

REGATTA

BAR & EATERY



events



regatta

The crown jewel of Main Beach Takapuna, this sun-drenched venue boasts a premium seaside location with floor to ceiling glass walls, framed by native Pohutukawa and tropical palms. Award-winning décor, versatile event spaces and seamless indoor / outdoor flow make this an ideal destination for a relaxed social gathering, or a more formal dining or cocktail event.

You'll be well cared for by our experienced event staff and enjoy our curated menu of premium beer, fantastic wine and outstanding food all whilst taking in the stunning views of Rangitoto Island and the beautifully blue Waitemata harbour, certain to leave a lasting impression on your guests every time.



CONTACT US TODAY

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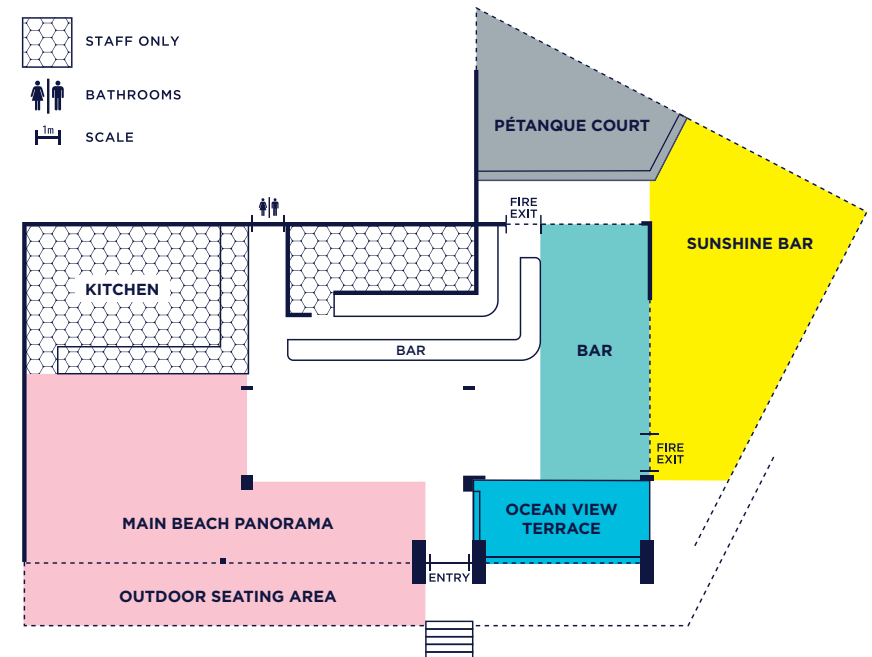
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— event spaces

SPACE	COCKTAIL	SEATED
Bar	100	-
Main Beach Panorama	-	120
Ocean View Terrace	30	16
Sunshine Bar	150	-





bar —

Never miss a beat in our lively bar. Nestled under high ceilings, this light-drenched, airy and stylish space is every socialite's dream come true. Perfect for networking, corporate or intimate events with plenty of room to mingle, the stunning seaside design of Regatta's bar is sure to delight and impress.

● COCKTAIL 100



main beach panorama —

Charge your senses in this breath-taking restaurant space with its unparalleled views, beautiful decor and all the action of the open-plan kitchen in full view.

Soak up the sea breeze through our retractable floor-to-ceiling bifold doors, sure to make you feel as if you're right beside the shoreline. Enjoy a cordoned-off area for groups of 20-60 or book this space out for a truly unforgettable dining experience.

● SEATED 120



ocean view terrace —

Elevated and bright, the semi-private Ocean View Terrace offers million-dollar views of Takapuna beach. Featuring floor-to-ceiling bifold doors perfect for when the sun shines.

◉ COCKTAIL **30** *standing/seated*



sunshine bar —

Island days become island nights as you while-away the sunshine in this idyllic open air beachside location. Enjoy the perks of having your own private bar as you sit back in our cosy Cabañas or perch up on a high leaner as the sun sets and the fairy lights come to life, immerse yourself in the relaxed vibes and atmosphere akin to those of an exotic location without leaving Takapuna.

Weather reliant. Available on special request.

◉ COCKTAIL **150**



menus



— cocktail

○ CANAPÉS 6 each

SEA

Market Fresh Oysters / chardonnay vinegar / shallot / lemon **NGA/DF**

Beer-Battered Oysters / chipotle mayo / lemon **DF**

Smoked Salmon Blini / sheep curd

Market Fish Tartare / sheep labneh / golden raisin & caper relish / filo tarte

FARM

Grass-Fed Beef Tartare / black garlic ketchup / pecorino / tapioca **NGA/DF**

Chicken Liver Parfait / house-baked herb croissant / pickled radish / tamarillo gel

Pulled Pork Arancini / pulled pork arancini / BBQ mustard / parmesan

Bang Bang Chicken / brioche crostini / fermented chilli and honey glaze / pickled vegetables

Grilled Beef / herb harissa / puff pastry **DF**

GARDEN

Spinach & Feta Roll / za'atar / sesame seed **v**

Goat Cheese Beignet / pomegranate molasses / pecorino **vg**

Caramelised Onion / puff pastry / daikon **v**

Tempura Cauliflower / fermented chilli & honey glaze / blue cheese mayo **v**

Minimum 30 pieces /

Minimum 6 pieces per item

MINIMUM 30 PEOPLE FOR CANAPÉ SERVICE

V - VEGETARIAN / NGA - NO GLUTEN ADDED /
DF - DAIRY FREE



SHARING PLATTERS

Surf 'n Turf / buttermilk fried chicken / lemon pepper squid / glazed pork ribs / beer-battered prawns 85

Antipasto / cured meats / chicken liver parfait / fromage / olives / house pickles / grapes / seed crackers 85

House-Baked Focaccia / brown butter / EVO & balsamic 28 v

Garden / tempura veggie / baba ganoush / hummus / seasonal fruits / toasted nuts / olives / veggie crudité / seed crackers 85 v

Petit Fours / Nutella chocolate brownie / hazelnut praline filo / tiramisu / custard fruit tart 85 v

COCKTAIL FUNCTION FOOD SHARING STATION

Braised Beef / smoked cauliflower puree / herb harissa / beef jus **NGA**

Fish & Chips / beer-battered / house-made coleslaw / crispy caper / lemon / tartare sauce **DF**

Lemon Pepper Squid / chilli mayo / coriander / green onion / red chilli **NGA**

Buttermilk Fried Chicken / fermented chilli & honey glaze / blue cheese mayo / house pickles

Glazed Pork Ribs / sweet & sour sauce / sesame **DF**

Chicken Supreme / sweet corn cream / charred broccolini salsa / anchovy & sage butter / pan jus **NGA**

Qunioa Bowl / maple roasted kumara / kale / witlof / sweet paprika dressing / poached pears / candied walnuts / pecorino **V/NGA**

Manuka Smoked Baby Beets / sheep yoghurt / horseradish / citrus gremolata / candied walnuts **V/NGA**

Roasted Kumara Gnocchi / wild mushroom cream / kale / wakame & shitake crumb **v**

5 choices | \$55 pp

8 choices | \$78 pp

6 choices | \$63 pp

9 choices | \$85 pp

7 choices | \$70 pp

MINIMUM 30 PEOPLE

V - VEGETARIAN / NGA - NO GLUTEN ADDED



MENU ONE

\$78pp / Choice of main and dessert

TO START

House Baked Focaccia / whipped brown butter **v**

MAINS

Baked Market Fish / eggplant lasagna / Arrabbiata spiced sauce / edamame & mint salsa / smoked paprika oil **NGA**

Champagne Chicken Supreme / grilled zucchini / smoked almond skordalia / nduja burnt butter / pan jus

Chargrilled Eye Fillet / served medium rare / pearl onions / pickled mustard seed / rocket / brown butter / red wine jus **NGA**

Eggplant Schnitzel / green tahini / sheep yoghurt / fermented carrot mustard / baba ghanoush **v**

SIDES TO SHARE

Fries / house seasoning / aioli **v**

Grilled Broccoli / toasted almonds / whipped sheep curd / pomegranate dressing **v/NGA**

Herb & Avocado Fattoush / cherry tomato / feta / cucumber / toasted almond / crouton / sumac **v**

DESSERT

Crème Brûlée / chef's daily creation **v**

Pistachio Tres leches / milk cake / saffron crème anglaise / white chocolate ganache / rose petals / summer fruits **v**

Fromage / chef's choice / fresh organic honeycomb / toasted focaccia / seed crackers **v**



V - VEGETARIAN / NGA - NO GLUTEN ADDED

MENU TWO

\$95pp / Entrée, main and dessert

TO START

House Baked Focaccia / whipped brown butter **v**

ENTRÉE

Grass-Fed Venison Tartare / Szechuan beetroot relish / nori & soy dressing / cured egg yolk / tapioca crackers

Chicken Liver Parfait / house baked herb focaccia / pickled radish / shiraz glazed pear

Lemon Pepper Squid / chilli mayo / coriander / green onion / red chilli **NGA**

Heirloom Tomato / smoked almond skordalia / chard bell pepper / green olives / cucumber / basil

MAINS

Baked Market Fish / eggplant lasagna / Arrabbiata spiced sauce / edamame & mint salsa / smoked paprika oil **NGA**

Champagne Chicken Supreme / grilled zucchini / smoked almond skordalia / nduja burnt butter / pan jus

Chargrilled Eye Fillet / served medium rare / pearl onions / pickled mustard seed / rocket / brown butter / red wine jus **NGA**

Eggplant Schnitzel / green tahini / sheep yoghurt / fermented carrot mustard / baba ghanoush **v**

SIDES TO SHARE

Fries / house seasoning / aioli **v**

Grilled Broccoli / toasted almonds / whipped sheep curd / pomegranate dressing **v/NGA**

Herb & Avocado Fattoush / cherry tomato / feta / cucumber / toasted almond / crouton / sumac **v**

DESSERT

Crème Brûlée / chef's daily creation **v**

Pistachio Tres leches / milk cake / saffron crème anglaise / white chocolate ganache / rose petals / summer fruits **v**

Fromage / chef's choice / toasted focaccia / seed crackers



beverage

Regatta offers flexible options for beverage selections to ensure your event is best suited to your occasion and budget. We offer two set beverage lists (Silver or Gold) where your guests are limited to a selection of drinks to help control the spend. Any drinks outside of these selections guests are welcome to purchase themselves. After selecting the beverage list you have two choices, either a bottomless package with an agreed cost per person per time period (T&Cs apply) or you can simply choose 'on consumption' where we will charge each drink to the bar tab as it is ordered.

○ BEVERAGE PACKAGES

	2 HOURS	3 HOURS	4 HOURS	5 HOURS
Silver Package	47	62	77	86
Gold Package	53	70	83	95

Only applicable for groups of 50 or more guests.

Prices are per person. Please note, if selecting a package option, all guests attending must be included in the package.

SILVER

SPARKLING

	FLUTE	BTL
Mionetto Prestige Prosecco <i>Veneto</i>	15	65

WINE

	REG	BTL
Northrow Sauvignon Blanc <i>Marlborough</i> Chardonnay <i>Gisborne</i> Rosé <i>Hawke's Bay</i> Pinot Noir <i>Marlborough</i> Pinot Gris <i>Marlborough</i>	12	57

TAP BEER & CIDER 12.0 - 14.5 pint

Monteith's Golden Lager,
Golden Light Lager 2.5%
Crushed Apple Cider
Ginger Beer

Heineken, Heineken Silver Low Carb
Tiger, Tiger Crystal Ultra Low Carb
Tuatara IPA, APA, Hazy Pale Ale, Pilsner, Hazy IPA

NON ALCOHOLIC

Heineken 0.0%
Export Gold 0%
Juice, Soft Drink, Coffee & Tea

OPEN BAR

All beer, cider, wine and spirit options to be available.
Please let us know if there are any beverages you
would like to exclude.

GOLD

SPARKLING

	FLUTE	BTL
Cloudy Bay Pelorus Brut <i>Marlborough</i>	17	75

WINE

	REG	BTL
Chapoutier Pays d'Oc Rosé <i>Southern France</i>	14	59
Coopers Creek Limeworks Chardonnay <i>Gisborne</i>	16	67
Nevis Bluff Pinot Gris <i>Central Otago</i>	17	74
Santa Ana Reserve Malbec <i>Argentina</i>	15	62
Nevis Bluff Pinot Noir <i>Central Otago</i>	18	79
Dog Point Sauvignon Blanc <i>Marlborough</i>	17	74

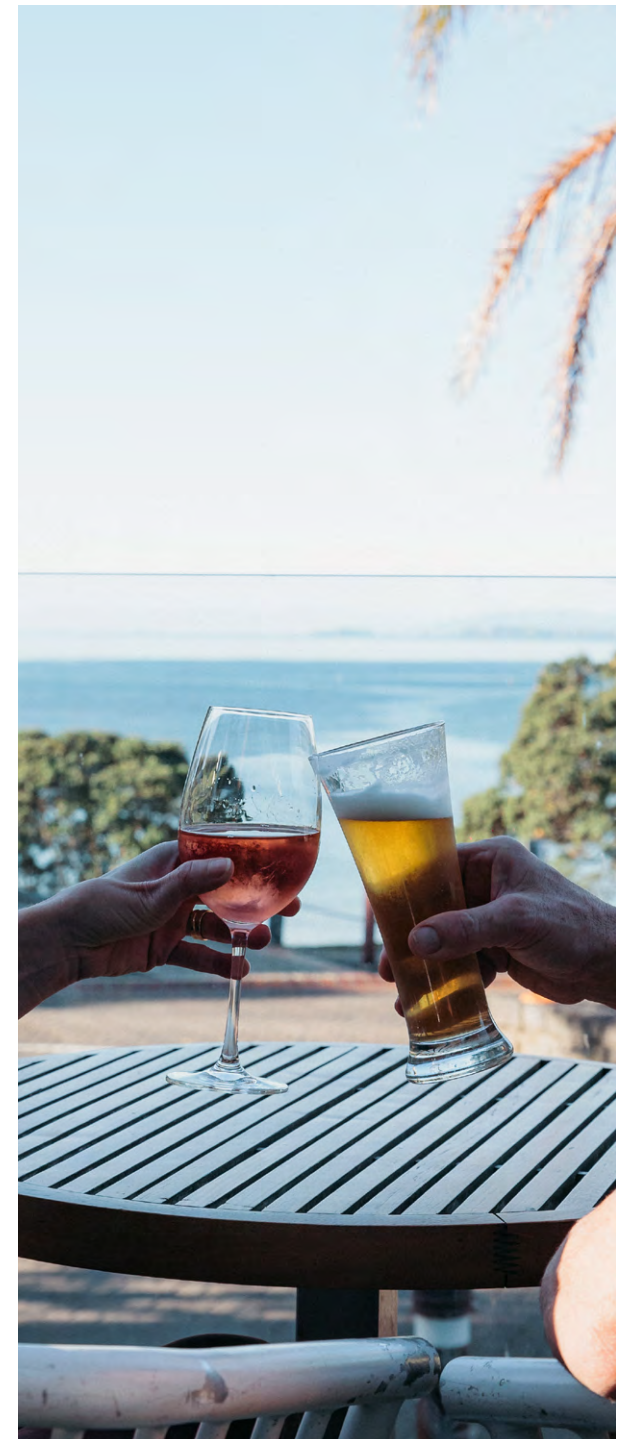
TAP BEER & CIDER 12.0 - 14.5 pint

Monteith's Golden Lager,
Golden Light Lager 2.5%
Crushed Apple Cider
Ginger Beer

Heineken, Heineken Silver Low Carb
Tiger, Tiger Crystal Ultra Low Carb
Tuatara IPA, APA, Hazy Pale Ale, Pilsner, Hazy IPA

NON ALCOHOLIC

Heineken 0.0%
Export 0%
Juice, Soft Drink, Coffee & Tea
Voyage Sparkling & Still Water



general



info

○ GENERAL INFO

FOOD

All bookings of 20 guests or more will be provided with event menus to select from. Once selected, the applicable menu will apply to all guests.

Menus subject to change based on seasonal availability.

BEVERAGE

Cash bar / Guests purchase beverages as they require from our full beverage menu.

Bar tab / You can specify the range of beverages available and a credit limit for the event account. Your guests can then charge drinks onto the account throughout the event. Once the account limit has been reached, you can choose to either increase your account limit, or guests can purchase from a cash bar.

FEES

Deposits and minimum spends / Complimentary venue hire is inclusive with all events; however, deposits and minimum food and beverage spends may apply and are quoted based on event space, date, time and number of guests.

Guest Numbers / Minimum guest numbers and catering requirements are required no less than 7 working days prior to your event date. Final event payment is due on the event date and will be based on minimum guest numbers or actual guest numbers, whichever is greater.

All credit card payments will incur a 2% surcharge.



○ FAQs

Are we allowed a band or DJ? We often have DJs which can accompany your event. For full venue bookings, please talk to our event manager about supplying your own music.

What time does the bar close? We are licenced until 1am, however service of beverages is at the discretion of the manager on duty and our host responsibility policy will also apply.

Can we decorate the venue? Yes, however decorations must be set up by you on the night of the event. Please only use Blu Tack when attaching items to walls or surfaces. Any small particle decorations such as glitter, confetti or sawdust are not allowed.

What can I leave in the venue overnight? Decorations, gifts and equipment brought in by you or your suppliers must be removed by you at the end of the event.

Can we bring our own alcohol or food? Due to the nature of our license, this is not possible.

Can we have a subsidised bar tab? Unfortunately, we are unable to provide this option, however please speak with us to discuss options which may suit your budget.

Can you cater to dietary requirements? Yes, please refer to our event menus for more information.

What ID do you accept? Only a NZ drivers licence, valid passport or Kiwi Access card (all within expiry date) will be accepted as proof of age. We are legally required to ask anyone who looks under 25 to present ID.

Is car parking available? Pay and display parking is available in the streets around Regatta. There is also a carpark on Killarney Street.

Can we bring children? Guests under the age of 18 are welcome until 10pm if accompanied by a parent or legal guardian.

Do you provide AV? We have some AV equipment onsite and can recommend third party suppliers for any additional requirements.



Want \$1 back for every \$10 you spend?

Join Star Social, the loyalty programme that rewards you with \$1 back for every \$10 you spend, plus access to exclusive member deals and promotions at any of Star Group's 50+ bars, pubs and restaurants across the North Island.

1. Download the Star Social app, or visit starsocial.co.nz to register
2. Verify your account
3. Scan your ID in the app or provide your phone number to staff before paying to earn Star Points

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*1 Star Point equals \$1NZD. Earn up to a maximum of 1000 Star Points per day. Star Points expire 6 months from the date earned. See all Star Social Terms & Conditions at stargroup.nz/starsocial-terms.