
Functions at
Regatta
BISTRO BAR & TERRACE


Function Menus



Platters and Grazing

Oysters

Seasonal market selection | 84.0 doz

Natural
wakame, lime,
pickled green kohlrabi

Beer-Battered
watercress & wasabi mayo,
lime

Wood-Fired
smoked kahawai nduja,
grilled lemon

Firepick Board

10pc | 20pc

Wagyu
horseradish, mustard seed verde (nga)
130.0 | 260.0

Chicken
preserved lemon crème (nga)
100.0 | 200.0

Oyster Mushroom
freeze-dried kimchi, coriander & lime mojo (v, nga)
130.0 | 260.0

Pork Belly
Braeburn apple & chilli glaze
100.0 | 200.0

Smoked Mozzarella
guindilla peppers, macadamia tahini (v, nga)
110.0 | 220.0

Full Sail

Seafood platter to share 240.0

Natural & Wood-Fired Oysters | Crudo | Tiger Prawn Club | Squid & Octopus Skewer |
Seaweed & White Pepper Squid | Wood-Fired Tiger Prawns

***ADD* Kawakawa Loaf** warm-baked, salted, whipped avocado oil butter (v) +16 ea

***ADD* Whipped Smoked Roe** smoked kahawai nduja, sorrel, sourdough rye wafers (ngo) +18 ea

(v) vegetarian (vo) vegetarian optional (vg) vegan (vgo) vegan optional (nga) no gluten added
(ngo) no gluten optional (df) dairy free (dfo) dairy free optional

Pass Arounds

10pc | 20pc

Beef Tartare
kūmara crsip, mushroom ketchup
55.0 | 110.0

Tiger Prawn Club
crayfish bisque mascarpone, bacon crackling, celery leaves
110.0 | 220.0

Seaweed & White Pepper Squid
umami mayo, lemon
45.0 | 90.0

Herb-Crumbed Snapper
fennel & kohlrabi pickle, charred lemon mayo
55.0 | 110.0

Crispy Burrata Girasoli
charred pepper picante, labneh (v)
50.0 | 100.0

Nori & Rice Paper Crisp
market fish crudo, pickled kohlrabi, labneh, puffed black rice
55.0 | 110.0

Pāua Donuts
watercress & wasabi mayo, wakame, pickled fennel
140.0 | 280.0

XO Beef Cheek Buns
fondue pretzel bun, kimchi, smoked garlic butter
95.0 | 180.0

Pressed Watermelon
labneh, mint, black pepper (v)
50.0 | 100.0

To Finish

Sweet Treats
macarons
sheep's milk panna cotta & berry
chocolate cremeux waffle cup
(30pc) 150.0

Brie De Moutere *250g*
pickled green grapes,
fig & walnut sourdough crostini
85.0

Mount Eliza Blue *250g*
truffle honey, macadamia,
sourdough rye wafers
95.0

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Lunch at Regatta

Set menu | 69.0 pp
ADD seasonal wine pairing **POA**

For the table

Whipped Smoked Roe smoked kahawai nduja, sorrel, sourdough rye wafers (ngo)

Wood-Fired Tiger Prawns charred pineapple, coriander & lime mojo (1pc) (nga)

Chicken Skewer preserved lemon crème (1pc) (nga)

Select your main

Market Fish charred carrot escabeche, preserved lemon crème, wakame (nga)

Burrata Ravioli nduja prawns, spring greens, preserved lemon (vo)

Pork Belly Braeburn apple & chilli glaze, charred fennel

Sides for the table

Agria Fries umami mayo (v)

Cos green grape vinaigrette, wakame crisps (vg, nga)

Heirloom Tomato Carpaccio pressed watermelon, labneh, mint, black pepper (v, vgo, nga)

Select your finish

Sheep's Milk Panna Cotta pistachio cake, summer berries, lemon thyme syrup (v, nga)

Brie De Moutere pickled green grapes, fig and walnut sourdough crostini (v, ngo)

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A Taste of Regatta

Sharing style menu | 89.0 pp
ADD seasonal wine pairing **POA**

Breads to begin

Kawakawa Loaf warm-baked, salted, whipped avocado oil butter (v)

Whipped Smoked Roe smoked kahawai nduja, sorrel, sourdough rye wafers (ngo)

ADD **Oysters Natural** wakame & lime, pickled green kohlrabi +7.0ea *3 | 6 | 12*

To start

Pork Belly Skewer Braeburn apple, fermented chilli glaze

Wood-Fired Tiger Prawns charred pineapple, coriander & lime mojo (nga)

Heirloom Tomato Carpaccio pressed watermelon, labneh, mint, black pepper (v, vgo, nga)

Mains to share

Market Fish charred carrot escabeche, preserved lemon crème, wakame (nga)

Butcher's Cut onion rings, watercress, horseradish & mustard seed verde, jus (ngo)

Burrata Ravioli charred pepper picante, spring greens, preserved lemon (v)

Sides for the table

Agria Fries umami mayo (v)

Wilted Spring Greens whipped avocado oil butter (v, vgo, nga)

To finish

Sweet Treats Macarons | Sheep's Milk Panna Cotta & Berry | Chocolate Cremeux Waffle Cup

OR

Brie De Moutere pickled green grapes, fig and walnut sourdough crostini (v, ngo)

Mount Eliza Blue truffle honey, macadamia, sourdough rye wafers (v, ngo)



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Dining at Regatta

Plated set menu | 99.0 pp
ADD seasonal wine pairing **POA**

Breads to begin

Kawakawa Loaf warm-baked, salted, whipped avocado oil butter (v)

Whipped Smoked Roe smoked kahawai nduja, sorrel, sourdough rye wafers (ngo)

ADD **Oysters Natural** wakame & lime, pickled green kohlrabi +7.0ea *3 | 6 | 12*

To start

Crudo green grapes, labneh, fennel, sorrel, kawakawa oil (nga)

Pork Belly Skewer Braeburn apple, fermented chilli glaze

Wood-Fired Tiger Prawns charred pineapple, coriander & lime mojo (nga)

Green Tomato Carpaccio pressed watermelon, labneh, mint, black pepper (v, vgo, nga)

Mains

Market Fish charred carrot escabeche, preserved lemon crème, wakame (nga)

Chicken wood-fired from the grill, yuzu & herbs, pickled green grapes, tarragon butter (nga)

Butcher's Cut *250g* onion rings, watercress, horseradish & mustard seed verde, jus (nga)

Pressed Eggplant miso & smoked garlic, oyster mushrooms, labneh, puffed black rice (v, ngo)

Sides for the table

Agria Fries umami mayo (v)

Cos green grape vinaigrette, wakame crisps (vg, nga)

Wilted Spring Greens whipped avocado oil butter (v, vgo, nga)

To finish

Sheep's Milk Panna Cotta pistachio cake, summer berries, lemon thyme syrup (v, nga)

Espresso Chocolate Crémeux freeze-dried plum, rye, liquorice mascarpone (v, ngo)

Mount Eliza Blue truffle honey, macadamia, sourdough rye wafers (v, ngo)

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Beverage Selection

Wine

Champagne and Sparkling

	FLUTE	BTL
Moët & Chandon Impérial | France	22.0	110.0
Veuve Clicquot Yellow Label Brut Cuvée | France	25.0	130.0
Moët & Chandon Impérial Rosé | France	-	135.0
Veuve Clicquot NV Rosé Cuvée | France	-	145.0
Mionetto Prestige Prosecco | Italy	-	65.0
Bandini Prosecco NV | Italy	18.0	80.0
Cloudy Bay Pelorus Brut | Marlborough	19.0	85.0
Cloudy Bay Pelorus Rosé | Marlborough	-	89.0

White

SAUVIGNON BLANC	GLS	CARAFE	BTL
Northrow 2025 | Marlborough	-	-	60.0
Down Low Blanc 3.8% *low alc* | Marlborough	16.0	53.0	75.0
Deep Down 2025 | Marlborough	16.0	53.0	82.0
Dog Point Section 94 2021 | Marlborough	-	-	145.0
CHARDONNAY			
Northrow 2024 | Gisborne	-	-	60.0
Nga Waka 2024 | Martinborough	-	-	78.0
McManis Family Vineyards 2024 | USA	-	-	80.0
Settlement Poplars 2023 | Marlborough	18.0	60.0	100.0
Kumeu River Estate 2025 | Kumeu	-	-	130.0
Albert Bichot Chablis 2023 | France	24.0	85.0	140.0
PINOT GRIS			
Northrow 2025 | Gisborne	-	-	60.0
Potager 2025 | North Canterbury	-	-	70.0
Dicey Bannockburn 2025 | Central Otago	17.0	56.0	86.0
AROMATIC WHITES			
Dr L Riesling 2024 | Germany	16.0	53.0	75.0
Telmo Rodriguez Basa Verdejo Viura 2024 | Spain	16.0	53.0	75.0
Gisselbrecht Dry Riesling 2023 | France	-	-	75.0
La Petite Laurette Picpoul de Pinet 2024 | France	-	-	80.0
Maison Les Alexandrins Le Cabanon Blanc Viognier 2024 | France	-	-	80.0
Organised Chaos Chenin Blanc 2024 | Hawke's Bay	-	-	85.0
TWR Toru 2023 | Marlborough	-	-	85.0
Neudorf Rosie's Block Moutere Albariño 2025 | Nelson	17.0	56.0	95.0
Le Battistelle Montesei Soave Classico 2024 | Italy	-	-	100.0
Vignoble Brisebarre Vouvray Cuvée Amédée 2018 France	-	-	125.0

Rosé and Orange

	GLS	CARAFE	BTL
Northrow Rosé 2023 | Hawke's Bay	-	-	60.0
Man O' War Pinque Rosé 2026 | Waiheke Island	16.0	53.0	85.0
Unico Zelo Esoterico Orange 2023 | Australia	17.0	56.0	95.0
AIX Provence Rosé 2025 | France	19.0	63.0	95.0

Red

PINOT NOIR	GLS	CARAFE	BTL
Northrow 2024 | Marlborough	-	-	60.0
Scout 2023 | Central Otago	19.0	63.0	105.0
Grava 2020 | Martinborough	-	-	140.0
SYRAH AND SHIRAZ			
Stone Paddock Syrah 2025 | Hawke's Bay	15.0	50.0	70.0
Paxton NOW Shiraz 2024 | Australia	-	-	78.0
Dandelion Vineyards Lioness of McLaren Vale Shiraz 2022 | Australia	18.0	60.0	85.0
RED BLENDS			
Dune Tirari Red Blend 2025 | Australia	-	-	85.0
Château de Laurets Saint-Émilion 2018 | France	20.0	66.0	120.0
Redmetal Merlot Cabernet Franc Basket Press 2021 | Hawke's Bay	-	-	140.0
OTHER REDS			
Quota 29 Primitivo 2023 | Italy	16.0	53.0	75.0
Duboeuf Beaujolais Villages 2023 *served chilled* France	17.0	56.0	80.0
Muriel Reserva Rioja 2021 | Spain	17.0	56.0	85.0
Poderi Cellario Duzat Dolcetto 2024 | Italy	-	-	98.0
Trapiche Medalla Malbec 2023 | Argentina	-	-	110.0

Dessert Wine

	GLS	BTL
Rock Ferry Late Harvest Riesling 2018 | Marlborough	19.0	80.0
Pegasus Bay Finale Noble Semillon Sauvignon 2024 North Canterbury	-	125.0

Daiquiris

Our speciality, shaken with Bacardi Carta Blanca.
Choose our house classic or explore our signature and seasonal serves.
Every daiquiri can be made alcohol-free.

Classic 22.0
Bacardi Carta Blanca, lime, sugar
Clean, crisp and timeless

Fresca 22.0
Bacardi Carta Blanca, strawberry, green tea cordial, lime, sugar
Ripe berry with a subtle tea finish

Hemingway 22.0
Bacardi Carta Blanca, grapefruit, lime, maraschino
Dry, citrus-led and refreshing

Bartender's Choice 22.0
A seasonal daiquiri created with Bacardi Carta Blanca
Ask the team what is pouring today

Snaiquiris

Our speciality daiquiris made snack size **14.0**

Regatta Daiquiri Flight 36.0
A taste of our house classic and two seasonal serves

Signature Cocktails

Amalfi Passion 23.0
Mary St citrus dry gin, Pallini limoncello, passionfruit, lemon, soda

Manzana Sour 23.0
London dry gin, red apple, Campari, lemon, fresh apple

The McLaren Sour 23.0
Bacardi Reserva Ocho 8 yr rum, Aperol, passionfruit, fresh lime, ginger, Angostura bitters, FOMO foam

Beach Side Fizz 23.0
Hayman's dry gin, lime juice, cucumber, mint, soda

Club Pacifica 21.0
Blanco tequila, triple sec, mango, lime, agave, Tajín

Red Earth 23.0
Bourbon, Amaro Montenegro, beetroot, pepper shrub

The Dillinger 24.0
Olive-infused Four Pillars gin, Dolin dry vermouth, dill pickle

Hotel Nacional 22.0
Bacardi Reserva Ocho rum, apricot liqueur, pineapple, lime, sugar

High Society 22.0
Vodka, Lillet Rosé, house rhubarb cordial, lemon, soda

Classic cocktails are available on request

Beer and Cider

ON TAP

Heineken
Heineken Silver
Heineken 0.0%
Tuatara Hazy Pale Ale
Tuatara Pilsner
Tuatara APA
Monteith's Crushed Apple Cider

BOTTLES

Sol
Tiger Crystal Ultra Low Carb
Monteith's Hazy Lemonade
Monteith's Alcoholic Ginger Beer
Monteith's Black

LOW & NON-ALC

Heineken 0.0%
Sawmill Nimble Pale Ale 2.5%

Non-alcoholic

0% WINE	GLS	BTL
NON 1 Salted Raspberry & Chamomile | Australia	16.0	85.0
NON 3 Toasted Cinnamon & Yuzu | Australia	16.0	85.0

0% COCKTAILS

Juniper Tide 18.0
Lady Juniper 0%, elderflower, lime, lemonade

Island Wake 18.0
Señorita Bianco 0%, Lady Marmalade 0%, pineapple juice, coconut syrup, lime

Ruby Regatta 18.0
Senorita Bianco 0%, grenadine, lime, ginger ale

Garden Current 20.0
Lady Juniper 0%, cucumber, apple juice, lemon

Sunset Belle 18.0
Southern Bell 0%, Lady Marmalade 0%, orange juice, lime, lemonade, bitters

Salted Horizon 20.0
Miss Agave 0%, Lady Marmalade 0%, agave, lime, salt rim

REFRESHMENTS

Coca-Cola | Coca-Cola Zero Sugar 7.9
Sprite Zero 7.9
Schweppes Lemonade | Ginger Ale 7.9
L&P Ginger Beer 7.9
Tonic Water 7.9
Soda Water 7.9
Red Bull Selection 9.0
Keri Juice Selection 8.9
Almighty Sparkling Water Selection 10.0
Voyage Water Still or Sparkling 10.0 ^{500mL} | 14.5 ^{1L}

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 functions 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 function.

CAN WE BRING OUR OWN ALCOHOL OR FOOD?
Due to the nature of our licence, this is not possible.

CAN YOU CATER TO DIETARY REQUIREMENTS?
Yes, please refer to our function menus for more information.

WHAT ID DO YOU ACCEPT?
Only a NZ driver licence, valid passport or Kiwi Access 18+ 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.

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1. Download the Star Social app, or visit stargroup.nz/rewards to register
2. Verify your account
3. Redeem Star Points* for food and drink at any Star Group venue

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