



SIMPLY STUNNING VENUE IN CENTRAL LONDON

INDOOR AND OUTDOOR CONFERENCE & EVENT SPACE AVAILABLE FOR HIRE

SUMMER EVENTS 2022 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
THE PRIVATE LAWNS WITH THEIR OWN PRIVATE ENTRANCE
AND IVORY 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.







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SUMMER LAWNS PACKAGES

We offer packages to cover all your needs and include:

- Exclusive day hire of the lawns
- Private access through South Lodge Gate
- An ivory-lined marquee with hard flooring, carpet, lighting rig and uplighters
- Clear canopy extension
- Full bar facility
- PA system with inbuilt noise reduction speaker system, microphone and mixer board
- Outdoor wooden garden furniture
- 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. See below a guide price list:

GUESTS	100	250	350	500	500+
JUNE - SEPTEMBER	£125.00	£60.00	£44.00	£38.50	POA



Kindly note all prices are per person and exclusive of VAT

MARQUEE

Our marquee comes fully lined, with a reception area and a variety of seating options. The standard marquee is 20m x 25m with ivory lined walls and clear vinyl window walls with roll-up sides, able to accommodate your guests with a bar, reception area, dining and seating spaces, plus 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.

The marquee with canopy extension will accommodate:

- Standing reception	900 guests
- Theatre style	550 guests
- Seated dinner with a small dancefloor	400 guests
- Seated dinner with large dancefloor	350 guests

For greater social distancing our marquee now includes a clear **canopy extension with fairy lights and furniture**.

We can also **re-carpet the marquee** specifically for your event for **£1,590.00 + VAT** if you would prefer a different colour.

Larger marquees can be built to accommodate larger numbers, please speak to a co-ordinator about your requirements.



Kindly note that all prices quoted are exclusive of VAT

CLASSIC BBQ MENU

Three mains, two sides and one dessert at £34.00

Choose three of the following main courses:

- Prime rump of Dexter beef brisket burger, tomato relish, American or Cheddar cheese, brioche bun
- Pork Frankfurter hotdog, caramelised onion in a Viennoise roll
- BBQ beer can Hertfordshire chicken
- Sticky Norfolk pork BBQ ribs
- Oak smoked Romney Marsh lamb leg steak with rosemary marinade
- Jerk chicken fillet in a brioche bun
- Seasonal white fish with chilli, coriander and garlic crust
- Spinach & chickpea burger (vg)
- Quorn hotdog, caramelised onion in a Viennoise roll (vg)
- Cumin, chipotle & thyme field mushroom (vg)

Toppings for all mains:

- Freshly baked rolls & buns from our local baker
- Garden leaf salad
- A selection of relishes: variety of cheeses, jalapenos, salad dressings, dill pickles, red pepper sauce etc.

Choose two of the following sides:

- Classic English slaw with a mustard mayonnaise
- Fresh street slaw with coriander & chilli
- Cobb leaf salad
- Classic potato salad
- Charred corn on the cob
- Quinoa & mixed bean salad

Choose a dessert:

- Classic Eton Mess
- Chocolate brownie
- Strawberry & peanut butter tart
- Pastel de Nata

Additional items:

- Mains for £6.50
- Sides for £2.50
- Desserts for £4.00



Kindly note that all prices quoted are per person and are exclusive of VAT

PREMIUM STREET STALLS

3 food stalls
Extra stalls

£42.00
£15.95 per stall

TASTE OF GREECE

Garlic marinated Hertfordshire chicken souvlaki (cooked on a skewer)
Diced Romney Marsh lamb & mint souvlaki (cooked on a skewer)
Dexter beef & garlic chilli souvlaki (cooked on a skewer)
Mushroom & halloumi souvlaki (pieces of pepper, mushroom & onion cooked on a skewer with a feta & oregano crumb)

All served on pitta and a side of traditional Greek salads

BRAZILIAN CHURRASCO

Garlic marinated spatchcock chicken cooked on the spit with herbs & spices
Dexter beef picanha with parsley oil glaze
Marinated Norfolk pork BBQ ribs
Vegetable skewers with mushroom, chunky vegetables, fresh herbs & garlic
Scottish farmed lemon & garlic prawn skewers

All served with chimichurri and a selection of sides that include baby roasted potatoes, herb spiced braised rice, charred buttered corn, mixed leaf salad, spiced coleslaw

PHILLY CHEESESTEAK

Philly cheese Dexter beef steak (sliced onglet steak)
Philly chicken (pulled Hertfordshire chicken)
Grilled portbello mushroom & halloumi with chilli jam

All served in a sub with sauteed mixed peppers, caramelised onions, topped with provolone cheese with garlic butter and a selection of sides to include skinny fries, dill pickles



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STREET STALLS

3 food stalls
Extra stalls

£37.00
£13.95 per stall

NEW YORK DIRTY MAC'N'CHEESE BAR

Classic mac'n'cheese, slow cooked pulled meats and roasted vegetables, seasonings and toppings to include mixed cheeses, crispy onions, jalapeños, mixed herbs and peppers

TRADITIONAL NORFOLK SLOW ROASTED HOG (minimum 120 covers)

A thyme rubbed hog, slow cooked on the spit for eight hours served in a soft bap with apple sauce, caramelised onions, sage & onion stuffing, crackling and a side of warm potato salad or coleslaw

TASTE OF LEBANON

Slow cooked cumin spiced Romney Marsh leg of lamb, Chilli spiced chicken thighs with lemon, Fresly made falafels served in a charred flat bread with a variety of side dishes and sauces

BURGER STALL

Choice of burger (Brisket Dexter beef, Lean minced Romney Marsh lamb, Hertfordshire chicken fillet, Chickpea & spinach (vg)) served in a selection of bread buns with toppings to include selection of cheeses, crispy bacon pieces, mac & cheese, jalapeno peppers and crispy onions

NASHVILLE CRISPY CHICKEN

Buttermilk marinated fried or grilled Hertfordshire chicken (mild to wild in spice) served with pickles & slaw in a bun with a variety of sauces. Sides to include creamy mac & cheese, corn bread, crispy onions, charred corn on the cob



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STREET STALLS Continued

TASTE OF ITALY

Margherita, pepperoni and pulled chicken stone baked pizza. Served with your choice of condiments: grated parmesan, chilli flakes, chilli infused oil and fresh basil.

Please note there is a £2 supplement per stall if you wish to have a Premium Street Stall.

DESSERT STALLS

DOUGHNUT SUNDAE

Selection of doughnuts, toppings and fillings to create your own personal doughnut dessert. Including: mini doughnut cups, flavoured, frosted and filled doughnuts, assorted creams and toppings.

LE CRÊPERIE

Crêpes made to order with a selection of hot and cold toppings, fruits and purées.

SOMETHING SWEET

A selection of well-loved mini classic desserts. Please choose three from: Eton Mess, chocolate brownies, profiteroles with assorted toppings, mini Victoria sandwich, custard tart, sherry trifle slice or pecan pie.



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A LITTLE EXTRA

Still not full? Need something to fill all the corners? May we suggest:

PICK'N'MIX SWEET SHOP

£1.50 (minimum 50 guests)

When you were younger, did you ever use those pink-and-white-striped paper bags to buy pick'n'mix at the sweet shop or the cinema? So did we! Those stripy bags still bring back glimpses of childhood memories, so why not use them at your event?

A sweet cart is a great way to add nostalgic vibes to your event and get all the guests reminiscing about their carefree childhood days. Everyone will enjoy helping themselves to some sweet goodies, the range on offer will satisfy any sweet tooth! Ask us for your old favourites!

ICE CREAM STALL

£2.50 (minimum 50 guests)

Enhance your summer party with our very own ice cream trike serving a variety of flavours of handmade ice creams and sorbets, served in a cone or a cup.

Choose two of the following flavours:

Ice-cream: vanilla, strawberry, dark chocolate, milk chocolate, mint choc chip, rum'n'raisin, cherry ripple or salted caramel.

Sorbet: lemon, Pimm's or prosecco.

Retro lollies: Rocket, Fab, Twister, Banana lolly, Nobbly Bobbly, Strawberry split.



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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 favourites. However, if you would like to hand pick your menu please advise your co-ordinator.

Below are some examples of our options:

(h) denotes Hot

(c) denotes Cold

Meat

20 day aged Dexter fillet of beef with crispy onion rings, potato fondant & 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 & rosemary (h)

Fish

Market fish mini pies with crayfish & charred corn (h)
Oak smoked Scottish salmon with rye crème fraîche & dill (c)
Breaded market fish & 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 & tomato salsa (c)
Herb potato rosti topped with mushrooms and a blue cheese glaze (h)
Ciabatta avocado olive and torn mozzarella, basil pesto (c)
Roasted red pepper aranchini with cream cheese & spinach (h)

Desserts

Peanut butter & jelly white chocolate truffles
Mini pistachio cake & raspberry gel
Selection of spring & summer macaroons
Toffee panna cotta in a chocolate shell



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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 for you using seasonal favorites. However, if you would like to hand pick your menu please advise your coordinator. Below are some examples of our options:

Hot meat

Smoked Hertfordshire chicken breast with gnocchi, rocket cress & mustard cream
Rosemary crusted Romney Marsh lamb with cannellini broth & pea purée
Slow cooked Norfolk belly of pork, airated pork crackling, vegetable purée

Cold meat

Pressed Kent ham hock terrine with pickled cauliflower, parsley oil & baby potato salad
Rare Dexter beef with horseradish & celeriac remoulade
Cajun spiced ballotine of corn fed chicken with sweet potato, chive & scotch bonnet

Hot fish

Confit Scottish salmon with caper, asparagus, jersey royals & chive lemon hollandaise
Prawn & blue mussel green curry with coconut scented rice
Poached market fish with saffron, spinach & tomato consomme

Cold fish

Beetroot cured gravadlax of salmon with crème fraîche, rye crust & charred beats dressed with lemon oil
Chargrilled tuna, soft egg salad with olive crumb ciabatta croute
King prawn salad of sweet potato noodles & sesame with a sweet soy chilli dressing

Desserts

Roast pears, blackberry sauce, toasted quinoa crumble & yoghurt
Steamed chocolate sponge, chocolate sauce & orange cream
Spring Eton mess



Hot vegetarian

Breaded halloumi with scented olive & artichoke couscous
Wild foraged mushroom, truffle, pearl barley with basil oil & pasmesan shard
Sag paneer with saffron yoghurt & poppadum's

Cold vegetarian

Torn buffalo mozzarella, heritage tomato & olive salad with avocado
Charred cauliflower salad with Kent asparagus & confit tomato
Breaded poached egg with cannellini beans & rocket cress

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FINE DINING

Minimum order of 15 portions.

3 courses

£48.50

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

Starters

Gazpacho soup with basil ciabatta

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

Heritage beetroot textures, creamed goat's cheese, sourdough, basic cress

Wild mushroom & pulled confit chicken leg croquette, tarragon hollandaise

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

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

Assiette of heritage tomatoes, olive crumble, rocket pesto & torn burrata mozzarella



Mains

Wild mushroom stuffed corn fed Hertfordshire chicken, confit leg croquet, charred corn,

wilted Cavolo Nero, Manzanilla sherry cream

4oz Scottish fillet steak, slow cooked ox cheek, smoked shallots, heritage crispy kale,

truffle mash, 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,

vermouth flavoured chervil cream sauce

Herb crusted Scottish salmon, carrot purée, celeriac dauphinoise potato, tender stem broccoli,

prawn & caper butter

Pearl barley, artichoke & ricotta filled filo parcel with water cress garnish & slow cooked vine tomatoes



Desserts

Warm chocolate & salted caramel brownie with clotted cream ice cream

Passion fruit tart with mango ginger crumble

Baileys crème brulée with a coffee short bread

Warm pineapple tart tatin with coconut ice cream

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DRINKS PACKAGES

2 hours	£23.50
3 hours	£29.50
4 hours	£35.00
5 hours	£40.50
6 hours	£46.50

Our drinks packages include unlimited:

- House red, white and rose wine
- Selection of beers
- Selection of fruit juices
- Still and sparkling mineral water

Upgraded packages:

Add Pimm's and Prosecco:	extra £11.00 per person
Add a selection of spirits:	extra £11.00 per person
Add Pimm's, Prosecco and selection of spirits:	extra £15.50 per person

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

SOFT DRINKS PACKAGES

2 hours	£9.25
3 hours	£13.25
4 hours	£16.25



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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

£4.50

DRAUGHT BEER

Draught Beer 1 pint

Asahi
Meantime Lager
Meantime Pale Ale
Cornish Gold Cider

£5.00

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
Juice per litre jug - Orange, Apple, Cranberry, Tropical
Hydration juice per litre jug - Lemonade, Apple, Cranberry
Pepsi, Pepsi Max, Tango, R. White's 500ml
Mineral Water per 1.5 litre

£2.75
£5.95
£3.95
£2.30
£2.95

PREMIUM SPIRITS

Premium spirits 25ml with 175ml mixer

Stolichnaya Vodka
Johnnie Walker Black Label Whiskey
Bombay Sapphire Gin
Courvoisier VS Cognac

£4.95

BOTTLED BEERS

Budweiser 330ml
Cornish Cider 500ml
Beck's Beer 275ml
Peroni 330ml

£3.50
£4.50
£3.50
£4.50

MOCKTAILS

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

£5.50
£5.50
£5.50
£5.50
£5.50

JUGS

Jug of Pimms No.1 Cup
Jug of Sangria
Jug of Gin & Elderflower Tonic

£27.50
£20.00
£20.00

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WINE LIST

HOUSE WINES

White

Three Choirs Classic White Blend 2020 (Gloucester, England) £16.60

Red

Three Choirs Classic Red Blend 2020 (Gloucester, England) £16.60

Rosé

Three Choirs Classic Rosé Blend 2020 (Gloucester, England) £16.60

WHITE 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

ROSÉ WINE

La Source Reserve Rosé 2020 (Pays d'Oc, France) £17.95

Pinot Grigio Blush Rosé 2020 (TreVenezie, Italy) £20.50

RED WINE

Petalo Red, Bodegas Gallegas, 2020 (Spain) £16.75

Rocca Sangiovese 2020 (Puglia, Italy) £17.50

Maison de la Paix Carignan 2020 (Pays d'Oc, France) £19.95

El Buzo Pinot Noir 2019 (Valley de la Leyda, Chile) £21.50

ChiChi Bio Montepulciano 2020 (Abruzzo, Italy) £22.50

Laztana Crianza Rioja, Bodegas Olara 2018 (Spain) £23.50

Proemio Origins Malbec 2020 (Mendoza, Argentina) £26.50

SPARKLING WINE

Vina Vispo Frizzante NV (Italy) £21.50

Toca Cava Brut, NV (Spain) £23.50

Prosecco DOC Spumante Adalina (Italy) £24.50

Three Choirs Classic Cuvée, NV (UK) £37.50

Champagne Dericbourg Cuvée de Réserve, Brut (France) £38.50

Champagne Pol Roger White Foil, NV (France) £65.00

SPARKLES

Prosecco on tap! Yes, free flowing prosecco either straight up or sparkling cocktails. A delicious menu of pre-paid prosecco drinks served from a special draft bar by professionally trained staff

Serving time of 2 hours with 100 pre-paid drinks at £495.00

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

Kindly note that all prices quoted are exclusive of VAT

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 mixes and garnish to bring out the aromatics.

JUST GIN

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

GIN & BEER IT

A delicious menu of gin cocktails, draft lager & pale ale served by professionally trained staff from a rustic wooden bar
Service time of 2 hours. Unlimited drinks for £33.50pp

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

RUM BAR Have a taste of the Caribbean with our warming rum bar, stocked with a selection of white, dark & spiced rums to enjoy

JUST RUM

A delicious menu of rum cocktails served by professionally trained staff from a rustic wooden bar
Service time of 2 hours. 100 cocktails for £750.00

RUM & BEER IT

A delicious menu of rum cocktails, draft lager & pale ale served by professionally trained staff from a rustic wooden bar
Service time of 2 hours. Unlimited drinks for £33.50pp

RUM TASTING

Guests can sample 3 artisan rums at their leisure from a specialist trike served by a professional, rum-loving team.
Groups of up to 25 people for £20.00pp

Kindly note that all prices quoted are exclusive of VAT

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 to soap box derby or 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 which enhance team development, improve group relationships and create truly unforgettable experiences which everyone will enjoy.

The choice is yours and we'll work with you to create your perfect event. Whether you want a game of softball before a BBQ or a relaxing make over after a challenging assault course, we have everything you need to keep you and your team entertained.

- Traditional garden games <i>(Croquet, boules, giant Jenga, giant Connect 4, giant chess)</i>	£325.00
- Team events games <i>(Softball, football, rounders, volleyball)</i>	£325.00
- Face painters	from £250.00
- Magician	from £250.00
- Photobooth	from £650.00
- Lights Out / Strike a light	from £450.00
- Air hockey	from £425.00
- Twin Rally	from £550.00
- Retro arcade games	from £350.00
- Crazy golf (9 holes)	from £550.00
- Boot camp challenge	from £750.00
- Manned bouncy castle (all sizes)	from £380.00
- Inflatable assault course	from £500.00
- Last one standing	from £695.00
- Soft play area	from £345.00

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



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EXTRAS

FURNITURE

- Sets of rattan furniture (1 sofa, 2 armchairs & 1 table)	£200.00
- Banqueting chairs	£2.95
- Children's high chairs	£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
- Larger 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



Kindly note that all prices quoted are per item and are exclusive of VAT

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 Summer 2021 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. 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





REGENT'S

| Conferences
& Events

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