



EST. 1874

REGATTA  
HOTEL

*functions*

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# THE REGATTA

## *a brief history*

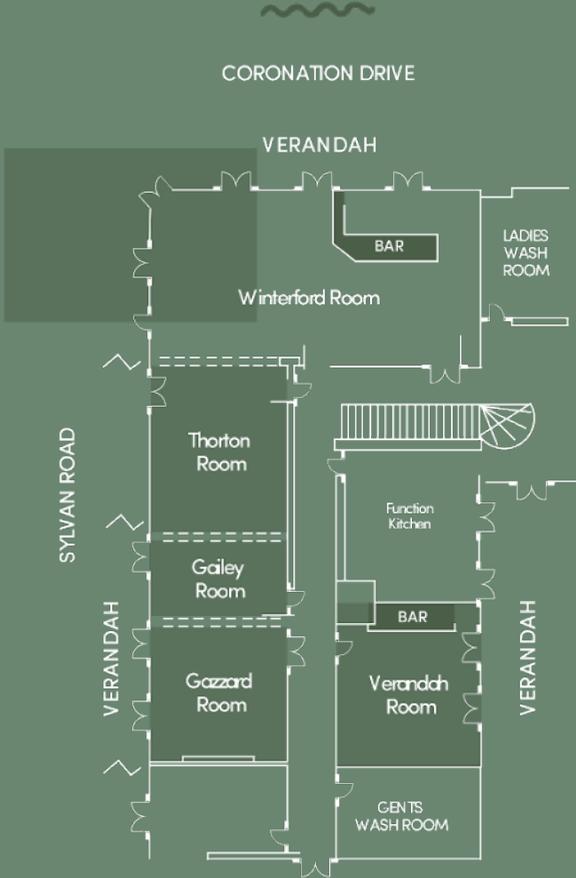
For over 150 years Brisbane has met, mingled and created memories beyond the iron-laced verandas of the iconic Regatta Hotel.

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.

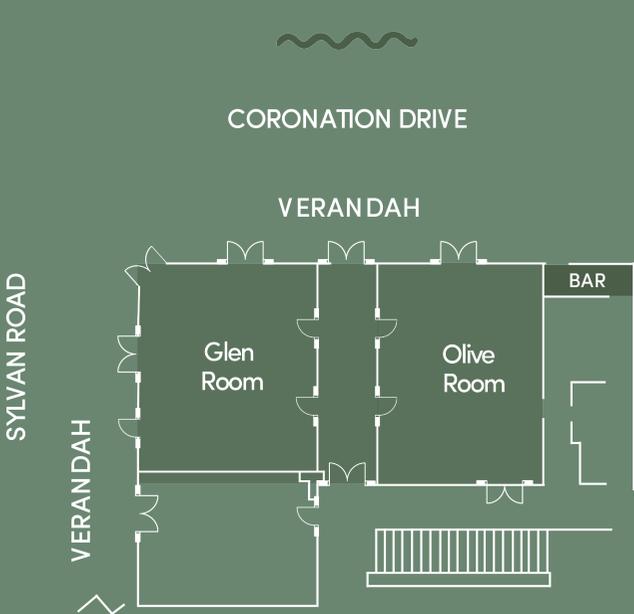
Her contemporary spaces also salute her history, making her a great pub that locals love. The variety, sophistication and timelessness offered by the Regatta Hotel saw her crowned "Hotel of the Year" by the Queensland Hotels Association and now, with her own City Cat terminal, the Regatta Hotel continues 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 Taco** | Avocado, pickled cucumber, furikake (LD)  
**Chilled Prawn Tostada** | Pico de gallo, avocado, jalapeño (LD, LG)  
**Smoked Salmon** | Blini, whipped cream cheese, salmon roe, capers, dill (LD, LG)  
**Hummus & Ratatouille Taco** | Creamy hummus topped with a medley of zucchini, eggplant, capsicum and tomato (VG)  
**Potato Rosti** | Whipped macadamia and cashew persian feta cheese, sundried tomato (LD, VGO)  
**Caprese Skewer** | Bocconcini, heirloom cherry tomatoes, basil pesto, balsamic glaze (V)

## *Hot Selection*

**Pork & Fennel Roll** | Chilli tomato relish  
**Vegetable Spring Roll** | Sweet chilli sauce (LD, VG)  
**Chicken Satay** | Peanut satay sauce (LG)  
**Mac & Cheese Croquette** | Truffle aioli (V)  
**Maple Fried Chicken** | Waffle, chipotle mayonnaise  
**Sticky Pork Belly** | Pickled cucumber (LD, LG)  
**Falafel** | Hummus, tomato relish, soft herbs (LD, LG, V, VG)  
**Pumpkin & Sage Arancini** | Saffron aioli (LD, LG, 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

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

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

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

Lamb Kofta | Tzatziki, pickled cucumber, red onion (LG)

Mac & Cheese Slider | Milk bun, basil pesto, tomato relish (LG, V)

Nachos | Chilli beans, salsa, sour cream, cheese sauce, green onion, jalapeños (V)

# 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 \$120

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

Crudites, olives, selection of mixed nuts, artichoke hearts, grapes, berries, lavash, hummus, basil pesto, vegan cheese and mushroom pate

## 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)**

Tuna & avocado, salmon & cucumber, teriyaki beef, served with kewpie mayo, pickled ginger, Kikkoman soy sauce

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

Platter of seasonal fruits

## **DESSERT PLATTER \$125 (V)**

Selection of petit fours, baked goods and berries

## **WING PLATTER \$90 (LDO)**

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

## **PIZZA PLATTER \$110**

Mushrooms, margherita & salami pizzas

## **OUTBACK PLATTER \$120**

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

## **VEGETARIAN PLATTER \$110 (V)**

Pumpkin & sage aranchini, garlic bread, hummus, babaganouche, basil pesto, tomato relish, served with vegetable crudites and bread sticks

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

Toasted reuben sandwich, chicken caesar wrap with bacon, cos lettuce & parmesan cheese, classic ham, cheese and tomato sandwich

## **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 | **Mac & cheese slider** with basil pesto & 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 (VGO)**

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

## **GLUTEN FREE PLATTER \$110 (LGO)**

Pumpkin & sage arancini, sticky pork belly, lamb kofta, chicken peanut satay skewer

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# SET MENU *Options*

Minimum 10 people.

**2 COURSES 70.0 PER PERSON**

**3 COURSES 105.0 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** | Tomato nahm jim, yuzu mayonnaise, lemon pepper (LD)

**Cured Salmon** | Grapefruit & chardonnay dressing, pickled daikon, dill crema, shaved fennel (LDO, LG)

**Beef Tartare** | Honey & soy dressing, furkake, sriracha aioli, comichons, rice paper crisp, sesame seeds (LD, LG)

## *Main*

**Eye Fillet** | 220gm Royal Western Maranoa region, QLD, 70 days grain fed, MSA, pickled slaw, rustic chips, house jus (LGO, LD)

**Chicken Supreme** | Carrot puree, hasselback potato, grilled zucchini, charred corn, pan jus

**Cauliflower Roast** | Carrot puree, harissa, chilli crunch, chimichurri, toasted pine nuts, spinach, roast lemon, sesame seeds (VG, LG, V, LD)

**Barramundi** | Pan seared barramundi, coconut cauliflower puree, fennel, tenderstem broccoli, asparagus, pancetta, sage butter (LDO, LG)

## *Dessert*

**Baked Cheesecake** | Miso salted dulce de leche, charred grapefruit & orange, marmalade (V)

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

**Chocolate Delice** | Chocolate ganache, raspberries, cacao sponge, chocolate soil (V)

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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



# CONTACT

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