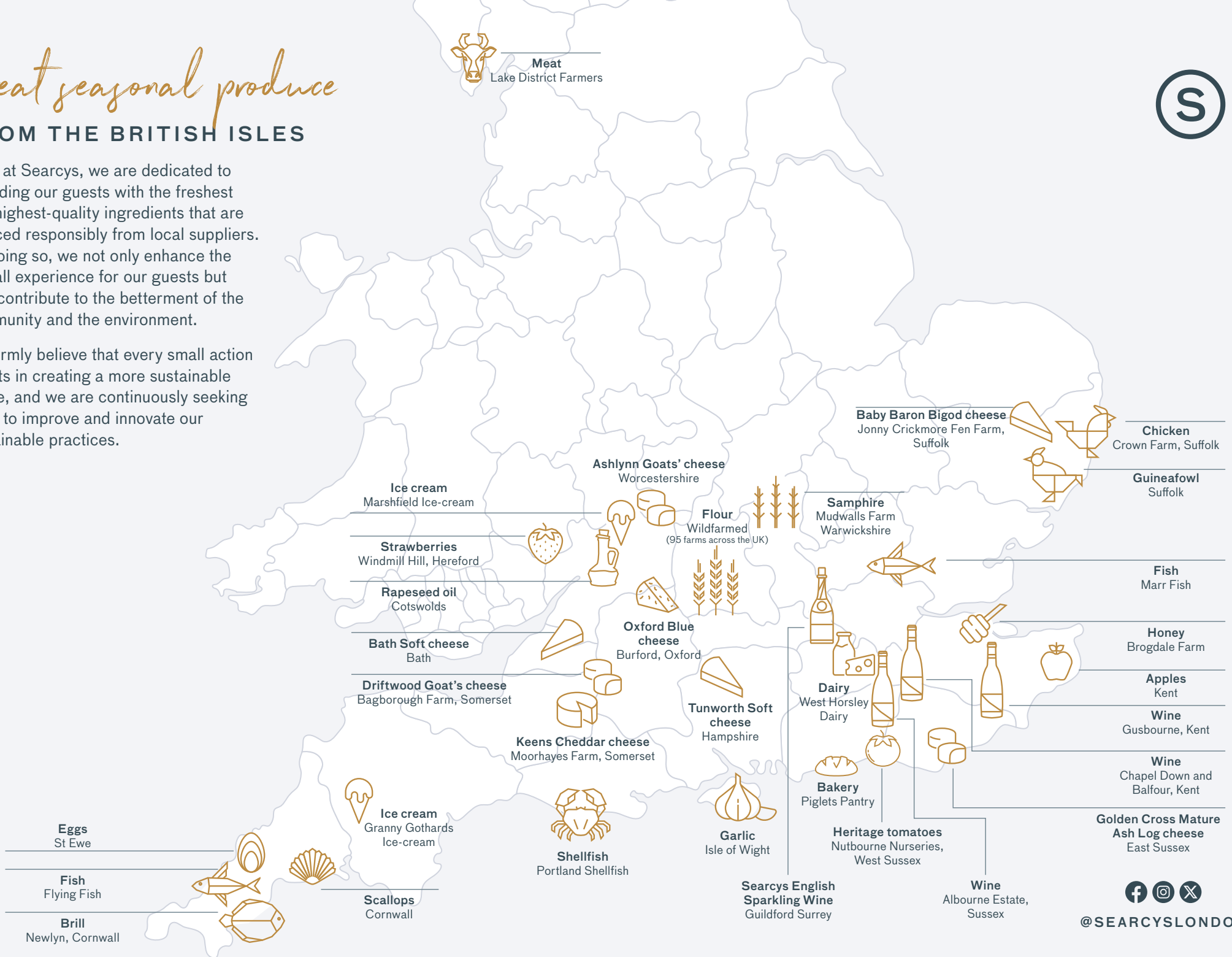
In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.

# Great seasonal produce

## FROM THE BRITISH ISLES

Here at Searcys, we are dedicated to providing our guests with the freshest and highest-quality ingredients that are sourced responsibly from local suppliers. By doing so, we not only enhance the overall experience for our guests but also contribute to the betterment of the community and the environment.

We firmly believe that every small action counts in creating a more sustainable future, and we are continuously seeking ways to improve and innovate our sustainable practices.



# Great seasonal produce

## FROM GREATER LONDON

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the **VIEW**

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