



WATERLOO BAY
HOTEL

Functions Pack

Fig 

Restaurant &
Beer Garden

We have 4 event options:



CANAPE/PLATTER

Perfect for stand up events, range of cold & hot.

CLASSIC/SET MENU

Alternate drop entree, main and dessert.

Make your selection from our menus with the assistance of our events team.

LONG TABLE EVENT

Based on a more casual share style concept where up to 10 small, large and sweet dishes are served. The menu is produce driven, simple and designed to be shared.

CORPORATE CATERING

Pre-ordered catering options perfect for client and staff meetings or events.

Canapes

Bronze Canapes

3 items \$15.00 per person

4 items \$18.00 per person

6 items \$21.00 per person

COLD

VIETNAMESE SUMMER ROLLS

with spicy peanut sauce

BROCCOLI & BLUE CHEESE QUICHE

CARAMELISED ONION & BRIE

FRITTATA

ASSORTED SUSHI

with Japanese condiments

RARE ROAST BEEF

with tomato compote on sour dough

HOT

MINI PIE

with dipping sauce

CRUMBED PRAWN

with citrus mayo

STEAMED PORK BUNS

with plum sauce

CRUMBED SNAPPER GOUJONS

with tartare

SLOW ROASTED PORK BELLY

with pickled beetroot & coconut
apple puree

Canapes

Silver Canapes

3 items \$17.00 per person

4 items \$20.00 per person

6 items \$23.00 per person

COLD

SMOKED SALMON BRUSCHETTA

herbed cream cheese & cress

BRAISED LAMB SHOULDER

on pita bread with tzatziki

TUNA TATAKI

with pickled ginger & wasabi oil

PRAWN COCKTAIL

with avocado mousse cups

BUCKWHEAT BLINIS

with salmon roe and creme fraiche

MESQUITE CHICKEN, PINEAPPLE, MINT & JALAPENO

with a smoked mayo



HOT

BRAISED LAMB SHOULDER

on pita with tzatziki

MINI BEEF BROCHETTE

with chipotle mayo

LAMB KOFTA

with mint yoghurt sauce

PEDRO XIMINEZ BRAISED

BEEF CHEEKS

on sourdough with mustard & parsley jus

SLOW ROASTED PORK BELLY

with pickled beetroot & coconut apple puree

EAST SPICY HOT WINGS

with blue cheese dipping sauce

TEMPURA OYSTER

on wakame with lemon aioli

Canapes

Gold Canapes

3 items \$19.00 per person

4 items \$21.00 per person

6 items \$24.00 per person

COLD

CEVICHE OF HALF SHELL

SCALLOP

with mango salsa

WITLOF

with prosciutto, blue cheese,
candied walnuts & truffled honey

BEETROOT & TEQUILA

GRAVAD LAX

with pickled cucumber & dill mayo

TART OF BROCCOLINI, GOATS

CHEESE, FETTA, PUMPKIN &

PINE NUT

DUCK LIVER PARFAIT

on toasted sourdough with quince
paste



WATERLOO BAY
HOTEL

HOT

SEARED SCALLOPS

on morcilla with blackberry sauce

BACON & CHEESE SLIDERS

with smoked garlic aioli

THAI INSPIRED CRAB CAKES

with sweet chilli sauce

PULLED PORK BUNS

with Asian slaw

TANDOORI CHICKEN SLIDERS

with pickled beetroot & coconut
apple puree

EAST SPICY HOT WINGS

with blue cheese dipping sauce

TEMPURA OYSTER

on wakame with lemon aioli

Canapes

Sweet Canapes



3 items \$15.00 per person

4 items \$18.00 per person

6 items \$21.00 per person

VANILLA PANNA COTTA

with raspberry compote

MINI LEMON CURD TARTLETS

MINI CHOCOLATE BROWNIE

with chantilly cream

WHITE CHOCOLATE MOUSSE TARTLETS

A MINI ETONS MESS

with strawberry coulis

MINI BANOFFE PIES

MINI PEANUT BUTTER CHEESECAKE

with blueberry compote & peanut praline

Handheld Dining

Choose:

4 items \$33.00 per person
Each additional item \$8.00 per
person

COLD

CLASSIC CAESAR SALAD

**POACHED CHICKEN, RICE NOODLE
SALAD, FRESH HERBS**

THAI BEEF SALAD (GF)

INDIVIDUAL SUSHI PLATES

**SALAD OF VINE RIPENED
TOMATOES, OLIVES, BASIL,
LEMON & TARRAGON DRESSING
(GF, V)**



HOT

**CRUMBED FISH WITH CHIPS &
TARTARE SAUCE**

**THAI STYLE COCONUT CHICKEN
CURRY & FRAGRANT RICE**

**MUSHROOM RISOTTO,
PARMESAN & TRUFFLE OIL**

**PENNE PASTA WITH BACON,
CHILLI, OLIVES, BASIL &
PARMESAN**

**BAKED PUMPKIN RICOTTA,
SPINACH FILO WITH CAPSICUM
COULIS & ROCKET (V)**

**WARM SALAD OF AUTUMN
VEGETABLES & RICOTTA (GF (V)**

Platters

*Platter caters for 5 ppl
\$20 minimum spend per head*



Vegetarian spring rolls	33pcs	\$100
Assorted fried dim sums	33pcs	\$100
Curried samosa	33pcs	\$100
Mini Chinese BBQ pork buns	33pcs	\$100
Asian platter	33pcs	\$100
Gourmet party pies	33pcs	\$100
Assorted quiches	33pcs	\$100
Mini beef & chorizo sausage rolls	33pcs	\$100
House made arancini	33pcs	\$100
Hand crumbed coconut prawns <i>(GF options available)</i>	33pcs	\$100
Pulled pork sliders	33pcs	\$100
Cheeseburger sliders	33pcs	\$100
Assorted sushi rolls <i>(GF & V options available)</i>	33pcs	\$100
BBQ or Buffalo chicken wings	33pcs	\$100
Spiced crispy chicken bites <i>(GF options available)</i>	33pcs	\$100
Honey & szechuan chicken sticks <i>(GF options available)</i>	33pcs	\$100
Assorted woodfire pizzas <i>(GF & V options available)</i> <i>(GF options available)</i>	33pcs	\$100
Pumpkin arancini (VGN)	33pcs	\$100
Vegan spring rolls	33pcs	\$100
Vegan empanada	33pcs	\$100

Sit Down Food Package



2 COURSES	\$44.90pp	2 COURSES w CANAPES	\$55.90pp
3 COURSES	\$59.90pp	3 COURSES w CANAPES	\$65.90pp

CANAPES ON ARRIVAL

Chef's selection of canapes designed specifically for your function.

ENTREE*

- Caramelised onion & goats cheese tart, cucumber salad.
- Seared & smoked yellowfin tuna, wakame salad, seasme & yuzu (GF)
- Ceviche of raw Tasmanian salmon w Peruvian style marinade
- Crumbed camembert, french onion puree, chilli plum sauce
- Caprese salad of heirloom tomatoes, basil & bocconcini mozzarella

MAIN*

- Mediterranean chicken ballotine + cous cous + salad + tzatziki
- Duck leg confit + l'orange sauce + sweet potato & polenta cake (GF)
- Chef sourced grain fed eye fillet + seasonal vegetables (GF)
- Crab lasagne + laksa cream reduction + herb oil + toasted coconut
- Beef cheeks + parsnip puree + seasonal vegetables (GF)
- Handcrafted miso salmon & herb cake + potato & leek puree + nori (GF)

DESSERT*

- Panna cotta (GF)
- Chocolate tart (GF)
- Cheesecake
- Crepe Brulee (GF)

**Maximum choice of two items.
Prices subject to change.*

GF - gluten free V - vegetarian

Long Table Events

\$79.00 per person

Starters (choice of 3):

HOMEMADE RYE SOURDOUGH

with whipped vanilla salted butter
& Brookfarm chilli & lime
macadamia nut oil

BBQ SWEET PORK

cooked in master stock, then char
grilled, served with green mango,
fresh herbs & nam jim dressing

PERUVIAN SASHIMI

local sashimi, hot shallot oil,
finger lime, crunchy potatoes, lime

CHARCUTERIE BOARD

local cured meats shaved fresh to
order with pizza bread

CAESAR SALAD

with cos lettuce, poached egg
option, grilled bacon & shaved
Parmesan

CAPRESE SALAD (V)

with heirloom tomatoes, lemon
fresh basil, olive oil and balsamic
vinegar

BARRA BITES

with tartare & fresh lime

FRIED CALAMARI

with aioli & fresh lemon

BARRA SLIDERS

brioche buns, lettuce, chipotle mayo
& jalapenos

MARGHERITA PIZZA

napoli sauce, fresh basil, blistered
tomatoes, mozzarella

CAPRICOSSA PIZZA

napoli sauce, prosciutto,
mushrooms, artichokes, kalamata,
basil, drizzle of evo, Parmesan,
mozzarella

CARNIVORE PIZZA

napoli sauce, ham, Angus beef,
bacon, red peppers, Spanish onion,
bbq sauce & mozzarella

SEARED SCALLOPS

with seared pork belly, thai chilli &
kafir lime

BAO BUNS

Bao buns with crispy chicken, slaw,
sriracha mayo and cucumber



Mains

(choice of 2):

BARRAMUNDI

with lemon & garlic, green beans,
local kipfler potatoes

MORROCAN TAGINE OF FISH OR LAMB

fish of the day or lamb rump with
African spices, chermoula, sweet
potato, chickpeas & fresh dates

PORTUGESE STYLE SEAFOOD RISOTTO

saffron and white wine rice with
local fish and fresh seafood

CHIMICHURRI

cooked medium with fragrant rice
& rocket

LOCAL PRAWN PASTA

with sauv blanc, lime and fresh
herbs

Desserts

(alternate drop/choice of 3):

PAVLOVA

with passionfruit

CHOCOLATE BROWNIE

with raspberry compote and vanilla
ice cream

CREME BRULEE

vanilla creme with burnt toffee and
berry compote

MILK PANNA COTTA

poached cinnamon apples, port
wine, almond crumb

NEW YORK BAKED CHEESECAKE

with espresso sauce and double
cream

FIGS CHEESE PLATE

selection of 3 international and
local cheeses, with fig paste and
lavosh

Full Venue Hire



Henry Addison/Fig Restaurant/Oyster Point/George Gibbs/Wyvernleigh/The Cantina
Designed for lavish weddings and corporate events.

Capacity

- Cocktail party - up to 600 guests
- Sit down dinner - up to 400 guests

Availability

- Monday to Sunday

Hire Fee

- \$9,000

Inclusions

- Emcee or live band as per requirement selected by Waterloo Bay Hotel, approved by guest.
- Full setting of venue with round tables or high bar table with table cloth
- Exclusive use of the Fig Restaurant indoor and outdoor area for duration of event
- Complimentary first drink on arrival
- 10 x complimentary chef platters on arrival
- Outdoor wine bar set up
- In-house usage of audio-visual system
- Wheelchair accessible

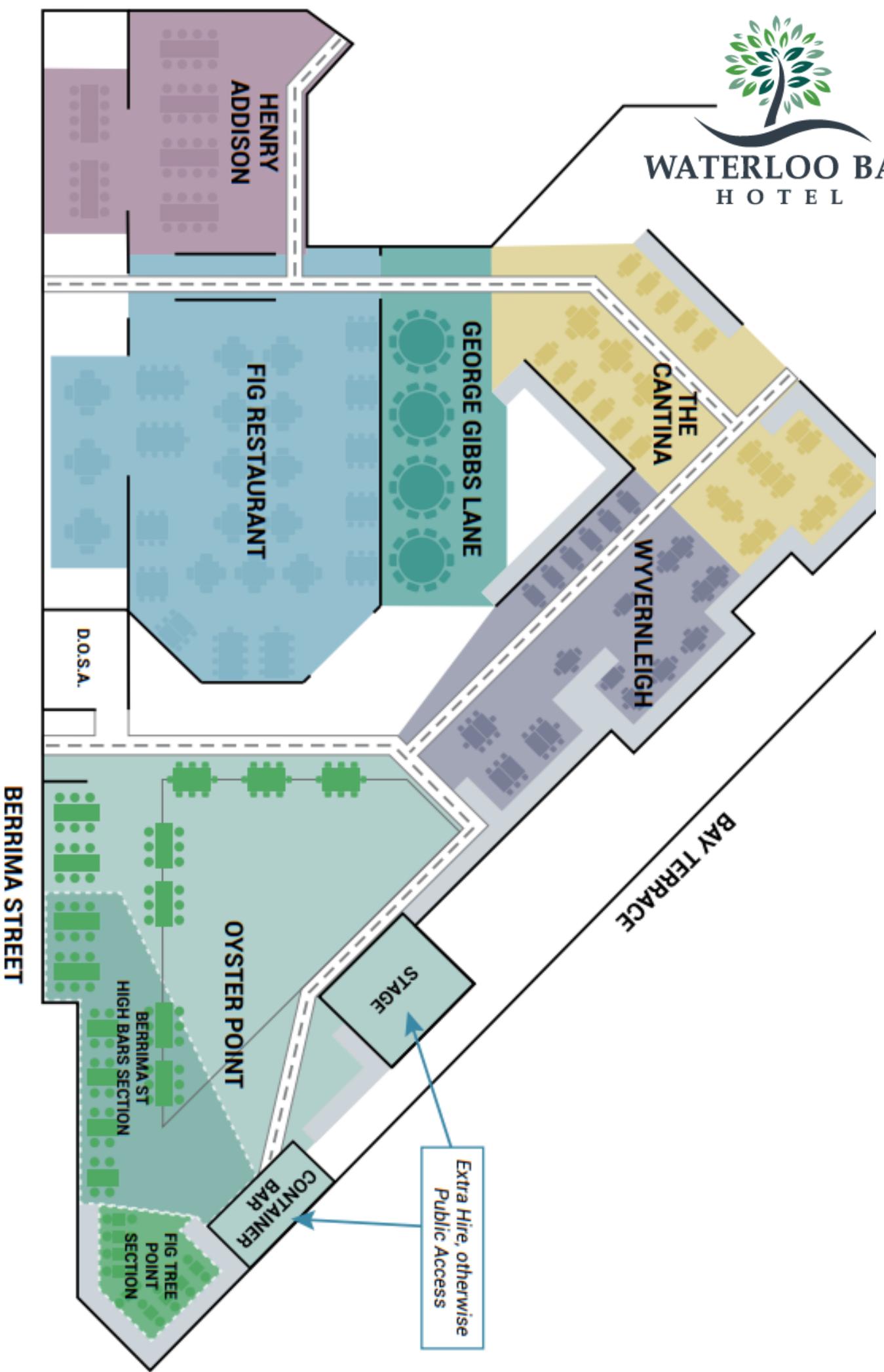
To discuss how we can facilitate your event, please contact us on

 **(07) 3893 2344**  **info@waterloobayhotel.com.au**

Visit www.waterloobayhotel.com.au



WATERLOO BAY HOTEL



Extra Hire, otherwise
Public Access

Fig Restaurant

Designed for weddings, celebrations and corporate events. The Fig Restaurant & Bar offers a private dining space separated from the crowds.

Capacity

- Cocktail party - up to 180 guests
- Sit down dinner - up to 140 guests

Availability

- Monday to Sunday

Hire Fee

- \$400 or \$4,500 minimum spend on catering or drinks to have your room hire waived
- Minimum spend applies Friday, Saturday & Sunday

Inclusions

- Access to indoor and outdoor seating
- Exclusive use of the Fig Restaurant area (Blue) for the nominated booking time
- In-house sound system - subject to availability
- Full catering and beverage options
- Wheelchair accessible

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Oyster Point

Featuring large picnic style tables and a vibrant outdoor atmosphere, our Oyster Point Beer Garden is ideal for social gatherings, birthday celebrations and corporate-events. Depending on the size of your function, we can section off an area of the Beer Garden or reserve the entire space for your exclusive use. It is perfect for a casual party vibe.

Entire Space

- Cocktail party - up to 250 guests
- Sit down dinner - up to 140 guests
- Hire fee of \$500 or a minimum spend of \$5,000
- Minimum spend applies Friday, Saturday & Sunday

Berrima Street

- 6 High Bars with seating for up to 40 guests + 3 bench tables with umbrellas for 20 guests
- Hire fee \$300 or minimum spend of \$2,400
- Minimum spend applies Friday, Saturday & Sunday

Fig Tree Point

- Built in bench seating under our century-old Fig Tree with seating for up to 30 guests
- Hire fee of \$300 or a minimum spend of \$1,200
- Minimum spend applies Friday, Saturday & Sunday

Exclusive use of the Stage

- Hire fee of \$300

Exclusive use of the Bar

- Hire fee of \$300

Availability

- Monday to Sunday

**please note live music, sports and other bar promotions may be running open to the public at the same time as your event*

Inclusions

- Exclusive use of the area/s for the nominated booking time
- In-house sound system - subject to availability
- Full catering and beverage options
- Wheelchair accessible

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The Cantina

The Cantina is a semi-private, covered space that's perfect for all occasions. The entire area can be reserved for your exclusive use or for more intimate gatherings, a smaller section can be roped off.

Capacity

- *Cocktail party - up to 100 guests*
- *Sit down dinner - up to 80 guests*

Availability

- *Monday to Sunday*

Hire Fee

- *\$300 or \$2,000 minimum spend on catering or drinks to have your room hire waived*
- *Minimum spend applies Friday, Saturday & Sunday*

Inclusions

- *Exclusive use of the area for the nominated booking time*
- *In-house sound system - subject to availability*
- *Full catering and beverage options*
- *Wheelchair accessible*
- *Undercover area*

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Henry Addison

To one end of the Fig Restaurant & Bar, Henry Addison provides a semi-private, segmented area with varied areas of break-out seating, perfect for smaller groups who want to encourage moving around the space for networking and socialising.

Capacity

- *Cocktail party - up to 80 guests*
- *Sit down dinner - up to 40 guests*

Availability

- *Monday to Sunday*

Hire Fee

- *\$200 or \$2,500 minimum spend on catering or drinks to have your room hire waived*
- *Minimum spends applies Friday, Saturday & Sunday*

Inclusions

- *Exclusive use of the area for the nominated booking time*
- *Mixture of high bar tables and stools with lower lounge areas*
- *Full catering and beverage options*
- *Wheelchair accessible*

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Wyvernleigh

Provides a casual, outdoor area for your special event.

Capacity

- *Sit down dinner - up to 50 guests
(please notes this is not a group seating area)*

Availability

- *Monday to Sunday*

Hire Fee

- *\$200 or \$2,500 minimum spend on catering or drinks to have your room hire waived*
- *Minimum spend applies Friday, Saturday & Sunday*

Inclusions

- *Exclusive use of the area for the nominated booking time*
- *In-house sound system - subject to availability*
- *Full catering and beverage options*
- *Wheelchair accessible*

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George Gibbs Lane

This area provides a lively setting for your casual get-together, where all your guests can be seated at small group tables in a narrow lane way, making it easy to interact with everyone.

Capacity

- *Sit down dinner - up to 50 guests*

Availability

- *Monday to Sunday*

Hire Fee

- *\$200 or \$2,500 minimum spend on catering or drinks to have your room hire waived*
- *Minimum spend applies Friday, Saturday & Sunday*

Inclusions

- *Choice of trestle or round tables for seated events*
- *Exclusive use of the area for the nominated booking time*
- *In-house sound system - subject to availability*
- *Full catering and beverage options*
- *Wheelchair accessible*

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Private Bar

The Private Bar has capacity of up to 80 guests and is ideal for hosting cocktail parties or even special after work events such as leaving do's or birthdays. The atmosphere is perfect for a fun, celebratory event.

Capacity

- Cocktail party - up to 80 guests

Availability

- Monday to Sunday

Hire Fee

- \$200 or \$1,500 minimum spend on catering or drinks to have your room hire waived
- Minimum spend applies Friday, Saturday & Sunday

Inclusions

- Exclusive use of the area with own entrance.

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