



theVIEW

LINCOLN'S INN FIELDS

HOME OF THE ROYAL COLLEGE OF SURGEONS OF ENGLAND

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 the 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



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



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 2025 to 30th September 2025.

DAY DELEGATE RATES

PRICES PER GUEST



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



HOT FORK BUFFET DAY DELEGATE RATE FROM £99*

- Exclusive hire of the View from 09:00-17:00
- Tea, coffee, and pastries on arrival
- Mid-morning tea, coffee, and fruit
- Two course hot fork buffet menu
- Mid-afternoon tea, coffee, and biscuits
- Still or sparkling water
- Inclusive AV package
- Cloakroom and security



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THE LUMLEY LIBRARY

PRICES PER GUEST

The Library, a historic venue within the Royal College of Surgeons dating back to 1800, is situated on the first floor. This refined space features the Library for meetings, alongside the Erasmus Wilson Room, which offers a separate area for catering and networking. With a capacity for up to 100 people in a theatre style or 48 in a cabaret layout, it provides a beautiful setting for meetings and workshops. The room is equipped with AV facilities, including two 65" plasma screens, wireless microphones, and a PA system.

Available for evening and weekend hire, the Lumley Library, a fully functioning library, also includes the Library and Erasmus Wilson Room as event spaces. By the end of the 19th century, the Royal College of Surgeons was renowned for having 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

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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DAY DELEGATE RATE FROM £89*

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- 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

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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 9.00am – 5.00pm

Two circuits of 14 examination rooms each

Two briefing rooms

One observation room

Single Exam Circuit £2,650*

Room hire 9.00am – 5.00pm (Monday – Friday)

One circuit of 14 examination rooms

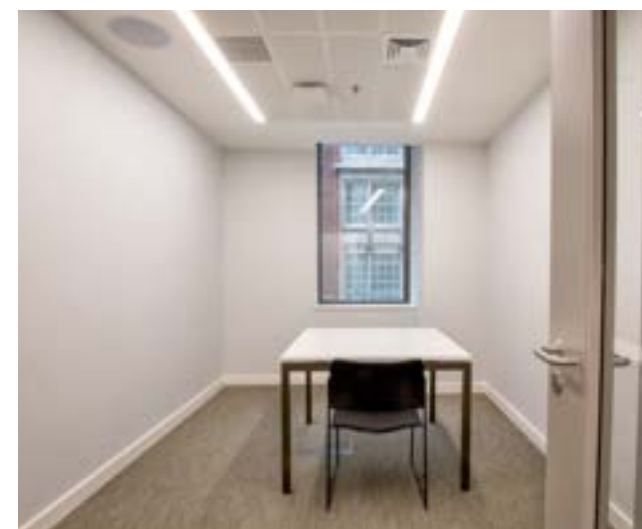
One briefing room

Shared observation room



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G1 - GROUND FLOOR

CAPACITIES

24 board room | 56 theatre style | 32 cabaret style
50 dinners on rounds | 40 dinners on sprigs
60 standing receptions

The Ground Floor room has recently been refurbished, offering plenty of natural light and large windows with stunning views of Lincoln's Inn Fields.

The room can accommodate up to 50 guests for dinner and 60 for a standing reception, providing a charming backdrop for any celebration. It can host up to 56 guests in theatre style, 32 in cabaret, or 24 in a boardroom layout, all while benefiting from the beautiful natural light and picturesque views of Lincoln's Inn Fields.

The AV setup features a large screen with a Microsoft Windows device, allowing seamless integration with Microsoft Teams and Zoom. It's also equipped with an integrated camera, speaker, and microphone unit, providing up to 4K video quality for calls.

For additional details, please refer to the key information below and reach out to our team to arrange a viewing.



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inclusion by design



In 2025, we are launching our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



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



We are committed to becoming a Menopause—friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

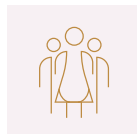
nurturing & growing talent



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.



13 graduates from Hotel School are currently working in our business.

progressive partnerships



We champion British beef, pork, chicken and bacon across our event menus.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



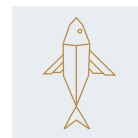
We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



We promote mindful drinking by providing premium no- and low-alcohol options.



Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1–3 fish and seafood.



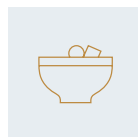
We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We will only use British RSPCA-assured fresh milk by the end of 2025.



In 2025 we are launching Nourish by Searcys conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.



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



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.

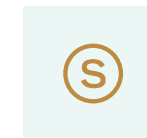


We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



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

step up



In 2025 we pledge to have a sustainability champion in every Searcys venue.



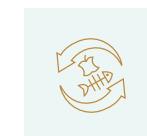
We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



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

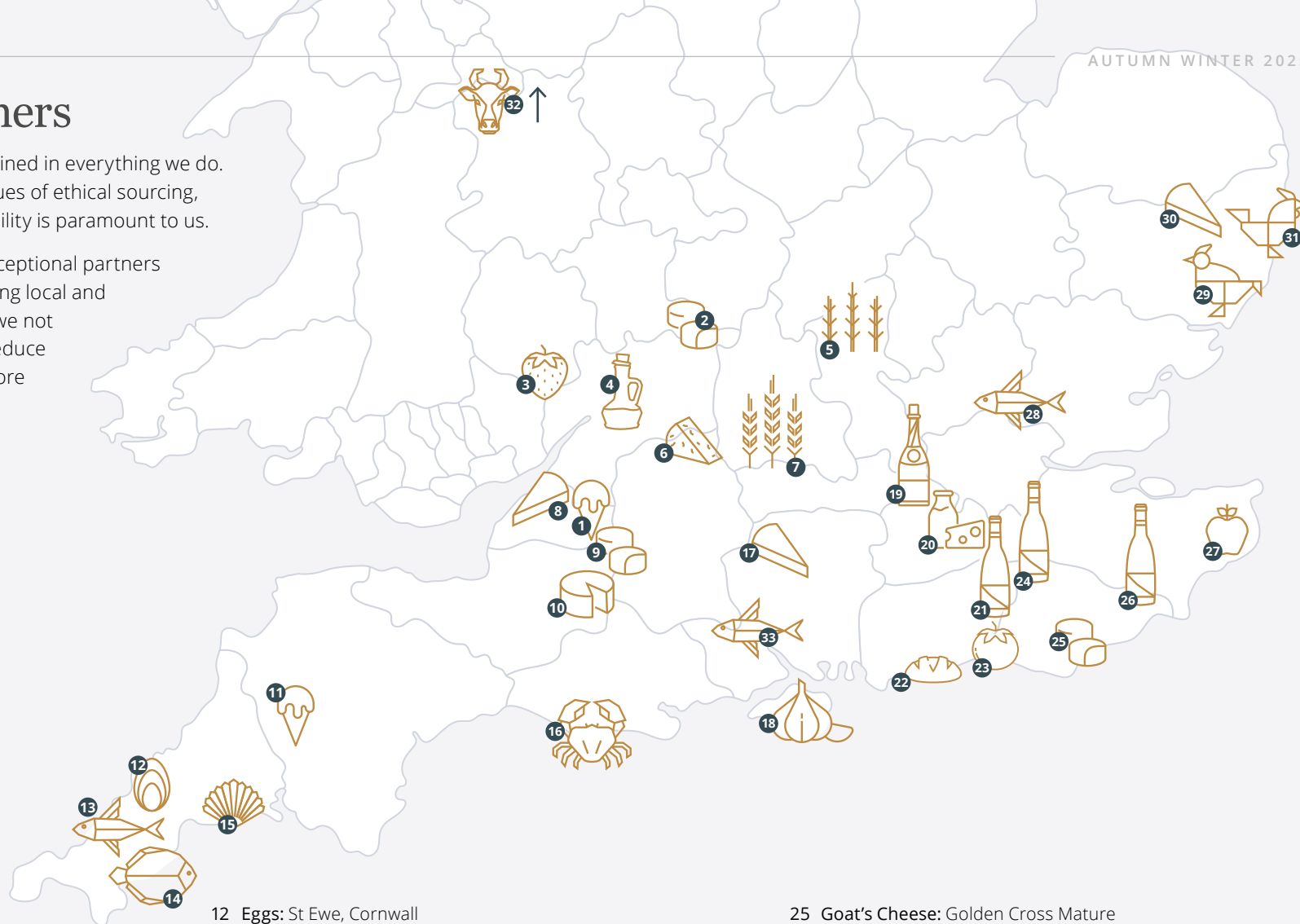


We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.

Local British Partners

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 **Ice Cream:** Marshfield Ice Cream, Wiltshire
- 2 **Goat's Cheese:** Ashlynn Goat's Cheese, Worcestershire
- 3 **Strawberries:** Windmill Hill, Herefordshire
- 4 **Rapeseed Oil:** Cotswolds
- 5 **Samphire:** Mudwalls Farm, Warwickshire
- 6 **Blue Cheese:** Oxford Blue Cheese, Burford, Oxfordshire
- 7 **Flour:** Wildfarmed
- 8 **Soft Cheese:** Bath Soft Cheese, Somerset
- 9 **Goat's Cheese:** Driftwood Goat's Cheese, Bagborough, Somerset
- 10 **Cheddar Cheese:** Keens Cheddar Cheese, Moorhayes Farm, Somerset
- 11 **Ice Cream:** Granny Gothards Ice Cream, Devon

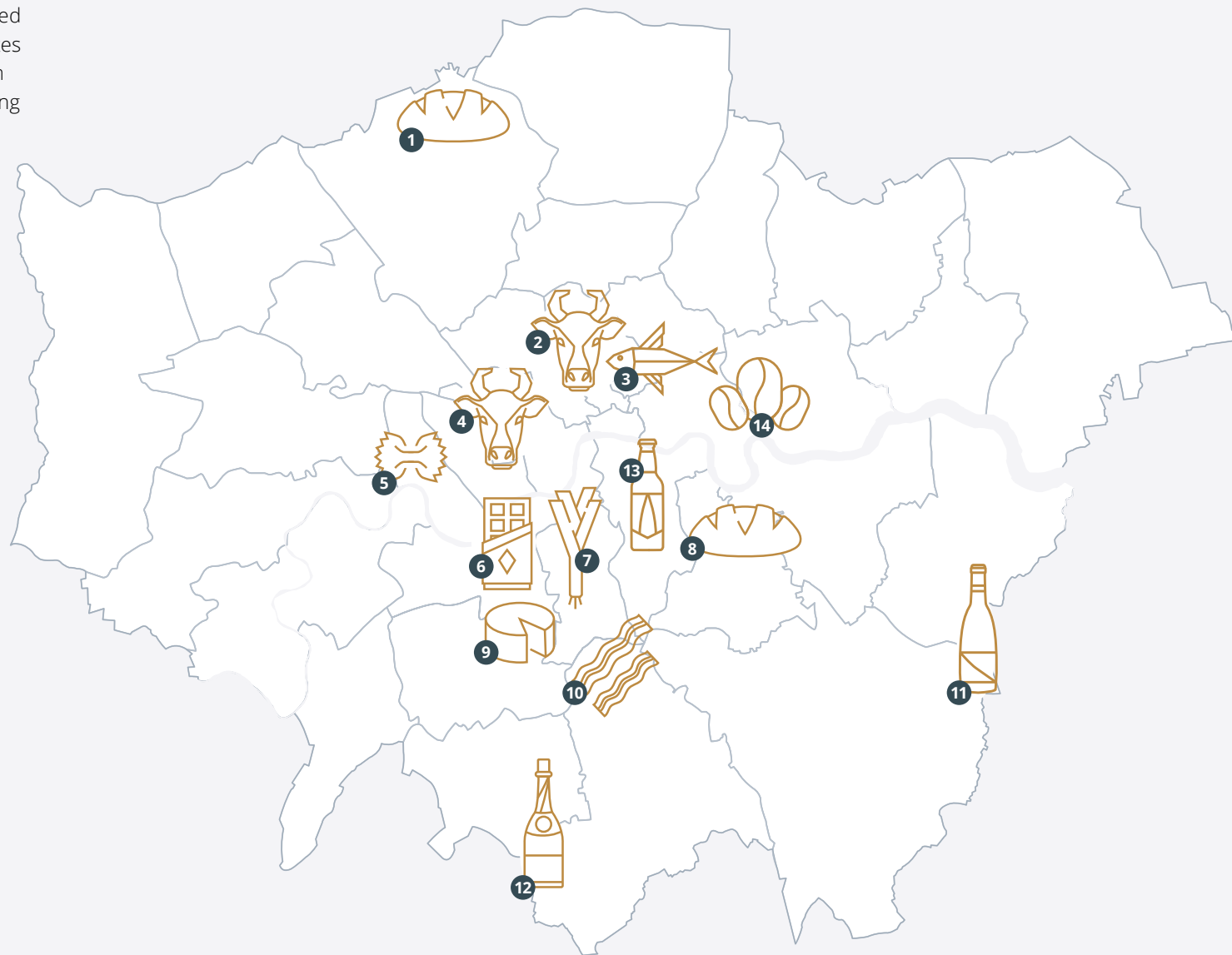
- 12 **Eggs:** St Ewe, Cornwall
- 13 **Fish:** Flying Fish, Cornwall
- 14 **Brill:** Newlyn, Cornwall
- 15 **Scallops:** Cornwall
- 16 **Shellfish:** Portland Shellfish, Dorset
- 17 **Soft Cheese:** Tunworth Soft Cheese, Hampshire
- 18 **Garlic:** Isle of Wight, Hampshire
- 19 **Searcys English Sparkling Wine:** Guildford, Surrey
- 20 **Dairy:** West Horsley Dairy, Surrey
- 21 **Wine:** Albourne Estate, Sussex
- 22 **Bakery:** Piglets Pantry, Sussex
- 23 **Heritage Tomatoes:** Nutbourne Nurseries, Sussex
- 24 **Wine:** Chapel Down and Balfour Vineyards, Kent

- 25 **Goat's Cheese:** Golden Cross Mature Ash Log Cheese, Sussex
- 26 **Wine:** Gusbourne Vineyard, Kent
- 27 **Apples:** Kent
- 28 **Fish:** Marr Fish, Essex
- 29 **Guinea fowl:** Suffolk
- 30 **Soft Cheese:** Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 **Chicken:** Crown Farm, Suffolk
- 32 **Meat:** Lake District Farmers
- 33 **Trout:** ChalkStream Foods, Romsey

Local London Partners

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 **Bakery:** Bread Factory
- 2 **Meat:** Fenn's of Piccadilly
- 3 **Fish:** Direct Seafood
- 4 **Meat:** IMS Smithfield
- 5 **Pasta:** La Tua Pasta
- 6 **Chocolate:** Islands Chocolate
- 7 **Fruit and vegetables:** First Choice Produce and County Supplies Limited
- 8 **Bread:** Paul Rhodes Bakery
- 9 **Cheese:** Harvey and Brockless
- 10 **Cured meats:** London Smoke and Cure
- 11 **Wine:** Chapel Down and Balfour Vineyards, Kent
- 12 **Searcys English Sparkling Wine:** Guildford Surrey
- 13 **Beer:** Small Beer Brew Co
- 14 **Coffee:** Notes Coffee Roasters





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The View at The Royal College
of Surgeons of England
38-43 Lincoln's Inn Fields,
London WC2A 3PE

theview.london
[@theviewlondon](https://www.instagram.com/theviewlondon)