



REGENT'S COLLEGE
CONFERENCE CENTRE

Price List

September 2009 – August 2010



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Refreshments

All prices are subject to VAT

Tea & Coffee	£2.10
Tea, Coffee & Biscuits	£2.85
Tea, Coffee & Cakes	£3.50
Tea, Coffee & Muffins	£3.50
Orange / Apple / Tropical Juice per litre jug	£5.95
Mineral Water per bottle	£2.95

Breakfast Items

All Breakfast Items include Tea & Coffee

Seasonal Fruit Bowl	£3.50
Seasonal Fruit Platter	£4.00
Mini Danish / Chocolate Pastries	£3.65
Mini Baked Fresh Croissants	£3.65
Mini Assorted Bagels with Cream Cheese	£2.95
Mini Assorted Bagels with Smoked Salmon and Cream Cheese	£4.25
Bacon and Free Range Scrambled Egg English Muffin	£5.95
Sausage and Free Range Scrambled Egg English Muffin	£5.95
Free Range Scrambled Egg and Mushroom English Muffin	£5.95
Suffolk Back Bacon in a Roll	£4.95
Lincolnshire Pork Sausage in a Roll	£4.95

Set Breakfasts

All Set Breakfasts include Tea, Coffee and Toast

Traditional English Breakfast	£12.95
Suffolk Back Bacon	
Cumberland Sausage	
Field Mushrooms	
Grilled Plum Tomatoes	
Baked Beans	
Scrambled Egg	
Black Pudding	
Healthy Option Breakfast	£9.95
Smoothie and Juice	
Muesli and Yoghurt	
Sliced Fruit & Mini Croissants	



Sandwich Lunches

Prices are subject to VAT

Traditional Sandwich Lunch

£10.95

The following is an example menu selection which includes one and a half rounds of sliced white and malted brown bread sandwiches, crisps and a bowl of seasonal fruit

Meat

BLT- Bacon, Lettuce, Tomato and Mayo
Roasted Chicken, Tarragon Mayo, Tomato and Baby Leaf
Rare Roast Beef, Horseradish Mayo and Rocket

Fish

Tuna Mayo, Sweetcorn and Cucumber
Crayfish, Lemon Mayo and Rocket
Smoked Salmon & Cream Cheese

Vegetarian

Goats Cheese, Roasted Vegetables and Pesto
Free Range Egg and Mustard Cress
Cheddar, Baby Leaf, Tomato and Cucumber

Continental Sandwich Lunch

£12.95

The following is an example menu selection which includes one and a half rounds of sliced white, malted brown & granary bloomers, bagels & wraps, Kettle crisps and a bowl of seasonal fruit

Meat

Tandoori Chicken with Mint Yoghurt and Baby Leaves
Ham, Emmental, Rocket
Salt Beef, Mustard Mayo, Gherkin and Salad

Fish

Tuna Mayonnaise, Spring Onion and Radicchio
Smoked Salmon, Cream Cheese and Black Pepper
Prawn Cocktail and Cos Lettuce

Vegetarian

Emmental Cheese, Roasted Peppers, Pesto Mayo and Rocket
Cheddar, Real Ale Chutney and Baby Leaf Salad
Feta, Black Olives and Tomatoes

Please see overleaf.....



REGENT'S COLLEGE
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Continental Sandwich & Soup Lunch

£13.50

Maximum Numbers of 50 people

The following is an example menu selection which includes one round of sliced malted brown bread, granary bloomers, bagels & wraps, Kettle crisps and bowl of seasonal fruit plus soup of the day

Meat

Tandoori Chicken with Mint Yoghurt and Baby Leaves

Ham, Emmental, Rocket

Salt Beef, Mustard Mayo, Gherkin and Salad

Fish

Tuna Mayonnaise, Spring Onion and Radicchio

Smoked Salmon, Cream Cheese and Black Pepper

Prawn Cocktail and Cos Lettuce

Vegetarian

Emmental Cheese, Roasted Peppers, Pesto Mayo and Rocket

Cheddar, Real Ale Chutney and Baby Leaf Salad

Feta, Black Olives and Tomatoes



Finger Buffets

Our Finger Buffets include one round of Traditional Sandwiches plus a choice of finger items. Minimum Numbers of 15 people and prices are subject to VAT

3 items per person	£14.25
4 items per person	£16.50
5 items per person	£18.95

Once you have selected how many items you would like, our award winning 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.

Cold Vegetarian

Wild Mushroom Choux Eclair
Gruyère Cheese, Spinach, Polenta and Sun Dried Tomato Chutney
Caesar Salad Tarts

Cold Fish

Shellfish, White Radish and Mango Rolls
Cured Salmon on a Chive Muffin with Sour Cream
Tuna Niçoise Tarts

Cold Meat

Cured Ham and Gherkins on Baby Bagels
Smoked Duck and Dried Fig Pancake
Rare Roast Beef on a Horseradish Scone

Hot Vegetarian

Thai Spring Rolls with Chilli Jam
Spring Onion, Feta, Roast Tomato Tart
Mozzarella and Basil Rice Cakes

Hot Meat

Minced Chicken, Coriander and Apricot Burger
Pork and Black Bean Brochette
Shepherd's Pie Tartlets

Hot Fish

Tiger Prawn, Salmon Toasted Peanut Balls
Salmon and Basil Palmiers
Smoked Haddock Croque Monsieur Tart

Dessert

Lemon Posset Tarts
Chocolate Brownie
Watermelon and Grape Brochette



Cold & Hot Fork Buffets

Minimum Numbers of 20 people and prices are plus VAT

Our award winning chefs will present you with two main selections, one of which will be an vegetarian option, a mix of 3 salads/sides and one dessert 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.

Hot Fork Buffet

£23.95

Main – Fish

Seasonal Fish, Leek and Saffron Pie
Lemongrass, Coconut, Coriander and Shellfish Curry
Pan Fried Shetland Salmon on Spring Greens and Bisque Sauce

Main - Meat

Bangers and Mash with Red Onion Gravy
Roast Rump of Lamb with Rosemary Roasted Sweet Potatoes
Corn Fed Chicken on Field Mushrooms, Smoked Paprika Jus

Main - Vegetarian

Butternut Squash and Pearl Barley Risotto with Papillon Blue Cheese
Oyster Mushroom, Tofu and Pak Choi Noodles
Vanilla Gnocchi with Leeks and Smoked Applewood Cheese

Cold Fork Buffet

£21.95

Main – Fish

Gravadlax of Scottish Salmon with a Cassoulet of Shellfish
Cajun Tilapia with Tomato, Cucumber and Red Onion Raita
Smoked Peppered Mackerel with Spring Onion Potato Salad and Roasted Beetroot

Main – Meat

Thai Beef Salad with Red Onion, Coriander and Lotus Root
Confit Pressed Shoulder of Lamb, Roasted Veg and Minted Yoghurt
Smoked Chicken Parfait with Sultana and Shallot Chutney

Main – Vegetarian

Sweetcorn and Wild Mushroom Beignets
Charred Halloumi on Balsamic Roasted Aubergine
Red Pepper and Black Olive Frittata

Please see overleaf.....



Salad, Side and Dessert items for the Hot or Cold Buffets

Salads

Traditional Caesar Salad
Baby Spinach, Rocket and Watercress
Cardamom and Orange Segment Cous Cous
Asparagus Pasta Salad with a Hazelnut Dressing
Greek Salad with Marinated Olives and Feta Cheese
Spinach, Spring Onion and New Potato Salad
Roast Capsicum, Zucchini and Apple Salad with Basil Oil
Celeriac and Red Onion Coleslaw
Cucumber, Plum Tomato, Red Onion and Baby Mozzarella

Sides

Seasonal Panache of Vegetable
Rosemary Roasted New Potatoes
Cardamom Scented Pilaff Rice
French Beans and Sugar Snaps
Honey Roasted Carrots with Caraway Seeds

Desserts

Seasonal European Cheeseboard with Chutney and Biscuits
Baileys Rice Pudding (Hot)
White Chocolate and Vanilla Mousse with Citrus Biscotti
Orange, Mascarpone and Chocolate Cheesecake
Fresh Fruit Salad
Apple Tart and Custard Pot
Pimms Mixed Berry Trifle



Canapé Items

Prices are subject to VAT

4 Canapés	£12.45
6 Canapés	£16.00
8 Canapés	£19.45

Cold Meat

Smoked Chicken Caesar in a Cone
Chicken Boudin with Wild Mushrooms
Spicy Duck Salad in Filo Cases

Cold Fish

Smoked Salmon and Sour Cream Bagel with Avruga Caviar
Blackened Tuna Crostini with a Black Olive Tapenade
Cured Halibut with Pickled Cucumber on Malt bread

Cold Vegetarian

Marinated Feta and Sun Blushed Tomato on a Smoked Paprika Pastry
Basil Marinated Boccacini and Cherry Tomato Skewers
Halloumi, Lime and Zucchini Frittata

Cold Desserts

Lemon Curd in a Cone
Chocolate Rocky Road
Plum and Frangipane Tarts

Hot Meat

Baby Lincolnshire & Cumberland Sausages in Honey & Grain Mustard
Cottage Pie Tarts
Chorizo and Olive Croquette

Hot Fish

Coriander Prawn Dumplings in Bisque
Mini Fish and Chips
Pan Fried Scallops on Minted Pea Puree

Hot Vegetarian

Wild Mushroom Soup with Truffle Foam
Ragstone Goats Cheese Fritters
Broccoli and Stilton Tartlets

Hot Desserts

Vanilla Rice Pudding
Chocolate Wontons
Brioche and Sultana Bread and Butter Pudding



REGENT'S COLLEGE
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Canapé Items

Prices are subject to VAT

Static Canapé Option – 5 items

£3.95

A chef selection of the following items

Chilli, Thai or Smoked Nuts

Kettle Chips

Vegetable Crisps

Tortilla Crisps

Bombay Mix

Breadsticks

Cheese Straws

Cheese Palmiers

Mini Pretzels

Mini Poppadoms

Chargrilled Artichokes

Wasabi Peanuts

Sweet Potato & Plantain Crisps

Spicy Broad Beans

Tortilla Crisps

Pitta breads and Homous



Day Delegate Rate

Our Daily Delegate Rate provides an inclusive package tailored to your particular style of event.

Day Delegate Package **Rates per person**

Commercial Rate **£55.00 + VAT**

Charity Rate **£53.00 + VAT**

Minimum numbers for Day Delegate Rate in each Meeting Room -

- Tuke Hall Auditorium 150
- Tuke Cinema 60
- Tuke Common Room 40
- Meeting Room J 50
- Meeting Room B & E 25
- All other Meeting Rooms 20

Day Delegate Package Includes the Following -

- Hire of Main Meeting Room & 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
- 3 Item Finger Buffet Lunch
- Tea, Coffee and Cakes in the Afternoon

Additional Charges

Extra Syndicate / Breakout Rooms

Regent's College Conference Centre has over 25 meeting rooms which can be hired as additional syndicate rooms.

Charges are available on request.

Extra Catering

If you would like to add anything extra to your catering prices are available on request.



REGENT'S COLLEGE
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**Are you thinking of having a drinks reception at the end of your event?
Why not look through what is on offer –**

Canapé Selection

4 Canapés at £12.40 per person

6 Canapés at £16.00 per person

8 Canapés at £19.45 per person

Reception Drinks

House wine at £14.50 per bottle

Bottled Beers at £2.95 per bottle

Spirit & Mixer at £3.50 per glass

Please Ask

Our professional team of Conference Co-ordinators would be delighted to discuss how we could help with your next event.

Please do not hesitate to call on: 020 7487 7540 or email conferences@regents.ac.uk



Wine List 2009-2010

White Wines

Dry -

Mas De La Source Resèrve Blanc 2008, Pays d'Oc, France £14.50 *

A light and juicy wine with a smooth, tropical palate

Château De Tariquet Colombar/Ugni 2007, France £18.00

A crisp, tangy and very refreshing wine to drink

Vidal Estate Sauvignon Blanc, Marlborough, New Zealand £19.00

Gooseberry and passion fruit aroma with a citrus finish

Sancerre "Le Manoir" 2007/8 Loire Valley, France £35.00

Crisp and mineral, this is an outstanding food wine

Aromatic-

Villa Blanca Pinot Grigio 2008, Hungary £14.50

A round and elderflowery wine with a crispy finish

Blenheim Point Riesling £20.00

Lemon and lime character with floral undertones

Villa Du Clos Viognier 2007, Languedoc, France £19.00

This cool, bright wine is full of peach and apricot

Reichsrat Von Buhl Riesling 2007, Germany £26.00

The white and yellow fruit in this wine makes it hearty and unique

Full Bodied-

Marche Bianco 2008, Marche, Italy £18.00

Fresh and aromatic, rounded finish, perfect on it is own or with food

La Tourelle Chardonnay 2008, Vin du Pays d'Oc, France £19.00

Light oak and citrus end, this full bodied wine has got character

Pouilly-Fuisse Vielle Vigne 2006, Mâcon, France £36.00

Butterscotch and caramel aroma with a bright finish, this wine is delightful

Red Wines

Fruity-

Mas de la Source Merlot, Vin de Pays d'Oc

A Light and fresh wine, packed with redcurrant and strawberry aromas £14.50 *

Stonehaven Canèrent-Shiraz 2006, Limestone Coast, Australia £16.00

Ripe fruit character and a long even structure

Chirouble 2007, Beaujolais, France

Lush and delicious, Bright and cool £26.00



Spicy-

Montrale Syrah, Cabernet, Neromaro 2005, Puglia, Italy £14.50

Plum and blackcurrant; warm and spicy

Coiron Malbec/Shiraz 2008, Mendoza, Argentina £16.00

Lush, delicious and juicy, lovely wine to drink

Chateau de St. Cosme 2008, Côtes du Rhône, France £25.00

Orange rind, clove and black pepper, this is a typical Côtes du Rhône

Full Bodied

Don Jacob Crianza Rioja Tinto 2007, Bodegas Corral, Spain £17.00

A traditional red Rioja with dark plum and black cherry fruits

Heartland 'Stickleback' Cab/Shiraz 2007, South Australia £19.00

This wine is juicy and rich in tannin, perfect as it is or with hearty food

Blenheim Point Pinot Noir 2007, Marlborough, New Zealand £30.00

With a great structure and light smokiness, this wine is rich

Château Loudenne 2005, Cru Bourgeois Medoc, France £30.00

The "savoir faire du Bordelais" in a bottle; spicy, juicy and warm

Rose Wines

Le Petit Pont Rose 2007, Vin de Pays d'Oc, France £14.50

Strawberry, cherry and ripe fruit aromas, delicious!

Pinot Grigio Rosato 2007, Pavia, Italy £17.00

A delicate Pinot Grigio, fresh, fruity and very versatile

Sparkling Wines and Champagnes

Anna de Cordoniu Reserva Brut, Spain £17.95

A dry sparkling wine made with 3 traditional grape varieties

Prosecco Frizzante (NV), Veneto, Italy £18.00

Honeydew and ripe apple, gentle fizz

Charles Mignon (NV), Epernay, France £35.00

Excellent Champagne, creamy and well balanced

Please note other Champagnes are available on request

*** Our House Wine on offer**



Regents Premium Drinks Packages

Regents Premium Drinks Package - 2hours **£17.95**

House wine
Selection of beer Becks and Budweiser
Still and Sparkling water
Selection of soft drinks
Selection of Orange, Apple and Tropical juice.

Regents Premium Drinks Package - 3hours **£23.50**

House wine
Selection of beer Becks and Budweiser
Still and Sparkling water
Selection of soft drinks
Selection of Orange, Apple and Tropical juice.

Regents Business Drinks Package - 4hours **£28.50**

House wine
Selection of beer Becks and Budweiser
Still and Sparkling water
Selection of soft drinks
Selection of Orange, Apple and Tropical juice.

Regents Executive Drinks Package - 6hours **£34.95**

House wine
Selection of beer Becks and Budweiser
Still and Sparkling water
Selection of soft drinks
Selection of Orange, Apple and Tropical juice.

Regents Exotic Summer Drinks Package - 4hours **£39.95**

One hour Pimms reception on arrival
Red and White House Wine
Selection of Beer Becks and Budweiser
Mineral Water
Juices

Regents VIP Drinks Package - 3hours **£39.95**

One hour Champagne reception on arrival
Spirits
Red and White Special House Wine

Selection of Beer Becks and Budweiser
Mineral Water
Juices

Cheese and Wine Reception - 1 hour **£15.50**

Selections of Cheeses served with Biscuits, Fruit and Celery
Red and White House Wine
Mineral Water
Juices

Add spirits to any of our Drinks Packages for just £10.00 per person.



Audio Visual and Technical Services

Digital Projection and Audio Visual Presentation Aids -

Data projector (2000 lumen) and stand for small to medium meeting rooms	£150.00
Digital XGA visual presenter (Visualiser)	£100.00

Presentation Accessories -

Laptops	£100.00
Infra Red Remote Mouse	£20.00
Laser Pointer	£15.00
6' Projection Screen	£20.00
Standard Lectern	£40.00
Display/Poster boards or partitioning boards	£35.00 each
Staging 2x1m sections with 40cm riser	£40.00 each
Ramp for above staging for disabled access	£90.00

Traditional Audio Visual Presentation Aids -

Role play kit including Video Camera, tripod, VCR/DVD-R and 29" Video monitor	£200.00
29" TV with DVD/VCR combi player and stand	£100.00
OHP	£25.00
Flip Chart Easel Inc Pad and four pack markers	£20.00
Flip chart Easel only	£15.00
Whiteboard 6'x4' and easel	£30.00

Audio PA Systems -

Basic PA, two speaker, mixer/amp and one wired mic	£100.00
Extra mics- Wired	£35.00
Radio Clip (Lavalier)	£45.00
Radio Hand held	£45.00
CD player multi or single	£25.00
CD Recorder	£30.00
Twin deck tape cassette Recorder	£25.00
Induction Loop system	£55.00
Stereo Radio, CD, Cassette Player	£35.00

Technician Costs -

Monday-Friday 0800/1700	£320
Saturday and Sundays 0800/1700	£405.00
Any extra hours over the above hours will be charged at £35.00 per hour during the week and £45.00 at the weekend.	



Consumables -

Photocopying per page	0.15p
Fax per page to UK and Europe	£1.00
Outside Europe	£2.00
Conference Pads and pens	£1.00
Blank Audio CD disks	£2.50
Blank DVD-R disks	£3.50

- All AV costs are subject to availability and may incur a delivery charge.
- If you have any AV requirements that are not listed please ask the team for a quotation.
- Please note Technical assistance is available between 0800-1000 Monday to Friday.
- Should you have extensive AV requirements we recommend that you hire the services of one of our technicians.



Rooms Hire Rates & Capacities

	Capacities						RATE S	
	Theatre	Class	Board Room	U-Shape	Semi Circle	Cabaret	DAY	EVENING
Tuke Building								
Tuke Hall	350	N/A	N/A	N/A	N/A	N/A	£ 1,840.00	£ 1,050.00
Tuke Common Room	80	36	30	24	40	40	£ 865.00	£ 475.00
Tuke Cinema	95	N/A	N/A	N/A	N/A	N/A	£ 865.00	£ 495.00
T006	50	26	20	20	30	24	£ 335.00	£ 180.00
T009	30	18	14	14	20	12	£ 230.00	£ 150.00
T010	50	26	20	20	25	24	£ 295.00	£ 180.00
T011	30	18	18	14	25	20	£ 255.00	£ 165.00
Herringham Building								
Herringham Hall	100	60	45	40	50	80	£ 975.00	£ 635.00
Knapp Gallery	40	25	20	20	20	28	£ 650.00	£ 425.00
Acland Building								
Meeting Room A	55	26	20	18	35	30	£ 400.00	£ 215.00
Meeting Room B	75	32	24	22	40	32	£ 425.00	£ 235.00
Meeting Room C	30	14	12	12	20	16	£ 325.00	£ 175.00
Meeting Room E	75	32	24	22	40	32	£ 425.00	£ 235.00
Meeting Room F	55	26	20	18	35	30	£ 400.00	£ 215.00
Meeting Room G	30	18	16	16	30	24	£ 375.00	£ 205.00
Meeting Room H	20	12	16	14	24	20	£ 365.00	£ 195.00
Meeting Room I	20	12	12	10	20	18	£ 350.00	£ 180.00
Meeting Room J	100	54	32	40	60	63	£ 750.00	£ 410.00
Acland Lounge	35	N/A	N/A	N/A	16	N/A	£ 565.00	£ 345.00
Syndicte Room 2	20	N/A	12	N/A	N/A	N/A	£ 245.00	£ 150.00
Syndicte Room 5	20	N/A	12	N/A	N/A	N/A	£ 245.00	£ 150.00
Syndicte Room 6	N/A	N/A	4	N/A	N/A	N/A	£ 175.00	£ 130.00

All Room Hire rates are VAT exempt. All prices are subject to change as from 1st August 2010



Rooms Hire Rates & Capacities – Weekends only

	Theatre	Class	Board Room	U-Shape	Semi Circle	Cabaret	DAY	EVENING
Tuke Building Ground Floor								
T004	26	26	18	15	26	20	£ 195.00	£ 145.00
T005	25	25	15	15	20	20	£ 195.00	£ 145.00
T007	23	23	15	15	15	15	£ 195.00	£ 145.00
Tuke Building 1st Floor								
T103	38	N/A	N/A	N/A	N/A	N/A	£ 185.00	£ 95.00
T104	24	24	20	15	20	20	£ 185.00	£ 95.00
T105	28	28	25	18	30	20	£ 185.00	£ 120.00
T106	30	30	26	20	30	20	£ 185.00	£ 120.00
T107	60	56	44	34	50	30	£ 300.00	£ 195.00
T110	22	20	20	14	18	16	£ 185.00	£ 120.00
T111	12	12	12	12	12	12	£ 175.00	£ 110.00
T112	12	12	12	12	12	12	£ 185.00	£ 105.00
T116	15	15	15	15	15	15	£ 185.00	£ 150.00
T117	30	30	26	20	30	28	£ 265.00	£ 155.00
T118	22	22	22	16	20	16	£ 185.00	£ 120.00
Tuke Building 2nd & 3rd Floors								
T218	12	12	12	12	N/A	N/A	£ 155.00	£ 90.00
T221	15	15	15	15	20	12	£ 155.00	£ 90.00
T224	140	140	60	46	60	60	£ 400.00	£ 360.00
Herringham Building 2nd Floor								
H245	30	30	30	30	30	N/A	£ 210.00	£ 115.00



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Jebb Building 1st & 2nd Floor									
J105	8	N/A	8	N/A	N/A	N/A	£ 175.00	£ 95.00	
J106	25	16	16	16	16	16	£ 210.00	£ 125.00	
J109	24	24	16	16	20	20	£ 210.00	£ 125.00	
J112	28	28	18	20	28	16	£ 210.00	£ 125.00	
J208	30	30	18	18	30	20	£ 230.00	£ 145.00	
Darwin Building									
D03	25	24	25	18	30	20	£ 400.00	£ 185.00	
D04	25	25	25	18	30	18	£ 400.00	£ 185.00	
D05	54	53	32	26	70	40	£ 750.00	£ 345.00	
D06	54	55	32	26	70	40	£ 750.00	£ 345.00	

All Room Hire rates are VAT exempt. All prices are subject to change as from 1st September 2010