

parksports
PRIVATE EVENTS

Hyde Park | The Regent's Park

OFFICIAL PARTNER TO



BUILD YOUR PACKAGE

1

SELECT YOUR VENUE

Choose between Park Sports
Hyde Park or The Regent's Park

2

PICK YOUR ACTIVITIES

Sports include tennis, padel,
football, netball and lawn bowls

3

CHOOSE YOUR CATERING

From lunches and dinners to canapés,
BBQs, and live cooking stations

4

ADD SERVICES & EXTRAS

Marquees, gazebos, waiting staff
and themed event options



1

**SELECT YOUR
VENUE**

HYDE PARK


Nestled within the beautiful flora and fauna of Hyde Park, our iconic Pavilion Garden and sports facilities offer a hidden, tranquil event space in the heart of London.

Suitable for events up to **150** guests

7 Tennis Courts (Floodlit)
AstroTurf 5-a-side Football Pitch
AstroTurf Netball Court
Six-Rink Lawn Bowls Green
Grass Sports Area
Table Tennis

Park Sports Hyde Park
South Carriage Drive
London
W2 2UH

Directions >

 10-minute walk – Knightsbridge Station





REGENT'S PARK


Located at our beautiful Regent's Park venue, our party space and sports facilities are perfect for hosting large outdoor private events.

Suitable for events up to **100** guests

12 Tennis Courts (8 Floodlit)
5 Netball Courts
Table Tennis

Park Sports The Regent's Park
York Bridge, Inner Circle
London
NW1 4NU

Directions >

 7-minute walk – Baker Street Station





2

**PICK YOUR
ACTIVITIES**

SPORTS FACILITIES

Get those competitive juices flowing with colleagues and enjoy **one** or **more** sports activities on our multi-use courts and grass areas available for hire.

	Hyde Park	Regent's Park
Tennis	✓	✓
Padel	✓	✓
Lawn Bowls	✓	
Football	✓	
Netball	✓	✓
Rounders	✓	
Table Tennis	✓	✓

Add a Qualified Coach

Park Sports works with experienced, qualified tennis and padel coaches who are available to lead your chosen sports activities





FEATURED: PADEL

Available at Hyde Park and The Regent's Park

Suitable for events of up to **100** guests.

Padel is one of the fastest growing sports in the World! Played in doubles, Padel is easy to pick up, sociable and great for team-building or client entertainment.

Hire our outdoor courts at Hyde Park (1 Court) or The Regent's Park (2 Courts) with a qualified padel coach to organise coaching drills or a social tournament.

FEATURED: LAWN BOWLS

Available at Hyde Park

Suitable for events of up to **150** guests.

If you're looking to host an unforgettable company-wide summer party in the heart of London, our picturesque six-rink lawn bowls green provides the fantastic corporate event activity - offering a relaxed yet engaging experience that everyone can enjoy!

Book the green alongside our iconic Hyde Park Pavilion Gardens to add something extra special to your private event.





3

**CHOOSE YOUR
CATERING**

SPECIALITY PLATTERS

Each platter serves **4-6** people

Classic Mix Sandwich Selection

Freshly made sandwiches –
mix and match to suit your needs.

Artisanal Cheese Board

Curated cheeses with premium
chutneys, crackers and grapes.

Crudités Platter

Fresh seasonal vegetables served
with our signature humous.

Charcuterie Experience

Premium cured meat, gourmet mini pies,
falafel, olives and fresh mozzarella.

Pastry Selection

An assortment of sweet baked delicacies.





CANAPÉ PLATTERS

Want to add the **wow** factor to your event?
Choose from our delicious selection of
freshly prepared canapés.

Minimum order of **4** trays of the same platter

**Chelsea
Henley
Notting Hill
Wimbledon Desserts**

Full canapé details on the next page.

'CHELSEA' CANAPÉS

- Marinated sweet cherry tomato and bocconcini skewer with basil leaf and pesto
- Artichoke wrapped in bresaola with balsamic pearls and chervil
- Spiced chicken suya in a shallot canape shell with crisp vegetables and sesame seeds
- Tuna wrapped in nori with wasabi mayonnaise, soya sauce and pickled ginger
- Smoked salmon, cream cheese, quail egg and caper served in a crisp tomato shell
- Cauliflower pakora with pickled lime and minted yoghurt

Allergens: Peanuts, Nuts, Sesame Seeds, Fish, Eggs, Soya, Milk, Mustard, Sulphur Dioxide, Gluten

'HENLEY' CANAPÉS

- Thai crab and prawn cake with lime mayonnaise dipping sauce
- Pate of cauliflower & pine-nut wrapped in nori with a sweet chilli and tamarind sauce
- Crisp tartlet of Parma ham with mascarpone and apple caviar
- King prawn cocktail with marie-rose sauce and baby gem
- Homemade mini-Yorkshire pudding with rare beef carpaccio and a creamy horseradish sauce
- Goat's cheese tossed in alfalfa served in a basil panier with sundried tomato

Allergens: Nuts, Sesame Seeds, Crustacean, Eggs, Milk, Mustard, Sulphur Dioxide, Gluten



*Tuna wrapped in nori with wasabi mayonnaise, soya sauce and pickled ginger (Chelsea Canapés)

Each platter includes **four of each canapé.**



*Scotch quail egg with tomato relish (Notting Hill Canapés)

Each platter includes **four of each canapé.**

'NOTTING HILL' CANAPÉS

- Jerk chicken skewer with pineapple glaze, chilli, coriander and rocket
- Profiterole of mushroom duxelles with pickled shimeji and porcini seasoning
- Tartlet of beetroot and hummus with feta cheese
- Scotch quail egg with tomato relish
- Charcoal tart of hot smoked salmon with smoked salmon mousse and keta caviar
- Chinese pancake of barbecue duck with fresh ginger, cucumber and plum sauce

Allergens: Sesame Seeds, Fish, Eggs, Mustard, Soya, Milk, Sulphur Dioxide, Gluten

'WIMBLEDON' CANAPÉS

- Chocolate & pistachio nut profiterole canapés
- Espresso pannacotta canapés
- Eton mess canapés
- Carrot cake canapés
- Polenta & almond cake canapés
- Portuguese Tart canapés

Allergens: Gluten, Eggs, Milk, Nuts

ESSENTIAL SUMMER BBQ

Starring beautiful cuts of **free-range British meats**, flame grilled to perfection.

Minimum **40** guests | Maximum **100** guests

THE MAIN EVENT

Angus Beef Burgers
Premium Pork Sausages
Tender Marinated Chicken

THE SIDES

Glazed brioche buns
Garden salad with vinaigrette dressing
Crunchy cabbage slaw

Offerings can be tailored to dietary requirements.





PREMIUM AMERICAN BBQ

Popular Choice

Flavour. Theatre. Delight. Three words that sum up our signature American themed BBQ.

Minimum **75** guests

THE MAIN EVENT

Angus Beef Burgers
Spicy Glazed Chicken Wings
Sweet & Smokey Pork Spareribs

THE SIDES

Chargrilled corn on the cob
Creamy mac 'n cheese
Hearty bean chilli medley
Seasonal artisan salads

Offerings can be tailored to dietary requirements.

SPANISH PAELLA

Bring the Spanish sunshine to your event with our **live paella cooking** stations.

Minimum **60** guests

THE MAIN EVENT

**Live Cooking of Chicken, Seafood,
Mixed or Mushroom (V) Paella**

Extras: Chorizo and Tiger Prawns

THE SIDES

Option 1: Classic Salad (Vg)

Mixed Leaf Salad with cherry tomatoes, extra virgin olive oil and balsamic vinaigrette

Option 2: “Tio Pepe” Salad (V)

Rocket and baby spinach leaves with parmesan, walnuts, dried cranberries dressed with extra virgin olive oil, honey, mustard and balsamic vinaigrette





GREEK GYROS

Get whisked away to the streets of Greece with freshly made **authentic dishes**.

Minimum **60** guests

THE MAIN EVENT

Chicken Gyros

Served with mustard and mayo coleslaw, fries, tomato, onion, parsley, seasoning

Pork or Halloumi Gyros (Vg)

Both served with tzatziki, fries, tomato, onion, parsley, seasoning

Chickpea-Based Gyros (V)

Served with vegan mayo, mustard, fries, tomato, onion, parsley, seasoning

THE SIDES

Crispy oregano fries and Greek salad with tomato, onion, cucumber, feta cheese, kalamata olives, extra virgin olive oil and seasoning

CARIBBEAN STYLE

Spice up your event with the **bold and tropical flavours** of the Caribbean.

Minimum **60** guests

THE MAIN EVENT

Marinated Jerk or Mild Chicken

Served with homemade Moorish gravy

Vegetable Curry

Chickpeas, sweet potato and red peas in warm Caribbean spice and coconut milk (Vg)

THE SIDES

Seasoned rice, mini dumplings
Sweet plantain or corn on the cob
Sweet and crunchy coleslaw
An array of tropical salads

Extras: Caribbean rum cakes
with mango ice cream





WOOD-FIRED PIZZA

Bring the **taste of Italy** to your event with delicious, wood-fired pizzas made fresh on-site.

Minimum **60** guests

Margherita - Tomato sauce, mozzarella, basil, with buffalo mozzarella

Meat Feast - Tomato sauce, mozzarella, basil, garlic, salami, chicken, parma ham and pepperoni, topped with rocket

Diavolo - Tomato sauce, mozzarella, basil, pepperoni, onions, chilies, topped with rocket

Caprese (V) - Tomato sauce, mozzarella, basil, sliced tomatoes, with buffalo mozzarella

Campagna (V) - Tomato sauce, mozzarella, basil, peppers, mushrooms, onions, olives, topped with a balsamic glaze & rocket

Marinara (Vg) - Tomato sauce, basil & garlic, topped with extra virgin olive oil

Full pizza menu available on request.

SWEET DESSERTS

Create a sweet end to your event with our choice of decadent desserts.

Ice Cream

Indulge in a range of classic ice creams, featuring popular choices including Ben & Jerry's, Magnum, and Solero.

Traditional Strawberries & Cream

A quintessential British summer treat: fresh strawberries paired with Cornish clotted cream and freshly baked scones.

Fresh Seasonal Fruit

A vibrant selection of peak-season fruits, thoughtfully arranged and ready to refresh.

Offerings can be tailored to dietary requirements.





ALL INCLUSIVE DRINKS PACKAGE

Welcome drink selection:

Pimm's, Prosecco, or premium soft drinks

+

Unlimited wine, beer, and soft
drinks throughout your event

Maximum duration of 5.5. hours

Contact us to see a **full drinks list.**



4

**ADD SERVICES
& EXTRAS**

EQUIPMENT HIRE

We offer a range of marquees and gazebos to suit your event needs all year around.

Gazebo	3m x 6m	No Sides, No Floor	Suitable for events up to 50 guests.
Small Marquee	8m x 8m	Enclosed, No Floor	Suitable for events up to 100 guests.
Large Marquee	8m x 12m	Enclosed, No Floor	Suitable for events up to 150 guests.
Occasion Marquee	8m x 12m	Fully lined, supplied with carpet and chandeliers	Suitable for events up to 150 guests.

Additional Popular Requests:

Waiting Staff, Tennis / Padel Coaches, Chinaware, glassware, cutlery, round tables, table linen, power generators, outdoor heaters and lighting – just ask our team for any other requirements.

GET IN TOUCH

Thank you for your interest in hosting an event at **Park Sports**.
Our events team is ready to assist you and answer any questions.

[ENQUIRE NOW >](#)

EVENT T&C's

- Event duration is a maximum of 6 hours. All event bookings are subject to our terms and conditions.
- Event deposit secures event date and is not refundable or transferrable to an alternative date. Deposit only confirms acceptance of our booking Terms and Conditions and will be deducted from the final bill.
- By payment of the deposit, the user understands that the Pavilion Garden area remains open to the public and complete exclusivity is not guaranteed.
- All events must be fully paid in advance 2 weeks before your date, payment must be made through invoice raised via email. If payment is not made in full 2 weeks prior to the event date Park Sports reserve rights to cancel the event and resell the date. Reminders of payment will not be sent.
- Additional equipment hire requested less than one week before the event, cannot be guaranteed and will be subject to availability.
- For more information about allergen information, gluten-free, vegetarian and vegan options please request at time of booking. Park Sports will endeavour to accommodate all dietary requirements; however, a written communication must be made 2 weeks prior to the event.
- Self-catering is permitted by prior agreement only. Fee is applicable.
- Kindly note unconsumed pre-ordered drinks may be taken home on the day of the event but cannot be stored on site. Should you wish to order a drinks package this must be purchased for all guests booked onto your party and only consumed on site.
- Consumption of alcohol not provided by Park Sports is not permitted inside our premises (including gardens), unless agreed otherwise. Fee is applicable.
- Park Sports cannot guarantee an alternative date in case of adverse weather. In such cases, customers will be liable for the cost of any equipment supplied by 3rd party, pre-ordered food and staff.
- All cancellations must be received by email. Any changes, cancellations made 2 weeks prior to your booking will be charged at 50% price. For changes into bookings taking place less than 7 days in advance no refunds will be due.
- Third-party catering supplier's cancellation policies to be confirmed on event enquiry.
- Park Sports reserves the right to terminate an event/refuse the service if an individual or group's behaviour is deemed threatening/abusive to any member of staff, subcontractor, or visitor.
- Lawn Bowls – Park Sports reserves the right to refuse service in case the equipment/lawn bowl green is damaged deliberately.
- Lawn Bowls – all heeled footwear is prohibited on the lawn; guests may wear flat shoes or play in socks/barefoot.
- In line with The Royal Park policies, guests will need to vacate our premises by 8pm. Booking fees will be charged additionally in case the number of guests is exceeded on the day.
- Damages caused to the gazebo/marquee for inappropriate use will incur £2000 additional charge.
- Responsibility of supervising small children rests with the event's host and not Park Sports.
- Food, alcohol and glassware not permitted on the tennis courts, padel courts, MUGA, lawn bowls green and Hyde Park old football pitches.
- Please note that smoking is strictly forbidden on the premises, this also includes inside The Pavilion Garden.
- Pets are not allowed within the premises, except for assistance dogs.
- Guests are reminded that no ball games are permitted within the Pavilion Garden.

