

# *special* EVENTS



# THE REGATTA

## *a brief history*

For 143 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.

Today, the Regatta family – here, interstate and abroad – return to create new stories each day. She now boasts the Boatshed, Front Bar, Courtyard, Street Café and Gaming Room, the results of a \$10 million restoration following Brisbane's 2011 floods. Her contemporary spaces also salute her history, making her a great pub that locals love. Driven by a passion for quality, authenticity and great



customer service, the Regatta Hotel team is here to help guests relax and socialise in her beautiful, elegant surroundings.

The variety, sophistication and timelessness offered by the Regatta Hotel saw her crowned the reigning "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.



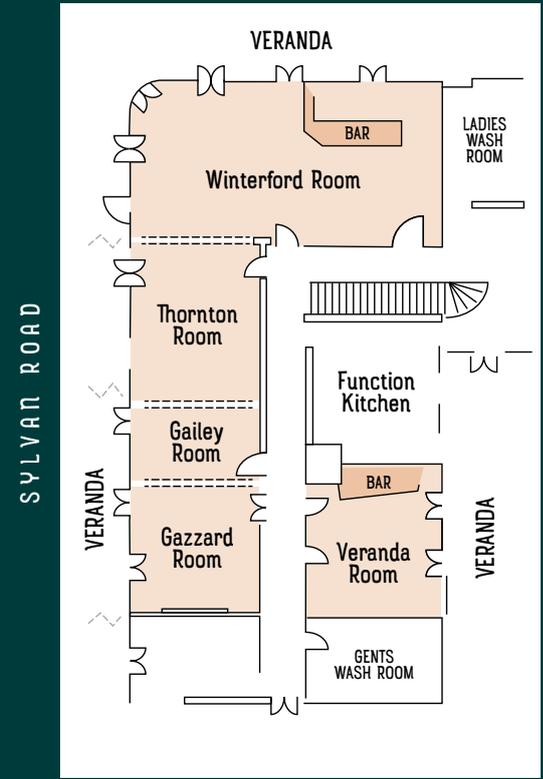
*Here's  
"cheers"*

TO THE GRAND LADY OF  
THE BRISBANE RIVER.

# FUNCTION ROOM CAPACITY

Venue Space	Cocktail Capacity	Banquet Capacity	Theatre Capacity	Boardroom Capacity
Winterford	100	24	30	16
Thornton	40	16	30	12
Gazzard	40	16	30	12
Winterford Thornton	150	40	60	24
Winterford, Thornton & Gailey	180	48	70	30
Winterford, Thornton, Gailey & Gazzard	300	80	100	42
Thornton & Gailey	70	32	60	18
Thornton, Gailey & Gazzard	150	48	80	30
Gailey & Gazzard	60	32	40	18
Veranda Bar Room	80	16	20	12
Iconic Veranda	50	25	N/A	N/A
Henley Room	N/A	22	N/A	22

CORONATION DRIVE



## FUNCTION LEVEL *verandas*

With iconic views of the Brisbane city skyline and Brisbane River, the Regatta Hotel function level verandas are a talking point for all guests attending events at our venue. Coupled with gorgeous views of the famous Jacaranda blooms on Coronation Drive from September through to January, our verandas make a stunning backdrop for any and all special occasions. Exclusive use is offered to adjoining veranda spaces though the booking of our private function rooms. More recently our stand-alone Level 2 Iconic Veranda can be booked exclusively, further heightening patron opportunity and event possibility here at The Regatta.





# FUNCTION FLOOR LEVEL 1

*Winterford, Thornton, Gailey  
& Gazzard rooms*

The Regatta Hotel is Brisbane's much loved seasoned entertainer. Our functions department provide our guests with memorable experiences, offering diverse capabilities across a range of events and social functions.

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.



**CONTACT US ON (07) 3871 9595  
FOR A PERSONAL TOUR OF  
THE REGATTA HOTEL'S  
FUNCTION ROOMS.**



## WINTERFORD ROOM

The Winterford Room is our premium function space overlooking Coronation Drive, offering panoramic views of The Brisbane River and Brisbane City Landscape. The room boasts a beautiful black marble bar and adjoining wrapped front and side verandas. It is a perfectly equipped modern function space with two large plasma screens and audio connectivity. The room, whilst beautiful does not compromise on functionality nor versatility, with ability to open up to our other function spaces. The Winterford Room truly has it all and is one of Brisbane's premier function spaces for corporate and private events.

## THORNTON ROOM

The Thornton Room is a great space for cocktail events and special occasions, as well as corporate meetings and seated dinners. With access to its own private veranda space overlooking Sylvan Road and The Brisbane River, the Thornton Room is the perfect addition to your next event. The Thornton Room can also be opened up and added onto Winterford room, or Gailey and Gazzard rooms to better cater to larger functions and events.

## GAILEY ROOM

The Gailey Room is used as an adjoining space for the Gazzard or Thornton Rooms, providing additional room for special occasions and corporate events. With access to private verandas, the Gailey Room is perfect for providing that little bit of extra mingling room to ensure guests can mix without feeling restricted.

## GAZZARD ROOM

The Gazzard Room is the perfect space for your small cocktail wedding reception or dinner. The Gazzard Room is equipped with state of the art audio-visual facilities - ceiling mounted projector, projector screen and suspended plasma screen. The Gazzard Room has access to private verandas and is adjacent to our Veranda Bar, allowing guests access to a fully equipped bar.

## VERANDA BAR ROOM

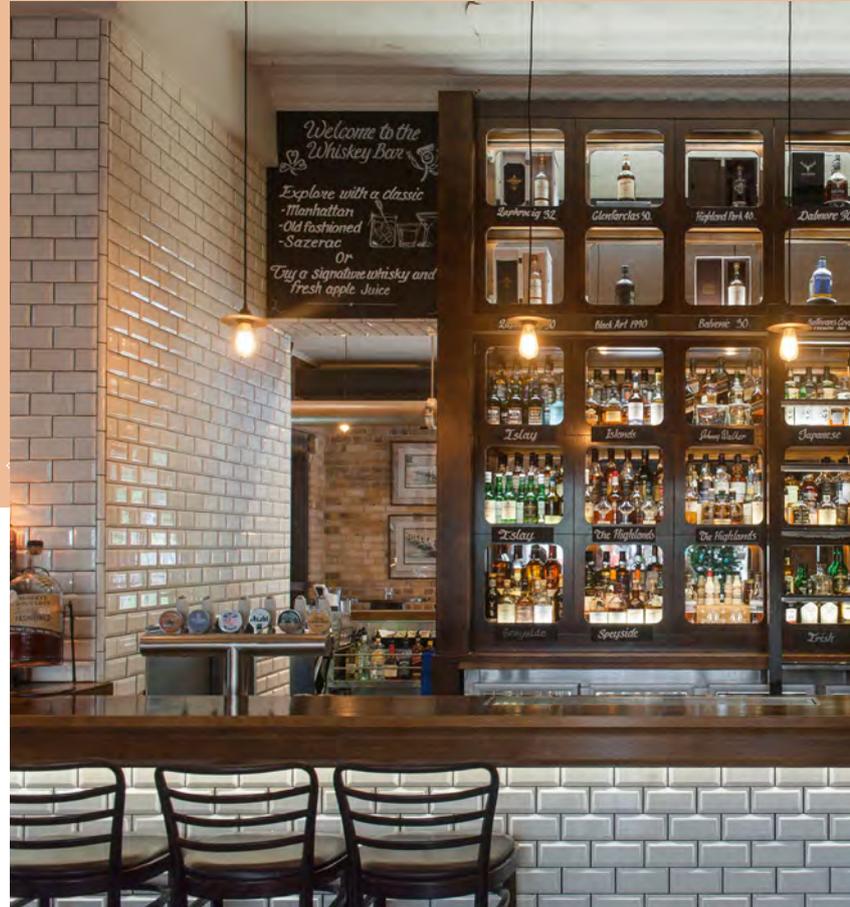
The Veranda Bar Room is a unique sports bar fashioned function space that encompasses an intimate indoor bar area and spacious adjoining veranda area. The function space offers guests a brilliant outdoor atmosphere carrying on from the courtyard below as well as the opportunity to escape to the private confines of the room. The Veranda Bar Room's aesthetically pleasing furniture offers the perfect backdrop for any event.





## ICONIC VERANDA

The Iconic Veranda, a newly offered function space, is one of Regatta Hotel's hidden gems. Whether it be a cocktail party, intimate private dinner or fashion parade, this function space really is the perfect fit. Think intimate, think unique, this function space has it all. Offering premium views of The Brisbane CBD, Coronation Drive – seasonally lined by the Jacaranda trees, The Brisbane River and surrounds – it is a photographers dream. Coupled with a private bar and bespoke furnishing, the Iconic Veranda is the perfect and only choice for your next event.





## 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, even those with the most discerning tastes for liquor will be satisfied in this space.

## HENLEY ROOM

The Henley Room is an exclusive and luxurious private dining room within our award winning Boatshed Restaurant. The room can accommodate a maximum of 22 guests and is fully equipped with state of the art audio-visual facilities. The Henley Room is a function area that can cater to a wealth of events whether it be a corporate function, private dinner, birthday party, networking event or tasting evening.



## AUDIO VISUAL INCLUSIONS

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

- Free high speed Wi-Fi with video streaming
- 3M x 2M data projector with ceiling mounted projector (Gazzard room only)
- Portable data projector and stand-alone data projection screen
- Plasma Screens (wall mounted in each room)
- Lectern
- Whiteboard
- Flipchart
- Roving Microphones
- AUX connectivity
- Staging



*Henley Room*

- Free high speed Wi-Fi with video streaming
- 3M x 2M data projector with ceiling mounted projector
- Portable data projector and stand-alone data projection screen
- Roving Microphones
- AUX connectivity

# SPECIAL EVENTS CATERING CANAPÉ OPTIONS

*These platters cater to approximately 10-15 guests per platter.*

## CANAPÉS

4 canapés	<b>\$18 pp</b>
6 canapés	<b>\$28 pp</b>
8 canapés	<b>\$34 pp</b>
12 canapés	<b>\$42 pp</b>

## COLD CANAPÉ SELECTION

*Cucumber, hummus, kalamata olive (GF) (V)  
Tomato, bocconcini & basil encroute (V)  
Pumpkin, fetta & pine nut quiche (V)  
Prawn, tomato & avocado tartlet  
Seared tuna, wasabi slaw (GF)  
Potato rosti, smoked trout, caper dill cream cheese  
Carpaccio of beef, horseradish crème, herbs  
Shaved ham, brie, semidried tomato, crouton*

## HOT CANAPÉ SELECTION

*Falafel, tahini, paprika (VGN), (GF)  
Peppered beef mignon, farmhouse relish  
Semi dried tomato & bocconcini arancini (V)  
Kofta skewers, tzatski, sumac  
Lamb meatball, sugo, fetta  
Tandoori chicken skewers, raita  
Smoked cod croquette, pea & fetta whip*

## PRE DINNER PLATTERS

*\*Sit-down events only*

## EXECUTIVE CHEF'S SELECTION

*Cold snack platter + Hot snack platter **\$120***



# PLATTERS



*These platters cater to approximately 10-15 guests per platter.*

**MIXED GRILL**

**\$120**

*Grilled skewers; schwarma spiced chicken, satay lamb, beef kofta, tomato relish, Lebanese bread, garlic sauce, pickled coleslaw*

**COLD SEAFOOD**

**\$130**

*Fresh oysters, smoked salmon, sweet chilli and lime mussels, ocean prawns, fresh bugs, cocktail sauce, lemon and fresh herbs*

**CHARCUTERIE**

**\$90**

*Truffled salami, Jamon Serano ham, wagyu pastrami, smoked mozzarella, Mt Zero olives, antipasti vegetables, vanilla ricotta, lavosh, crusty bread*

**SUSHI**

**\$110**

*Assorted sushi, pickled ginger, wasabi and soy sauce  
\*Not available on Sundays*

**CHEESE**

**\$90**

*Selection of three artisanal cheeses's including soft, blue and hard – Accompanied with lavosh, peppered fig paste, assorted fresh and dried fruits*

**SLIDERS**

*Offering of two sliders: **\$85***

*Crispy chicken with paprika coleslaw, chipotle mayo  
Beef Pattie with caramelised onion, American cheddar, dill pickle – both served with sweet potato wedges and a selection of accompanying sauces*

**JUNIOR PLATTER**

**\$60**

*Hawaiian pizza, fried hand-made chicken nuggets, crispy fish bites, seasoned chips, tomato and barbeque sauces*

**ORIENTAL**

**\$75**

*Asian themed nibbles; peking duck spring rolls, steamed vegetable buns, prawn gow gee, pork and cashew wonton.*

**SANDWICH**

**\$70**

*Chef's selection of assorted Turkish bread finger sandwiches  
(Includes a vegetarian option)*

**OUTBACK**

**\$75**

*Gourmet sausage rolls, lamb & rosemary pies, beef satay skewers, chicken wings*

**PIZZA**

**\$80**

*Assorted house-made pizzas.  
(Includes a vegetarian option)  
\*Surcharge for GF*

**HEALTHY OPTIONS**

**\$75**

*Low fat dips, smoked salmon, crudités, vegetable nibbles, wholemeal crackers, grilled chicken wraps*

**BAKED GOODS**

**\$75**

*Assortment of Danishes, croissants, scones, mini muffins and condiments*

**WEDGES PLATTER**

**\$55**

*Seasoned potato wedges served with sour cream and sweet chilli sauce*

*\*\$4.50 p.p. cakeage fee, if you are bringing in a cake for your function*



## SUBSTANTIAL OFFERINGS

*Lamb curry, steamed rice, raita*

*Crumbed fish, chips, lemon, tartare*

*Vegetable nasi goreng with chicken satay skewers*

*Beef & mushroom casserole, truffled mash potato*

*Saffron & zucchini risotto with prawns*

*Lamb kofta, tabouli, garlic sauce, pita bread*

*Beef chilli, tortilla chips, sour cream, guacamole*

**\$12.90 PER GUEST SELECTION**

*\*Minimum of 20 per selection.  
VEG options available.*



# LUNCH & DINNER SELECTION

## *Alternate drop offering*

### **TWO COURSE \$55 | THREE COURSE \$65**

(Three course including, tea and coffee station to be offered with the serving of dessert).

**Select TWO options from each course to be served alternate drop style.**

#### **ENTRÉE**

*Bruschetta; heirloom tomatoes, bocconcini, fresh basil, rustic loaf, aged balsamic (V)  
Salt and pepper squid, aioli, fresh lemon  
Terrine de Campagne, cornichon, English chutney, Dijon, pink salt, crostini  
Lamb ribs, herb roasted, salsa verde, lemon (GF)*

#### **MAIN**

*Truffled Risotto; wild mushrooms, aged Parmigiano, crispy leek (GF) (V)  
Market Fish; heirloom tomatoes, asparagus, garlic potatoes, salsa verde, beetroot dressing (GF)  
Corn-fed chicken supreme, potato rosti, broccollini, tarragon jus  
Seared eye fillet, potato & parsnip puree, roasted root vegetables, house jus (GF)*

#### **DESSERT**

*Apple and rhubarb pudding, poached fruit, vanilla sorbet (DF) (GF)  
Chocolate tart, raspberry coulis, pure cream  
Citrus tart, burnt meringue, orange sorbet  
Artisan cheese, peppered fig paste, dried fruit, lavosh (GFA)*

*\*\$4.50 p.p. cakeage fee, if you are bringing in a cake for your function*

SPECIAL EVENTS CATERING

15



# FOOD STATIONS

## DESSERT STATION

*Executive chef's selection of assorted cakes, sweets and fruits.*

## CHEESE STATION

*Executive chef's selection of hard, soft and blue cheeses, artisan accompaniments, lavosh and bread.*

**(FEEDING 10-12 PAX) STARTING PRICE \$250**

# KIDS MENU

**\$14.90**  
PER CHILD

CHOICE OF  
**1 DISH**  
PER COURSE



## MAINS

Hand crumbed fish, chips, tomato sauce, lemon

Crumbed chicken, chips, tomato sauce

Kids salad, shaved leg ham, salad greens, tomato, cucumber, shredded cheese, mayonnaise

Kid's mini Pizza; ham, pineapple, sugo, mozzarella

## DESSERT'S

Frog in the pond

Ice cream sundae

**12 YEARS**  
*and under only*



# 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.

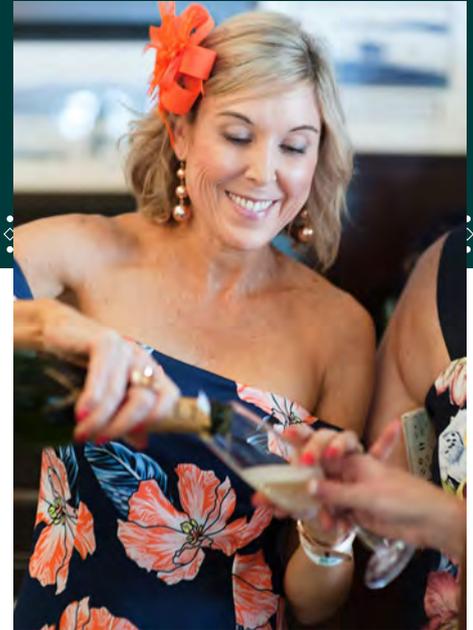
Minimum spend and RSA conditions apply to the service of all beverage packages and our friendly functions team are here to assist with the suitability and selection of your preferred package.

## 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.



## 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.

# Premium BEVERAGE PACKAGE

## SPARKLING

*Moët, Ferrari Brut*

## WHITE

*Henschke 'Coralinga' Sauvignon Blanc 2015*

*Craggy Range Chardonnay*

*Heggies Riesling 2015*

*Tim Adams Pinot Gris 2016*

## ROSE

*Castello di Ralda Rosato*

## RED

*Rothschild Anderra Cabernet Sauvignon*

*Penny's Hill 'Malpas Road' Merlot 2014*

*Brini Sebastian Shiraz Single Vineyard 2013*

*42 South Pinot Noir*

*Cape Mentelle 'Trinders Vineyard' Cabernet Merlot 2013*

## BEERS DRAUGHT

*Peroni, Peroni Leggera, Carlton Draught "Brewery Fresh" tank beer,*

*Great Northern Lager, XXXX Gold, Wild Yak, Bulmers Cider (Apple)*

*Corona, Cascade Premium Light, Little Creatures Rogers*

## BEERS BOTTLED

*Choose to replace 1 x draught beer  
for 1 of the following Bottled Options:*

*Stone & Wood Pacific Ale or James Squire Golden Ale*



2 HOURS

\$55 pp

3 HOURS

\$65 pp

4 HOURS

\$75 pp

+ Add \$15.00 pp for basic spirit offerings

*\*\*Our functions team will advise suitable alternatives where draught beer is unavailable.*

# *Classic* BEVERAGE PACKAGE

Please select 2 white and 2 red wines from the options.

## SPARKLING

*Seppelt Fleur de Lys NV*

## WHITE

*D'arenberg Broken 'Fishplate' Sauvignon Blanc 2017*  
*Brockenchack 'On point' Pinot Gris 2016*  
*Craggy Range Chardonnay*  
*Jim Barry 'Watervale' Riesling 2016*

## RED

*Crowded House, Marlborough Pinot Noir*  
*Brockenchack 'Zip line' Shiraz*  
*Brini 'Koota Gra' Grenache Shiraz Merlot 2013*  
*Rock Gully Cabernet Sauvignon*  
*Lorca Fantasia Malbec 2014*

## BEERS

*Peroni, Peroni Leggera, Carlton Draught 'Brewery Fresh' tank beer,*  
*Great Northern Larger, XXXX Gold, Wild Yak, Bulmers Cider (apple),*  
*Cascade premium light (stb), Corona (stb)*

2 HOURS    3 HOURS    4 HOURS

\$41 pp    \$51 pp    \$61 pp

+ Add \$15.00 pp for basic spirit offerings





CUVÉE  
ROSÉ

BELSTAR  
CUVÉE ROSÉ

# Standard BEVERAGE PACKAGE

Please select 2 white and 2 red wines from the options.

## SPARKLING

*Fork & Spoon Sparkling Brut NV*

## WHITE

*The Ned Sauvignon Blanc  
Grant Burge 'The Cellar Cut' Chardonnay 2014*

## ROSE

*The Ned Pinot Rose*

## RED

*Sisters Run Shiraz 2016  
Grant Burge 'Tenet' merlot 2012  
Sisters Run Cabernet Sauvignon*

## BEERS

*Great Northern Lager, XXXX Gold,  
Cascade Premium Light (stb),  
Carlton Draught "Brewery Fresh" tank beer*

2 HOURS

\$33 pp

3 HOURS

\$41 pp

4 HOURS

\$49 pp

+ Add \$15.00 pp for basic spirit offerings



# FUNCTIONS TERMS AND CONDITIONS

We would be delighted to welcome you to the Regatta Hotel for your next event. We ask that you please acquaint yourself with the below terms & conditions of hire which will apply to your function. Should you have any questions please do not hesitate to contact us on (07) 3871 9595.

## BOOKING CONFIRMATION AND DEPOSIT

Following enquiry, dates are not reserved until confirmation of event has been received.

Following confirmation a deposit (equivalent to 20% of the minimum food and beverage spend) will be required to confirm your booking. Additionally return of your personal booking terms and conditions form is required to secure one booking. Once both the deposit and completed T&C's have been received your booking will be confirmed.

## CANCELLATIONS

We appreciate that circumstances may occur which could make it necessary for a function to be cancelled. In all instances written notice is required and the following deposit conditions will apply.

- When notification is received up to 1 month prior to the scheduled event – deposit is transferrable to another date upon rebooking of the original date.
- When notification is received within 1 month of the scheduled event – deposit is non-refundable.

## FINAL GUEST EXPECTANCY AND EVENT DETAILS

In order to effectively plan for your event the Regatta functions team require the following details be returned latest, (11) days prior to event commencement:

- Final details – including but not limited to: guest expectancy, menu selection, beverage arrangements, entertainment, audio visual requirements, room set up and running schedule. Once this return of final details period has lapsed, only increases in guest numbers will be permitted – up to 72 hours prior to event commencement. Please note, any increases within 72 hours of event commencement may pose catering concerns and cannot be guaranteed. Should this be necessary please contact the functions team to further discuss.
- A final seating plan (if applicable) should be provided 72 hours prior to the commencement of your function - at the very latest.

## PRICE VARIATIONS AND SURCHARGES

Although every effort is made by the Regatta to maintain menu prices as printed, price variations may occur at the discretion of management.

- A surcharge applies if numbers are less than the required minimum number of guests; please see individual packages for minimum number requirements.
- A surcharge of 25% is applicable on room hire and menu prices to functions held on public holidays.

## FINAL PAYMENT

Final payment is required in full, latest 48 hours prior to event commencement.

Final payment is inclusive of the full minimum spend + all pre-ordered catering in excess of this amount.

Please note, if full final payment is not received by the due date your event is at risk of going ahead.

It is also not the responsibility of the functions team to chase one for final payment. It is the clients responsibility to ensure final payment was made and received prior to and or by the due date.

Any beverage accounts in excess of the minimum spend are required to be paid in full at the completion of one's event. Please note, where a minimum food and beverage spend is applicable and is not met this will be required to be paid in full as venue hire. Minimum spend amounts are not transferrable to any other area of the venue or another date. Payment information can be provided upon request.

***\*No unsettled amount can be left outstanding at the conclusion of one's event.***

## FOOD AND BEVERAGE POLICY AND LICENSING

Due to the nature of the Hotel's license and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises. Similarly, no food or beverage can be removed from the premises. Celebration cakes are exempt from this rule – a limit of one (1) x cake per function applies.

1 x celebration cake can be brought into the function room/s given notification has been provided to the functions team. A cakeage fee, of \$4,500.p.p. is applicable to all celebration cakes brought into the venue.

## REQUIREMENTS

Guests attending your function are welcome to enter the premises primarily for that purpose. Should your guests wish to utilize the Hotel's many other facilities, they must meet the Hotel's dress code requirements.

## RESPONSIBLE SERVICE OF ALCOHOL AND MINORS

Responsible Service of Alcohol applies to all functions. All guests under the age of 18 must have a parent or legal guardian present (accompanying them) at all times during their stay. Minors must wear a wristband to ensure that they are easily detectable. Should a minor remove their wristband, hotel staff will ask the minor and his/her responsible guardian to leave due to hotel policy. All minors must vacate the premises by 10.00pm.

## PROPERTY AND DAMAGES

The Regatta Hotel will take all due care with client/ guests and third party property, however we do not take responsibility for any items that have been left behind, lost, stolen or damaged during your function. The organiser is financially responsible for any damage to the Regatta's property and equipment as a result of your function, along with any damages to equipment hired for use during your function.

## DECORATIONS

You are welcome to supply additional decorations to compliment your chosen theme. Please check with the functions team before attaching fixtures to the Regatta Hotel property.

## EQUIPMENT AND ENTERTAINMENT

All equipment and entertainment provided by the client must have prior permission from the Hotel. It is advised that a time be scheduled prior to your function to ensure compatibility of equipment and software\*. No responsibility will be taken by the Regatta if data/equipment is incompatible.

**AV tests available by appointment only,  
Monday–Friday, ph: (07) 3871 9595.**

If you wish to arrange a juke box, DJ or band contact must be with the functions team to discuss the sound regulations at least 11 days prior one's function commencement. Please note that strict sound limitations apply and management reserves the right to control the volume of any and all entertainment.



**PH (07) 3871 9595**

For all function and special events enquiries,  
please email [functions@regattahotel.com.au](mailto:functions@regattahotel.com.au)

