

THE REGATTA HOTEL

Function Package



THE REGATTA

a brief history

For more than 150 years, the Regatta Hotel has been a place where Brisbane gathers - to meet, mingle, and create lasting memories beneath its iconic iron-laced verandas.

Established in 1874 as a modest single-storey building, the Regatta has grown into one of Australia's most storied venues. It has played host to legendary sporting celebrations and pivotal moments in social history, including one of the nation's earliest feminist protests. Our Grand Lady of the Brisbane River has endured flood, fire, and over a century of transformation, emerging each time with renewed character and strength.

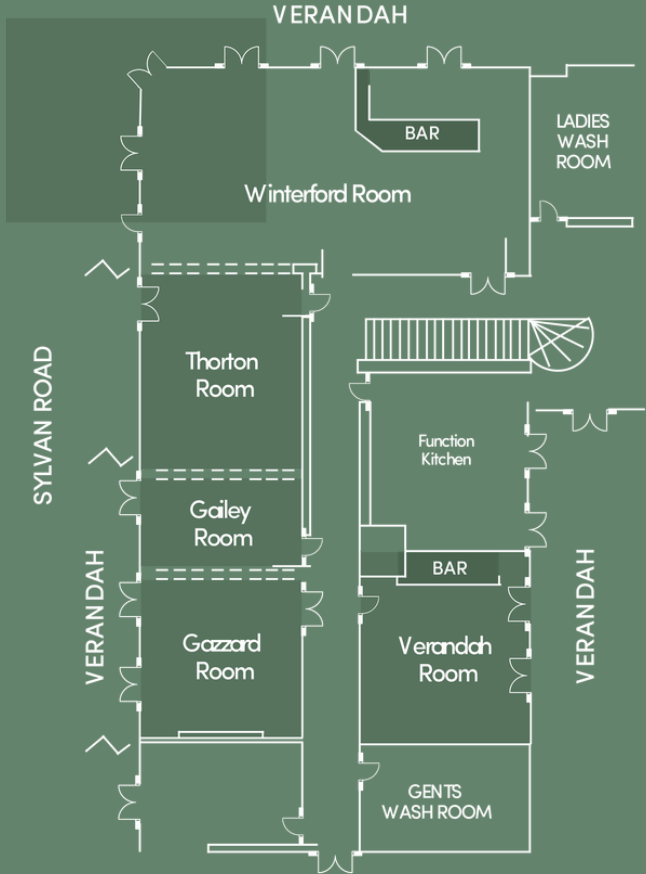
Today, her beautifully reimagined spaces honour this rich past while offering a vibrant, contemporary pub experience loved by locals and visitors alike. Recognised as "Hotel of the Year" by the Queensland Hotels Association, and now boasting its own CityCat terminal, the Regatta continues to shape its unique legacy on the river.

Regatta Functions extends this legacy across four levels, featuring 12 versatile event spaces. From refined dining experiences and social celebrations to multi-venue corporate events and unforgettable weddings, the Regatta offers a setting for every occasion, all delivered with timeless style and unmistakable character.

ROOM FLOORPLANS

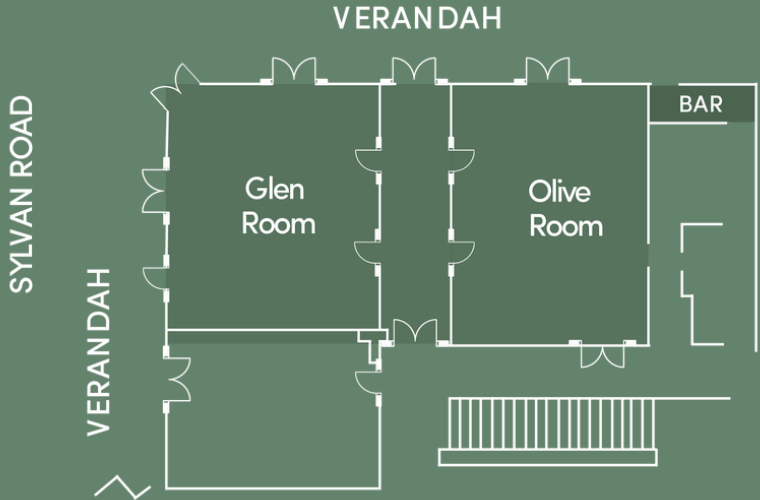
LEVEL 1

CORONATION DRIVE



LEVEL 2

CORONATION DRIVE



GLENOLIVE ROOM

LEVEL 2

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.

SPACE TYPE	BANQUET ROUND	BANQUET LONG	THEATRE	COCKTAIL
GLENOLIVE	-	-	-	110
GLEN	-	-	-	60
OLIVE	-	-	-	50



LEVEL ONE EXCLUSIVE

Take your event to the next level with an exclusive Level 1 experience at the Regatta Hotel, a private, elevated setting designed for impact, flexibility, and unforgettable moments.

Encompassing the Winterford, Thornton, Gailey, Gazzard and Verandah Bar spaces, this full-floor offering delivers a versatile blank canvas that can be tailored to suit any occasion. Whether you're planning a dynamic corporate conference with breakout sessions, an elegant seated dining experience for up to 96 guests, or a full-scale themed celebration, Level 1 adapts seamlessly to your vision.

Each space can be utilised individually or combined for a complete buyout, offering the freedom to design multi-format events with ease. Enjoy the comfort of covered areas, thoughtfully designed interiors, and seamless flow between rooms, ideal for everything from presentations and networking to dining and dancing.

With dedicated service, flexible configurations, and the character of one of Brisbane's most iconic venues, a Level 1 exclusive ensures your event is both effortless and extraordinary.

Level 1 Exclusive Hire Includes:

Winterford + Thornton + Gailey + Gazzard + Verandah Bar

SPACE TYPE	BANQUET ROUND	BANQUET LONG	THEATRE	COCKTAIL
CAPACITY	96	90	102	260



WINTERFORD ROOM

LEVEL 1

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.

SPACE TYPE	BANQUET ROUND	BANQUET LONG	THEATRE	COCKTAIL
CAPACITY	32	18	30	100



THORNTON ROOM

LEVEL 1

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.

SPACE TYPE	BANQUET ROUND	BANQUET LONG	THEATRE	COCKTAIL
CAPACITY	16	16	30	30

GAILEY GAZZARD ROOM

LEVEL 1

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.

SPACE TYPE	BANQUET ROUND	BANQUET LONG	THEATRE	COCKTAIL
CAPACITY	32	20	50	60



VERANDAH BAR

LEVEL 1

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.

SPACE TYPE	BANQUET ROUND	BANQUET LONG	THEATRE	COCKTAIL
CAPACITY	8	12	16	70



WHISKEY BAR

GROUND FLOOR

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.

SPACE TYPE	BANQUET ROUND	BANQUET LONG	THEATRE	COCKTAIL
CAPACITY	-	-	-	30



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.

Perfect for highend dining experiences, AV productions, weddings and awards celebrations

SPACE TYPE	BANQUET ROUND	BANQUET LONG	THEATRE	COCKTAIL
BOATSHED EXCLUSIVE	-	170	-	-
HENLEY GREENROOM	-	22	-	-



DEATH & CO

UNDERGROUND

Born in New York's East Village and now spanning Denver, Los Angeles, and D.C., Death & Co has become a benchmark for modern cocktail culture. Here, every drink is intentional, every detail considered, and every visit designed to linger long after the last sip.

At Death & Co Brisbane, we invite you to host something special. Whether it's a low-lit gathering with close friends or a full venue celebration, our spaces adapt to your occasion.

Choose from our Studio Exclusive experience for a more intimate setting, or take over the entire venue with a Full Buyout, perfect for larger celebrations that call for something extraordinary.

With expertly crafted cocktails, thoughtful menus, and a team dedicated to seamless hospitality, we'll help you create an event that feels effortless and unforgettable.

SPACE TYPE	BANQUET ROUND	BANQUET LONG	THEATRE	COCKTAIL
STUDIO EXCLUSIVE	–	–	–	110
DEATH & CO EXCLUSIVE	–	–	–	200



DEATH & CO BEVERAGE PACKAGES

Standard

3 HOURS – 65PP

4 HOURS – 80PP

UNLIMITED BEER AND WINE

WINE

PET'NAT ALPHA BOX & DICE
'REALISMO' 2024
Clare Valley, SA

SAUVIGNON BLANC
Domaine Naturaliste 'Discovery' SBS
Margaret River, WA

MALBEC LA BOCA 2023
Mendoza, Argentina

WHITE BLEND DOOM
JUICE 'SKINS' 2024
Riverland, SA

DRAUGHT BEER (SCHOONERS ONLY)
STONE & WOOD
KIRIN ICHIBAN

BOTTLED BEER & CIDER
SOMERSBY APPLE CIDER
MOUNTAIN CULTURE STATUS QUO

UNLIMITED SOFT DRINKS INCLUDED

Premium

3 HOURS – 105PP

4 HOURS – 125PP

**UNLIMITED BEER, WINE,
AND COCKTAILS**

WINE

PET'NAT ALPHA BOX & DICE
'REALISMO' 2024
Clare Valley, SA

SAUVIGNON BLANC
DOMAINE NATURALISTE 'DISCOVERY'
SBS MARGARET RIVER, WA

MALBEC LA BOCA 2023
Mendoza, Argentina

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MOUNTAIN CULTURE STATUS QUO

UNLIMITED SOFT DRINKS INCLUDED

Upgrade

STUDIO MENU COCKTAILS (SELECT 3)

DRY MARTINI
Gin or Vodka

FIFTY-FIFTY MARTINI
Gin or Vodka

DIRTY MARTINI
Gin or Vodka

ESPRESSO MARTINI
Vodka, Espresso

MINI-COSMO
Citron Vodka, Orange, Cranberry, Lime

MINI-DAIQUIRI
Rum, Lime

MINI-JAPANESE SLIPPER
Melon, Orange, Lemon

FRENCH 75
Gin, Lemon, Sparkling Wine

SIESTA
Tequila, Lime, Grapefruit, Campari

COFFEY PARK SWIZZLE
Aged Rum, Amontillado Sherry, Ginger,
Lime, Velvet Falernum

NEGRONI
Gin, Sweet Vermouth, Campari

BOBBY BURNS
Scotch, Sweet Vermouth, Benedictine,
Convict Bitters

LATIN QUARTER
Solera Rum, Peychaud's & Mole Bitter

Don't see your favourite cocktail? Speak to the team and we will do our best to accommodate.

UPGRADES

MOËT & CHANDON CHAMPAGNE AVAILABLE DURING THE FIRST
HOUR ONLY **25PP**

HOUSE SPIRITS WITH MIXER AVAILABLE THROUGHOUT **28PP**

MINI COCKTAIL UPON ARRIVAL, INCLUDING ESPRESSO MARTINI –
SELECT FROM OUR MINIS **14PP**

CHAMPAGNE SERVICE, GLASS OF CHAMPAGNE ON ARRIVAL **10PP**

D&C STUDIO BEVERAGE LIST

SPARKLING WINE

CAVA Valformosa 'MVSA' Brut NV Penedes, SP
PET'NAT Alpha Box & Dice 'Realismo' 2024 Clare Valley, SA
CHAMPAGNE Moet & Chandon Imperial Brut NV Epernay, FR

WHITE WINE

SAUVIGNON BLANC Domaine Naturaliste 'Discovery' SBS Margaret River, WA
CHARDONNAY Thierry Mothe 2024 Burgundy, FR
WHITE BLEND Doom Juice 'Skins' 2024 Riverland, SA

RED WINE

GRENACHE Sud Rosé IGP 2024 Languedoc, FR
PINOT NOIR Scout 2023 Central Otago, NZ
MALBEC La Boca 2023 Mendoza, Argentina

Bar Tab & Cash Bar

Prices available on request

BOTTLED BEER

HEAPS NORMAL XPA
TWO BAYS GFB
MOUNTAIN CULTURE STATUS QUO
FIXATION IPA
WHITE RABBIT DARK ALE

CIDER

SOMERSBY APPLE CIDER
SOMERSBY PEAR CIDE

REGATTA HOTEL BEVERAGE PACKAGES

Standard

2HR \$47PP | 3HR \$58PP | 4HR \$68PP

Minimum 20 guests

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

2HR \$68PP | 3HR \$79PP | 4HR \$89PP

Minimum 20 guests

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

BEVERAGES ON CONSUMPTION

SPARKLING WINE

Mr Mason Sparkling Multi Regional, AUS
Mount Paradiso Prosecco Murray Darling, VIC
Vivo Moscato Riverina, NSW
Chandon Blanc de Blanc, Yarra Valley, VIC
Bird in Hand Sparkling Adelaide Hills, SA
Moet & Chandon NV Reims, FR

WHITE WINE

Dottie Lane Sauvignon Blanc Multi Regional, AUS
Shaw & Smith Sauvignon Blanc Adelaide Hills, SA
Mill Flat Sauvignon Blanc Marlborough, NZ
Lost Woods Chardonnay Limestone Coast, SA
Vasse Felix 'Filius' Estate Chardonnay Maragaret River, WA
Pennello Pinot Grigio DOC Delle Venzia, IT
Ant Moore Pinot Gris Marlborough, NZ
Paloma Riesling Clare Valley, AUS

ROSE WINE

Hearts Will Play Rose Multi Regional, AUS
Sud Rose Languedoc, FR

RED WINE

Henry and Hunter Shiraz Cabernet Multi Regional, AUS
Palmetto Shiraz Langhorne Creek, SA
Brokenwood & Rows Cabernet Merlot Hunter Valley, NSW
Coldstream Hills Pinot Noir, Yarra Valley, AUS
Barring Wood Pinot Noir, TAS
Marques de Tezona Tempranillo, SP
Henschke Keyneton Euphonium Barossa Valley, SA

Bar Tab & Cash Bar

Prices available on request

DRAUGHT BEER | 425 ML

**Not available in Olive,, Glen or Popup Bars
Schooner size available for private functions

XXXX Gold
JXXXX Ginger Beer
James Squire '150 Lashes' Pale Ale
James Squire Orchard Apple Cider
Stone & Wood
XXXX Ultra
Balter XPA

BOTTLED BEER

Corona
Peroni
Peroni 3.5
Great Northern Original
Great Northern Super Crisp 3.5
XXXX Gold
Pure Blonde
Cascade Premium Light
Heineken
Heineken 0.0
Little Creatures Pale Ale
Little Creatures Rogers
Stone & Wood Pacific Ale
Hahn Superdry
Hahn Superdry Gluten Free
Heaps Normal XPA

BEVERAGES ON CONSUMPTION

CIDER, SELTZER & PRE-MIX

Somersby Pear Cider
Somersby Apple Cider
White Claw Seltzer Lime
White Claw Seltzer Mango

BASIC SPIRITS | 30ML

Smirnoff Vodka
Bundaberg Rum
Johnny Walker Red
Bacardi Rum
Jack Daniels
Gordons Gin
El Jimador Blanco Tequila
Makers Mark

PREMIUM SPIRITS | 30ML

Grey Goose Vodka
Plantation Original Dark Rum
Captain Morgan Spiced Rum
1800 Silver Tequila
Tanqueray London Dry Gin
Husk Ink Gin
Monkey Shoulder Scotch Whiskey
Woodford Reserve Rye Kentucky

Bar Tab & Cash Bar

Prices available on request

COCKTAILS

Classic Margarita
100% Blue Agave Tequila, Triple Sec, Lime, Salt

Espresso Martini
Vodka, Coffee Liqueur, Little Drippa Cold Drip Coffee

Aperol Spritz
Aperol, Sparkling Wine, Soda, Orange

Negroni
London Dry Gin, Campari, Vermouth

Amaretto Sour
Amaretto, Starward Two-Fold Whiskey, Lemon

NON-ALCOHOLIC

Assorted Soft Drinks
Assorted Juices
Bundaberg Ginger Beer
Red Bull

CANAPÉS

\$7.5 EACH | MINIMUM OF 20 PER ITEM

80% of confirmed guests must be catered for.
Waiter service is included in canape price.

Cold Selection

Oyster | lemon, chimichurri, mignonette (A LD, LG)

Tuna Crudo Taco | lime aioli, nori cracker, lemon, chilli (A, LG, LD)

Smoked Salmon Blini | blini, smoked salmon mousse, capers, dill, salmon roe (A)

Hummus & Ratatouille Taco | creamy hummus topped with a medley of zucchini, eggplant, capsicum & tomato (VG)

Rare Roast Beef | crostini, horseradish, seeded mustard, chimichurri

Brie | whipped brie, brioche, apple and fennel jam (V)

Mortadella | whipped ricotta, shaved mortadella, pistachio & green olives, olive oil

Beetroot Tartlet | pickled beetroot, goats cheese, pistachio, honey (VG, LG)

Hot Selection

Oyster Kilpatrick | freshly shucked, smoked bacon, kilpatrick sauce, crispy jamon (A, LD, LG)

Pork & Fennel Roll | Chilli tomato relish

Arancini | truffle aioli, crispy sage (VG, LG)

Salmon | Miso grilled salmon, yuzu mayonnaise, toasted sesame seeds, pickled cucumber (I, LD)

Cheeseburger Spring Roll | Regatta burger sauce, housemade pickles, tomato relish

Haloumi | grilled haloumi, strawberry, basil, balsamic glaze (V)

Buttermilk Fried Chicken | waffle, hot honey, chipotle mayonnaise, furikake

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: A- Australian | I – Imported | M – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



SUBSTANTIAL CANAPÉS

\$11.5 EACH | MINIMUM OF 20 PER ITEM

50% of confirmed guests must be catered for.
Waiter service is included in canape price.

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

Chirozi Dawg | Pico de gallo, chimichurri, milk bun

Chicken Skewer | Kewpie mayonnaise, teriyaki, toasted sesame seeds, scallions (LG, LD)

Battered Fish and Chips | Shoestring fries, tartare sauce, lemon (LD)

Lamb Kofta | Zaatar warm pita, tzatziki, dukkah, mint (LG, LDO)

Sweet Potato Taquito | Cashew nuts, chimichurri, guacamole, green chilli & corn salsa (VG, LG)

GRAZING PLATTERS

VEGAN GRAZING PLATTER (LD, LGO, V, VG) | \$150

Crudites, olives, selection of mixed nuts, artichoke hearts, fresh fruit, lavosh, hummus, basil pesto

SMALL GRAZING BOARD (LGO) | \$150

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

LARGE GRAZING BOARD (LGO) | \$500

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

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PLATTERS

Platters will be served on a self-service catering station.
Waiter service is not included in platter price.
Each platter caters approximately 30 pcs per platter with the exception of Slider Platter.

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

Platter of seasonal fruits

DESSERT PLATTER (V) | \$145

Selection of chef's baked goods and sweet treats

PIZZA PLATTER (LGO, LDO) | \$110

Mushrooms, margherita & salami pizzas

OUTBACK PLATTER | \$130

Vegemite & cheese sanga, sausage sizzle, pork and fennel sausage roll, beef & burgundy party pies, cheesy garlic bread

VEGAN PLATTER (VGO) | \$120

Falafel, housemade hummus, pita bread, babaganouche, crudites, pickled baby vegetables, marinated olives

SOUTHERN COMFORT PLATTER | \$140

Beef sliders, macaroni & cheese croquettes, Nashville chicken bites, corn dogs

SANDWICH PLATTER (LDO, LGO, VO, VGO) | \$120

Assortment of fresh daily made sandwiches and wraps

SKEWER PLATTER | \$140

Charred pita breads, lamb kofta, teriyaki chicken, chorizo & haloumi skewer, selection of sauces and dips

SLIDER PLATTER | \$125 (20 PCS)

Beef slider with american cheddar, pickles & Regatta burger sauce
Crispy chicken slider with buttermilk fried chicken, chipotle slaw & pickles

YUM CHA PLATTER (LD, I) | \$125

Prawn twisters, vegetable spring rolls, steamed BBQ pork buns, fried pork & prawn gozas, prawn crackers

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SET MENU

2 COURSES \$75PP | 3 COURSES \$95PP

Minimum of 10 guests required.

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

Entree

Mushroom Pate | medley of wild mushrooms, pickled shimejis, candied hazel nut crumb, melba toast (VG, GFO)

Brie | triple cream whipped brie cheese, mandarin, extra virgin olive oil, hot honey (V, LGO)

Salt & Pepper Squid | yuzu mayonnaise, tomato nahm jim, lemon, nori (LD)

Kingfish Crudo | cured, coconut, lime, pineapple salsa, chilli oil

Mains

Pan Seared Chicken | mashed potatoes, wild mushroom & mustard cream, sage, seasonal greens, spinach, crispy chicken skin

Eye Fillet | 70 day grain fed, Royal Western Maranoa region, QLD, with pickled slaw, rustic chips and jus

Mushroom Skewer | charred oyster mushroom, savoy cabbage, celeriac puree, braised lentils, salsa verde (VG, LG)

Barramundi | pan seared barramundi, citrus hollandaise, charred corn, broccolini, crispy kipfler potatoes, herb oil

Dessert

Chocolate Delice | textures of mouse, aero sponge, chocolate crumble, raspberry (V)

Citrus Baba Ruhm - citrus sponge drizzled with mandarin and passionfruit syrup, caramelised pineapple, lime zest, coconut whipped cream (VG, GF)

Cheese | two artisanal cheeses, fennel & apple jam, assortment of breads (V, LGO)

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SET MENU UPGRADES

Sides

SEASONAL GREENS (LD, LG, V, VG) | \$18 PER SERVE

Toasted almonds, extra virgin olive oil, flaked salt

MAC & CHEESE (VO) | \$18 PER SERVE

Triple cheese, pecorino, crispy prosciutto, truffle oil

THICK CUT CHIPS (LD, V, VG) | \$14 PER SERVE

Hand cut chips, aioli

GARDEN SALAD (LD, LG, V, VG) | \$12 PER SERVE

Leaf mix, cherry tomatoes, cucumber, red onion, house vinaigrette, edamame

ROASTED BEETS (V, LG) | \$19 PER SERVE

Beetroot labneh, maple roasted beets, extra virgin olive oil, pickled beets

Platters

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

Platter of seasonal fruits

DESSERT PLATTER (V) | \$145

Selection of chef's baked goods and sweet treats

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CORPORATE OPTIONS

FULL DAY \$60PP | INCLUDES MORNING TEA, LUNCH AND AFTERNOON TEA UP TO 8 HOURS

HALF DAY \$45PP | INCLUDES LUNCH, PLUS MORNING TEA OR AFTERNOON TEA UP TO 4 HOURS

PREMIUM UPGRADE:

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

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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CONFERENCE PACKAGES MENU UPGRADES

Premium Lunch

\$10PP UPGRADE | CHOICE ON DAY

BEER BATTERED FISH & CHIPS (LD, I)

Beer battered hake, seasoned chips, garden salad, tartare sauce, lemon

SAUSAGE AND MASH (LGO)

Cumberland sausages, mashed potatoes, caramelised onions, garden peas, yorkshire pudding, gravy

CHICKEN PARMIGIANA (LDO)

Crumbed chicken breast, smoked leg ham, napoli sauce, mozzarella, parmesan, seasoned chips, garden salad

SOUTHERN FRIED CHICKEN BURGER (LDO)

Buttermilk fried chicken, maple bacon, iceberg lettuce, tomato, american cheese, chipotle aioli, milk bun

REGATTA STEAK SANDWICH (LGO)

Roast sirloin, provolone cheese, garlic aioli, seeded mustard, chimichurri, toasted panini

CAESAR SALAD (LDO, LGO, VO)

Cos lettuce, sourdough croutons, crispy prosciutto, boiled egg, shaved parmesan cheese

HOT HONEY HALOUMI (V)

Toasted milk bun, hot honey, labneh, romesco, leavy greens, miso pickled carrot

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Seafood Origin: A – Australian | I – Imported | M – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



CONFERENCE PACKAGES MENU UPGRADES

Breakfast Banquet

1 COURSE \$25PP | SELECT 2 ITEMS TO BE SERVED ALTERNATIVELY

EGGS BENEDICT (VO)

Sauteed Spinach, English Muffin, House Made Hollandaise
ADD ON: Ham, Bacon OR Salmon

BAKED SPANISH OMELETTE (LGO, VO)

Chorizo, onion, garlic, manchego cheese, peppers, olives, jamon, toasted sourdough

BACON & EGG BREAKFAST WRAP

Bacon, fried egg, tomato relish, mozzarella cheese

HOT HONEY HALOUMI (V)

Whipped garlic mascarpone, thyme, grilled haloumi, mandarin, toasted sourdough, pomegranate

SMASHED AVOCADO (LDO, LGO, VGO)

Persian feta cheese, baked tomatoes, grilled asparagus, dukkah, sourdough

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CONTACT

(07) 3051 7617

543 Coronation Drive, Toowong QLD 4066

info@regattahotel.com.au

regattahotel.com.au

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