

WATERLOO BAY HOTEL

FUNCTIONS BROCHURE 2023



WATERLOO
BAY HOTEL

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EVENT SPACES

Waterloo Bay Hotel's event spaces provide the ideal setting for any occasion, offering both indoor and outdoor options, along with private event experiences, ensuring your event is a truly memorable experience.



FOOD PACKAGES

At Waterloo Bay Hotel, our food packages for functions cater to your every culinary whim, whether it's an exquisite sit-down dining affair or a stylish cocktail event. With a diverse range of cuisines, we ensure your vision comes to life in every delectable bite.



CORPORATE CATERING

Waterloo Bay Hotel offers top-tier corporate catering, whether it's for onsite meetings or off-site gatherings. Our expertly crafted menus and attentive service ensure a seamless dining experience that leaves a lasting impression on clients and colleagues alike.



EVENT SPACES

THIS HERITAGE-LISTED BUILDING, DATING BACK TO 1889, STANDS AS THE HEART OF WYNNUM AND HAS BEEN THOUGHTFULLY REIMAGINED INTO A VERSATILE VENUE, OFFERING NEW DINING EXPERIENCES, EVENT SPACES, AND ENTERTAINMENT OPTIONS. IT'S THE IDEAL DESTINATION FOR HOSTING EVENTS, GATHERINGS, AND CELEBRATING SPECIAL OCCASIONS.

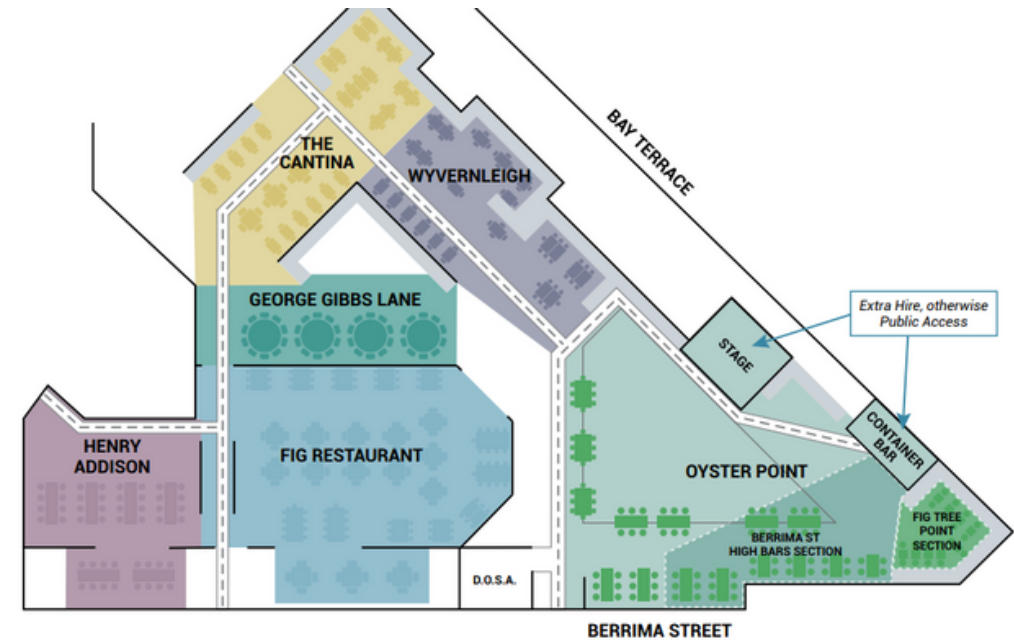
Discover the ultimate event destination at the Waterloo Bay Hotel! With three vibrant bars, a spacious outdoor beer garden, an elegant restaurant, indoor dining options, and even a gaming room, we have all your event needs covered.

Whether you're planning a chic cocktail party beneath the stars, an intimate private dinner in our sophisticated restaurant, or a lively corporate Christmas celebration, our versatile venue has the perfect space for you.

Led by our experienced Executive Chef, Regan Haira, our culinary team offers a diverse range of menu packages expertly crafted to suit any occasion. Whether you're hosting a small gathering or a grand event, our dedicated staff is here to ensure your event is a resounding success. Experience the charm and versatility of the Waterloo Bay Hotel – where unforgettable events come to life!

Fig Restaurant

Elevate your events at Fig Restaurant's versatile indoor function space. With its cozy ambiance, great ambiance, and private areas, our venue is perfect for all occasions, offering an intimate setting for your gatherings. Create cherished memories in a space where great moments take center stage.



Capacity

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

Availability

- Monday to Sunday

Hire Fee

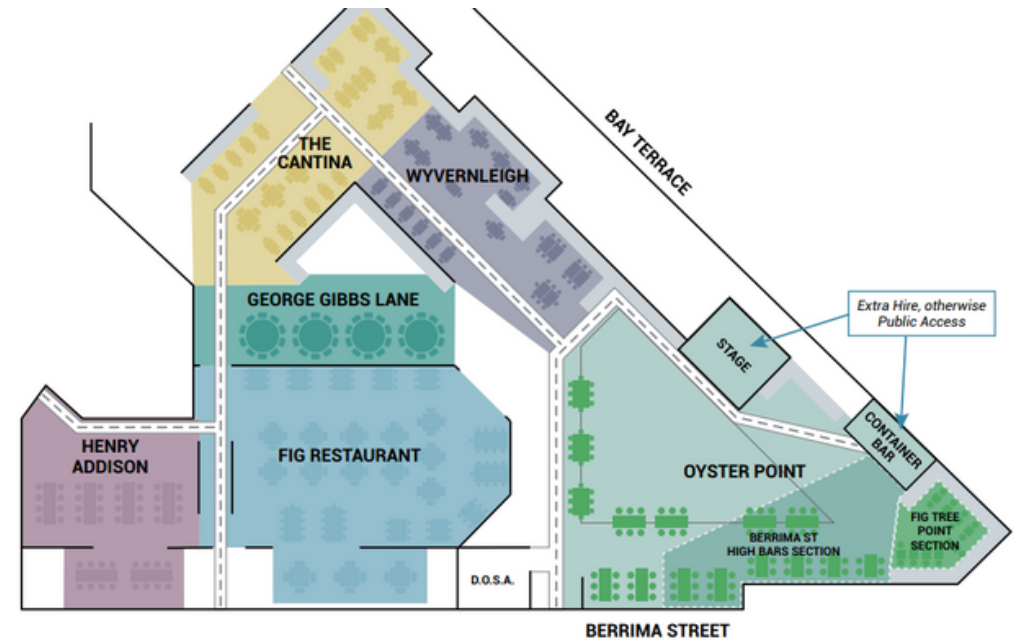
- \$400 or \$4,500 minimum spend on catering or drinks to have your room hire waived
- Minimum spend applies Friday, Saturday & Sunday

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

Henry Addison

Step into the Henry Addison Function Space, a shared area right in front of the bar, tailor-made for intimate cocktail dining and small gatherings. This indoor space, complemented by a charming small alfresco area, offers the ideal setting for your social events, ensuring a delightful and convivial atmosphere where guests can savor the moment while enjoying easy access to the bar.



Capacity

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

Availability

- Monday to Sunday

Hire Fee

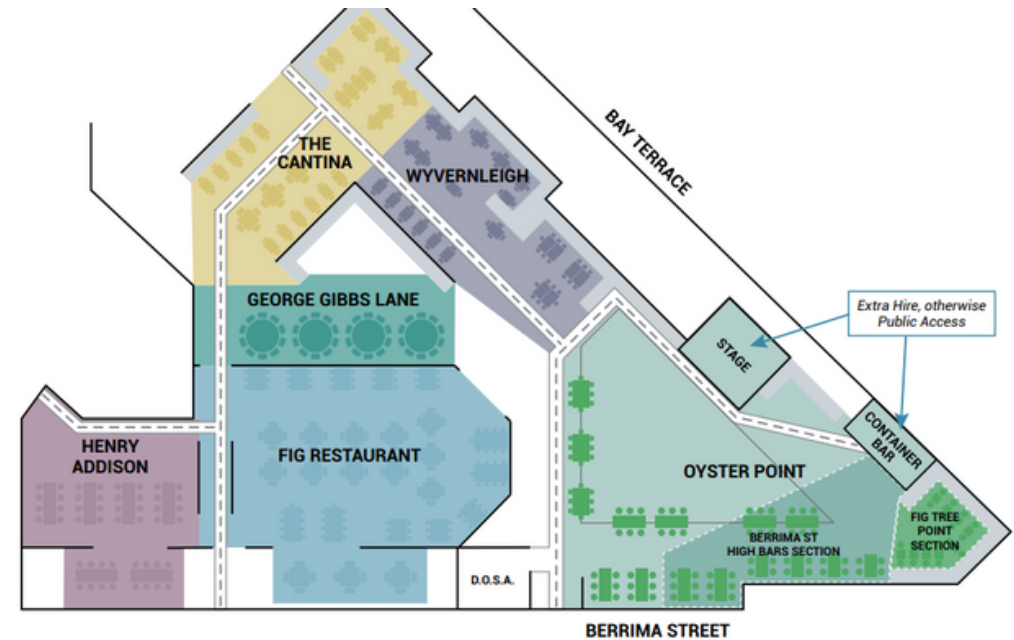
- \$200 or \$2,500 minimum spend on catering or drinks to have your room hire waived
- Minimum spends applies Friday, Saturday & Sunday

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

The Cantina

Our spacious outdoor, undercover space offers a breath of fresh air, creating the ideal setting for all occasions. Whether it's a birthday, corporate event or special celebration, our inviting atmosphere and natural surroundings provide the perfect backdrop for unforgettable moments.



Capacity

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

Availability

- Monday to Sunday

Hire Fee

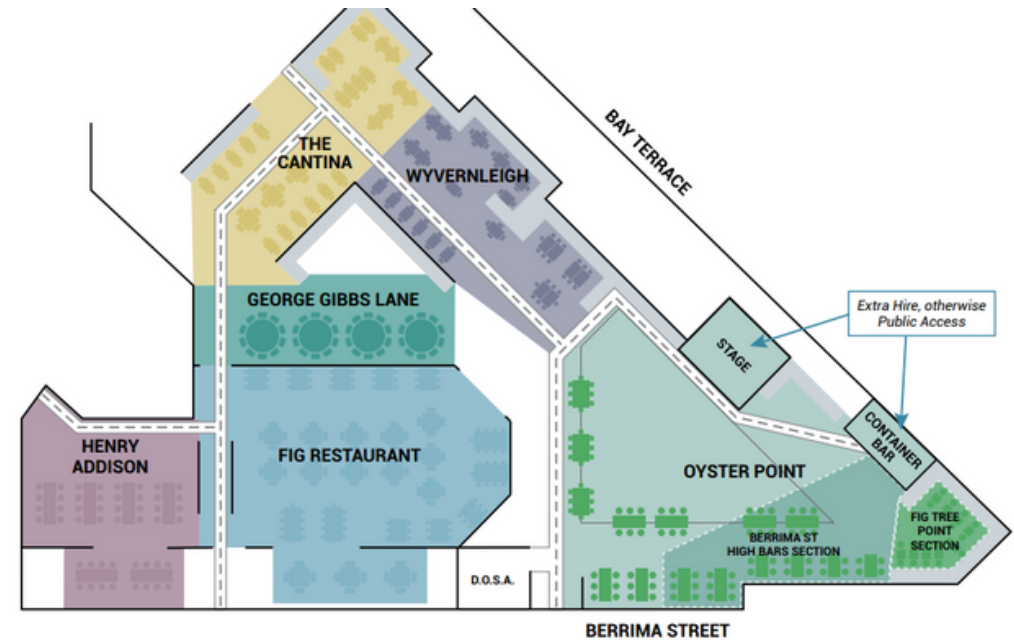
- \$500 or \$5,000 minimum spend on catering or drinks to have your room hire waived
- Minimum spend applies Friday, Saturday & Sunday

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

George Gibbs Lane

Experience the charm of George Gibbs Lane Function Space, a cozy laneway just steps away from the main bar. Whether it's casual catch-ups or high table cocktail dining, this setting provides the perfect backdrop for relaxed gatherings, where friends and colleagues can come together to enjoy the moment in style.



Capacity

- Sit down dining (High Tables) - up to 50 guests

Availability

- Monday to Sunday

Hire Fee

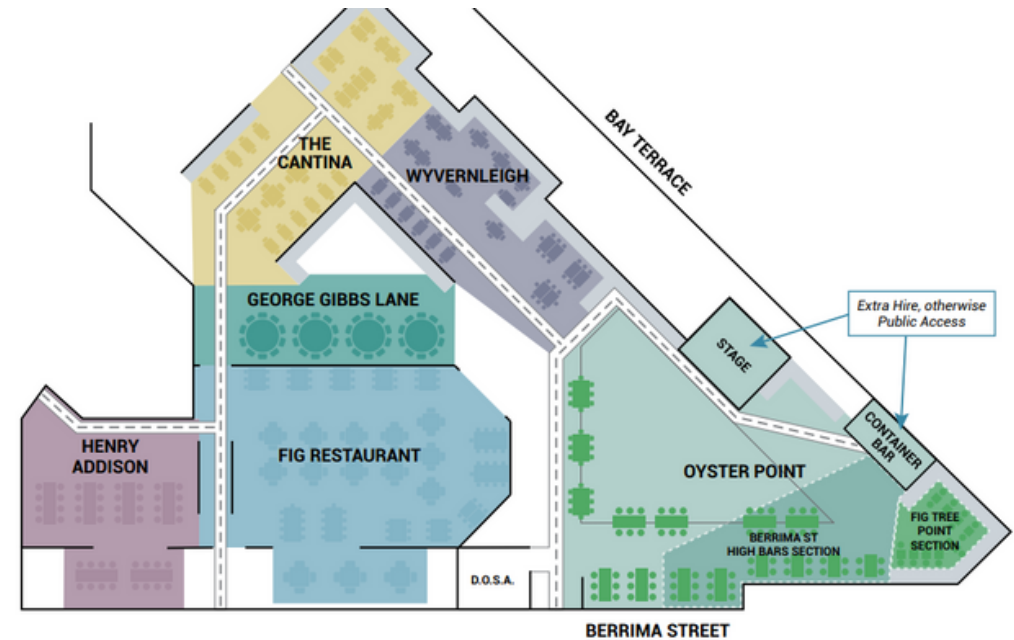
- \$200 or \$2,500 minimum spend on catering or drinks to have your room hire waived
- Minimum spend applies Friday, Saturday & Sunday

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

Oyster Point

Discover Oyster Point, your premier function space available for hire. Whether beneath a starlit sky or basking in the warm sunshine, our expansive and welcoming beer garden sets the stage for a wide range of events, from intimate gatherings to grand celebrations. Immerse yourself in the delightful outdoor atmosphere and create lasting memories at Oyster Point.



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

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

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

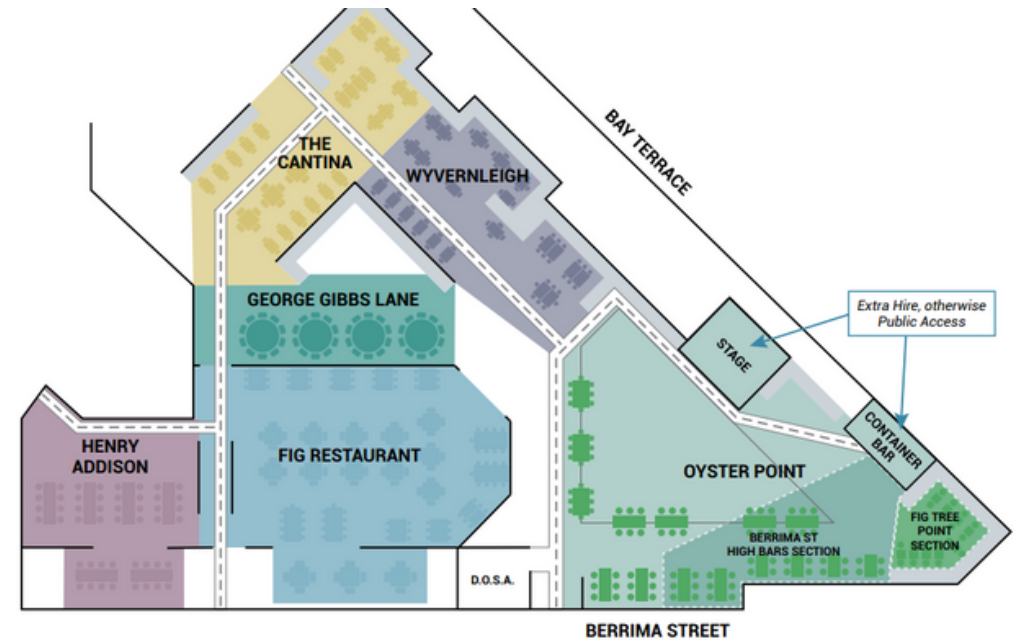
- Hire fee of \$300

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

Private Bar

Elevate your next event by reserving our private bar for an unforgettable experience. This heritage-listed room features its own fully stocked bar and boasts the added bonus of pool tables. It's no wonder it's the locals' favorite spot for private gatherings, offering a unique and spirited ambiance that ensures your event is both memorable and full of local charm.



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

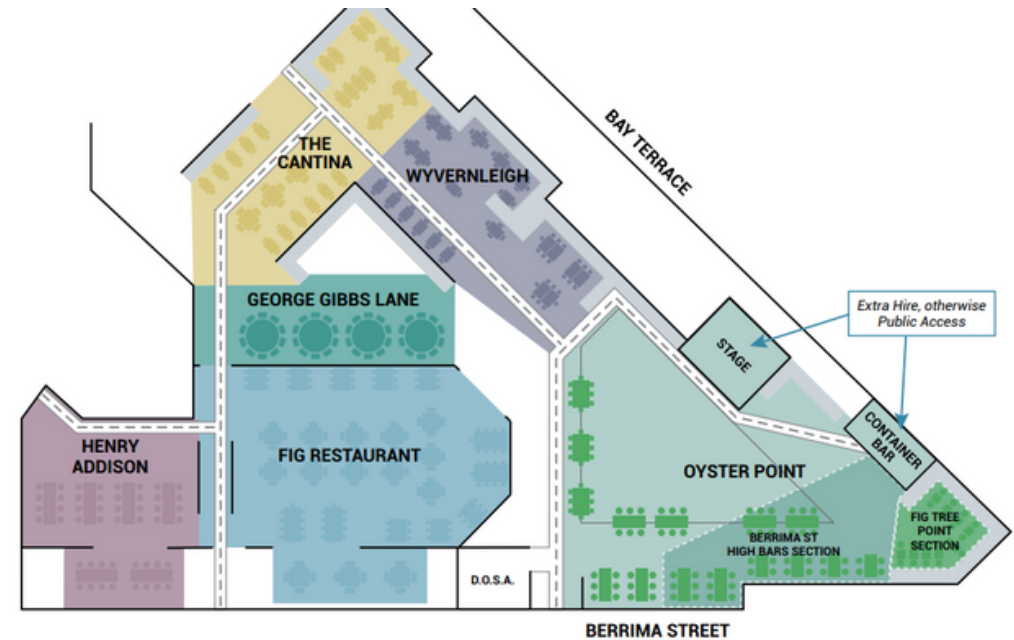
Inclusions

- Exclusive use of the area with own entrance.

Full Venue

Experience the pinnacle of event hosting with our Full Venue Hire option.

Tailored for extravagant weddings and corporate affairs, this versatile ensemble of spaces offers a canvas for your grand vision. Elevate your event to new heights as you weave your unique story through these charming venues, creating cherished memories that will last a lifetime.



Capacity

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

Availability

- Monday to Sunday

Hire Fee

- \$12,000

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



\$4.50 PER PIECE | MINIMUM 3PCS PER PERSON

BRONZE PLATTERS

VIETNAMESE SUMMER ROLLS

with spicy peanut sauce

VEGETABLE TART

with blue cheese & broccoli

ROAST VEGETABLE FRITTATA

with caramelised onion

ASSORTED SUSHI

with Japanese mayo & soy

RARE ROAST BEEF

with tomato compote & sourdough

KING ISLAND MINI PIES

with tomato compote

CRUMBED PRAWNS

with citrus mayo

SPICED CAULIFLOWER PARKORA

with citrus yoghurt

CRUMBED BARRA COUJONS

with tartare

PEKING DUCK SPRING ROLL

with plum sauce



\$5.50 PER PIECE | MINIMUM 3PCS PER PERSON

SILVER PLATTERS

SMOKED SALMON BRUSCHETTA
with cream cheese, capers & red onion

PRAWN COCKTAIL TARLET
with lettuce & cocktail sauce

SASHIMI SPOON
with pickled ginger & soy

PROSCIUTTO WRAPPED ROCKMELON SKEWERS
with bocconcini & basil oil

CARAMELISED PUMPKIN TARTLET
with seared beef & pickled beetroot

CHILLED SEAFOOD SALAD SPOON
with cucumber & spicy mayo

PERI PERI CHICKEN SKEWERS
with citrus yoghurt & fresh herbs

SLOW ROASTED LAMB SHOULDER SPOON
with quinoa & tzatziki

PULLED BEEF CHEEK
on charred sourdough

SOY & GARLIC BEEF SKEWERS
with pickled chilli & coriander

CONFIT PORK BELLY SPOON
with pickled beetroot & carrot

LAMB SKEWER
with mint yoghurt



\$6.50 PER PIECE | MINIMUM 3PCS PER PERSON

GOLD PLATTERS

SALMON CARPPICIO SPOON
with Asian Radish

MINI PEKING DUCK PANCAKE
with hoisin, cucumber & shallot

BEEF TARTARE SPOON
with fresh herbs

POTTED SALMON SPOON
with fresh dill

CHERRY TOMATO GAZPACHO SHOOTER
with green tomato salsa & basil oil

MINI CHEESEBURGER SLIDER
with ketchup, mustard & house made pickle

FRIED PRAWN GYOZA
with Asian dressing & herbs

KAARAGE CHICKEN
with pickled ginger & Japanese mayo

STEAMED CHICKEN GYOZA
with Asian dressing & herbs

MINI PULLED PORK SLIDER
with slaw, BBQ sauce & jalapeno mayo



\$4.00 PER PERSON PER PIECE / PER PIECE

VANILLA PANNA COTTA
served with blueberry compote

MINI CHOCOLATE BROWNIE
served with Chantilly cream

CHOCOLATE MOUSSE TARTS
served with fresh berries

MINI ETON MESS
served with strawberry coulis



\$10 PER PERSON/ PER PIECE

CLASSIC CAESAR SALAD

with bacon, croutons, parmesan. egg & cos lettuce

KOREAN CHICKEN

with rice salad

MIXED SUSHI PLATES

with pickled ginger & soy

MEDITERRANEAN CHICKEN SALAD

with fetta, watermelon, toasted seeds, capsicum, mixed leaves & vinaigrette

CRUMBED BARRAMUNDI

with chips & tartare sauce

MINI CHEESEBURGER SLIDERS

with chips & ketchup

MIXED ASIAN BOX

including dim sim, mixed gyoza & siu mai, with Japanese mayo & teriyaki

PENNE PASTA

with chilli, olives, basil & parmesan



\$130 PER PLATTER | 50PCS PER PLATTER
(PLEASE NOTE PLATTERS ARE NOT MIXED)

GOURMET PARTY PIES

ASSORTED QUICHES (VGO)

MINI SAUSAGE ROLLS (GFO)

HAND CRUMBED PRAWNS

ASSORTED SUSHI ROLLS (GF)

SPICED CRISPY CHICKEN BITES (GF)

ASSORTED HOUSE MADE PIZZAS (GFO) (VGO)

VEGAN SPRING ROLLS

ASIAN PLATTER

\$200 PER PLATTER | 50PCS PER PLATTER
(PLEASE NOTE PLATTERS ARE NOT MIXED)

PULLED PORK SLIDERS

CHEESEBURGER SLIDERS

PLATED MENU

min 30 pax

SINGLE DROP

TWO COURSE \$50pp / THREE COURSE \$65pp

ALTERNATE DROP

TWO COURSE \$55pp / THREE COURSE \$70pp

ENTRÉE

(PLEASE SELECT ONE OF THE FOLLOWING OPTIONS)

- ◆ Twice baked goats cheese soufflé, house made dukkah, petite salad.
- ◆ Slow roasted pork belly with pork scratchings, caramelised apple puree, pickled beetroot and carrot salad.
- ◆ Roasted barramundi on a Mediterranean influenced mograhbi cous cous sauce antioise.
 - ◆ Pumpkin and sage tortellini, beurre noisette, toasted pine nuts, shaved parmesan

MAIN

(PLEASE SELECT ONE OF THE FOLLOWING OPTIONS)

- ◆ Chargrilled scotch fillet, pommes dauphinois, green beans, roasted mushroom and a red wine jus.
 - ◆ Pan roasted chicken breast with creamy mash, roasted heirloom carrots, chasseur sauce.
 - ◆ Crispy skinned salmon, brown rice pilaf, asparagus and beurre blanc.
- ◆ Lemon and ricotta gnocchi, tomato sugo, shaved parmesan, fresh herbs. (V)

DESSERT

(PLEASE SELECT ONE OF THE FOLLOWING OPTIONS)

- ◆ Sticky date pudding with rich caramel sauce and vanilla bean ice cream.
 - ◆ Vanilla crème brûlée, almond biscotti.
 - ◆ Warm chocolate tart with raspberry and cream.
- ◆ Duo of cheese, dried fruits, quince paste and lavosh.



Elevate your corporate gatherings with Waterloo Bay Hotel's exquisite catering options, available both onsite and for off-site events. Our delectable cuisine is guaranteed to leave a lasting impression on your guests. For a culinary experience that will impress, contact us at functions@waterloobayhotel and let us craft the perfect menu for your event.

\$4 PIECE | 6 PIECES MINIMUM

MINI QUICHE

Ham & cheese, tomato & fetta

MINI SAUSAGE ROLLS

MINI PIES

\$4 PIECE | 6 PIECES MINIMUM

BANANA BREAD

CHOCOLATE BROWNIE

DONUTS

MINI DANISHES

MINI CROISSANTS

Plain or topped with chocolate ganache

Ham & cheese or
tomato & mozzarella

MINI MUFFINS

Chocolate, chocolate topped ganache, white chocolate & raspberry, blueberry
bacon & cheddar, semi-dried tomato & fetta, pumpkin



\$7 PER PERSON

MIXED SANWICHES
MIXED WRAPS
MIXED ROLLS

\$7.50 PER PERSON

FRUIT POTS
YOGHURT & COMPOTE POTS
CHIA PUDDING POTS

SUSHI PLATTERS

SMALL BOX (60 PIECES) \$50
LARGE BOX (120 PIECES) \$100

**CHARCUTERIE BOARDS
CHEESE BOARDS
FRUIT PLATTERS**

SMALL SERVES 4-5 PEOPLE - \$45
LARGE SERVES 10-12 PEOPLE - \$90

SALAD BOXES

SMALL SERVES 3-4 PEOPLE - \$30
LARGE SERVES 8-10 PEOPLE - \$70

TERMS & CONDITIONS

GENERAL INFORMATION

Compliance with Laws and Policies: The Venue enforces all applicable laws, regulations, and internal house policies consistently throughout the premises, including during private functions. This includes, but is not limited to, workplace health and safety, responsible service of alcohol, adult supervision of minors, dress regulations, and food safety.

Entertainment Approval: All entertainment planned for the event must be approved by Venue management at least 7 days before the event date. Sound levels must not exceed 80 decibels (DBC).

FUNCTION/EVENT BOOKING CONDITIONS

Booking Hold: All bookings are tentatively held for a period of two weeks from the initial inquiry.

Deposit and Confirmation: To confirm a function booking, the Organizer is required to pay a non-refundable deposit of 50% of the total event cost. The signed terms and conditions contract is also due at this time.

Full Payment: The full payment for the event must be settled before the commencement of the function.

CANCELLATION FEE

Cancellation Policy: In case of cancellation, the Organizer must notify the function coordinator or, in their absence, the venue manager, by telephone or email. If a booking is canceled:

Less than 7 days prior to the booked date, a cancellation fee of 50% of the event balance will apply.

INSURANCE & DAMAGE

Property Responsibility: The Venue takes necessary precautions but cannot accept responsibility for loss or damage to the property of patrons before, during, or after the function.

Decorations and Property Damage: All decorations, props, or signs that are not the property of the Venue must be removed at the end of the event to prevent loss or damage. The Organizer is financially liable for any damage sustained to the Venue property caused by themselves, their guests, or their appointed contractors or sub-contractors.

CATERING

Outside Food and Beverages: No outside food or beverages may be brought into the Venue from external sources.

Food Safety: In accordance with food safety guidelines, any uneaten food will be removed 45 minutes after serving. Food that has gone cold will not be reheated.

Special Dietary Requests: The Venue can provide special catering for specific dietary groups upon request. These requests must be submitted no later than 14 days prior to the function/event.

Minimum Guest Numbers: Final guest numbers provided to the Venue will be considered as the minimum number of guests for catering purposes and will also become the minimum number charged to the function account.