

FUNCTION PACKAGE



WATERLOO BAY
HOTEL

WATERLOO BAY HOTEL

The Waterloo Bay Hotel is one of Wynnum's most iconic locations and popular destinations. Home to numerous facilities inclusive of our Fig Restaurant & Beer Garden, Jackpot Gaming Lounge, Bottle Shop and boutique accommodation.

No matter what the occasion we can cater to make your events special and memorable.
We have multiple spaces to ensure we can cater for any type of event.

To enquire about your next function, please contact us

P: 3893 2344

E: info@waterloobayhotel.com.au



The furniture layout provided is only indicative and will be tailored to suit the specific requirements of each event.

OUR SPACES



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.



400 pax



220pax



Hepburns 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.



180 pax



100 pax



PLATTERS

**50 PIECES
PER PLATTER**

A little something to get started...

ASSORTED SUSHI ROLLS (GF) \$130

a vibrant selection of freshly prepared sushi rolls, featuring a variety of premium fillings including spicy chicken, teriyaki beef and veggie options.

GOURMET PARTY PIES \$130

a crowd favourite with a premium twist – our bite-sized gourmet party pies are handcrafted with rich, slow-cooked fillings wrapped in flaky, golden pastry. perfectly portioned for easy mingling and maximum flavour.

ASSORTED QUICHES \$130

a delightful mix of savoury mini quiches, featuring a variety of classic and seasonal flavours. light, fluffy, and baked in a buttery pastry shell, with vegetarian and vegan-friendly options available to suit all guests

MINI SAUSAGE ROLLS \$130

a timeless favourite, our mini sausage rolls are made with seasoned premium meat wrapped in golden, flaky pastry. served bite-sized for easy enjoyment, with gluten-free options available to cater to all guests.

HAND CRUMBED PRAWNS \$130

succulent prawns, delicately hand-crumbed and perfectly fried to a crispy golden finish. served on a platter with zesty dipping sauces, these bite-sized delights are sure to impress at any event,

LARGE CHEESE BOARD

a selection of sliced salami, triple cheese brie, sliced bread, quince paste

A little something to get started...



PLATTERS

PULLED PORK

SLIDERS \$130 (25 sliders)

tender, slow-cooked pulled pork piled high on soft, buttery buns and topped with a tangy slaw.

CHEESE BURGER

SLIDERS \$130 (25 sliders)

mini, juicy cheeseburgers served on soft, toasted buns, each stacked with a tender beef patty and melted cheese.

SPICED CRISPY CHICKEN

BITES (GF) \$130

goldern, crispy chicken bites seasoned with a delicious blend of spices, offering the perfect balance of heat and flavour.

HOUSE MADE PIZZAS \$130

our housemade and hand stretched pizzas feature a perfectly crisped crust, with fresh, locally-sourced produce, premium meats, and rich cheeses.

VEGAN SPRING ROLLS \$130

crispy golden spring rolls filled with a vibrant mix of fresh, crunchy vegetables and aromatic herbs.

ASIAN PLATTER \$130

tantalizing selection of asian-inspired delicacies, featuring a variety of bite-sized favourites like crispy spring rolls, tender dumplings and gyoza.

SUBSTANTIALS

. \$12 EXTRA PER ITEM.

CLASSIC CAESAR SALAD

with bacon, croutons, parmesan. egg & cos lettuce

KOREAN CHICKEN

with rice salad, pickled vegetables & mayo.

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



VIETNAMESE SUMMER ROLLS

with spicy peanut sauce

ROAST VEGETABLE FRITTATA

with caramelised onion

ASSORTED SUSHI

with Japanese mayo & soy

RARE ROAST BEEF

with tomato chutney & sourdough

KING ISLAND MINI PIES

with tomato chutney

CRUMBED PRAWNS

with tartare

SPICED CAULIFLOWER PARKORA

with citrus yoghurt

CRUMBED BARRA GOUJAS

with tartare

PEKING DUCK SPRING ROLL

with hoisin mayo

PROSCIUTTO WRAPPED ROCKMELON SKEWERS

with bocconcini & basil pesto

PERI PERI CHICKEN SKEWERS

with chipotle mayo &
fresh herbs

CANAPES PREMIUM

Choice of 4 items | \$25PP





CANAPES DELUXE

Choice of 4 items | \$30PP

SALMON CARPPICIO SPOON

with pickled vegetables

MINI PEKING DUCK PANCAKE

with hoisin, cucumber & shallot

BEEF TARTARE SPOON

with fresh herbs

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, and bbq sauce

SLOW ROASTED LAMB SHOULDER SPOON

with quinoa & tzatziki

SOY & GARLIC BEEF SKEWERS

with pickled chilli & coriander

CONFIT PORK BELLY SPOON

with apple salsa and pickled cabbage

LAMB SKEWER

with mint yoghurt



GROUP BANQUET

2 Course \$46 pp | 3 Course \$58pp

ENTREE

cold Thai style beef and noodle salad

OR

marinated chicken on a mediterranean style salad

MAIN

chicken supreme, rocket and parmesan salad, crispy potatoes
and red wine jus

OR

slow roasted beef, rocket and parmesan salad, crispy
potatoes and red wine jus

DESSERT

panna cotta with berry compote and toasted granola

OR

chocolate brownie with chocolate sauce, berry compote and
chantilly cream

Alternative Drop \$10pp extra

**Please Inform our Function Manager of any dietary requirements , prior to
finalising your menu options.**

BEVERAGE OFFERINGS

BEVERAGE ON CONSUMPTION

Please take a look at our full wine menu and allow us to tailor a bespoke beverage package for your event.

BAR TAB

Please inform our Function Manager if you wish to organise a bar tab for your special event. Bar menus can be provided upon request for a selection of beverage offerings for your bar tab



TERMS & CONDITIONS

***Please note our terms and conditions are subject to change.**

To secure your reservation, please pay your deposit invoice within 5 days of being issued.

FINAL NUMBERS

Final guest numbers for any catering are to be confirmed 7 days prior to the event. Any decrease in numbers advised within 48 hours of the event will be charged 50% of the cost of catering. Any additional guests after this period will need to be approved by a member of the Waterloo Bay Hotel Events Management team and whilst not guaranteed, we will use best endeavours to accommodate your extra guests.

MENU

Menu choices must be confirmed no later than 14 days prior to the event in order for our kitchen to adequately prepare for your catering needs. Any dietary requirements should be provided at this time as well. We will do our best to cater for all dietary requirements on the day of your event.

ROOM HIRE ONLY

Waterloo Bay Hotel offers full catering for all functions and offers flexibility to suit your individual needs. Please note, self-catering or the provision of food and alcohol from external sources is not permitted.

CANCELLATIONS

Notification of cancellation must be in writing to the Event's team: info@waterloobayhotel.com.au
Event deposit(s) taken upon booking are non-refundable inside 7 days of your booking; irrespective of the reason for your cancellation.
If we cancel your event, your deposit will be refunded. Any cancellations made within 7 days of the booking date will incur a 50% fee of the total catering amount booked to the credit card provided in addition to your deposit not being refundable.

WET WEATHER POLICY

All events that are booked in outdoor areas at the Waterloo Bay Hotel are taken with a wet weather caveat.

In the (unfortunate) situation of a wet weather event, we will have standby marquees available for you to hire (at your expense). In the case of this not being possible, available or adequate - we will endeavour to move your booking to a more wet weather sympathetic area within the venue. However, whilst we cannot guarantee relocation of your function, we will do our best to accommodate your needs.

NOISE

The Waterloo Bay Hotel operates within a neighbourhood setting and the owners and management are committed to minimising the impact of our business on our neighbours. Noise restrictions are endorsed on our licence and our collective adherence to those limits are a fundamental part of your agreement with us. Further to these noise restrictions, all events are required to relocate inside the venue from 11pm.

GUEST RESPONSIBILITY

By signing these terms and conditions you agree that you are responsible for any damages incurred by yourself and your guests during your event. The Waterloo Bay Hotel is not responsible for the theft or damage of belongings of you and/or your guests.

Please advise the Events Team if you have any property being delivered to the venue prior to your event, and safe storage will be arranged.

No metal (alfoil) tails or metal (alfoil) balloons are permitted in any area of the venue. No smoke, karaoke or juke box machines are allowed as they contravene our noise and fire regulations. Use of walls for display material and nails, staples or tape attachment to floors or ceilings are not permitted.

VENUE RESPONSIBILITY

The Waterloo Bay Hotel, our Events Team and staff all support the Responsible Service of Alcohol, and abide by all relevant legislation relating to the service and supply of liquor - this is reinforced and practiced in daily operations. Management and Staff of the Waterloo Bay Hotel are trained in the Responsible Service and Supply of Alcohol and a register and copy of all staff 'Statement of Attainment' are kept at the venue. Patrons showing signs of intoxication or disorderly behaviour will be refused service and will be asked to leave the premises.

WATERLOO BAY HOTEL

75 Berrima St, Wynnum
QLD 4178

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