



# REGENT'S | EVENTS

2023

Simply stunning venue in Central London  
Indoor and outdoor conference & event space available for hire



Situated in London's peaceful Regent's Park, just minutes' walk from Baker Street tube station and the West End, Regent's Events offer the private lawns with their own entrance and a luxury lined marquee. With four acres of lawns within the royal parks, a further two acres of wild garden and a secluded secret garden, no other venue offers such a private, verdant outdoor space capable of accommodating up to 1,200 guests. With each event booking, clients will get a personal events co-ordinator who offers one-to-one service throughout the journey.



# Contents

Summer lawns package	4
Marquee	5
Classic BBQ menu	6
Street food stalls	7
Premium stalls	8
Dessert stalls	9
Canapés	10
Bowl food	11
Fine dining	12
Drinks	13-16
Entertainment	17
Extras	18
In-house catering	19
Contact us	18





## Summer lawns packages

We offer packages to cover all your needs:

- Exclusive day hire of the lawns
- Private access through South Lodge Gate
- An ivory-lined marquee with carpeted hard flooring and integral lighting system
- Clear canopy extension - 15x20m
- Full bar facility
- PA system with inbuilt noise reduction speaker system and two microphones
- Outdoor wooden garden furniture and rattan sets
- Event co-ordinator
- Cleaning attendants and first aid trained security officers

For a bespoke quote, please contact us at [conferences@regents.ac.uk](mailto:conferences@regents.ac.uk) or +44 (0) 207 487 7540.

### Price list

Guests	Cost (per person)
June - September	
<b>100</b>	£133.00
<b>250</b>	£63.00
<b>350</b>	£46.50
<b>500</b>	£40.00
<b>500+</b>	POA





## Marquee

Our marquee comes fully lined, with a reception area and a variety of seating options. The standard marquee is 20m x 25m (with a 20m x 15m canopy extension), and has ivory-lined walls and clear vinyl window walls with roll-up sides.

We can accommodate your guests with a dedicated bar, reception area, dining and seating spaces, and room for a dance floor. We can also create a more intimate space for smaller groups by adding a partition wall.

A solid floor with taupe carpet means no muddy shoes and no sinking heels. If you would prefer a different colour, the marquee can be re-carpeted from £3,120.00 plus VAT.

The marquee will accommodate:

900 guests – standing reception (with canopy extension)

550 guests – theatre style

400 guests – seated dinner with a small dancefloor

350 guests – seated dinner with large dancefloor

Larger marquees can be built to accommodate larger numbers. Please speak to an event co-ordinator about your requirements.



# Classic BBQ menu

Mains, two sides and one dessert at £36.00  
1 of each per person

## Meat selection

Chargrilled lean Dexter beef brisket burger served in a brioche style bun or crusty roll with burger garnish

Classic pork sausage in a baguette with caramelised onion and a thick cheesy sauce

Hertfordshire chicken thigh with a choice of freshly made marinades.

### Choose your rub:

Lemon zest, honey and thyme

Dry rub spicy peri peri

Hickory BBQ glaze

Harissa and lime

100 portions minimum.

## Vegan/vegetarian selection

**Unless otherwise specified, vegan/vegetarian food will be provided for 20% of your guests.**

Spinach, herb and chickpea burger served in brioche bun with a choice of cheddar or vegan cheese, lettuce and tomato

Gluten free mint and beetroot vegan burger in a crusty roll with a choice of cheddar or vegan cheese, lettuce and tomato

Vegan soy hot dog in a baguette with caramelised onions and a vegan cheese sauce (ve)

## Sides

**Please choose two sides from the list below. All sides are vegetarian but can be made vegan if requested.**

Classic potato salad with chopped garden herbs and mayonnaise

Pasta salad with spinach oil, black olives and sunblasted tomatoes (ve)

Classic slaw or Asian-style slaw with chill and coriander

Regent's summer salad with mixed leaves, grated root vegetables, tomato, cucumber, spring onion and garden herbs with mixed grains (ve)

Charred, buttered corn on the cob

## Desserts

**Choose one. All desserts are vegetarian.**

Summer fruit pavlova

A trio of gooey chocolate brownie flavours (ve option)

Selection of flavoured, freshly prepared profiteroles

Mini Victoria sponge cake

### Cost for additional items:

Mains for £7.50

Sides for £3.50

Desserts for £5.00

Please note all prices are per person and exclusive of VAT



# Street food stalls

3 food stalls £40.00  
Extra stalls £14.95 per stall

## Nashville chicken shack

Crispy deep fried Hertfordshire chicken thighs served in a soft brioche roll with maple slaw and dill pickles

Breaded cauliflower bites with garlic sauce and sliced lettuce tomato in a charred wrap (ve)

### Sides

Charred buttered corn on the cob (v)

Crispy onion ring with chilli powder (ve)

Smoked cheese mac from the skillet (v/ ve available)

## Bone shack

A choice of tender plump chicken wings and slow cooked baby back ribs cooked and coated in a choice of glazes and marinades.

### Glazes

Hickory smoked BBQ glaze

Buffalo glaze

Mango and chilli

Sweet chilli glaze

### Sides

Cajun slaw with fresh herbs and spices

Dirty rice with coriander

Spiced potato wedges

## New York dirty mac and cheese

A classic mac in three cheese creamy sauce (vegan and gluten free option available). Choose three toppings to serve with your mac and cheese:

Smoked paprika and BBQ pulled shoulder of pork with honey glaze

Pulled Hertfordshire chicken thighs

Cumin beef chilli with kidney beans

Vegan mince chilli with cannellini beans (ve)

Classic ratatouille with oregano (ve)

All the above accompanied with sour cream, mozzarella, cheddar and Red Leicester cheeses, crispy onions, jalapenos, bacon bits and flavoured oils.

## Taste of Italy

Maximum 600 guests

Freshly stretched, topped sourdough pizzas with a rich tomato sauce, mozzarella and cheddar cheese with a choice of:

Pulled BBQ chicken

Pepperoni

Grilled vegetables and artichoke

Served with a traditional Italian leaf salad and sourdough garlic bread.

Please note all prices are per person and exclusive of VAT



# Premium stalls

3 food stalls £44.00  
Extra stalls £16.50 per stall

## Taste of Greece

### A choice of freshly prepared souvlakis in a charred wrap or pita bread.

Oregano and garlic marinated Hertfordshire chicken souvlaki

Romney marsh spiced minced lamb koftas with fresh herbs

Aubergine, courgette and halloumi skewers with spiced oregano dressing (v)

All souvlakis are served with a choice toppings and accompanied with a traditional Greek salad with feta, tomato and cucumber as well as orzo salad and vine leaves.

## Taste of Caribbean

### Choose three classic carnival style West Indian dishes

Traditional Jerk chicken leg with sweet chilli style glaze

Curried lamb with thyme and scotch bonnet peppers

Jerk belly of pork strips with BBQ style glaze

Sweet potato and jackfruit curry with pimento spices (ve)

All Taste of Caribbean dishes served with slow cooked rice and peas.  
Please choose two sides from the below:

Jamaican steamed cabbage with black eyed peas

Caribbean coleslaw

Grilled spiced corn on the cob

Chilli spiced potato and sweet potato wedges

## Taste of Asia

### A traditional ramen bar. A choice of traditional white and red miso broths filled with a choice of three proteins from:

Hoisin marinated pulled chicken thighs

Slow cooked sesame pork belly

Large shiitake mushroom

Garlic king prawn dumpling

Smoked deep fried tofu (ve)

## Noodles

Udon noodles

Egg noodles

All served with Asian vegetables, beansprouts, bamboo, water chestnuts, fresh chilli, fresh herbs and a selection of traditional sauces. Finished with a soft-boiled egg.



# Dessert stalls

## Ice cream cart - The simple

Freshly churned ice cream flavours in a cone or mini tub – 2 scoops. Chef's choice 4 flavours. £2.95pp

## Ice cream cart - The indulgent

Freshly churned ice cream flavours in a cone or mini tub with an array of sauces, toppings, mini brownies and blondies, dried fruit and candy nibs. £6.95pp

## The cheesecake factory

A choice of three different classic cheesecake flavours – strawberry, mango and passionfruit – on a crunchy biscuit base. £13.95pp

Build your own toppings from a choice of sauces, including chocolate or caramel, and a selection of fruits, nuts, chocolate chips and more.

## Le crepêrie

A warm, freshly prepared large crêpe. Dressed and filled with hot and cold sauces, fresh fruit, nuts, marshmallows, chocolate bits, ice cream, fruit coulis and many more delicious toppings. £13.95pp

## Something sweet

A selection of classic traditional desserts with an individual twist. £13.95pp:

Fresh seasonal fruit pavlova

Trio of flavoured brownies or blondies

Mini Victoria sponge cakes

Individual flavoured trifles

## Pick & mix

£1.75pp



# Canapés

Minimum order of 20 portions.  
**6 canapés per person £20.50**  
**8 canapés per person £23.50**

Sample menu below, please check with our co-ordinators for seasonal selection.

## Meat

20-day aged Dexter fillet of beef with crispy onion rings, potato fondant and hollandaise (h)  
Confit cornfed chicken leg bon bons with charred corn purée (h)  
Lancashire mini hotpots with carrots (h)  
Pressed Norfolk belly of pork with smoked apple purée (h)  
Romney Marsh lamb with garden pea and rosemary (h)

## Fish

Fish mini pies with crayfish and charred corn (h)  
Oak smoked Scottish salmon with rye crème fraîche and dill (c)  
Breaded fish and chips with lemon mayo (h)  
Cured tuna, wasabi mayo, deep fried seaweed (c)  
Pan-fried king prawns with sweet chilli hollandaise (h)

## Vegetables

Chargrilled polenta topped with artichoke, olives and tomato salsa (c)  
Herbed potato rosti topped with mushrooms and a blue cheese glaze (h)  
Ciabatta avocado olive and torn mozzarella, basil pesto (c)  
Roasted red pepper arancini with cream cheese and spinach (h)

## Desserts

Peanut butter and jelly white chocolate truffles  
Mini pistachio cake and raspberry gel  
Selection of macarons  
Toffee panna cotta in a chocolate shell

(h) denotes hot

(c) denotes cold



# Bowl food

Minimum order of 20 portions.

**4 bowls per person £24.75**

**6 bowls per person £29.50**

## Hot fish

Confit Scottish salmon with capers, asparagus, Jersey Royals and chive lemon hollandaise

Prawn and blue mussel green curry with coconut scented rice

Poached fish with saffron, spinach and tomato consommé

## Hot vegetarian

Breaded halloumi with scented olive and artichoke couscous

Wild foraged mushroom, truffle, pearl barley with basil oil and parmesan shard

Saag paneer with saffron yoghurt and poppadoms

## Hot meat

Smoked Hertfordshire chicken breast with gnocchi, rocket cress and mustard cream

Rosemary crusted Romney Marsh lamb with cannellini broth and pea purée

Slow cooked Norfolk belly of pork, aerated pork crackling and vegetable purée

## Cold fish

Beetroot cured gravalax of salmon with crème fraîche, rye crust and charred beets dressed with lemon oil

Chargrilled tuna and a soft egg salad with olive crumb, ciabatta croûte

King prawn salad of sweet potato noodles and sesame with a sweet soy chilli dressing

## Cold vegetarian

Torn buffalo mozzarella, heritage tomato and olive salad with avocado

Charred cauliflower salad with Kent asparagus and confit tomato

Breaded poached egg with cannellini beans and rocket cress

## Cold meat

Pressed Kent ham hock terrine with pickled cauliflower, parsley oil and baby potato salad

Rare Dexter beef with horseradish and celeriac remoulade

Cajun spiced ballotine of corn-fed chicken with sweet potato, chives and scotch bonnet

## Desserts

Roast pears, blackberry sauce, toasted quinoa crumble and yoghurt

Steamed chocolate sponge, chocolate sauce and orange cream

Spring Eton mess

Please note all prices are per person and exclusive of VAT



# Fine dining

Minimum order of 15 portions.

**3 courses with coffee & petit fours at £54.50**

Please choose one starter, one main course and one dessert for all your guests. All pre-booked special dietary requirements will be catered for

## Starters

Gazpacho soup with basil ciabatta

Hertfordshire chicken liver parfait, caramelised red onion, corn purée and charred brioche

Heritage beetroot textures, creamed goat cheese, sourdough and baby cress

Wild mushroom and pulled confit chicken leg croquette with tarragon hollandaise

Warm picked Cornish crab chive sabayon tart with pea purée and rocket cress

Earl Grey smoked Scottish salmon, avocado purée, baby cress and tomato gel

Assiette of heritage tomatoes, olive crumble, rocket pesto and torn

burrata mozzarella

## Mains

Wild mushroom stuffed corn-fed Hertfordshire chicken, confit leg croquet, charred corn, wilted Cavolo Nero and Manzanilla sherry cream

4oz Scottish fillet steak, slow cooked ox cheek, smoked shallots, heritage crispy kale, truffle mash and red wine jus

Cannon of Romney Marsh lamb, mini pulled shoulder pie, rosemary fondant, minted pea purée and charred carrots, served with a rosemary Madeira sauce

Crispy pan-fried white market fish, wilted spinach, lemon squash, chive potato, confit cherry tomatoes and vermouth flavoured chervil cream sauce

Herb-crusted Scottish salmon, carrot purée, celeriac dauphinoise potato, Tenderstem broccoli, prawn and caper butter

Pearl barley, artichoke and ricotta filled filo parcel with watercress garnish and slow cooked vine tomatoes

## Desserts

Warm chocolate and salted caramel brownie with clotted cream ice cream

Passionfruit tart with mango ginger crumble

Baileys crème brûlée with a coffee shortbread

Please note all prices are per person and exclusive of VAT



# Drinks packages

**2 hours at £24.50**

**3 hours at £29.95**

**4 hours at £36.00**

**5 hours at £41.50**

**6 hours at £47.50**

Our drinks packages include unlimited:

- House red, white and rose wine
- Selection of beers
- Selection of branded soft drinks
- Selection of fruit juices
- Filtered water

## Upgraded packages:

Add Pimm's and Prosecco: extra £12.50 per person

Add a selection of spirits: extra £12.50 per person

Add Pimm's, Prosecco and selection of spirits: extra £16.50 per person

Drinks can also be charged on consumption with vouchers or cash, or with a mixture of all three pricing options, depending on your requirements.

## Soft drinks packages

2 hours £9.25

3 hours £13.25

4 hours £16.25

Please note all prices are per person and exclusive of VAT



# Drinks list

## House spirits

25ml with 175ml mixer £4.95

Smirnoff Vodka  
Gordon's Gin  
Bell's Whisky  
Jack Daniel's Whiskey  
Bacardi Rum

## Premium spirits

25ml with 175ml mixer £5.50

Grey Goose Vodka  
Johnnie Walker Black Label Whisky  
Bombay Sapphire Gin  
Courvoisier V.S. Cognac

## Draught beer

1 pint £5.20

Asahi  
Meantime Lager  
Meantime Pale Ale  
Cornish Gold Cider

## Bottled beers

Budweiser 330ml £3.50  
Cornish Cider 500ml £5.00  
Peroni 330ml £4.50

## Cocktails

Sex On The Beach £8.50  
Whiskey Sour £8.50  
Long Island Iced Tea £8.50  
Margarita £8.50  
Cuba Libre £8.50

## Mocktails

Virgin Mojito £5.50  
Peach & Raspberry Bellini £5.50  
Shirley Temple £5.50  
Cranberry Cutie £5.50  
Herb Garden Seltzer £5.50

*Bespoke cocktails and mocktails available upon request*

## Soft drinks

Homemade Pink or Cloudy Lemonade £2.75  
Juice per litre jug – Orange, Apple, Cranberry, Pineapple £5.95  
Pepsi, Pepsi Max, Tango, R. White's £2.30  
Filtered Water per 1.5 litre £2.95

## Jugs

Jug of Pimm's No 1 Cup £28.00  
Jug of Sangria £22.00  
Jug of Gin and Elderflower Tonic £25.00  
Jug of Aperol Spritz £30.00



# Wine list

## House wines

### White

White - Pinot Grigio, Domus Vini, Italy NV £16.80

### Red

Sangiovese, Domus Vini, Italy NV £16.80

### Rosé

Rosado, Domus Vini, Italy NV £16.80

## Red wine

Petalo Red, Bodegas Gallegas, Spain 2020 £17.50

Rocca Sangiovese, Puglia, Italy 2020 £17.00

Maison de la Paix Carignan, Vieilles Vignes, Pays d'Oc, France 2020 £22.50

El Buzo Pinot Noir, Valle Central, Chile 2021 £20.50

ChiChiBio Montepulciano d'Abruzzo, Organic, Citra Vini, Chieti, Abruzzo, Italy 2020 £22.00

Laztana Crianza Rioja DOCa, Bodegas Olarra, Spain 2018 £23.50

Proemio Origins Malbec, Maipu, Mendoza, Argentina 2020 £26.50

## White wine

Petalo White, Bodegas Gallegas, Spain 2020 £17.50

Inzolia IGT Ca' del Lago, Terre Siciliane, Sicily, Italy NV £17.50

The War Horse Chenin Blanc, Stellenbosch, South Africa 2020 £8.50

Clef d'Argent Sauvignon Blanc, Côtes de Gascogne, France 2020 £21.00

Les Peyrautins, Chardonnay, Pays d'Oc, France 2020 £22.00

Arbos Pinot Grigio, Organic, Castellani, Sicily, Italy 2020 £20.50

Black Cottage Sauvignon Blanc, Marlborough, New Zealand 2020 £22.75

Please note all prices are per person and exclusive of VAT

## Sparkling wine

Vino Vispo Frizzante, Veneto, Italy NV £21.50

Rigol Cava, Brut, Spain NV £23.50

Prosecco DOC Spumante Adalina, Friuli Venezia Giulia / Veneto, Italy NV £25.50

Three Choirs 'Classic Cuvée', Gloucestershire, England NV £37.50

Champagne Dericbourg 'Cuvée de Réserve' Brut, France NV £39.50

Pol Roger White Foil NV £75.00

## Rosé wine

Petalo White 2020 (Bodegas Gallegas, Spain) £17.50

Inzolia IGT Ca'del Lago (Sicily, Italy) £17.50

The War Horse Chenin Blanc 2020 (Stellenbosch, South Africa) £17.75

Clef D'argent Sauvignon Blanc 2020 (France) £18.10

Les Peyrautins Chardonnay 2020 (Pays d'Oc, France) £18.50

Arbos Organic Pinot Grigio 2020 (Sicily, Italy) £18.75

Black Cottage Sauvignon Blanc 2020 (Marlborough, NZ) £22.75

*Our co-ordinators are happy to assist you in pairing food and wines, or to source alternative wines.*



# Specialist bars

## Gin bar

Our gin bar is a great extra to add that unique twist to your event. Serving a range of gins specially selected and paired with the perfect mixers and garnishes to bring out the aromatics.

## Just gin

A delicious menu of gin and gin cocktails served by professionally trained staff from a rustic wooden bar. Service time of 2 hours. 100 cocktails for £700.00

## Gin tasting

Guests can sample 3 artisan gins at their leisure from a specialist trike served by a professional, gin-loving team. Groups of up to 25 people for £19.00pp

## Slushies

The best way to stay cool in the summer sun is our new range of alcoholic or non-alcoholic iced cocktails. Please choose a maximum of 6 flavours.

**Alcoholic flavours** - Contains 50mL of alcohol 40% ABV - 250ML serving £7.50 ex VAT

Sour Apple	Vodka Strawberry
Vodka Rush	Lemonade
Strawberry Daiquiri	Mojito
Prosecco	Piña Colada
Gin & Tonic	Sour Cherry
Margarita	Sex On The Beach
Cuba Libre	

**Non-alcoholic flavours** - 330ML serving £5.50 ex VAT

Lemon and lime	Strawberry lemonade
Blue raspberry	Cola
Orange and mango	

## Slushie bar

Guests can enjoy a variety of alcoholic and non-alcoholic iced cocktails.

Service time of 2 hours. 100 cocktails for £600.00



# Entertainment

With four acres of lawns to spread out over, the entertainment possibilities are endless. Whether you fancy it's a Knockout-style challenges and sports day activities or soap box derby and city wide treasure hunts, we have the space to meet your needs.

Fancy a game of football or croquet? We can provide a giant garden games pack to keep your guests entertained. Want something a bit more memorable? We work with a range of leading team-building companies and suppliers to create events that enhance team development, improve group relationships and create truly unforgettable experiences everyone will enjoy.

The choice is yours and we'll work with you to create your perfect event.

Traditional garden games (Croquet, boules, giant Jenga, giant Connect 4, giant chess)	£325.00
Team events games (Softball, football, rounders, volleyball)	£325.00
Face painters	from £250.00
Magician	from £250.00
Photobooth	from £650.00
Lights Out/Strike a light	£325.00
Air hockey	£425.00
Twin Rally	£550.00
Retro arcade games	from £350.00
Crazy golf (9 holes)	£550.00
Boot camp challenge	£750.00
Manned bouncy castle (all sizes)	from £380.00
Inflatable assault course	£500.00
Last one standing	£695.00
Soft play area	£345.00

We can provide a wider range of entertainment. Please ask your events co-ordinator for further information.

Please note all prices are per person and exclusive of VAT



# Extras

## Furniture

Sets of rattan furniture (1 sofa, 2 armchairs, 1 table)	£200.00
Banqueting chairs	£2.95
Children's highchairs	£9.50
Bistro chairs	£1.50
Chair covers with bows of your choice	£2.50
White chairs with seat pad of your choice	£3.95
Chiavari chairs with seat pad of your choice	£4.95
Ghost chairs with seat pad of your choice	£6.50
5" round table	£8.75
6" round table	£9.50
5" trestle table	£6.50
Poseur tables	£45.00

## Staging

Small stage 8" x 12"	£240.00
Large stage 12" x 16"	£480.00

## Dance floors

Parquet 16" x 16"	from £700.00
White 16" x 16"	from £780.00
Retro light up 13" x 13"	from £1,450.00

## Audio Visual

For any AV requirements please contact one of our co-ordinators

Please note all prices are per person and exclusive of VAT



# In-house caterer – Vacherin

Vacherin was founded in 2002 and bring a completely fresh approach. We encourage creativity and, by doing so, we attract staff who want to be the best and work for the best.

Our clients come first and we focus on food, people and fun to create very special service offerings, with a different flavour and a personal touch. Our team have a wealth of experience, having worked in some of world's greatest venues.

Our seasonal menus celebrate delicious, seasonal ingredients from a select list of local suppliers who we work closely with to ensure their values align with our own and their produce is of the highest quality. As a result of our fabulous offering, we have been awarded Best University Caterer 2020 from the Public Sector Catering Awards.

Dietary requirements are always something we bear in mind, so speak to us about it and we will work with your specific needs and requests.

Darren Cook  
Catering General Manager



# Contact us

 REGENT'S | EVENTS

conferences@regents.ac.uk  
+44 (0) 20 7487 7540  
Regent's University London  
Inner Circle, Regent's Park, NW1 4NS

