

Churchill War Rooms

The Harmsworth Room or HCA Auditorium

Reception Packages from 80 - 175 guests

Dinner Packages from 40 - 120 guests

Includes:

Exclusive hire of the Harmsworth Room or HCA Auditorium
Pol Rogers Champagne Reception
Three course bespoke dinner menu with tea, coffee and petit fours
Half bottle of selected wine
1940's background music
Opportunity to explore the museum
Full event management
Excellent transport links

Optional extras:

Canapes

Director Emeritus Half Hour Talk

Bespoke tour of the museum

Churchill War Rooms











Our Food

Our menus are modern British and are adapted throughout the year in order to incorporate seasonal ingredients.

As with all our products, we endeavour to source responsibly from the best local suppliers in the country. Our belief is that food should be fresh and uncomplicated and contemporary with plant-forward menus that prioritise British products from certified sustainable sources.

Our Drinks

We think food is not the entire story of catering in every event and so we put just as much attention and love into our drinks as we do with our food.

We offer a variety of refreshments and fabulous and seasonal cocktails. We'll work with you to make sure every drink from the first glass of Prosecco to the final nightcap, are in style with your event.

Our wine experts are on hand to offer specialist knowledge on the most suitable pairings to complement your menu.





How We Operate

We understand that putting on any event must be an enjoyable experience, which is why our dedicated team will help you to plan your event with precision, right down to the tiniest detail.

Our emphasis is always on working with you to create an exceptional occasion.

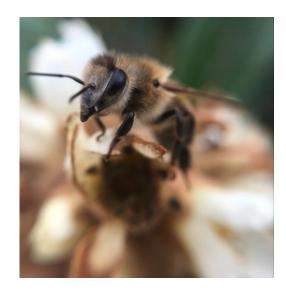
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Sustainability

As part of the UK's largest food services company committed to delivering social value, our size and reach empowers us to have game changing influence on our national food system. As market leaders, we will drive this change and work with our partners to create a blueprint for others to follow.

- Restaurant Associates are committed to reaching climate net zero greenhouse gas emissions by 2030
- We are committed to reducing food waste by innovation such as onsite food composting and sustainable food practices
- · We encourage seasonal menus to reduce our carbon footprint
- We aim to source local food, by suppliers which support animal welfare and sustainable practices
- Our 'life' water supports our charity project to supply clean water within developing countries







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