



EST. 1874

REGATTA
HOTEL

functions

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THE REGATTA

a brief history

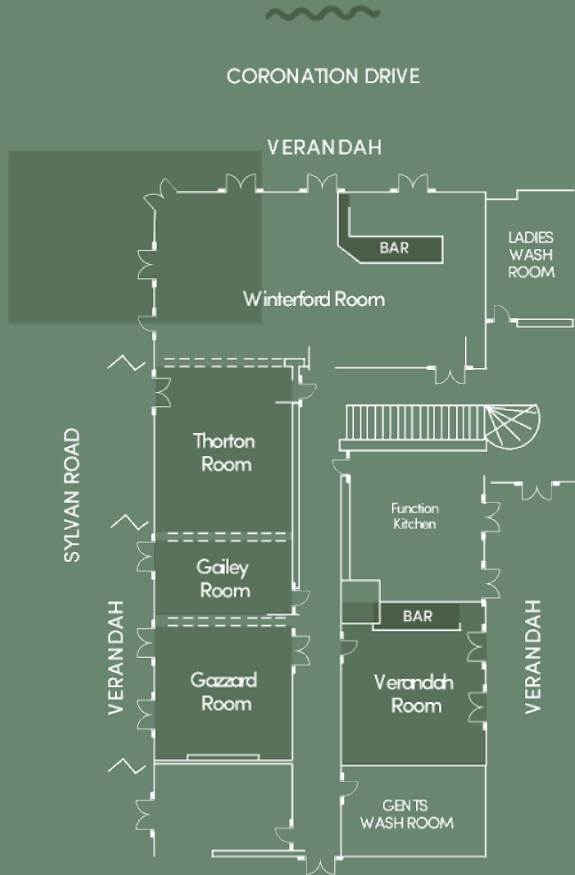
For over 150 years Brisbane has met, mingled and created memories beyond the iron-laced verandas of the iconic Regatta Hotel.

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.

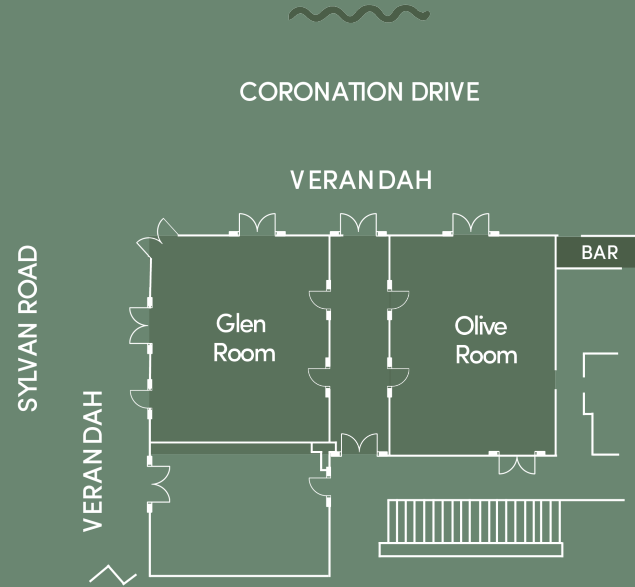
Her contemporary spaces also salute her history, making her a great pub that locals love. The variety, sophistication and timelessness offered by the Regatta Hotel saw her crowned "Hotel of the Year" by the Queensland Hotels Association and now, with her own City Cat terminal, the Regatta Hotel continues to carve her unique place in history.

ROOM FLOORPLANS

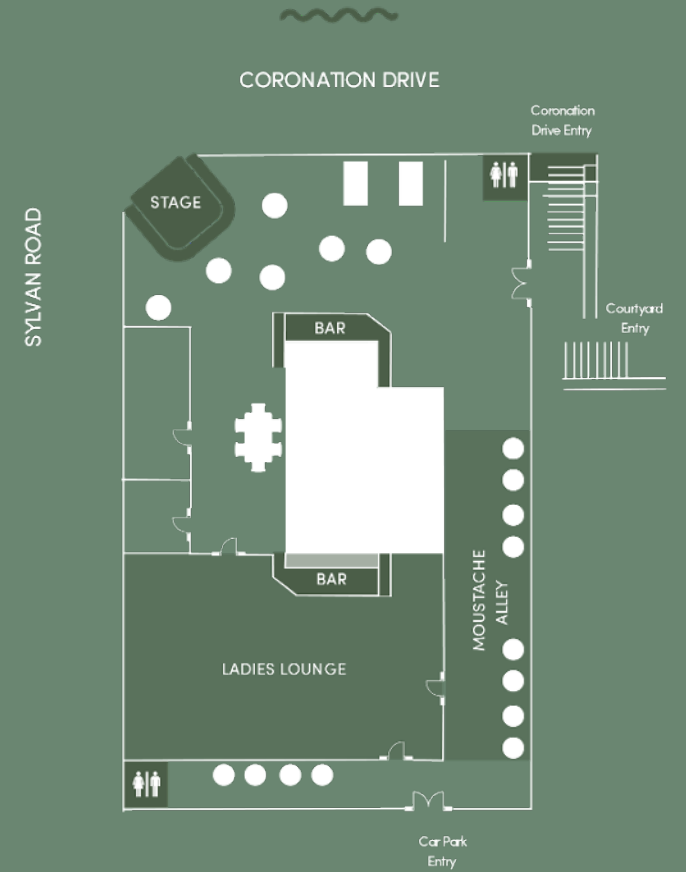
LEVEL 1



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 Glenlive 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 Glenlive 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	18	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	16	30	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	20	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	-	12	-	70

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
LADIES LOUNGE	-	-	-	30
TEMPERANCE BAR	-	-	-	30
UNDERGROUND LOUNGE	-	-	-	60
HALF OF WALRUS CLUB	-	-	-	120
WALRUS	-	-	-	220

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!



THE BOATSHED

Space Type	Banquet Round	Banquet Long	Theatre	Cocktail
HENLEY ROOM	-	22	-	-
THE BOATSHED	-	160	-	-

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.

THE HENLEY ROOM

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.





CANAPES

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

Cold Selection

Scallop Ceviche | Coriander, chilli, red onion, lime (LG)
Tuna Crudo Taco | Avocado, cucumber, Davidson plum powder, furikake
Chilled Prawn Tostada | Pico de gallo, avocado, jalapeno (LG)
Beef Tartare | Tapioca crisp, horseradish aioli, caper leaf (LD, LG)
Pacific Oysters | Pickled ginger, yuzu mignonette (LD, LG)
Potato Rosti | Whipped persian feta, semi dried tomato (LG, VGO)
Compressed Vodka Watermelon | Goats cheese, basil oil, candied olive (LG, VGO)
Smoked Salmon | Cucumber, salmon roe, capers, dill (LD, LG)
Vol Au Vents | Caramelised onions, basil pesto, pinenuts (V)

Hot Selection

Pork & Fennel Roll | Chilli tomato relish
Pumpkin & Sage Arancini | Saffron aioli (LD, LG, VG)
Vegetable Gow | Wakame, chilli jam (V)
Fried Prawn Twister | Wasabi mayo
Mac & Cheese Croquette | Truffle aioli (V)
Maple Fried Chicken | Waffle, chipotle aioli
Polenta Bites | Fig & szechuan jam (LD, LG, VG)
Sticky Pork Belly | Pickled cucumber (LD, LG)
Falafel | Beetroot hummus (LD, LG, VG)

Dietaries: V - Vegetarian | VG - Vegan | LG - Low Gluten | LD - Low Dairy |
O - Option



SUBSTANTIAL CANAPES

**GROUPS OF 20 OR MORE
\$11 EACH**

Rare Roast Beef Roll | Caramelised onion, bearnaise, chives (LGO)

Karaage Chicken Bao | Pickled cucumber, carrot, coriander, sriracha mayo, sesame

Battered Fish and Chips | Lemon & tartare sauce (LG)

Lobster Roll | Gem lettuce, chorizo mayo, chives, brioche

Wagyu Beef Sliders | American cheddar, pickles, mustard, smoked ketchup (LGO)

Marinated Tofu Betel Leaf | Pickled cucumber, sprout & snow pea salad, soy dressing, furikake (LG, VG)

Mac & Cheese Croquette Slider | Pesto aioli, served with fries and sauces

CANAPE PACKAGES

MINIMUM 20 GUESTS

CANAPE PACKAGE ONE \$42

Select 6 standard canapes of your choice (page 10)

CANAPE PACKAGE TWO \$60

Select 7 standard canapes of your choice (page 10) and 1 substantial canape

CANAPE PACKAGE THREE \$76

Select 8 standard canapes of your choice (page 10) and 2 substantial canapes

Dietaries: V - Vegetarian | VG - Vegan | LG - Low Gluten | LD - Low Dairy |
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GRAZING PLATTERS

VEGAN GRAZING PLATTER \$120

Feeds up to 10 people

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

SMALL GRAZING BOARD \$150

Feeds up to 10 people

An assortment of cured meats, artisan cheeses, fresh and dried fruits, condiments, breads and crackers

LARGE GRAZING BOARD \$500

Feeds up to 40 people

An assortment of cured meats, artisan cheeses, fresh and dried fruits, condiments, breads and crackers

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 75.0 PER PERSON

3 canapes, 1 substantial canape, 2 hours standard beverage package

3HR COCKTAIL PACKAGE 95.0 PER PERSON

5 canapes, 1 substantial canape, 3 hours standard beverage package

UPGRADE YOUR PACKAGE:

Premium beverage package additional \$10.0 per person

Spirit package additional \$27.0 per person

Dietaries: V - Vegetarian | VG - Vegan | LG - Low Gluten | LD - Low Dairy |
O - Option



PLATTERS

Suitable for 8-10 guests

KIDS PLATTER \$65

Sausage rolls, chicken nuggets, party pies, fries, sauces

FRESH FRUIT PLATTER \$70 (LD, LG, VG)

Platter of seasonal fruits

DESSERT PLATTER \$90 (V)

Macarons, churros, petite fours, mini donuts, berries, mini praline finger

WINGS PLATTER \$90

Smokey BBQ and buffalo wings, celery batons, blue cheese sauce and ranch

PIZZA PLATTER \$110 (LDO, LGO, VO, VGO)

Fungi, margherita & salami pizzas

OUTBACK PLATTER \$110

Beef & burgundy pies, pork and fennel sausage rolls, spinach & feta pastries, potato wedges, sauces

VEGETARIAN PLATTER \$110 (V, VGO)

Pumpkin & sage arancini, crumbed halloumi chips, garlic bread, vegetable spring rolls, crudites and dips

SANDWICH PLATTER \$110 (LDO, LGO, VO, VGO)

Assortment of gourmet sandwiches

SLIDER PLATTER \$120 (VO)

Select 2 of either ; **Beef slider** with pickles and American cheese | **Crispy chicken slider** with chipotle slaw | **Mac & cheese croquette slider** with pesto aioli, served with fries and sauces

YUM CHA PLATTER \$120

Vegetable & duck spring rolls, pork & prawn dumplings, chicken dim sims, mini BBQ pork buns, prawn crackers and accompaniments

HOT SEAFOOD PLATTER \$125

Salt & pepper squid, prawn twisters, battered fish, garlic and herb scallops, fries, lemon, tartare and tomato sauces

CHEESE PLATTER \$130 (LGO, V)

An assortment of artisan cheeses, fresh and dried fruits, nuts, crackers and condiments

Dietaries: V - Vegetarian | VG - Vegan | LG - Low Gluten | LD - Low Dairy |
O - Option



SET MENU *Options*

Minimum 10 people.

2 COURSES 70.0 PER PERSON

3 COURSES 90.0 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 (LD)

Gin Cured Salmon | Compressed cucumber, tonic gel, pickled lemon, dill mayo, prawn crackers (LG)

Beef Tataki | Ponzu, sesame, wakame, pickled daikon (LD, LG)

Tofu Betel Leaf (3) | Puffed wild rice, snow pea & sprouts salad (LG, VG)

Main

Eye Fillet | 200g Royal | Western Maranoa region, 70 days grain fed, MSA, pickled slaw, salt-baked potato sour cream and chives, house jus (LG)

Roasted Chicken | King brown mushroom, carrot puree, crispy chicken skin, jusgras, snow pea (LG)

Pan Fried Australian Barramundi | Sautéed cavolo nero, caramelised leek, kipfler potatoes, harissa, pinenut gremolata, lemon (LG)

Butternut Pumpkin Roast | Beetroot hummus, mixed grain salad, pomegranate, tahini dressing(VG, LGO)

Dessert

Sticky Toffee Pudding | Butterscotch sauce, vanilla sorbet, candied walnuts (VG, LG)

White Chocolate & Almond Parfait | Honeycomb, salted caramel sauce, almond crumb (LG, V)

New York Style Cheese Cake | Lemon coulis, candied lemons

Chef's Cheese Selection | Peppered fig paste, dried fruit, quince paste, lavosh (LGO)

Dietaries: V - Vegetarian | VG - Vegan | LG - Low Gluten | LD- Low Dairy |
O - Option



CORPORATE *Options*

Minimum 10 people.

Full day includes morning tea, lunch and afternoon tea
60.0 PER PERSON (UP TO 8 HOURS)

Half day includes lunch, plus morning tea or afternoon tea
45.0 PER PERSON (UP TO 4 HOURS)

PREMIUM UPGRADE:

\$10 extra to change to a a la carte menu for lunch

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 (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)

Dietaries: V - Vegetarian | VG - Vegan | LG - Low Gluten | LD - Low Dairy |
O - Option

BEVERAGE PACKAGE

Standard

2 HOURS 47.0 | 3 HOURS 58.0 | 4 HOURS 68.0
MINIMUM 20 GUESTS
ADD ON BASIC SPIRITS FOR AN ADDITIONAL 27.0 PER PERSON

SPARKLING WINE

Mr Mason Sparkling Multi-Regional, AUS

WHITE WINE

Dottie Lane Sauvignon Blanc Multi-Regional, AUS
Bay of Stones Chardonnay Barossa Valley, SA

ROSE WINE

Hearts Will Play Rose Multi Regional, AUS

RED WINE

Henry and Hunter 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 68.0 | 3 HOURS 79.0 | 4 HOURS 89.0
MINIMUM 20 GUESTS
ADD ON BASIC SPIRITS FOR AN ADDITIONAL 27.0 PER PERSON

SPARKLING WINE

Chandon Yarra Valley, VIC
Janz Rose, Tamar Valley, TAS
Ponte Prosecco, Treviso, ITY

WHITE WINE

West Cap Semillon Sauvignon, Margret River, Australia
T'Gallant Juliette Moscato, Mornington Peninsula, VIC
Lucy and Alice, Pinot Gris, Gisbourne, NZ
Giesen Sauvignon Blanc Marlborough, NZ
Chain of Fire, Pinot Grigio Multi-Region, NSW
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 AND BOTTLED BEER

All available tap beer and all local and imported stubs



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