

A romantic scene of a bride and groom standing in a lush garden. They are positioned in the center of a stone path that leads through a dense thicket of green foliage. Above them is a wooden pergola structure, partially covered with climbing vines and leaves. The lighting is soft and natural, suggesting a late afternoon or early morning setting. The overall mood is serene and elegant.

 REGENT'S | EVENTS

2025

Central London wedding venue

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Congratulations on your engagement

Thank you for considering Regent's for your special day. Located just a stone's throw from central London, surrounded by the beauty of Regent's Park, we offer a tranquil escape with acres of private grounds - a hidden gem where you can create the wedding of your dreams.

Whether you're after an intimate gathering or a grand celebration, your dedicated wedding planner will work closely with you to bring your vision to life. From choosing the perfect elements for your big day to guiding you through every step of the planning process, they'll ensure no detail is overlooked. They can also provide more information on availability, pricing and how to make your dream wedding a reality.





Our spaces

We offer a unique blend of city elegance and natural charm, creating the perfect backdrop for your special day.

Nestled in the heart of the city, our venue boasts expansive outdoor spaces that provide a private, picturesque setting for your wedding ceremony and reception.

For smaller weddings, our Grade II listed rooms offer a timeless ambiance, beautifully complemented by our lush garden spaces for a seamless indoor-outdoor experience.





Indoor spaces

We offer several indoor rooms, available all year round - full of charm and character that can be used for ceremonies and receptions from 50 to 125 guests.

Take Common Room - ceremony and reception space

Up to 100 guests for a ceremony, 120 for a reception or 60 for a meal

Herringham Hall - ceremony and reception space

Up to 125 guests for a ceremony, 140 for a reception or 90 for a meal

Regent's Brasserie - reception space

Available as a wet weather plan for up to 120 for a reception

Regency Suites - dressing rooms

In our Grade II listed building we have the Regency Suites, available for make-up and getting ready. They feature a bathroom, full-length mirrors, irons and hairdryers, along with a complimentary bottle of fizz so you can prepare in style.





Outdoor spaces

York Lawns - ceremony and reception space

Available from May to August, the York Lawns offer a stunning setting for a sophisticated garden wedding. Featuring an elegant ivory-lined marquee, the space is bathed in natural light with panoramic window walls and a clear canopy extension, seamlessly blending in with the surroundings. The marquee can accommodate up to 400 guests and provides a combination of nature and luxury, for both intimate and grand events.

Secret Garden - ceremony and reception space

Established in 1904, the Secret Garden at Regent's offers a truly romantic setting, enveloped in mature greenery. Licensed for ceremonies, it provides the perfect outdoor space to exchange vows, with capacity for up to 150 guests. This enchanting space combines natural beauty and privacy, creating a captivating backdrop.

Regent's Brasserie Terrace - reception space

Set on Reid Lawns, this new terrace offers a versatile space for receptions and barbecues. With capacity for up to 120 guests, it provides a stylish and relaxed ambiance, surrounded by natural greenery.



Packages

**Please check package details, as 'dry hire' has different inclusions.*

If you're looking for the complete experience - from getting ready on-site, to the ceremony, reception, three-course meal and late-night celebration - we can craft a bespoke package to fulfil your wishes. Alternatively, if you'd prefer everything wrapped up in a bow, we offer a selection of thoughtfully pre-designed wedding packages.

Each package includes*:

- Outdoor reception space: choose from the Secret Garden or Brasserie Terrace
- Arrival drinks reception - one and a half glasses of sparkling wine or one mocktail per person
- Three canapés and three nibbles per person during reception
- Half a bottle of house wine per guest
- Toast drinks - one glass of sparkling wine or one mocktail per person
- Unlimited mineral water and juices with reception and meal
- Crisp white linen tablecloths and napkins
- Round and rectangular tables, plus banqueting chairs with chair covers
- Poseur tables and bar
- Table numbers and holders
- Stylish crockery, cutlery and glassware
- Waiting and bar staff
- Dedicated venue coordinator and first aid trained security
- Parking space for the bride and groom
- Use of one Regency Suite for dressing

Tulip package - 50-90 guests, from £160 incl. VAT per person

- Indoor space: Herringham Hall or Tuke Common Room
- A two-course hot fork buffet

Rose package - 50-90 guests, from £188 incl. VAT per person

- Indoor space: Herringham Hall or Tuke Common Room
- A private menu tasting for two people
- A three-course fine dining menu

Orchid package - minimum 100 guests, from £225.75 incl. VAT per person

- Exclusive use of the York Lawns and our private gardens
- A stunning ivory marquee with a clear canopy extension
- Choose from a two-course hot fork buffet or a barbecue

Wisteria package - minimum 100 guests, from £265 incl. VAT per person

- Exclusive use of the York Lawns and our private gardens
- A stunning ivory marquee with a clear canopy extension
- A private menu tasting for two people
- A three-course fine dining menu



Civil ceremonies

Enjoy a ceremony and drinks reception in one of our listed rooms, Herringham Hall or Tuke Common Room, or outside in our Secret Garden. Please contact Westminster Registrar's Office for availability and ceremony costs and speak to our wedding coordinators for more information.

Please note that you'll need to [book the registrars](#) and ceremony direct with Westminster Council.

Tuke Common Room

Up to 100 guests
Oak panelled, Grade II listed

Herringham Hall

Up to 125 guests
Vaulted ceilings

Secret Garden

Up to 150 guests
Encompassed by mature greenery



Ceremony packages

Bluebell package

Secret Garden (with an indoor room as a wet weather plan) for the ceremony and reception. One glass of fizz or non-alcoholic drink per person and a selection of three nibbles.

From £100 per person for 50 people, £85 for 100 people

Snowdrop package

Secret Garden (with an indoor room as a wet weather plan) for the ceremony and reception. Two glasses of fizz or non-alcoholic drinks per person, selection of three nibbles and three canapes.

From £120 per person for 50 people, £105 for 100 people

Kindly note that all prices quoted are inclusive of VAT.



Dry hire

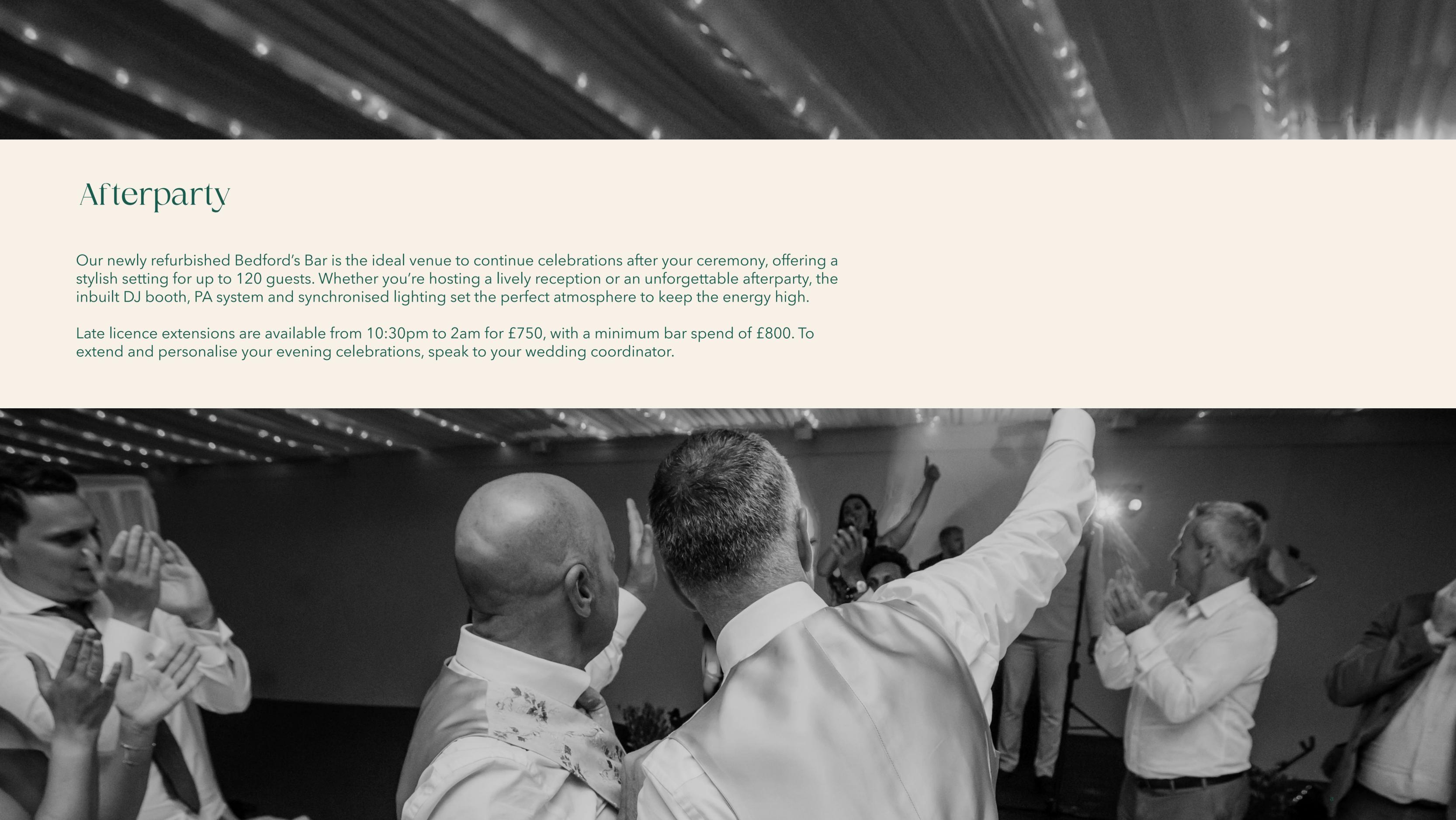
Dry hire for our outdoor spaces is available on Sundays and Mondays from May to September, excluding term time (14 May to 17 August 2025). Packages include grounds hire, marquee hire, use of the secret garden for photos, use of the Regency Suites for dressing, security, cleaning, furniture and equipment. For a full list and pricing, please contact our events team. Additional furniture is available for hire upon request.

Dry hire spaces:

- York Lawns, *marquee hire and access to grounds for photos*
- Secret Garden
- Regent's Brasserie Terrace

In the event that the weather doesn't cooperate for bookings for our outdoor spaces (Secret Garden and Regent's Brasserie Terrace), an indoor space will be provided as a stylish alternative, ensuring your celebration remains magical, no matter the forecast.





Afterparty

Our newly refurbished Bedford's Bar is the ideal venue to continue celebrations after your ceremony, offering a stylish setting for up to 120 guests. Whether you're hosting a lively reception or an unforgettable afterparty, the inbuilt DJ booth, PA system and synchronised lighting set the perfect atmosphere to keep the energy high.

Late licence extensions are available from 10:30pm to 2am for £750, with a minimum bar spend of £800. To extend and personalise your evening celebrations, speak to your wedding coordinator.



Menus

We offer a variety of menus to suit every celebration - from formal seated dinners to stand-up receptions with grazing tables, or a simple canapé reception.

If you have any specific religious, cultural or dietary requirements, we're happy to accommodate your needs. We collaborate with a selection of trusted, approved event caterers who can craft a bespoke menu tailored to your preferences, ensuring that every dish is as memorable as your day.

The following menus are examples from our chefs.



Mains

Medium rare roast topside of beef, horseradish cream and glazed chantenay carrots

Roasted porchetta of free-range pork, creamy polenta, caramelised apple and roasted garlic sauce

Hainanese chicken, jasmine rice, wok fried mushroom and Chinese chive, pink peppercorn dressing

Root vegetables, plant 'camembert' and polenta en croute, rosemary butter sauce (VG)

Wok-fried Japanese udon noodles, coriander, beansprouts, crispy onion and shiitake XO sauce (VG)

Vegan 'ham', grilled leek and confit pepper jambalaya, with green onion and celery leaf (VG)

Classic Valencian paella with 'la bomba' rice, prawns, mussels and squid. Served with crusty baguette and saffron butter

Salmon en croûte brown butter and lemon pomme purée, chive butter sauce

Haddock and spring onion fish cake, poached egg, steamed spinach and hollandaise sauce

Salads

Mixed seasonal leaves with raspberry vinaigrette (VG)

Zaalouk - Moroccan slowly roasted eggplant, tomato, cumin, olive oil and herbs (VG)

Bitter chicory, raddichio, crushed smoked almond and apricot dressing (VG)

Hot sides

Broad beans, peas and fine bean medley with rich chive emulsion (VG)

Pommes Anna with thyme, garlic and rosemary (VG)

Lightly braised carrot, leek and turnip in court bouillon with chervil and pink peppercorn (VG)

Desserts

Berries and coconut cake pop (VG)

Lime, pineapple and mint blondie (V)

Sicilian lemon, ricotta and pistachio tart (V)

Strawberry and basil choux bun (V)



Meat

Char-grilled lean Dexter beef burger served in a soft burger bap with choice of cheeses

Jumbo hotdog in a brioche roll with caramelised and crispy onion, sauerkraut, cheesy sauce, mustard and pickles

Chicken thigh with chimichurri sauce

Marinated free range chicken wings, sticky BBQ or spicy buffalo glaze

Traditional Jamaican grilled chicken leg with jerk rub & tamarind sauce

Crispy pork belly chicharrónes with salsa Verde

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 and pickled chilli (VG)

Salad/side

Green herb potato salad with lemon zest and spring onion (VG)

Pasta salad with cherry tomato, pesto, rocket and parmesan (V)

Classic slaw or Asian style slaw with chili 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)

Dessert

Summer fruit pavlova (GF)

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

A trio of homemade choux bun: strawberry and basil, pear and ricotta and hazelnut and chocolate

A trio of homemade sandwich cookies: Biscoff, raspberry and white chocolate and passionfruit and coconut





3-course fine dining

Starters

Pea & coconut espuma, lovage oil, fresh peas and mint granita (VG)

Truffled French toast with parmesan béchamel, 24-month aged serrano ham, fried shallot and tarragon

Cep parfait and cured chestnut mushrooms, parsley emulsion and confit garlic sourdough toast (VG)

Salt baked and shaved heritage beetroot, Treviso lettuce, mandarin, toasted hazelnut, pomegranate and lemon thyme vinaigrette (VG)

Soused and torched mackerel fillet, blackened cucumber, picked Granny Smith apple and borage

Roasted leek and porcini mushroom orecchiette, burrata, Ligurian 'grand cru' extra virgin olive oil (V)

Mains

Classic beef Wellington, roasted carrot and turnip, pomme purée and red wine sauce

Wild boar, chestnut mushroom and tarragon pithivier, truffled turnip tartiflette and caramelised apple

Celeriac, wild mushroom and spinach Wellington, olive oil pomme purée and glazed heirloom carrots (VG)

Roasted asparagus, fennel and celery 'en croûte', broad bean purée and almond and dill split sauce (VG)

Pecorino and lemon polenta, samphire, fresh peas and grilled artichoke with dill oil and crispy garlic (V)

Slow poached and torched fillet of cod with ajo blanco, tender stem broccoli and amandine sauce

Roasted breast of Norfolk free range chicken, potato terrine and supreme sauce

Desserts

Blood orange cheesecake served with fennel crumble and Negroni caviar (Regent's signature item) (V)

Tarte au citron served with meringue, lemon curd, raspberry gel and raspberry sorbet (VG)

Coconut dacquoise, lime and mint chillboust, 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)





Canapés

Meat

Rabbit and asparagus tartlet with pea and mint espuma, with chervil

Sticky rice and shiitake stuffed chicken wings

Viet Cajun crispy pork skin, prawn and aromatic herb summer roll

Lamb merguez and semi dried apricot brochette with harissa mayo and lemon thyme

Carpaccio of beef fillet, truffled 'Aliter Dulcia' crouton and roasted artichoke

Whipped duck liver parfait and Sauternes jelly on brown butter short crust biscuit

Fish

Smoked salmon and cream cheese rilette on blini with chive and caviar

Cubes of confit salmon with yuzu ponzu pippette and shichimi togarashi

Mackerel and cucumber tart with crispy wild rice and nori sprinkle

Mini shrimp brioche roll with crispy iceberg and bisque mayo

Ceviche of wild bream on watermelon disc with grapefruit, wasabi and borage leaf

Vegetarian/Vegan

Asparagus, pea and herb cheese tartlet (V)

Filo, spinach and feta 'cigar', smoked onion puree (V)

BBQ king oyster and porcini mayo (V)

Charcoal roasted baby radish with kimchi mayo and green onion (VG)

Shiitake mushroom and Chinese leek steamed dumplings (VG)

Pan con tomate with dried heirloom cherry tomatoes and basil (VG)

Desserts

Blood orange cheesecake served with fennel sable (Regent's Signature Item) (V)

Banana cake served with rice curd and candied pineapple (VG, GF)

Pina colada Millington (GF)

Sesame praline yuzu tart (V)





Afterparty menu

Treat your evening guests to a selection of the below

Choice of 3 at £19.95 per person

Choice of 5 at £28.75 per person

Late night nibbles

Select a few of our finger food items from the afterparty menu.

- Stone baked sourdough mini pizza – prosciutto and mozzarella / rocket pesto and Rosary goats' cheese (V) / grilled Mediterranean vegetables, 'feta', garlic oil (VG)
- Burgers – Lake District Farm cheeseburgers / Regent's fried chicken burger / charred halloumi and chilli jam / grilled tofu with pineapple relish – choose 2 (or 3 at an upgraded cost)
- Fish finger sandwich – dayboat goujons and shredded gem lettuce with house tartare sauce in a mini ciabatta roll
- Scampi and chip cones with pea fritter and preserved lemon mayonnaise / tofu and chip cones, pickled onion, curry sauce (V)
- Chicken gyros – marinated chicken pieces chargrilled and served in toasted wrap with shoestring fries, salad and garlic sauce
- Pulled rare breed pork shoulder, sausage stuffing, crackling and apple sauce in a floured bap
- Maple glazed back bacon rolls with smoky tomato relish
- Seasonal squash and sage arancini with pomodoro sauce (V)
- Kofte kebabs with tzatziki and pomegranate
- Chilli beef burrito or chipotle jackfruit, dirty Mexican loaded rice, jalapeno, queso sauce
- Tikka chicken or paneer naan wrap, fresh tomato and cucumber, mint yoghurt dip

Grazing boards

All options served with artisan breads.

The Garden – £15.00pp

House made lemony hummus, pumpkin moutabal & smoked pepper dip with artisan breadbasket (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 – £16.50pp

Selection of Cobble Lane cured and smoked charcuterie

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

Smoked duck & prune sausage roll

Served with breadbasket, house-marinated olives, preserves & pickles

The Fromagerie – £17.95pp

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

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

8-inch pizza – £10.95 pp

A selection of pizza toppings and sauces. Please ask your coordinator for more information.



In-house caterer - Houston & Hawkes

At [Houston & Hawkes](#), we're redefining your dining experience with fresh, sustainable and unforgettable food. As a proud B Corp and London 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 mission is simple: to deliver what we promise - to eat well and have fun.





Extra services

We're dedicated to making your wedding unforgettable. Along with our core services, we can help with additional extras from reputable suppliers to enhance your day - from decor to entertainment. Your wedding coordinator will guide you with expert advice and support, so you can enjoy planning your dream wedding.

Contact us

We'd love to hear from you!

weddings@regents.ac.uk

+44 (0) 20 7487 7540

Regent's University London

Inner Circle, Regent's Park, NW1 4NS

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