



REGENT'S | EVENTS



Summer 2023

Central London wedding venue

Contents

Catering & suppliers	4
Spaces	5
Civil ceremonies	6
Packages	7
Sample menus	11
Drinks	18
Contact us	20





Congratulations on your engagement! Thank you for considering Regent's University London to celebrate your special day.

Just a stone's throw from the bustle of central London, with acres of tranquil private grounds to explore, Regent's is a hidden gem where you can have the picture-perfect wedding of your dreams.

The glorious tranquillity of the surrounding Royal Park and our own fabulous grounds create a wonderfully romantic and intimate venue for your ceremony and reception.

Whether you want an intimate gathering for 50 friends and family, a large reception for 400 guests or anything in between, your dedicated Regent's co-ordinator will help you realise your vision.





Suppliers

We know every detail of your wedding, from the colours and styling to the cake and the entertainment must be perfect. We work with some of the most creative wedding specialists around – and we can even effortlessly team up with your chosen suppliers to ensure this special day is uniquely yours.

Catering

Our award-winning, highly esteemed on-site catering company, Vacherin, delivers more than impeccable service. Designing menus tailor made to you and your day, you'll be in the hands of extremely creative and professional chefs who are passionate about glorious food.





Outdoor spaces

Regent's University London is a unique city venue, with outdoor space to hold your wedding ceremony.

York Lawns

During the summer months, the lush York Lawns host an elegant, ivory-lined marquee with panoramic window walls and a clear canopy extension. Together, the gardens and the marquee create the perfect garden wedding in the heart of the city. Our standard marquee can accommodate up to 400 guests for a seated reception.

Secret Garden

Available exclusively for weddings, and nestled within Regent's grounds, is our Secret Garden. Established in 1904, the garden has matured into a truly magical setting that provides the perfect backdrop for photos and intimate receptions for up to 100 guests.





Tuke Common Room



Herringham Hall

Indoor spaces

We have several rooms indoors, each packed full of charm and character, that are licensed for ceremonies and can host receptions and meals from 20 to 100 guests.

Herringham Hall
Tuke Common Room
Knapp Gallery

Civil ceremonies

Tuke Common Room

Up to 80 guests
Grade II listed

Herringham Hall

Up to 100 guests
Vaulted ceilings

Secret Garden

Up to 100 guests
Ceremonies may be held here subject to agreement with
Westminster City Council registrar office.



Packages

Every wedding is unique, and we can create a bespoke package that fulfils your wishes. If you prefer to have everything wrapped up in a bow, we have created the following special packages. Each package includes:

- Use of the Secret Garden for photos
- Private menu tasting for two people
- Arrival drinks reception – one glass of sparkling wine or one mocktail per person
- Three canapés and three nibbles per person during reception (chef's choice)
- Half a bottle of house wine per guest
- Toast drinks – one glass of sparkling wine or one mocktail per person
- Unlimited filtered water and juices with reception and meal
- Crisp white linen tablecloths and napkins
- Fully equipped bar
- Banqueting chairs with white covers
- 5ft & 6ft round tables, 5ft trestle tables, outdoor wooden furniture (when appropriate) and poseur tables
- Table numbers and holders
- Stylish crockery, cutlery, glassware and the use of silver cake stand, table, cake knife and easel
- All waiting and bar staff
- Dedicated venue co-ordinator and first aid trained staff

Tulip Package

50-80 guests, from £140 incl. VAT per person

- Indoor space: Herringham Hall or Tuke Common Room
- Sound installation for a DJ and speeches
- A delicious two-course hot fork buffet

Tulip Package

50-80 guests, from £160 incl. VAT per person

- Indoor space: Herringham Hall or Tuke Common Room
- Sound installation for a DJ and speeches
- A delicious three-course fine dining menu

Lavender Package

Minimum 100 guests, from £205.75 incl. VAT per person

- Exclusive use of the York Lawns – our private gardens within the Royal Park
- A stunning ivory marquee with a clear canopy extension
- Choose from a delicious two-course hot fork buffet or a barbecue

Orchid Package

Minimum 100 guests, from £218 incl. VAT per person

- Exclusive use of the York Lawns – our private gardens within the Royal Park
- A stunning ivory marquee with a clear canopy extension
- A delicious three-course fine dining menu



Dry hire

Only available on Sundays and Mondays outside of term time. Your dry hire wedding will take place on the lawns, with the marquee offering an alternative during wet weather.

Our excellent caterers can create bespoke menus for you. If you have special religious dietary requirements, you may prefer to use an approved event caterer who can meet your needs.

Capacity

Seated – 400 guests
Standing – 600 guests

The dry hire package includes:

- Grounds hire access from 7am to 12pm for contractors for York Lawns
- Grounds hire for clients from 10am to 11pm
- 25m x 20m white marquee with 15m x 20m clear canopy extension

Audio

- Full PA system with integrated noise reduction system and infill speakers suitable for DJs or live bands (mixing desk required)

Lighting

- Pea string lighting in roof lining of marquee and canopy extension
- Modern chandelier lighting with spots gantry
- Programmable coloured uplighters in wall linings

Staff

- 1 security officer per 70 guests (minimum 3 guards)
- Dedicated bathroom attendant
- Dedicated event co-ordinator

Power

- 20 x 1 phase 13-amp sockets in marquee
- 10 x 1 phase sockets with the ability to power 10 x 3k ovens in back of house finishing area
- Power supply sufficient for all marquee and service kitchens requirements as above including 3 phase point

Facilities

- Cloakroom coat rails and racking for up to 300 coats

Furniture

- 250 wooden outdoor chairs
- 35 wooden outdoor tables
- Rattan furniture x 20 covers
- 250 plain green banqueting chairs
- 40 x 5ft thermoplastic trestle tables
- 100 x 5ft wooden trestle tables
- 15 x 5ft round tables
- 6 x 6ft round tables
- 400 dark green conference chairs

Catering

- 3 3x3m German-style wooden food stall huts
- Modular 5m x 5m bar with refrigeration and back bar
- Outdoor 3m wooden bar with lighting and back bar

Total cost £20,500 incl. VAT.

We will provide a separate set of conditions regarding access and movement on the lawns to clients and their caterers.

Extra services

We can also provide extra services to enhance your wedding as we work with a variety of specialist partners.
Please speak to your wedding co-ordinator for more details.

Decoration:

Flower arrangements
Balloon decorations

Catering:

Gin bar
Prosecco wall
Doughnut wall
Midnight snacks

Entertainment:

DJ
Live band
Dance floor
Photobooth
Giant lawn games

Miscellaneous:

Photographer
Toastmasters



After party

Due to noise restrictions within the Royal Parks, events on the lawns must end by 10:30pm, which is when our standard bar license also ends.

However, for those couples who would like to keep partying late into the night, we have a solution – Bedford's Bar equipped with DJ booth (with PA and lighting system) and a kitchen for midnight snacks.

- License extension after 10:30pm: £500 + VAT (minimum bar spend of £500)
- Bedford's Bar & Kitchen daytime hire: £1,500 + VAT per day





Sample menus

We provide a variety of menus to suit all celebrations – from formal seated dinners or stand-up receptions to BBQs, or a simple canapé reception to complement a ceremony.

The following menus are examples of what our chefs can deliver. However, our chefs are open to creating a bespoke menu to suit your needs. All dietary needs can be catered for.

Please note that all prices are inclusive of VAT.



Hot fork buffet

Please choose two mains (one meat/ one veg), three salads/sides and one dessert
£34.20 per person

Mains

- Pan-fried Romney marsh lamb rumps with crushed peas and creamed potato
- Pressed belly pork with charred apples smoked mash with mushroom cream sauce
- Corn-fed pulled Hertfordshire chicken leg with foraged wild mushroom heritage carrot & Manzanilla sherry cream sauce
- Poached paupiette of sole with spinach and creamed leeks with vine cherry tomato
- Wild foraged mushroom and king prawn tagliatelle with a wild Cornish rocket pesto
- Mussel and Cornish crab gnocchi with tender broccoli and baby watercress
- Breaded stuffed field mushrooms on a roasted, basil oil dressed, ratatouille (v)
- Smoked butternut squash risotto with truffle, watercress, and asparagus (v)
- Chargrilled BBQ flavoured tempah with roasted sweet potato, mixed root vegetables, artichoke, and confit cherry tomato

Salads

- Lemon oil dressed coleslaw, shaved carrots & chives
- German style potato, egg & caper salad
- Trio of tomato, torn mozzarella & basil
- Summer vegetable penne pasta salad with basil oil
- Artichoke, black olive, mixed bean salad with peppers & sun blushed tomato
- Seasonal mixed leaf salad

Hot sides

- Roasted root vegetables, spring onions & flat leaf parsley
- Steamed tender stem broccoli with toasted black sesame seeds
- Sliced carrots, green beans, almond & shallots
- Steamed egg noodles with sesame & spring onion
- Baby Jersey Royals potato, chive & caper salad
- Seasonal vegetable medley with Maldon sea salt & olive oil

Desserts

- Individual white chocolate crème brûlée
- Mango cheesecake
- Salted caramel brownie
- Choux buns with pistachio and milk chocolate
- Strawberry pannacotta



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)

Choose two of the following sides

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

Choose a dessert

Summer fruit pavlova

A trio of gooey chocolate brownie flavours (ve option)

Selection of flavoured, freshly prepared profiteroles

Mini Victoria sponge cake



3-course fine dining

Starters

Chilled asparagus and truffle oil with crème fresh sour dough crouton (c)

Cured salmon tartare with capers, cucumber gel & pickled shallots (c)

Heritage tomato, avocado torn mozzarella with basil cress and ciabatta crouton (c)

Smoked cauliflower and wild mushroom croquet with pea purée, chive hollandaise (h)

Classic potted chicken liver parfait with brioche and onion jam (c)

Seared halibut served on creamed leeks with lemon hollandaise (h)

Charred artichoke slow, cooked tomato and charred aubergine and courgettes with herb oil (c)

Please choose one starter, one main course and one dessert for all your guests

3 courses with coffee & petit fours at £65.50 per person

Mains

21-day aged 4oz fillet of beef with butter roasted Maris piper, beef cheek croquet, smoked carrot puree, charred greens, red wine jus, hollandaise glaze and truffle onion ring

Slow cooked pressed belly of pork with smoked apple and shallot purée, dauphinoise, tender stem broccoli, crispy skin air bags and cream sherry sauce

Corn-fed chicken breast, with stuffed breaded blue cheese fondant, truffle squash puree, Cavo Nero, heritage root vegetables, café crème sauce

Rosemary infused lamb rump with minted pea, root vegetable rosti, breaded marinated cauliflower, red wine jus

Crispy skin seabass, chive olive oil potato purée, green bean salad, confit plum tomato, lemon king prawn butter sauce

Wild mushroom spinach truffle gnocchi with seasonal purées and sour dough crouton

Pan fried cauliflower steak with cauliflower textures, baby vegetables, tomato fondant

Desserts

A classic strawberry cheesecake, baby basil and wild strawberry shard

Hazelnut and Carmel chocolate trifle

Summer pudding with clotted cream

Dark chocolate lava cake with vanilla bean ice cream

English Cheese and biscuits



Canapés

If you wish to have some food for the reception before the main meal, we include 3 canapés and 3 nibbles (chef's choice) with the reception drinks for a hot, sit-down meal. If you just want a canapé reception, we recommend 6 canapés and a couple of nibbles at £29.50 per person.

Below are some examples of our options:

Meat

Pulled ox cheek with hollandaise (h)

Butter milk chicken bites with garlic dip (h)

Mini lamb koftas with honey and mint yoghurt (h)

Chicken liver parfait with brioche and truffle (c)

Breaded cannon of lamb with rosti with carrot and jus (h)

Bbq pork press with cauliflower purée (h)

Hoi sin glazed rare beef, sesame mayo (c)

Pressed duck terrine with crispy skin (c)

Fish

Sushi rolls with wasabi mayonnaise (c)

Crab and horseradish bon bon (h)

Earl Grey smoked Scottish salmon toasted rye & lemon avocado (c)

Prawn Mary Rose baby gem mini cocktail (c)

Salt and pepper squid with garlic mayo (h)

Breaded fish and chips with pea purée (h)

Salmon tartare with rye crostini (c)

Seared yellow fin tuna with wasabi and sesame (c)

Vegetables

Cauliflower and truffle arancini (h)

Sushi rolls with wasabi mayo (c)

Ciabatta topped with charred aubergines, tomato, torn basil mozzarella (c)

Blue cheese rabbits with onion puree (c)

Wild mushroom and truffle tarts (h or c)

Charred asparagus with hollandaise (h)

Whipped goats' cheese with caramelised fig (c)

Beetroot hummus rosemary cracker, Datterino sundried tomato with olive edible soil (c)

Desserts

Mini lemon tarts

Chocolate bon bons

Banoffee pies

Classic brownie and blonde

(h) denotes hot
(c) denotes cold

Nibbles

Olive oil bread sticks with hummous, BBQ crackers, Hand-cut potato & vegetable crisps, Smoked almonds, Garlic and parsley bruscettini, Wasabi peas, Spanish olives & caper berries, Paprika nuts, Luxury mixed nuts, Mini pretzels, Cheddar & smoked paprika straws, Salsa crostini, Parmesan bites, Tomato & basil savouries, Deep fried tortilla straws with avocado dip, Parmesan cheese straws, Pesto straws, Focaccia bread sticks with balsamic oil, Freshly roasted mixed nuts in spices & honey, Cheddar and spinach pastry wheels



Bowl food

More substantial than canapés
Please select 6 items at £35.40 per person

Fish

Hot smoked salmon and quails egg niçoise salad (c)

Panang prawn curry with coconut rice, kaffir lime leaves and lemon grass (h)

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

Filo rolled seasonal fish with spinach and mussels creamed mash (h)

Meat

Corn fed Chicken ballotine of mushroom and spinach (h)

Ox cheek thyme and truffle croquet with creamed mash and jus (h)

Cannon of new season lamb with pureed peas, Rosemary diced Maris Piper and a sherry cream sauce (h)

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

Vegetarian

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

Pearl barley artichoke Wellington with creamed leek and spinach (h)

Wild mushroom and truffle risotto with parmesan shard (h)

Shitake mushroom and glass noodle salad with soy and sesame (c)

Desserts

Classic sticky toffee pudding with creamy butterscotch sauce

A wild strawberry cheese cake

A mango pannacotta with ginger crumble

Warm pineapple tatin with clotted cream



After party menu

Treat your evening guests with a selection of the below

Choice of 3 at £16.75 per person

Choice of 5 at £23.95 per person

Late night nibbles? Select a few of our finger food items from the after party menu.

Mini stone baked pizzas: choice of meat, fish or vegetarian

Mini sliders: buttermilk chicken, lean minced beef or vegan mixed bean with a variety of sauces and toppings

Fish finger sandwich with tartare sauce in a crusty roll

Mini pie selection: a choice of pulled chicken, slow cooked beef cheek or vegan pies with mash topping & liquor

Fish and chips: prawn or haddock battered in beer with pea puree and triple cooked chips

Mini kebabs: pulled lamb, marinated chicken thighs or falafels in charred wraps with salad and sauces

Chilli bar: a selection of meat & vegetarian chillis with scented rice, sour cream, guacamole & salsa

A selection of classic curries, slow cooked beef or chicken with basmati rice & naan bread

Mini selection of BBQ meats in a wrap or roll with slaw & sauces

Fritto Misto: choose from filo prawns, calamari, stuffed vegetable parcels & meat samosas with dips

Mini Scottish beef 5oz patty in a brioche bun with smoked Applewood cheese & tomato relish

Mini fish & chips with mushy peas & lemon mayonnaise (vegetarian battered tempeh and vegan mayo option)

Freshly made mini sourdough pizzas with fresh basil & buffalo mozzarella (vegan cheese option)

BBQ pulled Norfolk pork shoulder is a freshly toasted bap smoked apple puree (vegan pulled jackfruit option)

Additional items

Cheese platter selection of British and French cheeses, homemade chutneys, biscuits & artisan breads at £9.95 per person

Smoked bacon baps with choice of chutneys & freshly made ketchups at £5.95 per person

Buttermilk 5oz chicken thigh with Cajun mayo, baby gem lettuce (vegetarian field mushroom option) at £7.20 per person



Drinks list

House spirits

25ml with 175ml mixer £5.95

Smirnoff Vodka

Gordon's Gin

Bell's Whisky

Jack Daniel's Whiskey

Bacardi Rum

Premium spirits 25ml with
175ml mixer available for £6.60

Bottled beers

Peroni 330ml £5.40

Budweiser 330ml £4.20

Cornish Cider 500ml £6.00

Cocktails

Sex On The Beach £10.20

Whiskey Sour £10.20

Long Island Iced Tea £10.20

Margarita £10.20

Cuba Libre £10.20

Mocktails

Virgin Mojito £6.60

Peach Bellini £6.60

Shirley Temple £6.60

Cranberry Cutie £6.60

Herb Garden Seltzer £6.60

Jugs

Jug of Pimm's No.1 Cup £33.60

Jug of Sangria £26.40

Jug of Gin & Elderflower Tonic £30.00

Soft drinks

Homemade pink or cloudy
lemonade £3.30

Juice per litre (orange, apple,
cranberry, pineapple) £7.20

Pepsi, Pepsi Max, Tango,
R. White's 500ml £2.80

Filtered Water per 1.5 litre £3.50



Wine list

House wines

White	Pinot Grigio, Domus Vini, Italy NV	£20.20
Red	Sangiovese, Domus Vini, Italy NV	£20.20
Rosé	Rosado, Domus Vini, Italy NV	£20.20

Red wine

Petalo Red, Bodegas Gallegas, Spain 2020	£21.00
Rocca Sangiovese, Puglia, Italy 2020	£20.40
Maison de la Paix Carignan, Vieilles Vignes, Pays d'Oc, France 2020	£27.00
El Buzo Pinot Noir, Valle Central, Chile 2021	£24.60
ChiChiBio Montepulciano d'Abruzzo, Organic, Citra Vini, Chieti, Abruzzo, Italy 2020	£26.40
Laztana Crianza Rioja DOCa, Bodegas Olarra, Spain 2018	£28.20
Proemio Origins Malbec, Maipu, Mendoza, Argentina 2020	£31.80

White wine

Petalo White, Bodegas Gallegas, Spain 2020	£21.00
Inzolia IGT Ca' del Lago, Terre Siciliane, Sicily, Italy NV	£21.00
The War Horse Chenin Blanc, Stellenbosch, South Africa 2020	£22.20
Clef d'Argent Sauvignon Blanc, France 2020	£25.20
Les Peyrautins, Chardonnay, Pays d'Oc, France 2020	£26.40
Arbos Pinot Grigio, Organic, Castellani. Sicily, Italy 2020	£24.60
Black Cottage Sauvignon Blanc, Marlborough, New Zealand 2020	£27.30

Sparkling wine

Vino Vispo Frizzante, Veneto, Italy NV	£25.80
Rigol Cava, Brut, Spain NV	£28.20
Prosecco DOC Spumante Adalina, Friuli Venezia Giulia / Veneto, Italy NV	£30.60
Three Choirs 'Classic Cuvée', Gloucestershire, England NV	£45.00
Champagne Dericbourg 'Cuvée de Réserve' Brut, France NV	£47.40
Pol Roger White Foil NV	£90.00

Rosé wine

Petalo White 2020 (Bodegas Gallegas, Spain)	£21.00
Inzolia IGT Ca' del Lago (Sicily, Italy)	£21.00
The War Horse Chenin Blanc 2020 (Stellenbosch, South Africa)	£21.30
Clef D'argent Sauvignon Blanc 2020 (France)	£21.75
Les Peyrautins Chardonnay 2020 (Pays d'Oc, France)	£22.20
Arbos Organic Pinot Grigio 2020 (Sicily, Italy)	£22.50
Black Cottage Sauvignon Blanc 2020 (Marlborough, NZ)	£27.30



Contact us

 REGENT'S | EVENTS

We'd love to hear from you!

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

