



THE REGATTA

a brief history

For 145 years Brisbane has met, mingled and created memories beyond the iron-laced verandas of the iconic Regatta Hotel.

First established as a modest, single-story affair in 1874, the Regatta Hotel has witnessed some of Australia's most memorable moments in time. Home to legendary sporting achievements and one of the first feminist insurgencies, our Grand Lady of the Brisbane River has withstood flood, fire and more than a century of change.

Her contemporary spaces also salute her history, making her a great pub that locals love.

The variety, sophistication and timelessness offered by the Regatta Hotel saw her crowned "Hotel of the Year" by the Queensland Hotels Association and now, with her own City Cat terminal, the Regatta Hotel continues to carve her unique place in history.



FUNCTION FLOOR LEVEL 1

*Winterford, Thornton,
Veranda Bar, Gailey
& Gazzard rooms*

The Regatta Hotel is Brisbane's much loved seasoned entertainer.

Our beautifully appointed functions floor plays host to a vast array of different events, from weddings to major corporate functions. We pride ourselves on our flexibility, accommodating each guest according to one's specific needs.

Located on the first level of the hotel, our function rooms have direct access to the iconic verandas of the Regatta Hotel. With glass bifold, sound-proofed dividers that can be closed or opened to activate the different spaces, these fully air-conditioned rooms are able to provide the flexibility to meet the needs of any event.



Winterford Room

COCKTAIL 80 BANQUET 24 THEATRE 30 BOARDROOM 16



Thornton Room

COCKTAIL 40 BANQUET 16 THEATRE 30 BOARDROOM 12



Gailey Room

**Utilised in conjunction with other function spaces.*



Gazzard Room

COCKTAIL	BANQUET	THEATRE	BOARDROOM
40	16	30	12



Veranda Bar Room

COCKTAIL	BANQUET	THEATRE	BOARDROOM
80	16	20	12



LEVEL 2

Iconic Veranda

With beautiful views of the Brisbane city skyline and Brisbane River, coupled with gorgeous views of the famous Jacaranda blooms from September through to January, this veranda makes a stunning backdrop for any special occasion and can be booked exclusively.

COCKTAIL BANQUET

70

26



WHISKY BAR *Area*

The Whisky Bar is the perfect area to host your next special occasion, corporate event, casual gathering or after work drinks. Hosting up to 30 guests in a cocktail style private bar area, the space offers comfort and exclusivity from the main bar of the hotel. With a glowing wall of premium Whiskies to choose from and full access to the Main Bar's wide array of beverage offerings.

COCKTAIL

30



LADIES LOUNGE & TEMPERANCE BAR

Hidden away in an underground den, *The Walrus Club* lies The Walrus Club, a speakeasy bar for fine ladies and dapper gents. Authentic in its approach, The Walrus Club is designed to be a secretive escape from reality, seen in the two inconspicuous, stairway entry points. This space pays genuine homage to the 1920/30's Temperance Movement (Prohibition). The Ladies Lounge and Temperance Bar can be used for private events and includes a private bar area.

COCKTAIL

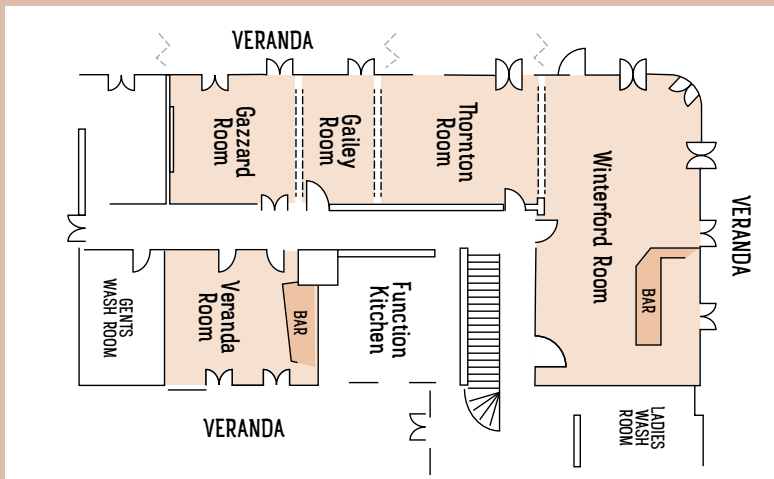
70



FUNCTION ROOM *Capacity*

Venue Space	Cocktail Capacity	Banquet Capacity	Theatre Capacity	Boardroom Capacity
Winterford	80	24	30	16
Thornton	40	16	30	12
Gazzard	40	16	30	12
Winterford Thornton	120	40	60	28
Winterford, Thornton & Gailey	160	56	70	30
Level 1	300	80	100	42
Thornton & Gailey	60	24	40	18
Thornton, Gailey & Gazzard	100	38	80	30
Gailey & Gazzard	40	24	40	18
Veranda Bar Room	80	16	20	12
Iconic Veranda	70	25	N/A	N/A
Whisky Bar	30	N/A	N/A	N/A

SYLVAN ROAD



AUDIO VISUAL

Inclusions

*Winterford, Thornton,
Gailey, Gazzard &
Veranda Bar rooms*

- 3M x 2M data projector with ceiling mounted projector (Gazzard room only) - \$200
- Portable data projector and stand-alone data projection screen - \$200
- Plasma Screens (wall mounted in each room) - Complimentary
- Lectern - \$50
- Whiteboard - \$50
- Flipchart - \$50
- Roving Microphones - Complimentary
- AUX connectivity - Complimentary
- Staging - \$200
- Notepads/Pens - \$4pp

****Please note that the AV equipment may vary in each room.***



Cold Canapés

Carpaccio of beef, horseradish crème, caper, parmesan, encroute

Freshly shucked oyster, lime granita (gf)

Cherry tomato, caramelised onion, goats cheese tartlet (V)

Smoked salmon, caviar, whipped fetta, oat biscuit

Truffled ham & mozzarella puff pastry, dijonaise

Duck liver & cognac pate, peppered fig paste, red currant jelly, encroute

Hot Canapés

Tandoori chicken skewers, raita dipping sauce

Falafel, green tahini, pickled beetroot (vgn) (gf)

Mini beef Wellington, tomato relish

Shitake mushroom & mozzarella arancini balls, tomato chilli jam (v) (gf)

Grilled prawn skewer, chilli & herb dressing

Roast pork bao bun, coriander, chilli

CATERING

Canapé Options

4 canapés \$25 pp

6 canapés \$30 pp

8 canapés \$35 pp

12 canapés \$45 pp

**minimum of 20 guests.*

Special dietary requirements can be accommodated upon request.

7 days' notice is required.

REGATTA GRAZING *Boxes*

Beer battered fish, chips, tartare

Vegetable nasi goreng with chicken satay skewers

Saffron & zucchini risotto with prawns

Lamb kofta, tabouli, garlic sauce, Lebanese bread

Pork belly bao buns (2), pickled cucumber,
hoisin, chilli, coriander

Beef chilli, tortilla chips, sour cream, guacamole

Crispy fish tacos (2), lime aioli, coriander, pico di gallo

Charcuterie plate; Shaved mortadella, truffle salami, olive
tapenade, buffalo feta, rosemary pane croccante

\$15 PER GUEST

**Minimum of 20 guests.*



ALTERNATE

Set Menu

Please select 2 dishes from each of the courses you wish to have, these dishes will be served alternately on the day

TWO COURSE \$59 | THREE COURSE \$69

for groups of 20 or more

ENTRÉE

Half dozen freshly shucked natural oysters served with lemon (GF)

Salt & pepper squid, lemon, aioli

Crispy pork belly, white bean & speck cassoulet, kale, roasted cauliflower (GF)

Grilled cauliflower, green olive tapenade, pesto, pangratato (VGN)

MAIN

Eye Fillet, 180 gram Royal, Western Maranoa region, 70 day grain fed, (cooked Medium) served with red wine jus, salted baked potato, sour cream & chives, broccolini (GF)

Cornfed Chicken Supreme, crushed potatoes, roasted green beans, prosciutto, peppercorn cream sauce (GF)

Market Fish, cauliflower & leek cream, caper & dill crushed potatoes, broccolini, gremolata, macadamia (GF)

Pea & mint risotto; carnaroli rice, asparagus, zucchini, pecorino, mascarpone (V, GF)

DESSERT

Salted caramel panna cotta, coconut, honey roasted pears, praline (GF, DF)

Loaded chocolate brownie, caramel popcorn, chocolate fudge sauce, malted milk gelato

Cherry blueberry tart; Morello cherries, crème patisserie, apple crumble gelato

Chef's cheese selection, peppered fig paste, dried fruit, quince paste, lavosh (GF available)

***Please note that these menu items and prices are subject to seasonal changes without notice.**

***Cakeage fee applies if you would like to bring in your own cake. Please speak to our functions team for more information.**

PLATTERS



MIXED GRILL	\$130	DIPS	\$60 (VGN)
<i>Spiced beef, lamb kofta , tandoori chicken, tomato relish, Lebanese bread, garlic sauce, pickled coleslaw</i>		<i>3 house made dips, pickles, crudites and rustic bread</i>	
COLD SEAFOOD	\$150	OUTBACK	\$90
<i>Fresh oysters, sweet chilli and lime mussels, ocean prawns, fresh bugs, smoked salmon, cocktail sauce, lemon and fresh herbs</i>		<i>Gourmet sausage rolls, lamb & rosemary pies, beef satay skewers, chicken wings</i>	
Add hot seafood +\$60		GOURMET BBQ PLATTER	\$180
<i>Beer battered fish, tartare; Salt & pepper squid, lemon, aioli</i>		<i>Lamb and rosemary sausages; house made beef meatballs; chargrilled rump steak, chimichurri; lamb loin chops, salsa verde; paprika roasted chicken pieces, BBQ lamb kofta skewers, yoghurt dipping sauce, mustards</i>	
SUSHI	\$150	ORIENTAL	\$100
<i>Assorted sushi, pickled ginger, wasabi and soy sauce *Not available on Sundays</i>		<i>Asian themed nibbles; peking duck spring rolls, steamed vegetable buns, prawn gow gee, pork and cashew wonton, soy, coriander & lime dipping sauces.</i>	
CHEESE	\$90	SANDWICH	\$80
<i>Selection of three artisanal cheeses including soft, blue and hard - Accompanied with lavosh, peppered fig paste, assorted fresh and dried fruits</i>		<i>Chef's selection of assorted Turkish bread finger sandwiches (Includes a vegetarian option)</i>	
SLIDERS		JUNIOR PLATTER	\$60
Offering of two sliders:	\$120	<i>Hawaiian pizza, crispy chicken nuggets, crispy fish bites, seasoned chips, tomato and barbeque sauces</i>	
<i>Crispy chicken with paprika coleslaw, chipotle mayo; Beef patty with caramelised onion, American cheddar, dill pickle, sweet potato wedges and smashed avocado</i>		DESSERT PLATTER	\$100
PIZZA	\$85	<i>Chocolate eclairs, lemon meringue tarts, vanilla crème puffs, chocolate brownies, assorted macaroons</i>	
<i>Assorted house-made pizzas. (Includes a vegetarian option) *Surcharge for GF</i>		WEDGE PLATTER	\$55
LIGHT OPTIONS	\$75	<i>Seasoned potato wedges served with sour cream and sweet chilli sauce</i>	
<i>Dips, crudites, vegetable nibbles, wholemeal crackers, grilled chicken wraps</i>		VEGETARIAN	\$80 (V)
<i>Spinach, hummus & pumpkin tartlet, falafel with tahini, mushroom and mozzarella arancini, ricotta filo pastry</i>			

***Special dietary requirements can be accommodated. 7 days' notice is required.**

***Pricing and offerings are subject to change without notice.**

FOOD

Stations

Snack Bar

\$150

Savory popcorn
Assorted roasted nuts
Salted pretzels
Bread sticks/ twists

Doughnut Station

\$150

Donut wall with assorted
filled donuts

Candy Bar

\$150

Assorted mini cookies
Macarons
Chocolates
Lollies



Hight Tea

\$45 per person | Minimum 15 people

Selection of sweets and sandwiches
served with a glass of bubbles and tea

Cucumber sandwiches
Smoked salmon bagels
Lemon meringue Tarts
Chocolate eclairs
Mini savoury & sweet muffins
Mini filled donuts
Macaroons



Grazing Table

Custom designed grazing table
Size is depending on budget and
function size



DAY DELEGATE *Package*

FULL DAY \$70PP | HALF DAY \$50PP

Morning Tea

Scones, vanilla crème, jam
Ham & cheese croissants
Fresh seasonal fruit

Lunch

Chefs selection of finger sandwiches and wraps
Choice of salad;
Garden salad; baby leaves, salad cuts, house dressing
Potato salad; creamy potato, egg & bacon salad
Mediterranean cous cous, fire roasted vegetables

****All AV requirements are included in the package.***

Afternoon Tea

Fresh seasonal fruit
Muesli square
Pumpkin & feta quiche

****Please note that the Half Day package includes either morning tea and lunch, or lunch and afternoon tea. * Gluten free option available on request, surcharge applies. *Tea, coffee and orange juice is included in all 3 packages.***



Breakfast SET MENU

\$35PP

*Set menu applies for groups of
15-20 people*

*Alternative drop applies for
20+ people*

Breakfast BUFFET

\$45PP

*Set menu applies for groups of
25 people*

Shared

Banana bread, honey, mascarpone

Choice of

Waffles (V)

Belgian style waffles, vanilla glaze,
blueberry compote, maple

Eggs Benedict

sautéed spinach, English muffin,
house made hollandaise (choice of
ham or hot smoked ocean trout)

Free range eggs (GFA)

with crusty Flinders Range
sourdough toast, tomato relish
(choice of bacon, hot smoked
ocean trout or English sausage)

Avocado & Sourdough (VGN) (GFA)

Spiced mushrooms, slow roasted
tomato, smashed avocado, single
origin sourdough, dukkah, lemon

(GFA) - Gluten Free available

(V) vegetarian

(VGN) - Vegan

Granola muesli

with yoghurts

Waffles

served with vanilla glaze
and maple syrup

Fresh fruits

Smoked salmon

Croissant

with ham and cheese

Sweet and savoury mini muffins

Scrambled eggs

English sausages

Australian smoked bacon

Hash browns

Slow roasted tomatoes

Tea, Coffee, Orange Juice

BEVERAGES

The Regatta Hotel offers the option of a bar tab, beverage package or drinks on consumption for guests attending private functions.

Our friendly functions team are available to assist in selecting the best option for your upcoming event and include the below information for your consideration.

Beverage Packages

Beverage packages are offered in a range of duration and product offerings.

Minimum spend and RSA conditions apply to the service of all beverage packages and our friendly functions team are here to assist with the suitability and selection of your preferred package.

Drink Tickets

The Regatta Hotel can assist in the allocation of a drink per person by way of pre-purchased drink tokens for ticketed events such as reunions and fundraisers. Please contact our functions team to chat further regarding details and pricing for this option at your upcoming event.

Bar Tabs

Bar tabs are pre-set determined amounts for beverage consumption of guests on the evening during the event and can be increased in monetary amounts if necessary throughout the event as required. Hosts are welcome to select any combination of beer, wine, spirits or cocktail options available to guests on a bar tab basis. Beverage availability and price lists can be provided on request.

Minimum spend requirements apply.

Cash Bar

Drinks on a consumption basis are available for hosts requesting guests purchase drinks on a cash bar basis throughout the event. A cash bar is only available once the apportioned minimum spend has been met. Standard and premium offerings can be made available for guests to purchase upon request. Subject to availability.

****Signature cocktails are available upon request at an additional charge.***

Premium

BEVERAGE PACKAGE

SPARKLING

Moet Sparkling Reims, FR

WHITE

*Henscke Coralinga Sauvignon
Blanc Adelaide Hills, SA*

Tim Adam Pinot Gris Clare Valley, SA

*Howard Park Miamup Chardonnay
Margaret River, WA*

ROSE

Brini Rose McLaren Vale, SA

RED

Brini Sebastian Shiraz McLaren Vale, SA

Brini Koota Grenache McLaren Vale, SA

Six Foot 6 Pinot Noir Geelong, VIC

BEERS

All local and imported stubs

DRAUGHT

All available tap beer

2HRS \$55 | 3HRS \$65 | 4 HRS \$75

Add basic spirits for \$15 per person

**Please note that the selection of tap beers may vary
in each function space.*

Classic **BEVERAGE PACKAGE**

SPARKLING

*Lunetta Prosecco
Prosecco, IT*

WHITE

*T'Gallant Juliet Moscato
Mornington Pen, VIC*

*Squelling Pig Sauvignon
Blanc Marlborough, NZ*

*Fat Bastard Chardonnay
California, USA*

ROSE

Brockenback Barossa Valley, SA

RED

McGuigan Merlot Hunter Valley, NSW

Brini GSM McLaren Vale, SA

*Brockenback Zip Line Shiraz
Barossa Valley, SA*

BEERS

Draught Beer: Choice of 3

Bottled Beer: Choice of 3

2HRS \$45 | 3HRS \$55 | 4 HRS \$65

Add basic spirits for \$15 per person

****Please note that the selection of tap beers may vary
in each function space.***

Standard

BEVERAGE PACKAGE

SPARKLING

Azahara Sparkling Wine Multi Regional, VIC

WHITE

821 South Sauvignon Blanc Marlborough, NZ

Bay of Stone Chardonnay Barossa Valley, SA

ROSE

Brockencheck Barossa Valley, SA

RED

Sisters Run Shiraz McLaren Vale, SA

Sisters Run Cabernet Sauvignon McLaren Vale, SA

BEERS

*Draught Beer: Carlton Draught and
James Squire 150 Lashes Pale Ale*

2HRS \$35 | 3HRS \$45 | 4 HRS \$55

Add basic spirits for \$15 per person

**Please note that the selection of tap beers may vary in each function space.*

Ph: (07) 3051 7617

For all function and special events enquiries,
please email info.regatta@ausvenueco.com.au

