





THE REGATTA

a brief history

For over 145 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.

Our Spaces



GLEN OLIVE ROOM



WINTERFORD ROOM



THORNTON ROOM



GAZZARD ROOM



VERANDA BAR



WHISKEY BAR



WALRUS BAR



Glenolive Room

Level Two

Glenolive Cocktail 120
 Glen Room Cocktail 70
 Olive Room Cocktail 50
 Theatre N/A



The Regatta Hotel now boasts a brand-new premium event space on the iconic level two verandah. By taking inspiration from the Queensland colonial style exterior, The Glenolive Room re-creates the grandeur and elegance of an exclusive, first-class heritage function lounge.

This beautiful addition is perfect for any cocktail event or VIP lounge style affair. It features two beautiful adjacent rooms, a large hallway, making the area seamless, and full access to the iconic verandah with the best views of the Brisbane River the hotel can offer. Depending on your party size this function space can accommodate 1 or 2 groups.

Winterford Room

Level One

Cocktail 100
Banquet Round 24
Banquet Long 24
Theatre 50

The Winterford Room is located at the front of the hotel, overlooks Coronation Drive and the majestic Brisbane River, and is the most popular of all our dining and function rooms.

Brisbane guests will find our premium private function space is well-equipped with a beautiful, black marble bar and audio-visual capabilities, making it a favourite for corporate events, special occasions and wedding receptions.





Thornton Room

Level One

Cocktail 50

Banquet Round 16

Banquet Long 16

Theatre 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.

Gazzard Room

Level One

Cocktail 40

Banquet Round 16

Banquet Long N/A

Theatre 30

If you're looking for a space for corporate meetings or presentations, intimate cocktail events or additional space for your large function in conjoining rooms, the Gazzard Room is perfect for you. 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 One

Cocktail 80

Banquet Round N/A

Banquet Long 30 (On Balcony)

Theatre N/A

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

Cocktail 30
Banquet Round N/A
Banquet Long N/A
Theatre N/A

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 semi-private area with its own bar, the space offers comfort and exclusivity from the main bar of the hotel.





Henley Room

Boatshed Restaurant

Cocktail N/A

Banquet Round N/A

Banquet Long 20

Theatre N/A



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.

Walrus Club

Walrus Club

Cocktail 250
Banquet Round NA
Banquet Long NA
Theatre NA

One of the most unique Brisbane function venues, the Walrus Club itself is themed entirely as a 1920's speakeasy. Described as a scene from the Great Gatsby, the venue is a winding rabbit warren of dimly lit nooks, armchairs, cozy lounges and tall tables. Candles and lamps are scattered throughout the venue, visually referencing the Prohibition era and those colourful times of yesteryear.

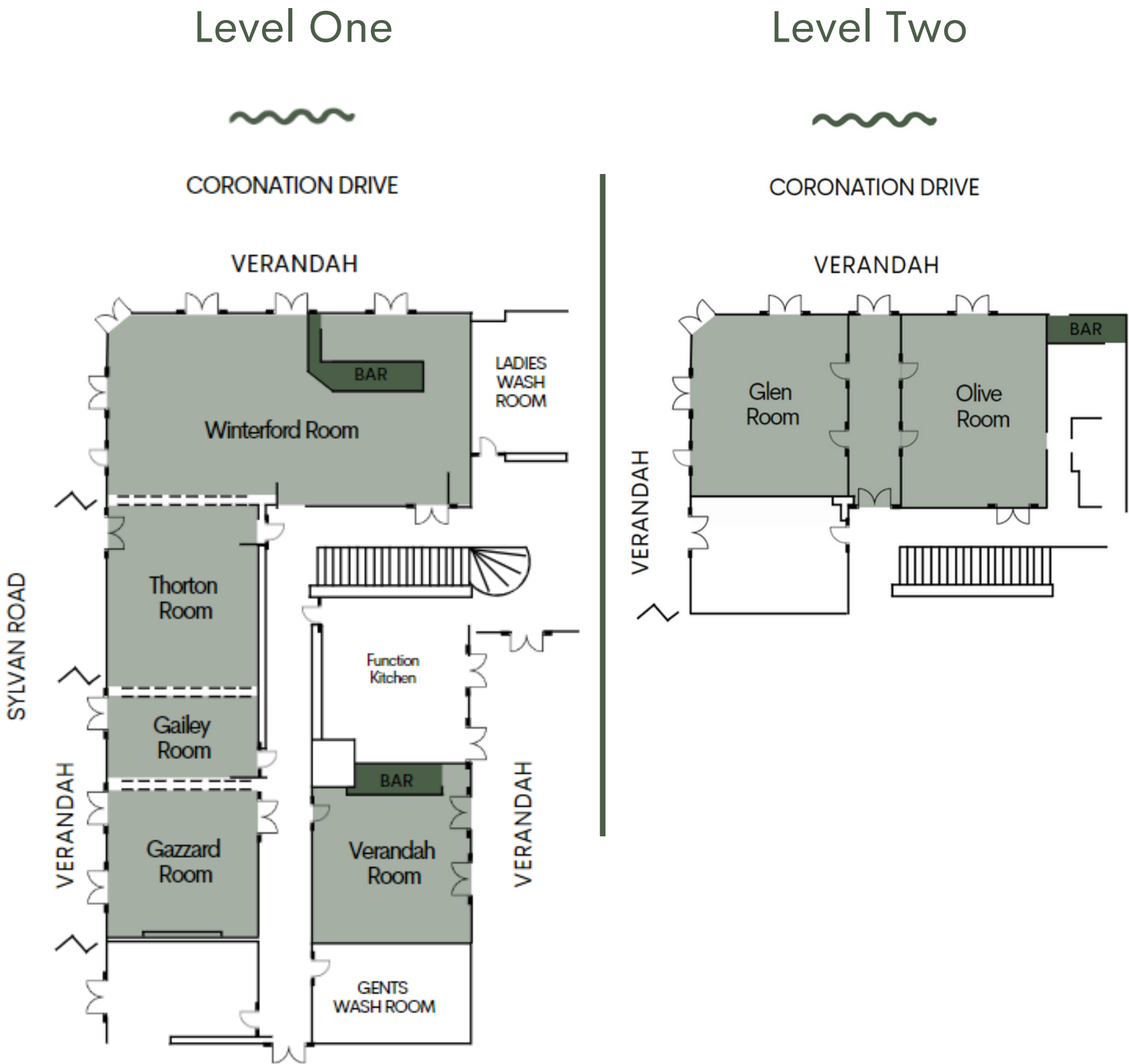
The Walrus Club is currently closed and is undergoing a full renovation.



FUNCTION ROOM

Capacity & Floor Plan

Venue Space	Cocktail	Banquet Round	Banquet Long	Theatre
Glenolive	120	N/A	N/A	N/A
Glen Room	70	N/A	N/A	N/A
Olive Room	50	N/A	N/A	N/A
Winterford	100	24	24	50
Thorton	50	16	16	30
Gazzard	40	16	N/A	30
Veranda Bar	80	N/A	30	N/A
Winterford & Thorton	150	40	40	60
Thorton & Gailey	75	26	22	40
Thorton, Gailey & Gazzard	100	36	42	70
Gailey & Gazzard	70	24	30	40
Winterford, Thorton, Gailey & Gazzard	210	100	55	100
Whole Level 1	300	100	N/A	100
Whiskey Bar	30	N/A	N/A	N/A





CANAPES

7.0 each

Groups of 20 or more

Cold Selection

Freshly shucked oyster, nam jim, coriander (GF, DF)

Prosciutto crisp, goat's cheese and fig (GF)

Tuna ceviche, nori chips, sesame (GF, DF)

Mini pastrami sandwich, pickle, olive, tomato (GFA)

Cucumber and dill, cream cheese, sandwich loaf (V, GFA)

Smoked salmon mousse blini, salmon roe, capers, dill (V)

Hot Selection

Caramelised onions and feta tartlet (V)

Mushroom and gorgonzola tart (V)

Moroccan fried cauliflower, hummus (VG) (GF)

Arancini with black garlic aioli, truffle pecorino, basil (V)

Prawn gow with wakame spoon (DF)

Chicken and chive dumpling, red curry sauce, shallots, chilli (DF)

Dessert Shooters

Lemon meringue pie

Tiramisu

Cookies & Cream

Strawberry cheesecake

Pavlova (GF)

Dietaries: V – Vegetarian | VG – Vegan | GF – Gluten Friendly | DF – Dairy Free |
GFA – Gluten Friendly Available | VGA – Vegan Available

MINI PUB GRABS

Groups of 20 or more

Funghi pizza platter (12p) (V) (GFA)	60.0
Potato pizza platter (12p) (GFA)	60.0
Spicy salami pizza platter (12p) (GFA)	55.0
Beef & burgundy pies platter (10p)	55.0
Chilli beef empanada platter (10p)	60.0
Mini hot dogs platter (10p)	55.0
Italian sliders platter (10p)	60.0
Crumbed chicken sliders platter (10p)	60.0
Roasted mushroom sliders platter (10p) (V)	50.0

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GFA – Gluten Friendly Available | VGA – Vegan Available





STAND UP DINING

14.0 per person

Cocktail dishes are served in hand-held bowls/boxes with bamboo cutlery

Groups of 20 or more

Minimum of 10 per item

BBQ plate | lamb meatball, steak, pork sausage skewers (2), slaw, grilled corn & artisan bread roll (GFA)

Thai pork skewers (2) with crunchy Asian salad (GF)

Vegan power bowl | wild rice, kimchi, pickled carrot, cucumber, wakame, edamame, marinated tofu (VG, GF)

Vegan nachos | chilli beans, cashew cheese & guacamole, jalapenos (VG, GF)

Bread & dips | grilled bread, crackers, beetroot & mint, green olive and pickle & smoked pumpkin hummus (V, GFA)

Charcuterie cones | cured meats, cheese, fruit skewers, breadstick (GFA)

San Choy Bow | cos lettuce, pork mince, mushroom, chilli, peanuts (3) (GF)

Italian sliders | ham, pepperoni, salami, sugo, mozzarella with chips

Crispy chicken slider | paprika slaw, chipotle mayo and chips

Roasted mushroom slider | caramelised onions, pesto and chips (V)

Karaage chicken bao buns | cucumber, roasted sesame dressing, shallots, chilli (2)

Tostadas with smoked pork, Scamorza, Pico de gallo and coriander (GF)

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COCKTAIL PACKAGES

Groups of 20 or more

2hr Cocktail Package 75.0 per person

3 canapés, 1 cocktail dish, 2 hours house beverage package

3hr Cocktail Package 95.0 per person

5 canapés, 1 cocktail dish, 3 hours house beverage package

4hr Cocktail Package 120.0 per person

8 canapés, 1 cocktail dish, 4 hours house beverage package

Our Cocktail Packages includes:

Your choice of canapés and cocktail dishes, select from the Canapé and Cocktail Menu

Venue hire (based on minimum spends)

Lectern with microphone, data projector and screen, free Wi-Fi

Cocktail tall tables clothed in white linen, with scattered seating

Evening events receive gold candle holder and candle on tables

Exclusive access to your own outdoor pre-drinks area on the Veranda (includes heaters in winter)

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GFA – Gluten Friendly Available | VGA – Vegan Available





HIGH TEA

50.0 per person

Groups of 10 guests or more

Glass of bubbles on arrival & finish with a tea or coffee

Assorted mini cupcakes (V)

Assorted mini doughnuts (V)

Macarons (V)

Coconut tea cakes (V)

Assorted tea sandwiches (V, GFA)

Choc dipped strawberries (V)

Smoked salmon bagels

Pastrami & cheese bagels

Fresh fruit (VG)

Add on

signature cocktail | sparkling water

GRAZING TABLE

Custom designed grazing table

Size is dependent on budget and functions size

Cured meats, cheese, crackers, bread, fresh fruit, dried fruit, selected dips etc

SET MENU

Options

Boatshed Experience

5 course 120.0 per person

Groups of 10 or more

To start

Freshly shucked oysters (2) (GF)

Entrees

Tasting plate with 3 dishes

Australian half shell scallops (4) | walnut butter, truffled minty peas, bacon crumb (GFA)

Duck pastrami | house cured & smoked duck breast, fennel, orange, heirloom beetroots, petite leaves, goat's curd, crostini (GFA)

3 Cheese arancini | truffle pecorino, mozzarella, gruyere, black garlic aioli and basil (V)

Mains

Choice of main or sharing all 3 options

300g Rib Fillet | Oino Gustus, single herd, Angus family cattle, 270 days grain fed, central QLD

220g Dry Aged Sirloin | Kimberly Red, Angus family cattle, 100 days grain fed, Central QLD

300g Wagyu 'Eye of Rump' | Diamantina

Wagyu, grain finished 300 days, MB4+, Gulf Region North Queensland

Sides to share

Roasted cauliflower | Halloumi, caramelised onions, pine nuts, capers, lemon (V, GF)

Seasonal greens | Extra virgin olive oil, sea salt (V, GF)

Heirloom tomatoes | Goat's curd, black olive, roast beetroot, seasonal leaves, white balsamic (V, GF)



Dessert

Tasting plate with 2 desserts

Loaded chocolate brownie | chocolate fudge sauce, raspberry, Tim Tam crumble, raspberry sorbet (V)

Peanut butter parfait | chocolate mousse, pretzel, caramel sauce (V, GFA)

Cheese course

Cheese selection | selection of 2 artisan cheeses (2), peppered fig paste, dried fruit, quince paste, lavosh (V)

Add on

Wine pairing is available

SET MENU

Options

Basic Set Menu

2 Courses 65.0 per person | 3 Courses 75.0 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.

Entrée

Salt & pepper squid, lemon, aioli

Crispy spiced beef | ramen seasoning, softened kohlrabi, Korean chilli sauce, sesame, shallots, lime

Baked bruschetta | heirloom tomatoes, Turkish bread, whipped feta, caramelised balsamic, buffalo mozzarella, basil, petite leaves (V)

Duck pastrami | house cured & smoked duck breast, fennel, orange, heirloom beetroots, petite leaves,
goat's curd, crostini (GFA)
(vegan option available on request)

Main

Eye Fillet, 180g Royal | Western Maranoa region, 70 days grain fed, MSA, pickled slaw, rustic chips,
broccolini, house jus (GF)

Roasted chicken | local chicken breast, smoked pumpkin puree, pancetta, peas, crispy kipfler potatoes, tarragon pan jus (GF)

Market fish | local seasonal catch, saffron clam sauce, confit leek & onions, samphire potatoes (GF)

Corn risotto | sweetcorn puree, burnt corn, mascarpone, pea shoots, shaved zucchini, truffled pecorino (V, GF)



Dessert

Sticky toffee pudding | butterscotch sauce, vanilla sorbet, candied walnuts (VG, GF)

Loaded chocolate brownie | chocolate fudge sauce, raspberry, Tim Tam crumble, raspberry ice cream

Peanut butter parfait | chocolate mousse, pretzel, caramel sauce

Chef's cheese selection

peppered fig paste, dried fruit, quince paste, lavosh (GFA)

Basic 2 course set menu plus two-hour house beverage package
100.0

CORPORATE Packages



Classic Day Delegate Package

Full Day includes morning tea, lunch and afternoon tea 65.0 per person (up to 8 hours)

Half Day includes lunch, plus morning tea or afternoon tea 50.0 per person (up to 4 hours)

Our Day Delegate Package includes

Iced water, mints and apples 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.

Please select 1 morning tea item and 2 afternoon tea items:

Greek yoghurt, tropical fruit, granola pot (V)

Scones, dollop cream, house jam (V)

Seasonal fresh fruit (GF)

Mini ham & cheese croissant

Muffins- sweet and savory muffins

Pumpkin & pine nut quiche (V)

Fruit & nut muesli square (VG)

House made sausage roll, artisan ketchup

Cold cuts | shaved ham, salami, grilled

vegetables, artisan cheese, pane croccante (GFA)

Roast vegetable frittata (V)

Curried lentil and potato pie (VG, GF)

Cauliflower roll (VG, GF)

Banana & walnut loaf (VG)

Chocolate caramel slice (GF)

Mini donuts (V)

CORPORATE Packages

Lunch can be pre-ordered or order on the day

Rump steak 250g | Riverina Angus, 120-day grain fed MB2+ MSA, cooked to your liking with mushroom sauce, chips, salad

Beer battered fish & chips | Australian barramundi, chips, house salad, tartare sauce, lemon

Southern fried chicken burger | buttermilk fried chicken, maple bacon, iceberg lettuce, tomato, American cheddar, chipotle aioli, milk bun, chips

Steak sandwich | Wagyu rump, confit onions, iceberg lettuce, tomato, sliced cheddar, aioli, rustic bread, chips

Chicken parmigiana | crumbed schnitzel, Napoli, ham, mozzarella, chips, salad, aioli

Vegan power bowl | wild rice, kimchi, pickled carrot & cucumbers, wakame, edamame, marinated tofu, sesame (VG, GF)

Dietaries: V – Vegetarian | VG – Vegan | GF – Gluten Friendly | DF – Dairy Free | GFA – Gluten Friendly Available | VGA – Vegan Available



ADDITIONAL CORPORATE

Catering Options



BREAKFAST BOX

25.0 per person

Includes

Greek yoghurt, tropical fruit, granola pot (V)
Sweet pastry (V)
Fresh fruit (V, GF)
Mini bagel
Cold pressed juice

Add on

Tea & coffee | sparkling water

LUNCH BOX

25.0 per person

Includes

Substantial sandwich/wrap (GFA, VGA)
Muffin/ donut (V)
Muesli Slice (V)
Fresh Berries (VG, GF)
Cold pressed juice

CORPORATE BREAKFAST OPTION

25.0 per person

Order breakfast from a limited choice breakfast menu | Barista made coffee or tea included

Regatta Granola | house made nut & seed granola, coconut chia panna cotta, passionfruit, blackberry & lime compote (VG)

Choc Chip Pancakes | Buttermilk pancakes, caramelised banana, salted caramel sauce, double cream (V)

Eggs Benedict | poached eggs, sautéed spinach, English muffin, house made hollandaise
Add ham or hot smoked trout or smoky pulled pork

Shakshuka | Halloumi & Chickpea shakshuka, baked eggs, torn herbs, toasted sourdough (V)

Free Range Eggs | (Scrambled or poached) with crusty sprouted wheat sourdough toast, tomato relish and choice of (1) add on

Add on

Smoked bacon | hot smoked ocean trout | roasted mushrooms | English style sausage

ADDITIONAL CORPORATE

Catering Options

SHARING STYLE BRUNCH

55.0 per person

Groups of 20 or more

Assorted sweet Danishes

Fruit and yoghurt pots

Hot smoked salmon, lemon mascarpone (GF)

Ham & cheese croissants

Eggs Florentine | English muffin, sauteed spinach, hollandaise (V)

Baked shakshuka | eggs, halloumi, herbs, sourdough soldiers (V, GFA)

Platters of Australian smoked bacon, boiled eggs, slow roasted tomatoes,
local pork sausage (GF)

Pumpkin & pine nut quiche, tomato relish (V)

Add on

Barista made coffee | cold pressed juices | sparkling water

Dietaries: V – Vegetarian | VG – Vegan | GF – Gluten Friendly | DF – Dairy Free | GFA – Gluten Friendly
Available | VGA – Vegan Available



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.

*Signature cocktails are available upon request at an additional charge.

BEVERAGE PACKAGE

Standard



2 hours 45.0 | 3 hours 55.0 | 4 hours 65.0

Add on basic spirits for an additional 20.0 per person

Sparkling Wine

Edge of the World Sparkling Nuriootpa, SA

White Wine

Edge of the World Sauvignon Blanc Nuriootpa, SA

Bay of Stone Chardonnay Barossa Valley, SA

Rosé Wine

Edge of the World Rosé Nuriootpa, SA

Red Wine

Edge of the World Shiraz Cabernet Nuriootpa, SA

Fickle Mistress Pinot Noir Marlborough, NZ

Draught Beer

XXXX Gold

Carlton Draught

James Squire 150 Lashes Pale Ale

James Squire Orchard Apple Cider

*Please note that the selection of tap beers may vary in each function spaces

BEVERAGE PACKAGE *Premium*

2 hours 65.0 | 3 hours 75.0 | 4 hours 65.0

Add on basic spirits for an additional 20.0 per person

Sparkling Wine

Piper Heidsieck Reims, FR

Chandon Yarra Valley, VIC

White Wine

Giesen Sauvignon Blanc Marlborough, NZ

Santi Pinot Grigio Valdadige, IT

Fat Bastard Chardonnay California, USA

Jim Barry Watervale Riesling Clare Valley, SA

Rosé Wine

Marquis De Pennautier, Languedoc Roussillon, FR

Red Wine

Brockenchack 'Zipline' Shiraz Barossa Valley, SA

Wynn 'The Gables' Cabernet Sauvignon Coonawarra, SA

T'Gallant Cape Schanck Pinot Noir Mornington Peninsula, VIC

Jericho Tempranillo Adelaide Hills, SA

Draught Beer

All available tap beer

Bottled Beer

All local and imported stubs

*Personalised upgrade available upon request





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