



REGENT'S | EVENTS

Spring - Summer 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

	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	£450
D008, D012	48	48	30	24	30	48	£650
D207, D209	24	24	12	10	16	24	£450
D206, D208	100	100	40	50	40	100	£850
T010	30	30	20	16	22	30	£415
T011	26	26	18	14	20	26	£450
Tuke Cinema	88 pax-staged theatre						£750
T103	38	NA	NA	NA	NA	NA	£450
T105	24	24	15	12	16	24	£375
T106	30	30	18	15	18	30	£450
T107	56	50	30	25	40	50	£600
T110	28	20	10	10	20	20	£310
T117	26	26	20	14	20	26	£450
T224	70	70	40	36	40	70	£750





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.



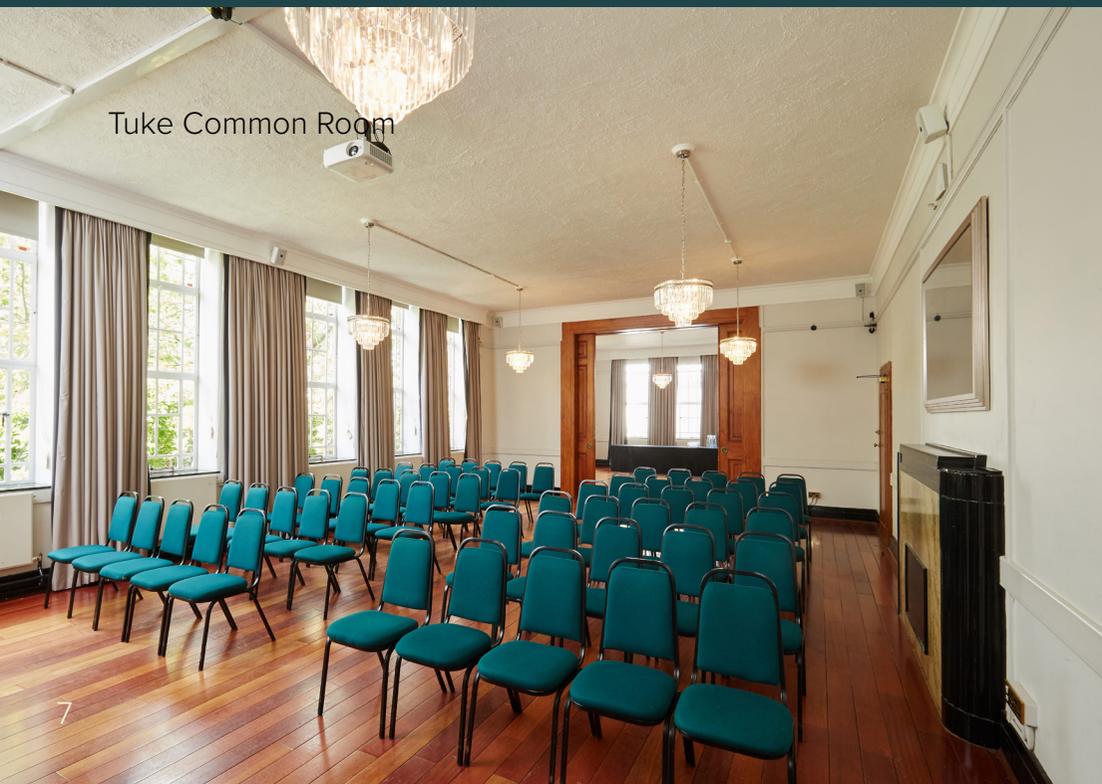
Tuke Hall



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

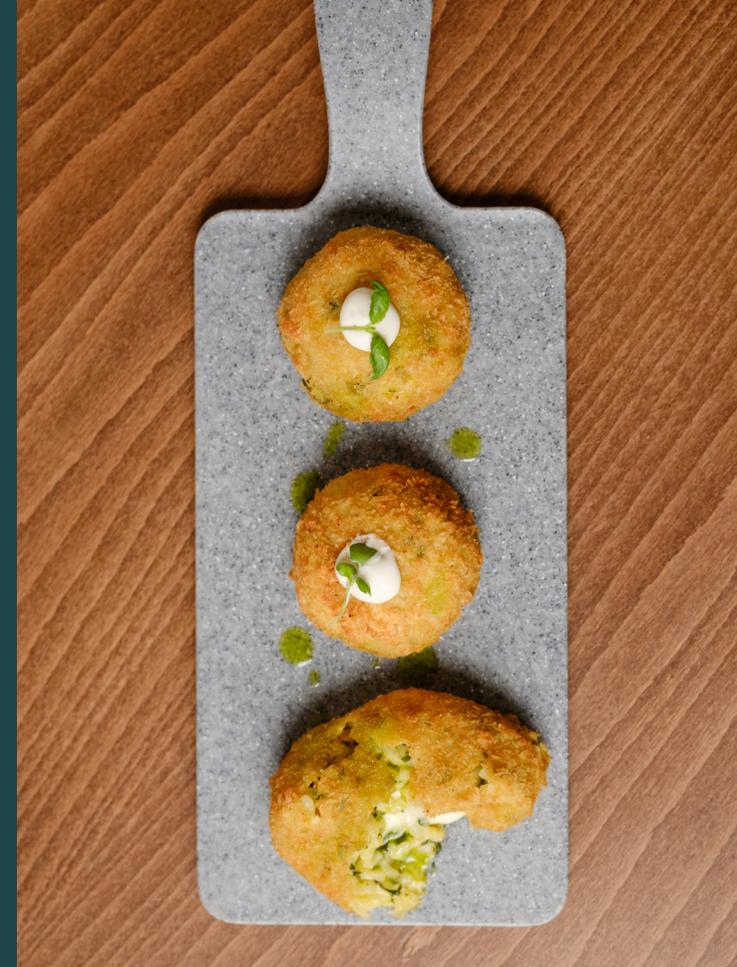
Vegetable crisps	£1.00
Date & Cocoa energy balls	£2.50
Cranberry, honey & oat coffee cake.	£2.00
Compressed fruit skewers	£1.75
Peanut butter, choc chip and vanilla energy balls	£2.00
Lemon drizzle flapjacks	£2.00
Seasonal crudites & dip	£1.75
Coconut smoked almond and goji granola bar	£2.50
Miso banana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

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

Aged Herefordshire fillet of beef, pickled red onion, brioche and hollandaise (h)

Jerk chicken, rice and peas arancini, lime yoghurt (h)

Smoked Gressingham duck, rhubarb, pickled carrots (c)

Pressed Norfolk ham hock, smoked apple purée (c)

Shawarma Romney Marsh lamb, coriander relish (h)

Fish

Curried Cornish crab blini, fennel, mango

Forman's London cure salmon, rye crouton, crème fraiche and dill (c)

Breaded 'fish n chips', tartar sauce, lemon (h)

Cured sea bass, wasabi mayo, cucumber, crispy seaweed (c)

Coley bon bon, sweet chilli hollandaise (h)

Veggie/Vegan

Spiced tofu rice roll, gochujang and miso emulsion (vg) (c)

Crispy corn tikka, kasundi tomato relish (vg) (h)

Ciabatta avocado olive and torn mozzarella, basil pesto (v) (c)

Roasted red pepper arancini with cream cheese nd spinach (h)

Desserts

Pimm's and lemonade pâte de fruits

Almond & brown butter madeleines, green cardamom Chantilly

Scottish raspberry, dark chocolate and pistachio choux buns

Selection of macarons



Bowl food

Minimum 20 people

4 bowls - £27.95pp

6 bowls - £32.50pp

Meat

Free range chicken, St Ewe's egg, baby gem, crouton, Old Winchester, caesar dressing (c)

Herefordshire short rib, kale, creamed mash and jus (h)

Cannon of new season lamb, peas purée, lemon thyme Pommes Anna and olive jus (h)

Pressed belly of slow cooked pork with smoked apple & crispy skin air bag (h)

Fish

Hot smoked salmon and quail's egg niçoise salad (c)

Roast bream, fennel & tamarind, fresh green chutney (c)

Seared market fish with smoked mash, summer greens, chive cream sauce (h)

Lebanese spiced coley, spinach, mussels, giant couscous, tomato and apricot sauce (h)

Vegetarian

Heritage tomato, torn basil, buffalo mozzarella and pesto ciabatta croute (v) (c) Spiced squash and broccoli salad, dukkah and coconut yoghurt (vg) (c)

Wild mushroom and truffle risotto with parmesan shard (v) (h)

Shiitake mushroom and glass noodle salad with soy and sesame (vg) (c)

Dessert

Classic sticky toffee pudding with creamy butterscotch sauce

Mango and passionfruit cheesecake



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

English pea velouté, lovage, mint granita (v)
Heritage tomato, avocado, mozzarella, basil cress & ciabatta crouton (v) Portwood asparagus, St Ewe's egg, citrus crème fraîche (v)
Smoked Cornish mackerel rilette, horseradish, watercress, seeded sour dough Suffolk pig cheek terrine, piccalilli, onion ketchup, endive

Mains

Fava bean risotto, Old Winchester, pickled baby vegetables, tendril salad (v)
Scottish salmon, potato purée, young leeks, pickled shallot, samphire, butter sauce Herefordshire beef wellington, mash, girolles, summer vegetables, Maderia jus
Roast free range chicken, sweet potato gnocchi, kumquat chutney, sumac and honey glaze
Herb-crusted rack of lamb, rosemary polenta, baby spinach, lamb jus

Dessert

Lemon verbena panna cotta, berry compote, mint (vg/gf)
Alphonso mango cheesecake, exotic fruits, tarragon, coconut sorbet
British strawberry Eton mess, elderflower syrup
White peach and almond galette, lavender London honey
Dark chocolate tart, raspberry, basil
Selection of English cheese and biscuits (supplement £5.50pp)



Drinks packages

Prices per person

2 hours £24.50
3 hours £29.55
4 hours £36.00
5 hours £41.50
6 hours £47.50

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	£5.75
Smirnoff Vodka	
Gordon's Gin	
Bell's Whisky	
Jack Daniel's Whiskey	
Bacardi Rum	

Bottled beers

Budweiser 330ml	£5.00
Cornish Cider 500ml	£5.00
Beck's Beer 275ml	£3.95
Peroni 330ml	£4.50
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	£6.50
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	£24.50

Mocktails

Virgin Mojito	£6.50
Peach & Raspberry Bellini	£6.50
Shirley Temple	£6.50
Cranberry Cutie	£6.50
Herb Garden Seltzer	£6.50

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	£2.40
Filtered water 750ml	£2.95



Wine list

House wines

White

El Narratore Pinot Grigio, Veneto Italy 2021 £19.50

Red

Coreto Tinto, Lisboa Portugal 2021 £19.50

Rosé

La Source Reserve Rosé, Pays d'Oc, France 2022 £19.50

Sparkling wine

Vino Vispo Frizzante, Veneto, Italy NV £23.50

Cordon Negro Freixenet, Brut, Spain NV £25.00

Prosecco DOC Spumante Adalina, Friuli Venezia Giulia / Veneto, Italy NV £26.50

Three Choirs 'Classic Cuvée', Gloucestershire, England NV £41.50

Champagne

Dericbourg, Cuvée de Réserve Brut, France NV £45.00

Pol Roger White Foil £75.00

Rosé wine

Pinot Grigio Blush Rosé, DOC delle Venezie, Italy 2020 £21.00

Three Choirs Rosé, Gloucestershire, England 2021 £32.50

Provence Rosé Essenciel Château Paradis France 2022 £35.50

Red wine

Punto Alto Malbec, Mendoza, Argentina 2022 £22.50

Potager du Sud, Malbec, France 2021 £23.50

Maison de la Paix Carignan, Vieilles Vignes, Pays d'Oc, France 2020 £24.50

Flor de Penalva Reserva Tinto Dao, Portugal 2021 £25.50

El Buzo Pinot Noir, Valle Central, Chile 2021 ABV £26.50

Barbera d'Asti (Vite Colte) Italy 2021 £29.50

Three Choirs Ravens Hill Red, Gloucestershire, England NV £32.00

Proemio Origins Malbec, Maipu, Mendoza, Argentina 2020 £33.50

Bodegas Tarón Reserva Rioja Alta, Spain 2016 £35.00

White wine

Los Caminos Chardonnay, Chile 2022 £22.50

Frunza Pinot Grigio, Romania 2022 £22.50

Clef d'Argent Sauvignon Blanc, Côtes de Gascogne, France £23.00

Rhanleigh Chardonnay, Robertson South Africa 2021, £25.50

Vinho Verde Loureiro, AB Valley Wines, Minho Portugal 2022 £27.50

Black Cottage Sauvignon Blanc, Marlborough, New Zealand 2020 £28.50

Albarino, Condes De Albarei, Rias Baixas, Galicia Spain 2022 £31.50

Three Choirs White, Gloucestershire, England 2021 £32.50

Gavi Di Gavi 'Ca da Bosio' Vite Colte, Piedmont Italy 2022 £34.50



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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