



REGENT'S | EVENTS

Autumn – Winter 2024

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

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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

	Theatre	Classroom	Boardroom	U-Shape	Semi Circle	Cabaret	Standing	Day Rate	1/2 day Rate
Tuke Hall	337	n/a	n/a	n/a	n/a	n/a		£3,250.00	£1,800.00
Tuke Common Room	80	36	30	24	40	40	150	£1,500.00	£780.00
Herringham Hall	120	60	45	40	50	80	170	£1,650.00	£850.00
Knapp Gallery	40	25	20	20	20	30	80	£1,050.00	£580.00
Bedford's Bar							120	£1,500.00	£750.00

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

Room capacities and rates

Classrooms

We offer a variety of classrooms to hire to accommodate groups from 6 up to 100 guests. Contact us with your requirements and we will find a classroom suitable for your guests' needs.

	Theatre	Classroom	Boardroom	U-Shape	Semicircle	Cabaret	Rates (VAT exempt)
Tuke Cinema	88 - Staged Theatre						£750.00
D206/D208	100	100	40	50	40	100	£850.00
D- 112	42	42	25	22	42	32	£550.00
D-012	48	48	30	24	48	30	£650.00
T002	24	24	15	12	24	16	£395.00
T009	Theatre (tablet chairs)					14	£295.00
T010	30	30	20	16	30	22	£450.00
J206 (J208)	24	30	15	12	24		£350.00
A-202	6	6	NA	NA	NA	NA	£150.00





York Lawns

York lawns are available to hire every day from mid-May to mid-September, with a luxurious marquee provided. Please contact one of the event coordinators for further information.





Bedford's Bar

Perfect for private celebrations, with an integral bar and kitchen, in built AV sound and lighting system, DJ booth and chill out seating area, Bedford's Bar provides a one stop solution for all party organisers.

With its stylish décor, inviting atmosphere, and a versatile layout, this bar can accommodate a range of occasions from intimate gatherings to lively celebrations for up to 120 guests. The chic ambiance, complemented by modern furnishings and ambient lighting, creates an unforgettable backdrop for networking events, private parties, or corporate gatherings. A late licence can be obtained for wedding receptions and private parties subject to conditions.

Please contact the events department to find out availability and prices.



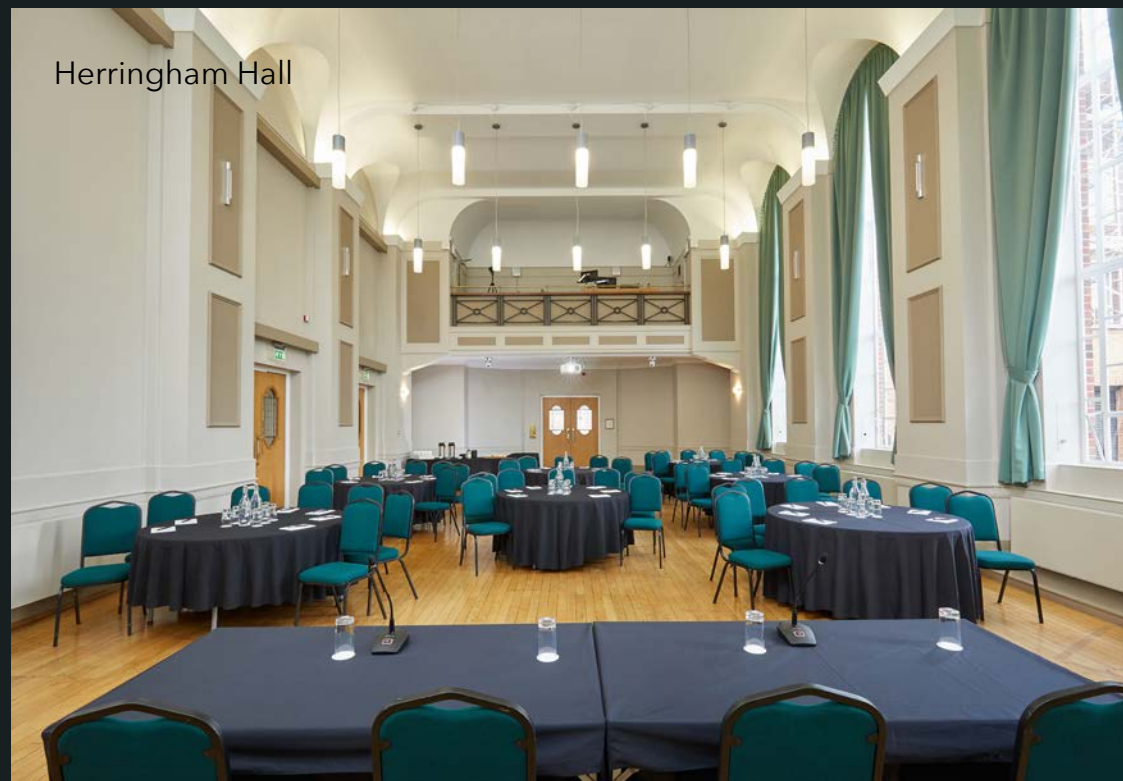


Secret Garden

Beautifully tended, a serene and secluded space within the grounds, the Secret Garden is a hidden garden within a garden. The space is available during the summer months for private parties, recitals, receptions and well being retreats for up to 150 guests.

There is always something in flower, providing a perfect backdrop to outdoor civil wedding ceremonies, which Regent's Events is fortunate to be licenced to host.

Please contact the events department to find out availability and prices.



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. 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.

Presentation accessories

• Laptops	£100.00
• Flipchart easel, pad and markers	£20.00
• Photocopying	£0.05 per page
• 60-inch plasma screens	£100.00

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

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





Day delegate rate

Our daily delegate rates provide inclusive packages:

- Commercial rate £74.00 per person
- Charity rate £68.00 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 items of finger tapas
- Tea, coffee and cakes in the afternoon



Breakfast and refreshments

(min. order 6 people)

Drinks

Filtered water ,per bottle	£2.95
Blended coffee, Indian, Chinese, or herbal infusion tea	£2.95
Blended coffee, Indian, Chinese, or herbal infusion tea & biscuits	£3.95
Fresh orange or apple juice – per jug	£6.95

Breakfast

Portobello mushroom , plum tomato ragu, Emmental cheese on a toasted brioche roll (VG)	£4.50
Scrambled tofu on a toasted brioche roll (VG)	£4.50
Seitan bacon roll on a toasted brioche roll (VG)	£4.50
Cumberland sausage on a toasted brioche roll	£4.50
Dry aged bacon on a toasted brioche roll	£4.50
Fried Burford Brown hen's egg on a toasted brioche roll (V)	£4.50
Forman's 'London Cure' salmon gravlax , cream cheese, caper & roquette open bagel	£5.25
Croque Forestier a grilled cheese sandwich with mushrooms and Mornay sauce (V)	£5.25



Viennoiserie and Bakery

(min. order 6 people)

Assorted selection of mini croissants & danish pastries	£2.50
Tea & coffee with an assorted selection of mini croissants & danish pastries	£4.95
Spinach & wild mushroom stuffed croissant	£4.50
Mature cheddar cheese & Wiltshire ham croissant	£4.50
Tea & coffee with mature cheddar cheese & Wiltshire ham croissant	£6.50

Healthy start

(min. order 10 people)

Super mint green smoothie (150ml)	£5.25
Vegan coconut yoghurt, berries compote, coconut granola (VG)	£4.50
Matcha, raspberry and coconut energy balls (1 of each flavour) (VG)	£4.50
Apple, cinnamon & hazelnut chia pots (VG)	£4.50
Mint fruit skewers (VG)	£2.95
Seasonal fruit platter (VG)	£3.75
Seasonal fruit bowl (VG)	£2.95



Light bites, snacks and nibbles

(min. order 10 people)

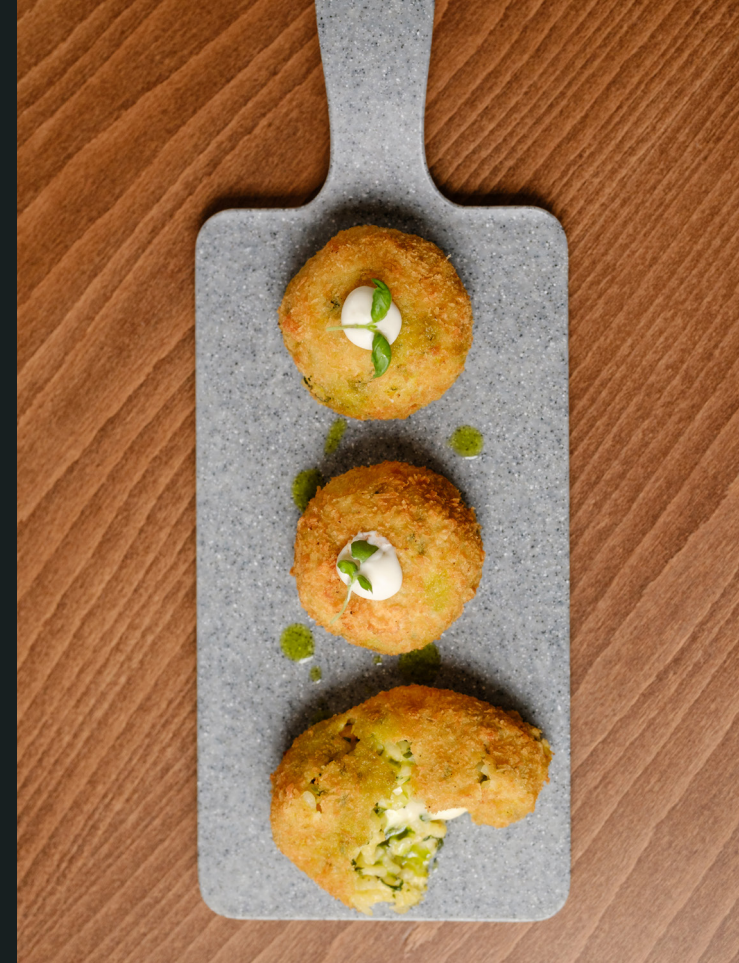
Light bites

Matcha, raspberry and coconut energy balls (1 of each flavour) (GF)	£4.50
Apricot & maple granola bar (VG)	£2.75
Apple, caramel and cinnamon flapjack (VG)	£2.50
Mini banana & biscoff loaf (VG)	£2.00

Snacks & Nibbles

Bar snacks & nibbles selection x 3/pp	£5.50
Bar snacks & nibbles selection x 5/pp	£6.95

Vegetable crisps (VG) (GF)
Hand-cut potato & vegetable crisps (VG) (GF)
Garlic & parsley bruscettini (VG)
Cheddar & smoked paprika straws (V)
Tomato & basil savouries (V)
Freshly roasted mixed nuts in spices & honey (VG) (GF)
BBQ crackers (VG) (GF)
Smoked almonds (VG) (GF)
Salsa crostini (VG)
Parmesan bites (V)



Pintxos and finger tapas

(min. order 10 people)

Cold

Spanish olives in Regent's marinade (VG) (GF)	£3.50
Olive oil breadsticks with hummus (VG)	£3.50
Luxury crudité's with artisan dips (lemony hummus, smoked pepper tapenade) (VG) (GF)	£3.50
Manchego & sun-dried tomato pintxos (V) (GF)	£3.50
Serrano ham & cantaloupe melon pintxos (GF)	£3.50
Chilled vegetable gazpacho shot (VG) (GF)	£3.50
Ajo blanco gazpacho shot (VG) (GF)	£3.50

Hot

Crispy breaded cod bites with mojo verde sauce	£4.50
Crispy potato croquette & anchovy mayonnaise	£4.50
Ham & cheese croquettes	£4.50
Keans extra mature cheddar & Camden Hells; Welsh rarebit (V)	£4.50
Fried potato coquieta & mojo rojo sauce (VG)	£4.50



Working lunches

(min. order 10 people)

Classic deli lunch £17.95pp

One-and-a-half rounds of Chef's Selection including vegetable, meat and fish sandwiches, hand-cut potato crisps and a bowl of seasonal fruit.

Fish

Tuna mayonnaise, sweetcorn & cucumber

Prawn mayonnaise

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

Meat

Ham, cheddar & pickle

Chicken, mayonnaise & sweetcorn

Roasted Hereford beef, horseradish and wild rocket

Smoked York ham, cucumber and Coleman's mustard

Vegan

Vegan ploughmans

Mexican bean & avocado

Crisps

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.

Wraps

Chicken caesar wrap

Chickpea Masala

No duck hoisin

Baguettes

Tuna mayonnaise, sweetcorn & cucumber

Ploughmans

Sandwiches

Chicken, mayonnaise & sweetcorn

Ham, cheddar & pickle

Prawn mayonnaise

Vegan ploughmans

Bagels

Salmon & cream cheese

'Keens' cheddar, pickle and gem

Additional finger food items

Cheesy omelette bites (C)	£3.50
Chicken strips (C)	£3.50
Cod goujons with tartare sauce (W)	£3.50
Crispy salt & pepper tofu bites (W)	£3.50



Working lunches

(min. order 10 people)

Salad deli lunch £22.50pp

Choose bowls of ready made salads, proteins and leaves, served with dressings, artisan breads and a fresh fruit platter.

Home made mixed salads - choose 2

Chickpea papri chaat

with coriander, crispy onion, pomegranate, pineapple chutney & mint (VG)

Roasted heirloom carrots

with toasted buckwheat & wild sea herb dressing (VG) (GF)

Korean potato salad

with pickled radish, lemon sesame oil, kimchi, gherkinaise & peppery mizuna (VG) (GF)

Candied yam salad

with wilted spinach, lime-maple dressing, shaved pecan & crispy sage (VG) (GF)

Freekeh & pine nut tabbouleh

with sundried tomato & oregano dressing (VG)

Roasted heirloom beetroots

with smoked ricotta, naval orange & toasted walnut (V) (GF)

Leaf - choose 1

Classic fattoush (VG)

Regent's mixed garden salad (VG) (GF)

Baby spinach, rocket & watercress (VG) (GF)

Protein - choose 2

Marinated boneless chicken thigh skewer (chef's choice marinade) (GF)

Carved roasted chicken breast (GF)

Falafel & hummus platter (VG) (GF)

Soy-braised tofu steak (VG)

Cubed roasted salmon (GF)

Marinated grilled cod skewer (GF)



Buffet lunches

(min. order 20 people)

Fork buffets £37.50pp

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 is also served with 2 seasonal chef's choice sides/salads, artisan breads and salad dressings.

Vegan

Salt-baked celeriac steak

with wild mushroom, thyme & seitan 'bacon' dressing (VG) (GF)

Wok-fried Japanese udon noodles

with coriander, beansprouts, crispy onion & shiitake XO sauce (VG)

Smoked pepper and slow-roasted tomato

with jollof rice, fried plantain & onion salad (VG) (GF)

Meat

Char Siu slow-roasted pork shoulder

with plum sauce, aromatic sesame, fine bean & glass noodle salad (GF)

Braised beef cheek & turnip hotpot

with confit potato & Westcombe cheddar crust (GF)

Nigerian 'Suya' BBQ corn-fed chicken

with sweet potato fries, spicy peanut dipping sauce & sorrel (GF)

Fish

Regent's fish pie with salmon, prawn, smoked haddock & mussels (GF)

Baked haddock in Mornay sauce, dauphinoise potatoes, buttered kale & parsley

Salmon and herb fish cakes, wilted spinach, soft-poached egg & hollandaise sauce

Hot sides

Chargrilled broccoli with chimichurri dressing (VG) (GF)

Traditional crispy roast potatoes dressed in thyme & garlic (VG) (GF)

Roast mixed squash & heirloom carrot medley with chervil dressing (VG) (GF)



Buffet lunches

(min. order 20 people)

Salads

Mixed seasonal leaves (VG) (GF)

Persian Shirazi salad: cucumber, tomato, red onion, mint (VG) (GF)

Sichuan grilled broccoli, confit garlic & shallot salad, dried chilli, coriander & toasted peanuts (VG) (GF)

Deserts

Biscoff cake pop (VG)

Homemade salted caramel gooey brownie (V)

Spiced red wine, plum and almond tart (V)

Coffee & walnut praline choux bun (V)



Grazing boards

(min. order 10 people)

All options served with artisan breads.

The Garden - £12.50pp

Housemade lemony hummus, pumpkin moutabal & smoked pepper dip with artisan bread basket (VG)

Antipasti of marinated mushrooms, cured & smoked heirloom root vegetables (VG)

Beetroot falafel, cauliflower pakora & 'fritto misto' basket with paprika sprinkle & lemon (VG)

The Borough - £13.75pp

Selection of Cobble lane cured and smoked charcuterie

Selection of cured & smoked charcuterie

24-month aged prosciutto di Parma, salami Milano & chorizo piquante

Smoked duck & prune sausage roll

Served with bread basket, house-marinated olives, preserves & pickles

The Brixham - £14.95 pp

Selection of cured, smoked & artisan house-made seafood snacks

Smoked haddock fish cakes, crispy fish goujons, smoked salmon & cream cheese bites

Smoked mackerel pâté & artisan bread basket

Served with house-made pickles, tartar sauce & lemon

The Fromagerie - £14.95pp

A selection of fine, seasonal British & continental cheeses served with crackers, pickles & chutneys (V)

The board contains a hard, soft, blue & a goat's cheese; all cheeses are pasteurised

The Fauxmagerie - £14.95pp

A selection of fine, seasonal British & continental 'cheeses' served with crackers, pickles & chutneys (VG)

The board contains a vegan hard, soft, blue & a 'goat's' cheese; all vegan cheeses are pasteurised



Afternoon tea

(min. order 15 people) - £29.95pp

From the award-winning pastry chef, a selection of homemade artisan finger sandwiches accompanied by freshly baked scones with Devon clotted cream and preserves and a selection of seasonal patisseries and mini cakes. Served with a Fairly traded selection of teas and coffee and homemade hibiscus lemonade.

Sandwich selection

Smoked salmon
Egg mayo
Ham & cheese

Drinks

Hibiscus lemonade
Fairly traded selection of teas and coffee.
Spoil yourself with a glass of fizz

£6.50 per person



Canapés

(min. order 20 people)

4 items- £21.50pp

6 items- £30.50pp

Meat

Bacon & gruyère gougères with parmesan craquelin

Truffled salad Olivier tartlet - truffled potato, poached chicken breast, and cornichon mayonnaise in a crispy tart shell

Cajun pork belly cracklins - slow cooked then deep fried chunks of cured pork belly covered in cajun sprinkle seasoning

Xinjiang-style roast lamb & herb 'spring roll', with cumin mayo & pickled carrot

Hanoi-style Vietnamese 'Bún Chả' meatball with, pickled mushroom, ginger & spring onion dressing & coriander

Puffed pork skin 'quaver', with guacamole & Tajín spice (GF)

Fish

Caper butter-stuffed & crispy-fried Scottish mussel 'Kiev'

Grilled shrimp & green onion onigiri, Kewpie Japanese mayonnaise & pickled bamboo shoot (GF)

California roll sandwich, cucumber caviar & shredded nori

Artichoke-stuffed crispy potato skin, anchovy & dijonnaise (GF)

Smoked mackerel & avocado taco, smoked red bean mole & dried lime (GF)

Veggie/Vegan

Camden Hells & Keens extra mature cheddar Welsh rarebit on garlic sourdough (V)

Chestnut, cranberry & parmesan palmiers (V)

Gruyere Goujeres with parmesan craquelin (V)

Caramelised beetroot, BluRisella & preserved cucumber on rye crouton (VG)

Sweet potato tartlet, vegan camembert, shaved pecan & caramelised shallot (VG)

Braised bamboo & shiitake mushroom sushi roll with wasani mayo & coriander (VG) (GF)

Desserts

Blood orange cheesecake served with fennel sable (Regent's signature item) (V)

Banana cake served with rice curd and candied pineapple (Regent's signature item) (VG)

Lemon & blueberry chiboust

Hazelnut and apricot tart (V)



Bowl food

(min.order 20 people)

4 bowls - £28.50pp

6 bowls - £33.50pp

Meat

Chinese Sichuan pepper poached chicken & shiitake mushroom salad (GF)

Gratinated beef shin mac & cheese, truffled mousseline & rich beef reduction (GF)

Smoked ham hock & black bean feijoada, bitter orange & coriander salad (GF)

Serrano ham coquiuetas, chilli salsa & lime mayonnaise

Jerk corn-fed chicken drumsticks, rice & peas & callaloo (GF)

Roasted Romney Marsh lamb shoulder & minted lettuce shawarma (GF)

Fish

Squid ink risotto, crispy calamari & grilled lemon (GF)

Hokkaido-style torched salmon & sesame-marinated spinach donburi with tsukemono pickles (GF)

Plaice goujons, tartare sauce & shoestring fries (GF)

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

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

Salmon fish cake, poached egg & hollandaise sauce

Vegetarian /Vegan

House-made kimchi & fermented radish salad, shredded nori (VG) (GF)

Fried aloo gobi salad with spiced thick yoghurt & kachumber salsa (VG) (GF)

Dukkah roasted delicata pumpkin, ajo blanco, dill oil & lemon zest (VG) (GF)

Cajun cornbread & smoked tempeh collard greens (V)

Creamed & roasted corn, crispy fried bocconcini & roasted garlic oil (V)

Wild herb quinoa with smoked heirloom carrot & chimmi churri (VG) (GF)

Dessert

Pistachio Crème Brulee, lemon shortbread (V)

Sticky Toffee served with toffee sauce (V)

Apple & blackberry crumble served with vanilla custard (V)



Fine dining

(min order 20 people)

3 courses with coffee & petit four - £72.50pp

Please choose one starter, one main and one dessert for all your guests.

All pre-booked special dietary requirements will be catered for.

Starters

Roasted 'kabocha' pumpkin espuma

with hemp seed ricotta, mint oil & pumpernickel crumble (VG)

Madeira-glazed Iberico pork cheek

with preserved apricot gastrique, caramelised endive, crispy pork quaver & pear

Cep parfait & cured chestnut mushrooms

with parsley emulsion & confit garlic sourdough toast (VG)

Jerusalem artichoke

with castel franco, toasted hazelnut, candy beetroot reduction & tarragon vinaigrette (VG) (GF)

Cured Orkney scallop

with shaved kabu turnip, sea herb emulsion & horseradish shaved ice (GF)

Herb spätzle, wild hare ragout

with aged parmesan & rich gamey sauce

Mains

Pan roasted breast of barbary duck

with dark brassica puree, smoked potato terrine, amarena cherry sauce (GF)

Salt baked celeriac & wild mushroom pithivier

with spinach soubise & tarragon veloute (VG)

Roasted heirloom beetroot & heritage carrots en crouste

with almond & dill split sauce, roasted pear & chicory salad (VG)

Truffled potato ravioli

with toasted hazelnut, pickled celeriac, confit egg yolk, aged parmesan (V)

Roasted salmon fillet

with pomme aligot, grilled leeks & sauce vierge (GF)

Roasted breast of pheasant

with confit drumette & crispy thigh, suprême sauce & grilled maitake mushrooms (GF)

Dessert

Blood orange cheesecake

served with fennel crumble & negroni caviar

(Regent's signature item) (V)

Banana cake

served with rice custard and candied pineapple

(Regent's signature item) (VG) (GF)

Apple strudel

served with salted caramel sauce with vanilla ice cream,

peanut crumble (V)

Poached pear

served with ricotta cream, hazelnut crumble

and balsamic caramel (V)



Drinks packages

(min order 20 people)

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.

Pimms and Prosecco	£15.95pp
Spirits	£15.95pp
Pimms and Prosecco and Spirits	£19.95pp

Drinks reception

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

1 hour cheese and wine reception £28.50 per person

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

1 hour canapés and nibbles reception £35.00 per person

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



Drinks list

House spirits

25ml with 175ml mixer	£6.50
Smirnoff Vodka	
Gordon's Gin	
Bell's Whisky	
Jack Daniel's Whiskey	
Bacardi Rum	

Draught Beer

Asahi	£7.50
Cornish Orchard Gold Cider	
Peroni Lager	
Meantime Pale Ale	

Bottled beers

Asahi NRB 330ml	£5.50
Peroni Lager 330ml	
Camden Hells Lager 330ml	
Becks 4% 275ml	
San Miguel Lager 330ml	
Budweiser Lager 330ml	
Sol NRB 330ml	

Non alcoholic Beers

Lucky Saint 330ml	£4.70
Becks Blue 275ml	£4.79
Estrella Damm 0% 330ml	£4.70
Peroni Nastro Azzuro 0% 330ml	£4.70
Koppaberg Cider Strawberry & Lime 0% 500ml	£4.95
Koppaberg Cider Mixed Fruit 0% 500ml	£4.95

Premium spirits

25ml with 175ml mixer	£7.50
Grey Goose Vodka	
Johnnie Walker Black Label Whiskey	
Bombay Sapphire Gin	
Courvoisier VS Cognac	

Pre-mix cocktails

Sex On The Beach	£8.50
Espresso Martini	
Long Island Iced Tea	
Margarita	
Cuba Libre	

Jugs

Pimms 1L	£29.95
Authentic Andalusian Sangria	£32.95
Aperol Spritz 1L	£35.00
Gin & Elderflower Tonic 1L	£28.75

Branded soft drinks

San Pellegrino Aranciata 330ml	£2.00
San Pellegrino Limonata 330ml	£2.00
Coca-Cola 330 ml	£2.50
Dash Sparkling Peach 330ml	£2.75
Dash Sparkling Lemonade 330ml	£2.75
Remedy Kombucha Lemon & Ginger 250ml	£3.50
Lipton Iced Tea Lemon 330ml	£2.20
Redbull Original 250ml	£3.50

Bespoke cocktails and mocktails available upon request



Wine list

White

El Narratore Pinot Grigio, Veneto Italy 2021 £24.50

Red

Lisboa Coreto Tinto DFJ Vinhos Portugal 2021 £24.50

Rosé

La Loupe Carignan Rose, France, 2023 £24.50

White wine

Frunza Pinot Grigio, Romania 2022 £24.50

Clef d'Argent Sauvignon Blanc, Cotes De Gascogne, France 2020 £25.00

Rhanleigh Chardonnay, Roberston, South Africa 2021 £29.50

Chardonnay Ruta 90 Bodega Estampa, Chile 2023 £30.00

Black Cottage Sauvignon Blanc, Marlborough, New Zealand, 2022 £32.50

Vinho Verde Loureiro, AB Valley Wines, Minho Portugal 2023 £33.50

Vinabade Albarino, Rias Baixas, Galicia, Spain 2022 £46.50

Gavi di Gavi 'Ca da Bosio' Vite Colte, Piedmont Italy 2022 £49.95

Bolney Chardonnay, Bolney Wine Estate, West Sussex 2020 £73.00

Red wine

Punto Alto Malbec, Mendoza, Argentina 2022 £27.50

Maison de la Paix Carignan, Vieilles Vignes, Pays d'Oc, France 2022 £28.50

Potager Du Sud, Malbec, France 2021 £29.50

El Buzo Pinot Noir, Valle Central, Chile 2021 £29.50

Proemio Origins Malbec, Maipu, Argentina 2021 £35.00

Rioja Marques de Riscal Reserva 2019, Spain £35.50

Barbera D'Asti Vite Colte, Italy 2021 £38.00

Rioja Gran Reserva Fincas de Azabache 2016, Spain £56.50

Bolney Pinot Noir, West Sussex, England 2022 £73.00

Rose wine

Pinot Grigio Rose San Antini, Sicily Italy 2023 £25.50

Provence Rose Essenciel Chateau Paradis, France 2022 £39.50

Messwein Rose, Austria 2022 £41.50

Lychgate Rose, Bolney, West Sussex, England 2020 £46.50

Sparkling wine

Chevalier Alexiz Lichine Vin Mousseux NV £29.50

Prosecco DOC Spumante Adalina, Friuli Venezia Giulia/ Veneto Italy NV £35.00

Bolney Bubbly, West Sussex, United Kingdom NV £79.50

Champagne

Derichbourg 'Cuvee de Reserve' Brut, France NV £55.00

Lombard Extra Brut, France NV £65.00

Pol Roger, White Foil NV, France £105.00

Laurent Perrier, La Cuvee Brut, France £117.50

Rimbaud Brut Rose, France NV £117.50

Bollinger, Special Cuvee Brut, France £131.00

Veuve Clicquot, Yellow Label, Brut, France £131.00

Laurent Perrier, Vintage, France £163.00

Laurent Perrier, Rose Brut, France £175.50

Non alcoholic Wines

Noughty Sparkling Chardonnay £29.00

Noughty Organic Red £31.00

Noughty Organic Sparkling Rose £31.00

Noughty Organic White £31.00

In-house caterer - Vacherin

Vacherin was founded in 2002 and has continuously innovated ever since to bring a completely fresh approach 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 unique flavour and a personal touch. Our team has a wealth of experience, having worked in some of the world's greatest venues. Our 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.

We have listed the main dietaries (VG) – vegan, (V) – vegetarian, (GF) – gluten free. Should you require more info please contact us on conferences@Regents.ac.uk



Contact us

 REGENT'S | EVENTS

We'd love to hear from you!

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