



REGENT'S | EVENTS

2024

Simply stunning venue in Central London
Indoor and outdoor conference and event space available for hire

Contents

| | |
|---------------------------|----|
| Room capacities and rates | 4 |
| Spaces | 6 |
| AV & technical services | 8 |
| Day delegate rates | 9 |
| Menus | 10 |
| Drinks | 19 |
| Contact us | 23 |





Situated in London's peaceful Regent's Park, just minutes' walk from Baker Street tube station and the West End, Regent's Events offers an affordable range of attractive meeting and function rooms.



Room capacities and rates

Main conference rooms

| | Day rate (VAT exempt) | Half-day rate (VAT exempt) |
|------------------|--------------------------|-------------------------------|
| | | 08:00-12:30 |
| | | 13:00-17:00 |
| | | 18:00-22:00 |
| Tuke Hall | £2,950.00 | £1,490.00 |
| Tuke Common Room | £1,350.00 | £730.00 |
| Herringham Hall | £1,500.00 | £790.00 |
| Knapp Gallery | £990.00 | £540.00 |



Room capacities and rates

Classrooms

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'll suggest classrooms suitable for your needs.

| | Theatre | Classroom | Boardroom | U-Shape | Semicircle | Cabaret | Rates (VAT exempt) |
|------------------|-----------------------|-----------|-----------|---------|------------|---------|--------------------|
| D005, D007, D009 | 24 | 24 | 12 | 10 | 16 | 24 | £415 |
| D008, D012 | 48 | 48 | 30 | 24 | 30 | 48 | £595 |
| D207, D209 | 24 | 24 | 12 | 10 | 16 | 24 | £365 |
| D206, D208 | 100 | 100 | 40 | 50 | 40 | 100 | £875 |
| T010 | 30 | 30 | 20 | 16 | 22 | 30 | £415 |
| T011 | 26 | 26 | 18 | 14 | 20 | 26 | £415 |
| Tuke Cinema | 88 pax-staged theatre | | | | | | £680 |
| T103 | 38 | NA | NA | NA | NA | NA | £415 |
| T105 | 24 | 24 | 15 | 12 | 16 | 24 | £340 |
| T106 | 30 | 30 | 18 | 15 | 18 | 30 | £415 |
| T107 | 56 | 50 | 30 | 25 | 40 | 50 | £550 |
| T110 | 28 | 20 | 10 | 10 | 20 | 20 | £280 |
| T117 | 26 | 26 | 20 | 14 | 20 | 26 | £415 |
| T224 | 70 | 70 | 40 | 36 | 40 | 70 | £550 |





York Lawns

York Lawns are available to hire at weekends only during university term time, and every day from mid May to Mid September, with a luxury marquee provided. Please contact one of the event coordinators for further information.



Tuke Hall



Knapp Gallery



Tuke Common Room



Herringham Hall



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 integrated PA systems. Our 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 to book a dedicated technician for your event they can be hired for 8 hours for £395.00 +vat

Hybrid events

Our external preferred supplier, EMS will be happy to discuss extended audio / visual needs advising the best method of achieving your aims and delivering the technology to enable your event. Event spaces can be adapted to provide both streaming and recording of your events.

Final AV prices will be calculated per function, depending on clients needs

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

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 |

Audio equipment

| | |
|--|--------|
| • Wired microphone | £50.00 |
| • Radio clip microphone (Lavalier) | £50.00 |
| • Radio handheld microphone | £50.00 |
| • Sennheiser box set (receiver and microphone) | £85.00 |
| • Microphone stand | £12.00 |





Day delegate rate

Our daily delegate rates provide inclusive packages.

- Commercial rate £69.50 per person
- Charity rate £65.00 per person

Minimum numbers for DDR in each meeting room:

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

The day delegate rate includes:

- 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 three bites
- Tea, coffee and cakes in the afternoon



Light bites, snacks and nibbles

(min. order 10 people)

Light Bites

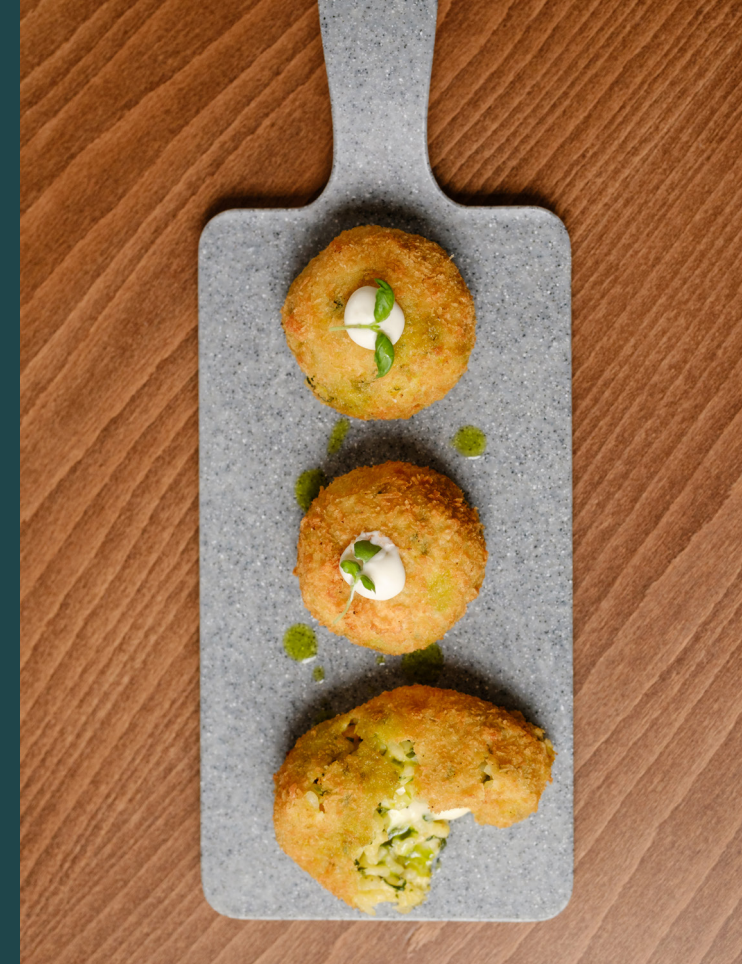
| | |
|---|-------|
| Vegetable crisps | £1.00 |
| Date & Cocoa energy balls | £2.50 |
| Cranberry, honey & oat coffee cake. | £2.00 |
| Compressed fruit skewers | £1.75 |
| Peanut butter, choc chip and vanilla energy balls | £2.00 |
| Lemon drizzle flapjacks | £2.00 |
| Seasonal crudites & dip | £1.75 |
| Coconut smoked almond and goji granola bar | £2.50 |
| Miso banana & walnut streusel cake (Vgn) | £2.50 |

Snacks & Nibbles

3 items £5.50 pp. and 5 items £6.95pp

5 items £6.95 pp

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
Focaccia bread sticks with balsamic oil
Freshly roasted mixed nuts in spices and honey
BBQ crackers
Smoked almonds
Paprika nuts
Salsa crostini
Parmesan bites



Breakfast and Refreshments

Breakfast Menu

| | |
|---|-------|
| Blended coffee, Indian, Chinese or herbal infusion tea | £2.75 |
| Blended coffee, Indian, Chinese or herbal infusion tea and biscuits | £3.95 |
| Fresh Orange or Apple Juice – per jug | £6.95 |

Welcome breakfast roll's: - minimum order 6 people

| | |
|---|-------|
| (All sandwiches available on, soft corn sliders as GF option, price is per roll | |
| Portobello mushroom, plum tomato ragu, Emmental cheese on a toasted brioche roll | £5.50 |
| Cumberland sausage, dry aged bacon or fried Burford brown hen's egg on a toasted brioche roll | £5.50 |
| Forman's Salmon gravlax, dill cream cheese, capers, roquette bagel | £6.95 |

Viennoiserie & Bakery

The bakery basket: - minimum order 6 people

| | |
|--|-------|
| Assorted selection of mini croissants & Danish | £2.50 |
| Tea coffee with Assorted selection of mini croissants & Danish | £4.95 |
| Mature Cheddar Cheese and Wiltshire ham croissant | £4.50 |
| Tea, coffee with Mature Cheddar Cheese and Wiltshire ham croissant | £6.50 |

Healthy start: - minimum order 10 people for each item

| | |
|---|-------|
| Super mint green smoothie (150ml) | £2.95 |
| Low fat coconut yoghurt, mixed dried fruit granola, pineapple, and lime compote. (VE) (GF) | £3.95 |
| Tropical coconut protein bites | £1.50 |
| Blueberry and apricot chia pots, mixed nuts | £3.95 |
| Seasonal fruit skewer, fresh mint & lime | £1.95 |
| Seasonal cut fruit platter | £3.75 |
| Seasonal fruit bowl | £3.75 |
| Banana split smoothie bowl (banana & honey smoothie, cocoa nibs, fresh strawberry, fresh banana, chia seed) | £3.95 |



Working lunches

(min. order 6 people)

Classic deli lunch £17.95pp

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 £19.95pp

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.

Sandwich options - example menu selections

Plant based sandwich lunch:

Portabella mushroom, caramelized onion, roast red pepper & sundried tomato aioli

Shawarma spiced chickpea, cucumber tomato & tahini

Artichoke, celery, lemon & dill, bridge roll

Roasted sweet potato, black bean, avocado, baby gem

Grilled vegetables, baby spinach, hummus

Classic Sandwich lunch

St. Ewe's egg mayonnaise, mustard cress and chive

'Keens' cheddar, pickle and gem

Roasted Hereford beef, horseradish and wild rocket

Smoked York ham, cucumber and Coleman's mustard

Flaked hot smoked trout, cracked black pepper crème fraiche, dill

Salad Deli Lunch - £19.95pp

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

Greek style butterbean salad with tomato, rocket, dill & oregano

Heritage roasted beetroot & quinoa salad, orange & tarragon dressing

Chimichurri potato salad, roasted red onions & chicory

Roasted sweet potato, fig & blue cheese salad with toasted walnuts

& honey & chamomile dressing

Harissa roasted butternut squash, cavolo nero, pomegranate & mint

Heritage tomato salad with buffalo mozzarella and basil oil



Buffet lunches

(min. order 20 guests)

Fork Buffets - £34.95pp

Our chefs will present you with a selection of 1 meat, 1 fish, 1 vegetarian and 1 dessert option using seasonal favourites where possible. The buffet's is also served with 2 seasonal chef's choice sides/salads, artisan breads and salad dressings

Vegetarian

Apricot harissa glazed aubergine, cracked freekeh, tahini and coconut dressing, (ve)
Silken tofu, crispy fried shallot, coriander and chilli 'beyond meat' mince, mapu tofu (ve)
Smoked cauliflower and sundried tomato risotto

Meat

Asian spiced Old Spot pork belly, kimchi greens, sweet soy glaze
Butternut squash and potato gnocchi, Cobble Lane Nduja, parsley oil
Cornfed chicken croquette, creamed leeks, white wine reduction and chive

Fish

Roasted hake, tomatoes, samphire, wild rocket.
Grilled mackerel, new potatoes, sauce gribiche, fried capers.
Cajun roasted salmon, savoy cabbage, parmantier potatoes, lime crème fraiche

Hot sides

Tender stem, peas and mangetout medley
Rosemary and garlic roasted new potatoes
Heritage roasted carrots, parsley and spring onions

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

Desserts

Cornish salted dark Chocolate brownie.
British apple & almond tart, vanilla diplomat
Tonka bean panna cotta, coffee, white chocolate
Amalfi lemon drizzle Choux bun, raspberries



Grazing Boards

Minimum order of 10 people
All options served with artisan breads.

The Garden- £12.95pp, all options are vegetarian.

Marinated bocconcini, balsamic semi dried tomatoes
Heritage beetroot falafel, carrot and coriander hummus, dukkha, sour cherry molasse
Chermoula roasted tender stem broccoli, smoked almonds, Thai basil
Black Nocellara olives, seeded flat bread
Served with smoked capias pepper sauce

The Borough - £14.95pp

Selection of Cobble lane cured and smoked charcuterie
Bresaola, wild rocket pesto, biquinho pepper, pecorino
Islington saucisson, shaved pickled fennel, artichoke, watercress
Smoked duck, apricot and pistachio sausage rolls, burnt onion ketchup
Served with celeriac remoulade, cornichons, balsamic pickled onions, and homemade chutneys



Afternoon tea

Minimum 15 people - £29.95pp

A British classic, selection of artisan finger sandwiches, accompanied by freshly baked scones & patisseries.

Add a glass of champagne - £7.50pp

Tea & scones - £6.95pp

Tea & coffee with premium mini cakes - £6.95pp

Hibiscus lemonade

Hope and glory tea, or coffee.

Something Sweet – Minimum numbers of 10 guests

Regular scone with preserves and tea and coffee

£6.95pp

Premium Mini cake and tea and coffee

£6.95pp



Canapés

Minimum order 20 people

4 items- £17.95pp

6 items - £24.95pp

8 items – 29.95pp

Once you have selected how many items you would like, the chefs will select the canapés using seasonal favorites. To create a bespoke menu, please advise your co-ordinator. Vegan options are also available

Below are some examples of our options

Meat

Slow cooked confit duck leg terrine with cherry gel and crispy skin shard

Whipped chicken liver pâté with truffle on a charred brioche crouton topped with candied raspberries

Rare fillet of beef, potato crisp, truffle hollandaise sauce

Guinea fowl and potato croquette, parsnip and Manchego Purée

Fish

Smoked mackerel mousse, spinach blini, horseradish crisp

Flaked confit salmon, potato fondant, citrus crème fraîche

Jerusalem artichoke crisp, white crab, chilli and fennel

Shrimp and chive Marie rose filled croustades with fine tomato con case

Veggie/Vegan

Whipped goat's cheese, caramelised fig, hazelnut praline

Polenta, mushroom duxelles, truffle mayonnaise, parmesan crisp

Beetroot hummus, rosemary cracker, sundried plum tomato, olive soil

Butternut and brie arancini

Desserts

Blackberry chiboust

Lemon mirlington tart (GF)

Pear and ricotta choux bun

Victoria sponge



Bowl food

Minimum 20 people

4 bowls - £27.95pp

6 bowls - £32.50pp

Meat

Dexter beef shin croquette, carrot puree, smoked mash, rich madeira sauce

Slow cooked pressed belly of pork, roast jersey potato, sour apple puree

Guinea fowl, cauliflower textures, root veg hash

Pressed ham hock terrine, garden pea and new potato salad

smoked chicken, fine beans salad, tarragon mayonnaise

Fish

Roasted teriyaki salmon, sesame pickled cucumber, radish, sticky rice

Seared turbot supreme, creamy buttered mash, lemon butter sauce

Hot smoked salmon, pearl barley, mung beans and pea shoots, lime crème fraîche

Seared scallops, fondant potato, crispy savoy cabbage, miso butter

Yellowfin tuna niçoise, soused carrots, soft quail eggs herb caper

Vegetarian

Wild mushroom and truffle stroganoff, scented rice with sliced baby gherkins set sour cream

Sun blush tomato arancini, stuffed with buffalo mozzarella topped and spinach mascarpone

Pumpkin and black olive tagliatelle, ricotta, pecorino croute

Roast plum tomato, borlotti bean, shallot vinaigrette

Bar marked halloumi, bulgur wheat, pomegranate, rocket and pine nut pesto, focaccia croute

Dessert

Butterscotch pudding served with gianduja cream and brown sugar sponge

tiramisu (choose from limoncello or traditional flavour)

Chocolate mousse served with orange compote, coconut crumble and chocolate sauce (ve gf nf)



Fine dining

Minimum order of 20 people
3 courses with coffee & petit four - £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

Celeriac velouté, black truffle, chestnut crumble
Wild mushroom panna cotta, lentil, hazelnut dukkah
Heritage tomato, avocado, mozzarella, basil cress & ciabatta crouton
Smoked Chalk Stream trout tartare, pickled winter roots
Suffolk ham hock & Oglesfield cheese tart, chive cream, baby leaf salad

Mains

Squash and portabella mushroom Wellington, truffle mash, mushroom jus
Sea bass, saffron risotto, sea vegetables and fennel foam
Roasted free range chicken, kale, fondant potato, blackberry, thyme jus
Herb-crusted rack of lamb, rosemary polenta, baby spinach, lamb jus
Braised short rib of beef, beef fat hash brown, parsnip puree, port jus

Dessert

Spiced apple parfait, cinnamon cake, apple molasses ice cream
Dark chocolate and chestnut crèmeux, cranberry, red wine sorbet
Crown Prince pumpkin and gingerbread trifle, maple mascarpone
Pear and almond Paris-Brest, cardamom crème anglaise
Winter berry pavlova, elderflower chantilly



Drinks packages

Prices per person

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 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 £12.00 per person

Drinks reception

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

1 hour cheese and wine reception

£25.50 per person

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

1 hour canapés and nibbles reception

£29.00 per person

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



Drinks list

House spirits

25ml with 175ml mixer £4.95

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

Bottled beers

Budweiser 330ml £3.50
Cornish Cider 500ml £4.50
Beck's Beer 275ml £3.50
Peroni 330ml £3.50
Kopperberg 500ml £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

Bespoke cocktails and mocktails available upon request

Premium spirits

25ml with 175ml mixer £5.95
Grey Gose Vodka
Johnnie Walker Black Label Whiskey
Bombay Sapphire Gin
Courvoisier VS Cognac

Jugs

Jug of Pimm's No.1 Cup £28.50
Jug of Sangria £22.50

Mocktails

Virgin Mojito £5.50
Peach & Raspberry Bellini £5.50
Shirley Temple £5.50
Cranberry Cutie £5.50
Herb Garden Seltzer £5.50

Soft drinks

Homemade pink or cloudy
lemonade per litre £11.00
Juice per litre
(orange, apple, cranberry) £5.95
Pepsi, Pepsi Max, Tango,
R. White's 330ml £1.80
Filtered water 750ml £2.95



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 wines

Petalo White 2020 (Bodegas Gallegas, Spain) £16.95

Inzolia IGT Ca'del Lago NV (Sicily, Italy) £17.50

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

Clef D'Argent Sauvignon Blanc 2020 (France) £20.50

Arbos Organic Pinot Grigio 2020 (Sicily, Italy) £20.95

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

Black Cottage Sauvignon Blanc 2020 (Marlborough, NZ) £28.50

Red wines

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

Laztana Crianza Rioja, Bodegas Olara 2018, Spain £21.95

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

Rosé & sparkling wines

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

Pinot Grigio Blush Rosé 2020 (Trevenezie, Italy) £19.95

Vino Vispo Frizzante NV (Italy) £22.55

Sparkling wines

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

Prosecco DOC Spumante Adalina (Italy) £27.50

Three Choirs Classic Cuvée NV (UK) £53.50

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

Champagne Pol Roger White Foil NV (France) £65.00

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



In-house caterer - Vacherin

Vacherin was founded in 2002 and has 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 a very special offering – bringing a different flavour and a personal touch. Our team has a wealth of experience, having worked in some of the 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 ours 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.



Contact us

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We'd love to hear from you!

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