



Spring & Summer Menus 2026

Exceptional hospitality within the unique, historical setting of the HAC...

The Honourable Artillery Company (the HAC) is located just moments from Moorgate, Liverpool Street and Old Street, set within a five-acre estate in the heart of the City of London.

Combining centuries of history with contemporary hospitality, the venue features the magnificent Georgian Armoury House and the expansive Artillery Garden, one of the largest private gardens in the City.

Our versatile spaces are ideal for everything from intimate meetings and elegant dinners to large receptions and summer garden parties. With a range of catering options including bowl food, fork buffets, food stations and seated dining, the HAC offers flexible solutions for every occasion.

At Searcys at the HAC, our menus reflect over 175 years of culinary heritage alongside a modern commitment to responsible dining. Guided by the Searcys Sustainability Pledges, we prioritise seasonal British produce, responsibly sourced ingredients and partnerships with trusted farmers and artisan suppliers – ensuring every dish celebrates provenance, quality and exceptional hospitality.

Whether you're joining us for a relaxed lunch or hosting guests within the unique surroundings of the HAC, we invite you to enjoy food that celebrates heritage, thoughtful sourcing and the enduring spirit of Searcys hospitality.



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



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



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



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



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.



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



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



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



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



All fresh eggs used in our kitchens are British free-range and RSPCA-certified from St. Ewe 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 natural filtered-on-site water where possible, or Harrogate Water in glass bottles.

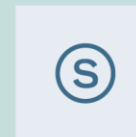


We will only use British RSPCA-assured fresh milk by the end of 2025.



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.

Refreshments & Breakfast

Start the day with a selection of breakfast and refreshment options, ideal for meetings and morning gatherings. Enjoy premium Extract coffee, JING tea, freshly baked pastries, seasonal fruit, and wholesome breakfast dishes. From light continental choices to a hearty full English breakfast, there’s something for every appetite.

Pair your selection with fresh juices and sweet treats for the perfect start to the day.

Minimum of 10 guests apply.

Refreshments

Extract coffee, JING tea	£5.35
Extract coffee, JING tea, selection of biscuits	£6.00
Extract coffee, JING tea, mini pastries	£10.00
Extract coffee, JING tea, cakes	£10.65
Orange, apple or cranberry juice (1 litre)	£11.35
Freshly squeezed orange or apple juice (1 litre)	£18.00
Selection of freshly baked pastries	£7.40
Chocolate brownies	£6.00
Sliced fresh fruit platter	£7.40
Whole fruit	£4.05

Breakfast

BRIOCHE BREAKFAST BAPS	£8.65
A choice of smoked bacon, Lincolnshire sausage or Portobello mushroom and spinach	
SIMPLE CONTINENTAL BREAKFAST	£15.95
Fresh croissant, pain au chocolat, pain aux raisin, fruit salad served with coffee and JING tea	
DELUXE CONTINENTAL BREAKFAST	£20.00
Mini croissant, pain au chocolat, pain aux raisin, fruit salad, yoghurt, granola, served with coffee, JING tea and freshly squeezed juices	
FULL ENGLISH BREAKFAST	£27.70
Free-range scrambled eggs, black pudding, Wiltshire bacon, Cumberland sausage, mushrooms, tomatoes, hash brown with freshly baked bread, butter, preserves and marmalade, served with coffee, JING tea and freshly squeezed juices (vegan option available)	



v - vegetarian | ve -vegan | pb - plant-based | gf - gluten free
Our food may contain nuts, derivatives of nuts or other allergens. If any of your guests suffer from an allergy or food intolerance, please notify your planner prior to the event date. We are able to cater for special requirements.

Please be advised that all prices are exclusive of VAT at 20%, which will be added to the final calculation. Catering prices are based on a per person, per serving basis.

Working Lunch

Enjoy a relaxed working lunch designed for variety and easy sharing. Featuring a mix of savoury bites, vibrant salads, and indulgent desserts. This menu offers something for everyone, including vegetarian, vegan, and plant-based options. Perfect for keeping meetings productive while enjoying fresh, flavourful food.

Chef’s choice £39.60 | Your choice £42.10 (please choose three finger food items, two salads and two desserts).

Minimum of 30 guests.

GRAZING BUFFET

- Vegan scotch egg (pb)
- Bombay potato pie (pb)
- Sun-dried 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

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 COUSCOUS SALAD
Bharat-roasted peppers, feta, roasted chickpeas, rosemary and garlic dressing (v | ve available with vegan feta)
- HERITAGE TOMATO & BOCCONCINI SALAD
Toasted pine nuts, basil and mizuna pesto (v | ve available with vegan mozzarella)
- CHEF’S SIGNATURE SLAW
Red cabbage, sliced red onion, carrot, mint, parsley and vegan mayonnaise (ve)

DESSERTS

- Yorkshire rhubarb and custard rice pudding
- Strawberry mousse with pepper gel (pb)
- Summer fruit layered sponge
- Tiramisu



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Fork Buffet

Our chefs have created balanced meals with clever ingredients to keep you full yet energised throughout the day with our coveted hot and cold buffet menu.

Chef's choice £48.15 | Your choice £50.60 (please choose two main courses, two salads and one dessert).

Minimum of 30 guests.

MAIN COURSES

HAC hot-smoked salmon with gem salad, marinated anchovies and dill and mustard dressing

Suffolk chicken thigh with pea and bacon fricassee and grain mustard cream sauce

Searcy's Lake District farmer's sausage with mustard mash, caramelised onion gravy and crispy onions

Spicy tenderstem broccoli and Wye Valley asparagus fricassee with vegan hard cheese (ve)

Vegan shawarma kofta with walnut muhammara (ve)

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 COUSCOUS SALAD
Bharat-roasted peppers, feta, roasted chickpeas, rosemary and garlic dressing (v | ve available with vegan feta)

HERITAGE TOMATO & BOCCONCINI SALAD
Toasted pine nuts, basil and mizuna pesto (v | ve available with vegan mozzarella)

CHEF'S SIGNATURE SLAW
Red cabbage, sliced red onion, carrot, mint, parsley and vegan mayonnaise (ve)



DESSERTS

Yorkshire rhubarb and custard rice pudding

Strawberry mousse with pepper gel (pb)

Summer fruit layered sponge

Tiramisu

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Canapés

Entertain and celebrate with bite-sized creations that use ingredients at their seasonal best.

Choice of four canapés £24.65 | six canapés £34.60 | eight canapés £46.60

Chef's choice of four canapés £22.20 | six canapés £32.20 | eight canapés £44.15

Minimum of 10 guests.

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

Chicken parfait tart, with charred watermelon

FISH

Chilli prawn pani puri with charred watermelon

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

Cornish crab and preserved lemon tart

Salt cod croquette, saffron aioli

Cured stone bass, cucumber, dill emulsion

VEGETARIAN / PLANT-BASED

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

Heritage courgette terrine with whipped feta (vegan available)

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

Beetroot and vegan hard cheese, sesame feuille de brick (ve)

DESSERT

Raspberry choux craquelin

Lemon tart with pistachio crumb

Searcys' Champagne and Hereford strawberry gelée



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Bowl Food

Ideal for standing events, this menu is served in small bowls.

Choice of four bowls £42.65 | five bowls £50.60 | six bowls £55.90

Chef's choice of four bowls £40.15 | five bowls £48.10 | six bowls £53.50

Minimum of 10 guests.

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)

DESSERTS

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 compote



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BBQ

Set your taste buds alight with our open fire options, including low and slow pork bap, Searcys’ signature burger or Searcys’ signature sausage.

Choice menu | £59.95 (choose two meat, one plant-based and two salads).

Minimum of 10 guests.

MEAT

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, or 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 £12.00

LAMB ARAYES

Spiced minced lamb in grilled pita £12.00

CHAR SIU PORK

Pork shoulder steaks with hoisin glaze £12.00

LAKE DISTRICT FARM PICANHA BEEF

Grass-fed beef grilled over flames and served with HAC chimichurri £17.50

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 COUSCOUS SALAD

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

HERITAGE TOMATO & BOCCONCINI SALAD

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

CHEF’S SIGNATURE SLAW

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



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*There is a minimum supplement price of £12 per person, per item. The minimum number for each item is 25 guests.
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Seated Dining

Enjoy an elegant three-course seated dining experience, complete with freshly brewed coffee and indulgent chocolate bonbons. Crafted with seasonal ingredients and bold flavours, the menu showcases beautifully presented dishes - from vibrant starters and refined mains to decadent desserts. Designed for memorable occasions, this dining experience brings together exceptional ingredients and contemporary cuisine for a truly special meal.

Menu price | £85.65 (please select one dish per course for the entire group. All dietary requirements will be catered for on an individual basis).

Minimum of 10 guests.

STARTERS

- Burrata with spring peas, preserved lemon gel, pea and mint pesto and black olive pangrattato (v)
- Pickled heritage beetroot with whipped goat’s curd, pistachio, rosemary and chive oil (v)
- Wye Valley asparagus with hollandaise, shaved cured duck egg and truffle
- Atlantic prawn cocktail with Exmoor caviar
- Rosé veal tonnato with baby gem, caper berries and anchovy
- Nutbourne heritage tomatoes with whipped plant-based feta and basil (ve)

MAINS

- Poached cod with courgettes, marinated fennel, pomme Anna, velouté and chive oil
- Roasted salt marsh lamb rump with pressed rosemary belly, spring greens and lamb jus
- Suffolk chicken breast with peas and bacon, champ potato and chicken velouté
- Cornish hake with Jersey Royals, sea vegetables, brown shrimp and lemon beurre blanc
- Primavera spelt risotto with broad beans, peas, asparagus and lemon ricotta (v)
- Courgette flower stuffed with whipped goat’s curd, v’duja, olive ratatouille and puffed quinoa (v | ve available)

DESSERTS

- Rhubarb Eton mess
- Lemon tart with Italian meringue and lychee crémeux (v)
- Summer berry and white chocolate panna cotta (v)
- White chocolate dacquoise with black pepper, strawberry and balsamic (v)
- Coconut mousse with passion fruit, elderflower and lime (pb)
- Dark chocolate pavé with salted caramel, hazelnut soil and vanilla ice cream



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Wines & Champagne

Explore our carefully selected wine list, featuring a range of exceptional wines chosen to complement every style of dining. From crisp, refreshing whites to elegant reds and celebratory sparkling options, each bottle has been selected for quality and character. If you would like guidance on the perfect wine pairing for your meal, our team will be delighted to offer recommendations.

Sparkling wine & Champagne

House sparkling wine	£38.50
Bottega Poeti Prosecco Brut, Veneto, Italy	£42.90
Searcys Classic English Sparkling Wine, Buckinghamshire, England	£62.70
Greyfriars Rosé Réserve, English Sparkling, Surrey, England	£67.10
Searcys Selected Cuvée, Brut, Champagne	£83.60
Searcys Selected Cuvée, Blanc de Blanc, Champagne	£89.10
Champagne Bonnet Grande Réserve Brut	£90.20
Searcys Selected Cuvée, Rosé Brut, Champagne	£90.20
Drappier Carte d’Or, Brut, Champagne, NV	£92.40
Taittinger, Brut Reserve, NV	£108.90
Laurent-Perrier La Cuvée, Brut, Champagne, NV	£135.30
Veuve Clicquot, Yellow Label, Brut, Champagne	£138.60

White wine

House white	£35.20
Pinot Grigio ‘Organic’ Vinuva, Terre Sicilliane, Sicily, Italy	£37.40
Gavi Ca’ Bianca, Piemonte, Italy	£46.20
Picpoul de Pinet, Deux Bars, Languedoc, France	£48.40
Chapel Down Bacchus, Kent, England	£50.60
Vinabade Albariño, Rías Baixas, Galicia, Spain	£51.70
Soellner Wogenrain Grüner Veltliner, Wagram, Austria	£53.90
Mâcon-Villages, Vignerons des Terres Secrètes, Burgundy, France	£58.30
Bolney Estate Pinot Gris, West Sussex, England	£64.90
Chablis, Domaine Alain Gautheron, Burgundy, France	£70.40
Marcel Henri Cuvée, Daniel Chotard, Sancerre, Loire, France	£75.90
Chablis 1er Cru Forneaux, Gautheron, Burgundy, France	£91.30



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Wines Continued

Explore our carefully selected wine list, featuring a range of exceptional wines chosen to complement every style of dining. From crisp, refreshing whites to elegant reds and celebratory sparkling options, each bottle has been selected for quality and character. If you would like guidance on the perfect wine pairing for your meal, our team will be delighted to offer recommendations.

Rosé wine

House rosé	£38.50
Balfour Nannette’s Rosé, Kent, England	£50.60
Château d’Esclans Whispering Angel Rosé, Provence, France	£58.30

Red wine

House red	£35.20
Portillo Malbec, Argento, Mendoza, Argentina	£39.60
Rioja Crianza, Azabache, Spain	£45.10
Gérard Bertrand Naturalys Pinot Noir Organic, Occitanie, France	£48.40
Côtes du Rhône Haut de Brun, Alain Jaume, Rhône, France	£50.60
Geoff Merrill Shiraz, Pimpala Road	£53.90
Beaujolais Villages, Glou Glou Gamay, Beaujolais, France	£55.00
Saint-Amour, Mommessin Les Grandes Mises, Burgundy, France	£57.20
Luke’s Pinot Noir, Balfour, Kent, England	£59.40
Journey’s End V4 Cabernet Sauvignon, Stellenbosch, South Africa	£63.80
Château Montaguillon, Montagne Saint-Émilion, Bordeaux, France	£67.10
Château Cissac, Haut-Médoc, Bordeaux, France	£75.90



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Cocktails & Mocktails

Cocktails are the perfect addition to a summer soir  e. Sip vibrant, refreshing creations where every blend of flavours feels like a celebration in a glass, bringing a touch of sparkle and fun to sunny gatherings.

One litre jug (approximately five drinks per jug) £42.35 | Non-alcoholic versions available per litre £30.25 (pre-order required)

Please select a maximum of two options for your event.

BLOOM ROYALE (inspired by Kir Royale)
Sparkling wine, vodka- or gin-based cocktail

MEADOW GLOW
Vodka or gin-based cocktail

LAVENDER AGA BREEZE (inspired by Bee's Knees)
Tequila, rum, vodka or gin-based cocktail

MANGO SOLSTICE
Rum-based

HEATWAVE HIBISCUS
Pimm's, vodka- or gin-based cocktail

SUN-KISSED SPRITZ (inspired by Aperol Spritz)
Gin-based



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Beers, Cider, Spirits and Soft Drinks

Beers and Cider

LAGER (330ml)	£7.30
Heineken	
Peroni	
Becks	
Heineken Zero	
ALES (330ml)	£7.05
Toast Session IPA	
Bombadier Ale	
Toast Pale Ale	
STOUT (440ml)	£8.50
Guinness Stout	
CIDER (500ml)	£9.75
Aspall Cyder	

Spirits and Soft Drinks

SPIRITS	
House spirits and mixer	£7.50
Premium spirits and mixer	£11.00
SOFT DRINKS	
Bottled soft drinks (330ml)	£3.30
Bottle fruit juices	£3.30
Still or sparkling water (750ml)	£5.25
Jug of sparkling elderflower (1 litre)	£16.25



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Non-Alcoholic Drinks

For those preferring something alcohol-free, our virgin cocktails and mocktails offer the same creativity and balance of flavours, crafted with fresh ingredients for a refreshing and sophisticated alternative.

Please select a maximum of two options for your event.

Jukes Cordiality

JUKES 1: THE SPARKLING WHITE £7.15
Centred around a citrus, stone fruit and herb theme, resulting in an aromatic, uplifting and dry style

JUKES 6: THE SPARKLING RED £7.15

Black fruit-themed with a deeper, earthier, spicier feel and a mellow, long, savoury finish



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Drinks Packages

Pick one of our popular unlimited drinks packages to level up your event.

Minimum of 20 guests.

BEER, WINE AND SOFT DRINKS

One hour	£26.60
Two hours	£39.90
Three hours	£48.00
Four hours	£54.60
Five hours	£58.60

BEER, WINE, SOFT DRINKS AND PIMM'S

One hour	£32.00
Two hours	£43.95
Three hours	£52.60
Four hours	£57.25
Five hours	£63.25

BEER, WINE, SOFT DRINKS WITH A SPARKLING WINE RECEPTION FOR THE

FIRST HOUR

One hour	£34.60
Two hours	£50.00
Three hours	£58.60
Four hours	£64.40
Five hours	£69.25

BEER, WINE, SOFT DRINKS WITH A CHAMPAGNE RECEPTION FOR THE FIRST HOUR

One hour	£41.25
Two hours	£53.20
Three hours	£66.50
Four hours	£70.60
Five hours	£75.90

COCKTAILS

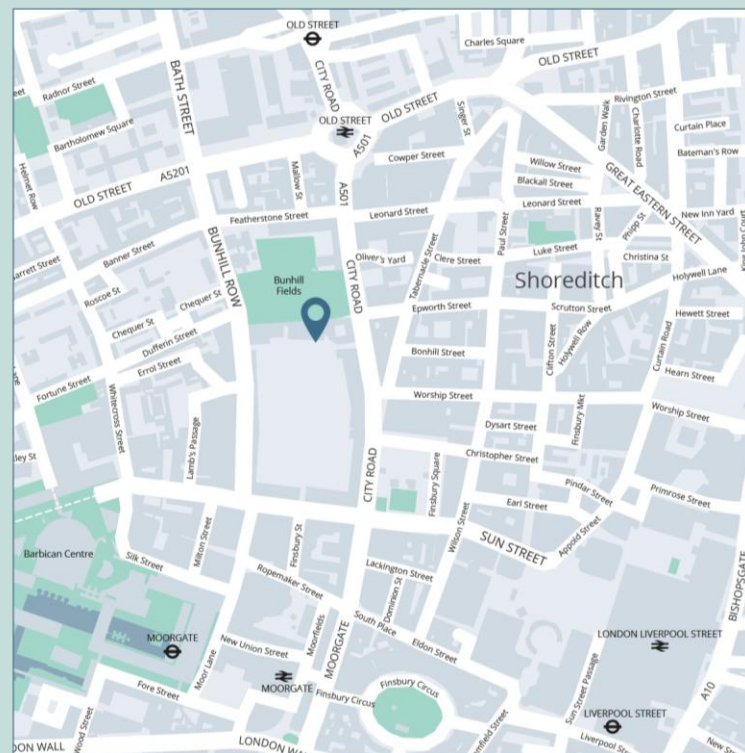
Upgrade your drinks package to include seasonal cocktails

Add a cocktail to your drinks package	£10.90
Add a mocktail to your drinks package	£3.40
Add two cocktails to your drinks package	£15.15



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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

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

Armoury House City Road London EC1Y 2BQ