



REGENT'S | EVENTS

Summer 2025

Simply stunning venue in Central London
Indoor and outdoor conference and event spaces 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 up to 2,000 guests. With each event booking clients will get a dedicated 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
- 15m x 20m clear canopy extension with hardwood decking and decoration
- Full bar facilities suitable for your number of guests
- PA system with in-built 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	Cost (per person)
100	£138.00
250	£68.00
350	£53.00
500	£43.00
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 provide a dedicated bar, reception area, dining and seating spaces and room for a dance floor with an integral sound and lighting system.

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 at an extra cost.

The marquee with wooden decked clear canopy extension can accommodate:

1200 guests - standing reception

850 guests - theatre style

500 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.



Pan-American BBQ

A choice of three mains, two sides and one dessert at £40.00 per person

Meat selection

Char-grilled lean Dexter beef burger

served in a soft burger bap with choice of cheeses (New Haven, Connecticut)

Jumbo hotdog in a brioche roll

with caramelised & crispy onion, sauerkraut, cheesy sauce, mustard & pickles (Brooklyn, New York)

Grilled chicken thigh

with chimi churri sauce (Buenos Aires, Argentina)

Marinated free range chicken wings

with sticky BBQ or spicy buffalo glaze (Nashville, Tennessee)

Traditional Jamaican grilled chicken leg

with jerk rub & tamarind sauce (Kingston, Jamaica)

Crispy pork belly chicharrones

with salsa verde (Tijuana, Mexico)

Vegetarian/vegan

Spinach, herb and chickpea burger

served in brioche bun with a choice of cheddar or vegan cheese, lettuce and tomato (vg)

Mint and beetroot vegan burger

in a crusty roll with a choice of cheddar or vegan cheese, lettuce and tomato (vg)

Plant based Cumberland hot dog

in a baguette with caramelised onions and a plant based cheese sauce (vg)

Falafel wrap

with tahini sauce, coriander, shredded cabbage & pickled chilli (vg)

Sides

Green herb potato salad

with lemon zest & spring onion (vg)

Pasta salad

with cherry tomato, pesto, rocket & parmesan (v)

Classic slaw or asian-style slaw

with chilli and coriander (vg)

Regent's summer salad

with mixed leaves, grated root vegetables, tomato, cucumber, spring onion and garden herbs with mixed grains (vg)

Charred grilled corn with lime (vg)

Crispy potato wedges (cajun or salted) (vg)

Desserts

Summer fruit pavlova (gf)

A trio of gooey brownie and blondie flavours (caramel brownies, berries brownies, Biscoff blondies)

Trio of homemade choux buns (strawberry & basil, pear & ricotta, hazelnut & chocolate)

Trio of homemade sandwich cookies (Biscoff, raspberry & white chocolate, passion fruit & coconut)

Cost for additional items, per person:

Extra mains - £10.00

Sides - £4.50

Desserts - £5.00

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

Main dietary abbreviation symbols: (VG) vegan, (V) vegetarian, (GF) gluten free.

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



Premium International BBQ

A choice of three mains, two sides and one dessert at £42.50 per person

Meat selection

Skirt steak churrasco, caramelised plantain, avocado guasacaca & soft flour roll with sauces & herb toppings (Brazil)

Chilean pernil, whole roast pork leg with crispy skin 'cuerito' & tender meat, falling off the bone served with corn tacos, aji salsa & tomatillo salsa (Chile)

Samgyeopsal' crispy roast pork belly with lettuce wrap, ssamjang sauce, chogochujjang, crispy onions & kimchi (South Korea)

Filipino lechon manok, BBQ rotisserie chicken drenched in sweet soy & calamansi citrus juice, served with pandesal bread roll & caramelised onions (Philippines)

Mongolian crispy roasted lamb, rich ginger & mushroom gravy with dry fried spices & seed topping, served with sesame 'shaobing' flatbread & sharp yoghurt dipping sauce (Mongolia)

Peking roast duck served with steamed pancakes, cucumber, leek & plum dipping sauce (China)

Vegetarian/vegan

Vegan corndog, roasted corn mayonnaise, coriander & crispy onion in a vegan brioche roll with caramelised onion & housemade ketchup (South Korea) (vg)

Roasted beetroot & celeriac shawarma, tahini & lemon-coconut yoghurt dressing, pickled red cabbage & 'shatta' chilli sauce (Syria) (vg)

Confit potato & garlic mushroom brochettes, truffle mayonnaise & porcini sprinkle, served with crusty baguette, vegan brie, beef tomato & butter lettuce (France) (vg)

Grilled & confit vegetable muffaletta, served in airy sourdough wrap with grilled artichoke, smoked pepper, sauerkraut, grilled courgette & aubergine & vegan mozzarella sauce (New Orleans) (vg)

Sides

Korean bibimbap

Kimchi, green onion, cucumber, shredded heritage carrot, wakame, grated turnip & miso wafu dressing (South Korea) (vg)

Roasted corn esquites marinated heirloom courgette & dill oil (Mexico) (v)

Chimmi churri herbed quinoa

with smoked heirloom carrot & shaved brazil nut (Peru) (vg)

Wedge salad with blue cheese dressing (USA) (vg)

Crispy tater tots, kimchi cheese sauce & crispy pickled ginger (South Korea) (vg)

Cajun fries, with parsley & crispy garlic (New Orleans) (vg)

Egg fried rice spring onion, tomato & coriander

with crispy onion, soy sauce & chilli flakes (China) (vg)

Cost for additional items, per person:

Extra mains - £12.50

Sides - £4.50

Desserts - £5.00

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Street Food Stalls

Three street food stalls at £44.50 per person
Extra stall £17.50 per stall

New Orleans Po'Boy sandwich shack

(Select two mains and two sides)

Crispy Southern fried free-range chicken thighs served with remoulade sauce, herby slaw & dill pickles in a soft baguette

Buttermilk fried jumbo shrimp with remoulade sauce, lettuce, tomato & pickles in a soft baguette

Crispy fried cauliflower with garlic & thyme sauce, lettuce, tomato in a soft baguette (v)

Buttermilk fried jumbo vegan shrimp with remoulade sauce, lettuce, tomato & pickles in a soft baguette (vg)

Sides

Roast pepper jambalaya
with green onion & lime dressing (v)
Cheese & jalapeno cornbreads (v)
Corn beignets (v)
Cajun fries
with Old Bay seasoning (vg)

Taste of Portugal

(Select two mains and two sides)

Frango Churrasco; grilled free-range chicken, marinated with garlic, coriander & piri piri in a ciabatta roll

Prego; tender beef steak sandwich with caramelised onions & mustard

Piri piri; spiced mushroom, tofu & peppers skewer

Octopus grilled salad with red onion, pepper & coriander

Pasteis de Bacalhau; cod fritters

Sides

Salada de melao
melon & Castello Branco cheese salad (v)
Salada de grao de bico
chickpea, pepper, roasted red onion & soft herb salad (vg)
Selecao de paes com pate de cavalinha, pate de atum e pate de figado de galinha
bread selection with a choice of terrines and pates (mackerel, tuna, chicken liver)
Arroz de tomate
baked rice with crushed tomato & olive oil (vg)

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Street Food Stalls

Three street food stalls at £44.50 per person
Extra stall £17.50 per stall

New York style mac & cheese

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

- Slow roast & pulled pork shoulder
- Pulled free range chicken leg
- Grass-fed beef chilli with kidney beans
- Grilled ratatouille vegetables (vg)
- Garlic roasted mushrooms (vg)

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

Taste of Italy

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

- Grilled vegetables and artichokes (vg)
- Margherita (v)
- Mushroom & garlic (vg)
- Pepperoni
- Chicken & buffalo mozzarella

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



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Premium Street Food

Three street food stalls at £48.50 per person
Extra stall £19.50 per stall

Taste of Greece

A selection of freshly prepared souvlakis in a charred wrap or pitta 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.



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Taste of the Deep South

(Select three mains and two sides)

Meat & seafood mains

Buffalo style chicken wings

Chipotle chicken wings

Brisket burnt ends

Ginger beer can chicken

BBQ pulled pork

Smokey baby back ribs

Vegan BBQ mains

Crispy plantain nuggets (vg)

Smokey bbq cauliflower wings (vg)

Buffalo jackfruit nuggets (vg)

Corn beignets (vg)

Sides

All served with pickled red onion, pickled chilli, lettuce and herbs salad:

Cajun fries (vg)

Cobb salad (vg)

Zingy 'slaw (vg)

Sauces

Buffalo sauce (vg)

South Carolina BBQ sauce (vg)

Ranch dressing (v)

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Premium Street Food

Three street food stalls at £48.50 per person
Extra stall £19.50 per stall

Taste of Taipei's Shilin nightmarket "Asia's most famous market"

Select one of the following packages "Bao buns" or "The steak"

Bao buns 'gua bao'

(Select two bao buns, one salad, one noodle option)

Meat Bao buns

Braised pork belly & crunchy lettuce
Taiwanese popcorn chicken 'yán sū jī'

Vegan bao buns

San bei tofu, crispy shallots, plum sauce (vg)
Shaoxing braised shiitake mushroom & sweet soy mayo (vg)

The steak 'Ji Pai'

(Select one steak, one salad, one noodle option)

Deep fried marinated chicken steak (gf)
Battered tofu steak (vg) (gf)

Steak seasonings 'zuǒliào'
Chef's choice selection

Cold noodles 'Liang mien'

Glass noodles with preserved vegetables & sesame n' peanut dressing (vg)
Sour spicy noodles, calamansi, green chilli & sour plum dressing (vg)

Salads 'xiǎocài'

Taiwanese cold eggplant salad (vg)
Smashed cucumbers (vg)
Oriental salad (vg)



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Premium Street Food

Three street food stalls £48.50 per person
Extra stall £19.50 per stall

Taste of Tokyo

Delicate grilled & fried skewers, served in Japanese pubs “Izakayas”

Select three options of skewers from the below list:

Grilled free range chicken ‘Yakitori’
Thigh meat ‘Yakitori’
Chicken wings ‘Yakitori-Tebasaki’

Free range pork ‘Butabara’
Grilled pork belly ‘Butabara’

Grass fed beef ‘Yaki-Niku’
Grilled sirloin cubes ‘Sāroin’

Grilled vegan skewers ‘Yaki-Yasai’
Grilled baby corn skewer (vg)
Shishito (baby green) pepper skewer (vg)
‘Nasu Dengaku’ grilled aubergine (vg)

Grilled & fried seafood skewers
Salmon loin ‘Sake Kushiyaki’
Fried squid skewer
Jumbo king prawn skewer

Sauces and Toppings
Kombu tare sauce
Green onion
Furikake
Shichimi
Yuzu salt
Nori salt



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Desserts

Ice cream cart - The Classic

£3.95pp

Freshly churned ice cream flavours in a cone or mini tub - 2 scoops per guest - chef's choice or four flavours.

Ice cream cart - The indulgent

£8.95pp

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.

Pick and Mix

£2.95pp

Somethin' sweet

£9.95pp

A selection of 4 traditional desserts with an individual twist.

Summer fruit pavlova (gf)
Berries brownie (gf) (vg)
Pear and ricotta choux bun
Passion fruit & coconut sandwich cookie

Waffle wonderland

£9.95pp

Build your own waffle dessert from a choice of sauces and an array of toppings (2 waffles per guest).

Sauce options: Nutella, salted caramel and belgium chocolate.
Topping options: Sliced bananas, sliced strawberries, blueberries, M&Ms, sugar strands, Oreo crumbs, Biscoff crumbs.

Profiterole parlour

£9.95pp

Freshly prepared profiteroles filled with cream dressed and topped with sauces and array of toppings.

Sauce options: Salted caramel, belgium chocolate, raspberry sauce and Biscoff sauce.
Topping options: Sliced strawberries, blueberries, M&Ms, raspberry sprinkles, Oreo crumbs, Biscoff crumbs.



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Canapés

Meat

Whipped duck liver parfait & sauternes jelly on brown butter short crust biscuit (c)
Confit chicken wing, shiitake ketchup, crispy garlic & tarragon (h)
Viet Cajun crispy pork skin, prawn & aromatic herb summer roll (c)
Lamb merguez & semi dried apricot brochette with harissa mayo & lemon thyme (h)
Carpaccio of beef fillet, truffled 'Aliter Dulcia' crouton & roasted artichoke (c)
Rabbit & asparagus tartlet with pea n' mint espuma & chervil (c)

Fish

Smoked salmon & cream cheese rilette on blini with chive & caviar (c)
Cubes of confit salmon with yuzu ponzu peppette & schichimi togarashi (h)
Mackerel & cucumber tart with crispy wild rice & nori sprinkle (c)
Mini shrimp brioche roll with crispy iceberg & bisque mayo (h)
Ceviche of wild bream on watermelon disk with grapefruit, wasabi & borage leaf (c)

Vegetarian/Vegan

Asparagus, pea & herb cheese tartlet (v) (c)
Filo spinach & feta 'cigar', smoked onion purée (v) (h)
BBQ king 'oyster' & porcini mayo (v) (h)
Charcoal roasted baby radish with kimchi mayo & green onion (vg) (c)
Shiitake mushroom & chinese leek steamed dumplings (vg) (h)
Pan con tomate with dried heirloom cherry tomatoes & basil (vg) (c)

Desserts

Blood orange cheesecake served with fennel sablé (Regent's signature item) (v)
Banana cake served with rice curd and candied pineapple (vg)
Pina colada mirlington (gf)
Sesame praline yuzu tart (v)

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Minimum order 20 people

4 items - £24.95pp

6 items - £31.95pp



Bowl food

Minimum order 20 people

4 bowls - £29.50pp

6 bowls - £33.50pp

Meat

Sirloin tagliata, rocket pesto marinated confit cherry tomatoes (h)

Braised pork cheek & shiitake steamed dumpling (h)

Taiwanese 'drunked chicken' sweet soy mayo, sesame & coriander (c)

Lamb & mint sausage rolls, smoked onion ketchup (h)

Smoked turkey jambalaya with grilled padron pepper, celery leaf & green onion (h)

Truffle & beef tortellini, wilted spinach & lemon butter sauce (h)

Fish

Saffron risotto with torched blackhead bream, pickled carrot & blackened lemon dressing (h)

Hot smoked salmon & asparagus donburi with confit egg yolk sauce & shredded pickled ginger (h)

Grilled skewered sardine, Tare sauce, crispy onion & shichimi (h)

Spiced cod marsala biryani, coconut yoghurt & coriander (h)

Old Bay-spiced fritto misto of squid, prawn & mussel, with remoulade sauce (h)

Smoked haddock & spring onion fish cake, poached egg & hollandaise sauce (h)

Vegetarian/Vegan

Korean bibimbap; kimchi, green onion, cucumber, shredded heritage carrot, wakame, grated turnip & tofu dressing (vg) (c)

Saag aloo, mini peshwari naan & coriander salad (vg) (h)

Lebanese dukkah spiced butternut, coconut milk labneh & toasted almonds (vg) (c)

Potato gnocchi with roasted aubergine & semi dry cherry tomato & pecorino emulsion, crispy garlic & parsley (v) (h)

Parmesan & truffle crispy polenta bites, truffle hollandaise & fresh grated truffle (v) (c)

Heirloom tomato, basil, ciabatta crouton, lemon zest & buffalo mozzarella with extra virgin olive oil (v) (c)

Desserts

Mango cheesecake, coconut crumble, passion fruit & lime compote (v) (gf)

Tiramisu (v)

Lemon verbena pannacotta, berries and compote (v) (gf)

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Fine dining

3 courses with coffee & petit four - £73.50pp
One starter, one main course and one dessert for all your guests.
All pre-booked special dietary requirements will be catered for.

Starters

Pea & coconut espuma

with lovage oil, fresh peas & mint granita (vg)

Truffled french toast

with parmesan bechemel, 24 month aged serrano ham, fried shallot & taragon

Cep parfait & cured chestnut mushrooms

with parsley emulsion & confit garlic sourdough toast (vg)

Salt baked & shaved heritage beetroot

with treviso, mandarin, toasted hazelnut, pomegranate & lemon thyme vinaigrette (vg)

Soused & torched mackerel fillet

with blackened cucumber, pickled granny smith apple & borage

Roasted leek & porcini mushroom orecchiette

with burrata, Ligurian 'grand cru' extra virgin olive oil (v)

Mains

Classic beef Wellington

with roasted carrot & turnip, pomme purée & red wine sauce

Wild boar, chestnut mushroom & tarragon pithivier

with truffled turnip tartiflette & caramelised apple

Celeriac, wild mushroom & spinach Wellington

with olive oil pomme purée & glazed heirloom carrots (vg)

Roasted asparagus, fennel & celery 'en croute'

with broad bean purée & almond & dill split sauce (vg)

Pecorino & lemon polenta, samphire, fresh peas & grilled artichoke

with dill oil & crispy garlic (v)

Slow poached & torched fillet of Cod

with ajo blanco, tender stem brocccoli & Amandine sauce

Roasted breast of Norfolk free range chicken

with potato terrine & supreme sauce

Dessert

Blood orange cheesecake

served with fennel crumble & negroni caviar (Regent's signature item) (v)

Tarte au citron

served with meringue, lemon curd & raspberry gel & raspberry sorbet (vg)

Coconut dacquoise, lime and mint chiboust

with pineapple rum compote (v)

Peach and raspberry tart

served with champagne sorbet and almond streusel (v)

Chocolate mousse

served with salted crumble and hazelnut praline (v) (gf)



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Drinks packages

Prices per person

2 hours	£28.50
3 hours	£33.95
4 hours	£39.50
5 hours	£45.50
6 hours	£49.95

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

You can upgrade your package to include Pimm's, Prosecco or a selection of spirits.

Add Pimm's and Prosecco	£15.95
Add a selection of spirits	£15.95
Add Pimm's ,Prosecco and a selection of spirits	£19.95

Soft drinks package

2 hours	£10.75
3 hours	£14.75
4 hours	£17.75

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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.

[Zap Interactive Entertainments](#) - Face painters, stilt walkers, bubbleologists, caricaturists, magicians

[Megabooth photobooths](#) - 360os, customised vehicles: VW beetle, junglevan, slim line booths

[Funtime Inflatable games](#) - Ask Funtime for their most popular games

[Funtime Indoor Games](#) - Casinos, air hockey, Scalextric, retro arcade games

[Be in Your Element](#) - Well being and holistic events and activities

[Londons DJ](#) - Djs and dance floors

[Ace Bars](#) - Cocktail bars, cocktail making experiences

[EMS Events](#) - All Audio Visual needs for in the marquee, screens to TVs to technicians

[Boo Productions](#) - Event design and production



In-house caterer - Houston and Hawkes

At Houston & Hawkes, we're redefining your dining experience with fresh, sustainable, and unforgettable food. As a proud B Corp and Living Wage Employer, we're committed to putting people and the planet first, while delivering exceptional quality every step of the way. Whether it's crafting vibrant menus or creating welcoming spaces, everything we do is driven by passion, care, and a love for what we do – and it shows in every bite. Our promise is simple:

#EATWELL · #HAVEFUN · #PROMISESDELIVERED



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