

THE HAC

EST. 1537

Make the vow
of a lifetime



Be enchanted by the most romantic venue in London

From grand ceremonies to intimate gatherings, exchange your vows surrounded by your loved ones in one of our unique and breathtaking spaces.

Your fairytale wedding will come to life in our magnificent 18th-century venue, exclusively yours for the day. Say “I do” while you overlook the stunning five-acre garden, and we’ll make it a day you’ll never forget.

We have a dedicated team, and your personal planner will be there for you from the very first moment, assisting with every aspect of your day, down to the smallest detail. They will be more than happy to help with any queries you may have, and they will be on hand to offer their experience and guidance, helping with your dream day from the very first moment.





Timeless character with historical significance creates the perfect backdrop for your most memorable day

THE LONG ROOM

Make your commitment to each other against the stunning backdrop of the Long Room, the heart of Armoury House.

Featuring elegant oak-panelling, high ceilings and open fireplaces. Walk down the aisle alongside views of the Artillery Garden, with plenty of natural light for those all-important photos, before the room is transformed for your wedding breakfast with family and friends.

Planning a summer wedding? Celebrate your reception drinks in the stunning surroundings of the Artillery Garden, an idyllic setting perfect for the season. Enjoy relaxed BBQ options or indulge in Champagne and canapés, all of which can be beautifully complemented by the addition of an elegant marquee in the garden—creating a stylish space for your loved ones to gather and a truly memorable, bespoke experience for you and your guests.

CEREMONY | 150 DINNER | 150 PARTY | 250







An elegant and contemporary space, offering a blank canvas to bring your dreams alive

PRINCE CONSORT ROOMS

The former regimental drill hall is now an elegant contemporary room offering a blank canvas that's adaptable to any need. For reception drinks on warm summer evenings, we can also offer outdoor receptions on the pop-up terrace or in the Artillery Garden.

After you exchange your vows, our team can transform the space into a magnificent dining and dancing area for your reception while you and your guests enjoy drinks and take pictures outside.

CEREMONY | 350 DINNER | 350 PARTY | 690





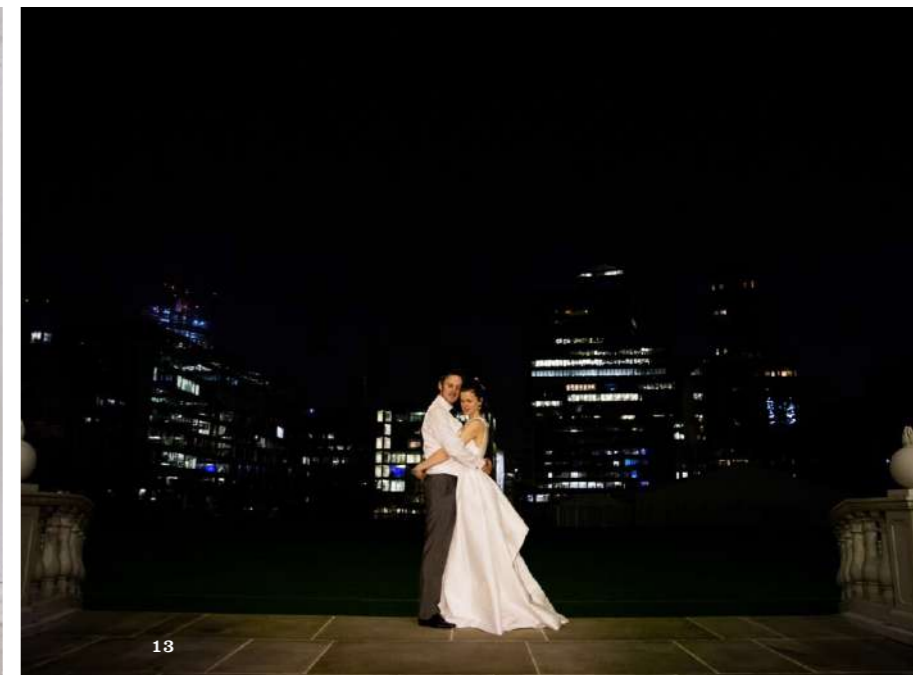
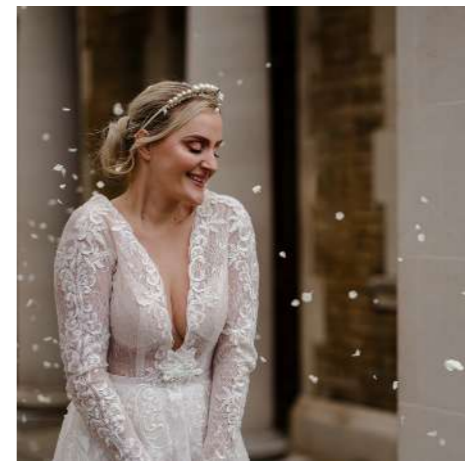
A rare and breathtaking green space for your special celebrations

ARTILLERY GARDEN

Step outside on your big day to our stunning five-acre Artillery Garden. Framing the HAC, the gardens are the picture-perfect setting for a Champagne reception on the lawn, as well as offering a flawless backdrop for your wedding photographs that is unbeaten in London.

Speak with your wedding planner for hiring options such as outdoor marquees and catering, and create the most memorable setting for your celebrations.

PARTY | 2,000





Our perfect proposals for your happily ever after

HAC WEDDING PACKAGES

Our team have created three all-encompassing packages to help you plan your big day. If you've got something specific in mind, our team are on hand to help you create a bespoke package that will give you your perfect day.

After your ceremony, we can cater for up to 350 guests with a menu of your choosing. You can also extend your venue hire for early access and to 2am so the celebrations can last long into the night!

ALL OUR PACKAGES INCLUDE

- A dedicated and experienced event planner
- Hire of your chosen venue space from 12pm until midnight
 - Menu tasting for the wedding couple
 - Silver 17" round cake stand and knife
- In-house chairs and round banqueting tables
- Standard tableware, silverware, and glassware
 - White table linen and napkins
 - Cash bar facility
- Dance floor (included in Long Room only)
- Microphone and PA system for speeches
 - Security and cloakroom



LACE

This package also includes

- A glass of sparkling wine or Pimm's on the guests' arrival
- Three-course dinner with coffee and petit fours and half a bottle of house wine



SATIN

This package also includes

- One hour sparkling wine reception
- Selection of four pre-dinner canapés
- Three-course dinner with coffee and petit fours and half a bottle of house wine
- A glass of sparkling wine for toasts



SILK

This package also includes

- Selection of four pre-dinner canapés
- Three-course dinner with coffee and petit fours
- Five hours unlimited wine, beer and soft drinks with the first hour as a Champagne reception
 - A glass of Champagne for toasts

MINIMUM NUMBERS APPLY







Make your first meal as memorable as your vows

SEARCYS

Our in-house caterer, Searcys, is one of the oldest event caterers in the UK. Searcys have been catering for weddings and events since it was founded in 1847 by John Searcy, the Duke of Northumberland's confectioner. Most recently, Searcys was awarded 'Event Caterer of the Year' at the 2022 Food Service Cateys.

Today, Searcy's chefs use local and seasonal produce and are focused on delivering outstanding menus inspired by the British dishes we all know and love. From canapés to late-night dining, your wedding will be in good hands.

Searcys can also create a bespoke menu to perfectly fit you and your wedding.



SEARCYS

Celebrate your wedding with a beautifully curated three-course menu from Searcys. Designed to delight every guest, each dish showcases seasonal ingredients, elegant presentation, and exceptional flavour. From the first course to the final bite, our menus offer a perfect balance of classic favourites and contemporary touches.

As the evening unfolds, treat your guests to comforting bites and crowd-pleasing snacks designed. Whether it's warm hand-held favourites or sweet indulgences, our late-night nibbles are the perfect way to keep everyone dancing well into the night.

SAMPLE WEDDING BREAKFAST MENU

STARTERS

- Burrata with spring peas, spring pea and preserved lemon gel, pea and mint pesto, black olive pangrattato (v)
- Wye Valley asparagus with pea panna cotta, ricotta and gremolata (v)
- Leghorn chicken and pork terrine with lemon, fennel, quince aioli and wild-farmed sourdough
- Cured stone bass with dill-marinated yellow courgette, caper and raisin purée, watercress gel and nasturtium

MAINS

- Primavera spelt risotto with broad beans, peas, asparagus, lemon ricotta and herb oil (v)
- Suffolk chicken breast with peas and bacon, champ potato, crispy skin and chicken velouté
- Cornish hake with Jersey Royals, sea vegetables, brown shrimps and lemon beurre blanc
- Roasted salt marsh lamb rump with pressed rosemary belly, spring green fricassee, charred asparagus, rosemary fondant and lamb jus
- HAC Wellington

DESSERTS

- Lemon tart with brown sugar Italian meringue, lychee crèmeux and Biscoff crumb (v)
- Coconut mousse with passion fruit, elderflower and lime (pb)
- White chocolate mousse with variations of raspberry
- Dark chocolate pavé with salted caramel, hazelnut and chocolate soil, and vanilla ice cream

SAMPLE LATE NIGHT MENU

LATE NIGHT SAVOURY NIBBLES

- Sausage toad in the hole
- Cod goujon baskets with tartare sauce
- Gochujang fried cauliflower with pickled baby cucumber slaw (ve)
- Charred Wye Valley asparagus with spring peas and spelt risotto (ve)
- Chinese char siu pork shoulder with sesame fried rice
- Cumin lamb with Israeli couscous and muhammara
- Rosemary whipped goat's curd with crispy potato terrine

LATE NIGHT SWEET TREATS

- Searcys Champagne and Hereford strawberry gelée
- White chocolate dacquoise with black pepper, strawberry and balsamic (v)
- Summer berry and white chocolate panna cotta (v)
- Raspberry choux craquelin
- Rhubarb Eton Mess

SUSTAINABILITY PLEDGES

INCLUSION BY DESIGN



We have launched our EDI Champions scheme and have committed to conduct a Venue Inclusion review at every venue.



As members of Sunflower, a Hidden Disability scheme, we have signed a pledge to train 80% of our team members in hidden disabilities awareness.



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



We are committed to becoming a menopause-friendly employer in partnership with Henpicked.



We provide accessibility audits for our bars and brasseries and share the details on the Sociability app and our websites.

NURTURING & GROWING TALENT



We are an ILM-accredited training provider focussing on leadership skills and EDI development.



We celebrate our people's contributions and loyalty with annual Long Service and People Awards.



Searcys apprenticeship plan offers 40+ development programmes for our colleagues.



We work with our nominated charities Hotel School, New Horizons Youth Centre (Euston), and Julian House (Bath) in helping those at risk of unemployment and homelessness find jobs in hospitality.

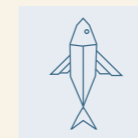


13 graduates from Hotel School are currently working in our business.

PROGRESSIVE PARTNERSHIPS



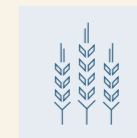
We champion British beef, pork, chicken and bacon across our event menus.



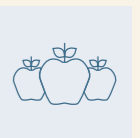
We proactively engage with our fishmongers to ensure they work towards only supplying MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood.



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St Ewe Farm.



We use British grown and milled flour from growers signed up to Wild Farmed regenerative standards.



We champion seasonal British fruit and vegetable produce, with hero ingredients traced to an individual farm.



Plant-based and vegetarian dishes are a key part of our menus, with the goal to make them 25% of all menus by the end of 2025.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



In our recipes, we champion British-harvested rapeseed oil from R-Oil, farmed in ways improving soil quality.



We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We champion natural filtered-on-site water where possible, or Harrogate Water in glass bottles.



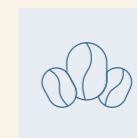
We promote mindful drinking by providing premium no- and low-alcohol options.



We will only use British RSPCA-assured fresh milk by the end of 2025.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.

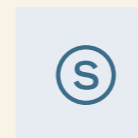


Our coffee comes from Notes Coffee Roasters which supports community farms and uses its Roas-Tree scheme to help fight deforestation.



Nourish by Searcys is our conference menu package designed to offer maximum nutritional benefit for minimum environmental impact. All recipes have a low-moderate CO₂ footprint, measured using our Nutritics system.

STEP UP



We pledge to have a sustainability champion in every Searcys venue.



We are proud members of isla., a sustainability in events network focused on driving best practice in sustainability in events.



We measure and set ourselves annual targets to reduce carbon impact of our purchased goods and services (Scope 3).



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We are proactive about food waste, seeking to do all we can to minimise it from menu design, to portion size, measurement and separation.



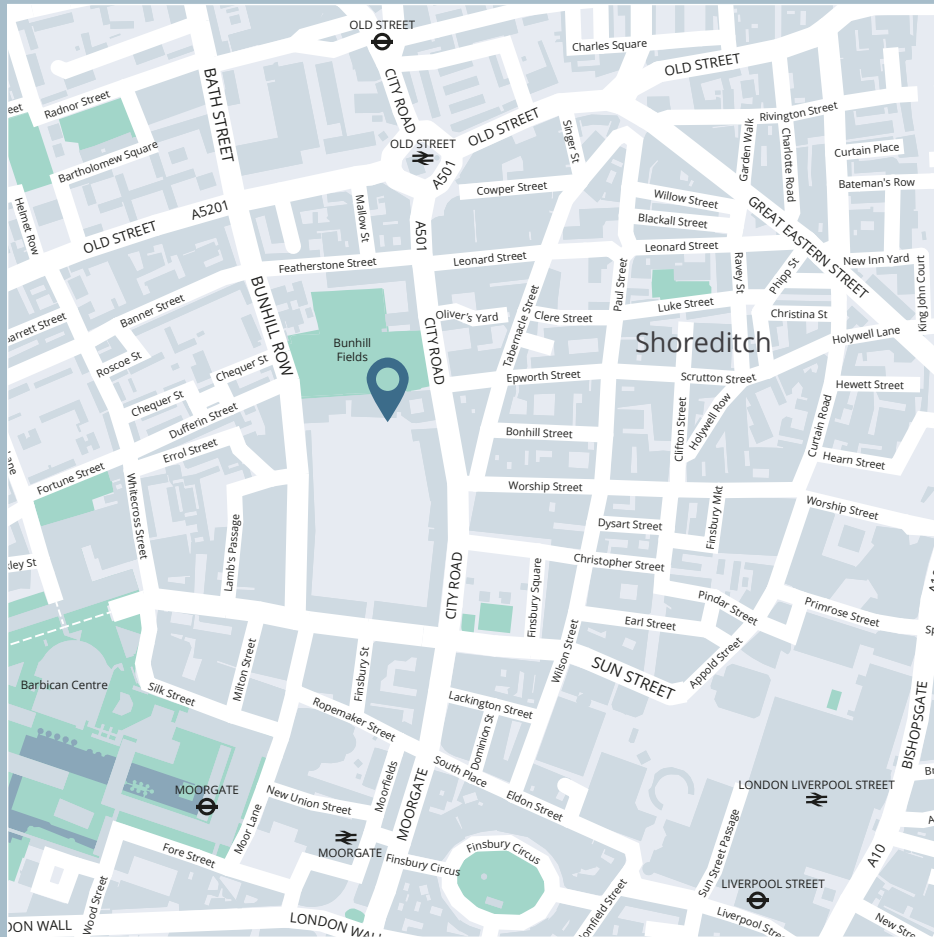
Those special touches that make your wedding unique

ENHANCEMENTS

Add unforgettable flair to your celebration with charming touches from ambient lighting to lively entertainment. From vintage ice-cream and candy-floss tricycles to live bands, DJs, and roaming performers, each enhancement brings a burst of personality and joy to your day.

[PLEASE CLICK HERE TO SEE A LIST OF OUR TRUSTED SUPPLIERS FOR MORE IDEAS](#)





NEAREST TUBE & TRAIN STATIONS

Moorgate or Old Street (5 minute walk)
 Liverpool Street Station (10 minute walk)



The Perfect Blend of Romance and History

Get in touch with our sales team today and start planning your next event
 020 7382 1533 | sales@hac.org.uk | hac.org.uk/events
 Armoury House City Road London EC1Y 2BQ

