



REGENCY
TAVERN

FUNCTION PACK

www.regencytavern.com.au





THE ATRIUM

Introducing Our Exquisite Atrium: Where Memorable Moments Come to Life

Our Atrium, nestled amidst the Regency Golf course, combines open-air charm and modern amenities for unforgettable events.

From intimate gatherings to grand celebrations, we cater to all, offering a breathtaking natural setting against lush greens of the golf course and parklands.

No matter the weather, our retractable blinds and patio heaters ensure comfort all year round. To add to your event, we also provide a music system and TV display for your personal touch.



Capacity

Cocktail function approximately 250 guests

Sit down function approximately 120 guests

Facilities available

TV Screen

Fairy lighting

Microphone and music system

Patio heating

Outdoor smoking area

Close to amenities



Minimum spend

Mon-Thurs \$1,250

Sat day \$1,500

Fri-Sat \$1,750

Sunday \$2,000

December/Public Holiday

Fri-Sat \$2,500

Sunday \$2,750

SET MENU

2 COURSE \$ 49.50 per guest

3 COURSE \$ 55.00 per guest

Choice of two dishes per course

Additional dish choice is \$2.50 per course, per person

ENTREE

Marinated Thai Beef Salad

Rare Thai beef, aromatic herbs, crisp salad, lime dressing and fried shallots

Duck Spring Roll

Crispy duck roll, house-made Asia sweet chili and salad

Pork and Prawn Dumplings

Deep fried dumplings, Asian soy sauce and salad

Mushroom and Bacon Arancini

Crunchy arancini with bacon and mushroom, garlic aioli and parmesan cheese

Fish Tacos

Battered fish, slaw, chipotle aioli and salsa

MAINS

Honey Garlic Barramundi

Marinated Barramundi with honey and garlic, chat potato, heirloom tomato and creamy garlic sauce

Scotch Fillet

250g Scotch fillet, sweet potato mash, broccolini and red wine jus

Pork Belly

Crispy pork belly, roasted vegetables, crispy potato and gravy

Butterflied Moroccan Chicken Breast

Marinated chicken, potato and chive mash, roasted brussels sprouts, seeded mustard and mushroom sauce

Vegetarian Stuff Pepper

Arborio rice, roasted vegetables, beans, nap sauce and cheese, served with a side salad

Lamb Backstrap

Served with fennel salad and mint yoghurt

Asian Duck Salad

Marinated duck breast served with rice noodles, Asian soy sauce, fried shallots and lemon wedges



DESSERT

Crème Brûlée

Served with vanilla ice cream, whipped cream and fresh berries

Panna Cotta

Served with whipped cream, berry coulis and fresh strawberries

Chocolate Pudding

Served with vanilla ice cream and fresh berries

Pavlova

Served with whipped cream and seasonal fruits

French Poached Pears

Poached pears served with blood orange ice cream and fresh berries

(gf) gluten free (v) vegetarian (ve) vegan
(o) option available



COCKTAIL PLATTERS

Prices per platter

HOT

Seafood Platter \$100 (60)

fish bites, panko prawns, squid and tartare

Crispy Chicken Platter \$90 (20)

crispy sliders served with pickles and tangy slaw

Pulled Pork Sliders \$90 (20)

pulled pork sliders, smokey BBQ sauce and coleslaw

Vegetable Pakoras \$80 (v)

mint and coriander chutney

Malaysian Satay Chicken Sticks \$90 (20)

Salad and balsamic glaze

Pizza Party Slab \$85 (gfo)

Choice of one

- BBQ meat lovers
- Hawaiian,
- Tandoori chicken and
- Margarita

Arancini Platter \$90 (30) (veo)

Choice of one

- Mushroom, spinach, pinenut and parmesan
- Pumpkin, goat cheese and parmesan
- Mushroom and bacon

Party Favorites \$80 (30)

Party pies and sausage rolls

Potato Skins \$80 (30)

Crispy skins, bacon, sweet chilli and sour cream

Kids Platter \$75 (30)

Chicken nuggets, chips and sauce

(gf) gluten free (v) vegetarian (ve) vegan
(o) option available

Dietary requirements can be catered to upon request but are not guaranteed and may incur a surcharge

COLD

Cheese Platter \$110

three cheese, crackers, grissini, olives, dried fruits and paste

House-made Dip Platter \$60 (veo)

warm pitta, carrot and celery sticks

Assorted Seasonal Fruits \$90 (ve)

Dessert Grazing Platter \$100

Bruschetta \$65 (v)

sourdough with tomato, onion and basil

Cold Meat Platter \$110

Sandwich Platter (25) \$ 75 (veo, gfo,)

BEVERAGE OPTIONS

BAR TAB

Set up a tab for your guests at the bar and treat them to drinks on the house. Take your pick from our range of beverages available for your guests to enjoy. The drinks will be added to your tab and settled in full at the end of your event.

CASH BAR

Each guest buys their own drinks.

SUBSIDISED DRINKS

Everyone pays for their own drinks at a reduced price that you nominate. The remaining balance is charged to your account and paid in full at the end of your event.

THE NEXT STEP

Please contact us for more details and take a step closer to your function.

P: (08) 8268 6754

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W: www.regencytavern.com.au

Days Road, Regency Park SA 5010



TERMS & CONDITIONS

DEPOSITS

Tentative reservations may be provisionally held for a duration of seven days. Following this period, a deposit becomes required to confirm the booking. To finalize your reservation, a deposit of \$10 per guest or payment equivalent to the stipulated minimum expenditure is compulsory. Please be advised that management retains the right to revoke any reservation not in compliance with the stipulated terms and conditions governing deposit payments.

MINIMUM SPENDS

Minimum expenditure requirements will be provided upon booking confirmation. In the event that the prescribed minimum expenditure is not met by the conclusion of your event, any outstanding balance shall be retained by the venue as a room hire fee.

CONFORMATION OF BOOKING

Reservation numbers must be submitted no later than seven days prior to the scheduled function, with a final confirmation of attendance required three days prior to the event. The confirmed number of attendees at this stage will be deemed definitive, and as such, the organizer assumes responsibility for the full amount of the reservation, except in cases of extenuating circumstances.

MENU SELECTION

Menu selections must be submitted in writing at least seven days prior to the scheduled function. Any dietary requirements must also be communicated within the same timeframe to ensure appropriate accommodations. It is a requirement that all guests associated with a booking adhere to the same function menu and beverage options.

ACCOUNTS

All accounts must be paid for prior to the booked event or on the same day as your event.

CAKES

We welcome guests to provide a cake for their function, which we will gladly refrigerate until the designated serving time. Should you desire our assistance in cutting and serving the cake, a fee of \$2.50 per guest applies. The cake will be individually portioned and served with whipped cream and coulis. Please note that no outside food is permitted within the venue premises.

SECURITY

If your function is over 120 guests, you will be required to pay \$40 per hour for this service.

INAPPROPRIATE BEHAVIOUR/ DUTY OF CARE

The venue retains the authority to promptly remove individuals exhibiting inappropriate or offensive behavior, without assuming any liability. Our staff members undergo training and adhere strictly to responsible service of alcohol regulations. Any individual assessed as being intoxicated will be denied further alcohol service and may be requested to vacate the premises. We are committed to enforcing all regulations pertaining to individuals under the age of 18, with approved identification mandatory upon request. Minors must be accompanied at all times and must depart the premises by midnight.

RESPONSIBILITY

Organisers are financially responsible for any loss or damage sustained to the Regency Tavern by the organiser or caused by guests attending the function. The Regency Tavern claims no responsibility for any loss or damage to personal items left on-premise prior or following the function.

INCLEMENT WEATHER

We are pleased to provide a degree of protection against inclement weather for bookings held in the Atrium. In the event of adverse weather conditions, we will engage in thorough discussions regarding alternative arrangements to ensure the seamless progression of your event.

DECORATIONS

You are welcome to decorate your function space. Decorations cannot be hung from walls, ceilings or obstruct safety or emergency exits / equipment. Table scatters and confetti are not permitted.

TABLE LINEN

Complimentary tablecloths will be provided for your event. Should you require additional tablecloths, an incremental fee of \$10 per tablecloth will apply. Additionally, chair covers are available at a rate of \$2 each, while colored sashes can be provided for \$1 each.

CANCELLATION POLICY

To qualify for a full refund of the booking deposit, a minimum notice period of 14 days is required. Notifications provided less than 14 days before the scheduled booking will incur forfeiture of the deposit, allocated to offset the incurred costs to the hotel.