



**SIMPLY STUNNING VENUE IN CENTRAL LONDON**

INDOOR AND OUTDOOR CONFERENCE & EVENT SPACE AVAILABLE FOR HIRE

**AUTUMN - WINTER 2023 BROCHURE**

SITUATED IN LONDON'S PEACEFUL **REGENT'S PARK**,  
JUST MINUTES' WALK FROM **BAKER STREET TUBE STATION** AND THE WEST END,  
**REGENT'S CONFERENCES & EVENTS** OFFER  
AN AFFORDABLE RANGE OF ATTRACTIVE MEETING & FUNCTION ROOMS







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# ROOM CAPACITIES AND RATES

## MAIN CONFERENCE ROOMS TO HIRE

	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE	SEMI CIRCLE	CABARET	DAY RATE	HALF-DAY RATE
<b>TUKE HALL</b>	370	N/A	N/A	N/A	N/A	N/A	£2,550.00	£1,290.00
<b>TUKE COMMON ROOM</b>	80	36	30	24	40	40	£1,155.00	£620.00
<b>HERRINGHAM HALL</b>	120	60	45	40	50	80	£1,310.00	£680.00
<b>KNAPP GALLERY</b>	40	25	20	20	20	28	£890.00	£470.00

Please note room rates are VAT exempt

Half-day rates apply to the following times: 08:00-12:30, 13:00-17:00 and 18:00-22:00

## YORK LAWNS

The York Lawns are available to hire at weekends only during university term time, and every day during the summer months, with a luxury marquee provided. Please contact one of the event co-ordinators for further information.

Kindly note that all prices quoted are per person and are exclusive of VAT - Prices are subject to change

# ROOM CAPACITIES AND RATES

## CLASSROOMS TO HIRE

We offer a variety of classrooms to hire **for small groups of 6 up to 117 guests** at weekends. Contact us with your enquiry and we will suggest classrooms suitable for your needs.

	THEATRE	CLASSROOM	BOARDROOM	U-SHAPE	SEMI CIRCLE	CABARET	RATES (VAT EXEMPT)
<b>D005, D007, D009</b>	24	24	12	10	16	24	£415.00
<b>D008, D012</b>	48	48	30	24	30	48	£595.00
<b>D207, D209</b>	24	24	12	10	16	24	£365.00
<b>D206/208</b>	100	100	40	50	40	100	£875.00
<b>T010</b>	30	30	20	16	22	30	£415.00
<b>T011</b>	26	26	18	14	20	26	£415.00
<b>TUKE CINEMA</b>	88 PAX- STAGED THEATRE						£680.00
<b>T103</b>	38	NA	NA	NA	30	NA	£415.00
<b>T105</b>	24	24	15	12	16	24	£340.00
<b>T106</b>	30	30	18	15	18	30	£415.00
<b>T107</b>	56	50	30	25	40	50	£550.00
<b>T110</b>	28	20	10	10	20	20	£280.00
<b>T117</b>	26	26	20	14	20	26	£415.00
<b>T224</b>	70	70	40	36	40	70	£550.00

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**HERRINGHAM HALL**



**TUKE HALL**



**TUKE COMMON ROOM**



**KNAPP GALLERY**

# AUDIO-VISUAL AND TECHNICAL SERVICES

Each room comes equipped with the latest audio-visual equipment including 80 inch monitors or projectors with PC connectivity, and our larger rooms have PA systems. Our dedicated technicians are happy to advise and assist you to ensure your requirements are met. Please note our technicians are on site 8.00am – 5.00pm Monday-Friday and 8.00am – 2.00pm on Saturday. They will assist in initial setups but are responsible for the entire campus and may not be able to answer any emergencies immediately.

**If you wish for a dedicated technician for your event they can be hired for an 8 hour minimum for £360.00**

## HYBRID EVENTS

Our AV team are happy to advise the best method of achieving your aims and delivering the technology to enable your event. Rooms can be adapted to provide both streaming and recording of your events.

- Jabra Pana cast 50 (combined multi camera and audio) **£250.00**
- Samson USB boundary microphones (for webcams use) **£30.00**
- Web camera hire **£30.00**

## PRESENTATION ACCESSORIES

- Laptops **£100.00**
- Flipchart easel, pad and markers **£20.00**
- Staging 0.75m x 0.75m x 0.30m sections **£15.00 per section**
- Photocopying **£0.05 per page**
- 60 inch plasma screens **£100.00**
- Back projector and screen (for marquee) **POA**

## EVENT RECORDING

- Audio recording **£160.00**
- PA system for classrooms with two microphones **£160.00**
- Video recording single camera (includes technician) **£600.00**
- \*per extra camera (includes technician) **£300.00**
- Video streaming single camera (includes technician) **£800.00**
- \*per extra camera (includes technician) **£400.00**

## AUDIO EQUIPMENT

- Wired microphone **£50.00**
- Radio clip microphone (Lavalier) **£50.00**
- Radio hand held microphone **£50.00**
- Sennheiser box set (receiver & microphone) **£85.00**
- Microphone stand **£12.00**

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# DAY DELEGATE RATE

Our daily delegate rates provide inclusive packages.

<b>Commercial rate</b>	<b>£66.00</b>
<b>Charity rate</b>	<b>£63.00</b>

**Minimum numbers** for DDR in each meeting room:

- Tuke Hall	150 pax
- Tuke Common Room	40 pax
- Herringham Hall	50 pax
- Knapp Gallery	25 pax

The day delegate rate includes the following:

- Hire of the main meeting room
- One flipchart, pad and pens
- Data projector and screen
- Delegate notepads and pens
- Mineral water
- Tea, coffee and Danish pastries on arrival
- Tea, coffee and biscuits mid-morning
- Classic Deli Lunch with 3 bites
- Tea, coffee and cakes in the afternoon



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# REFRESHMENTS AND SNACKS

## REFRESHMENTS

- Ethical filter coffee, organic tea and infusions **£2.50**
- Fresh juice per litre jug - orange, apple or cranberry **£5.95**
- Sparkling elderflower **£5.50**
- Filtered water per bottle **£2.95**

## REFRESHMENTS & BITES

- Ethical filter coffee, organic tea & biscuits **£3.40**
- Ethical filter coffee, organic tea & pastries **£4.50**
- Ethical filter coffee, organic tea & cake bites **£4.55**
- Ethical filter coffee, organic tea & fruit skewer **£4.75**

## DAY REFRESHMENT PACKAGE

Unlimited ethical filter coffee, organic tea and filtered water throughout the day and three servings of bites **£14.25**

## SNACKS

- |                |              |
|----------------|--------------|
| <b>3 items</b> | <b>£4.25</b> |
| <b>5 items</b> | <b>£5.95</b> |
- Olive oil bread sticks with hummous
  - Hand-cut potato and vegetable crisps
  - Garlic and parsley bruscettini
  - Spanish olives and caper berries
  - Luxury mixed nuts
  - Cheddar and smoked paprika straws
  - Japanese mixed crackers
  - Tomato and 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 and honey
  - Cheddar and spinach pastry wheels
- BBQ crackers
  - Smoked almonds
  - Wasabi peas
  - Paprika nuts
  - Mini pretzels
  - Salsa crostini
  - Parmesan bites



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# BREAKFASTS

## BREAKFAST ITEMS

All of these breakfast items include tea and coffee:

- |                                       |              |   |               |
|---------------------------------------|--------------|---|---------------|
| - Seasonal fruit platter              | <b>£4.95</b> | - Lincolnshire sausage sourdough roll                     | <b>£4.95</b>  |
| - Pastry selection                    | <b>£5.20</b> | - Crispy smoked bacon sourdough roll                      | <b>£4.95</b>  |
| - Filled croissant & croque selection | <b>£5.80</b> | - Smoked salmon and cream cheese bagel                    | <b>£4.95</b>  |
| - Bagel, toast & preserves            | <b>£3.95</b> | - Free range scrambled egg and mushroom in sourdough roll | <b>£4.95</b>  |
| - Greek yoghurt bar                   | <b>£4.75</b> | - Traditional English breakfast                           | <b>£13.50</b> |



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# WORKING LUNCHES (min. order 6 people)

## Classic Deli Lunch

**£14.95**

One-and-a-half rounds of chefs selection including vegetable, meat and fish sandwiches, hand-cut potato crisps and a bowl of seasonal fruit

## Premium Deli Lunch

**£16.50**

One-and-a-half rounds of deli fillings in Continental and farmhouse breads, wraps and bagels served with hand-cut potato or vegetable crisps and a fresh cut fruit platter

## Salad Lunch

**£17.95**

Large bowls of mixed salads, proteins, artisan breads, dressings and a fresh fruit platter

## Add bites to lunch

<b>1 item</b>	<b>£2.75</b>
<b>2 items</b>	<b>£5.25</b>
<b>3 items</b>	<b>£7.00</b>
<b>4 items</b>	<b>£8.75</b>
<b>Extra items</b>	<b>£2.00</b>



## FINGER FOOD BITES

### Meat

- Jerk spiced buttermilk chicken lime mayo (H)
- Pulled ox cheek and root vegetable pie (H)
- Slow cooked duck leg croquet & herb ketchup (H)
- Breaded ham hock with cauliflower mayo (H)

### Fish

- Panko breaded prawns with sweet chili dip (H)
- Smoked haddock fish cake with crème fraiche (H)
- Bite sized fish and chips with mushy peas (H)
- Crab and horseradish, sourdough croute with lemon (C)
- Hot smoked salmon, spinach and chive hollandaise tartlets (C)

### Vegetable

- Butternut squash and red pepper arancini (H)
- Mushroom, tomato and smoked Applewood burger with shallot jam (H)
- Leek and Stilton tarts (H)
- Confit cherry tomato and goat's cheese crostini (C)

### Dessert

- Banana cake with rum butter cream
- Cranberry & white chocolate blondie
- Millionaire tarts with caramel
- Dark chocolate shell with raspberry

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# STREET FOOD

## FOOD STALLS (min. order 25 people) £32.00

**All served with salads, sauces, dressings, a fresh cut fruit platter and dessert.**

Choose 2 stalls from the selection below:

- **Mac n Cheese** - macaroni in a four cheese sauce with BBQ pulled pork, roasted vegetables, accompaniments and sauces.

- **Mexican Tacos** - soft shell tacos, spicy pulled chicken, bean chilli, lettuce, guacomole, salsa and cheese.

- **Bao Buns** - hoi sin duck, sesame soy tofu, prawn crackers, Asian slaw

- **English Yorkshire** - rare roast beef, chick'n pieces, roast potatoes, sauteed vegetables.

- **Turkish Flatbread** - chicken shish kebabs, falafel, hummous, salad and sauces

- **Profiteroles** - cream filled pastry puffs, chocolate, sauces, cream



Please note: These are only available for service in the feature rooms, please allow 2 hours for set up

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# HOT FORK BUFFET **£28.50**

Our chefs will present you with a selection of two main, one of which will be a vegetarian option, a mix of three salads/sides and one dessert using seasonal favourites where possible. However, if you would like to hand-pick your menu please advise your co-ordinator. Below are some examples of our typical menus (min order for 20 people):

## **Meat**

Liquorish glazed pressed belly of pork and smoked mash (H)  
Pan fried duck breast, cherries and dauphinoise potato (H)  
Pulled breaded shin of beef, fondant potato and truffle hollandaise (H)

## **Fish**

Salmon en croûte with spinach mousse and chive cream sauce (H)  
Prawn and mussel red Thai curry with coconut rice (H)  
Herb crusted market fish with confit tomato and truffle mash (H)

## **Vegetarian**

Fregola and roasted winter root vegetable pie and creamed mash (H)  
Wild mushroom and truffle stroganoff and scented rice (H)  
Butternut squash and slow roast vine cherry tomato gnocchi with watercress pesto (H)

## **Salads**

Mixed seasonal leaves  
Mixed tomato, cucumber, red onion & mint  
Roast cauliflower and chilli dressing  
Fennel, broad bean salad with shaved Pecorino and pine nuts

## **Hot side dishes**

Roast new potatoes Lyonnaise style  
Buttered winter vegetables  
Braised pilaf rice  
Broccoli, peas, purple kale

## **Desserts**

Assorted profiterole flavors  
Chocolate orange tart with orange curd and orange ganache  
Victoria sponge with vanilla butter cream (V)  
Sticky toffee pudding, toffee sauce

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# PICK-ME-UP

## AFTERNOON TEA

**The full tea** **£19.95**

- Organic tea selection, finger sandwich selection, mini scones, preserves, clotted cream, mini patisserie

**Add glass of champagne** **£6.50**

**Tea & scones** **£5.25**

**Tea & slice of cake** **£5.50**

## SOMETHING SWEET

**Handmade cookies** **£1.75**

**Eclair selection** **£2.95**

**Macarons** **£3.25**

**American pies** **£3.25**

- Key lime, lemon meringue, banoffee



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# CANAPÉS

Minimum order of 20 portions.

**6 canapés per person                      £19.50**  
**8 canapés per person                      £22.50**

Once you have selected how many items you would like, the chefs will select the canapés using seasonal favorites. However, if you would like to create a bespoke menu please advise your co-ordinator. A vegan menu is available, please contact the Conferences office and speak with one of the Event Coordinators to discuss the options.

Below are some examples of our options:

## **Meat**

Pâté de canard, fig, truffle and brioche  
Breaded pressed Guinea fowl and parsnip purée  
Confit orange duck leg bonbons and cherry dip  
Ox cheek fondant with hollandaise

## **Fish**

Cured tuna, wasabi and crispy seaweed  
Smoked salmon and crab roulade  
Confit prawns with chilli hollandaise  
Crayfish and pea purée and hollandaise tartlets

## **Vegetable**

Artichoke and confit garlic arancini with truffle cream  
Rarebit stuffed gougère with red onion jam  
Cauliflower falafel with smoked puree  
Aubergine cannelloni with baba ghanoush

## **Desserts**

Passion fruit tarts with passion fruit curd  
Mini Madeleines  
Chocolate shells with hazelnut ganache  
Citrus cheesecake with St. Clements glaze



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# BOWL FOOD

Minimum order of 20 portions.

**4 bowls per person**

**£23.50**

**6 bowls per person**

**£28.50**

Once you have selected how many items you would like, the chefs will create a menu using seasonal favorites. However, if you would like to hand pick your menu please advise your co-ordinator. Below are some examples of our options:

## Hot meat

Wild mushroom guinea fowl croquet with sherry cream sauce

Slow cooked belly of pork with cauliflower textures

Panfried duck breast, dauphinoise cherry jus

## Hot fish

Herb crusted salmon, warm mayo, baby potatoes and winter greens

Prawn masaman curry and sticky coconut jasmine rice

Seared market fish, braised leeks and potato purée

## Cold meat

Slow cooked rubbed fillet tail with chili and celeriac rémoulade

Pressed ham hock terrine, sweet potato, pickled carrots and tahini yogurt

Smoked duck breast, chorizo, butter bean and roasted tomato hollandaise

## Cold fish

Seared tuna Niçoise, crispy noodle, mixed vegetables

Confit salmon dressed ribbons & crushed minted peas

Picked crab and chive tians with horseradish mayonnaise cucumber gel



## Hot meat free

Wild mushroom, stroganoff with wild rice and truffle

Winter pearl barley Wellington with creamed leeks

Breaded halloumi, fruited couscous and roast cherry tomato fondue

## Cold meat free

Roast vine tomatoes, torn mozzarella, borlotti bean, olives and roast balsamic onions

Spinach and squash raviolis with rocket pesto

Cauliflower textures with cracked wheat watercress

## Desserts

Traditional tiramisu

Baileys crème brûlée

Chocolate and orange cake with crème anglaise

Peach cobbler with clotted cream ice cream

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# FINE DINING

Minimum order of 15 portions.

**3 courses**

**£52.50**

**4 courses**

**£58.00**

Once you have selected how many courses you would like, the chefs will create your menu using seasonal ingredients where possible. Please select from the following:

## Starters

Celery soup with stilton panna cotta

Home cured, warm confit salmon with crème fraîche, rye soft and cooked quail's eggs

Ham hock, watercress, cauliflower and pickled vegetables

Wild mushroom guinea fowl croquet with smoked cauliflower purée

Handpicked fresh crab, shrimp and avocado salad

Heritage carrot terrine, Cerney ash goat's cheese and hazelnut

## Mains

Whole beef fillet slice with shin steamed pudding, celeriac potato press, carrot star anise purée and winter green truffle hollandaise

Herb crusted venison loin with dauphinoise potato, parsnip purée winter greens and juniper jus

Confit duck leg seared breast with spinach purée baby roast reds, heritage carrots and breaded cherry cauliflower

Salmon en croûte with pomme purée baby vegetables, braised leeks and mussel cream

Roasted pumpkin caramelized shallot tatin with smoked carrot and swede purée, buttered turnips and wild mushroom cream

Winter pearl barley risotto with kale, candy beets and sourdough croute

## Dessert

Earl Grey brulee lavender shortbread

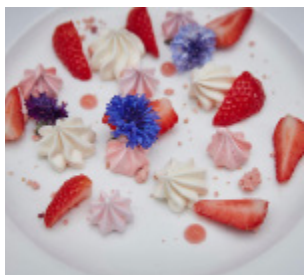
Lemon meringue tart with pomegranate

Black Forest bavarois with chocolate and raspberry

Warm salted caramel brownie with malted ice-cream

Selection of British and continental cheeses with crackers, biscuits and seasonal chutneys

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# DRINKS

## DRINKS PACKAGES

<b>2 hours</b>	<b>£23.50</b>
<b>3 hours</b>	<b>£29.50</b>
<b>4 hours</b>	<b>£35.00</b>
<b>5 hours</b>	<b>£40.50</b>
<b>6 hours</b>	<b>£46.50</b>

Our drinks packages include unlimited:

- House red, white and rosé wine
- Selection of bottled beers
- Selection of fruit juices
- Selection of soft drinks
- Still and sparkling mineral water

If you would like to **upgrade your package** to include jugs of Pimm's, Prosecco or a selection of spirits add £11.00 per person.



## DRINKS RECEPTION

Do you fancy a drinks reception at the end of your event?

**1 hour cheese and wine reception** **£22.50 per person**

To include a selection of cheeses, biscuits, chutney, fruit, celery, house wine, mineral water and juices

**1 hour canapés & nibbles reception** **£26.00 per person**

To include 2 canapés and 2 nibbles and unlimited drinks (minimum order 20 guests)



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# DRINKS LIST

## HOUSE SPIRITS

### House spirits 25ml with 175ml mixer

Smirnoff Vodka

Gordon's Gin

Bell's Whiskey

Jack Daniel's Whiskey

Bacardi Rum

£4.95

## BOTTLED BEERS

Budweiser 330ml

Cornish Cidre 500ml

Beck's Beer 275ml

Peroni 330ml

Kopperberg 500ml

£3.50

£4.50

£3.50

£3.50

£4.50

## COCKTAILS

Sex On The Beach

Whiskey Sour

Long Island Ice Tea

Margarita

Cuba Libre

£8.50

£8.50

£8.50

£8.50

£8.50

*Bespoke cocktails & mocktails available upon request*

## SOFT DRINKS

Homemade Pink or Cloudy Lemonade per litre jug

Juice per litre jug - Orange, Apple, Cranberry

Pepsi, Pepsi Max, Tango, R. White's 330ml

Filtered Water 750ml

£11.00

£5.95

£1.80

£2.95

## PREMIUM SPIRITS

### Premium spirits 25ml with 175ml mixer

Grey Gose Vodka

Johnnie Walker Black Label Whiskey

Bombay Sapphire Gin

Courvoisier VS Cognac

£5.95

## JUGS

Jug of Pimms No.1 Cup

Jug of Sangria

£28.50

£22.50

## MOCKTAILS

Virgin Mojito

Peach & Raspberry Bellini

Shirley Temple

Cranberry Cutie

Herb Garden Seltzer

£5.50

£5.50

£5.50

£5.50

£5.50

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# WINE LIST

## HOUSE WINES

### White

La Source Reserve Pay D'Oc 2018, France £16.60

### Red

Three Choirs Classic Red Blend 2018, Gloucester, England £16.60

### Rosé

Three Choirs Classic Rosé Blend, Gloucester, England £16.60

## WHITE WINE

Petalo White, Bodegas Gallegas, Spain 2020 £16.95

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

The War Horse Chenin Blanc, Stellenbosch, South Africa 2020 £19.50

Clef d'Argent Sauvignon Blanc, Côtes de Gascogne, France 2020 £20.50

Arbos Organic Pinot Grigio 2020, Sicily, Italy £20.95

Les Peyrautins Chardonnay IGP 2020, Pays d'Oc, France £21.95

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

## ROSÉ WINE

La Source Reserve Rosé 2020, Pays d'Oc, France £18.45

Pinot Grigio Blush Rose, DOC delle Venezie, Italy 2020 £19.95

## RED WINE

Petalo Red, Bodegas Gallegas, Spain 2020 £16.95

Rocca Sangiovese 2020, Puglia, Italy £17.95

Maison de la Paix Carignan 2020, Pays d'Oc, France £20.50

El Buzo Pinot Noir 2021, Valley de la Leyda, Chile £21.50

Montepulciano d'Abruzzo, Organic, Citra Vini, Chieti, Italy 2020 £21.95

Lastana Crianza Rioja, Bodegas Olara 2018, Spain £21.95

Proemio Origins Malbec, Maipu, Mendoza, Argentina 2020 £26.20

## SPARKLING WINE

Vina Vispo Frizzante NV, Italy £22.55

Rigol Cava, Brut NV, Metodo Tradicional, Spain NV £23.50

Prosecco DOC Spumante Adalina, Veneto, Italy NV £27.50

Three Choirs 'Classic Cuvée', Gloucestershire, England NV £53.50

Champagne Derichbourg Cuvee de Reserve Brut, France £38.50

Champagne Pol Roger White Foil, NV, France £65.00

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

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# IN-HOUSE CATERER

## VACHERIN

Vacherin was founded in 2002 and have delighted in doing things differently, to bring a completely fresh approach and revel in continuing to break new ground. 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 offers. We bring a different flavour and a personal touch. our team have a wealth of experience having worked in some of world's greatest venues. The seasonal menu for Winter 21-2022 celebrates 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.

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.

