CONFERENCE PACKAGES 2024



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.



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.







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.



THE SPACE







PRINCE CONSORT ROOMS

Theatre style 400 Cabaret 240

The Prince Consort Rooms is the HAC's largest and most versatile space. The stunning room boasts a dedicated entrance – via a pretty courtyard – an adjoining outdoor Terrace during the summer months, a separate registration area and a private room that can be used as a green room, or an organisers office.

The Prince Consort Rooms can be hired in conjunction with the smaller rooms in Armoury House as breakout spaces.

AUDIO VISUAL







AV PACKAGE

All of our packages include and AV set up provided by our trusted supplier, KSS Audio. KSS supply equipment and have worked with a variety of venues and companies including Channel 4, Nike, and Shoreditch Studios.

SOUND

Main sound system x2 lectern microphones x2 handheld microphones Mixing desk control

VIDEO

10K HD projector 12ft projection screen Laptop on stage

STAGING AND SET

16ft x 4ft stage (1ft high) 20ft x 10ft set backdrop

STAFFING

Set up (3 hours) x1 engineer (10hr call) Derig (1.5 hours)







BRONZE PACKAGE

Venue hire from 08:00 - 17:00

KSS AV Package

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 ①

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

Venue hire from 08:00 - 17:00

KSS AV Package

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 ①
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

Venue hire from 08:30 - 17:00

KSS AV Package

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



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

ADDRESS

The HAC Armoury House City Road London ECIY 2BQ

NEAREST TUBE STATION

Moorgate or Old Street (5 minute walk)

NEAREST TRAIN STATION

Liverpool Street Station (10 minute walk)





