

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 £89*

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 £107* 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 £99*

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



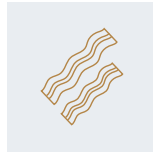
Looking for something unique?
Contact our sales team today

020 7869 6703 | theview@rcseng.ac.uk

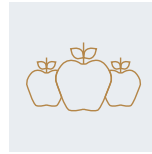
*Minimum numbers apply. All prices are exclusive of VAT at prevailing rate.
Rates are valid from 1st April 2024 to 30th September 2024.



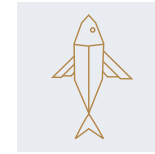
We only source British beef, pork and chicken.



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.



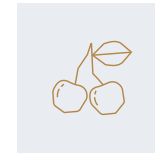
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



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.



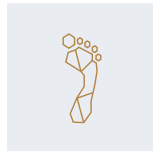
We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



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.



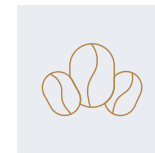
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



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



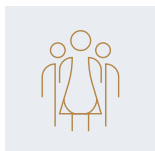
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



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

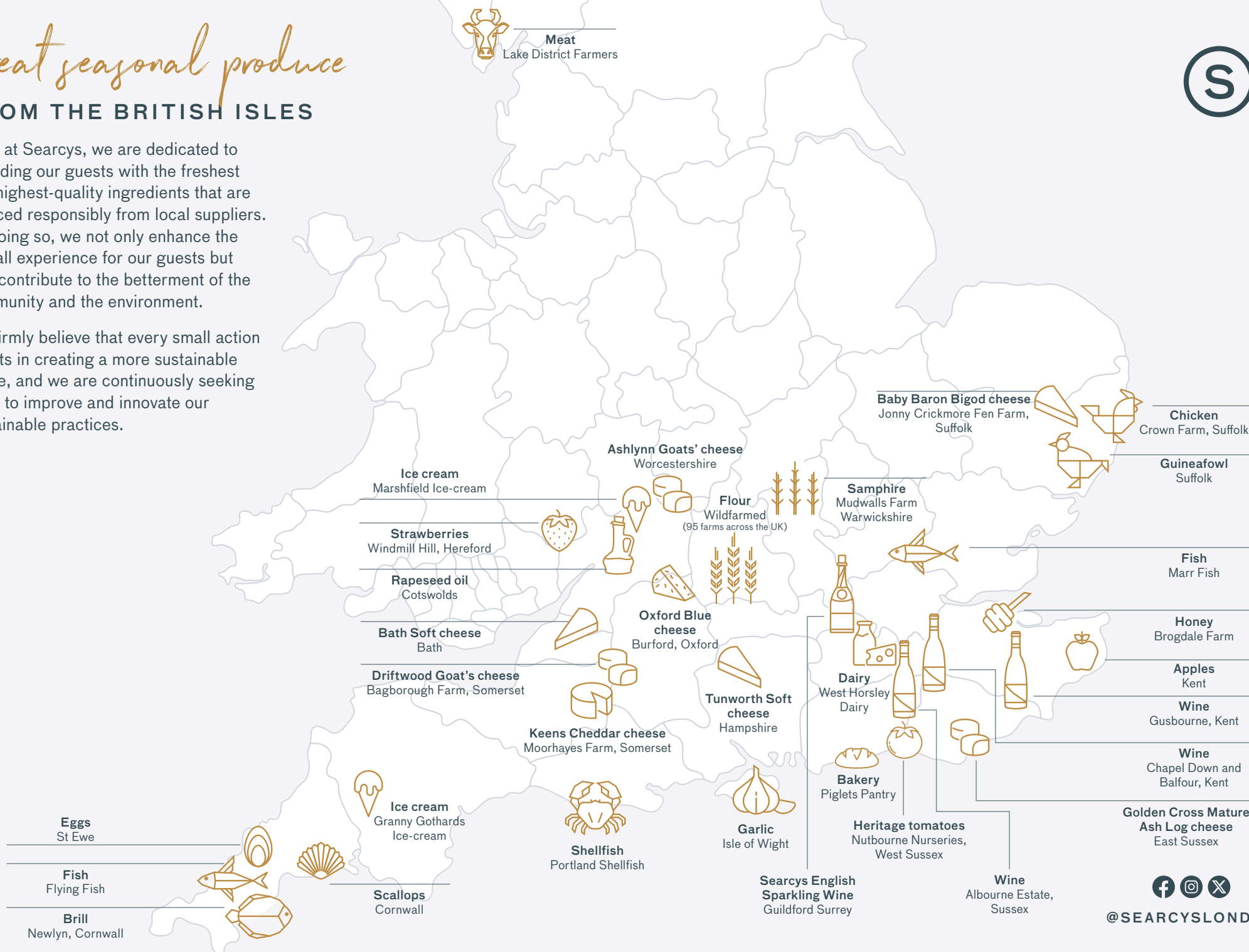
In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.

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.



Chicken
Crown Farm, Suffolk

Guinea fowl
Suffolk

Fish
Marr Fish

Honey
Brogdale Farm

Apples
Kent

Wine
Gusbourne, Kent

Wine
Chapel Down and Balfour, Kent

Golden Cross Mature Ash Log cheese
East Sussex



@SEARCYSLONDON

Great seasonal produce

FROM GREATER LONDON

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LINCOLN'S INN FIELDS

HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

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

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