

# CONFERENCE PACKAGES 2024

## ARMOURY HOUSE



THE HAC

# THANK YOU FOR YOUR INTEREST IN THE HAC

The HAC is located in London, close to Old Street and Moorgate underground stations. Built in 1735 to be the new home of the Honourable Artillery Company, the house contains historical portraits, militaria and more that gives an insight into the history of the regiment.

Our official caterer, Searcys, understand that food and drink are a key element to every event. If you don't see what you are looking for, please speak to our events team who will be happy to work with our executive head chef to create a bespoke menu.

We look forward to welcoming you to The HAC.



BRONZE  
BEST VENUE SPACE IN  
THE CITY

We're thrilled to have been awarded bronze in the London Venue & Catering Awards 2023 for Best Venue Space in the City.

THE HAC

Our in-house caterer, Searcys, were awarded the Event Caterer of the Year at The Foodservice Cateys 2022, sponsored by The Simple Root.

EST. 1847  
SEARCYS  
LONDON



# SEARCYS SUSTAINABILITY PLEDGES

We are ensuring sustainability is at the heart of the business, with a series of pledges across our restaurants, bars and event venues.



We only source British meat and poultry, and when possible, from regenerative farms.



All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



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.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



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



Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We celebrate our people's contributions and loyalty with our Long Service awards.



We only use British-harvested rapeseed oil for its low carbon footprint.



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



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.



Freedom Brewery (SRA recommended) 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.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

In 2022, to celebrate our 175th birthday, we raised £175,000 for social enterprises and charities with continued effort in 2023.

# SPACES



## THE QUEEN'S ROOM

Theatre style 55 | Cabaret 32 | Boardroom 24

The striking blue and yellow colour scheme create a fabulous energy in this room. A series of portraits line the room, including a portrait of the young Queen Elizabeth II. The large windows give lovely views over the Artillery Garden and fill the room with natural daylight.

Perfect for board meetings and seminars. Although the Queen's Room can be hired separately, it is often hired in conjunction with The Ante Room across the hall.

## THE ANTE ROOM

Theatre style 55 | Cabaret 32 | Boardroom 24

The light and airy Ante Room has high ceilings and touches of real character. Situated on the ground floor across from The Queen's Room, The Ante Room is filled with natural daylight and with lovely views over the lawns it's the perfect spot to focus, innovate and get business done.

Perfect for presentations and small conferences. Although the room can be hired alone, The Ante Room is often hired in conjunction with The Queen's Room.





## THE MEDAL ROOM

Theatre style 40 | Cabaret 32 | Boardroom 24

The light coloured walls and high ceilings make this room the perfect place to display a beautiful and moving collection of medals. The large windows let in plenty of natural light and create a vibrant atmosphere for your meeting. Guests will enjoy its intimate environment as well as its unique displays.

Perfect for meetings, seminars and presentations, or for use as a break out space for larger meetings and presentations.

## THE LONG ROOM

Theatre style 180 | Cabaret 120

The Long Room boasts beautiful wood-panelled walls and ornate red, gold and white detailing throughout that help create a truly impressive space. The large windows not only flood the room with natural light, they also offer inspiring views over the stunning five-acre Artillery Garden.

Only available for hire on a Monday, The Long Rooms is a versatile space perfect for larger presentations and conferences.





## BRONZE PACKAGE

Prices start from £75.00 + VAT per person

Venue hire from 08:30 - 17:00

Hire of 55" TV screen

Flipchart and pens

Wi-Fi

Tea, coffee and biscuits to start the day

Mid morning break with tea, coffee and biscuits

Working lunch

Afternoon break with tea, coffee and biscuits

Bottled still and sparkling mineral water  
available throughout the day



# SAMPLE WORKING LUNCH MENU

Includes 3 sandwiches, 2 finger food items, 1 salad, 1 dessert and sliced fresh fruit

## SANDWICHES

Sweet potato falafel, hummus, pickled cabbage, rocket, spinach wrap 

Searcys smoked salmon, citrus, onion and herb crème fraiche, spinach wrap

Bacon, lettuce, tomato, rye baguette


## FINGER FOOD

### HOT

Salmon skewer, chilli, lime, chive dressing

Mini macaroni mozzarella bites, spiced jalapeno sauce 

### COLD

Mature cheddar and spring onion tart 

Potted smoked trout, toasted flutes

## PUDDING

Chocolate brownie, vanilla buttercream

Strawberry and white chocolate choux

## SALAD

Baby gem wedge, blue cheese dressing, crumbled stilton and toasted cob nuts

Full menu will be provided for you to choose your dishes once you have confirmed your event





# SILVER PACKAGE

Prices start from £80.00 + VAT per person

Venue hire from 08:30 - 17:00

Hire of 55" TV screen

Flipchart and pens

Wi-Fi

Tea, coffee, mini pastries, freshly squeezed fruit juices to start the day

Mid morning break with tea, coffee and biscuits

Premium working lunch

Afternoon break with tea, coffee and biscuits

Fresh fruit for each break

Bottled still and sparkling mineral water available throughout the day





# SAMPLE PREMIUM WORKING LUNCH MENU

Includes 4 sandwiches, 2 finger food items, 2 salads, 1 dessert and sliced fresh fruit

## SANDWICHES

Harissa-roasted vegetables, crumbled feta, baby spinach, spinach wrap ☺

Egg mayonnaise, cress on wholemeal bread

Coronation chicken, coriander, spinach, multi seed loaf

Wiltshire ham, English mustard, soft white bap

## FINGER FOOD

### HOT

Smoked haddock fish cake, tartare sauce

Spiced potato and pea samosa, soya mint yoghurt ☺

### COLD

Mini cheese scones, whipped goats curd, red onion jam

Dried tomato, Bocconcini, basil, cherry tomato

## PUDDING

Vegan summer berry pavlova ☺

Caramelized banana cake, salted toffee sauce

## SALAD

Baby gem wedge, blue cheese dressing, crumbled stilton and toasted cob nuts

Full menu will be provided for you to choose your dishes once you have confirmed your event





# GOLD PACKAGE

Prices start from £105.00 + VAT per person

Venue hire from 08:30 - 17:00

Hire of 55" TV screen

Flipchart and pens

Wi-Fi

Tea, coffee, mini pastries, granola pots and freshly squeezed fruit juices to start the day

Mid morning break with tea, coffee and biscuits

Fork buffet lunch

Afternoon break with tea, coffee and a selection of cakes

Fresh fruit for each break

Bottled still and sparkling mineral water available throughout the day




# SAMPLE FORK BUFFET MENU

Includes 4 sandwiches, 2 finger food items, 2 salads, 1 dessert and sliced fresh fruit

## MAINS

Braised lamb tagine, couscous

Roast cod, white bean stew, sauce vierge, new potatoes

Mushroom and potato pie, Romesco sauce 

Seasonal greens, garlic, chilli and lemon

Mango slaw

Charred chicory, pomegranate molasses

Selection of breads

## PUDDING

Raspberry Bakewell, raspberry cream



Full menu will be provided for you to choose your dishes once you have confirmed your event

# GET IN TOUCH

Get in touch with our sales team today to start planning your next conference.

## CONTACT

Phone: 020 7382 1533

Email: [sales@hac.org.uk](mailto:sales@hac.org.uk)

## ADDRESS

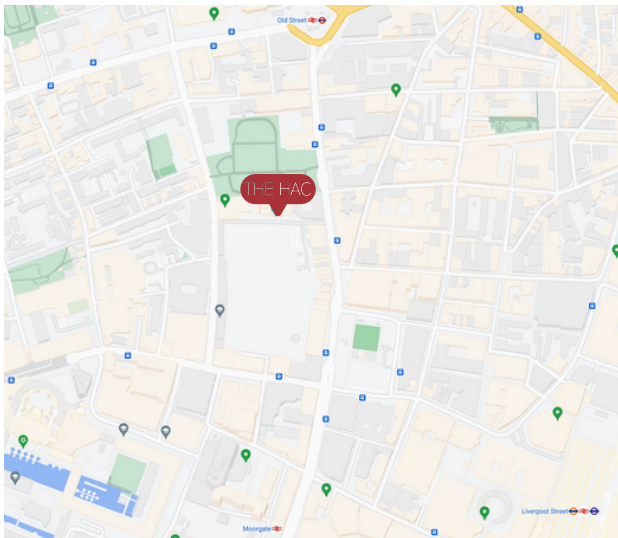
The HAC  
Armoury House  
City Road  
London  
EC1Y 2BQ

## NEAREST TUBE STATION

Moorgate or Old Street  
(5 minute walk)

## NEAREST TRAIN STATION

Liverpool Street Station  
(10 minute walk)



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SEARCYS

LONDON