

Exceptional Summer Hospitality
in the Heart of London





The season unfolds into bloom with long days, warm nights and endless wonder

Nestled in the heart of London, the Honourable Artillery Company (The HAC) offers an exceptional setting for summer events of every scale. The impressive five acres of immaculately maintained Artillery Gardens can effortlessly accommodate summer parties for between 400 and 2,000 guests, providing a rare and expansive outdoor space in central London.

For smaller summer events, the Summer Terrace and Prince Consort Rooms offer a stylish alternative, combining outdoor charm with a versatile indoor setting. Together, these spaces create the perfect backdrop for flexible summer entertaining, supported by our exclusive summer packages and the very best of London hospitality.





Prince Consort Rooms and Terrace, the perfect setting for your summer get together...

The Prince Consort Rooms, with an adjoining Summer Terrace, offer a truly distinguished setting with sweeping skyline views and seamless access to beautifully landscaped outdoor space. This elegant venue blends refined interiors with the appeal of alfresco entertaining. Ideal for sophisticated summer soirées, the combined Prince Consort Rooms and Summer Terrace can host up to 690 guests for an impressive standing reception, while the Prince Consort Rooms alone provide an exquisite backdrop for seated dinners of up to 350 guests. From sun-drenched Champagne receptions to team away days, this iconic venue offers an unforgettable setting for exceptional summer events.



Our sunshine packages...

Our all-inclusive packages offer a choice of sumptuous flavours with a charming touch of British tradition.

Our talented catering partner, Searcys believe food has the power to do more than nourish, it brings people together, sparks conversation, and creates lasting memories. Guided by the seasons and rooted in a deep respect for local produce, their menus are thoughtfully curated. Every dish is a celebration of freshness, flavour, and a meaningful connection to the land.

Summer Bliss

A classic canapé and bowl food package designed for receptions, for up to three hours, with food service of approximately two hours.

Venue hire from 12pm to 5pm or 6pm to 11pm (includes a wet weather option)

Sparkling wine or Pimm's on arrival

Menu offering three canapés and three bowls

Unlimited house wines, beers and soft drinks

Cloakroom and security

Garden furniture

Garden games

British BBQ

A traditional BBQ-style package designed for receptions, for up to 3 hours, with food service of approximately two hours.

Venue hire from 12pm to 5pm or 6pm to 11pm (includes a wet weather option)

Sparkling wine or Pimm's on arrival

BBQ menu offering two meat options, one vegetarian, two salads and two desserts

Unlimited house wines, beers and soft drinks

Cloakroom and security

Garden furniture

Garden games

Savour the Summer

A grazing buffet package designed for receptions, for up to three hours with food service of approximately two hours.

Venue hire from 12pm to 5pm or 6pm to 11pm (includes a wet weather option)

Sparkling wine or Pimm's on arrival

Grazing buffet offering four finger food items, two salads and two desserts

Unlimited house wines, beers and soft drinks

Cloakroom and security

Garden furniture

Garden games



Sample Canapé and Bowl Food Menus



CANAPÈS

MEAT

Cumbrian lamb shepherd's pie croquette
with pickled samphire

Lake District confit pork belly with spring peas
and apple salsa

Hereford bavette tartare with confit St. Ewe's egg yolk

FISH

Chilli prawn panipuri with charred watermelon

London-smoked cured salmon with dill crème fraîche
and fennel pollen

Cornish crab and preserved lemon tart

VEGETARIAN | PLANT-BASED

Somerset White Lake whipped goat's curd with
rosemary and Parmesan crisp

Heritage courgette terrine with whipped feta
(available as ve)

Nutbourne heritage tomato with fondant potato and
smoked tomato dressing (ve)

DESSERT

Raspberry choux craquelin

Lemon tart with pistachio crumb

Searcys Champagne and Hereford strawberry gelée

BOWLS

HOT

Wye Valley asparagus with truffle egg sabayon

Gochujang fried cauliflower with pickled baby cucumber slaw (ve)

Cumin lamb with Israeli couscous and walnut muhammara

Chinese char siu pork shoulder with sesame fried rice

Gnocchi caponata with English feta and toasted pine nuts (ve)

COLD

St. Ewe's devilled egg with Lake District cured ham
and pickled mustard seeds

Nutbourne heritage tomato panzanella salad (v)

Devon mackerel rillette with fennel and caper salad
and sourdough crisp

Somerset White Lake whipped goat's curd with crispy potato terrine

Charred Wye Valley asparagus with spring peas and spelt risotto (ve)

DESSERT

Strawberries and cream with tonka panna cotta, strawberry jelly
and black pepper tuile (ve)

Summer berry and white chocolate panna cotta (v)

Lemon tart with Italian meringue, lychee crèmeux
and Biscoff crumb (v)

Dark chocolate pavé with salted caramel, hazelnut soil
and vanilla ice cream

Vanilla and cardamom rice pudding with Yorkshire rhubarb compôte



Sample BBQ and Grazing Menus

BBQ MAINS

LOW & SLOW BRITISH PORK SHOULDER

Pork marinated for 24 hours, slow-smoked and pulled, finished with a cider mustard glaze and served with red cabbage slaw in a toasted bap

THE HAC BURGER

Hereford beef patty, Monterey Jack cheese, dill pickle, butterleaf lettuce, HAC mustard mayonnaise and BBQ glaze in a sourdough and brioche bun

SEARCYS SAUSAGES

Sausages served in a brioche bun with coal-fired onions, mustard mayonnaise, crispy onions, chives and gherkins.

Choice of one per event:

- Classic Cumberland
- Welsh Dragon pork and leek
- Moroccan lamb

MIDDLE EASTERN SPICED CHICKEN

Spiced chicken thighs, grilled and smoked, served with walnut muhammara, labneh and pickled chilli in grilled khobez

BBQ PLANT-BASED MAINS

SHAWARMA - GLAZED

CAULIFLOWER STEAK

Cauliflower steak with muhammara, tabbouleh and 'All the Greens' salad

GRILLED COURGETTES

Grilled courgettes with whipped vegan feta, pea and mint pesto and roasted pine nuts

VEGAN SHAWARMA KOFTA

Shawarma-spiced kofta with walnut muhammara

SOMETHING A LITTLE DIFFERENT*

HAC PORKNUT

Sweet doughnut filled with BBQ pork shoulder and HAC chilli jam

LAMB ARAYES

Spiced minced lamb in grilled pita

CHAR SIU PORK

Pork shoulder steaks with hoisin glaze

LAKE DISTRICT FARM PICANHA BEEF

Grass-fed beef grilled over flames and served with HAC chimichurri

BBQ & GRAZING SALADS

ALL THE GREENS SALAD

Charred asparagus, baby spinach, cucumber ribbons, sugar snaps, dill, parsley, butterleaf, mâche and mustard leaves with preserved lemon dressing (v | ve)

GIANT COUS COUS SALAD

Bharat-roasted peppers, feta (vegan option available), roasted chickpeas, rosemary and garlic dressing (v | available as ve)

HERITAGE TOMATO & BOCCONCINI SALAD

Toasted pine nuts, basil and mizuna pesto (v | available as ve with vegan mozzarella)

CHEF'S SIGNATURE SLAW

Red cabbage, sliced red onion, carrot, mint, parsley and vegan mayonnaise (ve)

GRAZING BUFFET

FINGER FOODS

Vegan scotch egg (pb)

Bombay potato pie (pb)

Sundried tomato and pepper quiche (v)

Courgette and spring onion muffin (v)

Smoked salmon and dill tart

Prawn cocktail vol-au-vent

Pork and red onion chutney sausage roll

Chorizo scotch egg pork and piccalilli pie

GRAZING DESSERTS

Strawberry mousse with pepper gel (pb)

Yorkshire rhubarb and custard rice

pudding Summer fruit layered sponge

Tiramisu



That little something extra...

To add that extra special touch to your event we have a host of fabulous summer options to explore.

UPGRADES AVAILABLE

Ice cream

Candy floss tricycle

Ice cream van

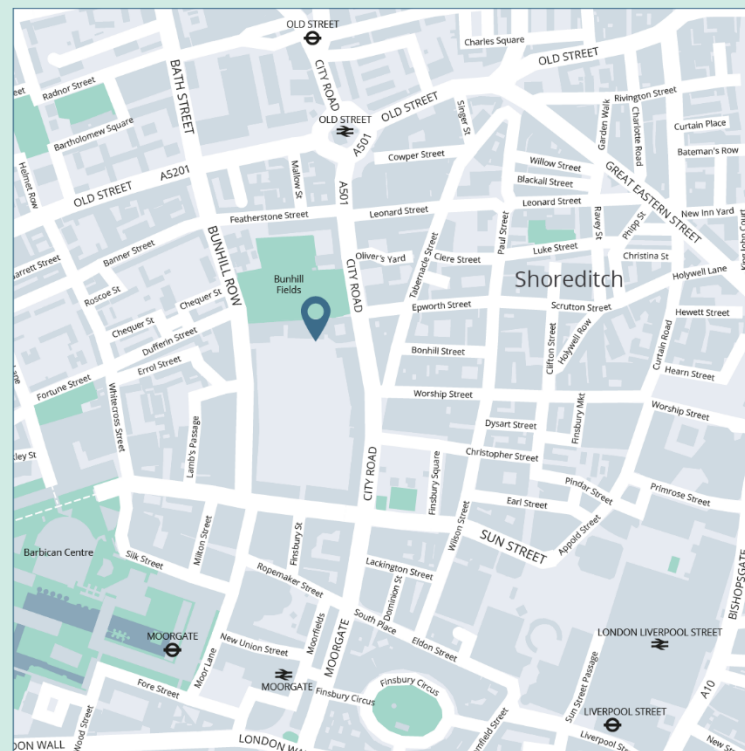
Smoke and fire spectacle

Pimm's cart

DJ and dancefloor Photobooth

Giant deck chairs





NEAREST TUBE & TRAIN STATIONS

Moorgate or Old Street (5 minute walk)

Liverpool Street Station (10 minute walk)



THE HAC
EST. 1937

Get in touch with our sales team today and start planning your summer party

020 7382 1533 | sales@hac.org.uk | hac.org.uk/events

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