

# CHARITY DINNER DANCE PACKAGE

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 SURGEONS  
QUARTER  
EDINBURGH

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# 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 life-saving treatments and care for patients as well as minimizing side-effects for everyone who has had an operation.

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## Charity Dinner Dance Package

**£59.00 per guest includes:**



**Venue Hire for the Evening**



**Glass of Prosecco on Arrival per Guest**



**Red Carpet Arrival**



**Three Course Dinner**



**Table Linen and Elegant Table Centrepieces**



**Glass of Wine per Guest with Meal**



**Table Plan displayed and Place Cards**



**Microphone and PA System**



**Uplighters to a Colour of your Choice**



**DJ/Disco Entertainment**



**A Raffle Voucher from Ten Hill Place Hotel**

# Dinner Menu Selector

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.

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.

## 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

**Velouté of Celeriac & Truffle (v)**

**Mushroom & Chestnut Soup (v)**

**Sweet Potato & Chilli Soup (v)**

**Vine Ripened Tomato Soup, Basil Oil (v)**

**Haggis, Neeps and Tatties**  
with Whisky Cream

**Chicken Liver Parfait**  
Warmed Brioche, Golden Raisin & Sauternes Chutney

**Roquefort & Pear Terrine**  
Toasted Sourdough & Piccalilli

## Mains

**Pithivier of Crowdie Cheese,**  
Field Mushrooms and Savoy Cabbage (v)

**Mint Sautéed Gnocchi with Woodland Mushrooms**  
glazed with Italian Hard Cheese (v)

**Tian of Roasted Mediterranean Vegetables**  
with Mozzarella, Herb Potatoes, Nut Salsa (v)

**Pan-fried Sea Bream with Braised Baby Gem**  
Spring Onions, Clam & Cockle Chowder Sauce

**Seared Sea Bass with Grilled Sweet Potato**  
Confit Cherry Tomatoes & Salsa Verdi

**Corn-fed Chicken on a Bed of Braised Lentils,**  
Fricassee of Wild Mushrooms, Tarragon Polenta, Truffle & Madeira Sauce

**Roasted Chicken Breast**  
with a Sun-blushed Tomato & Olive Farcie, Sliced New Potatoes, Pesto, Grilled Courgette Parcel, Pepper Coulis Sauce

## Desserts

**Creamed Vanilla Cheesecake**  
Macerated Strawberries and Basil (v)

**Peanut Butter Parfait**  
Salted Caramel Sauce, Dark Chocolate Ice Cream

**Spiced Red Wine Pear**  
with Vanilla Ice Cream, Warm Chocolate Sauce (v)

**Coffee Crème Brulee**  
Biscotti and Condensed Milk Ice Cream (V)

**Glazed Lemon Tart**  
with Raspberry compote, Crème Fraiche Sorbet

**Selection of Scottish Cheeses**  
with Oatcakes and Chutney

Rates are inclusive of VAT at the prevailing rate.



# Upgrades

## Add An intermediate course

<b>Potato &amp; Leek Soup</b>	<b>£8.00</b>
<b>Mixed Lentil with Ham Hock Soup</b>	<b>£8.00</b>
<b>Haggis, Neeps and Tatties</b> with Whisky Cream Sauce	<b>£10.00</b>
<b>Champagne Sorbet (v)</b>	<b>£6.00</b>
<b>1505 Gin and Tonic Sorbet (v)</b>	<b>£6.00</b>
<b>Wild Strawberry and Peppercorn Sorbet (v)</b>	<b>£6.00</b>

## Add a wee bit of Scottish Charm

<b>Piper to welcome your guests</b>	<b>From £180.00</b>
<b>Chieftain Haggis</b>	<b>£55.00</b>
<b>Address the Haggis</b>	<b>From £300.00</b>
with a Chieftain Haggis and Piper	

## A 'Well Laid' Table

<b>White Chair Covers with Sash</b>	<b>£6.00</b> per chair
<b>Crystal Globe Centrepieces</b>	<b>£15.00</b> per table
<b>Uplighters (Range of Colours)</b>	<b>£50.00</b> per light





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**Please call us if you have any  
questions about your package or our menus.**

**T: 0131 527 3434**

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