



SIMPLY STUNNING VENUE IN CENTRAL LONDON

INDOOR AND OUTDOOR CONFERENCE & EVENT SPACE AVAILABLE FOR HIRE

SUMMER EVENTS 2020 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 Acland Gate
- An ivory-lined marquee with hard flooring, carpet, chandeliers and uplighters
- Full bar facility
- PA system with inbuilt noise reduction speaker system, microphone and mixer board
- Outdoor wooden garden furniture
- Event co-ordinator
- Cleaning attendants
- Dedicated first aid trained security

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 - JULY	£121.00	£52.75	£42.00	£40.00	POA
AUGUST - SEPTEMBER	£115.00	£49.50	£39.00	£37.50	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 15m 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.

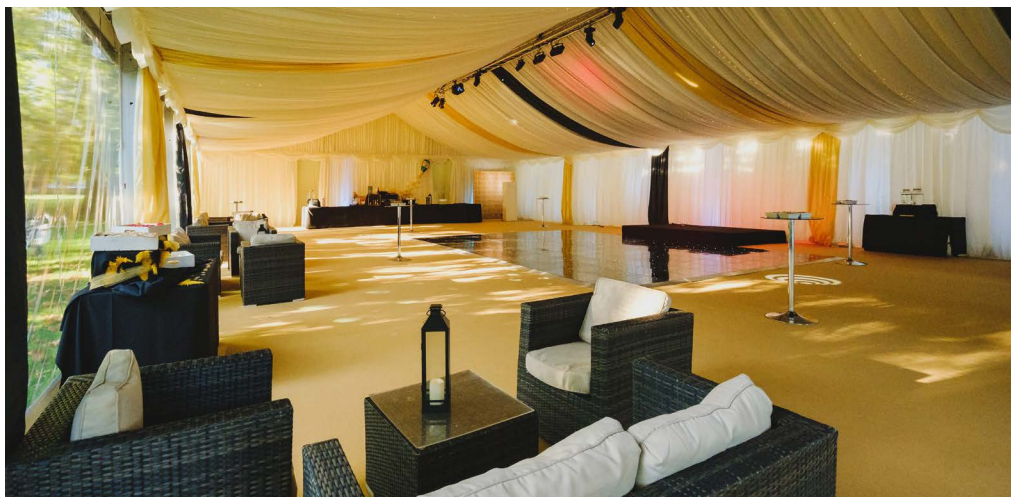
The marquee will accommodate:

- Standing reception	450 guests
- Theatre style	550 guests
- Seated dinner with a small dancefloor	250 guests
- Seated dinner with large dancefloor	200 guests

We can upgrade the package with our perfect wet weather plan, which includes a clear **canopy extension with fairy lights and furniture that can accommodate up to an extra 600 guests from £3,800 + VAT.**

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.



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MENUS

CLASSIC AMERICAN BBQ **£33.00**

Choose three of the following main courses:

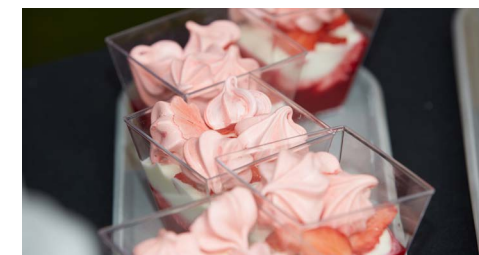
- Belted Galloway Brisket and prime rump burger, sliced tomato, Emmental cheese and crusty roll
- Charred hot dog, fried onions, chilli sauce, soft sub roll
- Southern style buttermilk chicken, sliced tomato, emmental cheese, bar marked bun
- Spinach and chickpea burger, sliced tomato, red onion, crisp leaf, ciabatta bun (v) (vegan)

Choose two of the following sides:

- Tomato, cucumber, garden herb, mixed leaves
- Classic slaw
- Cobb salad
- Classic potato salad

Choose a dessert:

- Chocolate brownie
- Key lime pie



SMOKEHOUSE **£33.00**

Choose three of the following main courses:

- Thyme & garlic applewood smoked shoulder of pork
- Jack Daniels hickory smoked Hertfordshire chicken
- Rosemary maple syrup oak smoked leg of lamb
- Southern style smoked beef patties with smoked cheese
- Nut roast Wellington (v)

Choose two of the following sides:

- Cajun slaw
- Tomato, cucumber, garden herb mixed leaves
- Classic potato salad
- Charred corn on the cob

Choose a dessert:

- Classic Eton Mess
- Chocolate brownie

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MENUS

CARIBBEAN BBQ **£33.00**

Choose three of the following main courses, served with rice and peas:

- Jerk chicken or belly of pork Bajan style
- Curried mutton cooked on the spit
- Market fish with chilli, coriander and garlic crust
- Jack fruit and barbecued sweet potato (v)

Choose two of the following sides:

- Coleslaw
- Sweet potato salad
- Corn bread
- Mac'n'cheese

Choose a dessert:

- Caribbean rum cake
- Coconut kisses (bestie de coco)

SHAWARMA (Halal available) **£33.00**

Choose three of the following main courses, all served in a khobez wrap with classic sides:

- Lightly spiced lamb kofta
- Chargrilled hake in sumac and garlic glaze
- Cumin spiced marinade: lamb, pork or chicken on the the spit
- Spiced aubergine, pepper and halloumi (v)

Choose two of the following sides:

- Selection of hummus, stuffed vine leaves and shawarma bread
- Grated carrot, pine nut and orange flower water salad
- Moroccan green pepper and preserved lemon salad
- Quinoa tabbouleh with charred watermelon

Choose a dessert:

- Basbousa (sweet semolina cake)
- Tulumba (deep fried fritters soaked in syrup)

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MENUS

MEXICAN STAND OFF **£33.00**

Choose three of the following main courses:

- Carnitas-pulled pork filled tacos
- Chicken tamales on salsa verde served in a banana leaf
- Chicken, pork or lamb “mole poblano” with red rice
- Mexican spiced chilli fish steak
- Butternut squash chipotle chilli with tortilla crisps (v)

Choose two of the following sides:

- Street slaw flavoured with fresh chilli
- Baby mix leaf salad
- Spiced corn on the cob
- Cornbread

Choose a dessert:

- Exotic fruit cheese cake
- Chilli chocolate pie

PIZZERIA ITALIANA **£33.00**

Choose three of the following pizzas options:

- Pulled BBQ shin of beef rocket and truffle
- Confit duck with hoisin sauce and fresh rocket
- Roasted carrot and courgette ribbons with smoked mozzarella
- Heritage tomato and artichoke with truffled burrata
- Smoked salmon and crème fraîche with dill truffle
- Crayfish and clams with parmesan, spinach and fresh parsley

...Or create your own three pizzas!

Choose two of the following sides:

- Rocket and parmesan salad
- Caprese salad (tomato, basil and mozzarella)
- Baby mix leaf salad
- Coleslaw

Choose a dessert:

- Tiramisú
- Lemon panna cotta

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STREET STALLS

3 food stalls
Extra stalls

£36.50
£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 cheese, crispy bacon, jalapeños, mixed herbs and peppers.

TRADITIONAL LINCOLNSHIRE HOG ROAST (minimum 150 covers)

Whole spit-roast hog, sage and onion stuffing, apple compote, crusty rolls and crackling. Accompanied by garden leaf salad.

TASTE OF LEBANON

Chicken shish Tawook, Lebanese kofta (minced beef), spinach wrap triangles and kibbeh (lamb meat balls) served with a variety of side dishes and sauces.

LOADED CHIPS

Sweet potato, french and polenta fries with slow-cooked pulled meats and sautéed vegetables, seasonings and toppings to include thick cheese sauce, crispy onions and chilli flakes

LA PAELLA

A traditional slow cooked Spanish dish with a choice of fresh shellfish & fish, chicken and vegetables, served with rustic bread and dressed mixed leaves.



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STREET STALLS Continued

TASTE OF ITALY - FIRENZE

Charcuterie selection, antipasti and bruschetta. All served with a selection of classic Italian salads.

TASTE OF ITALY - ROMA

Hot pasta and gnocchi with a choice of meat and vegetable toppings served with selection of classic Italian salads.

TASTE OF ITALY - NAPOLI

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

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 table 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 lollie, Nobbly Bobbly, Strawberry split.



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CANAPÉS

Minimum order of 20 portions.

6 canapés per person £19.50

8 canapés per person £22.75

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 coordinator.

Below are some examples of our options:

Meat

Duck paté, brioche, fig & cheese
Pulled corn-fed chicken, garlic
cream cheese & truffle
Confit lamb shoulder bonbons &
mint sauce jelly
Red wine braised Dexter beef &
shallot pie

Fish

Seared tuna chermoula
Smoked salmon, crab roulade,
keta caviar
Smoked mackerel, cauliflower
purée, pickled cucumber, seaweed
cracker
Crayfish, pea purée and
hollandaise tartlets

Vegetables

Artichoke and confit garlic
arancini and truffle cream
Welsh gougère rarebit and red
onion jam
Cauliflower falafel, feta, hummous,
alfalfa sprouts
Aubergine cannelloni, baba
ganoush

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

£24.50

6 bowls per person

£27.50

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

Free-range corn fed chicken, wild mushroom, braised rice and butter sauce

Rosemary roast rump of lamb, pomme purée, garden peas and jus

Maple glazed pork belly, Pommes Anna, caramelised apple purée and pork liquor

Cold meat

Roast sirloin of beef, shallot purée, broad beans and rosemary jus

Persian marinated pork, sweet potato, pickled carrots, Tahini yoghurt

Poached Sutton Hoo chicken, chorizo, butter bean, roasted tomato hollandaise

Hot fish

Marsala spiced salmon, sweet & sour chickpeas, red onions and yoghurt

Prawn Penang curry with sticky jasmine rice

Roasted market fish, pomme purée, sea vegetables and chive beurre blanc

Cold fish

Seared tuna Niçoise, crispy noodles and mixed vegetables

Poached salmon, courgette ribbons, crushed minted peas

Teriyaki mussels, pak choi and sesame seeds



Hot vegetables

Wild mushroom, tarragon risotto and parmesan shard

Paneer Madras, basmati rice, yoghurt dressing

Breaded halloumi, fruit couscous and roast cherry tomato fondue

Cold vegetables

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

Korean bibimbap, soft boiled egg with chilli dressing

Pickled raspberry cauliflower, cracked wheat and apricot

Desserts

Roast pears, blackberry sauce, toasted quinoa crumble & yoghurt

Spring Eton mess

Steamed chocolate sponge, chocolate sauce and orange cream

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FINE DINING

Minimum order of 15 portions.

3 courses

£47.50

4 courses

£51.00

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

Carpaccio of Scottish beef with truffle hollandaise, parmesan, rocket pesto, baby watercress and sour dough croûton with black garlic gel

Corn fed Hertfordshire pressed chicken terrine with pickled mushrooms, charred brioche, crispy skin, caramelised fennel purée and mustard tarragon dressing

Salmon three ways, beetroot cured salmon, confit dill and tarragon, poached nori filled with watercress, rye crumb lemon dill oil and nesturgen leaf

Chick pea and quails Scotch egg, avocado, spiced honey mayonnaise and rocket cress caramelised banana shallots

Mains

Scottish beef fillet steak, thyme fondant Maris Piper, shallot purée, charred broccoli, béarnaise sauce and truffle onion ring

Pan-fried market fish, garden pea, charred cauliflower, confit potato and vermouth cream sauce
Slow cooked belly of pork, crisp skin, butternut squash, truffle pearl barley, charred leeks and sherry jus

Tarragon corn-fed chicken breast, BBQ leg croquette, sweetcorn, steamed greens, herb roast potato and Port jus

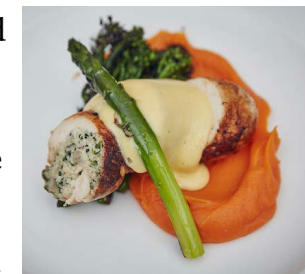
Desserts

Mango crème brûlée

Strawberry panna cotta

Passion fruit tart

White chocolate cheese cake



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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 bottled 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 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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WINE LIST

HOUSE WINES

White

Spinnaker Chenin Blend 2016 (South Africa)	£15.95
Catanga Arien/Sauvignon Bio Organic Tierra Castilla 2016 (Spain)	£16.50

Red

Solano Tinto 2016 (Spain)	£15.95
Catanga Tempranillo Bio Organic Tierra Castilla 2016 (Spain)	£16.50

Rosé

La Loupe Carignan Rosé 2016 (France)	£15.95
Catanga Rosé Bio Organic Tierra de Castilla 2016 (Spain)	£16.50

WHITE WINE

Rocca Trebbiano 2017 (Italy)	£17.50
<i>Fruit, almond, shelfish</i>	

Rioja Blanco Viura Verdejo Fincas de Azabache 2016 (Spain)	£17.75
<i>Lemon, green apple, white peach</i>	

Clef D'argent Sauvignon Blanc 2017 (France)	£18.00
<i>Gooseberry, green fruit, rich fish</i>	

Rhanleigh Chardonnay 2018 (South Africa)	£18.00
<i>Lime, vanilla, chicken</i>	

Galassia Garganega Pinot Grigio 2017 (Italy)	£18.50
<i>Fresh, lemon, salad</i>	

War Horse Chenin Blanc 2017 (South Africa)	£19.50
<i>Apple, pear, canapés</i>	

Picpoul De Pinet Domaine Morin 2016 (France)	£21.50
<i>Green apple, lime, dry</i>	

ROSÉ WINE

Il Narratore Pinot Grigio Rosato 2017 (Italy)	£20.50
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RED WINE

Sangiovese 2017 (Italy)	£17.50
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Cherries, spice, dark chocolate

Cosmina Pinot Noir 2017 (Romania)	£18.00
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Red berries, soft, charcuterie

Rhanleigh Cabernet Sauvignon 2017 (South Africa)	£18.50
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Blackberries, plum, roast beef

Sotherton Shiraz 2016 (Australia)	£19.95
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Blackcurrant, vanilla, BBQ

Valcheta Malbec 2016 (Argentina)	£21.50
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Tabacco, leather, smokehouse

Lacrimus Rioja 2017 (Spain)	£22.50
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Oak, charry, pork

SPARKLING WINE

Vina Vispo Frizzante NV (Italy)	£20.50
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Cava El Pont de Ferro, Brut, NV (Spain)	£25.00
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Prosecco Spumante Brut DOC NV (Italy)	£28.00
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Hindleap Classic Cuvee Brut Bluebell Vineyard Estates 2014 (UK)	£37.50
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Champagne De Malherbe Brut (France)	£38.50
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Champagne Pol Roger White Foil (France)	£65.00
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BAR DRINKS

Becks Beer 275ml, Peroni 330ml	£3.30
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Other beers available on request (10 day notice needed)

Spirit & mixer	£3.95
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Premium spirit & mixer	£4.35
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Soft drinks	£2.30
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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 to soap box derbis or city wide treasure hunts, we have the space to meet your needs.

Fancy a name 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 **£325.00**
(Croquet, boules, giant Jenga, giant Connect 4, giant chess)
- Team events games **£325.00**
(Softball, football, rounders, volleyball)
- 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.

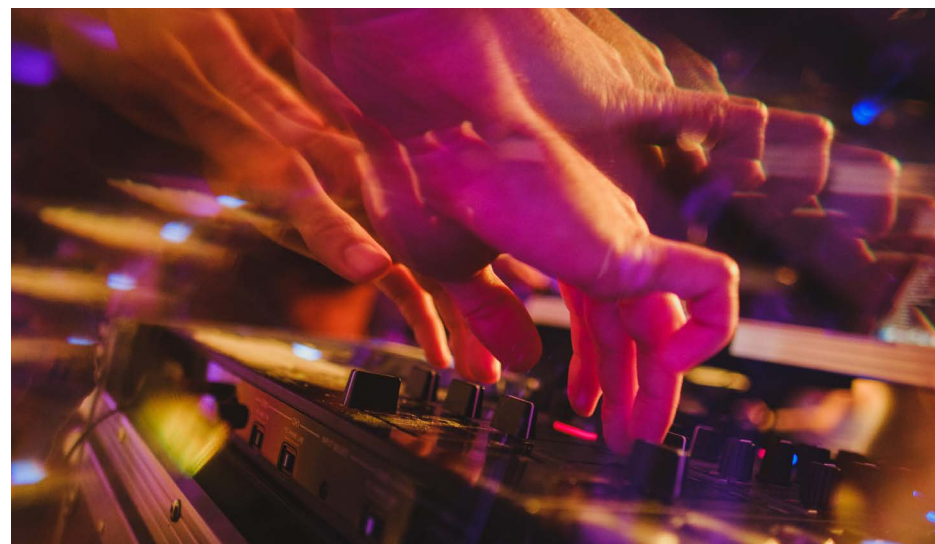


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EXTRAS

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 Winter 2019-2020 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.

Simon William-Smith
General Manager





REGENT'S

Conferences
& Events

CONTACT US

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