

# 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.

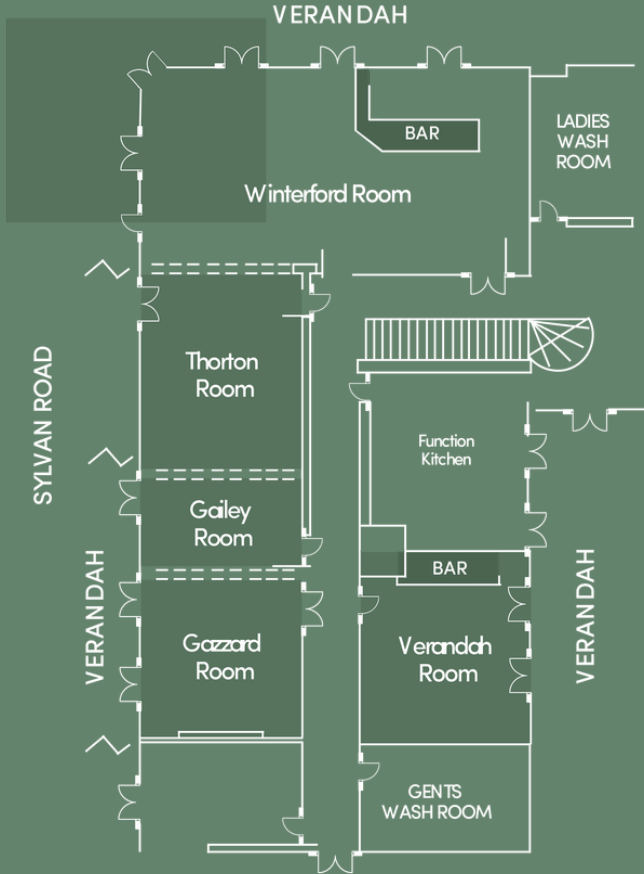
Today, her beautifully reimaged spaces honour this rich past while offering a vibrant, contemporary pub experience loved by locals and visitors alike. Recognised as "Hotel of the Year" by the Queensland Hotels Association, and now boasting its own CityCat terminal, the Regatta continues to shape its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

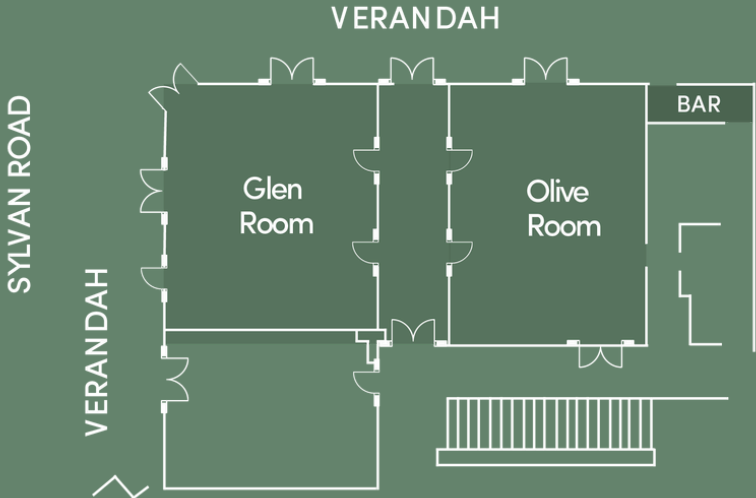
## LEVEL 1

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	-	-



# UNDERGROUND

## BAR

Welcome to The Underground, one of Brisbane's most distinctive event spaces.

Step into the mood of a 1920s speakeasy, where every detail evokes the glamour and intrigue of the Great Gatsby era. With dimly lit nooks, cosy lounges, and tall tables throughout, the venue creates an intimate atmosphere that feels both exclusive and unforgettable.

The Underground is the perfect setting for private events, special occasions, and weddings. Choose a Studio Exclusive experience for a more intimate gathering, or take over the entire venue with a Full Buyout for a larger celebration with a truly unique backdrop.

With expertly crafted cocktails, thoughtful menus, and a team dedicated to seamless hospitality, we will help you create an event that feels effortless from start to finish.

SPACE TYPE	BANQUET ROUND	BANQUET LONG	THEATRE	COCKTAIL
STUDIO EXCLUSIVE	–	–	–	110
VENUE EXCLUSIVE	–	–	–	200



# CANAPÉS

\$6.25 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

\$13 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 \$72PP | 3 COURSES \$90PP

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 mousse, 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 \$65PP | INCLUDES MORNING TEA, LUNCH AND AFTERNOON TEA UP TO 8 HOURS

HALF DAY \$55PP | 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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## CONTACT

(07) 3051 7617

543 Coronation Drive, Toowong QLD 4066

[info@regattahotel.com.au](mailto:info@regattahotel.com.au)

[regattahotel.com.au](http://regattahotel.com.au)

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