



REGENT'S | EVENTS

Summer 2024

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 offers 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 London venue offers such a private, verdant outdoor space capable of accommodating upto 2,000 guests. With each event booking, clients will get a personal events co-ordinator who offers one-to-one service throughout the journey.



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Summer lawns packages

We offer packages to cover all your needs, including:

- Exclusive hire of the lawns from 08:00-23:00hrs
- Private access through South Lodge Gate
- An ivory-lined marquee with carpeted hard flooring and integral lighting system
- Clear canopy extension - 15m x 20m
- Full bar facilities, suitable for your number of guests
- 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 or +44 (0) 207 487 7540.

Price list

Guests

June - September

	Cost (per person)
100	£135.00
250	£65.00
350	£48.50
500	£41.50
500+	POA





Marquee

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

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 £3,700

The marquee with canopy extension will accommodate:

1200 guests – standing reception

850 guests – theatre style

600 guests – seated dinner with no dancefloor, extending into the canopy extension

400 guests – seated dinner with a small dancefloor

350 guests – seated dinner with large dancefloor

Extra bays can be added to the canopy extension to accommodate larger numbers. Prices start from £8,000 for extension bays.

Please speak to an event co-ordinator about your requirements.



Classic BBQ menu

A choice of three mains, two sides and one dessert at
£38.50 per person

Please select three mains from the meat and vegetarian options below.

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

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

Hertfordshire chicken thigh with a choice of freshly made marinades

Marinated free range chicken wings, Hickory smoked BBQ or Buffalo glaze

Traditional Jerk chicken leg with sweet chilli style glaze

Jerk belly of pork strips with BBQ style glaze

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

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

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

Plant based Cumberland hot dog in a baguette with caramelised onions and a plant based cheese sauce (ve)

Please note all prices are per person and exclusive of VAT

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 (v)

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

Classic slaw or Asian-style slaw with chill and coriander (v)

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

Charred, buttered corn on the cob (v)

Chilli spiced potato and sweet potato wedges (v)

Desserts

Choose one. All desserts are vegetarian.

Summer fruit pavlova

A trio of gooey chocolate brownie flavours (vg option)

Selection of flavoured, freshly prepared profiteroles

Mini Victoria sponge cake

Cost for additional items:

Extra mains - £9.50

Sides - £4.50

Desserts - £5.00

Unless otherwise selected, plant based/vegetarian food will be provided for 20% of your guests.



Street food stalls

Three food stalls - £42.50pp
Extra stalls - £17.25pp 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 (vg)

Sides

Charred buttered corn on the cob (v)

Crispy onion ring with chilli powder (v)

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

Juntos – A Taste of Portugal

Choose two of the classical Portuguese mains

Frango Churrasco; Grilled free-range chicken, marinated with garlic, coriander and piri piri in brioche roll

Bifana Portuguesa; Tender pork shoulder steak sandwich with caramelised onions and mustard

Tortilha de batatas com queijo; Baked potato & Cheddar tortilla. (v)

Piri piri; Spiced mushroom and tofu skewer (vg)

Salads and dips

Salada de melao; Melon & Castello Branco cheese salad (v)

Salada de grao de bico; Chickpea, pepper, roasted red onion & soft herb salad (vg)

Patê de feijão branco; Whipped butterbean and smoked paprika dip (v)

Arroz de tomate; Portuguese tomato rice (vg)

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:

Honey glazed BBQ pulled shoulder of pork

Pulled free range chicken thighs

Hertfordshire beef chilli with kidney beans

Fermented mushroom chilli with cannellini beans (vg)

Classic ratatouille with oregano (vg)

All the above accompanied with sour cream, mozzarella, cheddar and Red Leicester cheeses, crispy onions, jalapeños, 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 (v) and sourdough garlic bread (v).



Premium stalls

Three food stalls - £46pp
Extra stalls - £17.95pp 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 of toppings and accompanied with a traditional Greek salad with feta, tomato and cucumber as well as orzo salad and vine leaves.

BBQ Taste of the South

Mains - choose four

Brisket burnt ends ,
Ginger, beer can chicken
BBQ pulled pork,
pretzel bun with slaw
Smokey baby back ribs

Buffalo style chicken wings
Chipotle chicken wings
Crispy plantain burger (vg)
Buffalo cauliflower wings (vg)

All served with pickled red onion, pickled chilli and a chopped lettuce and soft herbs salad

Sides - choose two

Cobb salad (vg)
Southern, loaded fries (v)

Northern, loaded tiger fries (v)
Zingy 'slaw (v)

Sauces

Buffalo sauce (v)
South Carolina BBQ sauce (vg)

Ranch dressing (v)

Please note all prices are per person and exclusive of VAT

Taste of Sabrina Gidda

Our caterer Vacherin's celebrity chef, Sabrina's culinary influences are Punjabi, Italian and Modern British

Mains

"Lindi pepper paneer tikka, tamarind and gunpowder"

Achari Chalk stream trout baked in banana leaf

Salt marsh lamb kebabs, mashed aubergine

Sides - choose two

Tempered spice slaw (vg)

Punjabi panzanella (vg)

Spicy crushed potato salad (vg)

Spiced squash & broccoli salad, dukkah & coconut yoghurt (vg)

Breads and pickles

Tunworth naan and Jaldi flat bread (vg)

Fresh green chutney (vg)

Biji's chutney 1967 (vg)



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. £3.95pp

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. £8.95pp

The Brownie Factory

Up to three choices of gooey homemade brownies with different topping and frosting from:

Triple chocolate brownie, Oreo brownie, raspberry blondie, Biscoff blondie, dark chocolate vegan brownie and orange vegan brownie

(Both plant-based options are nut-free, gluten-free and can be made upon request). £13.95pp

The Cake-Pop Pop Up

Up to three choices of homemade cake pop dipped in Belgian chocolate
From:

Chocolate brownie, raspberry blondie, lemon drizzle, Biscoff, Oreo and summer berries

(All options are nut free and can be made vegan and gluten-free upon request). £13.95pp

Please note all prices are per person and exclusive of VAT

Le Crêpêrie

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

£2.50pp



Canapés

Minimum order of 20 portions.

6 canapés - £24.95pp

8 canapés - £29.95pp

Meat

Aged Herefordshire fillet of beef, pickled red onion, brioche and hollandaise (h)

Jerk chicken, rice and peas arancini, lime yoghurt (h)

Smoked Gressingham duck, rhubarb, pickled carrots (c)

Pressed Norfolk ham hock, smoked apple purée (c)

Shawarma Romney Marsh lamb, coriander relish (h)

Fish

Curried Cornish crab blini, fennel, mango

Forman's London cure salmon, rye crouton, crème fraiche and dill (c)

Breaded 'fish n chips', tartar sauce, lemon (h)

Cured sea bass, wasabi mayo, cucumber, crispy seaweed (c)

Coley bon bon, sweet chilli hollandaise (h)

Vegetarian

Spiced tofu rice roll, gochujang and miso emulsion (vg) (c)

Crispy corn tikka, kasundi tomato relish (vg) (h)

Ciabatta avocado olive and torn mozzarella, basil pesto (v) (c)

Roasted red pepper arancini with cream cheese and spinach (h)

Desserts

Pimm's and lemonade pâte de fruits

Almond & brown butter madeleines, green cardamom Chantilly

Scottish raspberry, dark chocolate and pistachio choux buns

Selection of macarons



Bowl food

Minimum order of 20 portions.

4 bowls - £29.75pp

6 bowls - £32.50pp

Fish

Hot smoked salmon and quail's egg niçoise salad (c)

Roast bream, fennel & tamarind, fresh green chutney (c)

Seared market fish with smoked mash, summer greens, chive cream sauce (h)

Lebanese spiced coley, spinach, mussels, giant couscous, tomato and apricot sauce (h)

Meat

Free range chicken, St Ewe's egg, baby gem, crouton, Old Winchester, caesar dressing (c)

Herefordshire short rib, kale, creamed mash and jus (h)

Cannon of new season lamb, peas purée, lemon thyme Pommes Anna and olive jus (h)

Pressed belly of slow cooked pork with smoked apple & crispy skin air bag (h)

Vegetarian

Heritage tomato, torn basil, buffalo mozzarella and pesto ciabatta croute (v) (c)

Spiced squash and broccoli salad, dukkah and coconut yoghurt (vg) (c)

Wild mushroom and truffle risotto with parmesan shard (v) (h)

Shiitake mushroom and glass noodle salad with soy and sesame (vg) (c)

Desserts

Classic sticky toffee pudding with creamy butterscotch sauce

Mango and passionfruit cheesecake

Strawberry and basil Pannacotta, almond stressel crumble, warm pineapple tatin with clotted cream



Fine dining

Minimum order of 15 portions.
Three courses with coffee & petit fours - £69.50pp

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

English pea velouté, lovage, mint granita (v)

Heritage tomato, avocado, mozzarella, basil cress & ciabatta crouton (v)

Portwood asparagus, St Ewe's egg, citrus crème fraîche (v)

Smoked Cornish mackerel rilette, horseradish, watercress, seeded sour dough

Suffolk pig cheek terrine, piccalilli, onion ketchup, endive

Mains

Fava bean risotto, Old Winchester, pickled baby vegetables, tendril salad (v)

Scottish salmon, potato purée, young leeks, pickled shallot, samphire, butter sauce

Herefordshire beef wellington, mash, girolles, summer vegetables, Maderia jus

Roast free range chicken, sweet potato gnocchi, kumquat chutney, sumac and honey glaze

Herb-cruste rack of lamb, rosemary polenta, baby spinach, lamb jus

Desserts

Lemon verbena panna cotta, berry compote, mint (vg/gf)

Alphonso mango cheesecake, exotic fruits, tarragon, coconut sorbet

British strawberry Eton mess, elderflower syrup

White peach and almond galette, lavender London honey

Dark chocolate tart, raspberry, basil

Selection of English cheese and biscuits (supplement £5.50pp)

Please note all prices are per person and exclusive of VAT



Drinks packages

2 hours at £25.50 per person

3 hours at £30.95 per person

4 hours at £37.00 per person

5 hours at £42.50 per person

6 hours at £48.50 per person

Our drinks packages include unlimited:

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

Upgraded packages:

Add Pimm's and Prosecco: extra £14.50 per person

Add a selection of spirits: extra £14.50 per person

Add Pimm's, Prosecco and selection of spirits: extra £18.75 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 - £9.25pp

3 hours - £13.25pp

4 hours - £16.25pp

Please note all prices are per person and exclusive of VAT



Drinks list

House spirits

25ml with 175ml mixer £5.75

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

Premium spirits

25ml with 175ml mixer £6.50

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

Draught beer

1 pint £5.95

Asahi
Meantime Lager
Meantime Pale Ale
Cornish Gold Cider
Camden Hells

Bottled beers - We can provide cans as a more sustainable option

Becks 275ml £3.95
Camden Hells 330ml £5.00
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 £6.50
Peach & Raspberry Bellini £6.50
Shirley Temple £6.50
Cranberry Cutie £5.50
Herb Garden Seltzer £5.50

Bespoke cocktails and mocktails available upon request

Soft drinks

Homemade Pink or Cloudy Lemonade £3.25
Juice per litre jug – Orange, Apple, Cranberry, Pineapple £5.95
Pepsi, Pepsi Max, Tango, R. White's £2.40
Filtered Water per 1.5 litre £3.95

Jugs

Jug of Pimm's No 1 Cup £28.00
Jug of Sangria £24.00
Jug of Gin and Elderflower Tonic £28.75
Jug of Aperol Spritz £35.00



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Wine list

House wines

White

El Narratore Pinot Grigio, Veneto Italy 2021 £19.50

Red

Coreto Tinto, Lisboa Portugal 2021 £19.50

Rosé

La Source Reserve Rosé, Pays d'Oc, France 2022 £19.50

Sparkling wine

Vino Vispo Frizzante, Veneto, Italy NV £23.50

Cordon Negro Freixenet, Brut, Spain NV £25.00

Prosecco DOC Spumante Adalina, Friuli Venezia Giulia / Veneto, Italy NV £26.50

Three Choirs 'Classic Cuvée', Gloucestershire, England NV £41.50

Champagne

Dericbourg, Cuvée de Réserve Brut, France NV £45.00

Pol Roger White Foil £75.00

Rosé wine

Pinot Grigio Blush Rosé, DOC delle Venezie, Italy 2020 £21.00

Three Choirs Rosé, Gloucestershire, England 2021 £32.50

Provence Rosé Essenciel Château Paradis France 2022 £35.50

Red wine

Punto Alto Malbec, Mendoza, Argentina 2022 £22.50

Potager du Sud, Malbec, France 2021 £23.50

Maison de la Paix Carignan, Vieilles Vignes, Pays d'Oc, France 2020 £24.50

Flor de Penalva Reserva Tinto Dao, Portugal 2021 £25.50

El Buzo Pinot Noir, Valle Central, Chile 2021 ABV £26.50

Barbera d'Asti (Vite Colte) Italy 2021 £29.50

Three Choirs Ravens Hill Red, Gloucestershire, England NV £32.00

Proemio Origins Malbec, Maipu, Mendoza, Argentina 2020 £33.50

Bodegas Tarón Reserva Rioja Alta, Spain 2016 £35.00

White wine

Los Caminos Chardonnay, Chile 2022 £22.50

Frunza Pinot Grigio, Romania 2022 £22.50

Clef d'Argent Sauvignon Blanc, Côtes de Gascogne, France £23.00

Rhanleigh Chardonnay, Robertson South Africa 2021, £25.50

Vinho Verde Loureiro, AB Valley Wines, Minho Portugal 2022 £27.50

Black Cottage Sauvignon Blanc, Marlborough, New Zealand 2020 £28.50

Albarino, Condes De Albarei, Rias Baixas, Galicia Spain 2022 £31.50

Three Choirs White, Gloucestershire, England 2021 £32.50

Gavi Di Gavi 'Ca da Bosio' Vite Colte, Piedmont Italy 2022 £34.50



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 25mL of alcohol 40% ABV - 250ml serving £6.95 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 £675.00



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)	£350.00
Team events games (Softball, football, rounders, volleyball)	£350.00
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	£750.00
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)	£500.00
Banqueting chairs	£3.95
Children's highchairs	£9.50
Bistro chairs	£2.50
Chair covers with bows of your choice	£2.50
White chairs with seat pad of your choice	£5.95
Chiavari chairs with seat pad of your choice	£8.95
Ghost chairs with seat pad of your choice	£10.50
5" round table	£10.75
6" round table	£11.50
5" trestle table	£7.50
Poseur tables	£45.00

Staging

Small stage 8" x 12"	£400.00
Large stage 12" x 16"	£680.00

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

With our partner EMS events we can provide AV facilities within the marquee, from a video wall to a small PA. Contact your co-ordinator for further details

Please note all prices are per person and exclusive of VAT



In-house caterer – Vacherin

Vacherin, founded in 2002, brings 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.

Marcus Chaston
Catering General Manager



Contact us

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