



CHARITY DINNER DANCE
PACKAGE



# TOGETHER WE CAN MAKE A DIFFERENCE

Surgeons Quarter creates memorable experiences in unique settings for private dinners of up to 230 guests. The attention to detail and passion to deliver a world class service along with our exceptional in house catering will ensure your Charity Dinner is a success!

As part of The Royal College of Surgeons we are proud to invest all profits made from event bookings into surgical research as this is crucial into developing more effective and personalised lifesaving treatments and care for patients as well as minimizing side-effects for everyone who has had an operation.

Together we can make a difference!

# **CHARITY DINNER DANCE PACKAGE**

£63.00 per guest includes:



**Venue Hire for the Evening** 



Glass of Prosecco on Arrival per Guest



**Red Carpet Arrival** 



Table Linen and Elegant Table Centrepieces



**Three Course Dinner** 



Glass of Wine per Guest with Meal



Table Plan displayed and Place Cards



A Raffle Voucher from Ten Hill Place Hotel



Uplighters to a Colour of your Choice



DJ/Disco Entertainment



Microphone and PA System

### **MENU CHOICES**

Our banqueting selector is designed for you to choose one dish per course for all guests attending the event with the exception of those guests with special dietary requirements.

#### WINE INCLUDED

#### WHITE

La Brouette Blanc Plaimont IGP Cotes de Gascogne, 2019 France **RED** 

La Brouette Rouge, Jean d'Alibert IGP Pays d'Oc, 2018 France

#### STARTERS

**Haggis, Neeps & Tatties** (vegetarian option available)

Potato & Leek Soup, Truffle Oil, Chives



Mushroom & Miso Parfait, Sourdough Toast,

Pickled Shiitake Mushroom



Rocket Salad, Crispy Parma Ham, Strawberries,

Sunflower Seeds, Balsamic Glaze (GAIRY)



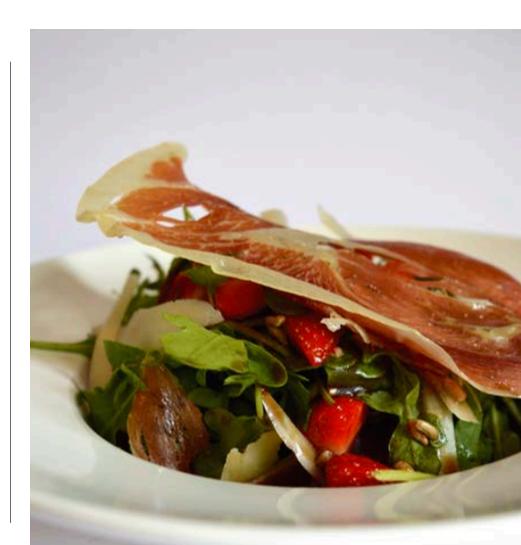
Chicken & Herb Terrine, Toasted Baguette, Leek Garnish

Caramelized Fig, Crowdie Cheese, Balsamic Glaze,

Scottish Strawberry (\*)



Other options are available such as providing additional pre-dinner drinks, a choice menu, and intermediate courses are listed on the attached or we can provide a bespoke package on request.





#### MAINS

Chicken Breast with Black Garlic, Seared Mushrooms,

Green Asparagus, Oriental Charred Leek Puree



Braised Beef Steak, Pomme Puree, Seasonal Vegetables, Red Wine Sauce

Cauliflower Steak, Crushed Potatoes, Roasted Cherry Tomatoes, Chimichurri Sauce (vegan and dairy free options available)

**Gnocchi,** Sundried Tomato, Parsley, "Parmesan", Walnut Crumb

#### **DESSERTS**

Traditional Crème Brulee, Fresh Strawberries, Shortbread (gluten free option available)

**Tart au Citron,** Raspberry Coulis, Lemon Sorbet

Blueberry Cheesecake, Lemon Balm

**Chocolate Souffle,** Vanilla Ice Cream, Raspberry Coulis

Traditional Scottish Cranachan, Raspberries,

Heather Honey 🗸 🞉



**Sticky Toffee Pudding**, Vanilla Ice Cream

# **UPGRADES**

Piper to welcome your guests

**Chieftain Haggis** 

Address the Haggis with a Chieftain Haggis and Piper

White Chair Covers with Sash

Add An intermediate course

**INTERMEDIATES** 

1505 Gin & Tonic Sorbet 🗸 🔊 🕞







Green Apple and Mint Shoot Apple and Mint Shoot













Spicy Butternut Squash Soup with Chilli Oil 🗸



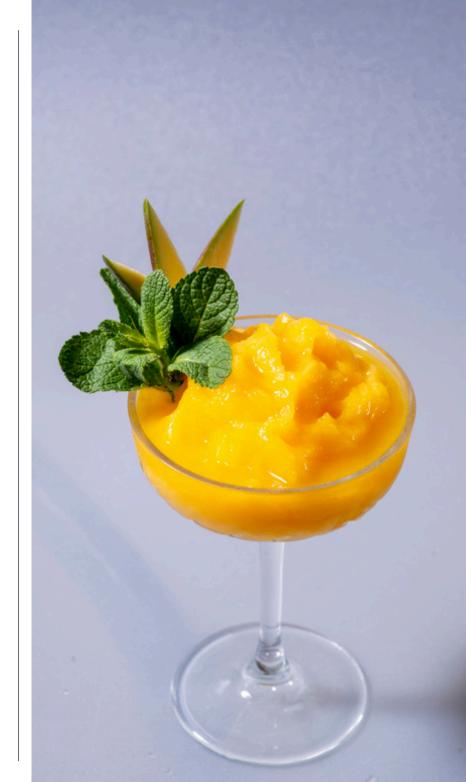
Tomato Soup, Sour Cream, Parmesan Tuille 🗸 🎉



Spicy Spanish Gazpacho Shoot Gary









#### Please call us if you have any questions

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Prices quoted within this document are for 2025 Events. We are dealing with significant price increases month on month, however the prices contained within this brochure will be held for 2025. For 2026, we will apply the following mechanism to review pricing: 50% of the rise of the National Living Wage (NLW) plus 50% of the rise of the prevailing Retail Price Index (RPI). E.g., if the NLW rises by 6% and RPI increases by 5%, the 2026 increase would be 5.5%. Should this be greater, we guarantee a price increase cap of 10% for 2026.