

REGATTA
BAR & EATERY



Events



Contents

Event Spaces	04
Menus	08
Beverage	15
General Information	18

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 / cocktail event. You'll be well cared for by our experienced event staff and enjoy a menu laden with fresh seafood 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.



DINING EXPERIENCE & EVENT BOOKINGS

Contact our Event & Experience Manager

events@regattabar.co.nz

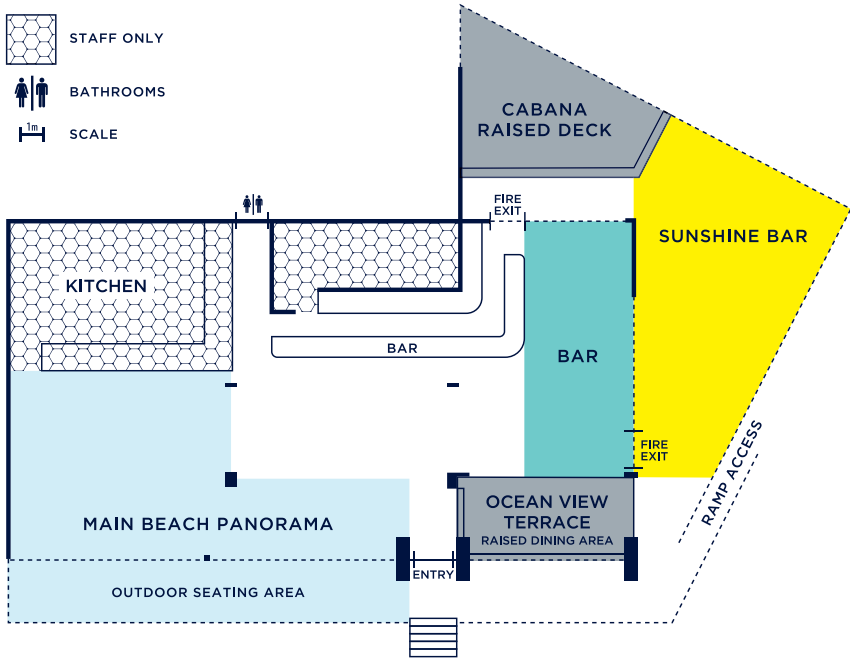
021 607 681

Regatta Bar & Eatery
Main Beach Takapuna, The Strand,
Takapuna, Auckland
+64 9 488 0040



Event Spaces

SPACE	COCKTAIL	SEATED
Bar	150	-
Main Beach Panorama	-	120
Ocean View Terrace	30	20
Sunshine Bar	150	-
Cabanas	60	-





Bar

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

\\ COCKTAIL **150**



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 behind.

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

\\ SEATED **120**



Ocean View Terrace

Elevated and bright, the semi-private Ocean View Terrace offers million-dollar views of Takapuna beach. When the sun shines this space has the added potential to enjoy multiple access points to the outdoors, creating magnificent indoor/outdoor flow for up to 60 people.

\\ COCKTAIL **30** / SEATED **20**



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, then 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.

Weather reliant. Available on special request.

\\ COCKTAIL **150**



Cabanas

Head backstage to our cosy Cabanas where you'll enjoy your own space furnished with stylish semi-circular booths and just the right amount of privacy to avoid interruption. Nestled behind the main bar this slightly elevated deck area is perfectly configured for both mingling and relaxing.

Weather reliant. Available on special request.

COCKTAIL 60



Menus



Cocktail

\ CANAPÉS 4.0

SEA

Market Fresh Natural Oyster / mignonette sauce

Beer Battered Oyster / aioli

Szechaun Peppered Squid / spring onion / kimchi dressing

Market Fish Bites / sesame panko crumb / coriander aioli

Tempura Prawn Cutlet / cocktail sauce

Smoked Kahawai Pâté / pickled baby beetroot / house baked bread

Salmon Roulade / cream cheese / caper / chervil / lemon / shallot

Green Lipped Mussel / herb crumb / salsa verde

FARM

Crispy Pork Belly / parmesan chiffon / apple gel

Lamb Short Ribs / kumara crisps / salsa verde mayo

Herb Crumbed Chicken / kimchi dressing / spring onion

Chargrilled Haloumi / pistachio crumb

Duck Liver Parfait / warm sweet and sour onions / toasted focaccia

Sesame Honey Glaze Pork Belly / spring onion / coriander

GARDEN

Smoked Cheese Croquette / fondue

Profiteroles / beetroot / goats cheese

Red Quinoa Cos Boat / courgette / bocconcini / toasted almond

Bruschetta / tomato / basil / onion / feta / baby cos

Portobello & Roquefort Blue / Swiss mushroom / semi dried tomato / toasted focaccia

BAMBOO BOATS / 12.5 each

Black Tiger Prawn Cocktail / avocado / baby cos / Thousand Island dressing

Fish & Chips / Monteith's beer batter / tomato sauce

Mini Cheese Burger / Swiss cheese / lettuce / fries / aioli

Mini Cajun Chicken Burger / Swiss cheese / lettuce / fries / Thousand Island dressing

Sticky Chicken Boa Bun / spring onion / coriander

Goat Cheese Tarte / roasted red pepper / sweet & sour onion / balsamic

Chargrilled Haloumi / green bean medley / pistachio crumb / Biondi lettuce

\ SHARING PLATTERS

MONOHULL

6 natural oysters / steamed mussels & clams / szechuan peppered squid / black tiger prawns / house baked bread **serves 2** / 74.5

CATAMARAN

8 natural oysters / 8 beer battered oysters / steamed mussels & clams / hot smoked Kahawai / black tiger prawns / szechuan peppered squid / smoked kahawai pâté / house baked bread **serves 4** / 179.0
ADD 300gm cray tail / 69.0

SANDBAR

lamb short rib / sesame & honey glazed pork / duck liver parfait / tempura prawn cutlet / szechuan peppered squid / herb crumbed fish bites **serves 4** / 58.5

ANTIPASTO

house cured charcuterie / duck liver parfait / Kapiti Pakari Aged Cheddar / Kapiti Washed Rind Ramara / Kapiti Baby Kikorangi Blue / fennel salad / balsamic onion / bread & butter pickle / mixed olives / fig & walnut paste / chorizo & white bean dip / house baked bread / bread sticks **serves 2** / 68.5

CHEESE PLEASE

grapes / bread sticks / rosemary & sea salt crackers / fig & walnut paste / house baked bread / your choice of cheese **v**

- + **Kapiti Pakari Aged Cheddar** / 17.9
- + **Kapiti Washed Rind Ramara** / 16.9
- + **Kapiti Baby Kikorangi Blue** / 18.9
- + **Cheese Board** / all cheeses / 49.5

\ BITES

MARKET FRESH OYSTERS / priced daily

Natural / mignonette sauce / lemon **GF/DF**

Beer Battered / Monteith's beer batter / aioli **DF**

SNACKS

Olives / toasted almond **GF/DF/V** / 10.5

Breads Sticks **v** / 7.5

House Baked Breads / chorizo & white bean dip / whipped butter / 12.9

Chunky Fries / aioli **v/DF** / 9.5

Salt & Pepper Squid / spring onion / red chilli / crispy shallot / kimchi dressing / 17.9

Chargrilled Haloumi / pistachio crumb **v** / 16.5

Prawn Cocktail Roll Trio / avocado / baby cos / thousand island dressing **DF** / 16.5

Tempura Prawn Cutlets / 14.5

Duck Liver Parfait / sweet & sour onions / toasted focaccia / 14.9

Red Quinoa Cos Boat / courgette / grilled halloumi / toasted almond / maple & apple cider dressing **v/DF** / 14.5

Smoked Kahawai Pâté / pickled baby beetroot / house baked bread / 16.5

Sticky Chicken Bao Bun / spring onion / coriander / 15.5

Lamb Short Ribs / kumara crisps / salsa verde mayo / 18.9

Sesame & Honey Glaze Pork Belly / spring onion / coriander **GF/DF** / 17.5

Seated



\ MENU ONE

48.5 / Choice of main

TO START

House Baked Breads / chorizo & white bean dip / whipped butter

MAINS

Pan Fried Market Fish / pickled red onion / new potato / basil pesto / asparagus / fennel & sweetcorn salad

Orere Point Lamb / pistachio crumb / pea puree / baby potato / prosciutto / semi dried tomato

Chicken Schnitzel / parmesan & herb crumb / fennel & chive slaw / salsa verde mayo

Linguini Primavera / mozzarella / cream / broccoli / courgette / green bean / carrot / edamame / pine nut

SIDES TO SHARE

Steamed Summer Veges

Green House Salad

Chunky Fries



\ MENU TWO

58.5 / choice of main and dessert

TO START

House Baked Breads / chorizo & white bean dip / whipped butter

MAINS

Pan Fried Market Fish / pickled red onion / new potato / basil pesto / asparagus / fennel & sweetcorn salad

Apple Tree Farm Pork Belly / courgette ribbons / baby carrot / apple gel / fig jus

Chicken Schnitzel / parmesan & herb crumb / fennel & chive slaw / salsa verde mayo

Linguini Primavera / mozzarella / cream / broccoli / courgette / green bean / carrot / edamame / pine nut

SIDES TO SHARE

Steamed Summer Veggies

Green House Salad

Chunky Fries

DESSERTS

Dark Chocolate Mousse / berry compote / peppermint meringue / vanilla ice cream

Crème Brûlée / walnut biscotti / hokey pokey / salted caramel ice cream

\ MENU THREE

68.5 / choice of entrée, main and dessert

TO START

House Baked Breads / chorizo & white bean dip / whipped butter

ENTRÉES

Seafood Chowder / crayfish bisque / toasted focaccia / whipped butter

Goat Cheese Tarte / roasted red pepper / sweet & sour onion / balsamic

Salt & Pepper Squid / spring onion / red chilli / crispy shallot / kimchi dressing

MAINS

Pan Fried Market Fish / pickled red onion / new potato / basil pesto / asparagus / fennel & sweetcorn salad

Apple Tree Farm Pork Belly / courgette ribbons / baby carrot / apple gel / fig jus

Orere Point Lamb / pistachio crumb / pea puree / baby potato / prosciutto / semi dried tomato

Linguini Primavera / mozzarella / cream / broccoli / courgette / green bean / carrot / edamame / pine nut

SIDES TO SHARE

Steamed Summer Veges

Green House Salad

Chunky Fries

DESSERTS

Dark Chocolate Mousse / berry compote / peppermint meringue / vanilla ice cream

Crème Brûlée / walnut biscotti / hokey pokey / salted caramel ice cream

Lemon Meringue Pie / freeze dried raspberries

\ MENU FOUR

78.5 / choice of entrée, main & dessert

TO START

House Baked Breads / chorizo & white bean dip / whipped butter

ENTRÉES

Seafood Chowder / crayfish bisque / toasted focaccia / whipped butter

Lamb Ribs / kumara crisps / salsa verde mayo

Goat Cheese Tarte / roasted red pepper / sweet & sour onion / balsamic

Duck Liver Parfait / warm sweet and sour onions / toasted focaccia

MAINS

Pan Fried Market Fish / pickled red onion / new potato / basil pesto / asparagus / fennel & sweetcorn salad

Apple Tree Farm Pork Belly / courgette ribbons / baby carrot / apple gel / fig jus

Angus Beef Eye Fillet / 180gm / Swiss mushroom / balsamic onion / kumara puree / red wine jus

Linguini Primavera / mozzarella / cream / broccoli / courgette / green bean / carrot / edamame / pine nut

SIDES TO SHARE

Steamed Summer Veges

Green House Salad

Chunky Fries

DESSERTS

Dark Chocolate Mousse / berry compote / peppermint meringue / vanilla ice cream

Crème Brûlée / walnut biscotti / hokey pokey / salted caramel ice cream

Lemon Meringue Pie / freeze dried raspberries

Kapiti Cheese Board / grapes / bread sticks / crackers / fig & walnut paste



Degustation

SIX COURSE DEGUSTATION TASTING MENU

150.0pp / All courses are served with a 100ml Nevis Bluff wine.

Surf & Turf Carpaccio / Ruapehu Angus beef / Trevally / truffle oil / pecorino
NEVIS BLUFF PINOT BLANC / 2014

Cedar Plank Ora King Salmon / blistered tomato / dill fraiche / nasturtium
NEVIS BLUFF ROSÉ / 2017

Sweetcorn Panna cotta / crab cannelloni / coriander / fennel / almond granola
NEVIS BLUFF OAK AGES PINOT GRIS / 2014

Back Devon Scotch Quail Egg / black pudding / baby carrot / horseradish /
celeriac & mustard rémoulade
NEVIS BLUFF PINOT NOIR / 2013

Five Spice Ruapehu Angus / porcini mushroom / smoked ricotta & chive
gnocchi / chocolate chilli jus
NEVIS BLUFF RESERVE PINOT NOIR / 2014

Fromage Discovery / 30 month aged Comte Millesime cheese / pecan /
pear / crackers
NEVIS BLUFF PINOT GRIS VENDANGES TARDIVES / 2014

Limited to minimum 80 maximum or 120 pax exclusive event.

Menu is subject to change.



Beverage

Regatta offers four beverage selections to ensure your event is best suited to your occasion. With each selection you are welcome to choose from purchasing drinks on consumption or selecting a beverage package priced per person by the hour. An open bar is also available should you prefer.

BEVERAGE PACKAGES

	2 HOURS	3 HOURS	4 HOURS	5 HOURS
Bronze Package	39.0	51.0	65.0	72.0
Silver Package	45.0	58.0	72.0	80.0
Gold Package	49.0	65.0	77.0	89.0
Premium Package	65.0	79.0	92.0	118.0

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.

BRONZE

SPARKLING		FLUTE	BTL	
Brancott Estate Brut Cuvee <i>Marlborough, NV</i>		9.5	39.5	
WINE		REG	LGE	BTL
Straw Island Sauvignon Blanc <i>New Zealand</i>	9.5	14.5	39.5	
Straw Island Chardonnay <i>New Zealand</i>	9.5	14.5	39.5	
Straw Island Pinot Gris <i>New Zealand</i>	9.5	14.5	39.5	
Straw Island Merlot <i>New Zealand</i>	9.5	14.5	39.5	
Straw Island Rosé <i>New Zealand</i>	9.8	14.8	39.5	
TAP BEER & CIDER		9.2	10.2	
Monteith's Golden Lager, Original Ale, Beacon Pilsner				
NON ALCOHOLIC				
Juice, Soft Drink, Coffee & Tea				

SILVER

SPARKLING		FLUTE	BTL	
Mionetto Prestige Prosecco Brut Veneto		10.5	47.9	
WINE		REG	LGE	BTL
Festival Block Sauvignon Blanc Marlborough	10.0	15.5	43.0	
Festival Block Chardonnay Gisborne	10.0	15.5	43.0	
Festival Block Pinot Gris Waipara	10.0	15.5	43.0	
Festival Block Pinot Noir Waipara	10.0	15.5	43.0	
Festival Block Merlot Cabernet Hawke's Bay	10.0	15.5	43.0	
Jacob's Creek Le Petit Rosé South Eastern Australia	10.5	19.0	54.5	
TAP BEER & CIDER		9.2	11.5	
Monteith's Golden Lager, Original Ale, Beacon Pilsner, Crushed Apple Cider Heineken, Heineken Light Tiger				
NON ALCOHOLIC				
Juice, Soft Drink, Coffee & Tea				

GOLD

SPARKLING				BTL
Cloudy Bay Pelorus Brut <i>Marlborough</i>				68.5
WINE		REG	LGE	BTL
Tohu Sauvignon Blanc <i>Marlborough</i>		11.5	19.5	56.5
Villa Maria Cellar Selection Chardonnay <i>Hawke's Bay</i>		11.5	19.5	56.5
Esk Valley Estate Pinot Gris <i>Hawke's Bay</i>		11.5	19.0	54.5
Mills Reef Reserve Merlot Malbec <i>Gimblett Gravels</i>		13.5	22.5	64.5
Yalumba 'The Patchwork' Shiraz <i>Barossa</i>		13.0	21.5	58.5
SOHO Black Collection Westwood Rosé <i>Waiheke Island</i>		12.5	22.0	59.5
TAP BEER & CIDER			9.2	12.5
Monteith's Golden Lager, Original Ale, Beacon Pilsner, American Pale Ale, Crushed Apple Cider				
Heineken, Heineken Light				
Tiger				
NON ALCOHOLIC				
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.



\ PLATINUM

SPARKLING

	FLUTE	BTL
G.H. Mumm Champagne <i>Reims</i>	20.0	99.0

WINE

	REG	LGE	BTL
Amisfield Sauvignon Blanc <i>Central Otago</i>	14.0	23.5	68.5
Church Road McDonald Series Chardonnay <i>Hawke's Bay</i>	13.5	22.5	64.5
Nevis Bluff Pinot Gris <i>Central Otago</i>	14.5	24.5	69.5
Nevis Bluff Pinot Noir <i>Central Otago</i>	17.0	28.5	83.5
Church Road McDonald Series Syrah <i>Hawke's Bay</i>	15.5	25.5	74.5
Maison Saint AIX Rosé <i>Provence, France</i>	15.0	25.0	69.5

TAP BEER & CIDER

	9.2	15.5
--	-----	------

All tap beers & cider including;

Monteith's range, Tuatara range,
Heineken, Heineken Light, Tiger,
Erddinger

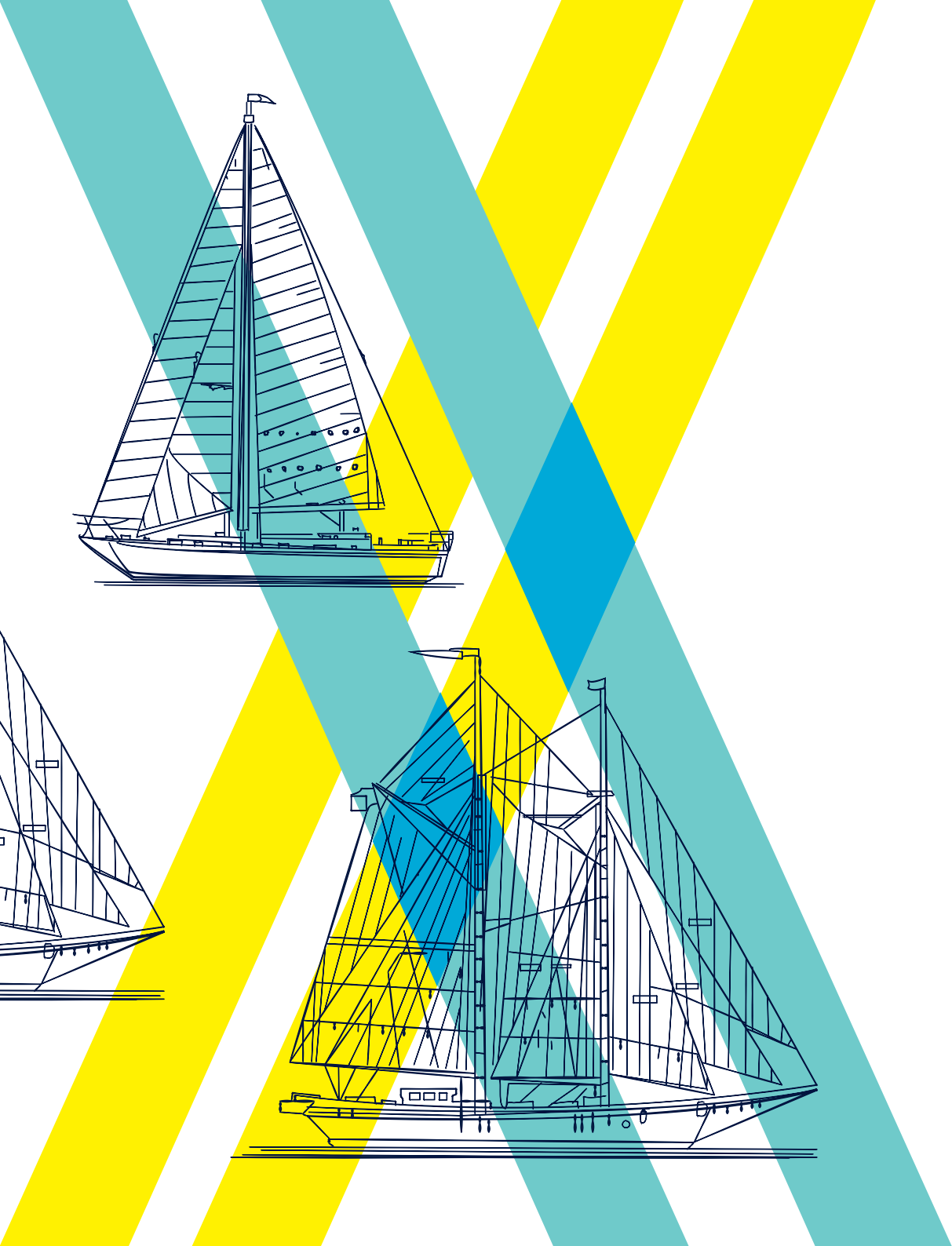
COCKTAIL

	17.5
--	------

Custom Regatta Cocktail

NON ALCOHOLIC

Juice, Soft Drink, Coffee & Tea



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.

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.

You can specify the range of beverages available and a credit limit for the event account.

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.

\ FAQs

Are we allowed a band or DJ? We often have DJs which can accompany your event. For our private event spaces and 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 setup 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 HANZ 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 A/V equipment onsite and can recommend third party suppliers for any additional requirements.



REGATTA
BAR & EATERY