



EST. 1874

REGATTA
HOTEL

functions





THE REGATTA

a brief history

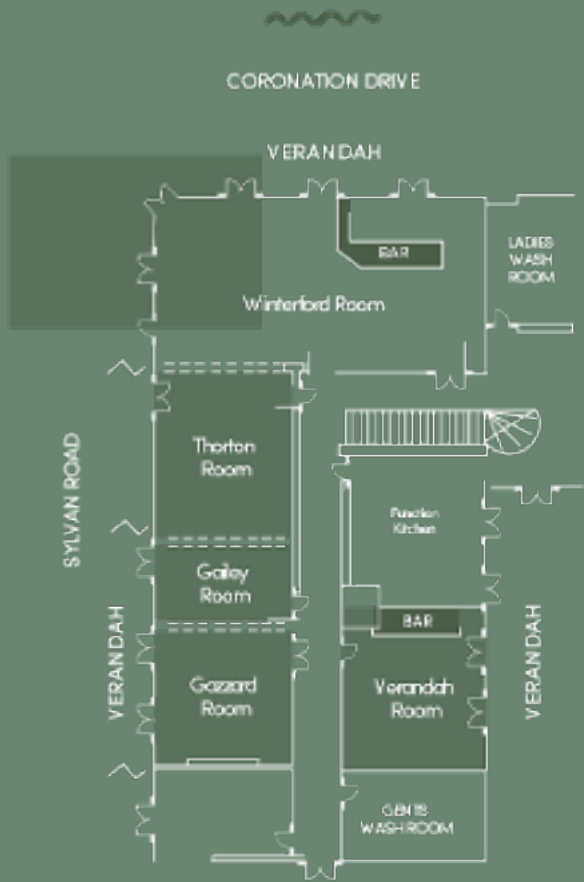
For over 145 years Brisbane has met, mingled and created memories beyond the iron-laced verandas of the iconic Regatta Hotel.

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.

ROOM FLOORPLANS

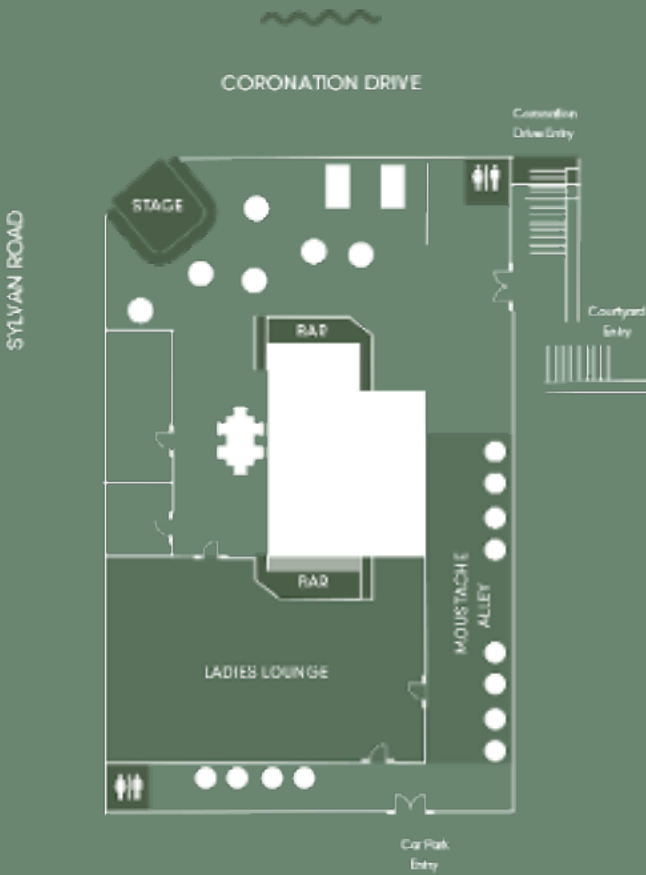
LEVEL 1



LEVEL 2



WALRUS CLUB



GLENOLIVE ROOM

LEVEL 2

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
GLENOLIVE	-	-	-	110
GLEN	-	-	-	60
OLIVE	-	-	-	50

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.



WINTERFORD ROOM

LEVEL 1

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
CAPACITY	24	20	30	100

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.



THORNTON ROOM

LEVEL 1

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
CAPACITY	16	20	40	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.

GAILEY GAZZARD ROOM

LEVEL 1

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
CAPACITY	32	26	45	60

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.



VERANDAH BAR

LEVEL 1

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
CAPACITY	-	-	-	80

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

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
CAPACITY	-	-	-	30

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.



WALRUS CLUB + LADIES LOUNGE

HIDDEN UNDERNEATH THE REGATTA HOTEL

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
WALRUS	-	-	-	220
LADIES LOUNGE	-	-	-	50

Welcome to The Walrus Club one of the most unique underground event spaces in Brisbane.

Immerse yourself in the ambiance of a 1920s speakeasy bar, where every corner tells a story reminiscent of the Great Gatsby era. The venue itself is a mesmerizing labyrinth of dimly lit nooks, cozy lounges, and tall tables, creating an intimate and exclusive atmosphere.

Step back in time as you discover candlelit paths and vintage lamps scattered throughout, transporting you back to the vibrant days of the Prohibition.

This underground gem is the perfect place to host your private event, special occasion or event a wedding!



HENLEY ROOM

THE BOATSHED RESTAURANT

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
CAPACITY	-	20	-	-

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.





GRAZING PLATTERS

GRAZING BOARD \$500

Feeds up to 60 pax

Breseola, jamon, salami, mortadella, bleu vein cheese, triple brie, scamorza, cornichons, dried fruits, marinated olives, hummus, basil pesto, pistachios, walnuts, lavosh, grissini

CHARCUTERIE GRAZING PLATTER \$150

Feeds up to 15 people

Breseola, jamon, salami, mortadella, bleu vein cheese, triple brie, scamorza, cornichons, dried fruits, marinated olives, hummus, basil pesto, pistachios, walnuts, lavosh, grissini.

VEGAN GRAZING PLATTER \$120

Feeds up to 15 people

Crudites, olives, pistachios, walnuts, artichoke hearts, grapes, berries, lavosh, hummus, basil pesto, vegan cheese, mushroom pate.

DESSERT GRAZING PLATTER \$100

Feeds up to 15 people

Macarons, petite fours, mini cupcakes, berries

KIDS PLATTER \$60

Feeds up to 10 pax

10 Sausage rolls, 10 party pies, 10 Hawaiian pizza, fries, dipping sauces

Dietaries available upon request

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



CANAPES

8.0 EACH
GROUPS OF 20 OR MORE
MINIMUM OF 20 PER ITEM

Cold Selection

Freshly shucked oyster, champagne mignonette (GF, DF)
Beef carpaccio, pickles, truffle salsa, pecorino en croute (GFO)
Tuna crudo taco, cucumber, avocado, Davidson plum, fur kaki, sesame (DF)
Pickled vegetable rice paper rolls, soy & chilli dipping sauce (VG, GF)
Smoked salmon on cucumber, salmon roe, capers, dill (GF)
Wagyu Bresaola, pickled beetroot, celeriac remoulade, on rye (GFO)
Compressed vodka watermelon, basil oil, goats cheese, candid olive (V, VGO)

Hot Selection

Fried polenta, roasted cherry tomato salsa, truffel aioli (VG)
Szechuan fried cauliflower, chipotle aioli (VG) (GF)
Arancini, black garlic aioli, truffle pecorino, basil (V)
Vegetable gow, wakame (DF)
Chicken and chive dumpling, red curry sauce, shallots, chilli (DF)
Half shell scallops, dashi butter, wombok and sesame salad (GF)
Prawn dumplings, fermented chilli sauce
Pork croquette, cornichons, pickled onion, mustard sauce
Italian meatball skewer, smoked tomato sugo, pecorino
Sticky pork belly, pickled cucumber skewers (GF)

Dessert Shootery

Lemon meringue pie
Classic Tiramisu
Cookies & Cream
Strawberry cheesecake
Aussie 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

Fungi pizza, assorted mushrooms, rosemary, pecorino, truffle pesto (12p) (V) (GFO) \$69

Spicy salami pizza, alami classico, kalamata olives, jalapeno, chilli (12p) (GFO) \$69

Margherita pizza, Tomato, buffalo, mozzarella, fresh basil (12) (GFO) \$69

Beef & burgundy pies, tomato chutney (10p) \$65

Satay chicken skewer, peanut sauce (GF) (10P) \$65

Dry age beef, tomato, pickles, cheese sliders (GFO)(10p) \$65

Pork & Fennel sausage rolls, tomato chutney (10p) \$60

Sticky pork belly, pickled cucumber skewers (GF) (10p) \$65

Crumbed chicken & chipotle slaw sliders (10p) \$65

Fried polenta chips, truffle salt, vegan aioli (VG,GF) (20p) \$60

Vegetable Spring Rolls, sweet chili sauce (10p) \$50

Cheeseburger spring rolls, burger sauce (10p) \$60

Prawn roll, cucumber, tomato, dill, kewpie mayo, brioche roll (10p) \$69

Mini fish pies, saffron sauce platter (10p) \$65

Dietaries: V - Vegetarian | VG - Vegan | GF - Gluten Friendly | DF - Dairy Free
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COCKTAIL DINING

19.0 PER DISH

MINIMUM OF 10 PER ITEM

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

GROUPS OF 20 OR MORE

Beer battered fish & chips, Tartare sauce, served in a box

Dry age beef burger sliders (2), lettuce, pickle, cheese, tomato, chips

Salt & Native pepper squid, fries, aioli- served in a noodle box (GF)

Pulled pork taco (2), slaw, pickled cucumber, chips

Fish Taco (2) , avocado, pico de gelo, chips

Lamb rump skewers (2) cous cous, pita bread (GF)

Peri Peri chicken skewers (2) slaw, grilled corn (GF)

Potato gnocchi, wild mushrooms, parmesan cheese, served in noodle box (v)

Prawn & lobster roll (1) , salmon caviar, crisps

Spinach & Fetta spanakopita, Greek salad (V)

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

Crispy chicken sliders (2), paprika slaw, chipotle mayo and chips

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GFA – Gluten Friendly Available | VGA – Vegan Available



SET MENU *Options*

2 COURSES 70.0 PER PERSON

3 COURSES 85.0 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.

Entree

Salt and pepper squid | lemon, aioli (DF)

Slow cooked brisket croquettes, smokey aioli, fried onions

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

Beetroot and macadamia tartare | seeded mustard, herbs, capers, cornichons, pecorino, herb salt (VG) (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 ft onions, samphire potatoes (GF) v

Pumpkin, prune ft pine nut risotto | spinach, goats cheese, crispy sage (V, GF)

Dessert

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

Chocolate Mousse | dark chocolate semi-sphere, oreo crumb, sesame tuille

New York Style Cheese Cake | lemon coulis, candied lemons

Chef's cheese selection | Peppered fig paste, dried fruit, quince paste, lavosh (GFA)

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CORPORATE *Options*

Full Day includes morning tea, lunch and afternoon tea

72.0 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

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

Greek yoghurt, tropical fruit, granola pot (V)

Scones, dollop cream, house jam (V)

Seasonal fresh fruit (GF)

Mini ham & cheese croissant

House made Muffins

LUNCH

Platter of assorted gourmet sandwiches, house made sausage rolls, and freshly made salad.

AFTERNOON TEA

Pumpkin & pine nut quiche (V)

Fruit & nut muesli square (VG)

Banana & walnut loaf (VG)

Chocolate caramel slice (GF)

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ADDITIONAL CORPORATE

Catering Options

BREAKFAST/ LUNCH BOX 25.0 PER PERSON

Substantial sandwich/ wrap | Ham & Salad, Egg & Lettuce, Chicken & Mayonnaise Salad, Grilled Vegetable or Bacon & Egg (breakfast only) (GFO, VGA)

House made sweet muffin (V)

Muesli Slice (V)

Fruit Salad (VG,GF)

Cold pressed juice

SIT DOWN BREAKFAST 45.0 PER PERSON

Assorted Muffins and Danishes on arrival (1pp)

Includes barista made coffee

Select two of the following:

Eggs Benedict | English muffin, baby spinach, smoked ham, hollandaise

Regatta Big Breaky | English sausage, bacon, poached egg, slow roasted tomato, mushroom, sourdough toast, relish

Pancakes | Buttermilk pancake, Lindt milk chocolate, banana honey compote, salted caramel ice cream, salted shortbread, pure maple.

Shakshuka | Chorizo and chickpea Shakshuka, eggs, halloumi, quinoa sourdough toast, lemon

Potato Rosti | Poached egg, smashed avocado, Beetroot relish, crispy kale, lemon, dukka

Zucchini Fritters | Smoked salmon, poached egg, dill, citrus crème fresh

Vegan Breakfast | Toast, smashed avocado, soft tofu, mushrooms, roast tomato

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BEVERAGE PACKAGE

Standard

2 HOURS 45.0 | 3 HOURS 55.0 | 4 HOURS 65.0
ADD ON BASIC SPIRITS FOR AN ADDITIONAL 10.0
PER PERSON, PER HOUR

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

ROSE WINE

Edge of the World Rose Nuriootpa, SA

RED WINE

Edge of the World Shiraz Cabernet Nuriootpa, SA
Fickle Mistress Pinot Noir Marlborough, NZ

DRAUGHT BEER

XXXX Gold
Balter XPA
James Squire 150 Lashes Pale Ale
James Squire Orchard Apple Cider

Premium

2 HOURS 65.0 | 3 HOURS 75.0 | 4 HOURS 85.0
ADD ON BASIC SPIRITS FOR AN ADDITIONAL 10.0
PER PERSON PER HOUR

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

Brockenack '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



COCKTAIL PACKAGES

OUR COCKTAIL PACKAGE INCLUDES:

Your choice of canapes and cocktail dishes, select from the Canape and Cocktail Menu

GROUPS OF 20 OR MORE

2HR COCKTAIL PACKAGE 80.0 PER PERSON

3 canapes, 1 cocktail dish, 2 hours standard beverage package

3HR COCKTAIL PACKAGE 100.0 PER PERSON

5 canapes, 1 cocktail dish, 3 hours standard beverage package

4HR COCKTAIL PACKAGE 125.0 PER PERSON

8 canapes, 1 cocktail dish, 4 hours standard beverage package

UPGRADE YOUR PACKAGE:

Premium beverage package \$20.0 per person

Spirit package \$10.0 per person per hour

Dietaries: V - Vegetarian | VG - Vegan | GF - Gluten Friendly | DF - Dairy Free
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