





142 years of love at the Regatta Hotel



For more than 140 years, Brisbane has met, mingled and created stories beyond the iron lace verandahs of Brisbane's 'Grand Old Lady' of the river.

> www.regattahotel.com.au Regatta Hotel (est. 1874)...For every generation







FUNCTION FLOOR LEVEL 1

The Regatta Hotel is Brisbane's seasoned entertainer. Our functions department provides our guests with memorable experiences, offering diverse capabilities across a range of events and social functions. Our beautifully appointed functions floor plays host to an array of different events, from weddings to major corporate functions. We pride ourselves on our flexibility,, accommodating each guest according to your specific needs. Located on the first level of the hotel, our function rooms have direct access to the iconic verandahs of the Regatta Hotel. With glass bifold, sound-proofed dividers that can be closed or opened up 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, Thornton Room, Gailey Room & Gazzard Room







SYLVAN ROAD







CAPACITY INFORMATION

Room	Cocktail Capacity	Banquet Capacity
Winterford	90	24
Thornton	40	16
Gazzard	30	16
Winterford / Thornton	150	40
Winterford / Thornton / Gailey	200	48
Winterford / Thornton / Gailey / Gazzard	350	80
Thornton / Gailey	50	32
Thornton / Gailey / Gazzard	130	50
Gailey / Gazzard	60	32

AUDIO VISUAL INCLUSIONS

- Complimentary, high speed wi-fi, with video streaming capabilities
- 3m x 2m data projector screen with ceiling mounted
 - projector (Gazzard Room)

- Data projector and standalone data projection screen
- Plasma screens (wall mounted in each function room)
- Lectern

- Whiteboard
- Flipchart
- Roving microphones x 4
- iPod connectivity
- Staging





WINTERFORD ROOM

The Winterford Room is located at the front of the hotel and overlooks Coronation Drive and the Brisbane River. The Winterford Room is our premium private function space, well equipped with a beautiful, black marble bar and audio-visual capabilities. The Winterford Room is our most popular room and is a favourite for wedding receptions.



THORNTON ROOM

The Thornton Room can be used independently or as an additional space for events requiring extra 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 verandah space overlooking the Brisbane River, the Thornton Room is perfect for your next event.





GAILEY ROOM

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 access to private verandahs, the Gailey Room is perfect for providing that little bit extra room to mix and mingle.



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, ceiling mounted projector and suspended plasma screen. The Gazzard Room has access to private verandahs and is adjacent to our Verandah Bar, which allows guests access to a fully equipped bar for drinks on consumption.





REGATTA HOTEL

FUNCTION LEVEL VERANDAHS

With iconic views of the city skyline and Brisbane River, the function level attached verandah are a talking point for all guests attending events at our venue. Our verandahs boast a gorgeous view of the famous Jacaranda blooms on Coronation Drive through September to January and make a gorgeous backdrop for any special occasion. With varying furniture and lay out configurations available for our private functions hosted, we offer the exclsuvie use of your adjoining your verandah for private use.







WEDDING EVENTS HOSTED AT THE REGATTA HOTEL









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WEDDING EVENTS HOSTED AT THE REGATTA HOTEL







Standard Inclusions -Wedding Receptions:

- 6 hour exclusive room hire early access to room also available for set requirements upon request
- An experienced Wedding Coordinator to assist with the planning and coordination of your big day
- Complimentary wine tasting and menu sampling with your experienced Wedding Coordinator prior to your big day
- Unlimited photo opportunities at our iconic venue capturing views of Brisbane CBD, Coronation Drive, Brisbane River.
- Dedicated and experienced bar and wait staff to assist in making your big day a great success
- Exclusive use of the Level 1 Verandahs overlooking Brisbane River and Coronation Drive (pending your function space)
- Selection of freshly brewed coffee and fine selection of teas
- Audio visual facilities include roving microphones (4), lectern, dressed staging, ceiling mounted data projector and 3.5M x 2M projector screen, wall mounted 50inch plasma screens (4), ipod connectivity, WiFi access.
- Dressed high round cocktail tables with stools for cocktail style receptions
- Oval banquet tables (8 guests per table) dressed in white linen tablecloths and white linen napkins
- White linen tablecloths and napkins folds for banquet events
- White linen skirting for your bridal table
- Cake and gifts tables dressed in white linen
- Customised menus and directional signage





COCKTAIL STYLE WEDDING RECEPTION PACKAGES

Silver Cocktail Style Package - \$105 per person

- 3 Hours Substantial Cocktail Catering Package for your guests
- your selection of 4 items from our Canapé Menu
- something more substantial for your guests with 1 selection from our Grazing Dish Menu
- Chefs selection of basic platters from our Platter Menu
- 4 Hour Basic Beverage Package
- Your wedding cake served in finger slices on large silver platters

Gold Cocktail Style Package - \$125 per person

- 4 Hour Substantial Cocktail Catering Package for your guests
- your selection of 8 items from our Canapé Menu
- something more substantial for your guests with a 1 selection from our Grazing Dish Menu
- Chefs selection of gourmet platters from our Platter Menu
- 4 Hour Basic Beverage Package

Your wedding cake served in finger slices on large silver platters

Platinum Cocktail Style Package - \$172 per person

- 5 Hour Substantial Cocktail Catering Package
- your selection of 10 items from our Canapé Menu
- something more substantial for your guests with 2 selections from our Grazing Dish Menu
- Chefs selection of gourmet platters from our Platter Menu
- Australian Farmhouse Cheeses and accompaniments to finish
- Glass of Moet on arrival served to your guests by our wait staff
- 4 Hour Premium Beverage Package

Your wedding cake served in finger slices on large silver platters

Change your preference from a beverage package to a bar tab option available







SEATED WEDDING RECEPTION PACKAGES

- Silver Seated Package \$125 per person
- 1 Hour of Arrival Canapés
- your selection of 4 items from our Canapé Menu
- Seated Main Course Menu served alternately
- your selection of 2 options from our Seated Wedding Reception Menu
- Your wedding cake as Dessert, garnished with fresh cream and coulis 4 Hour Basic Beverage Package
- Upgrade your beverage package or switch to a bar tab and remove \$49 from package cost
- Gold Seated Package \$155 per person
- 1 Hour of Arrival Canapés
- your selection of 6 items from our Canapé Menu
- Seated 2 Course Menu Entrée & Main served alternately
- your selection of 2 options per course from our Seated Wedding Reception Menu
- Your wedding cake as Dessert, garnished with fresh cream and coulis
- 4 Hour Premium Beverage Package

Upgrade your beverage package or switch to a bar tab and remove \$59 from package cost

- Platinum Seated Package \$175 per person
- 1 Hour of Arrival Canapés
- your selection of 6 items from our Canapé Menu
- Seated 3 Course Menu Entrée/Main/Dessert
- your selection of 2 options per course from our Seated Wedding Reception Menu
 Your wedding cake served plated or tray style, garnished with fresh cream and coulis
 4 Hour Deluxe Beverage Package
- Upgrade your beverage package or switch to a bar tab and remove \$67 from package cost







IN-HOUSE STYLING PACKAGES: Lavish Occasions by Natalia.

Silver Seated Décor Package - \$ 25 per person

- backdrop with fairy lights
- cake table skirting
- bridal table skirting
- wishing well
- chairs covers & sash
- basic bridal table décor
- centrepieces for guests tables
- (may include mirror, tea light candles, vase with floating candle)

Gold Seated Décor Package \$32 per person

- backdrop with fairy lights
- cake table skirting
- bridal table skirting
- wishing well
- chairs covers & sash
- bridal table décor with silk flowers
- centrepieces for guests tables

(may include mirror, tea light candles, vase with small posies)

- mr and mrs letters
- easel and frame with printing

Platinum Seated Décor Package - \$38 per person

- backdrop with fairy lights
- cake table skirting
- -cake table decorations
- bridal table skirting
- wishing well
- charge plates
- chairs covers & sash
- centrepieces for guests tables
- (mirror, tea light candles, with silk flower wreath)
- bridal table décor with silk flowers
- mr and mrs letters
- easel and frame or mirror with printing
- lolly buffet with six types of lollies



Lavish Occasions by Natalia

These packages are based on a minimum

of 50 guests. Prices may vary.

Please contact Natalia on:

P: 0402 658 956

E: info@lavishoccasionsbynatalia.com.au







BUILD YOUR OWN WEDDING PACKAGE

- tep 1 Select your preferred Catering Option
- tep 2 Select your preferred Beverage Option
- ep 3 Select any Additional Extra

Our Functions Team understands you want everything just so for your big day and are available to assist in the selection of the most suitable package inclusions and arrangements for your big day. We encourage our hosts to build their own package with the below options to mix and match from to suit your exact preferences.

We enjoy tailor designing a package to suit your individual needs and look forward to assisting with your upcoming wedding reception and ensuring it is a great success.







STEP 1 – SELECT YOUR CATERING OPTIONS:

COCKTAIL STYLE PACKAGE OPTIONS:

Basic Cocktail Style Catering Package - \$50 per person Chefs Selection of 6 Pieces of Canapés per Person Chefs Selection of Assorted Platters Your wedding cake served in finger slices on large silver platters

Premium Cocktail Style Catering Package - \$70 per person Your choice of 8 Pieces of Canapés per Person Your choice of 1 grazing dish per person Chef's Selection of Assorted Platters Your wedding cake served in finger slices on large silver platters

Deluxe Cocktail Style Catering Package - \$100 per person Your choice of 10 pieces of Canapés per Person Your choice of 2 grazing dishes per person Chefs Selection of Assorted Platters Your Choice of 2 pieces of Dessert Canapés Per Person Your wedding cake served in finger slices on large silver platters

CANAPÉ PER PERSON OPTIONS:

Your selection of 2 cold and 2 hot canapés - \$21.90 per person Approximately 30 minutes of Service Your selection of 3 cold and 3 hot canapés - \$31.90 per person Approximately 45 minutes of Service Your selection of 4 cold and 4 hot canapés - \$41.90 per person Approximately 1 hour of Service Your selection of 5 cold and 5 hot canapés - \$51.90 per person Approximately 2 hours of Service







CANAPÉ MENU

Cold Canapés

Hot Canapés

Prawn Cones w/- lemon caper aioli

Peking duck spring roll w/- spiced plum sauce

Chicken & Mushroom Filo w/- green tomato relish

Skewered Beef kofta w/- sumac & yoghurt (gf)

Chorizo Empanada w/- saffron aioli

Seared Beef fillet, sour dough crostini w/- horseradish aioli Smoked ocean trout potato rosti & herbed crème fraiche Wild Mushroom & Goat's Curd w/- micro herbs (v) Heirloom tomato, green basil, pearl mozzarella & virgin olive oil (v/gf) Duck confit & onion marmalade tartlet Char grilled chorizo, brie cheese, caponata, crispy sage served on cucumber discs (gf)

Caramelised onion & blue cheese arancini w/- tomato chutney (v)

Chickpea, Onion & spinach pakoras, cumin & mint yoghurt (v)

Slow braised pork belly sliders w/- pickled slaw & honey mustard

Sweet Canapés Substitue a hot or cold canape for one of the below: Assorted Petite Four Cakes & Tarts (gf-option) Assorted baby cup cakes Cream filled chocolate profiteroles Portuguese tartlets

GRAZING DISHES

\$12.90 per guest per selection – Minimum of 30 per selection

The perfect addition to your canapés, these options are served individually to your guests Beer battered fish, chips, tartare & lemon Warm confit duck salad, pomegranate dressing (GF) Spinach & ricotta tortellini, roasted vegetables, creamy pesto sauce (V) Lamb & chorizo cassoulet, creamy potato mash

Chicken nasi goreng, Asian herb salad





PLATTER SELECTIONS

These platters cater for approximately 15-20 guests per platter and are great for a little extra to your canapés

Ploughman's Platter - \$100 each Selection of cold meats, cheese, pickles, breads & condiments

Garden Platter - \$65 each (V) Marinated olives, fetta, char grilled assorted vegetables, crostini, hummus

Hot & Cold Seafood Platter (Two course service) \$200 Selection of natural oysters, prawns, smoked salmon, crab & avocado tartlets Salt & pepper squid, reef fish goujons, tempura prawns, chips, lemon & dipping sauces

Wedge Platter - \$50 each Seasoned potato wedges served with sour cream & sweet chilli

Party platter - \$65 each Cocktail sausage rolls, meat pies, tomato & BBQ sauce

Asian platter - \$65 each

Spring rolls, vegetable samosa, fried wontons, money bags, marinated prawn cones, sweet chilli dipping Junior Platter - \$50 each Chicken nuggets, sausage rolls, fish goujons & condiments

Dips Platter - \$50 each Chef's trio of dips served with warmed pita bread

Pizza platter - \$70 each Assorted mini pizzas

Cheese Platter - \$90 each Trio of cheeses served with dried & fresh fruits, crackers & preserves

Assorted chicken skewer platter - \$110 each Mixture of Thai, Tandoori & Teriyaki chicken skewers

Antipasto platter - \$90 each Chef's selection of cold meats, marinated vegetables & cheeses with chargrilled breads





SEATED WEDDING RECEPTION MENU

Two Course \$47.90

Three Course \$57.90

Choose 2 options per course for alternate service Add an additional option to your alternate service for \$5 per course

Entrée

Freshly shucked natural oysters (6) with lemon & cracked black pepper (GF)

Salt & Pepper Baby Squid, rocket leaves, lemon, aioli

Twice cooked pork belly & seared scallops, cauliflower puree, pork scratching

Baby beetroot salad, goat's curd, garden cress, spring onions (GF/V)

Main

Char grilled beef tenderloin, jacket potato, green vegetables, wild mushroom sauce

Corn Fed Chicken Supreme, kipfler potato, broccolini, leek & thyme cream reduction (GF)

Pan Fried Hiramasa Kingfish Fillet, braised fennel, preserved lemon, tomato, shaved fennel, watercress & lemon olive oil (GF)

Caramelised Onion & Ricotta Ravioli, basil pesto, salted capers, eggplant, extra virgin olive oil, fried basil (V)

Milly hill lamb rump, creamy mash, green beans, lamb stock reduction

Dessert

Cold Pressed Melon, dehydrated fruit salad, sorbet (GF)

Citrus Tart, burnt meringue, mint malto, orange sorbet (GF)

Macadamia tart, honey cremeux, dark chocolate ice-cream

Chef's selection of Australian farmhouse cheese, lavoche and crackers (gf available)



STEP 2 – SELECT YOUR BEVERAGE OPTIONS:

DELUXE BEVERAGE PACKAGE

2 hours \$48.00 per person 3hours \$63.00 per person 4hours \$75.00 per person		21
Soft Drinks and Juice		Sof
Draught Beer:		
XXXX Gold, Pure Blonde, Carlton Draught Fresh Tank, Great Northern, Peroni Nastro, Peroni Leggera,		XX
Bulmers Original		Bul
Basic Spirits:		
Smirnoff Vodka, Makers Mark bourbon, Jack Daniels, Bundaberg Rum, Gordon's Gin, Johnny Walker		Bot
Red Label		Thı
Bottled Beer (choose 1)	Sparkling	
Three Pub Circus Pale OR Corona	Moet	Wł
		Т'С Мс
White Wine (choose 2)	Red Wine (choose 2)	1010
Cape Mentelle Semillon Sauvignon Blanc, Margaret River, WA	Ruffino Chianti Tuscany, Italy	Th
T'Gallant 'Juliet' Pinot Grigio,	Mount Langi Billi Billi Shiraz,	St.
Mornington Peninsula, VIC	Grampians, VIC	Yaı
St. Hubert 'The Stag' Chardonnay,	Grant Burge 'Tenet' Merlot,	
Yarra Valley, VIC	Barossa Valley, SA	
Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA	Franklin Estate 'Rocky Gully' Cabernet Sauvignon, Margaret River, SA	
	Sauvighon, Margaret River, SA	

PREMIUM BEVERAGE PACKAGE

	2 hours \$42.00 per person 3 hours \$54.00 per person 4 hours \$64.00 per person Soft Drinks and Juice Draught Beer:			
eggera,	XXXX Gold, Pure Blonde, Carlton Draught Fresh Tank, Great Northern, Peroni Nastro, Peroni Leggera,			
	Bulmers Original			
Walker	Bottled Beer (choose 1)	Sparkling (choose 1)		
	Three Pub Circus Pale OR Corona	Beaumont Sparkling NV		
		Seppelt Fleur de Lys		
	White Wine (choose 2)	Red Wine (choose 2)		
	T'Gallant 'Juliet' Pinot Grigio, Mornington Peninsula, VIC The Ned Sauvignon Blanc, Marlborough, NZ St. Hubert 'The Stag' Chardonnay,	Sister's Run Shiraz, McLaren Vale, SA		
		Mount Langi Billi Billi Shiraz,		
		Grampians, Victoria		
		Grant Burge 'Tenet' Merlot, Barossa Valley, SA		
• • • • •	Yarra Valley, VIC	Barossa valley, SA		
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BASIC BEVERAGE PACKAGE

2 hours \$31.00 per person | 3 hours \$41.00 per person | 4 hours \$49.00 per person

Soft drinks and juice

Draught Beer	XXXX Gold, Pure Blonde, Carlton Draught Fresh Tank beer, Great Northern
Sparkling	Beaumont Sparkling, NV
White Wine	The Ned Sauvignon Blanc, Malborough, NZ
Red Wine	Sister's Run Shiraz, McLaren Vale, SA

Bar Tabs

Bar tabs are pre-set amounts for beverage consumption of guests on the evening and can be increased in monetary amounts if necessary throughout the event. Hosts are welcome to select any combination of beer, wine, spirits or cocktail options available to guests on a bar tab basis. We have an extensive range of beverage options for the inclusion on your bar tab and price lists can be provided on request.







STEP 3 - SELECT YOUR ADDITIONAL EXTRAS

Glass of Moet served tray style to your guests on arrival	\$15 per person
Mini gelato ice creams served tray style to your guests	\$5 per person
Dessert Buffet or Lolly Buffet	\$19 per person
Australian Farmhouse Cheese with accompaniments served buffet style	\$19 per person
Your wedding cake, plated and garnished with fresh cream and coulis	\$5.50 per person
Individual Mini Macaroon gift boxes for your Guests	\$8.90 per person
Chair covers and sashes to match your bridal colours	\$8.50 per person
Bar Tab for pre/ post beverage package service at the end of the evening	\$500 total
Upgrade your Beverage Package to include Moet	\$25 per person
Upgrade your package to include basic spirits	POA
Add an additional option to each course of your Seated Menu	\$5 per course
Cold seafood platters served buffet style or tray style Selection of natural oysters, prawns, smoked salmon & crab meat	\$12.50 per person



Functions Terms and Conditions

We would be delighted to welcome you to the Regatta Hotel for your next event. As the event co-ordinator 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.

Booking Confirmation and Deposit

A tentative booking will (on request) be held for a maximum period of seven (7) days after which time a deposit (equivalent to 20% of the minimum Food and Beverage spend) will be required to confirm your booking. Additionally a completed booking confirmation form is required as part of the confirmation process. Once both the deposit and confirmation form 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 would apply. • Notification up to 1 month prior to the scheduled event – deposit is transferrable only upon rebooking of the original date.

Notification within 1 month of the scheduled event – deposit is non refundable.

Final Guest Numbers and Event Details

In order to effectively plan for your event the Hotel's Functions team will require the following:

- Final details including, minimum guest numbers, menu selection, beverage arrangements, entertainment, audio visual requirements, room set up and running schedule fourteen (14) days prior to the event.
- After this time only increases in guest numbers will be permitted up to 72 hour prior to the event date. Please note that any increases within 72 hour of the event date may pose catering concerns and cannot be guaranteed. Should this be necessary please contact your functions co-ordinator to further discuss.
- A final seating plan (if applicable) should be provided 72 hours prior to the commencement of your function.

Price Variations and Surcharges

Although every effort is made by the Hotel 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 being held on a public holiday.

Final Payment

Final payment is required in full 7 days prior to your event Final payment of all catering expenses is required no later than 72 hours prior to the function date. Your beverage account is required to be paid at the completion of the function. Please note, where a minimum food and beverage spend applies to your event any amounts outstanding will be required to be paid at the conclusion of your function as room hire.

Payment can be made by credit card, cash or direct debit into our bank account (please refer to the booking confirmation form or invoice for bank details). If paying by direct debit, please quote your booking reference name/number upon payment and provide a copy of your remittance advice to functions once payment has been made for reconciliation purposes.

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 cake per function applies.





Entry 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 guardian remain in the function at all times during their stay. Minors must wear a wristband to ensure that they are easily detectable. Should they remove their wristband, hotel security will ask the minor and his/her responsible guardian to leave due to hotel policy. All minors must vacate the premises by 10.00pm. A copy of the House policy is available on request.

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 Hotel'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 your Functions Coordinator 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 Hotel if data/equipment is incompatible.

If you wish to arrange a juke box, DJ or band you must contact the Functions Coordinator to discuss the sound regulations at least two days prior to your function. Please note that strict sound limitations apply and management reserves the right to control the volume of any entertainment.

The 'Grand Lady of the Brisbane River'



"Marcus and I would like to say a BIG thank you for all you have done over the last couple of weeks and especially on Saturday night. A special mention to you Sharnie you did an amazing job, the night was everything we wanted. Again thank-you, thank-you, thank-you."

Kind Regards

Marcus and Lauren

"We had an amazing time, it was a perfect reception! Can't thank you enough for all your efforts you have been a great help throughout the whole process. The food was fantastic - all the guests are raving about that pork belly! A big thank you to you and all the staff for the impeccable service throughout the entire night from start to finish! You all went above and beyond we are so grateful. Please thank all involved including the chef! We really want to try that menu again possibly for the anniversary next year! We can't rate The Regatta high enough it was such a magical memorable night for us!"

Kindest regards Natalie & Michael

REGATTA HOTEL PREFERRED SUPPLIERS:

Qualis Photography | www.qualisphotography.com.au | Lavish Occasions by Natalia | info@lavishoccasionsbynatalia.com.au | Sarah Jane – Cake That | www.cakethat.com.au

Brisbane Fresh Flowers | christine@brisbanefreshflowers.com | Angel Chocolate Falls | http://www.angelchocolatefountains.com.au/ | VIP Bridal Beauty (hair and make-up) | info@vipbridalbeauty.com