

A photograph of a wedding table centerpiece. The centerpiece consists of two large, round floral arrangements. The top arrangement is a dense bouquet of bright pink dahlias. The bottom arrangement is a mix of light pink and white roses. The flowers are set on a white, cylindrical vase. The table is set with a white tablecloth, a clear crystal glass, a woven placemat, and a dark plate. In the background, other tables and chairs are visible, suggesting a restaurant or event space. The lighting is soft and warm, with some bokeh lights in the background.

Weddings

REGATTA

ROSE BAY





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

REGATTA is situated at the water's edge of Rose Bay Pier 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

Reception

VENUES

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 the bar and deck for the duration of your wedding reception.

Minimum Spend:

Monday - Thursday: \$6,000

Friday - Sunday: \$8,000

Minimum spends are inclusive of food and beverage.

Minimum spends are accurate at the time of quoting and are subject to seasonal change. 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.









Reception

VENUES

Restaurant (Exclusive Use)

Maximum Capacity: 135 seated | 200 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.

Restaurant Capacity:

- ∞ Seated lunch or dinner without dance floor, maximum 135*
- ∞ Seated lunch or dinner with dance floor, maximum 80*

** Capacity is subject to dance floor, theming, furnishing and AV requirements*

Minimum Spend:

Monday - Thursday: \$10,000

Friday - Sunday: \$14,000

Minimum spends are inclusive of food and beverage.

Minimum spends are accurate at the time of quoting and are subject to seasonal change. 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.

Inclusions

All weddings held at REGATTA 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 for each guest
- ∞ Room set-up; including placement of name cards, bonbonnières and any additional decor provided by you
- ∞ Complimentary menu tasting for 2 people
- ∞ White table linen, napkins, glassware, cutlery and crockery*
- ∞ Cake knife and cake table
- ∞ AV capabilities; including wireless microphone
- ∞ Professional a la carte waiter service

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

***Not included: flowers, decorations, any other AV requirements, entertainment & photography*





Ceremony

The Marina

\$500.00 | Maximum Capacity: 60 Guests

Hold your ceremony on the beautiful Rose Bay Marina. Located directly underneath REGATTA, this ceremony location has panoramic views of the marina and can be styled to suit your taste.

- ∞ Includes 40 chairs
- ∞ Signing table
- ∞ Wet-weather back-up

** Only available for bookings after 4pm*

Rose Bay Park

Located only a 2-minute walk from REGATTA, Rose Bay Park, is the perfect location for an intimate wedding ceremony.

To hold your wedding ceremony here you are required to lodge a permit application with the Woollahra Municipal Council. For more information on pricing and availability, head to their website.

Shark Island

Shark Island sits in Sydney Harbour, just 1km from Rose Bay, and makes for one of Sydney's most idyllic outdoor wedding venues.

To hold your wedding ceremony here you are required to lodge a permit application with the NSW National Parks and Wildlife service. For more information on pricing and availability, head to their website.

Cocktail Package

\$85 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 - \$65pp

Premium Package - \$80pp

Deluxe Package - \$100pp

Prestige Package - \$145pp

Option to charge beverage on consumption is also available.

Sit Down Menu

2 course alternate serve menu - \$90 per person

3 course alternate serve menu - \$110 per person

2 course choice menu - \$100 per person

3 course choice menu - \$130 per person

All sit-down menu options include:

∞ A selection of handcrafted artisan bread rolls

∞ Sides of roasted potatoes and mixed leaf salads

∞ Tea, coffee and petit fours

∞ Your wedding cake plated individually and served

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 throughout the night.

Crew Meals

\$50 per person

A main course option and soft drinks throughout the night.



Menus



Savoury Canapes

Oyster natural, tomato vinegar

Spinach and tofu dumpling

Rare roast beef with horseradish and watercress

Tuna tartare cone with wasabi crème fraiche

Chicken liver parfait, brioche crumbs and Pedro Ximenez

Butter squash and zucchini paneer

Beef wellington

Red bean and fennel empanada

2 Cheese arancini

Coconut chicken skewers

Popcorn prawn

Mushroom and gruyere tart

Leek and Persian feta tart

Substantial Canapes

Beef slider

Shredded duck, steamed buns and shallots

Prawn and sesame hokkien noodles

Buttermilk sriracha fried chicken

Mozzarella quesadilla

Moroccan lamb with cous cous

Dessert Canape

Berry trifle

Coffee éclair

Domingo cake

Cloudy apple and passionfruit pops

Lemon tartlet

Entrée

COLD

- ∞ Seared beef, walnuts, green and red chillies with fresh horseradish
- ∞ Cured salmon carpaccio, puffed rice, truffled dwarf peaches, lemon balm
- ∞ Jamon Iberico, torn buffalo mozzarella, celery cress, apple balsamic
- ∞ Thinly sliced smoked duck breast, target beets, ruby grapefruit, hazelnuts

HOT

- ∞ Steamed zucchini flowers stuffed with lemon ricotta, barley and edamame (v)
- ∞ Sticky pork belly and seared atlantic scallops with baby herb salad and saba
- ∞ Whole grilled king prawns, thyme, garlic, fennel and orange salad
- ∞ Salt roasted baby beetroots, crème fraiche, chrysanthemum greens and blueberry vinegar (v)

Main

- ∞ Grilled kingfish fillet, crushed peas, squid ink vinaigrette, piquillo peppers, young herbs
- ∞ Chargrilled beef fillet, espelette roasted asparagus, wild mushrooms, shallot jus
- ∞ Corn fed chicken breast, goose fat potato fondant, cauliflower puree, thyme roasted carrots
- ∞ Pan seared barramundi, pumpkin & sultana orzo, pistachio crumbs, lemon marmellata
- ∞ Slow cooked lamb rump, preserved lemon, white anchovies, peperonata
- ∞ Pork tenderloin, sautéed shitake mushrooms, chestnut puree, anise hyssop
- ∞ Baked buckwheat & potato gnocchi, asparagus, blue cheese, pomegranate, oregano

** Diетaries catered for upon request*



Desserts

- ∞ Eton mess – vanilla and mascarpone mousse, meringue and fresh berries
- ∞ Fig cheesecake, slow cooked apple and crushed berries
- ∞ Milk chocolate and walnut fondant with spiced cherries and butterscotch
- ∞ Strawberry shortcake with sweet basil crème anglaise
- ∞ Coconut cream tarts, mango fluff and blackberry powder

DESSERT TASTING TABLE

Available upon request.

CAKE

Our in-house pastry team can create your wedding cake. Each cake is uniquely designed according to your specifications and will be charged on a quote basis.

REGATTA charges a \$5.00 per person cakeage on all externally supplied cakes, unless the restaurant has been hired exclusively.



A still life photograph featuring a white tablecloth. In the foreground, there are three wine glasses: a tall, elegant one in the center, a shorter one to its left, and a wide, shallow one to its right. Behind the glasses is a vase filled with vibrant pink roses. The background is softly blurred, showing more of the table setting and a hint of a white pitcher. The overall mood is elegant and romantic.

Drinks

STANDARD

\$65 per person, 4 hour beverage package

Choose:

1 red, 1 white, 1 sparkling,

1 full strength beer, 1 light beer,

Capi water, soft drinks included

Sparkling

Romeo and Juliet Prosecco. IT

Whites

Pikes Traditional Riesling. Clare Valley, SA

Jojo's Jetty Semillon Sauvignon Blanc. Colo River Valley, NSW

Pizzini Pinot Grigio. King Valley, VIC

Reds

Holm Oak Pinot Noir. Tamar River, Tas

Malenchini Chianti Colli Florentini Sangiovese. Tuscany, IT

Beers

Cascade light

Stella Artois on tap

Tooths Pale Ale on tap

PREMIUM

\$80 per person, 4 hour beverage package

Choose:

1 red, 1 white, 1 rose, 1 sparkling,

1 full strength beer, 1 light beer,

Capi water, soft drinks included

Sparkling

NV Jansz Premium Cuvee. Pipers Brook, TAS

NV Campagnola Tenute Arnaces Prosecco. Friuli, IT.

Whites

Greywacke Sauvignon Blanc. Marborough, NZ

Wines by KT Watervale Riesling 'Melva'. Clare Valley, SA

Ocean Eight Pinot Gris. Mornington Peninsula, VIC

Domaine Naturaliste Floris Chardonnay. Margaret River, WA

Rose

Roubine 'Vie en Rose'. Provence, FR.

Frederick Stevenson Cinsault Syrah Rosé. Barossa Valley, SA

Reds

Holm Oak Pinot Noir. Tamar River, Tas

I Fabbri 'Lamole' Chianti Classico. Tuscany, IT

Teusner 'Avatar' Grenache Shiraz Mataro, Barossa Valley, SA

Majella Cabernet Sauvignon. Coonawarra, SA

Beers

Cascade light

Stella Artois on tap

Tooths Pale Ale on tap

Crown lager

Sydney Beer Co lager

DELUXE

\$100 per person, 4 hour beverage package

Choose:

2 red, 2 white, 1 rose, 1 sparkling,

1 full strength beer, 1 light beer,

Capi water, soft drinks included

Sparkling

Gembrook Hill Blanc de Blanc. Yarra Valley, VIC

Whites

Gembrook Hill Sauvignon Blanc. Yarra, VIC

Crawford River Riesling. Henty, VIC

Trimbach Reserve Pinot Gris. Alsace, FR

Craiglee Chardonnay. Sunbury, VIC

Journey Wines Chardonnay. Yarra Valley, VIC

Rose

Broc Cellars. California, USA

Roubine 'Vie en Rose'. Provence, FR

Reds

Farr Rising Pinot Noir. Geelong, Vic

Marchese Antinori 'Tenuta Tignanello' Chianti Classico Riserva

Sangiovese, Tuscany, IT

Gilles Robin 'Cuvee de Papillon' Crozes Hermitage Syrah. Rhone Valley, FR

Torbreck The Struie Shiraz. Barossa Valley, SA

Seghesio Sonoma Zinfandel, Sonoma County, USA

Beers

Cascade light

Stella Artois on tap

Tooths Pale Ale on tap

Crown lager

Sydney Beer Co lager

PRESTIGE

\$145 per person, 4 hour beverage package

Choose:

2 red, 2 white, 1 Rose, 1 Champagne,

2 full strength beer, 1 light beer,

Capi water, soft drinks included

Champagne:

NV Laurent-Perrier La Cuvée, Tours-sur-Marne.

Whites

Vincent Gaudry Sancerre Sauvignon Blanc. Loire Valley, FR

Undhof Salomon Pfaffenberg 'Reserve' Riesling. Kremstal, AUT

Gaia Thalassitis Assyrtiko. Santorini, GR

Bass Phillip Estate Chardonnay. Gippsland, VIC

Château Fuissé Tête de Cru Pouilly-Fuissé Burgunday, FR

Rose

Broc Cellars. California, USA

Domaine du Gros Nore Bandol Rosé. Provence, FR

Reds

Ashton Hills 'Reserve'. Adelaide Hills, SA

Gembrook Hill Estate Pinot Noir. Yarra Valley, VIC.

Marchese Antinori 'Tenuta Tignanello' Chianti Classico Riserva

Sangiovese, Tuscany, IT.

Cullen Cabernet Sauvignon Merlot. Margaret River, WA

Yalumba 'The Signature' Cabernet Sauvignon & Shiraz. Barossa, SA

Beers

Cascade light

Stella Artois on tap

Tooths Pale Ale on tap

Crown lager

Sydney Beer Co lager

Lord Nelson Three Sheets

Cascade Stout



Preferred 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](#)







Event Times

Lunch Weddings: 12:00pm - 5:00pm

Dinner Weddings: 5:30pm - 11:30pm

Minimum Spend

The Blue Room minimum spend:

Monday - Thursday: \$6,000

Friday - Sunday: \$8,000

Restaurant Exclusive minimum spend:

Monday - Thursday: \$10,000

Friday - Sunday: \$14,000

The minimum spend requirement is not a room hire fee, but a guarantee on food and beverage spend when closing the restaurant to the public. This charge is inclusive of GST.

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 form to be returned.

Confirmation

A deposit and signed contract are required within 7-days of your enquiry 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. Balance of the account payable is due 14 days prior to your wedding day.

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.

Menu & Wine Tasting

Menus are selected at a complimentary tasting for two during a Tuesday to Thursday lunch (excludes public holidays). Tastings are by appointment only and will need to be booked in with your co-ordinator two weeks in advance.

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

All of your requirements, details, timing and table plans are discussed in detail and finalised with your co-ordinator on the day of the tasting. 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 72 hours' notice is essential. Diets advised on the day are not guaranteed.

Parking

Street parking is freely available on New South Head Road.

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

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



Floristry and styling by Belinda Brett, The Curated Life

REGATTA

— ROSE BAY —

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