



EST. 1874

REGATTA
HOTEL

functions

RIVER
ROAD
EST. 1874

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THE REGATTA

a brief history

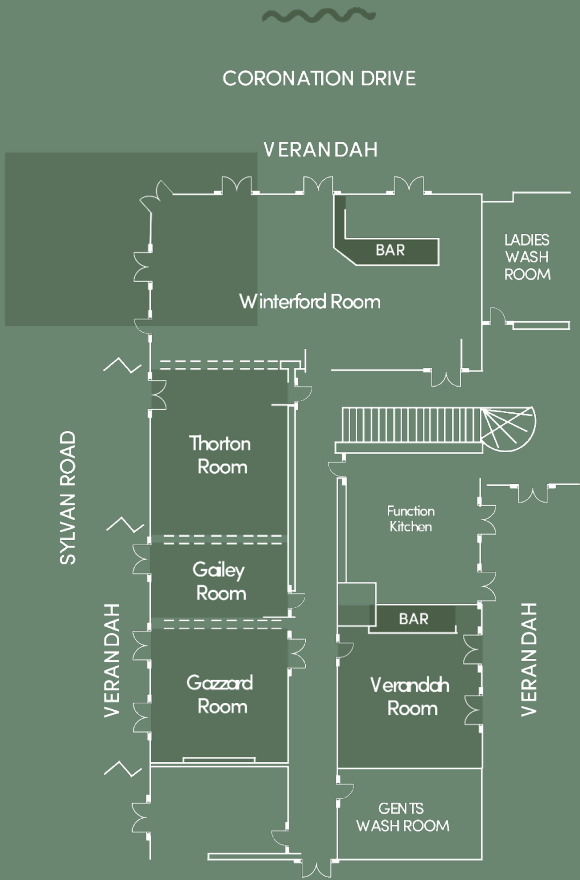
For over 150 years Brisbane has met, mingled and created memories beyond the iron-laced verandas of the iconic Regatta Hotel.

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.

ROOM FLOORPLANS

LEVEL 1



LEVEL 2



GLENOLIVE ROOM

LEVEL 2

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
GLENOLIVE	-	-	-	110
GLEN	-	-	-	60
OLIVE	-	-	-	50

Discover the epitome of luxury at The Glenolive Rooms, an exclusive event space located on level two of The Regatta Hotel.

Step into a world of opulence as this heritage function lounge, inspired by the Queensland colonial style, exudes grandeur and elegance. With two beautiful adjacent rooms, a spacious hallway, and access to the verandah offering breathtaking views of the Brisbane River, it's the perfect setting for cocktail events and VIP lounge-style affairs.

Accommodating one or two groups, The Glenolive Rooms ensure a seamless experience for your guests, making every moment unforgettable. Don't miss the chance to create cherished memories in this extraordinary function space.



WINTERFORD ROOM

LEVEL 1

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
CAPACITY	24	18	30	100

Elevate your events to new heights at The Winterford Room, our premier private function space situated at the front of the hotel on level 1.

With breathtaking views of Coronation Drive and the majestic Brisbane River, it's no wonder that this room is the most sought-after among all our dining and function options.

The Winterford Room, where elegance meets convenience, featuring a stunning black marble bar and state-of-the-art audio-visual capabilities, this space is perfectly suited for corporate events, special occasions, and unforgettable wedding receptions. Our dedicated team will ensure every detail is flawlessly executed, leaving you free to enjoy the occasion and create lasting memories.



THORNTON ROOM

LEVEL 1

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
CAPACITY	16	16	30	30

The Thornton Room at the Regatta Hotel is perfect for small functions. It can be used independently or as an additional space for events requiring extra room. The Thornton room has its own private access to the iconic verandah overlooking the beautiful jacaranda trees.

GAILEY GAZZARD ROOM

LEVEL 1

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
CAPACITY	32	20	45	60

Gazzard Room is the perfect space for a corporate meetings or presentations, intimate cocktail events or additional space for your large function in adjoining rooms. This function space is equipped with a state- of- the- art, ceiling-mounted projector, suspended television screen and private access to the verandah.

The Gailey Room is used as an adjoining space for the Gazzard or Thornton Rooms to provide additional space for special occasions and corporate events. With its own private access to the verandah, the Gailey Room offers a little bit of extra room to mix, mingle and enjoy your function with your guests.



VERANDAH BAR

LEVEL 1

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
CAPACITY	-	12	-	70

The Verandah bar features a huge wrap- around verandah that overlooks our open- air courtyard with twinkling festoon lights and It has its own private bar with a suspended television screen and speakers inside.

This space is perfect for any cocktail event and the verandah can be turned into an intimate outdoor dining experience.



WHISKEY BAR

GROUND FLOOR

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
CAPACITY	-	-	-	30

The Whiskey Bar is the perfect area to host your next special occasion, casual gathering or after work drinks.

Hosting up to 30 guests in a cocktail style semi- private area with its own bar, the space offers comfort and exclusivity from the main bar of the hotel.

THE BOATSHED

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
HENLEY ROOM	-	22	-	-
THE BOATSHED	-	160	-	-

THE BOATSHED RESTAURANT

The Boatshed restaurant has carved a niche as a symbol of stylish and relaxed gastro-pub dining, with sprawling river views and an innovative, seasonal menu. Awarded QHA's Best Restaurant in 2017, 2018 and 2019, it's well worth the visit.

A centrepiece of the restaurant is its stunning, two-metre long flame grill, which adds a sense of theatre as guests observe the cooking of the restaurant's signature dry-aged steaks. With a commitment to fresh, local and seasonal produce, the selection of quality steaks is complemented by a variety of mainstays, with something to suit everyone's tastes.

THE HENLEY ROOM

If you're looking for a private, high-quality dining experience the Henley Room is perhaps the room for you. The room stands as a working wine cellar and features a state-of-the-art AV projector screen, surround sound and a fine dining menu that can be custom designed to suit all tastes.

The Henley Room has proven very popular, as very few restaurants in Brisbane offer this type of intimate dining experience. The Henley Room can host a range of experiences from board room meetings, high-profile business lunches, wine dinners, intimate Christmas parties, brand launches and much more.





CANAPES

7.0 EACH
GROUPS OF 20 OR MORE
MINIMUM OF 20 PER ITEM

Cold Selection

Tuna Crudo | Avocado, cucumber, furikake, sesame seeds (LD)

Prawn Cocktail Tostada | Guacamole, jalapeno (LD, LG)

Smoked Salmon | Blini, whipped cream cheese, salmon roe, capers, dill (LD, LG)

Vol Au Vents | Caramelised onions, truffled mushrooms, toasted pine nuts (V)

Potato Rosti | Whipped persian feta cheese, sundried tomato (LD, LG, V, VG)

Melon Skewer | Watermelon, rock melon, macadamia feta, balsamic glaze, basil (LD, LG, V, VG)

Pastrami Tartlet | Dijon whipped cream cheese, charred cherry tomatoes

Hot Selection

Pork & Fennel Roll | Chilli tomato relish

Vegetable Spring Roll | Sweet chilli sauce, kikoman soy sauce (LD, V)

Chicken Satay | Peanut satay sauce (LD, LG)

Mac & Cheese Croquette | Truffle aioli (V)

Maple Fried Chicken | Waffle, chipotle mayonnaise

Sticky Pork Belly | Pickled cucumber, sesame seeds (LD, LG)

Falafel | Beetroot hummus (LD, LG, V, VG)

Pumpkin & Sage Arancini | Saffron aioli (LD, LG, V, VG)

Dietaries: V - Vegetarian | VG - Vegan | LG - Low Gluten | LD - Low Dairy |
O - Option

For any allergies or dietary requirements, including nut, gluten, or seafood allergies, please contact our team.



SUBSTANTIAL CANAPES

**GROUPS OF 20 OR MORE
\$11 EACH**

Dagwood Dog | Dijon mustard, tomato relish (LD)

Battered Fish and Chips | Tartare sauce, lemon (LD)

Prawn Roll | Prawn cocktail, pickled cucumber, jalapeno, avocado, sesame seeds (LD)

Wagyu Beef Sliders | American cheddar, pickles, burger sauce (LDO, LGO)

Lamb Kofta | Tzatziki, pomegranate jewels (LDO, LG)

Mushroom Slider | Pulled mushrooms, caramelised onion, cheddar, tomato relish (LDO, LGO, V, VGO)

Nachos | Chilli beans, salsa, guacamole, green onion (LG, LG, V, VG)

CANAPE PACKAGES

MINIMUM 20 GUESTS

CANAPE PACKAGE ONE \$42

Select 4 standard canapes of your choice (page 10)

CANAPE PACKAGE TWO \$60

Select 6 standard canapes of your choice (page 10)

CANAPE PACKAGE THREE \$76

Select 8 standard canapes of your choice (page 10)

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GRAZING PLATTERS

VEGAN GRAZING PLATTER \$135

Feeds up to 10 people (LD, LGO, V, VG)

Crudites, olives, selection of mixed nuts, artichoke hearts, grapes, berries, selection of dips, and vegan cheeses

SMALL GRAZING BOARD \$150

Feeds up to 10 people (LGO)

An assortment of cured meats, artisan cheeses, fresh and dried fruits, condiments, breads and crackers

LARGE GRAZING BOARD \$500

Feeds up to 40 people (LGO)

An assortment of cured meats, artisan cheeses, fresh and dried fruits, condiments, breads and crackers

COCKTAIL PACKAGES

OUR COCKTAIL PACKAGE INCLUDES:

Your choice of canapes and cocktail dishes, select from the Canape and Cocktail Menu

GROUPS OF 20 OR MORE

2HR COCKTAIL PACKAGE 75.0 PER PERSON

3 canapes, 1 substantial canape, 2 hours standard beverage package

3HR COCKTAIL PACKAGE 95.0 PER PERSON

5 canapes, 1 substantial canape, 3 hours standard beverage package

UPGRADE YOUR PACKAGE:

Premium beverage package additional \$10.0 per person

Spirit package additional \$27.0 per person

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PLATTERS

Suitable for 8-10 guests

SUSHI PLATTER \$160 (LD, LG)

Fresh salmon, teriyaki beef & spicy tuna rolls, served with soy sauce, pickled ginger, wasabi and kewpie mayo

FRUIT PLATTER \$70 (LD, LG, V, VG)

Platter of seasonal fruits

DESSERT PLATTER \$125 (V)

Selection of petite fours, baked goods and berries

WING PLATTER \$90 (LDO)

Smokey BBQ and buffalo wings, celery batons, blue cheese sauce and ranch

PIZZA PLATTER \$110 (LDO, LGO, VO, VGO)

Forrest mushrooms, margherita & salami pizzas

OUTBACK PLATTER \$120

Beef & burgundy pies, pork and fennel sausage rolls, spinach & feta pastries, garlic bread, condiments

VEGAN PLATTER \$110 (LD, V, VGO)

Sweet potato empanadas, pumpkin & sage arancini, falafel bites, vegetable crudites and dips

SANDWICH PLATTER \$110 (LDO, LGO, VO, VGO)

Assortment of gourmet sandwiches

SLIDER PLATTER \$120 (LDO, LGO, VO, VGO)

Select 2 of either; **Beef slider** with american cheddar, pickles & burger sauce | **Crispy chicken slider** with chipotle slaw | **Mushroom slider** with pulled mushrooms, caramelised onions, swiss cheese, tomato relish

YUM CHA PLATTER \$120 (LD)

Vegetable spring rolls, fried pork & prawn dumplings, steamed dim sims, mini BBQ pork buns, prawn crackers and accompaniments

CHEESE PLATTER \$130 (LGO, V, VGO)

An assortment of artisan cheeses, fresh and dried fruits, nuts, crackers and condiments

GLUTEN FREE PLATTER \$100 (LD, LG)

Sticky pork belly, lamb koftas, satay chicken skewers with assortment of dipping sauces

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SET MENU *Options*

Minimum 10 people.

2 COURSES 70.0 PER PERSON

3 COURSES 90.0 PER PERSON

GROUPS OF 20 OR MORE

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

Entree

Salt and Pepper Squid | Lemon, aioli (LD)

Beetroot Cured Salmon | Vodka beetroot cured salmon, dill cream, wakame, nori dust, furikake (LG)

Beef Tartare | honey & soy dressing, orange zest, furikake, sriracha aioli, tapioca cracker (LD, LG)

Mushroom Toast | Macadamia cream, garlic sauteed forest mushrooms, confit garlic creme, truffle (V, VG, LD)

Main

Eye Fillet | 200g Royal | Western Maranoa region, 70 days grain fed, MSA, pickled slaw, salt-baked potato sour cream and chives, house jus (LG)

Chicken Supreme | Butterbean puree, zucchini, charred corn, hasselback potato (LG, LD)

Harissa Cauliflower | Butterbean puree, chickpeas, toasted pine nuts, charred lime, chimichurri (VG, LG)

Barramundi | Cauliflower puree, sage & caper butter, blossom cauliflower, asparagus, lemon verbena oil

Dessert

Apple & Pear Crumble | Brown butter, shortbread crumble, vanilla bean custard, salted caramel ice cream (V)

Basque Burnt Cheesecake | Miso salted caramel, charred orange & kumquat marmalade (V)

Sticky Toffee Pudding | Butterscotch sauce, vanilla sorbet, candied walnuts (VG, LG)

Chef's Cheese Selection | Pickled baby figs, quince paste, dried fruit, lavosh (LGO)

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CORPORATE *Options*

Minimum 10 people.

Full day includes morning tea, lunch and afternoon tea

60.0 PER PERSON (UP TO 8 HOURS)

Half day includes lunch, plus morning tea or afternoon tea

45.0 PER PERSON (UP TO 4 HOURS)

PREMIUM UPGRADE:

\$10 extra to change to a a la carte menu for lunch

OUR DAY DELEGATE PACKAGE INCLUDES

Our Day Delegate Package includes Iced water and mints on arrival. Morning tea, lunch and afternoon tea. Selection of teas and barista made coffee. A data projector and screen, lectern with microphone, flip chart or white board with markers, notepads and pens. All tables are clothed in white linen, exclusive access to your own outdoor balcony, free WIFI, conference speaker, floor plan and run sheet guidance.

MORNING TEA (PICK ONE ITEM)

Greek yoghurt, tropical fruit, granola pot (V)

Scones, dollop cream, house jam (V)

Seasonal fresh fruit (LG)

Mini ham & cheese croissant

House made Muffins

LUNCH

Platter of assorted gourmet sandwiches, house made sausage rolls, and freshly made salad.

AFTERNOON TEA (PICK TWO ITEMS)

Pumpkin & pine nut quiche (V)

Fruit & nut muesli slice (VG)

Banana & walnut loaf (VG)

Chocolate caramel slice (GF)

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BEVERAGE PACKAGE

Standard

2 HOURS 47.0 | 3 HOURS 58.0 | 4 HOURS 68.0
MINIMUM 20 GUESTS
ADD ON BASIC SPIRITS FOR AN ADDITIONAL 27.0 PER PERSON

SPARKLING WINE

Mr Mason Sparkling Multi-Regional, AUS

WHITE WINE

Dottie Lane Sauvignon Blanc Multi-Regional, AUS
Pennello Pinot Grigio King Valley, VIC

ROSE WINE

Hearts Will Play Rose Multi Regional, AUS

RED WINE

Henry and Hunter Shiraz Cabernet Nuriootpa, SA
Coldstream Pinot Noir Yarra Valley, VIC

DRAUGHT BEER

XXXX Gold
Balter XPA
James Squire 150 Lashes Pale Ale
James Squire Orchard Apple Cider

Premium

2 HOURS 68.0 | 3 HOURS 79.0 | 4 HOURS 89.0
MINIMUM 20 GUESTS
ADD ON BASIC SPIRITS FOR AN ADDITIONAL 27.0 PER PERSON

SPARKLING WINE

Chandon Blanc De Blanc Yarra Valley, VIC
Mount Paradiso Prosecco Murray Darling, VIC
Bird in Hand Sparkling Adelaide Hills, SA

WHITE WINE

Shaw & Smith Sauvignon Blanc Adelaide Hills, SA
Ant Moore Pinot Gris Marlborough, NZ
Vasse Felix Chardonnay Margaret River, WA
Paloma Riesling Clare Valley, SA
Vivo Moscato Riverina, NSW

ROSÉ WINE

Sud Rose Yarra Valley, VIC

RED WINE

Palmetto Shiraz Barossa Valley, SA
Brokenwood & Row Cabernet Merlot McLaren Vale, SA
Barringwood Pinot Noir TAS
S.C. Pannell Tempranillo McLaren Vale, SA

DRAUGHT AND BOTTLED BEER

All available tap beer and all local and imported stubs



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FOR ANY ALLERGIES OR DIETARY REQUIREMENTS, INCLUDING NUT, GLUTEN, OR SEAFOOD ALLERGIES,
PLEASE CONTACT OUR TEAM.