

A vibrant watercolor illustration of tropical plants and flowers on a dark blue background. The composition includes several green fern-like leaves, large orange Monstera leaves with characteristic holes, and purple palm fronds. White hibiscus flowers with yellow centers are scattered throughout. The text is centered in the upper half of the image.

THE HAC  
PRESENTS

HAVANA

Nights

# SUMMER 2022 AT THE HAC

Indulge in barbecue delights with a Latin flair while sipping on cocktails on our Havana themed Summer Terrace.

## STANDARD PACKAGE

- **Summer Terrace venue hire 6pm - 9pm**

Venue hire of the Summer Terrace includes a themed indoor space until 11pm

- **Havana Nights theming and terrace furniture**

Our talented team of event planners have brought Havana to London. The vibrant colours and decorations will set the perfect summer tone for your celebration.

- **Unlimited cocktails, beer, wine and soft drinks 6pm - 9pm**

Our Cuban inspired cocktails are the ideal way to kick off the summer season and can be enjoyed as part of the drinks package from 6 to 9pm

- **Delicious summer barbecue menus with desserts**

The highlight of any summer celebration, Searcys' chefs will prepare a range of delights, cooked live on our BBQ fire cage.

- **Fully manned cloakroom, security and event manager**

Prices from £120+VAT per person for 150 guests

# BARBECUE MENU

Cooked over coals and wood in our fire cages

## **BURRITOS IN OPEN TORTILLA WRAPS**

Cardamom and coffee marinated picanha rump steak

Honey and smoked paprika chicken thighs

Cuban style pulled pork mojo dressing

Southern spiced aubergine steak (ve)

Coconut marinated prawns (Supplement applies)

### FILLINGS

Shredded iceberg, spiced bean salad, pickled red onion,

Sour cream, guacamole, crispy onions

OR

## **HOT DOGS IN BRIOCHE ROLLS**

Cumberland sausage, caramelised onion jam

Sussex beef sausage, onions braised in HAC ale, mustard

Sticky glazed carrot, pickled cabbage, coriander yoghurt (ve)

Cuban pork & chorizo sausage, chorizo, bacon and chipotle jam, mango mayonnaise (Supplement applies)

OR

## **BURGERS IN BRIOCHE BUNS**

Classic beef burger

Cuban marinated chicken thigh, citrus, cinnamon

Sweet potato and quinoa burger (ve)

### FILLINGS

Baby gem, beef tomato, smoked Applewood cheese, homemade relishes, chutneys, mayos

## **SALADS** - Select 2

Red cabbage slaw

New potato, gherkin and herb

Mixed baby leaves

Marinated tomato, herb, balsamic

Cucumber and mint

## **DESSERTS** - Select 2

Mango and lime tiramisu

Roasted pineapple, spiced rum, black pepper, mascarpone

Coconut panna cotta, white rum gel, ginger nuts

Kentish strawberries, cream, black pepper

Summer berry mess

Additional or upgraded salad or dessert options available for a small supplement.



# ENHANCE YOUR EVENT

- **Upgrade to our premium barbecue menu**
- **Selfie photo booth**  
Capture the night in a selfie photo booth with our Havana Nights themed background.
- **Company branded chocolate cigars**  
Serve chocolate cigars at the end of the evening to impress your guests, and provide an extra sweet treat for the journey home
- **Late night party with DJ**  
Our experienced DJ will keep your party going after 9pm with fantastic music to fill the dancefloor.
- **Frozen daiquiris**  
Upgrade your drinks package to include our delicious and refreshing slushy cocktails, guaranteed to keep you cool in the warm weather.
- **Rum bar**  
Explore a range of different rums with mixers & garnishes
- **Churro dipping station**  
Add an interactive element to dessert, offering guests dips and toppings for their churros.
- **60 minute rumba lessons with performance**  
Enjoy a one hour rumba lesson from talented dancers and a performance following your session.

# PREMIUM BARBECUE MENU

Cooked over coals and wood in our fire cages

## MAINS - Select 3

Slow cooked treacle cured sirloin

Scottish salmon cooked on cedar planks, lemon and whisky glaze

Cuban mojo style pork belly

Roasted baby chickens marinated in white rum, coconut & lime

Summer vegetables and halloumi, herbs, lemons cooked in bags on coals (v)

## SIDE DISHES

Mini baked potatoes, sour cream

Yellow rice & pink bean salad

Mixed baby leaves

## SIDE DISH UPGRADES

Charred corn on cob, lime, coriander

New potato, gherkin, grain mustard, chives

Sweet potato, chorizo, spring onion

Beetroot, orange, thyme

Apricot, pomegranate, mint quinoa

Courgette, kale, crunchy croutons

Bulgur wheat, shaved fennel, orange, baby herbs

Isle of Wight tomatoes, watermelon, balsamic

Cucumber, coriander, natural yoghurt

Iceberg wedge, buttermilk, blue cheese dressing

Spiced mango, citrus slaw

## DESSERTS - Select 3

Mango and lime tiramisu

Bananas in Marsala wine, custard pots

Roasted pineapple, spiced rum, black pepper, mascarpone

Coconut panna cotta, white rum gel, ginger nuts

Pimm's jelly, cucumber, strawberry, mint cream

Summer berry mess

Kentish strawberries, cream, black pepper

Lemon, ricotta, blueberries and maple syrup

Additional or upgraded salad or dessert options available for a small supplement.



# OUR SUSTAINABILITY PLEDGES

## FOOD



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages



We only use British-milled flour



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our frozen prawns are Marine Stewardship Council-certified



All our milk is British Red Tractor-certified

## DRINK



All our teas are ethically and responsibly sourced



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



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working with some of the best vineyards in the country



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

## PEOPLE



In 2022, we are pledging to donate £175k to the charities and communities we work in



Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



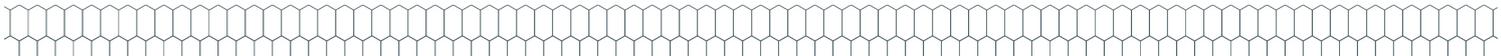
We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



Our nominated charities Hotel School and Beyond Food help those who are most at risk of homelessness to gain meaningful employment in hospitality



By using the freshest, best quality ingredients sourced responsibly from local suppliers in ways that benefit the environment, we create better experiences for our customers and the community



A vibrant botanical illustration on a dark blue background. It features various tropical plants: green ferns, purple palm fronds, white hibiscus flowers, and orange Monstera leaves with characteristic holes. The plants are arranged in a circular pattern around the central text.

# THE HAC

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## SEARCYS

LONDON

175  
YEARS  
TOGETHER