



Function Package

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Welcome to The Waterloo!

From the moment you walk in the door, immediately lose yourself in the Art Deco Design.

Established 1880, The Waterloo is the original Valley pub. Today, the beautiful modern touches and unique spaces can be tailored to suit your needs.

With the finest selection of wine, premium beer and fresh food, the Waterloo is the perfect establishment to make an impression and leave you with lasting memories.

Please feel free to contact us if you have any questions or would like to make a formal enquiry. We look forward to working with you to create an unforgettable experience for you and your guests.

The Spaces

We do not charge a room hire fee, however a deposit for any room is required at the time of booking. The deposit can then be utilised for your food and beverages.



The Terrace Bar

Cocktail capacity - 250 max

Dining capacity - 80 max

The Spaces



The Heritage Room

Cocktail capacity - 60 max

Dining capacity - 50 max



The Vintage Room

Cocktail capacity: 50 max

Dining capacity: 40 max



Specialty Food Options

TACO STATION \$1000 - minimum 70 guests

fish, chicken & prawn, soft tortillas, salsa, sour cream, guacamole, corn chips. Speak with our team about creating your perfect taco station

CHEESE & CHARCUTERIE STATION starting from \$500 - minimum 50 guests

a selection of cheese, cured meats, crackers, bread, dips, fresh & dried seasonal fruit

SPIT ROAST \$1000 - minimum 70 guests

speak to our team about a tailored spit roast (pork or lamb available)

DESSERT STATION starting from \$250

sweets buffet including assorted lollies, sweets, pastries - can be tailored to suit your needs

PRIVATE DINING

private dining packages can be tailored just for you. Speak with our team to create the perfect menu, or let us do the hard work for you with our alternate drop menu.

MORNING AND AFTERNOON TEA

breakfast, morning tea, and afternoon tea packages can be tailored just for you. Speak with our team to create the perfect package.

GRAZING BOXES \$12 per person - minimum 20 guests, only available in conjunction with platter purchase

fish & chips, curry of the day (staff will advise), chicken caesar salad, chicken stir fry. Vegetarian option available upon request.



Platters

each platter caters to approximately 8-10 guests

Peckish Board \$60 (V)

cauliflower popcorn, sweet potato fries, potato wedges

Dip It Real Good \$40 (V)

assorted dips, olive oil, balsamic vinegar, hummus

Crowd Pleaser \$60

gourmet pies, sausage rolls, buffalo wings

I'll Have A Pizza That \$70

choose 4 hand stretched pizzas (hawaiian, tandoori chicken, butchers cut, margherita, lamb pizza, pork belly pizza)

Skewer'd \$75 (GF)

teriyaki beef, marinated grilled prawns, sriracha and lime chicken, garlic and mint lamb

Fishermans Catch \$90

salt and pepper calamari, marinated grilled prawns, crumbed scallops, battered flathead

Dragon Fusion \$60

spring rolls, prawn gyoza, chicken karaage, pork belly bao

Wrap Your Hands Around Me \$70

crumbed chicken & brie sliders, cheeseburger sliders, mushroom & halloumi sliders

Middle Eastern \$70

falafel, lamb skewers, tzatziki, pita bread, hummus, baba ganoush, warm mixed olives, pickled roast vegetables, fatoush, persian feta

Naughty & Nice \$90 (V)

assorted cheese, cured meats, assorted fresh seasonal fruit, dried figs, dried apricots, water crackers

Gluten Free options available. Speak to our team about any dietary requirements.



Beverage Packages

BAR TAB

Speak to our team about setting up a Personalised Bar Tab on the night of your function

BASIC PACKAGE

minimum 20 guests

3 hours - \$45 per person

4 hours - \$55 per person

SOFT DRINK & JUICE

DRAUGHT BEER

A selection of domestic and craft beers

SPARKLING WINE

La Vuelta Cava,
Catalunya, Spain

WHITE WINE

The Ned Sauvignon Blanc,
Malborough, NZ

RED WINE

Pensilva Shiraz,
McLaren Vale, SA

PREMIUM PACKAGE

minimum 20 guests

3 hours - \$60

4 hours - \$70

SOFT DRINK & JUICE

PREMIUM DRAUGHT BEER

A selection of international, domestic and craft beers

SPIRITS

Smirnoff, Jim Beam, Johnnie Walker Red,
Bundaberg, Gordons

SPARKLING WINE

Belstar Prosecco, *Prosecco, Italy*
Ferrari Brut, *Trentino, Italy*

WHITE WINE

Wairau River Sauvignon Blanc,
Malborough, NZ

RED WINE

Some Young Punks "Passion Has Red
Lips" Cabernet Shiraz
McLaren Vale, SA



Speciality Drink Packages

PROSECCO PACKAGE \$150

5 bottles of Belstar Prosecco

COCKTAIL JUGS (8L) \$200ea

8L cocktail jug (pimms, mojito, chambord spritz, sangria, aperol spritz)

Add-On's

AV EQUIPMENT \$45

microphone, projector, other AV equipment for presentations

BALLOONS \$50

5 bunches of helium balloons on weights. Speak with our team about colour requests



Dining Menu - Alternate Drop

minimum 20 guests

2 courses - \$45

3 courses - \$60

select 2 from each category:

ENTREE

- karaage chicken
- salt & pepper squid
- buffalo cauliflower

MAIN

- chicken breast on sundried tomato mash, steamed greens, balsamic, bearnaise sauce
- pan fried barramundi, kipfler potatoes, wilted greens, pico de gallo
- grilled 250 gram rump steak (cooked medium), prosciutto wrapped greens, baked potato, red wine jus
- lamb rump (cooked medium), roast seasonal vegetables, persian feta, balsamic, red wine jus

DESSERT

(served with ice cream)

- chocolate brownie
- sticky date pudding
- panna cotta