



REGENT'S | Conferences  
& Events



Spring/Summer 2019

All prices are subject to VAT at the prevailing rate. For all enquiries, please call 020 7487 7540 or email [conferences@regents.ac.uk](mailto:conferences@regents.ac.uk)







REGENT'S  
Conferences & Events

## Introduction

An inspiring London event venue set within private, lush gardens nestled in the middle of the iconic Regent's Park, our beautiful London venue is a fabulous choice for conferences, meetings, events, summer parties and weddings

### About the Venue

Our unique spaces and beautiful location make us the perfect choice for a wide variety of events.

Inside our historic buildings we have a wide range of rooms, each one flooded with natural light and full of charm. For conferences our venue boasts the purpose-built Tuke Hall auditorium that seats 370 delegates plus a variety of additional rooms in which you can host networking sessions, lunches and breaks. Our location – just minutes from Baker Street tube station – makes travel to and from the venue convenient for your guests. It also means you're only a short journey from the West End.

Our meetings and events rooms offer huge versatility to organisers. Herringham Hall, with its high ceilings and huge, arched windows is an impressive space which lends itself brilliantly to dynamic events including launches and parties. The Tuke Common Room is another one of our signature spaces with real character reflected in the original art deco features. Wood panelling and views over the lawns help create a true sense of occasion to this room, which is often used for board meetings and weddings. In addition to our four feature rooms, we also offer a variety of contemporary, versatile classroom spaces, ideal for weekend training sessions and courses.









**REGENT'S**  
Conferences & Events

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## Room hire rates and capacities

Room hire prices are VAT exempt

|   | Capacities |           |            |         |             |         | Rates     |            |
|---|------------|-----------|------------|---------|-------------|---------|-----------|------------|
|   | Theatre    | Classroom | Board Room | U-Shape | Semi Circle | Cabaret | Day Rate  | ½ Day Rate |
| <b>Tuke Building</b>  |            |           |            |         |             |         |           |            |
| Tuke Hall   | 370        | N/A       | N/A        | N/A     | N/A         | N/A     | £2,550.00 | £1,290.00  |
| Tuke Common Room  | 80         | 36        | 30         | 24      | 40          | 40      | £1,155.00 | £620.00    |
| <b>Herringham Building</b>  |            |           |            |         |             |         |           |            |
| Herringham Hall   | 100        | 60        | 45         | 40      | 50          | 80      | £1,310.00 | £680.00    |
| Knapp Gallery   | 40         | 25        | 20         | 20      | 20          | 28      | £890.00   | £470.00    |
| <b>York Lawns</b>   |            |           |            |         |             |         |           |            |
| <p>The York Lawns are available to hire at weekends only during University term time.<br/>Please contact one of the event co-ordinators for information</p> |            |           |            |         |             |         |           |            |

Half-day rates apply to the following times: 08:00-12:00, 13:00-17:00 & 18:00-22:00





**Room hire prices are VAT exempt**

\*Room with tablet chairs.

| Exempt   | Capacities |           |            |         |             |         |         |
|--|------------|-----------|------------|---------|-------------|---------|---------|
|  | Theatre    | Classroom | Board Room | U-Shape | Semi Circle | Cabaret |         |
| Tuke Building Ground Floor                               |            |           |            |         |             |         |         |
| Tuke Cinema  | 88         | N/A       | N/A        | N/A     | N/A         | N/A     | £650.00 |
| T004*  | 26         | 26        | N/A        | N/A     | 26          | N/A     | £290.00 |
| T005   | 25         | 25        | N/A        | N/A     | 25          | 24      | £290.00 |
| T007*  | 23         | 23        | N/A        | N/A     | 23          | N/A     | £290.00 |
| T009   | 14         | 14        | 14         | 14      | 14          | 14      | £245.00 |
| T010   | 35         | 35        | 20         | 20      | 30          | 30      | £395.00 |
| T011   | 28         | 28        | 18         | 18      | 25          | 25      | £290.00 |
| Tuke Building 1 <sup>st</sup> Floor                      |            |           |            |         |             |         |         |
| T103*  | 38         | 25        | N/A        | N/A     | 25          | N/A     | £290.00 |
| T104   | 16         | 16        | 14         | 14      | 16          | 16      | £265.00 |
| T105   | 24         | 24        | 22         | 22      | 22          | 24      | £290.00 |
| T106   | 32         | 32        | 26         | 26      | 26          | 30      | £315.00 |
| T107   | 56         | 56        | 44         | 34      | 50          | 50      | £475.00 |
| T110   | 23         | 23        | 20         | 14      | 18          | 20      | £265.00 |
| T111   | 10         | 10        | 8          | 8       | 8           | 8       | £260.00 |
| T112   | 12         | 12        | 10         | 10      | 10          | 10      | £260.00 |
| T116   | 15         | 15        | 13         | 13      | 13          | 13      | £285.00 |
| T117   | 32         | 32        | 26         | 26      | 30          | 28      | £395.00 |
| T118*  | 26         | 26        | N/A        | N/A     | 26          | N/A     | £265.00 |
| Tuke Building 2 <sup>nd</sup> and 3 <sup>rd</sup> Floors |            |           |            |         |             |         |         |
| T224   | 78         | 78        | 30         | 40      | 60          | 70      | £525.00 |

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Room hire prices are VAT exempt

| AT exempt       | Capacities |           |            |         |             |         | Day Rate |
|-----------------|------------|-----------|------------|---------|-------------|---------|----------|
|                 | Theatre    | Classroom | Board Room | U-Shape | Semi Circle | Cabaret |          |
| Jebb Building   |            |           |            |         |             |         |          |
| J208            | 30         | 30        | N/A        | N/A     | 30          | N/A     | £300.00  |
| Darwin Building |            |           |            |         |             |         |          |
| D05             | 51         | 51        | 32         | 26      | 30          | 40      | £580.00  |
| D06             | 54         | 54        | 32         | 26      | 30          | 40      | £580.00  |
| Acland Building |            |           |            |         |             |         |          |
| A101            | 30         | 30        | 24         | 20      | 20          | 24      | £395.00  |
| A103            | 30         | 30        | 24         | 20      | 20          | 24      | £395.00  |
| A106            | 14         | 14        | 14         | 14      | 14          | 12      | £160.00  |
| A108            | 20         | 20        | 14         | 12      | 15          | 18      | £265.00  |
| A109            | 21         | 21        | 18         | 14      | 18          | 20      | £350.00  |
| A111            | 24         | 24        | 18         | 14      | 20          | 20      | £350.00  |
| A201            | 100        | 54        | 40         | 30      | 50          | 64      | £850.00  |
| A204            | 6          | 6         | 6          | 6       | 6           | N/A     | £110.00  |
| A206            | 14         | 14        | 14         | 14      | 14          | N/A     | £160.00  |

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## Audio -Visual and technical services

### Free of Charge Items

We are happy to lend items free of charge to our delegates. If the items are not returned the following charges will apply:

Infra-red remote mouse (clicker) £50.00

Induction loop system £55.00

Extension leads £30.00

Laptop adaptors £55.00

### Dedicated Technician Costs

There is an AV team on duty from 8.00am-7.00pm Monday to Friday and 8.00am –4.00pm Saturday.

They are responsible for the entire campus and as such are available to answer ad hoc queries. If you require a dedicated technician then they can be hired on an hourly basis.

Monday-Friday 0800-1700 £35.00ph 4-hour minimum

Monday-Friday 1700 - 2100 £40.00ph 4-hour minimum

Saturday and Sundays 0800-1700 £45.00ph 6-hour minimum

### Event Recording

We offer the ability to record your meeting

Audio Record £80.00

Visual Record from £600





## Audio -Visual and technical services (cont.)

All our rooms have a computer linked to a screen and projector, and a HDMI cable connectivity for laptop. All our feature rooms have a basic PA with a minimum of two speakers, a lectern and a microphone.

### Presentation Accessories

|  |                    |
|--|--------------------|
| Laptops                                      | £120.00            |
| Laser pointer                                | £15.00             |
| Standard lectern                             | £40.00             |
| Flip chart easel, pad and markers            | £ 20.00            |
| Flip chart easel only                        | £15.00             |
| Display/poster boards or partitioning boards | £15.00             |
| Staging 0.75mx0.75m sections with 40cm riser | £15.00 per section |
| LED coloured uplighters x6                   | £250               |

### Plasma screens

|                       |       |
|-----------------------|-------|
| 40 inch               | £100  |
| 50 inch               | £150  |
| 60 inch               | £200  |
| Photocopying per page | £0.15 |

### Audio PA Systems

|  |         |
|--|---------|
| Mobile Basic PA, and one hand held mic                 | £120.00 |
| Mobile DB PA, inbuilt 2x speaker/mixer/amp and one mic | £150.00 |
| JVC Boombox (suitable for mobile phone/iPad)           | £70.00  |
| Sony Boombox (suitable for mobile phone/iPad)          | £50.00  |
| Microphone stand                                       | £12.00  |

### Extra mics:

|  |        |
|--|--------|
| Wired                                      | £45.00 |
| Radio Clip (Lavalier)                      | £50.00 |
| Radio Hand held                            | £50.00 |
| Sennheiser box Set (receiver & microphone) | £85.00 |







## Day delegate rate

Our daily delegate rates provide an inclusive package tailored to your particular style of event.

### Day delegate rate per person

Commercial rate    £65.00 + VAT

Charity rate        £62.00 + VAT

#### Minimum numbers for day delegate rate in each meeting room

Tuke Hall Auditorium        150

Tuke Common Room        40

Herringham Hall        50

Knapp Gallery        25

Day delegate rate includes the following:

Hire of main meeting room and catering room (if required)

One flipchart, pad and pens

Data projector and screen

Delegate notepads, pencils, sweets and mineral water

Tea, coffee and Danish pastries on arrival

Tea, coffee and biscuits mid-morning

Three item finger buffet lunch

Tea, coffee and cakes in the afternoon

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## Drinks Packages

**Our drinks packages include unlimited:**

House red, white & rosé wines

Selection of bottled beers

Selection of fruit juices

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 £11.00 per person.

|                |        |
|----------------|--------|
| <b>2 hours</b> | £23.50 |
| <b>3 hours</b> | £29.50 |
| <b>4 hours</b> | £35.00 |
| <b>5 hours</b> | £40.50 |
| <b>6 hours</b> | £46.50 |

## *Are you thinking of having a drinks reception at the end of your event?*

We offer a one hour cheese and wine reception for £22.50 per person

(which includes a selection of cheeses, biscuits, chutney, fruit, celery, house wine, mineral water and juices).

**1 hour reception with 2 canapés, 2 nibbles and unlimited drinks**

£26.00 pp min order 20 guests.







## Refreshments and Snacks

### Drinks

|  |       |
|--|-------|
| ▪ Filter coffee, organic tea and infusions (1.5 cups)                | £2.30 |
| ▪ Tea, coffee and biscuits   | £3.00 |
| ▪ Tea, coffee and homemade mini cakes                                | £3.95 |
| ▪ Tea, coffee and homemade mini muffins                              | £3.95 |
| ▪ Fresh juice per litre jug – orange or apple                        | £5.95 |
| ▪ Hydration juice per litre jug – orange, apple or blueberry         | £3.50 |
| ▪ Infused juices per litre jug – cranberry and lime, pear or apricot | £6.95 |
| ▪ Elderflower pressé per 750ml bottle                                | £4.50 |
| ▪ Filtered water per 750ml bottle                                    | £2.95 |

All our coffee is ethically sourced and traded fairly from Peru, our teas are Fairtrade and organic

### Treats

|                                   |       |
|-----------------------------------|-------|
| ▪ American style cookie           | £2.50 |
| ▪ Fruit skewer                    | £2.25 |
| ▪ Scone, Clotted cream & preserve | £2.35 |
| ▪ Homemade slice of cake          | £2.35 |

### Snacks

|         |       |
|---------|-------|
| 3 items | £3.75 |
| 5 items | £4.85 |

- Gourmet flavoured popcorn,
- Hand-cut potato and vegetable crisps,
- BBQ crackers,
- Smoked almonds,
- Garlic & parsley bites,
- Wasabi peas,
- Tempura seaweed crackers,
- Spanish olives & caperberries,
- Spiced broad beans,
- Parmesan and smoked paprika straws,
- Paprika nuts,
- Moroccan sesame biscuits,
- Mini pretzels,
- Parmesan bites,
- Salsa baguettes,
- Tomato & basil savouries





## Breakfast Food Items

### All these breakfast items include tea and coffee

|  |       |
|--|-------|
| ▪ Seasonal fruit bowl (1 ½ pieces)                   | £3.80 |
| ▪ Seasonal fruit platter (per person)                | £4.95 |
| ▪ Mini Viennoiserie (2 per person)                   | £4.20 |
| ▪ Large baked fresh croissants                       | £4.20 |
| ▪ Mini assorted bagels with preserves (2 per person) | £3.95 |

### Breakfast soft roll & bagel selection

each £4.75

Served with tea and coffee £5.75

### One warm bap, bagel or English muffin per person from the following:

- Lincolnshire sausage or crispy smoked bacon in a soft floured bap
- Smoked salmon & smashed avocado bagel
- Free range scrambled egg & mushroom bap
- Mature cheddar & slow roast tomato croissant
- Cut seasonal fruit & berries, Greek yogurt & honey

### Set breakfasts

- **Traditional English breakfast** £13.50

Cumberland pork sausage, sweet cure back bacon, sautéed mushrooms, grilled plum tomato, baked beans, free-range scrambled egg, black pudding.

Served with filter coffee, organic tea and infusions, sourdough toast, home-made ketchup and brown sauce

- **Continental breakfast** £9.95

Mini pastries, croissants and sourdough crusty bread,

Selection of preserves & spreads, sliced cheese and charcuterie

Greek yoghurt and honey

Served with filter coffee, organic tea and infusions







## Breakfast cont

### Healthy breakfast 1

£9.95

Tea and coffee

Seasonal fresh fruit platter

Smoked salmon on soda bread

Bircher muesli with honey & walnuts

Freshly squeezed orange juice or juice of the day

### Healthy breakfast 2

£10.75

Tea and coffee

Seasonal fresh fruit platter

Smoked salmon on soda bread

Poached free range eggs & roast tomato on sour dough

### Breakfast canapés (min. order 10 people) (Tea and coffee included)

For something different why not try these 'mouthful' breakfast canapés? Perfect for your morning event...

We'd recommend that you choose between 3 and 5 per person, from the following...

Cheese, potato & chive omelette

Wild mushroom & thyme tarts

Scones with spinach & scrambled egg

Smoked salmon en crôte

Kipper pâté on toasted brioche

Smoked haddock kedgeriee tart

Melted cheddar cheese & ham toast

Crostini of salami & onion marmalade

Mini croissants filled with honey-glazed cocktail sausage

- 3 canapés per person £9.95
- 4 canapés per person £12.20
- 5 canapés per person £13.95







## Working lunches min. order 6 portions

### Classic deli lunch £13.50

The following is a **sample menu selection** which includes one-and-a-half rounds of sliced white and malted brown bread sandwiches, hand-cut potato crisps and a bowl of seasonal fruit.

| MEAT   | FISH   | VEGETABLE   |
|--|--|---|
| Chicken Caesar salad                         | Line caught tuna with capers & red onion       | Wensleydale, plum chutney & cream cheese          |
| Red Tractor chicken, chorizo & roast peppers | Roast salmon, tomato, chilli & dill mayonnaise | Free range egg mayonnaise & cress                 |
| Pastrami, tomato, spinach, mustard & gherkin | Prawn Marie Rose & iceberg lettuce             | Smoked paprika hummus with chargrilled vegetables |
| BLT – Sweet cure bacon, lettuce & tomato     |  |   |

### Premium deli lunch £14.75

The following is a **sample menu selection** which includes one-and-a-half rounds of a selection of deli fillings in Continental and farmhouse breads, wraps, rolls and bagels served with hand-cut potato or vegetable crisps and a fresh cut fruit platter.

| MEAT  | FISH  | VEGETABLE  |
|---|---|--|
| Rare roast beef, rocket, sour cream & horseradish     | Smoked salmon & crayfish with watercress      | Somerset brie with red onion and Cauliflower marmalade |
| Pastrami & dill pickle with mustard mayonnaise on rye | & lemon mayonnaise                            |  |
| Smoked Blackwell Farm gammon & orchard apple chutney  | King prawn with citrus yoghurt & rocket salad | Cave aged cheddar, cucumber, tomato & pickle           |
| Chicken, crispy bacon & avocado salad                 | Flaked tuna, red peppers, pesto mayo & rocket | Hummus with carrot & coriander salad                   |
| Roast chicken with tarragon & lime mayonnaise         | Prawn mayonnaise and cucumber                 |  |







## Working lunches minimum order 6 portions

### Gourmet deli working lunch

£17.95

Our 'gourmet working lunch' allows for 2 rounds per person with a selection of specialist deli and Continental fillings in a variety of artisan breads. Served with mixed Spanish olives, hand-cut potato and vegetable crisps and a fresh fruit platter.

The following is a sample menu selection

Wiltshire ham, cave aged cheddar & red onion chutney

Herefordshire roast beef, iceberg, caper & gherkin sour cream

Classic club – chicken, bacon and egg with salad

Smoked chicken and avocado with tarragon mayonnaise

Prosciutto, basil & Laverstoke Park farm buffalo mozzarella

Smoked salmon, horseradish sour cream & watercress on rye (open sandwich)

Tuna, mature cheddar & spring onion, tarragon mayonnaise

Poached Loch Durat salmon dressed baby spinach lime & dill yoghurt

Spiced crushed chickpeas with roasted peppers and rocket salad (open sandwich)

Chargrilled vegetable with beetroot hummus (open sandwich)

Mexican mixed bean, cheddar, iceberg & tomato wholemeal wrap

### Salad working lunch

£14.95

**Served in 'big bowls'; choose 2-3 salads for parties of 6 or more**

Roast organic salmon with artichoke, shaved fennel & garden pea salad

Seared tuna, Heirloom tomato, roast balsamic onions & rocket

Organic Sutton Hoo chicken, panzanella salad

Thai beef and noodle salad with crispy Asian slaw

Grilled Mediterranean vegetables on lemon and marjoram couscous

Charred asparagus, carrot ribbons, fennel & broad beans

Artisan breads, balsamic & olive oil dips and unsalted butter

Fresh cut fruit platter

Add soup of the day

£2.95







## Finger buffets min. number of 15 people

Our finger buffets include one round of traditional sandwiches, plus a choice of finger items and a bowl of seasonal fruit.

- 3 items per person £16.95
- 4 items per person £19.25
- 5 items per person £21.50

Once you have selected how many items you would like, the chefs will select the items using seasonal favourites where possible. However, if you would like to hand pick your menu please advise your co-ordinator.

Below are some examples of our typical menus **(H) denotes hot, (C) Cold**

| MEAT   | FISH   | VEGETABLE   |
|--|--|---|
| Parmesan crusted chicken bites, pesto mayonnaise (H) | Peanut crusted tempura squid with mirin and soy dip (H)      | Crispy pecorino and tomato arancini (H)                         |
| Peppered beef skewers coriander & sea salt (H)       | Smoked haddock & pea fritters, lime & dill mayo (H)          | Mushroom, tomato & smoked applewood burger with shallot jam (H) |
| Ploughman's mini sausage rolls (H),                  | Crispy king prawns, sweet chilli dipping sauce (H)           | Leek and Cheshire cheese tarts (H)                              |
| Moroccan lamb patties with mint & coriander dip (H)  | Bite-sized fish & chips with mushy peas (H)                  | Sunsoaked tomato & goats cheese crostini (C)                    |
| Spicy mini chorizo sausages (C)                      | Oak smoked salmon and dill on pumpernickel (C)               | Cucumber and crisp vegetable salad rolls with nori and soya (C) |
| Parma ham-wrapped asparagus, balsamic glaze (C)      | Hot smoked salmon, pea, asparagus & hollandaise tartlets (C) | Chicory, globe artichoke, walnut and Picos blue cheese          |
| Mini Scotch eggs (C)                                 |  |   |
| DESSERT  |  |   |
| Peanut butter and chocolate brownies                 |  |   |
| Mini passion fruit tartlets                          |  |   |
| Salted caramel profiteroles                          |  |   |
| Warm lemon curd doughnuts                            |  |   |

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## Set Finger buffets min. number of 15 people £19.95

Choose a themed menu from the selection below or call us to arrange a bespoke offer

### Best of British

Sandwiches on white, wholemeal and granary bread (1 round):  
 Free-range egg & cress; smoked Scottish salmon & cream cheese;  
 Coronation chicken with flaked almonds; MSC prawn & watercress  
 mayonnaise; thickly-sliced British gammon & English mustard;  
 roast beef & horseradish; cheddar, tomato & sweet pickle;

Mini chicken & leek pie

Quail, pork & apricot scotch egg with grain mustard mayo;

Asparagus, pea & pine nut tartlets

Home-made lemonade

### Middle Eastern Mezze

A selection of Middle Eastern flatbreads and wraps (1 round):

Griddled lamb skewers, fattoush salad

Grilled chicken, sumac & pomegranate

Smoked aubergine with garlic (Mirza Ghasemi)

Prawn, chorizo, butterbean & roast red onion salad

Tabbouleh salad

Cauliflower falafels with yogurt & mint

Falafel with red pepper tahini

Iced raspberry & rose water

### Street Food Menu

Served on a selection of wraps, sourdough, bloomer & rye (1 round):

BBQ pulled pork & chilli 'slaw; Hot smoked salmon, caper & tarragon sour cream  
 Feta, plum tomato, pesto & rocket

Buttermilk fried chicken bites, ranch dressing,

Jerk spiced chicken, spring onion & scotch bonnet mayonnaise

Red onion bhaji's, chilli & coriander

**ALL SERVED WITH A FRESH CUT FRUIT PLATTER**





## Hot and cold fork buffets min. number of 20 people

Our chefs will present you with a selection of two main, one of which will be a vegetarian option, a mix of three salads/sides and one dessert using seasonal favourites where possible.

However, if you would like to hand-pick your menu please advise your coordinator. Below are some examples of our typical menus

### Hot fork buffet

£26.50

| HOT MEAT   | HOT FISH  | HOT VEGETARIAN  |
|--|---|---|
| Slow braised lamb shoulder, broad bean, tomato & parsley broth                                       | Supreme of Loch Durat salmon, pine nut & rocket pesto, avocado puree    | Warm fregola salad, spiced cauliflower, saffron & olive dressing.               |
| Supreme of corn-fed chicken, thyme roast new potatoes, tarragon cream jus.                           | Mussel & salmon coconut & tamarind curry,                               | Charred courgette, cauliflowers, gruyère sauce, toasted almonds, golden raisins |
| Rare roast beef, peppercorn sauce, watercress, honeyed chantenay and rosemary carrots, crispy onions | Pan roast fillet of red mullet, fennel, heritage tomatoes, sauce vierge | Gnocchi, summer vegetable slow roasted vine cherry tomatoes                     |

### Cold fork buffet

£23.50

| COLD MEAT   | COLD FISH  | COLD VEGETARIAN  |
|---|--|--|
| Pressed corn-fed chicken & tarragon terrine, onion chutney, brioche toast | Platter of smoked fish, escabeche of vegetables and tortillas  | Piedmont peppers, feta & fennel                              |
| Jerk rubbed sirloin of beef, rice pea cake & fried plantain               | Bruschetta of flaked crayfish, heritage tomatoes and gremolata | Flavoured humus summer vegetables charred breads             |
| Slow cooked ham hock salad, honey mustard dressing                        | Classic tuna Niçoise   | Caramelised onion & mature cheddar quiche, gooseberry relish |







## Hot and cold fork buffets (Cont.)

### Salads, hot sides and dessert items for the hot or cold buffets

#### **SALADS**

Mixed seasonal leaves  
Mixed tomato, cucumber, red onion & mint  
Roast cauliflower & chilli dressing  
Fennel, broad bean salad with shaved  
Pecorino & pine nuts

#### **HOT SIDE DISHES**

Roast new potatoes Lyonnaise style  
Buttered summer vegetables  
Braised pilaf rice  
Asparagus, peas, purple kale

#### **DESSERTS**

Mini chocolate tarts  
Raspberry ripple eclairs  
Caramelised apricot crumble cake, vanilla crème anglaise  
Sticky toffee pudding, toffee sauce







## Afternoon teas min. order 10 portions

### The full classic (example menu) £21.95

Pot of organic speciality teas and infusions or coffee

- **Finger sandwiches**

Duck egg, chive mayonnaise, parsley cress on toasted malted grain bloomer

Hot smoked salmon, English asparagus, chervil mayonnaise on a chargrilled wrap

Classic cucumber sandwich on farmhouse tin

Mozzarella, tomato and basil on tiger bread

- **Mini scones**

Strawberry preserve with Cornish clotted cream

- **Finger patisserie**

English gooseberry and caramel fool - gooseberry compôte, vanilla mascarpone, salted caramel sauce, shaved nuts

Golden sultana flapjack

Dark chocolate brownie crème Chantilly, white chocolate crumbs

Sticky apricote cake, Saints Clements glaze

- **Home-made seasonal spritzer (non-alcoholic)**

### Scones and preserves £10.95

A selection of sweet and savoury scones and preserves served with freshly brewed tea and coffee

- **Sweet**

Cherry or golden raisin

Served with gooseberry jam, clotted cream and fresh strawberries

- **Savoury**

Wild garlic & goats cheese or cheddar and apple

Served with tomato chutney, onion relish, dill and shallot cream







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## Canapés min. order 20 portions

|           |        |
|-----------|--------|
| 4 canapés | £15.40 |
| 6 canapés | £17.50 |
| 8 canapés | £21.50 |

| MEAT  | FISH  | VEGETARIAN   |
|---|---|--|
| Pate de canard, brioche, fig & cress                        | Seared tuna chermoula   | Artichoke & confit garlic bonbons, truffle cream   |
| Pulled corn-fed chicken, garlic cheese & truffle mayonnaise | Smoked salmon & crab roulade, keta & caviar                           | Welsh rarebit gougères                             |
| Confit lamb shoulder bonbons, mint sauce jelly              | Smoked mackerel, cauliflower puree, pickled cucumber, seaweed cracker | Cauliflower falafel, feta, hummus, alfalfa sprouts |
| Red wine braised Dexter beef & shallot pie                  | Lobster & pea puree tartlets  | 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







## Bowl food min. order 20 portions

4 bowls per person

£19.95

6 bowls per person

£27.50

### HOT MEAT

Free range corn fed chicken, wild mushrooms,  
braised rice, chicken butter sauce

Roast rump of lamb, pomme puree, spinach, lamb  
jus

Maple glazed pork belly, pomme anna, endive, lime  
jus

### HOT FISH

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

Stone bass, roast roots, Tali macchi sauce

Pan roast Cornish cod, pomme puree, sea vegetables,  
chive beurre blanc

### HOT VEGETARIAN

Wild mushroom, tarragon risotto

Vegan chilli tofu ramen

Marinated halloumi, toasted slaw, lemon buttermilk  
dressing

### COLD MEAT

Roast sirloin of beef, shallot puree, broad beans,  
rosemary jus

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

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

### COLD FISH

Seared tuna Niçoise, crispy noodle, mixed vegetables

Poached salmon, courgette ribbons, crushed minted peas

Teriyaki mussels, pak choi, sesame seeds

### COLD VEGETARIAN

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

Korean bibimbap, soft boiled egg, chilli dressing

Harissa roast cauliflower, cracked wheat,  
apricot

### DESSERTS

Roast pears, blackberry sauce, toasted quinoa crumble & yoghurt

Spring Eton mess [strawberry & raspberry]

Steamed chocolate sponge, chocolate sauce, orange cream







**REGENT'S**  
Conferences & Events

## Fine Dining min. order 15 portions

3 Courses £ 44.75

4 Courses £ 51.00

### Starters

Velouté of cauliflower, poached smoked haddock, quail eggs

Seared poached Salmon, capers with summer leaves

Crab, lobster, and avocado salad with peas and broad beans

Pressed ham hock, watercress, cauliflower and pickled vegetables

Terrine of pulled corn fed chicken, artichoke, truffle and crispy skin croute

Yeasted cauliflower, raisins, capers & chives

Heritage carrot terrine charred asparagus, Cerney ash goat's cheese and hazelnut

### Mains

Charred fillet steak, beef shin croquette, spinach puree and roasted shallots

Herb crusted lamb cannon, escabeche of seasonal vegetables, pea puree and red wine jus

Ballotine of corn fed chicken confit bonbon, wild mushrooms, pine nut puree, and sauce hollandaise

Roast Halibut, cauliflower cheese, hazelnut pesto

Seared sea bream tomato saffron potato, bouillabaisse sauce

Heritage beets, roast roots, truffle cauliflower cream

Parsley risotto, buttered wild mushrooms, crispy soft duck egg

### Dessert

Hazelnut, caramel & sesame mousse cake, malt ice cream

Spiced peach, ginger crumble, raspberry sabayon, iced yogurt

Lemon tart, citrus glaze, raspberry gel, crispy sugar shard

Rich chocolate tart, toffee dates in earl grey syrup, spiced cream

### Cheese

Selection of British and continental cheeses with crackers, biscuits and seasonal chutneys

All served with coffee and petit fours

(for special requests, please contact us)

All prices are subject to VAT at the prevailing rate. For all enquiries, please call 020 7487 7540 or email [conferences@regents.ac.uk](mailto:conferences@regents.ac.uk)







## Wine List

### House Wines

#### White

|  | Bottle |
|--|--------|
| Spinnaker Chenin Blend 2016 (South Africa) 12%abv                            | £15.95 |
| Catanga Arien/Sauvignon Blanc Bio Organic Tierra Castilla 2016 (Spain) 12.5% | £16.50 |

#### Red

|   |        |
|---|--------|
| Solano Tinto, 2016 (Spain) 12%abv                                   | £15.95 |
| Catanga Tempranillo Bio Organic, Tierra Castilla 2016 (Spain) 12.5% | £16.50 |

#### Rosé

|  |        |
|--|--------|
| La Loupe Carignan Rosé 2016 (France) 12.5%abv                          | £15.95 |
| Catanga Rose, Organic, Vino de la Tierra de Castilla, (Spain) 12.5%abv | £16.50 |

#### White Wine

|  | Bottle |
|--|--------|
| Rocca Trebbiano 2017, (Italy)<br><i>Fruit, Almond, Shelfish</i>                                      | £17.50 |
| Rioja Blanco Viura Verdejo Fincas de Azabache 2016 (Spain)<br><i>Lemon, Green apple, White peach</i> | £17.75 |
| Clef D'argent Sauvignon Blanc 2017 (France)<br><i>Gooseberry, Green fruit, Rich fish</i>             | £18.00 |
| Rhanleigh Chardonnay 2018, (South Africa)<br><i>Lime, Vanilla, Chicken</i>                           | £18.00 |
| Galassia Garganega Pinot Grigio, 2017 (Italy)<br><i>Fresh, Lemon, Salad</i>                          | £18.50 |
| War Horse Chenin Blanc 2017, (South Africa)<br><i>Apple, Pear, Canapes</i>                           | £19.50 |
| Picpoul De Pinet, Domaine Morin 2016 (France)<br><i>Green apple, Lime, Dry</i>                       | £21.50 |

#### Rosé Wine

|   | Bottle |
|---|--------|
| Il Narratore Pinot Grigio Rosato 2017, (Italy)<br><i>Raspberry, Strawberry, Risotto</i> | £20.50 |







## Wine List (Cont.)

| Red Wine  | Bottle | Sparkling Wine   | Bottle |
|---|--------|--|--------|
| Sangiovese 2017, (Italy)<br>Cherries, Spice, Dark Chocolate                         | £17.50 | Vina Vispo Frizzate NV ( Italy ) 11%abv                                  | £20.50 |
| Cosmina Pinot Noir 2017, (Romania)<br><i>Red berries, Soft, Charcuterie</i>         | £18.00 | Cava El Pont de Ferro, Brut, NV ( Spain ) 11.5%abv                       | £25.00 |
| Rhanleigh Cabernet Sauvignon 2017, (South Africa)<br>Blackberries, Plum, Roast beef | £18.50 | Prosecco Spumante Brut DOC NV ( Italy ) 11%abv                           | £28.00 |
| Sotherton Shiraz 2016, (Australia)<br><i>Blackcurrant, Vanilla, BBQ</i>             | £19.95 | Hindleap Classic Cuvee Brut Bluebell Vineyard Estates 2014 (UK) 11.5%abv | £37.50 |
| Valcheta Malbec 2016, (Argentina)<br><i>Tabacco, Leather, Smokehouse</i>            | £21.50 | Champagne De Malherbe Brut (France) 12.5%abv.                            | £38.50 |
| Lacrimus Rioja 2017, (Spain)<br><i>Oak, Cherry, Pork</i>                            | £22.50 | Champagne Pol Roger White Foil (France) 12.5%abv                         | £60.00 |
|   |        | <b>Bar drinks</b>  |        |
|   |        | Becks Beer 275ml, Peroni 330ml   | £3.30  |
|   |        | <i>Other beers available on request (10 day notice needed)</i>           |        |
|   |        | Spirit & mixer   | £3.95  |
|   |        | Premium spirit & mixer   | £4.35  |
|   |        | Soft drinks  | £2.30  |







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 Summer 2019 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

