





Congratulations on your engagement and thank you for considering REGATTA for your wedding.

REGATTA is situated at the water's edge of Rose Bay and features breathtaking panoramic views of the harbour, a carefully curated Modern Australian menu, exceptional wine list and first-class service, that will leave a lasting impression on you and your guests.

With capacity to accommodate an intimate wedding celebration or a large family affair, our team will endeavour to deliver a unique and memorable experience for your special day.

I'm looking forward to working with you to ensure your wedding is everything you imagined.

Rebecca Neall Wedding Reception Co-ordinator



# The Blue Room

Maximum Capacity: 45 seated | 60 cocktail style

Tucked away inside REGATTA lies The Blue Room, our private dining area overlooking Sydney Harbour and Rose Bay Marina. Perfect for small intimate weddings it has a breathtaking panoramic view that transforms into a magical backdrop of twinkling lights by night.

Booking The Blue Room gives you exclusive use of the room and access to a section of the deck, for the duration of your wedding reception.









# Reception

# **VENUES**

# Restaurant (Exclusive Use)

Maximum Capacity: 120 seated | 150 cocktail style

Booking REGATTA exclusively for your wedding gives you and your guests exclusive use of the restaurant, bar, deck and The Blue Room — all featuring jaw-dropping views over Sydney Harbour - for the duration of your wedding reception.

Part Monte Carlo glamour, part vintage sailing club, REGATTA's beautiful light-filled spaces and tranquil vibe makes it one of Sydney's most stylish harbour venues. A number of layout options are available to suit all wedding styles.

# Exclusive Inclusions

#### All exclusive venue hire's include:

- Your own personal wedding reception co-ordinator with expert advice and recommendations about all aspects of your reception
- ∞ Free consultation with our in-house stylist
- ∞ Personalised menus
- ∞ Placement of name cards & bonbonnieres
- ∞ Complimentary menu tasting for 2 people
- White table linen, napkins, glassware, cutlery and crockery\*
- ∞ Reception AV\*\*
- ∞ Professional a la carte waiter service



<sup>\*</sup>Standard white restaurant napkins, glassware, cutlery and crockery. Please consult our stylist for quotes on alternate styles.

<sup>\*\*</sup>Not included: flowers, decorations, ceremony AV requirements, entertainment & photography.





# Cocktail Package

# \$90 per person

minimum 12 canapes per person (8 savoury / 2 substantial / 2 dessert)

# Canapes

Add pre-reception canapes to your sit-down menu for your guests to enjoy after your ceremony.

∞ Selection of 5 savoury canapes - \$25pp

Additional courses or canapes available on request at an additional cost.

Beverage Packages
Price based on 4 hours of service

Standard Package - \$70pp Premium Package - \$90pp Deluxe Package - \$125pp

Option to charge beverage on consumption is also available.

# Git Down Menn

2 course alternate serve menu - \$100 per person 3 course alternate serve menu - \$110 per person 4 course alternate serve menu - \$130 per person

All sit-down menu options include:

- → Housemade bread
- ∞ Sides of roasted potatoes and mixed leaf salads
- ∞ Tea and coffee
- Your wedding cake plated individually and served (Regatta cakes only. \$5pp cakeage fee applies for external cakes)

# **Kids Meals**

\$40 per person, under 12 years old
Choice of beef, chicken or fish with fries & salad.
Ice cream for dessert and soft drinks for event duration.

## **Crew Meals**

\$50 per person

A main course option and soft drinks for event duration.





# **Savoury Canapes**

Cold Canapes

Sydney Rock oyster, house mignonette (gf)
Goat's curd tart, pumpkin, balsamic, pepitas (gf, v)
Kingfish crudo, almond, cucunci capers, finger lime (gf,n)
Chicken liver pâtè, aisin, walnuts, brioche (n)

Hot Canapes

Buffalo ricotta ravioli, tomato, basil (v)
Scallops, cauliflower, curry, macadamia (gf, n)
Pork belly, carrot, prune, amaretti (gf)
Prawn, cocktail sauce, paprika, lime

# **Substantial Canapes**

Fish & chip, market fish tempura, tartare sauce Lamb cutlet, smoked eggplant, salsa verde (gf) Mushroom risotto, porcini, stracciatella, truffle butter, rosemary (gf, v)

Roasted chicken roll, cabbage salad, pickles, chilli sauce

# **Dessert Canape**

Tiramisu, coffee, savoiardi biscuit, mascarpone, marsala (v, n) Cheesecake, cream cheese, coconut, raspberry (v, gf) Panna cotta, white chocolate, pistachio, strawberry (v, gf)

# Entrée

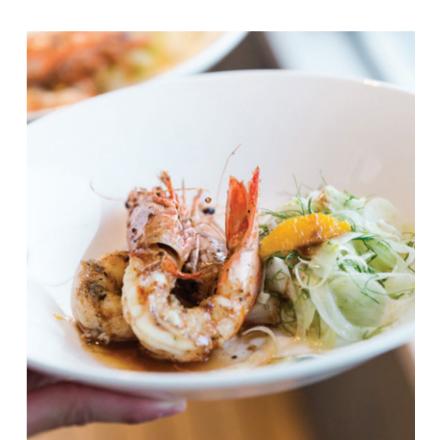
- Vannella cow milk burrata, tomatoes, red capsicum, sweet and sour (v)
- Hiramasa Kingfish crudo, almond, cucunci capers, poblano peppers, finger lime (n, gf)
- Berkshire pork belly, heirloom carrots, dates, pancetta, amaretti (n)
- Abrolhos roasted scallops, cauliflower, raisin, macadamia, curry (n, gf)

# Main

- Market fish fillet, cannellini beans, potato, saffron, butter sauce (gf)
- Mooloolaba King Prawns, bagna cauda, fennel, blush radish, orange (gf)
- Aylesbury duck, beetroot, radicchio, balsamic, amaranth (n, gf)
- Tajima wagyu sirloin, cipollini onion, green peppercorn, mustard leaves (gf)

# Pasta

- ∞ Seasonal mushroom risotto, porcini, truffle butter, rosemary, parmesan (*v*, *gf*)
- Buffalo ricotta ravioli, Jerusalem artichoke, black garlic, lemon (v)
- ∞ Strozzapreti, Great Southern Lamb shoulder ragu, cavolo nero, pecorino cheese
- Potato gnocchi, Clarence River baby octopus, mussels, cherry tomatoes, black olives



<sup>\*</sup> Dietaries catered for upon request. Menus subject to change.

# Desserts

- ∞ Tiramisu, savoiardi, mascarpone, marsala, coffee (v,n)
- ∘ Pistachio semifreddo, white chocolate, raspberry, rice puffs (*v*, *n*, *gf*)
- ∞ Selection of two cheeses

## **WEDDING CAKE**

Our in-house pastry team offers 3 different wedding cake flavours;

- $\infty$  Lemon & macadamia with bergamot buttercream
- ∞ Dark chocolate with rum buttercream
- ∞ Vanilla & rose with elderflower buttercream

Our standard wedding cake size is 2-tiers and is intended to be served as a petit four size portion. Large wedding cakes can be quoted and catered for on request.





#### **STANDARD**

#### \$70 per person, 4 hour beverage package

#### Choose:

1 sparkling, 1 white, 1 rose, 1 red, 2 full strength beers, 1 light beer, Soft drinks and juice included Filtered tap water

### **Sparkling**

Romeo and Juliet Proscecco. IT

NV Howard Park 'Petit Jete'. Margaret River, WA

#### Whites

Teusner Empress Riesling, Eden Valley, SA Pizzini Pinot Grigio. King Valley, VIC

#### Rose

See Saw Rosé. Orange, NSW

#### Reds

Deliverance Pinot Noir. Tamar River, Waipara Valley NZ Antinori Peppoli Chianti Classico. Tuscany, IT

#### Beers

Stella Artois
Four Pines Pale Ale
Crown lager
Sydney Beer Co lager
Lord Nelson Three Sheets
Cascade Stout
Cascade light

#### **PREMIUM**

#### \$90 per person, 4 hour beverage package

#### Choose:

1 sparkling, 1 white, 1 rose, 1 red, 2 full strength beers, 1 light beer, Soft drinks and juice included Capi Still & Sparkling water included

#### **Sparkling**

NV Jansz Premium Cuvee. Pipers Brook, TAS

NV Campagnola Tenute Arnaces Prosecco. Friuli, IT.

#### Whites

Greywacke Sauvignon Blanc. Marborough, NZ
Harewood Estate Riesling. Mount Barker, WA
Danese Soave. Veneto, IT
Ocean Eight Pinot Gris. Mornington Peninsula, VIC
Domaine Naturaliste Floris Chardonnay. Margaret River, WA

#### Rose

Roubine 'Vie en Rose'. Provence, FR.

Cullen 'Dancing in the Moonlight' Rosé. Margaret River, WA

#### Reds

Deliverance Pinot Noir. Tamar River, Waipara Valley NZ Tedeschi Lucchine. Valpolicella, DOC Classico. Veneto, IT Teusner 'Avatar' Grenache Shiraz Mataro, Barossa Valley, SA Majella Cabernet Sauvignon. Coonawarra, SA

#### Beers

Stella Artois
Four Pines Pale Ale
Crown lager
Sydney Beer Co lager
Lord Nelson Three Sheets
Cascade Stout
Cascade light

#### **DELUXE**

### \$125 per person, 4 hour beverage package

#### Choose:

1 sparkling, 2 white, 1 rose, 2 red, All beers included Soft drinks and juice included Capi Still & Sparkling water included

### Sparkling

Gembrook Hill Blanc de Blanc. Yarra Valley, VIC NV Campagnola Tenute Arnaces Prosecco. Friuli, IT.

#### Whites

Gembrook Hill Sauvignon Blanc. Yarra, VIC Trimbach Reserve Pinot Gris'. Alsace, FR Craiglee Chardonnay. Sunbury, VIC Journey Wines Chardonnay. Yarra Valley, VIC Jean-Marc Brocard Chablis. Burgundy, FR

#### Rose

Farr Rising 'Saignee' Rosé. Geelong, VIC. Roubine 'Vie en Rose'. Provence, FR

#### Reds

Farr Rising Pinot Noir. Geelong, Vic
Marchese Antinori Tenuta Tignanello' Chianti Classico Riserva Sangiovese, Tuscany, IT
Famille Brechet Plateau Des Chenes Lirac. Rhône Valley, FR.
Torbreck The Struie Shiraz. Barossa Valley, SA
Seghesio Sonoma Zinfandel. Sonoma County, USA

#### Beers

Stella Artois
Four Pines Pale Ale
Crown lager
Sydney Beer Co lager
Lord Nelson Three Sheets
Cascade Stout
Cascade light

# Additional Options

# Champagne

Additional \$45pp, only available in addition to a Beverage Package.

Your guests will enjoy a lux champagne on arrival and throughout the night. Please choose from:

NV Boll & Cie Blanc de Blancs. Oger & Le Mesnil-sur-Oger NV Laurent-Perrier La Cuvée. Tours-sur-Marne

# Bellini Station, serves 100 guests

Give your guests a unique experience and add another layer of decadence, fun and focal point to your Reception. We have 10 Bellini flavour variations available with fresh fruit & edible flower garnishes to match.

# **Aperol Spritz on Arrival**

\$10 per cocktail

Welcome your guests to your reception with an Aperol Spritz on arrival, at the special price of \$10 per guest.

Maximum 1 per person, additional Aperol Spritz' would be charged according to our current menu price.



# Preffered Suppliers

# STYLIST AND FLORIST

### Belinda Brett, The Curated Life

Belinda is an experienced events stylist with over 15 years' experience in creating stylish events for leading international luxury brands and private clients. Belinda now specialises in creating weddings for style-conscious couples who want a personalised look for their special day. Belinda will work with couples to create unique floral designs and candle arrangements to create a beautifully designed space. Belinda will manage all styling on the day and liaise with required suppliers to ensure seamless delivery of your dream look.

To arrange a free consultation, contact Belinda:

**P:** 0497 566 237

E: belinda@thecuratedlife.com.au

W: www.thecuratedlife.com.au

@belinda\_thecuratedlife\_

# **FLORIST**

# Sweet Pea Floral Designs by Jessica Stevens

To arrange a consultation, contact Jessica:

**P:** 0403 533 053

E: flowersbyjess@bigpond.com

W: www.sweetpeajessica.com

@sweetpeafloral.jessicastevens







## **Bookings**

A 7-day tentative hold will be placed at the time of your enquiry. Once a booking form has been issued, your booking will be held for another 7-days to allow for your deposit and signed contract to be returned.

#### Confirmation

A deposit and signed contract are required within 7-days of receiving your contract, in order to confirm your booking. We reserve the right to cancel the booking and allocate the space to another client if the confirmation has not been received within this time.

### Cancellation

All cancellations must be made known to the events team in writing. If your booking is cancelled within 30 days of your event REGATTA retains 100% of your deposit payment.

#### **Event Times**

Lunch Weddings: 12:00pm - 4:00pm Dinner Weddings: 6:00pm - 12:00am

# Bump-In/Bump-Out

Bump-In Lunch: 9:00am Bump-Out Lunch: 4:00pm Bump-In Dinner: 4:00pm Bump-Out Dinner: 12:00am

Please discuss with your Wedding Coordinator if you require additional time for bump-in/out. Additional charges may apply.

#### Venue Hire Fee

For exclusive wedding's a venue hire fee of \$1,500 applies.

# **Tasting: Exclusive Weddings Only**

Menus are selected at a complimentary tasting for two, on a Wednesday or Thursday (excluding public holidays). Tastings are by appointment only and will need to be booked in with your co-ordinator at least two weeks in advance.

We recommend doing your menu and beverage tasting simultaneously so that you can choose options that suit your individual tastes.

Please ensure you allow enough time to go through the tasting & details. Recommended timing is 2 hours.

# **Dietary Requirements**

Our Chef will be happy to cater for any dietary requirements. A minimum of 14 days notice is essential. Dietaries advised on the day are not guaranteed.

#### Service Fee

A service fee of 10% is charged in addition to and on top of the minimum spend. This fee goes directly to the service staff.

# **Public Holiday Surcharge**

There is a 10% surcharge added, in addition to the service charge, for all functions held on public holidays.





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