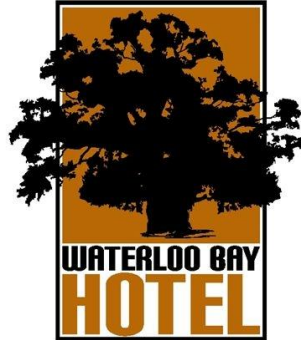


FUNCTIONS PACKAGES



www.waterloobayhotel.com.au

75 Berrima Street Wynnum Qld 4178
Phone: 3893 2344 Fax: 3393 4520
ABN 69 098 956 631

Dear Sir/Madam

Thank you for your enquiry regarding your function at the Waterloo Bay Hotel.

The Waterloo Bay Hotel has been meticulously and beautifully restored back to its nineteenth century grandeur. We have completely modernized the facilities so that we can provide a memorable experience for any occasion.

We are able to cater for all function types from a party of 10 up to 200 people.

The Hotel has magnificent and tranquil gardens complete with waterfall, running stream and fishpond. For all weather conditions we have a delightful Gazebo, or the Alfresco Dining Area, or our main Restaurant depending upon the size of your special event. All these areas overlook the stunning gardens and waterfall.

At the Waterloo Bay Hotel you will not help but enjoy a relaxed atmosphere, which we will complement with an excellent standard of service. If required, accommodation is available in our modern motel/hotel style facilities, ranging from single, twin and double to family rooms, to serviced apartments with kitchen facility.

I have enclosed suggested function menus, but if you have any particular requests our Head Chef will be more than happy to discuss any variations to suit your requirements.

We would be happy for you to contact our functions coordinator to arrange a time convenient for you to discuss your requirements, or to inspect the premises. You will be impressed!

We hope the Waterloo Bay Hotel can meet your needs and look forward to hearing from you soon...

Bookings Terms & Conditions

Deposit & Payment

An initial deposit of 25% of function cost, or the room hire cost, will be required to secure your function booking. Bookings are only confirmed when the deposit is received.

The food component of your function must be paid in full 5 days prior to the event date. The beverage component can either pre-paid, or it may be paid for on the day of the function. Non compliance of the payment terms may result in cancellation of the booking & forfeiture of deposit. Please ensure that if you have any difficulty with payment terms that you notify the venue manager immediately.

Cancellation Fee

Any cancellations within 2 weeks of the function date will result in forfeiture of deposit.

Charges & GST

Event charges are based on the rates quoted, an estimate event charge has been provided. Final charges will be stated in the Function Booking Form with an attached invoice and forwarded to you. All pricing includes GST, if any increased taxes are introduced after the date of the Function Booking Form the Waterloo Bay reserves the right to require payment of the relevant additional amount.

Function Details

The event details will be outlined on a Function Booking Form. Details will need to be confirmed as soon as possible, for the Function Co-ordinator to send you a final booking form.

Final Numbers

The final numbers must be confirmed no less than 2 weeks prior to the function date. Your stated numbers are not being subject to reduction once confirmed.

Menus

Function menus have been enclosed. If you have any special requests the Venue Manager & our Head Chef will be more than happy to discuss variations to suit your requirements.

Beverage Service

Our manager will discuss and confirm your requirements for beverages, see Wine & Beverage Lists enclosed. Note the venue will enforce strict responsible service of alcohol at all times.

Damage

Accidents do happen, however any damage to property, function areas and surrounds or loss and damage to furniture or equipment will be the responsibility of the function organizer. Function visitors are responsible for the protection of their own property. Bringing your own food & beverage onto the premises is strictly prohibited.

Under 18yrs Policy

Minors are to remain under the supervision of their parent or legal guardian at all times. Minors are not permitted at the bar and must remain seated, or in the designated children's play areas at all times.



Function Area Hire Rates

*Note these areas & rates are subject to availability, and that these Room Hire fees may be waived subject to your function size and actual final budget.

Dining Room - \$600

The Waterloo Bay Dining Room with surrounding views of the Gardens, Waterfall & Stream. Seating for up to 80 people. The Dining Room is available for Lunch or Dinner

Terrace - \$400 full area / \$200 half area

Alfresco on the Terrace. Seating for up to 80 persons. This area is ideal for all weather conditions.

Beer Garden - \$250

Garden Areas can be sectioned entirely for your function. This area can accommodate 25 to 150 persons

Gazebo or Waterfall - \$150

Ceremonies can be conducted in these areas. The desired area will be sectioned off for your event.

**Note that the Waterloo Bay can arrange decorations such as flowers, special lighting & Table Decorations if required and extra charges will apply.*



COLD PLATTERS

GOURMET SANDWICH PLATTER - \$65

selection fresh made gourmet sandwiches

CRUDITE, BREAD & DIPS PLATTER - \$50

Chef's selection: 3 X house made dips, sourdough bread and a selection of vegetable sticks

ANTIPASTO PLATTER - \$65(s) or \$95(l)

Chef's selection:

Cheeses

Semi-dried tomatoes

Roasted eggplant & capsicum

Marinated olives

Mushrooms

Chorizo sausage

Dips

Lavosh crisp bread

HOT PLATTERS

STANDARD CANAPE PLATTER - \$95

Chef's selection from the following:

Vegetarian spring rolls

BBQ meatballs

Mini party pies

Mini sausage rolls

Vegetarian samosas

Garlic Prawn cutlets

Spinach & ricotta triangles

PREMIUM CANAPE PLATTER - \$105

Chef's selection from the following:

Mushroom arancini balls
Chicken skewers w/ satay sauce
Chicken spring rolls
Salted chilli baby squid
Tempura honey prawns
Lamb skewers marinated w/ lemon, garlic & oregano
Roasted pumpkin & soft curd risotto spoons
½ Shell Scallops w/ lime & ginger glaze

DELUXE CANAPE PLATTER - \$140

Duck pate w/ green tomato chutney
Tempura honey prawns
Salted chilli baby squid
Mushroom arancini balls
Chicken skewers w/ satay sauce
Cape Grim rib eye fillet slices w/ horseradish mascarpone
Natural or Kilpatrick oysters
Parmesan and pine nut bruschetta
Roasted pumpkin & soft curd risotto spoons
Lamb skewers marinated w/ lemon, garlic & oregano
½ Shell scallops w/ lime & ginger glaze
Beef mignons w/ Dijon mustard
Sugar cane prawns

PIZZA PLATTER - \$60

3 flavors per platter - Chefs selection from the following:

ITALIANO – pepperoni, mozzarella & tomato
MARGHERITA – vine ripened tomatoes, oregano and Buffalo mozzarella
RUSTICA – vegetarian w/ tomato base and mozzarella
PROSCIUTO & ROCKET- w/ tomato, basil and cheese
CHORIZO & RED PEPPER – w/ tomato and mozzarella
ANGRY PRAWN - garlic & chilli prawns, tomato base & mozzarella

CONDITIONS

Each platter caters for approx. 10-15 guests
Gluten Free Platters available upon request - Additional Fee applies



NOODLE BOXES

\$11.00 per person

Choice of two OR three flavors from the following (depending on final numbers):

BUTTER CHICKEN

Served with steamed rice, poppadom and riata

VEGETARIAN SINGAPORE NOODLES

Spiced noodles, ginger, vegetables & green shallots served with thin rice noodles

BEEF STIR FRY W/ FRIED RICE

Strips of beef served with a vegetable fried rice

BACON & MUSHROOM PENNE PASTA

Bacon, mushroom penne served in a creamy tomato sauce

CRUMBED REEF FISH

Served with hot chips, fresh lemon wedges and tartare sauce

NOODLE BOX CONDITIONS - Minimum 20 guests - choice of 2 options - over 40 guest's choice of 3 options. Note full payment for noodle boxes must be made 5 days prior to event. Final numbers to be confirmed no later than 48 hours prior to event.



Set Menu #1

from \$35 per person for 2 course

add \$10 for extra course

Entrée

- Curried Vegetable Rosti tower topped with Rocket Leaves & Persian Fetta drizzled with Yoghurt & Mint
- Watercress, Rocket, Sweet Pear, Walnut and Parmesan Salad
- Salt and pepper calamari on top of a fresh spinach salad
- Handmade Linguini with Sun Dried Tomato, Olives and Fresh Basil
- Green Papaya Salad with Prawns
- Individual plated dips with Turkish bread

Main Course

- 250gm MSA Beef Fillet topped with Caramelized Onions and Red Wine Jus (cooked medium)
- Crispy skin chicken with a worm chat potato bacon salad
- Creamy lime and Vegetable Risotto with fennel dusted Tuna
Fresh Grilled Reef Fish with Lime Beurre Blanc
- Mediterranean Vegetable Tower with Whipped Balsamic Dressing
- Creole Chicken Breast with Jasmine Rice & Raita

Dessert

- Lemon Curd Tart with Double Cream
- Pecan Pie with Butterscotch Sauce & Pouring Cream
- Mini Pavlova with Fresh Seasonal Fruit and Brandied Cream
- Yoghurt panna cotta with rose syrup and shortbread
- Vanilla poached pear with burnt orange cardamom custard.

Set Menu #2

from \$45 per person for 2 course

add \$12 for extra course

Entrée

- Pappedelle Pasta with Salmon and Dill, Lightly tossed with Citrus Butter
- Individual Tapas Plate with Smoked Chorizo, Sweet Peppers, Grilled Mushrooms, Pesto & Turkish Bread
- Lamb Cutlets with Rocket, Persian Fetta & Parmesan Salad
- BBQ Duck Breast with Star Anise Scented Rice
- Honey mustard quail with Thai green salad
- Champagne jelly oysters doz

Main Course

- Atlantic Salmon Fillet with Lemon & dill mash w orange Beurre Blanc
300gm Fillet Steak with Roasted baby carrots & Pink Peppercorn Sauce (cooked medium)
- Tandoori Chicken Breast with Jasmine Rice and Beurre Noisette
- Tomato, apple balsam prawn pasta
- Thyme and honey sausages on sage mash with rosemary jus
- Duabe braised beef cheeks in a red wine port stock

Dessert

- Caramel Mud Cake with Butterscotch Whipped Cream
- Tuscan Apple Tart with Vanilla Bean Anglaise
- Chocolate Mousse Cakes with Double Cream & Berry Coulis
- Puff Pastry Wafers with Seasonal Fruits & Crème Patisserie



Buffet Style Menu

\$42 per person
or
\$65 per person with Seafood Option

Soup
(Choice of One)

Pumpkin
Potato & Leek
Chicken & Sweet Corn
Pea & Ham

Dinner Roll & Butter

Salads
(Choice of Three)

Pasta Salad (Moroccan or Basil Pesto)
Potato & Ham
Garden Salad
Coleslaw

Pasta
(Choice of Two)

Smoked Salmon & Fried Caper Cream
Basil Pesto
Roasted Capsicum & Baby Spinach
Prosciutto & Field Mushroom

Buffet Menu Continued...

Mains

(Choice of Three)

Poached Reef Fish with Lemon & Herb Butter
Roast (Pork, Lamb or Beef)
Lamb Shanks with Rosemary Beef Jus
Crispy Skin Chicken Breast with a Lemon & Ginger Sauce
150gm Rib Fillet (Cooked Medium)
American Spare Ribs in a Smoked Hickory Sauce

*All Mains are served with Seasonal Vegetables and a Potato Dish

Seafood Option

(Choice of Three)

Prawns, Crabs, Moreton Bay Bugs, Baby Octopus,
Black Tasmanian Mussels or Oysters

*Seafood Dishes to be served hot or cold on request.
(Please ask our Chef)

Dessert

(Choice of Two)

Chocolate Mud Cake
Lemon Citrus Tart
Pavlova with Fresh Cream & Seasonal Fruit
White Chocolate Strawberry & Almond Torte



Waterloo Bay In-House Wine List

**Note - prices are current as at July 2011 so please confirm all prices on booking.*

Sparkling	Btl	Gls
Yellowglen Piccolo (SA)	\$7.5	
Yellowglen Yellow (SA)	\$18	
Hardy's Brut (SA)	\$16	\$5.5
Moet & Chandon Non-Vintage (FRA)	\$110	

White

Hardy's Chardonnay (SA)	\$16	\$5.5
Hardy's Sauvignon Blanc (SA)	\$16	\$5.5
Peter Lehman Semillon Chardonnay (SA)	\$22	\$6
Brown Bros Crouchen Riesling (VIC)	\$22	\$6
Rosemount Pinot Grigio (SA)	\$22	\$6
Rolling Sem Sauv Blanc (NSW)	\$24	\$7
Devils Lair 5 th Leg Chardonnay (SA)	\$24	\$7
Geisen Sauvignon Blanc (NZ)	\$28	\$8
Oyster Bay Chardonnay (NZ)	\$33	\$8.5
Oyster Bay Sauvignon Blanc (NZ)	\$33	\$8.5
Tyrells Vat1 Semillon (NSW)	\$58	

Red

Hardy's Cabernet Merlot (SA)	\$16	\$5.5
Hardy's Shiraz Cabernet (SA)	\$16	\$5.5
Yalumba Galway Shiraz (SA)	\$19	
Brown Bros Cienna	\$22	
Wyndham Bin555 Shiraz (NSW)	\$22	
Lock & Key Cab Sav (NSW)	\$22	
Ooomoo Cab Sav (SA)	\$26	
Wirra Wirra Church Block (SA)	\$33	\$8.5
Stoneleigh Marlborough Pinot (NZ)	\$33	\$8.5
Penfolds Bin389 Cab Shiraz (SA)	\$79	



Restaurant Bar Beverage List

**Note - prices are current as at July 2011 so please confirm all prices on booking.*

Draught Beer

275ml from \$2.80

425ml from \$4.20

Tooheys New, XXXX Bitter

Hahn Light, XXXX Gold

Victoria Bitter, Becks

Bottle Beer

From \$4.50

James Boags Light

Carlton Cold

Cascade Premium

Coopers Sparkling

Tooheys New

James Boags Premium

Coopers Pale

XXXX Bitter

Crown Lager

Hahn Premium

Tooheys Extra Dry

Tooheys Old

Becks

Heineken

Corona

Pure Blonde

Various Spirits, Liqueurs

Aperitif & Cocktails



Hotel & Motel Rates

**Note - Rates are current as at July 2011 – please confirm rates on booking.*

We only accept payment via credit cards for Accommodation and do NOT accept cash.

The Waterloo Bay Hotel has a fine standard of Accommodation rated 3.5 Star

Motel Rooms

Motel Single Share

(Queen Bed) \$ 120 per night

Motel Twin Share

(1* Queen Bed or 2*Single Beds) \$ 140 per night

Motel Family Room

(1Queen Bed + 1*Single Bed) \$140 per night

Serviced Apartment

(1Queen Bed + 1*Sofa Bed) \$169 per night

**Foldaway Beds Available on request \$10 per night*

Motel rooms are self-contained with single parking space.

Room rates include a Continental Breakfast -

(Cereal, Toast & Condiments)

Coffee & Tea Making Facilities

All Motel Rooms are Air Conditioned